

THE HOUSEHOLD.

A CHRISTMAS PIE.

A Christmas pie afforded much amusement at a family party. Most of the gifts had been given in the morning, but one for each person present had been reserved for this dish, which was in the shape of a large old-fashioned pie, though really not a pie at all.

The presents, which were all small—one was a ring, one a locket, another a bit of old lace, a third a five dollar gold piece to purchase some books a certain boy felt were necessary to complete his happiness—were done up in small packages, tied with ribbon, and covered up in the fine white sand with which the bowl was filled. The sand was rounded up on top, hiding the packages, and was decorated with a wreath of green around the edge, and a sprig of holly stuck in the centre.

It was passed around the table, and each person allowed to put in his fingers and draw out one package. Each package had on it the name of the person for whom it was intended, and as few, if any, drew their own, there was considerable passing over of gayly tied packages, which added to the fun.

Another Christmas pie, which looks exactly like a real pie, and gives no evidence that it contains anything more than a pie should, is made by lining a large dish with a thick crust made without shortening. After the under crust is placed in the dish, it is filled with cotton, or anything that will keep up the upper crust, which is then put over the top, but not fastened to the lower one at the edges. After the crust is baked, the top is lifted off, the gifts placed in the pie, the top laid on again, and a twist of dough laid around the edge to hold the two crusts together. The whole is then set in the oven just long enough to harden the twist, but not long enough to heat the pie through. The pie is then taken out of the dish, and sent to its destination, with a message that it is not to be cut until brought on the table at the Christmas dinner.

A pretty arrangement is to line the pie with tin-foil, and place above that a layer of damp cotton, on which are arranged choice cut flowers.—*Ecc.*

HINTS FOR THE WORK TABLE.

A unique bangle-board is made of a pretty ear of pop-corn. Gild the ear, screw in four or five brass hooks, and at each end fasten a bow of narrow yellow ribbon on a chain, for hanging.

A gift highly appreciated by gentlemen is a pen-cleaner of the following description: Procure a fancy Majolica vase, about three inches in height and 1 1/2 inches in diameter; fill with No. 4 shot. This is excellent for cleaning pens, always ready for use, convenient and neat.

Nothing seems to give children so much pleasure as the little stuffed animals. A four-cornered tent of unbleached muslin tacked on to a board is easily made. Then make a menagerie consisting of a couple of elephants, a brown and a black dog, a white pig, grey and white rabbits and grey and white mice. These animals are all very easily made from Butterick's patterns and will prove a priceless treasure to the little ones, affording them many hours of intense amusement. A beautiful pincushion is made of satin ribbons in the shape of a sack. Get a yard and a half of pink and of blue, or of gold and of red No. 7 satin ribbon. Divide each ribbon into four pieces. Feather-stitch these together, alternating colors, on to a foundation lining of muslin. Fringe the ribbons at the top, about two inches deep; fill the bag with sawdust or bran, and tie with No. 3 ribbons to match. A flat bag made in the same manner, lined with cotton sheeting, and perfumed with "potpourri" or rose leaves, makes a delightful "sachet" for an easy chair.

AN EFFECTIVE MANTEL LAMBRE-QUIN.

The dimensions are dependent on the size of the mantel to be covered. For one of ordinary length the plain piece should be about twelve inches in depth, and reach from one end to the middle of the mantel. The draped piece should be about two inches shorter and about six inches wider,

so that when it is draped the bow will be a short distance beyond the middle of the mantel. The top piece is a sash the width of the mantel, and sufficiently long to hang over each end about two inches deeper than the corresponding front piece.

The simplicity of this model makes it available for any material that can be used for the purpose, rich as well as simple. A very handsome one can be made of plush and satin, the plain piece and sash of satin, and the draped portion of plush in bronze, dark blue, dark green or red, the same color throughout; the difference in the texture of the material will cause an apparent difference in shade. On the satin embroider or applique a spray of flowers in a contrasting color, and have the color of the material and the principal color in the flowers repeated in the fringe and bow.

