

SHE who has accustomed to uttering such lament, year by year, that there is nothing new in the shape of bridal offerings, has no room for such a plaint this season. The shops are fairly overflowing with the new and delightful ideas, and the opportunities of charm and beauty in gifts is only limited by the giver's purse strings.

Shades somewhat different from the old-fashioned turn your attention to the glass and china upon which the silver mountings will follow the way, is by no means the same thing as the silver mountings which have been made by first covering the ware with certain chemicals, and then enlaid, and then projecting the molten silver into it by means of a hand-operated pattern or a machine, and the effect is like exquisite mosaic work.

Vases, plates, bowls, bottles and jugs of many kinds are made of Austrian, translucent, latticed and crystalline, iridescent, latticed and crystalline, and ornamented with designs. Even the most apt to touch the heart of the domestic bride are the little white and white Lenox ware, whose glossy beauties are brought out by the contrast of the color with the silver. One tiny squat set in white Lenox ware was pretty enough to tempt the miser on to shoplifting and ruin.

Silver dishes always make acceptable presents, and the fashions this year run either to the staid and solid with little decoration, or to the "pierced work"—a name that really carries its own explanation—where wide flaring about the rim with many bows, flaring about the edge and with those same flares put into fantastic designs, are among the things shown.



Tiny little silver butter plates, with a fine threadwork about the edges, will never come amiss with any bride, and the oval silver breadtrays, a little fatter than in seasons past, still hold their own.

Hors d'oeuvres have "relish dishes" with a glass tray, boasting three compartments, to hold your choice of pickles, etc., which is set into a framework of silver. This framework has a silver handle for convenience in passing, it is presumed.

Once more the wheel has turned and salt cellars are to the fore. The once-salt shaker must take a back seat,



*The New
Approach
Of Interiors*

*The Popular
Grape Design*

and the new cellar boasts of greater depth than its predecessor of years back, and has also the "pierced" edge to prove that it is of the 1936 variety.

Individual castors, tiny affairs that are merely miniatures of the atrocities that adorned the centre of the table in grandmother's day, are also shown. The little castor is of silver, of course, and holds three bottles, for black, white and red pepper, or paprika.

And now may all womankind call down blessings upon the head of the man—if man it was—who invented silver holders for catsup and sauce bottles, cheese jars and boxes and other



*Best
ch to
Lovers*

*For Salted Nuts
and Bonbons*

such paragonisms, whose disposition has long tried the soul of the beauty-loving housewife.

No longer must you remove your sardines from the box at the risk of dismembering them, or else present to the view of your family and friends a gilt-lettered assurance that these sardines are put up in the finest oil and by the most approved method! A sardine box of rock crystal glass and possessed of a silver top is now on sale, and this perplexing article of food is turned into a thing of beauty.

Simplicity is the keynote of the new silver, yet there are pretty things in the

PAUL W. CONN



so-called Baltimore repousse work, and no bride but who would be pleased at receiving a chest full of small silver, decorated with orange blossoms or bride roses.

Silver-handled carving sets are liked for wedding presents, and, by the way, the sizes and kinds of carving sets that are now being shown are practically unlimited. Of course, there is the regulation set for joints and roasts, and then the smaller size, for steaks, and the tiny sets for squabs.

Fowl shears are on the market—instruments that look as if their place was in a surgeon's case, rather than

REFERENCE

Peanut Drop Cakes.

ROAST a cupful of peanuts, and while they are hot, rub between your hands to get off all the skins that will come away. Blow them out and crush the nuts with a rolling-pin. Cream a half cupful of butter with a heaping cupful of sugar, add three yolks, beaten smooth, and the whites, beaten stiff. Fold in the crushed peanuts. Lastly, stir in lightly and alternately with the eggs, alternately with three scant cupfuls of sifted flour. Drop the dough by the teaspoon upon a floured pan, pat into shape with the fingers, and bake quickly.

They are very good.

Almond "Hermits."

Use a cupful of butter, worked to a cream with two cupfuls of sugar; two eggs; three even cupfuls of flour sifted twice with a teaspoonful of baking powder; half a teaspoonful of ground mace; three dozen almonds, blanched, dried and split in half.

Having creamed the butter and sugar, work in the beaten whites, the spice, and then fold in the flour alternately. The dough must be just soft enough to roll out. Make the cakes $\frac{1}{2}$ inch thick; cut round; wash lightly with white of egg, press half an almond into the heart of each, and bake on a floured pan.

BYMARION HARLAND

the frothed whites. Drop the mixture from a tablespoon into boiling fat and fry as you would doughnuts.

Cream Cucumber Sauce.

Lay two cucumbers of fair size on the ice until chilled through. Pare, wash and mince with a keen knife. Strain in a colander without pressing, which has been rubbed with a split clove of garlic. Season with a dressing of pepper, salt, a tablespoonful of lemon juice and a tablespoonful of onion juice. Have ready in another chilled dish a cupful of whipped cream, into which has been beaten a pinch of soda. Mix this lightly with a silver fork and mix the cucumbers. Serve immediately.

Tomato Sauce.

Pare and cut up eight fine tomatoes. Cook soft and run through your vegetable press. Pour into a saucepan and season with salt, pepper, sugar and a tablespoonful of onion juice. Simmer for five minutes, stir in a tablespoonful of butter cooked and browned in oil of flour. Simmer for a minute and serve.

