

out the house by all means be shallow. Articles can be much more tidily disposed with this arrangement than on a few deep shelves where a variety of articles has to be piled promiscuously. The domains of the kitchen, store-room and laundry are each a department in itself and are topics to which only an article of considerable length will do justice.

Have your bathroom in the warmest available space in the house and, if need be, sacrifice some other point to accomplish this end: have China hooks for your bath robes and wooden towel-racks securely fastened to the wall, unless you prefer the nickel-plated ones. The porcelain lined bath-tub is one of the most satisfactory investments for a house, and it will be worth while rather to curtail the cost of the mantels or some of the furnishings than forego this practical luxury.

Throughout the house have a simple base-board, one that will collect little dust: unless the house be an expensive one and the wood work correspondingly rich and ornamental, the less pretentious the mouldings and base-boards the better.

Be sure and have as broad a piazza as you can, and see that selected planks are used for it, otherwise you may experience unpleasant consequences from the resin which a Summer sun will draw from the planks. Have part of the piazza without a roof—on that side most protected during the Winter—where the children can get the full benefit of the sunlight when the walking is unusually bad; if you are not afraid of the night air and dew, you can in a hammock enjoy the moonlight and starlight. If the roof of the piazza can be used as an upper balcony, have a floor laid over the tin, as the noise made by walking on a tin roof is very objectionable, and the tin suffers more or less damage.

The time is already here when a person of wealth can command the building of a dwelling in which his specifications will be followed even to the smallest details; but for those whose means are limited, prudent foresight will secure an ideal result, compared with that obtained through the same expenditure of money minus this deep personal study and supervision.

TEN DELICIOUS CAKES.

Readers who appreciate really nice cake will find among the following recipes a variety sufficient to suit all tastes and needs. Among them is that of the "Election Cake" dear to a former generation, the preparation of which is fast becoming one of the "lost arts." Ladies who sell cake through the exchanges, or privately, can be sure of pleasing old customers, and winning new ones if the directions given are carefully followed.

FRUIT CAKE.—One pound of flour, one pound of brown sugar, fourteen ounces of butter, ten eggs, three pounds of raisins, three pounds of currants, three pounds of citron, a wine-glassful of wine, one of brandy, one of milk, a table-spoonful of molasses and one of cinnamon (ground), a tea-spoonful of saleratus, a tea-spoonful of cloves, a quarter of an ounce of mace or one nutmeg. Cream the sugar and butter, beat the eggs to a stiff froth and stir them in. Mix the flour gradually with the butter and sugar, then add the molasses and spice. Dissolve the soda in the milk, strain it, and mix with the brandy and wine to curdle. Stir the whole into the cake. Just before baking add the fruit gradually, a handful of each alternately. If baked into thick loaves, it will require from two and a half to three hours.

SUNFLOWER CAKE.—Two cupfuls of sugar, half a cupful of butter, a quarter of a cupful of rich milk or thin cream, one and three-quarter cupful of bread flour or two of pastry flour, the whites of seven eggs, one tea-spoonful of cream of tartar, half a tea-spoonful of soda, the juice of half a lemon, and a quarter of a tea-spoonful of the essence of almonds. Beat the butter to a cream, gradually add the sugar, then the lemon and, when very light, the milk and whites of the eggs beaten to a stiff froth: add the flour, into which the cream of tartar and soda have been well mixed. The amount is enough for two sheets, which should be baked in a hot oven. When nearly cool frost with an icing composed of two eggs mixed with powdered sugar sufficient to thicken it and flavor with lemon or almond.

FIG CAKE.—Two cupfuls of sugar, two-thirds of a cupful of butter, one cupful of rich milk, four scanty cupfuls of flour, five eggs, two tea-spoonfuls of cream of tartar and one of soda sifted with the flour. Mix the butter and sugar thoroughly, then add the unbeaten yolks of the eggs, add the milk and flour alternately and lastly the beaten whites of the eggs. After the cake is mixed cut a sufficient number of figs into small pieces to make two cupfuls, flour them lightly and stir in. Bake the cake quickly, and when cool frost the under side.

