



CONDUCTED BY AUNT TUTU.

(Communications intended for this Department should be addressed to AUNT TUTU, care MASSEY PRESS, Massey Street, Toronto.)

### Embroidered Book Cover.

Book covers are extremely fashionable at present, they are used to cover defaced bindings upon books, and also to add to the effect when placed upon a drawing-room table. Many materials are used—handsome brocades, velvets, plushes, satins, or whatever fancy may select; or pieces left over from other work can be utilized. Our model has a

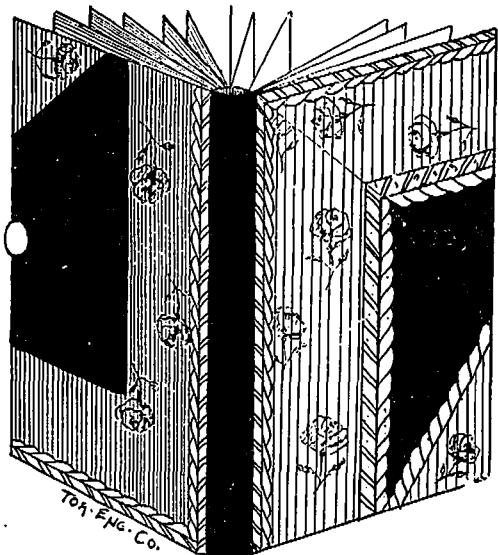


FIG. 1.

foundation of upholsterer's canvas, enhanced at the back and in the centre of the two panels with light colored plush, trimmed with bands and angles in pea-green embroidered faille, and edged with gold lace to hide the joints of the pieces. A strap with a button-hole is fixed inside between the lining and the cover, and fastens to the opposite flap over a large artistic button. The lining is sewn on and folded in such a way as to form a pocket, in which are secured the first pages of the book, unless elastic bands are preferred. Fig. 2 gives the details of the flowers. These blossoms, flatly em-



FIG. 2.

broidered in passé stitch, given full-sized, are arranged exactly as they appear on the faille band. The colors shown are three shades of Venetian red, from dark to light, whilst the leaves and the stems are worked with autumn green tints.

### Tray Cloth for an Invalid.

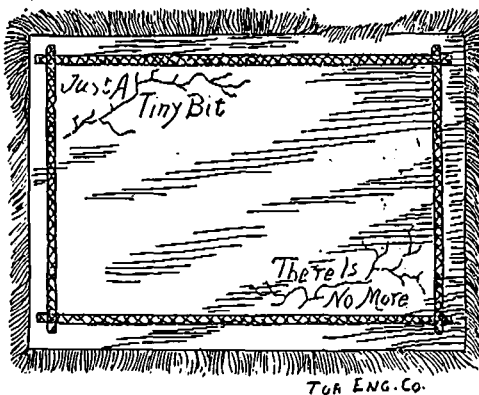
TRAY cloths are so popular and numerous that it is not necessary to speak a good word for them or call attention to their beauty or utility. The one herewith illustrated is much like many of them—made of twilled linen, fine and soft, yet heavy enough to stay in place well, is fringed, and has a cross-cornered border of drawn work. But in the upper left hand corner the first line of—

"Just a tiny bit,  
There is no more,"

is embroidered in outline stitch, and in the lower right hand corner the remainder is placed; the

sketch shows how the words are arranged and ornamented by rustic branches.

This cloth was designed especially for an invalid, and was measured to fit her own tray, which was large enough to hold all required for a meal in the sick room. Those who have "been there" can judge of her pleased surprise when she first saw the inscription—in cheerful red letters among the

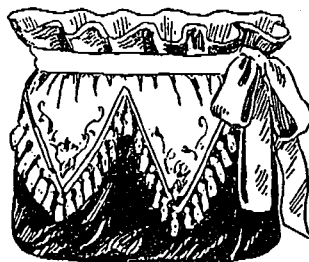


brown branches—peeping up at her from either side of a dainty bit of game and toast. It was not used at all times; only when failing appetite called for a bit of delicate cookery was this brought forth to add zest to the meal; therefore, it never failed to please. A spray of forget-me-nots instead of the branches would be dainty and suggestive; if worked in blue with wash stitching silk, olive would be pretty for the stems, scant foliage and letters.

### Cover for Flower Pot.

THESE ornamental covers are very fashionable to put over the common red flower pot, in place of the fancy earthenware ones; they are made like bags, with a circular foundation of cardboard, sufficiently large to put the saucer in.