Felt, cloth, flannel, colored canton flannel, cretonne, or even chintz, could be made after this design, and simple trimmings used in keeping with the material selected.

AN ALLOWANCE FOR CHILDREN.

If children have no money of their own, how can they learn to manage it? Begin when they are very young, and teach them gradually the use of money, by arranging household work so they can earn a few pennies, and perhaps by giving moneyed rewards for special excellence in school. Whenever children are given money let them understand it is because they have earned it by good behavior. Money should not be doled out to a child as it were to a beggar. It has a right to its allowance; and children that are early taught that they must furnish equivalent for money received learn the value of money, and grow to be respected because they are self-respecting. The plan we have suggested is followed in many families, and each child is paid a fixed sum for certain duties. While the sums earned by smaller children are trivial, the children are compelled to pay out certain small necessary expenses from them, and to contribute a penny of the earnings to the church contribution-box each Sunday. As soon as they have a dollar saved they are urged to put it in the bank, unless it is near a birthday or the holidays, when extraordinary expenditures are in order. In one family, the writer remembers it, it is the rule of the mother to make a liberal allowance of paper, pencils and other sundries for school, and if any of these articles are wasted or used up before a certain time, the child in fault is compelled to purchase others from its own money, a very definite and usually effective way of reaching carelessness. By gradually becoming used to spending money, and learning by "paying" the suffering and folly of carelessness, the child grows to learn values, and when she arrives at an age suitable may use an allowance given her, wisely and with proper discretion.

HOW TO PREVENT COLDS.

The phrase "taking cold" is not found in standard medical works. Physicians regard it as inexact and, therefore, unscientific. By general use and common consent, however, it has become a part of our language.

People in all walks of life, and in all climates, take cold. Those who live at a high altitude in the West Indies, where the mercury varies but ten degrees in the year, feel a change of two degrees as much as we do a variation of ten times as many.

Anything which impairs the nutrition of the body, the nervous system, or the circulation of the blood renders us more susceptible to the influences which produce colds.

First, then, one should see that his diet, exercise, clothing and general habits are such as will keep the bodily health and strength up to the highest possible standard.

Given the susceptibility, there are three ways in which people most often take cold; by allowing draughts of cold air to strike the back of the neck, by getting the feet cold or wet, and by becoming suddenly chilled when heated either from exercise or from sitting in a close, warm room.

A doctor in Paris, recognizing these facts, proposes to render the nerves of the neck and feet less sensitive to sudden changes of temperature, by blowing cool

air on them, and then colder and still colder air day by day, till they can stand air of a very low temperature without discomfort or injury.

But this method has the disadvantage of requiring expensive apparatus. The same beneficial results may be obtained by a much simpler process. Pour rock-salt, or, still better, sea-salt, into a two-quart fruit jar till it is half full. Fill the jar with water. Let it stand in your bedroom for twenty-four hours, shaking it a few times, and you will have a strong brine in the jar above the salt.

Pour a pint of this brine into a bowl, and bathe the throat and neck thoroughly with it, wiping with a towel. Now follow by rubbing hard with a piece of very coarse flannel till the skin glows. Serve the feet in the same way. Repeat this night and morning, and you will very soon find that you are less liable than before to take cold.

Add water each time after you have used from the jar, so as to have a quantity of brine in it continually. A person whose circulation is very inactive should bathe the neck and feet in hot water first, then follow with the cold brine and the rubbing.

If one will follow the above directions, and protect himself properly, especially his feet, when going out into the open air, he will rarely or never take cold from the first two causes we have named.—*Youths' Companion.*

WOOD STAINS.

