

WARM CLOTHING FOR THE LITTLE ONES.

Chilly winds and wet days are of frequent concurrence at this season of the year, and it behoves the careful mother to see that her little flock is clothed warmly enough to enable them to avoid the colds and coughs, which, if contracted now, will very likely last the whole of the winter. It is a good thing, if possible, to provide children's outfit in advance for the colder weather, because it often come on suddenly before we have their warmer clothing ready for wear. There is another advantage also to be gained, for in this case the garments may be made at home, when, if they are left to the last minute, we have often to buy at a disadvantage.

Boots are a very important matter, and are the most expensive articles. They should be of stout leather, well cut in a straight line and wide across, so as to accommodate the great toe. The heel should be low and under the natural heel, and the child should be able to curl its toes freely. Boots should be high so as to protect the ankles from driving rain and splashing water. Damp trousers and stockings are most frequent causes of cold, and sometimes lay the foundation of future rheumatic disease. For boys who wear knickerbockers, and girls whose skirts are short, gaiters are highly desirable to be worn in wet weather. The gaiters are, however, much better made in waterproofed cloth than in mackintosh, as the mackintosh impedes the action of the skin.

A SAVOURY BEEFSTEAK.

If you wish to have a savoury and at the same time a tender beefsteak, you should cook it in the following manner. Procure a nice "aitch bone" steak, which must not be less than an inch and a half thick, lay it on a dish, rub it over with salad oil on both sides, sprinkle with pepper, and let it remain in this marinade for two hours before cooking. If a frying-pan must be used and grilling is impossible, make the pan hot on the stove, put the steak in without any dripping, and fry quickly so as to form a costing to keep in the juices. (1) Turn with steak tongs, or by the fat, and when done sufficiently dish up on a hot dish and pour the gravy round. On the steak place some little lumps of green butter. Green butter is made

(1) The use of a fork, stuck into the lean as usual, lets out the gravy. Ed.

by mixing a lump of butter with a teaspoonful of finely chopped pars'ey, and a dash of lemon juice; it gives a delicious flavour to the meat.

TO WARM UP A JOINT.

Sometimes it happens, even with the best of cooks, that a joint when cut at table proves to be underdone, and before it can be used again something has to be done with it, and hashing it is an unprofitable method with a large quantity of meat. Many people object to re-marming a joint on the score of its being wasteful, the joint when rewarmed in the oven becoming dry and hard. Have you tried wrapping an underdone joint in a thickly buttered paper, so that it is completely enveloped in it? By this method the steam will prevent the meat from becoming hard and dry, and the joint will warm through in half the time. In warming up meat it is a good plan to make a little fresh gravy to serve with the joint.

MUSHROOM KETCHUP.

To make mushroom ketchup, break 10 lbs. of mushrooms into a large earthenware vessel, and sprinkle them with $\frac{1}{2}$ lb. of salt, letting stand in the same for a day and night. Put the vessel and mushrooms into a cool oven for about twelve hours. Then strain and measure the juice and boil for a quarter of an hour. Add for each quart of liquor $\frac{1}{2}$ oz. of allspice, $\frac{1}{2}$ oz. of ginger, two blades of mace, and 1 oz. of pepper. Let all boil quickly for half an hour. Do not bottle till cold. Cork and seal well.

THINGS YOUNG WIVES SHOULD KNOW.

Turpentine will remove ink from white wood work.

If your oven is too hot when baking place a small dish of cold water in it.

To clean a kettle fill it with potato parings, and boil them fast till clean.

Nothing made with sugar, eggs and milk should reach the boiling point.

To make labels stick to tin add a little honey to common flour paste.

Egg-shells will clean vinegar bottles as well as shot.

To remove a rusty screw apply a red-hot iron to the head for a short time, the screw-driver being used immediately afterwards while the screw is still hot.