

then hang out to dry. Some people prefer to dry the curtains before starching, but I never do. Now, the drying process must entirely depend upon your drying space or domestic appliances. I have curtain stretchers, and upon these I dry my curtains, which look like new when taken off, and do not require any ironing, but are ready to put up at the window at once. Everyone, however, does not possess curtain stretchers, so the next best plan is to stretch them on a line, pulling them into shape as they dry. When nearly dry, take down, fold, and mangle, then iron out the edges on the wrong side. Another plan, and better than the last, is to lay a sheet down on the carpet, and pin it down, on this stretch and pin out the curtains, and leave them to dry. Before removing, pass a hot iron over them, and they will look very nice if properly pinned out when wet. Ladies who live in towns and whose curtains often need laundering, will find a pair of curtain stretchers a great boon. They cost about ten or twelve shillings, but will soon pay for themselves, if only in the saving of wear and tear, and the labour of ironing.

Moths object to the smell both of paraffin and turpentine, so housekeepers who are storing away winter clothing would do well to lay amongst it pieces of paper moistened with either.

Have the front door, around the handle, wiped off with kerosene weekly to prevent the smeary look which indicates the second rate house on sight. Kerosene removes the soil of contact and keeps the varnish in good order. When the browstone framing shows smeary and rubbed at the sides scrub with hot potash water and soap suds, applied with a broom and well rinsed off. If ground glass door panes look greasy, wash them with potato water and rinse, using no soap. Apply potash carefully to prevent its running down to spoil the varnish of the frame.

A MUTTON CHOP.

There are several ways of serving this most welcome little dish, but the two which I consider the best are as follows:—

No. 1.—Take a chop cut from the fine end of a loin of well-fed, well-hung mutton, and after trimming away nearly all the fat, season the meat

on both sides with salt and pepper, and toast it in a Dutch oven in front of a hot clear fire. Place the chop very near to the fire at first, and turn it in a minute or two so as to brown each side as quickly as possible, and so prevent the juice of the meat from escaping, then draw it further away, and allow the cooking to produced more slowly, in order that the meat may be done thoroughly without being at all dry or shrivelled up. Have ready a nice hot plate, upon which has been arranged in readiness some finger pieces of hot crisp toast, and upon these place the chop when it is done enough, and serve as hot as possible. Or, if the taste and condition of the patient permit, a still nicer and more dainty method of serving the well toasted chop is to place it on a tiny bed of well-mashed and pleasantly-seasoned potatoes, and to pour round about some very hot brightly-coloured tomato purée.

No. 2.—Chop, cut and trim the chop as already suggested, then season it pleasantly, dust it entirely over with fine flour, and lay it in a stewpan with just sufficiently strong, clear boiling hot stock to cover it, then put on the lid, which should be very close fitting, and simmer as gently as possible until the meat is thoroughly cooked. When done enough, place the chop on a nice hot dish, pour over it a little well-made soubise, celery, or white mushroom sauce, and serve very hot garnished with sprigs of hot fried parsley, accompanied, if considered advisable, by a small quantity of some skilfully prepared suitable vegetable.

HORSE RADISH SAUCE.

I should be glad if you will insert a recipe for horseradish sauce in your next issue of the AGRICULTURAL GAZETTE.—PEM. [If the sauce is to be used cold, prepare it as follows:—Wash and thoroughly cleanse the root, then soak it in cold water for an hour, and afterwards scrape it into shreds as fine as possible. Put three tablespoonfuls of horseradish thus prepared into a basin with half a teaspoonful of salt, a whole teaspoonful of made mustard, the well beaten yolks of two fresh eggs, four large tablespoonfuls of fine salad oil, and two tablespoonfuls of pure malt vinegar, and stir these various ingredients briskly together until they form a well blended whole, then serve in a sauce-boat. But if the sauce is to be served hot, the method of preparation is quite different.