

said, "Well, Professor, I consider you a benefactor to humanity."

More anon.

D. D.

Lard—Rose Jar.

Dear Dame Durden,—I noticed some time ago an inquiry for taking the taste off lard. To boil lard that has any bad taste in sweet milk, is almost certain to remove the bad taste or smell. Now, will you please publish that recipe that you published some time ago for making a rose jar, and oblige an old subscriber?

BEAVER.

Middlesex Co., Ont.

A rose jar should be made when the rose leaves are fresh. Pack the petals in a jar (with a close lid) in layers two inches deep, sprinkling each layer with about two tablespoonfuls of fine, dry salt. The layers should be added from time to time, while the petals are fresh. Keep on until the jar is full, keeping the jar always in a dark, dry, cool place.

A week after the last layer has been added, turn out the salted petals on a platter, and toss them about until the mass is loosened. Then mix thoroughly with the following mixture: Violet powder, $\frac{1}{2}$ ounce; orris root, 1 ounce; rose powder, $\frac{1}{2}$ ounce; heliotrope powder, $\frac{1}{2}$ ounce; mace, $\frac{1}{2}$ teaspoonful; cinnamon, $\frac{1}{2}$ teaspoonful; cloves, $\frac{1}{2}$ teaspoonful; oil of cloves, 4 drops; oil of chiris, 10 drops; oil of melissae, 20 drops; oil of eucalyptus, 20 drops; bergamot, 10 drops; alcohol, 2 drams. Keep in a tightly-closed rose or pot-pourri jar.

Attractive Cookery.

How much better a dish tastes when it looks pretty! Don't you believe that? Then, explain why it is that a delicate girl, or a convalescent, will so often turn aside from a mussy, unattractive tray of food, yet eat, with apparent pleasure, a little luncheon daintily contrived and prettily served. True, the man or woman, or child of robust health, with appetite whetted by working or walking in the open air, may enjoy any kind of meal, served in any way; yet the truth of the matter still stands, that appearance has more to do with the value of food than it is sometimes given credit for.

Rice pudding served in saucers, with cream and sugar, is nutritious and palatable. Rice pudding, moulded in cups, and served on pretty plates with some strawberry preserves on top and about, as in our illustration, is something to stimulate the appetite, put one in good humor, and make digestion easy. To have the moulded rice at best, prepare it in this way: Steam the rice until tender, then cook it in milk. Just before taking from the oven, fold in the stiffly-beaten whites of from one to three eggs, depending on the size of the pudding. Turn into moulds and cool. The egg-whites add to the nutritiousness of the dish, and a little good sweet cream poured about the preserves makes it a morsel for the gods.

Again, tomatoes sliced on a plate are good, but place the slices on crisp lettuce leaves, and put a spoonful of thick cream salad dressing on each (provided dressing is liked by all), and see how much more attractive they are. If you want to have them extra good, sprinkle the dressing with chopped nuts.

Often attractiveness depends greatly upon the china or glassware used. A dead white cornstarch blanc-mange on dead white plates is not particularly "drawing," but put the blanc-mange on dainty pink dessert-plates, or in clear glass fruit dishes (so much prettier than "pattern" glass, especially if of the pressed variety), and note the difference. When the clear glass is used, decorate the blanc-mange with preserved cherries, dots of jelly, or sections of orange, just to give a dash of color. The glasses may be low, or may stand on slender stems (sherbet glasses), and are invaluable for fruit, fruit-salads of all kinds, ice creams, etc.

When serving vegetable soups, put a spoonful of whipped cream and a sprinkling of grated cheese on top, and see how readily a plain dish may be transformed into an interesting one.

Onions, can they be made to look attractive? Try this: Peel large onions, cover with boiling water and cook half an hour. Drain, remove the centers, and fill with the following: Run a slice of bacon and some veal or beef through the chopper. Add seasoning to taste, the

yolk of an egg, and a little breadcrumbs. Moisten with cream or milk, and stuff the onions. Put them in a granite baking dish with a little hot water and butter in it, and bake until brown on top, basting when necessary. Thicken the liquid to make a gravy.

Just two more dishes that are good to look at as well as to eat:

Apple Porcupine.—Pare nice firm apples of uniform size, and cook to clearness in a syrup of water, sugar and lemon juice. Take them out, stick them full of

Cushions.

What is a home without cushions? Let chairs and sofas be ever so plain and inexpensive, a few cushions may take away all the stiffness and give them quite an air of luxury. People do like to be comfortable. They do not like to feel their bones in contact with hard, unyielding surfaces,—hence the appeal which cushions make.

