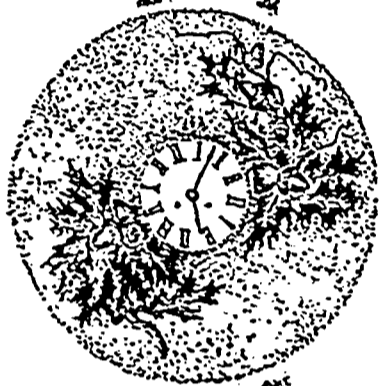


A Clock Plaque.

An ordinary clock may be made a very elegant home ornament with very little trouble and expense. Have an inch board sawed to the desired shape and size, with an opening in the center in

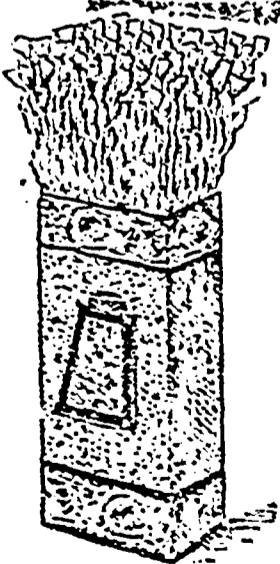


A PLAQUE FOR A CLOCK.

which the clock will fit snugly. Cut the plush which is to cover it, a couple of inches larger than the board is, and slash it around the edges. Place a layer of cotton batting on the board, before covering it, with an extra thickness near the edge, so that it will gradually slope towards the opening for the clock. Lay on the plush, and draw it smoothly over the board, and tack it on the back. The decoration for the plaque is made of natural oak leaves. Select as graceful a twig as possible, give the leaves a couple of coats of glue: when dry, gold or bronze all with liquid gilding, and tack it on the plaque. Fasten the clock in securely, and cover the back by tacking muslin over it, the color of the plush. Place screw-eyes on the back to hang it up by. The wire or cord for hanging, should not show

Lamp Lighters.

An economical receptacle for lamp lighters may be made from an empty starch-box decorated with wall-paper bordering, as shown in the engraving. The lighters have an extra twist, which makes them



HOLDER FOR TAPER.

not only better, but easier to handle. Cut the paper in strips ten inches long and cut the ends of the strips to the corners, and then glue them on the box.

on one side and the other between the thumb and fingers, to give them a plaited appearance.

A Neat Shaving Glass.

To make a convenient little arrangement for shaving, take a square glass, hang it up diagonally, and make a shelf the length of the width of it, and proportionately wide. Cover it with velvet or felt, tack a strip around it of the same, edged with fringe, and hang it on the glass with brass chains. The box for holding the razor, cup and other necessary articles, is made of birch bark, which is overlaid together with thread, holding several pieces of dried grass or straw on the edge as it is sewed. A spray is painted on in dark brown, and a bow placed on the lid of the same color. If birch bark can not be obtained, an ordinary wooden box will answer. It can be papered to imitate bird's-eye maple, or oak; give the box a couple of coats of varnish, if papered. The cover for holding the shaving papers, is made of rather stiff blotting paper, on which some little design is painted

An Easily Made Toilet Stand.

An economical and convenient stand is here shown, for holding a tin basin, pitcher and soap-dish. It is made of three broom-sticks, each thirty-five inches long; they are nailed together, and a piece of stout wire drawn around the top for the basin to rest on. Paint the sticks red or black; fasten three nails in the sticks



TOILET STAND.

to hold a small tin plate for soap. A drum-stick, or a smooth stick of any kind, is fastened on one side, to hang the towel on; it is to be painted like the stand. The basin and pitcher will cost in the neighborhood of a dollar, which is really all the outlay; the little paint it will take, will not amount to five cents. If one were to buy a stand of this kind, it would cost about five dollars, and really no better than this home-made one will be.

Umbrella Case for Travelling.

This convenient case for carrying a number of umbrellas when travelling, is made as follows out of dark-brown ladies' cloth. Cut two pieces of the cloth twenty-seven inches long, and fifteen wide, slope them towards the bottom, as shown in the engraving. Stitch the pieces together and turn; bind on the top and bottom with dark-brown worsted braid. Divide the case into four equal parts on the top and bottom, and place a double row of stitching in these places, to form four pockets. Sew pieces of the braid on the top and bottom, to tie it together.

