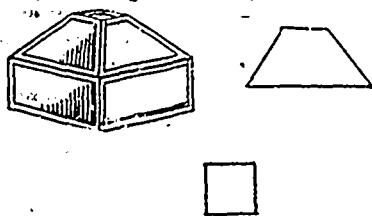


of the same shade. Care was taken to keep the edge of the glass in the centre of the breadth of the ribbon. It was fastened down by taking a pleat at the corners large enough to draw the edges of the ribbon tightly against the glass. All the pieces being bound, they were then sewn neatly together on the outside, the lid being left free on two sides.

Often the bottom is made of glass also, and the box is then ornamented with bows of ribbon, according to the fancy of the maker.



If preferred the top may be raised (as in fig. 1), but in that case nine pieces of glass will be required for a square box, exclusive of the bottom: Four pieces will be needed for the sides, which should not be much more than half as wide as they are long; and for the top, one small square piece, and four pieces cut in the shape of fig. 2. You may see how to put them together by the diagram.

In making any of the more complicated boxes, it is well to cut patterns in cardboard of the shapes you want, and to see that they fit together accurately before sending them to the glass cutter.

For The Household Companion.

### Two Bedrooms.

When people are busy and not very rich, they are tempted, if they cannot have their surroundings exactly as they would like them to be, to give up trying to improve them. Now this is a great mistake; for even if the materials are old and shabby, a little careful arrangement will work wonders.

I think I can explain better what I mean by telling you about two bedrooms I saw lately.

The first was very well-furnished, in the sense of having a large, handsome bedstead, a marble-topped bureau and washstand, and comfortable, cushioned chairs; but in spite of its grandeur, it did not look really well. The wall-paper was of a dull lilac, with a variegated border. The comforter on the bed was of greenish cretonne, pretty enough in itself, but not suitable for the purpose. The window-curtains were of a cheerful pink, and would have been very useful in giving brightness to a dull room. The china was covered with a blue pattern of a very good design, and the mats and pincushion were blue to match, while the various little knickknacks scattered round were of all the colors of the rainbow. I noticed a scarlet match-box side by side with a blue velvet picture-frame, while a crimson pillow-sham holder took up one side of the wall, and by contrast enhanced the brilliancy of a yellow satin banner. Altogether one felt overwhelmed with abundance, or rather superabundance, of color, and longed for a quiet neutral tint to rest one's tired eyes.

The other bedroom was very different. The walls were covered with a paper having a white ground, with small light-blue figures dotted over it, and a blue border. The room was quite plainly furnished (a few dollars would have paid for everything in it) but the whole effect was restful and pleasing because the furniture and hangings all harmonized.

The bedstead, bureau, washstand, and chairs were of plain yellow maple. The inexpensive white lace curtains were tied back with bows of pale blue ribbon. The com-

forter was of blue sateen, and over the washstand was a splasher of crash-towelling with a blue design in outline crewel-work. The mats were of oatmeal cloth worked with silk of the same shade of blue, and in every little detail the same idea was carried out. Match-holders, toilet-tidies, tidies, fancy bags and frames were all either blue or yellow, and you would have been surprised to see how nice the room looked!

Perhaps you may not be able or willing to have a blue bedroom in your house, but you may like to have a purple or red or yellow one. Any color will do, so long as you keep to one prevailing tint.

Sometimes two or even more colors have a good effect, but this requires a good deal more knowledge and skill in the arrangement, and it is better not to attempt too much at first. If your colors are quiet and soft, you will find them easier to manage. Pale yellow will do with almost any color, and pale pink will combine prettily with a deeper shade of red.

As you study the subject, you will notice other good combinations, and will be able to make them to suit your own taste; but at least be careful in furnishing always to have some plan of color, and to keep to it as strictly as your means will allow.

GRACE GORDON.

### Bedroom Splashers.

Simple muslin and linen splashers, decorated with ribbon or outline embroidery, are perhaps as pretty as any; but here are two new ideas for these useful protectors to the walls.

The first was made of white oilcloth, bound round the edge with braid. Upon it was painted, in a rather bold style, with one dark color of oilpaint, a little scene, consisting of a cottage, a group of trees, and a pool of water in the foreground. As the painting was well done, the splasher was an ornament to the room, whilst it had the advantage of being easily cleaned by simply wiping it over with a damp cloth.

