

Work Basket.

KNITTED LACE EDGING.—Cast on 16 stitches.
1st Row—Slip 1, 6 plain, increase 1, viz., by knitting 1 purl in the next stitch where the stitch following the "increase 1" must be knitted; 4 plain, increase 2, 5 plain. *2nd Row*—Slip 1, 1 plain, make 1, narrow, viz., purl 2 together; then make 1, 2 plain, narrow, make 1, narrow, make 1, narrow, 1 plain, make 1, narrow, make 1, narrow, make 1, narrow. *3rd Row*—Slip 1, 7 plain, increase 1, 4 plain, increase 1, 2 plain, increase 1, 5 plain. *4th Row*—Slip 1, 2 plain, make 1, narrow, make 1, 4 plain, narrow, make 1, narrow, make 1, 3 plain, make 1, narrow, make 1, narrow, make 1, narrow. *5th Row*—Slip 1, 7 plain, increase 1, 1 plain, increase 1, 4 plain, increase 1, 4 plain, increase 1, 6 plain. *6th Row*—Slip 1, 3 plain, make 1, narrow, make 1, 6 plain, narrow, make 1, narrow, make 1, 3 plain, increase 1, narrow, make 1, narrow, make 1, narrow, make 1, narrow. *7th Row*—Slip 1, 5 plain, narrow, 6 plain, narrow, 3 plain, narrow, 7 plain. *8th Row*—Slip 1, 4 plain, make 1, narrow, make 1, 4 plain, narrow, make 1, narrow, make 1, 2 plain, narrow, make 1, narrow, make 1, narrow, make 1, narrow. *9th Row*—Slip 1, 8 plain, increase 1, 3 plain, narrow, 1 plain, narrow, 8 plain. *10th Row*—Slip 1, 5 plain, make 1, narrow, make 1, 2 plain, narrow, make 1, narrow, make 1, 2 plain, narrow, make 1, narrow, make 1, narrow. *11th Row*—Slip 1, 5 plain, knit 3 together, 3 plain, knit 3 together, 9 plain. *12th Row*—Slip 1, 5 plain, alternate 7 times: make 1, narrow. *13th Row*—Slip 1, 6 plain, increase 1, 4 plain, increase 2, 9 plain. *14th Row*—Slip 1, 3 plain, narrow, make 1, narrow, make 1, narrow, 2 plain, make 1, narrow, make 1, narrow, 1 plain, increase 1, make 1, narrow, make 1, narrow, make 1, narrow. *15th Row*—Slip 1, 8 plain, increase 1, 4 plain, increase 1, 2 plain, increase 1, 9 plain. *16th Row*—Slip 1, 4 plain, make 1, narrow, make 1, narrow, 4 plain, make 1, narrow, make 1, narrow, make 1, narrow. *17th Row*—Slip 1, 6 plain, increase 1, 3 plain, increase 1, 4 plain, increase 1, 4 plain, increase 1, 8 plain. *18th Row*—Slip 1, 2 plain, narrow, make 1, narrow, make 1, narrow, 6 plain, make 1, narrow, make 1, narrow, 3 plain, narrow, make 1, narrow, make 1, narrow, make 1, narrow. *19th Row*—Slip 1, 8 plain, narrow, 3 plain, narrow, 3 plain, narrow, 7 plain. *20th Row*—Slip 1, 1 plain, narrow, make 1, narrow, make 1, narrow, 4 plain, make 1, narrow, make 1, narrow, 3 plain, make 1, narrow, make 1, narrow, make 1, narrow. *21st Row*—Slip 1, 5 plain, narrow, 5 plain, narrow, 1 plain, narrow, 6 plain. *22nd Row*—Slip 1, narrow, make 1, narrow, make 1, narrow, 2 plain, make 1, narrow, make 1, narrow, make 1, narrow. *23rd Row*—Slip 1, 5 plain, knit 3 together, 3 plain, knit 3 together, 5 plain. *24th Row*—Slip 1, 1 plain. Alternate 7 times: make 1, narrow. Repeat from 1st row until the required length of the edging is reached. The lower edge of this edging is finished off with crochet work. Make in every stitch of the edge 1 single or close chain stitch, 3 chain stitches, 1 close chain stitch. The upper edge of the edging is also finished with crochet work. Make 1 close chain stitch in every stitch of the edge. Make another row of close chain stitches and a third row of double crochet.

A pretty mantle can be made of pine wood painted black, the lambrequin or drapery fast-

ened to the edge with brass-headed nails. Make your drapery of any plain dark cloth, have it straight and not more than five inches deep. Baste on one or more rows of velvet ribbon an inch and a half broad, and cover this with a network of coarse sewing silk in long stitches, using bright colors. Finish it with fringe. If you cannot buy fringe, make it, and this is a good way: Cut the material for your drapery deep enough for fringe and all, say nine inches; then with sharp scissors cut lower edge into strips four inches deep, and a quarter of an inch wide; prepare two more strips four inches deep in the same way; have them of contrasting colors; for instance, if your drapery is garnet, have one of blue and one of yellow. Fasten these strips underneath the fringe on the drapery, then take a bright colored coarse silk and tie these three fringes into little tassels, drawing the under colors forward to give a variegated appearance.