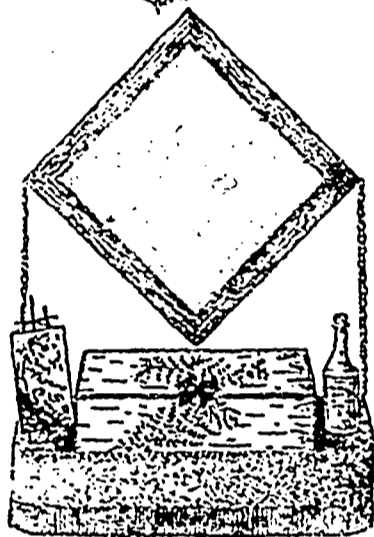
Luncheon Dishes.

A C. PAGE.

The luncheon table should always be dainty and inviting, with fresh table cloth and napkins, and a few flowers, (those with the most delicate perfume) to brighten up the board. Flowers, however, are not always to be had, and a china dish, filled with earth, and planted with growing ferns and vines, makes a charming bit of green for a centre-piece, that can be used all the year around. Fancy china and sparkling glass, add much to the attractiveness of the lunch table, and a dark-green leaf in Napoleon ware, is the prettiest butter plate, as it contrasts well with the fresh golden roll.

Mock Duck, is a particularly nice dish for luncheon. For a family of four, select a beef-steak weighing about three-quarters of a pound, and free from loose fat or stringy pieces. Mix bread crumbs with salt, pepper, and a little butter, chopped very fine. Mashed slightly, and spread

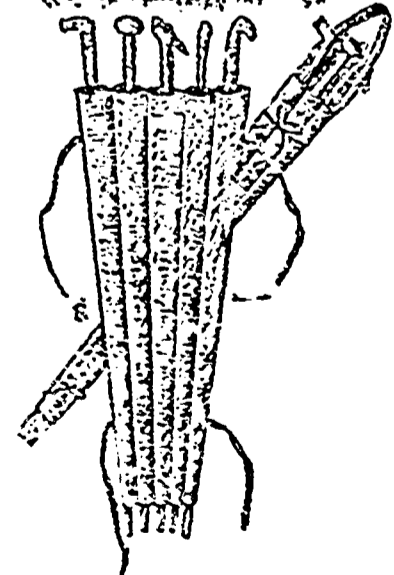
over the steak, half an inch in thickness, but not extending to the edges. Roll like jelly-cake, and tie in three or four places with string. Place it in the oven for an hour, basting frequently, and it will come out nicely browned. Cut in slices, and serve on a platter garnished with sprigs of parsley.



A SHAVING GLASS AND BOX.

MAYONNAISE TOMATOES, make a very pretty looking dish. For these, select large size fruit. Cut them in two, and on each half place a spoonful of salad dressing, made after the following recipe: On a platter, with a silver fork, mix one teaspoonful of dry mustard, with a very little vinegar. Add a little olive oil. Stir well, which is the secret of good salad dressing; from time to time, add more oil, mixing thoroughly, until it is very stiff; when more vinegar should be used. Before finishing, add the yolks of two raw eggs, a third of a teaspoonful of vinegar, salt, and a suspicion of Cayenne pepper. When done, it should be the consistency of batter, and very smooth. Care must be taken, that not more oil or vinegar be used at a time than the mustard will take up with stirring.

JELLIED TONGUE will be appreciated on a warm day. Boil, until done, a large beef's tongue, carrying about a pint of the liquid. Remove the skin, allow it to cool, and then slice in thin slices. In half a pint of water, dissolve two ounces of gelatine. From a cupful of browned veal gravy, skim all the grease, and stir into it a small tablespoonful of



CASE TO HOLD UMBRELLAS.

sugar, one of browned sugar, three of vinegar and the water in which the tongue was boiled. Then add, mixing well, the dissolved gelatine, and a quart of boiling water. Strain through a jelly bag,