Our model is of terra-cotta plush; the top frill

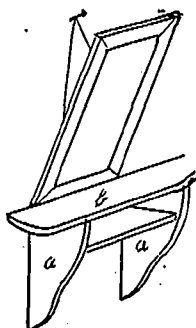


COVER FOR FLOWER POT.

is lined with pale electric-blue Indian silk; the vandykes are electric-blue satin, embroidered with tinsel thread, and edged with chenille fringe; when the cover is on the flower pot, a ribbon is tied around it one and a half inch from the top, and arranged in long loops at the side.

### A Convenient Home-made Mirror-Shelf.

A NEAT mirror shelf, quickly and cheaply made, consists of two wooden brackets (a a) fourteen inches long and eight inches wide at the upper end; the upper shelf (b) is ten inches wide and eight inches longer than the mirror is



wide, with a shorter and narrower shelf placed underneath, as shown. The upper or mirror shelf can be used as a lamp shelf, or for books, papers, toilet articles, etc., while the shelf underneath will be a convenient catch-all, especially if located in the kitchen or other much used room. A third shelf may be added if desired, but it should not be as wide as the one above. Cover the top with some dark cloth, dropping it six or more inches at the front and ends. This screens the contents of the lower shelf from view. Those who have never used a shelf of this kind would hardly do without one if once introduced.

### Hints to Housekeepers.

Never turn an omelette, as it makes it heavy.

If sassafras bark is sprinkled among dried fruit, it will keep out the worms.

Sour should not boil very hard, as that has a tendency to toughen the meat.

Chop suet very fine, then rub it to a cream; this will prevent lumps of suet in the pudding or pie. Before chopping remove every bit of membrane.

When your face and ears burn so terribly, bathe them in very hot water, as hot as you can bear. This will be more apt to cool them than any cold application.

If doughnuts are cut out an hour before they are fried, to allow a little time for rising, they will be much lighter. Try cutting at night and frying in the morning.

A good remedy for cold, moist hands is four ounces of cologne water and one-half ounce of tincture of belladonna. Rub the hands with this several times a day.

To make candy from honey, boil one cupful of honey, one cupful of sugar, one-fourth cupful of water, and a large teaspoonful of butter. Test in water and pull while cooling.

Gravy will generally be lumpy if the thickening is poured in while the pan is over the fire. Set the pan off until the thickening is well stirred in; then set it on the fire and cook thoroughly.

Late in the season, when turnips, parsnips, carrots, etc., begin to lose their sweetness, they may be greatly improved by adding a teaspoonful or two of sugar to the water they are boiled in.

Steaming the face at night over a bowl of very hot water, and then bathing it with very cold water, is a simple method of giving it a Russian bath, and will tend to make the skin whiter and smoother and the flesh firmer.

Solution for cleaning silver and brass: To one quart of rain water add two ounces of ammonia and three ounces of precipitated chalk. Bottle and keep well-corked, and shake before using. Wash silver in hot, soapy water and rinse in clean, hot water.

Rice is very nice for dessert when prepared with strawberry jam. Put a layer of rice, cooked rather thick, on a plate; spread the rice with jam and cover with another layer of rice, then a layer of jam, and lastly a layer of rice. Sprinkle the top with fine sugar. Serve with cream.

A good egg beater may be spoiled by ill-treatment. If washed in hot soap and water which takes the oil out, it will not work well. To keep it in good order, wash it by beating a dish of cold water or hold it under the cold water faucet; this will remove egg, cream or dough better than hot dishwater.

Fish should always be perfectly fresh when cooked. To select fresh ones observe the eyes; if they have a bright, life-like appearance the fish is fresh; if, on the contrary, the eyes are sunken and dark-colored, and have lost their brilliancy, they are certainly stale. Some judge by the redness of the gills, but they are sometimes colored to deceive customers.

Colored tennis flannels should be washed in water about the temperature of the room they are washed in, with good white soap of any kind, and rinsed thoroughly in water of the same temperature, and wrung out as dry as possible. They may be hung up for a short time in the house, but should be taken down while still damp and ironed dry. Some laundresses never hang them up, but wring them so dry that the iron completes the drying.

A receipt for washing flannels, recommended by an old English housekeeper, is said to be thoroughly satisfactory to those who have tried its effects. To a gallon of hot water take one teaspoonful of the triple or strongest ammonia, and add enough soap to make a strong suds. Dip the flannels in the suds without rubbing them with soap, and then rinse them in clear, hot water. Washed in this way they will be white and firm, not inclined to shrink or "mill," as in other methods of washing.