Dissolved asphaltum in spirits of turpentine makes a good brown stain for coarse woodwork. Half a pound of oak-bark and the same quantity of walnut-shells, boiled in half a gallon of water, is an excellent improver of cheap rosewood as well as for staining butternut and black-walnut. For staining wood in imitation of mahogany use water, one gallon; madder, eight ounces; fustic, four ounces. Boil and apply, while hot, with a brush. A decoction of logwood chips may be used for the same purpose and then give a coat of shellac varnish. Or, boil half a pound of logwood in three pints of water until the color is extracted, then add one ounce of salt of tartar. Apply when hot. For imitation ebony take red cherry or any similar hard and fine-grained wood and wash three or four times—allowing it to dry between each application—with a strong decoction of logwood. Then wash with a solution of acetate of iron, which is made by dissolving fine iron filings in strong vinegar. The surface of the wood must be rubbed down and polished before varnish is applied.—*American Agriculturist.*

RECIPES.

CRANBERRY SAUCE.—There is a wide difference between cranberry sauce and cranberry jelly. For the former pick over a quart of the best berries and put them in a porcelain kettle with a pint of boiling water. As soon as they begin to pop,—keeping the kettle covered meanwhile—take from the fire, press through a colander and stir in while hot one pound of granulated sugar.

PUMPKIN PIE.—The secret of the excellence of the old-fashioned pumpkin pie lies in the fact that plenty of eggs and the richest milk was used. They were made very sweet with molasses alone, and the only spice used was ginger. The modern cook destroys the natural flavor of the pumpkin with all the spices and condiments that would go to flavor, and rightly too, a mince pie, but which in pumpkin pie are quite out of place.

COCOANUT MOLASSES BARS.—Cut half a small coconut into very fine shavings; you should have about a pint of these shavings. Spread these shavings on tin dishes, and stand in a warm place for one or two hours. Make the taffy precisely the same as Everton taffy, adding to the sugar and butter, when you first put it over the fire, one tablespoonful of glycerine. As soon as it reaches the "crack" degree, add the coconut and turn it on greased pans to cool. When cool mark it into bars.

ROAST SPARERIB.—Cover the meat with a greased brown paper until about half done, then remove, and dredge with flour. It must be basted frequently. About ten minutes before it is done, sprinkle fine bread crumbs seasoned with powdered sage, popper, salt, and a very finely minced onion, over the surface. Baste once during the ten minutes that it must remain in the oven. Lift out the meat to a hot dish, free the gravy from fat, thicken with browned flour, season to taste, and send to the table in a gravy boat.

HOARHOUD TOFFY.—Put a half-ounce of dried hoarhound leaves into one gill of boiling water, cover and stand aside for one hour, then strain and squeeze through a cheese cloth. Put the extract thus obtained and one pound of brown-sugar in a granite saucepan, add, if necessary, two or three tablespoonfuls of water, stir until the sugar is dissolved, add a tablespoonful of lemon juice or vinegar, and boil without stirring until brittle when dropped in cold water. Pour into greased, square pans, and, when partly cold, mark with a greased knife into tiny squares.

EVERTON TOFFY.—Put three ounces of butter

into a bowl of ice-water. Wash the hands with warm water and soap, rinse but do not wipe them. This prevents the butter from sticking to the hands. Now work the butter under the water until it is rather elastic, then shake the water off, put the butter in a granite saucepan and when melted add a pound of brown sugar, and boil over a good fire until it reaches the "crack" degree. That is, when it hardens in cold water and will not stick to the teeth. Begin to try after it has boiled ten minutes. When done, turn into greased pans and stand away to cool. When partly cold, mark into squares, with a greased knife. When cold, break the squares apart and wrap each in waxed paper.

BAKED CHICKEN-PIE.—Take six chickens and joint as for a fricassee. Put them over the fire with thin slices of salt pork, half a pound in all, and barely cover with cold water. Bring quickly to a boil, and draw to the side of the fire where they will just simmer. When tender roll out your crust about a quarter of an inch thick, and line a large tin or earthen dish; lay in the chicken with butter and seasoning between each layer; put on the top crust, but add no juice until the pie is done. Then through the hole in the top, using a funnel, pour the juice, properly thickened and seasoned, until the pie is full. This pie is delicious hot or cold. There is no soaked crust, and the gravy turns to jelly when cold. It is a famous standby for the larder at holiday seasons.

