

the square. Care and a little art must be employed to do this well. Measure the little square of muslin, and allow at least two inches for fulling round the corners.

The cost of this little *bijou* will be between 50 and 60 cents, for which you would be asked \$1.00 to \$1.25 at the shops.

I have seen a good number made and given away during the Christmas time, and they have varied in the cost of the material from 60 to 70 cents in imitation lace, and in real lace, with the addition of a quarter of an inch of insertion between that and the lace, and an extra-good little square for the centre, which will cost 40 cents, will soon bring the little *objet de luxe* up to a good price.

It is not to be wondered at that the recipient of one of these little luxuries values such a present, as she knows she could not buy it under 4 or 5 dollars. It is dainty work and such work demands dainty prices.

THE MAKING AND COOKING OF AN OMELET.

Of all ordinary things I presume the omelet is least commonly made well. It should be served immediately. Better wait two minutes for the omelet than have the omelet wait one minute for you. See that an omelet pan is thoroughly clean and free from moisture. Before putting it over the fire throw into it a teaspoonful of salt and with a piece of brown paper rub the pan thoroughly. Turn out the salt and dust of the pan. Place in a frying pan one tablespoonful of good butter and stand on the back part of the stove where it will melt without browning. Break four eggs into a bowl, and with a beater give them twelve vigorous beats; add four teaspoonfuls of cold water, a dash of pepper, and a piece of butter about the size of a walnut. Select a very limber knife; take this with the eggs and the salt to the fire, draw the pan over the fire, and when the butter begins to crackle turn in the eggs. Shake vigorously so that the omelet will slide from side to side. In a moment the egg nearest the heat will be congealed; with the knife lift the crust into an other part of the pan, allowing the soft portion to run underneath. Sprinkle over a dust of salt, and shake the pan again. With the knife lift again, and do this until the omelet is light.

AN ECONOMICAL FISH SOUP.

When fish has been boiled for dinner carefully preserve all the liquor, and after dinner, return to it all the bones, skin, and trimmings there may be, and simmer for an hour with the addition of more water, if required, to make the quantity up to quite two quarts, then strain carefully as already directed, and set in a cool place. When the soup is required, put the stock into a saucepan with two large onions, cut in quarters, add 4 lbs of sound, mealy potatoes, peeled and thinly sliced, and boil together gently until the vegetables are soft; then pass the whole through a fine wire sieve, pressing the vegetables through with the back of a wooden spoon, and return the purée to the saucepan with a pint of hot milk, a tablespoonful of anchovy essence, a pleasant seasoning of salt and pepper, and two tablespoonfuls of finely chopped parsley, and stir until boiling point has again been reached, after which serve in a hot tureen accompanied by toasted dice.

SCALLOPED OYSTERS.

The contents of a tin of oysters, an ounce of butter, a wineglassful of milk, pepper, and salt; put these ingredients into a saucepan, and thicken with a little flour. When quite hot, butter some scallop-shells, cover them with bread-crumbs, lay in the oysters, etc.; place bread-crumbs on the top, with a few little pieces of butter, brown them in the oven, and serve very hot.

APRICOT CREAM.

Take a tin of preserved apricots, turn out the contents into a saucepan, add two ounces of sugar; let them boil a quarter of an hour, and pass through a sieve. Dissolve seven sheets of best French gelatine in a little milk, whip to a froth a pint of cream, mix the gelatine with the apricot pulp, then quickly work into the cream. Pour the mixture into a mould, and put it on ice to set. When wanted, dip the mould in hot water, and turn out the cream.

PLEASE MAKE A NOTE OF THIS.

Canned provisions should be turned out as soon as possible, and, if kept, put in an earthenware dish and covered over with a plate, always, however, turned out of the original tin. It is highly desirable to strain off and throw away the liquor