The other one was made of small, oddly-shaped bits of bright-colored and much-gilded wallpaper, pasted upon a sheet of strong brown paper. They were arranged crazy-work fashion, and the splasher was finished with a narrow but handsome border.

### Buttermilk for Freckles.

There is nothing that equals fresh buttermilk for removing tan, freckles, sunburn, or moth spots, says *The Ladies' Home Journal*. It has the great advantage that it does not injure the skin, but renders it soft like a little child's. Take a soft cloth or sponge and bathe the face, neck and arms thoroughly before retiring for the night; then wipe off the drops lightly. In the morning wash it thoroughly with buttermilk and wipe dry with a crash towel. Two or three such baths will take off all the tan and freckles. It will keep the hands soft and smooth.

### To Remove Stains from Clothes.

Fresh fruit stains may often be removed from a garment by rubbing ammonia upon the spot. Spirits of camphor, or green tomato juice and salt, are said to be useful for the same purpose.

Tea and coffee stains will usually come out if boiling water is poured upon them.

Rubbing with lard will remove tar, turpentine is the best for paint, salts of lemon for iron-mould, and ammonia for machine oil.

Soap has a tendency to set most stains, so it should not be used until they have been removed.

### Washing Colored Cottons.

Black and white cotton or linen dresses, and, indeed, most colored dresses, may be safely washed by just dipping them in salt and water, and hanging them in a shady place to dry. Two large cups of salt to ten quarts of cold water is the proper proportion. When dry after this dipping, put them into light suds, not very hot, and wash as usual. A little salt in the rinsing water is thought to be good. Many persons think it is not necessary to use salt when the goods are washed a second time. No colored goods should be allowed to soak at all, either in suds or rinsing water. Wash and dry dress goods as quickly as may be. Some persons put black pepper into the suds when hot, let it stand till the water is cool enough to wash colored goods and then put them in and wash as usual, rinse in one water and hang in a shady place to dry. Two tablespoons of pepper to a pail of water is the amount used.

Others prefer to use wheat bran. These mix two large cupfuls of bran in cold water till a smooth paste is made and then stir it into one quart of soft, boiling water. Let it boil half an hour and then add five more quarts of soft, warm water to wash the dress in. As bran answers the cleaning purposes of soap, no soap need be used. The water should be clean and only warm when used. It is well to add a tablespoonful of salt to it.—*Home and Farm*.

### A Kitchen Towel-Rack.

A convenient rack for drying dish towels, etc., is described in the *Farm Journal*. Nail to the wall near the kitchen stove a small piece of moderately thin board, shaped according to the fancy of the maker, and attach to it, by hinges, three or four wooden rods, one above the other. Being movable, they can be opened at any angle or folded against the wall out of the way.

### A Simple Method of Making Coffee.

Take a common tin coffee-pot, make a ring of wire sufficiently large not to fall into the pot, and sew on it a bag of muslin or cheese-cloth. The bag must not be long enough to touch the bottom of the tin, but it must hang well down. Put the coffee into the bag, fill the pot with hot water, and set it on the fire to boil. Let it stand a minute after boiling, then pour off, and the coffee will be found to be clear and ready for use, without the necessity of using eggs or anything else to clear it.

### Recipes.

**GREEN TOMATO PRESERVE.**—For 1 lb. of tomatoes, take 1 lemon, 1 lb. sugar, and 1 oz. whole ginger. Wash the tomatoes, but don't try to skin them; cut them into large pieces, scatter the sugar over them, and let them stand all night. Slice the lemons as thin as possible, and cut the ginger into small pieces. Boil for about an hour, or until the tomatoes turn to a dark-green color.

**VEGETABLE MARROW PRESERVE.**—1 lb. marrow, 1 lb. brown sugar, 2 lemons, 1 oz. whole ginger. Put  $\frac{1}{2}$  lb. of the sugar into a pint of boiling water, pour it over the marrow, which should be cut into small pieces, and let it stand for twenty-four hours. Then cut the rind of the lemons and boil it with the juice of the lemons, the ginger (which should be

bruised), 1 teacupful of water, and the remainder of the sugar. When it boils put in the marrow, and continue to boil till it is quite transparent. Pumpkin may be used instead of the marrow.