SPONGE CAKE.—One pint of sugar, one pint of flour, six eggs, a few drops of lemon juice and half a cupful of boiling water. Rub the yolks and sugar to a cream, add the whites, beaten very stiff, then the lemon juice and hot water and lastly the flour. Bake half an hour, not too slowly at first. This will make two long, narrow loaves.

SPICE CAKE.—One and a half cupful of butter, two of sugar, one of molasses, one of milk, five cupfuls of flour, four eggs, one tea-spoonful of ground cloves, one and a half tea-spoonfuls of cinnamon, half a nutmeg, two tea-spoonfuls of cream of tartar, one tea-spoonful of soda, two cupfuls of raisins. Cream the butter and sugar thoroughly, and add the eggs well beaten, the molasses, milk, spices, the sifted flour, the cream of

tartar and soda and lastly the raisins. Bake the mixture slowly.

POUND CAKE.—One pound of butter, one pound of sugar, one pound of flour, nine eggs, the grated rind and juice of one lemon. Beat the sugar and butter to a light cream; add the yolks beaten light, then the whites beaten to a stiff froth, and lastly the flour. Bake slowly.

DOUGH CAKE.—One pint of milk mixed over night as for bread, but with the dough made somewhat stiffer. In the morning mix thoroughly a pint of sugar and a pint of butter. Stir this well into the dough, and add three well-beaten eggs, half a pint of stoned raisins, half a tea-spoonful each of cinnamon, nutmeg and saleratus. Bake in a slow oven without further raising.

MADISON CAKE.—Two pounds of flour, two pounds of sugar, two pounds of butter, two pounds of stoned raisins, one pound of citron, two nutmegs, one gill of rose-water and one of brandy, twelve eggs, one tea-spoonful of soda dissolved in hot water. Cream the butter and sugar thoroughly, beat the whites and the yolks of the eggs separately; add these, then the flour and soda, and lastly the raisins and citron. Bake for two hours and a half in a moderate oven.

ALMOND CAKE.—Three-quarters of a pound of butter, one pound of sugar, one pound of flour, eight eggs, two tea-spoonfuls of cream of tartar and one of soda, one small tea-cupful of blanched almonds sliced very thin. Flavor with extract of almond. Cream the butter and sugar, add the eggs, beaten separately, then the sifted flour, cream of tartar and soda; stir in the sliced almonds. Put the cake an inch deep into pans, spread blanched almonds evenly over the top and sift powdered sugar to just cover them. Press evenly into the cake with a spoon and bake to a delicate brown.

ELECTION CAKE.—Two pounds and a half each of butter and sugar, four pounds of flour, seven eggs, one quart of milk scalded and cooled, one and a half nutmeg grated, half a tea-spoonful of cinnamon, half a tea-spoonful of soda, and half a pint of yeast. Beat the butter and sugar to a cream. Divide it into two equal parts. Rub one part thoroughly into the flour. Now mix with the milk, adding the yeast, and set it in a warm place to rise. When very light add the remainder of the butter and sugar, also the eggs and spice, and let it rise again. When well raised mix the soda with half a cupful of dry flour, and sift it into the dough. Now beat the cake for several minutes until it is smooth and creamy. Stir in stoned raisins—more or less according to taste, and place in the pans in which it is to be baked. Let it stand until it has risen again before putting it in the oven. It should be baked very slowly, so that it may remain at least an hour in the oven and yet not be baked a dark-brown. A quick, hard baking will entirely ruin the delicacy of the cake; let it stand half an hour in the pans after taking it out of the oven, turn it carefully out and frost the top and sides of the loaves while they are warm. It is a good plan to put white paper in the bottom of the pans before placing the cake in them. This recipe will provide sufficient material for seven large loaves.

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