

OUR MOTHERS' COLUMN.

THIS month we introduce to the readers of THE LADIES' BAZAR, a new departure, in the shape of a column devoted specially to the interests of infants and young children. We would like to make this column one of great interest and help to our "Bazar Mothers," and will be very glad of hearty co-operation in the matter. While our column this month consists entirely of articles contributed and selected, our aim will be to make it more of a correspondence club, to which our subscribers might consider themselves welcome to apply for assistance on any "knotty point" concerning children, whether it be clothes, health, food, education, or, indeed, any of the hundred and one points pertaining to the welfare of the little ones. Nor must our club consist merely of letters of enquiry. We will trust that older mothers will give us the benefit of their experiences, and that our club may, by the interchange of ideas and methods, prove both a source of profit and enjoyment to all.

BABY-HOLDERS.

Would you have your baby near you as you work if it were not for his many pillows? Turn your sewing machine cover upside down, cover it completely inside and on the edges with a thick shawl, put a small pillow or cushion in one end, seat baby with one or two toys on the cushion, and place this comfortable baby-holder and its little occupant on a chair or a table near you. The cushion should be high enough to bring baby's arm-pits well above the edges, but no higher; and the shawl thick enough to make the box rather a tight fit for the little one, so that he may be well supported. Some of the advantages of this novel baby-chair are that it is ready-made, that it keeps baby's toys within his reach, that it takes up so little room that it can be placed almost anywhere, and when it is not in use it takes up no extra space.

A baby carriage also makes a nice indoors playhouse, and until it is outgrown, a very comfortable crib. E. H.

A CREEPING SKIRT.

Do all mothers know the blessing of a creeping skirt? I made my boy one of two yards of dark gingham, making a skirt a yard long and two widths wide, and gathered on a band top and bottom. One band I button underneath his clothes, just over the skirt, and the other around his waist over his dress. By this means I have his skirts securely protected between the two thicknesses of gingham, and baby is free to go from parlor to kitchen without soiling his white skirts. S. C. S.

Park Ridge, Ill.

WET-NURSE, OR ARTIFICIAL FEEDING.

Many women are unable to nurse their babies, and must resort to a wet-nurse or to artificial or bottle feeding.

When attempting artificial feeding it is essential to remember that there is no food for an infant equal to the milk of a robust woman, and that, therefore, in selecting a substitute, healthy breast milk must be taken as the type, and imitated as closely as possible.

Cow's milk is usually selected as the best substitute; but, though they each contain the same classes of constituents, there is considerable difference between cow's and woman's milk.

Without going too deeply into the matter I will say that the disparity is so great that it is foolish to try to substitute cow's milk for human milk without first bringing it nearer by proper preparation to the latter in chemical composition and physical properties.

In preparing cow's milk for an infant dilution with water is all that need be done to reduce the amount of caseine to the proper level; but as this diminishes the already insufficient fat and sugar, it is essential to add these materials to the mixture of milk and water. Fat is best added in the form of cream, and of the sugars, either pure, white, loaf sugar or sugar of milk may be used.

OUR COOKERY COLUMN.

ONLY reliable *tried* recipes published in this column. We will be glad to receive such from any of our subscribers who may care to thus favor us.

CHICKEN SALAD.

Take the meat of one chicken or turkey, cold, boiled or roasted; two bunches celery, two hard boiled eggs, one raw egg well beaten, one teaspoonful salt, one teaspoonful pepper, one teaspoonful made mustard, three teaspoonfuls melted butter, two teaspoonfuls white sugar, half teaspoonful vinegar; mince the meat well, removing every scrap of bone, gristle or skin; chop the celery, mix them and set in a cool place while you prepare the dressing. Rub the yolks of the eggs to a fine powder, add salt, pepper and sugar, then the butter, grinding hard and putting in but a few drops at a time; the mustard comes next, and let all stand while you whip the raw egg to a froth, beat this into the dressing and pour in the vinegar spoonful by spoonful, whipping the dressing well as you do it; sprinkle a little salt over the meat and celery; toss it up lightly with a silver fork, pour the dressing over it, tossing and mixing until the bottom of the mass is as well saturated as the top, turn into the salad bowl, garnish with the whites of eggs cut into rings, and sprigs of bleached celery tops.

CANNED STRAWBERRIES.

Fill glass jars with fresh strawberries, sprinkled with sugar, allowing a little over one-quarter of a pound of sugar to one pound of berries; set the jars in a boiler, with a little hay laid in the bottom to prevent the jars from breaking, filled with cold water to within an inch or two of the top of the jars; let them boil fifteen minutes; then move back, and wrap the hand in a towel, and take out the jars; fill the jars to the top before sealing, using one or more jars for the purpose.

JELLIED CHICKEN OR VEAL.

Boil a chicken in as little water as possible, until the meat falls from the bones; chop rather fine, and season with pepper and salt; put in a mould a layer of meat, then a layer of hard boiled eggs cut in slices, then a layer of meat and eggs alternately, until the mould is nearly full; boil down the liquor left in the pot one-half, while warm add one quarter of an ounce of gelatine, and when dissolved pour into the mould over the meat. Set in a cool place over night.

CARAMEL CUSTARD.

One quart of milk, one cup of white sugar, one of brown sugar, two tablespoons of corn starch, four eggs, two teaspoons of Strong's Essence Vanilla; put the milk and white sugar on the fire in a farina kettle; beat the eggs without separating in a large bowl; wet the corn starch with a little cold water; put the brown sugar in a pan and set over the fire; stir until thoroughly scorched, but not burned; turn the scalding milk on the eggs, pour the mixture back into the kettle, and set on the fire; stir in the corn starch, when thickened stir in the scorched sugar, and remove from the fire; then add the vanilla; the scorched sugar will fall into the custard in strings, but these will disappear with vigorous stirring; after taking from the fire turn into custard glasses, and serve cold with whipped cream.

SPANISH SHORT CAKE.

Three eggs, half cup butter, one cup sugar, two-thirds cup sweet milk, a little cinnamon, two cups flour, one teaspoonful of baking powder; stir flour in; do not knead it; the eggs, butter and sugar beaten together until very light, bake in shallow tins; when done spread a thin frosting over the top; make this of the white of one egg, sugar and a teaspoonful of cinnamon, set in the oven to brown.