ALMOND TOFFY LOZENGES.—Shell one pound of almonds, blanch them, put them in the oven until dry and very slightly brown, then chop them rather fine. Wash four ounces of butter as directed in Everton toffy, put it in a granite saucepan and when melted add a pound of brown sugar. Boil over a good fire until it is brittle when dropped in cold water. From this moment watch it most carefully and continue boiling until you observe a slight scorched odor, then take it instantly from the fire, add the almonds and turn the mixture into greased shallow pans to cool. When partly cold, mark into squares with a greased knife, or they are much prettier if stamped into round or oblong lozenges. A small, sharp, tin cutter will answer for this purpose. Peanuts may be used in the place of almonds.

ORANGES WITH JELLY.—This is a very pretty modern invention for decorating the holiday dinner table. It is just as good to eat as it is to look at. Take large, fine oranges and cut a small round piece from the stem end, then with your finger or a small bone mustard spoon, gradually loosen the skin from the pulp, drawing the latter out through the opening. Lay the skins in cold water until wanted. Make an orange jelly with the juice of the oranges and enough lemon juice to give the right flavor; drain the skins, fill with the jelly, stand them on little egg or custard cups, if necessary to keep them upright, and stand away until cold and firm. Then cut into halves and arrange on a dish with some pretty green leaves. In making the jelly be careful to get it firm enough. The rule is, the juice of four or five oranges two quarts of water, a package of gelatine and a pound and a half of sugar. Put the gelatine to soak with orange juice instead of cold water, then add the sugar, the balance in boiling water, and as much lemon juice as you need.

PUZZLES—NO. 25.

SQUARES.

- (No. 1.) 1. To burn the surface. 2. Blue. 3. Pertaining to the country. 4. A migrating fowl. 5. A girl's name. R. H. JENKINS.
- (No. 2.) 1. Separately. 2. That which puzzles. 3. To one side. 4. A kind of rampart. 5. To run. R. H. JENKINS.
- (No. 3.) 1. A festival. 2. Wood to bind stakes. 3. Farewell. 4. Appears. 5. Reliance. R. H. JENKINS.
- (No. 4.) 1. A nick. 2. A kind of clay. 3. To pitch. 4. An old woman. 5. Chopped. R. H. JENKINS.

PI.

Rhgtac ey smolsobs heliw ey yma.  
Dol meit si lltis a gnifil  
Nda hist mnes woerfl chihw leisms ot-yad  
Ot rowrom liwl eb gnidy.

BIBLE ENIGMA.

I'm in south, east and west,  
I'm in live, love and rest,  
I'm in fen, fern and den,  
I'm in keel kirk and ken,  
I'm in youth, year and day,  
I'm in judge, queen and bay,  
I'm in night, some and more,  
I'm in sock, save and store.

HANNAH E. GREENE.

NUMERICAL ENIGMA.

My 2, 11, 12, 1, is a man's name,  
My 5, 4, 7, 8, is a part of a plant,  
My 13, 10, 3, 12, is a kind of dress,  
My 15, 16, 14, 6, is a part of the face,  
My 9, 2, 5, 12, is a weed,  
My whole is a proverb of Solomon.

HANNAH E. GREENE.

ANSWERS TO PUZZLES.—NUMBER 24.  
ENIGMA.—"Believe in the Lord."—II Chron. 20:20.

SQUARE.—

A D A R  
D A M E  
A M E N  
R E N T

PI No. 1.—A foolish son is a grief to his father, and bitterness to her that bare him.—Prov. 17:25.

PI No. 2.

One by one thy duties wait thee;  
Let thy whole strength go to each;  
Let no future dreams elate thee  
Learn thou first what these can teach.

BIBLE ACROSTIC.—

E-zr-A Ezra 7, 12.  
N-chusht-A II Kings 24, 8.  
O-phi-B I Kings 9, 28.  
C-air-O  
H-ama-N Esther 7, 10.  
Enoch, Gen. 5, 24. Aaron, Ex. 28th. chap.

PUZZLERS HEARD FROM.

Answers to puzzles have been received from James Reid, Hannah E. Green, Harry Jakoway, Andrew A. Scott.