To be really artistic, however, even cushions must be planned to harmonize

expensive. Denims, crashes, linens, muslins, good satines, are all better and prettier for most situations—than the muslins and silks. When buying the material, never lose sight of the fact for one moment, that cushions are to be used, and are created solely for that purpose,—not to be set up as mere ornaments, or pictures.

A very good cushion cover may be crocheted, or knitted, from coarse cotton. Make it like a slip, to be buttoned on beneath the frill, and so easily removed for laundering. All wash covers should be similarly made.

White linen covers, embroidered in blue or green, are very pretty for bedrooms or very dainty rooms. Do not use a variety of colors. Choose a simple, conventional design, and embroider in outline or in raised stitch—in one color, preferably. For living-room, or library, the foundation may be of sage green or old blue, and the embroidery done in white; or natural-colored burlap or crash may be worked in brown cross-stitch. Cross-stitch, by the way, often permits of the use of several harmonizing colors, to bring out the oriental effect. Bulgarian embroidery also permits some beautiful combinations, its distinguishing characteristic being that the design is always outlined in black.

Crash and burlap lend themselves especially well to stencilling, a bold, simple design, say of stiff, conventionalized iris, or a geometrical pattern, being usually most effective, particularly so if outlined in rope silk, or fine silk rat-tail cord.

A cushion cover, very easily made, is of pongee, with a border of Dresden ribbon stitched about it.

If there is not time to make fancy covers, one need by no means despair. A cushion is always a cushion, and plain denim or crash to match, or form a necessary contrast with the wall paper or rugs, may look as attractive as the most elaborately-worked covers—perhaps more so. Do not try to make frills of these stiff materials. Simply finish with a cord and tassels, which may be bought all ready for putting on.

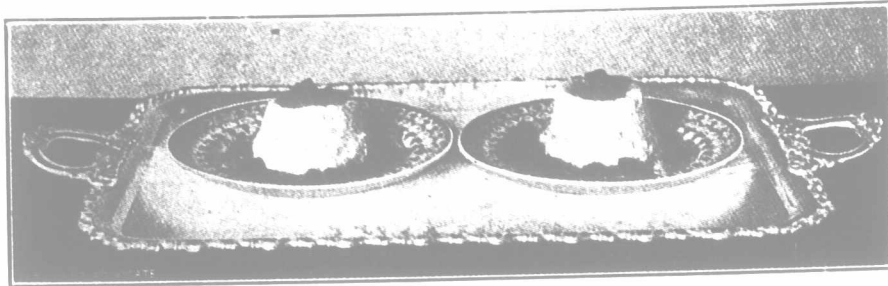
Above all things, do not make the mistake of buying "picture" cushion-tops—beautiful "ladies," golf-girls, etc. These are never chosen by the women of best taste. A cushion is a cushion, not a picture.

From Lankshire Lass.

Dear Dame Durden, Chatterers and All,—Good day to you all, my dears. Have you a wee corner for me while I call on you again, just so you don't forget the "Lass"?

Yes, I am here yet in the same old way, counting up the blessings, and so glad for the sunshine so bright to-day.

Now, where have you all been? Where did you go holidaying? Surely somewhere, or were you all too busy to write to the Nook? So many dear, familiar writers have failed to so long, and how I miss the nice chats, but you are all so kind, so many of you, and you help me so by the kind letters and beautiful cards you kindly sent me. I enjoy looking at the pretty cards so much, and read kind



Rice, Shaped in Moulds, with Preserves.



Jelly, Garnished with Whipped Cream and Preserved Cherries.



Tomato Salad, with Nuts.

blanched almonds, brown quickly in the oven, pour the syrup around, and serve.

A Good Bread Pudding.—Cut some stale bread into strips, dip in melted butter, and roll in powdered sugar. Line a round baking dish with the "fingers" so made. Fill the center with a good apple sauce, cooked with sugar and rubbed through a colander, brown in the oven, and sprinkle with powdered sugar. Layers of stale cake, or breadcrumbs, with spice, may be used with the apple sauce to make up the center.

with their surroundings. A red one, a blue one, a 'rocky-mountain' one, all in a room papered with green, are sufficient to make restfulness fly away at double-quick speed. To be restful, they must carry out the tones of the room in which they are used. To be "sensible," they must be washable. To be suitable for all occasions, they must be of various fillings, pine-needles and soft, dry grass, for the very hot days of summer, fluffy feathers for cool and wintry weather. The materials used need not be at all



497—Conventional embroidery on green monk's cloth makes an attractive pillow for green wicker or mission furniture. Green monk's cloth is used for

this pillow, and the embroidery is in shades of dull rose and green. See illustration above at the left.

[From Farm and

498—Oblong pillow, made of Bulgarian linen embroidered with two shades of blue and green.

[Ranch Review.]