**RED PLUM CHEESE.**—Take the small dark plums, stew them in a slow oven, till they can be rubbed through a hair sieve. Take out the stones, crack them, pour a little boiling water over the kernels, and remove their skins. To every pound of pulp add  $\frac{3}{4}$  lb. of sugar, put in the kernels, and boil an hour. Keep the jam in moulds or glasses from which it will turn out nicely.

**RHUBARB WINE.**—To every gallon of cut rhubarb put one gallon of boiling water. Let it stand six days covered up, then strain. To every gallon of juice add  $\frac{3}{4}$  lbs. of the coarsest brown sugar, let it ferment, and bottle.

**TOMATO SOUP.**—To 1 pint of tomatoes well cooked in a quart of boiling water put 1 teacupful of soda. When they stop foaming add 1 pint of sweet milk and season, as for oysters, with butter, pepper, salt, and a little rolled cracker. Canned tomatoes can be used instead of fresh if desirable.

**TOMATO CHUTNEY.**—1 lb. each of tomatoes, apples, onions, raisins, salt, and sugar,  $\frac{1}{2}$  oz. ginger (ground), and 2 teaspoonfuls of Cayenne pepper. Pare the apples and onions, stone the raisins, and chop them and the tomatoes fine. Put the mixture into a crock, add the ginger and pepper, and sufficient vinegar to cover. Keep in a moderately warm place for three weeks and stir occasionally; then put it into stone jars or bottles and it will be ready for use.

**TOMATO MUSTARD.**—Boil 1 peck of ripe tomatoes for one hour with six red peppers. Strain through a colander to take out the seeds and skins, and add  $\frac{1}{2}$  lb. salt, 3 tablespoonfuls of black pepper, 1 oz. ginger, 1 oz. allspice, and  $\frac{1}{2}$  oz. cloves (all ground). Put in two onions, and boil for another hour; add  $\frac{1}{2}$  lb. mustard, and  $\frac{1}{2}$  pint of vinegar—then bottle.

**TOMATO PICKLE.**—7 large onions, 14 ripe tomatoes. Cut up and boil the onions in a teacupful of vinegar before mixing with the tomatoes. Then cut up the tomatoes and put them on the onions with 1 teacupful of sugar, 1 teaspoonful of ground cloves, 1 teaspoonful of allspice, 1 teaspoonful of cinnamon, 1 teaspoonful of black pepper,  $\frac{1}{2}$  teaspoonful of Cayenne pepper, and boil for twenty minutes, when it will be ready for bottling.

**GREEN TOMATO PICKLE.**—1 peck tomatoes (sliced),  $\frac{3}{4}$  peck onions. Sprinkle salt on the tomatoes, soak for 24 hours, and throw away juice. Take one teacupful grated horse-radish, 1 quart vinegar, 2 lbs. of coarse sugar, 1 oz. mized spice. Chop fine and boil for twenty minutes. Horse-radish (grated) at the top of the jars will prevent mould.

**HUNTER SAUCE.**—Take 1 peck green tomatoes and 6 or 8 large onions. Slice and put in layers with one cupful of salt. Let them stand all night, then drain off the juice. Add 1 teacupful sugar, 1 cupful grated horse-radish, 1 tablespoonful cloves, 1 tablespoonful allspice, 2 tablespoonfuls cinnamon, 1 desertspoonful mace, 12 red peppers sliced thin and vinegar enough to cover. Boil for three hours.

**QUAKER CAKE.**— $\frac{1}{2}$  lb. butter,  $\frac{1}{2}$  lb. white sugar (sifted),  $\frac{1}{2}$  lb. flour, 5 eggs. Beat the butter to a cream, then add the sugar, afterwards the eggs by degrees. Beat them twenty minutes, and lightly stir in the flour and  $\frac{1}{2}$  lb. of currants, which must have been well washed and dried. Bake in a rather warm oven. Candied peel, cut finely, can be added if preferred.