SOFA PILLOW.—The brightly colored silk neckerchiefs and handkerchiefs which are so much in use now, can be made into pretty coverings for sofa pillows, and the opposite side can be covered with serge or rep of exact shade of the handkerchief. The two parts are seamed together, and a small pillow made of feathers, wool wadding, or "excelsior," is put into it. Sew up the outside seam, and trim with cord and tassels. A very handsome pillow can be made by selecting a neckerchief which has a design in one corner only, and turn that corner back towards the centre of the kerchief and fill in its place with a triangle of black velvet; but those which have a brocaded border in two colors are the best to use.

Recipes.

(Kindly sent in by Miss Ferguson, Kingston, Ont.)

These recipes have been tried and found reliable.

ORANGES IN JELLY.—Boil six oranges in water until a straw will easily penetrate them, lift them carefully on a dish; boil half a pound of sugar in one pint of water, put the oranges in and let boil until they look clear, then stir in an ounce of dissolved isinglass, and let boil for a short time longer; take out the fruit carefully into your glass dish, and when the syrup is nearly cold, pour over them.

CHOCOLATE CUSTARD.—Break two sections of chocolate in small pieces, put into a pan with one quart of milk, stir until all is dissolved, stir in one tablespoonful of corn-starch, rubbed smooth in a little water; add one small cup of sugar, and let it boil for a minute, then stir in the well beaten yolks of four eggs, pour into a pudding dish and bake for half an hour. Whisk the whites of the eggs to a stiff froth, add two tablespoonfuls of sugar, spread over the top and brown lightly; serve cold or hot.

LEMON PUDDING.—Here is a recipe for a pudding, which has never been published before. Squeeze the juice out of three large lemons, after having grated all the yellow rind off; add four tablespoonfuls of sugar, and the well beaten yolks of three eggs. Take one pint of water and stir into it one tablespoonful of corn-starch, let it boil, and add the lemons, sugar and eggs. Pour into a baking dish, and bake half an hour. Whisk the whites of the eggs to a stiff froth, add three tablespoonfuls of sugar, spread over the top and brown lightly.

A nice way to warm cold potatoes is to slice thin, and sprinkle lightly with salt and pepper, put a layer of bread crumbs in a baking dish, then a layer of potatoes, until they are all used, pour over a breakfast cup of milk, put a few small pieces of butter on top, and bake for an hour.

A substitute for macaroni in soup can be made as follows, and is much nicer. One egg, and as much flour as will make a hard dough. Roll thin as a six-pence, fold up in a small roll, and slice thin, dry on a plate, and put in a dry place; use when wanted.

MARBLE CAKE.—White part.—Three cups of sugar, one of butter, one of milk, whites of eight eggs, half teaspoonful of soda, one of cream tartar, essence of lemon or almond to taste, flour to make a thin batter; beat the eggs until light, cream the sugar and butter, add other ingredients, the soda and cream tartar dissolved in the milk.

SPICE CAKE.—Dark part.—Two cups of brown sugar, one of butter, one of molasses, one of milk, yolks of eight eggs and one whole one, one teaspoonful each of cloves, nutmeg and cinnamon, one of cream tartar, half one of soda; beat the yolks light, cream butter and sugar, add eggs, molasses and other ingredients, flour enough to make a rather stiff batter; put in the pan alternately a layer of dark and white, beginning and ending with the dark. Bake one-and-a-half hours.

RUSKS.—One and a half pints flour, half a teaspoonful salt, two tablespoonfuls sugar, two teaspoonfuls baking powder, two tablespoonfuls lard, three eggs, one teaspoonful each extract nutmeg and cinnamon and one pint milk. Sift together the flour, salt, sugar and powder; rub in the lard cold; add the milk, beaten eggs and extracts; mix into a dough soft enough to handle; turn out on the board; give a quick turn or two to complete its smoothness; break off into small pieces; roll them under the hand into small balls round and about as large as a small egg; lay in a well greased shallow baking pan very close together; wash over with a little melted butter and milk; bake in moderate oven about thirty minutes; when cold sift fine white sugar over them.

CROSS BUNS.—Put 2½ lbs. of sifted flour into a wooden bowl before the fire to warm; then stir, in ½ lb. of sifted sugar and a little salt, ¼ a teaspoonful each of coriander seed and pounded cinnamon, a little grated nutmeg; cut into ½ pint of new milk ½ lb. of butter; then mix with the other ingredients three teaspoonfuls of yeast; stir this all well together; set it to rise; when risen form it into buns; handle it as little as possible; on each bun cut a cross with the back of a knife; bake on tins.

DESSERT.—An inexpensive and good dessert is made of one quart of sweet milk, two-thirds of a cup of uncooked rice, and a little salt. Put this in tea or coffee cups, set them in the steamer over a kettle of boiling water. Let it cook until the rice is almost like jelly. When cold turn it out of the cup. Serve with sugar and cream or with pudding sauce.

VENTILATION.—There is nothing so necessary to health as pure air. Sleeping and living apartments, and especially rooms occupied by the sick, should be well ventilated. A very simple ventilator, which allows a free current of air without producing a draught, may be made of a piece of inch board, four inches or more in width, cut to fit in the window casing. It should be long enough to preclude any draught entering on either side. Raise the sash and let it rest snugly on the top of the board. A free current of air will then pass between the upper and lower sash, and comfortably ventilate the room. In consequence of the liability of disease-germs to enter a dwelling through the sewer and drain pipes, care should be taken to have the plumbing of the house in perfect order.