This is one of the most convenient of sauces, suitable for both meat and fish.

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mit freely that I love housework or
 housekeeping. Nor is it equally easy to
 all children to learn to read. With the
 de, it is drudgery. Does the Dutch
 child's parent insist that he should
 have lived many years, and learned
 something new? No, you now, as if you were
 deed, my daughter, that a knowledge of
 practice of an American girl's education as the
 alphabet, the primer, the copy
 Recurring to my personal experience
 let me say that I begone home, with wh
 was considered a staff of competent
 servants. At the time I heard an Inquisitive visit
 ask my husband how many servants I
 kept.
 His answer was prompt: "Five, a
 one slave! The slave is my wife!"
 I have heard of all, and all, I aver,
 that I was an ignoramus in my own
 profession, and taken advantage of.
 The labor of fitting myself to test
 how to sail the ship.
 The labor of fitting myself to test
 arduous because, as presently appears
 I had a genuine and native aptitude for
 practice of the art. If these had be
 wanted—and the necessity would h
 remained the same. This is the
 reason of my own truth.
 You may be right in affirming th
 There is a lot of this. Then let th
 be content to remain working
 There is no need to become wise. If
 boarding house is your ideal of ho
 stay there; if you are promised to marry
 you intend to conquer, for this sake
 repugnance to the idea of housework
 you decline to become his partner
 accept the \$20 per per and let him
 do as he pleases.
 Am I hard upon you? Do I seem
 feeling and non-sympathetic? Do I
 that you should give you not
 ter proof of motherly interest in
 and affectionate? No, I am only
 your "hurt." What other women
 do not waste their time in doing
 woman like myself. Let me con
 your too-long lecture with a few
 I was married at \$5, and at 40 was
 model housekeeper of her day, and
 enough duties. If I have, as you are
 bold states, any "redoubtable" in
 science, it is not for love of the
 science, love is the motive.

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whip cream, and turn them into a sauceman, set in a vessel of ice water, and when the eggs drop, and the water begins to boil, pour the egg-drops by drop-into the boiling water, and stir them with a spoon, as deliberately, three table-spoonsful of boiling water, one table-spoonful of ground oil, one of cayenne and salt.

A popular and convenient sauce, since it goes well with all kinds of food, and all kinds of fish.

Creamed Horseradish Sauce.

Make a cupful of good drawn butter, and whip into it with a silver fork, gradually, two heaping spoonfuls of cream, one of grated, and a table-spoonful of lemon juice. Heat to a light cream and eat with beef, roast corned, and with eel.

Duty in Furnishing

press against each other until crossed the room is so brightly light, and gazes upon it with an air of resignation and wonders why her rooms have not the soft air of a comfortable woman in the street, who does not spend one-tenth as much in the course of year upon her house.

A furniture dealer, armed with an eve-comfort and arranged so that the very attitude is an unspoken invitation to come and rest a while, will, by a judicious selection of given appliances which are always avoided by the people who look at the art and not because of the people who hang with regard to their possibilities, add far more to the beauty of a room than to attempt an imitation of an art gallery, when some persons seem to affect.

Harmony in color is not expensive. Turn your carpet and your hangings to the general style of your furnishings, and the cost will be trifling. Run your teeth on edge every time you see it in juxtaposition with the color of a lamp, a picture, or a rug, or superfluous ornaments and cabinet makes a hole in your pocket, and spoils much unnecessary dusting. Ruine the effect of your hangings, and the color of every woman "live up to her blue china," but as lies within her soul, and with its surroundings harmonize with it.

IN THE days when millionaires were not quite so plentiful as now, a certain man who had accumulated a large fortune by the work of his hands sent his son to be

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ncil table is such a va
st thank you and your
useful items of inform

I would before me.
 I ask me a Western
 how explicit upon
 how often? Can she
 know much formaldehyde
 night after after using
 hurt her eyes while
 Does she spray it
 apply it with a brush
 or both? If I can
 the horrid pests I wish
 Exchange as long as
 a mosquito, she will
 such a disservice to have
 when it is so fearful
 them. By comparison
 are easy work.
 B. B. The wife
 will stand alone
 it and add gradually
 ful of vinegar, she
 dressing for cabbage
 E. S. B. The woman
 idea that the woman
 bedbugs are found in
 peppers is too firmly
 mind to be uprooted
 protest against the
 of the prejudice.

I often receive help from your Exchange but this is my first request: It is for the recipes that appeared (I think) in your C. I intended to ask

der some time ago. But the paper was
 id. The first recipe was for a Quick
 I often do. I collect both systems of it,
 as it is made with baking powder
 made. The other recipe appeared in another
 ne, and was for cucumber sauce to
 eaten with fish. There was cream in
 and it sounded "good."
 I have eaten with this for the Devil's Food Cake
 made with sour cream instead of butter
 I have made it with cream and
 I have it. E. T. (River Forest Ill.)
 The recipe for cream cucumber
 sauce will appear in the recipe
 column. Do not miss it.
 m. Bread. Will somebody
 have let us have it in exchange
 for the recipe for cucumber sauce?
 The respondent promises to send?

Harlan Harlan

Marion Harlan