

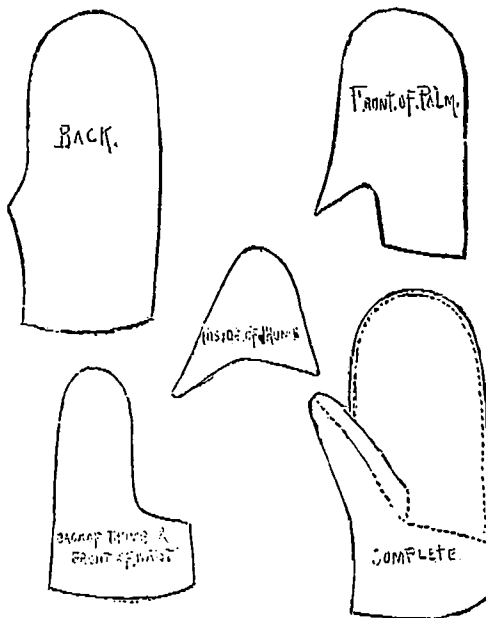


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### A Serviceable Mitten.

The following diagrams will prove of value to such housewives as find trouble in keeping the hands of the "men folks" covered during cold weather. In handling rough wood, or other objects, knitted mittens soon wear out. Select close, heavy woolen cloth, and cut it according to the accompanying

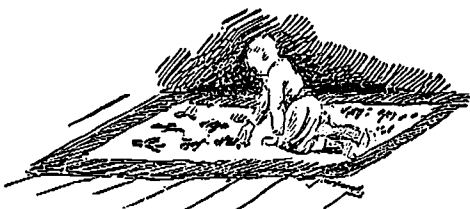


HEAVY CLOTH MITTEN.

patterns. The pieces may then be sewed together on the wrong side, upon a sewing-machine or by hand. This, being turned right side out, will be a very serviceable and comfortable article, made at a cost of but a few cents in money and a few moments in time. The palm and front of the thumb can be made double if desired, selecting a pliable piece of leather for the outside thickness. — *American Agriculturist*.

### A Baby Crawler.

ONE of the most serviceable articles for a baby's use is a crawler. It not only saves the little one's clothes from soil and dirt, but protects the tender feet and legs from unwary draughts, which might prove fatal to the petted darling. Very little money and work need be expended to make a very handsome one. The greatest outlay is for the blanket, which may be of as fine a quality as the



BABY CRAWLER.

mother's taste and purse will admit. A white one with a scarlet and Grecian border is preferable, as the bright colors attract the little one's eyes and hold its attention longer than the dark ones. At irregular intervals over the entire surface have stamped in large-sized patterns, griffins, birds of various kinds, cows and sheep, in fact anything in

the way of "beast, bird, flesh or fowl," as seen in our illustration. Outline these in stem stitch with coarse scarlet worsted or, if preferred, coarse rope linen floss. When finished, place it on the floor with baby in the center and you will be astonished to find how long the little one will be diverted, crawling from one figure to another to examine. He will soon learn to distinguish one from another, and to select his favorites. — *American Agriculturist*.

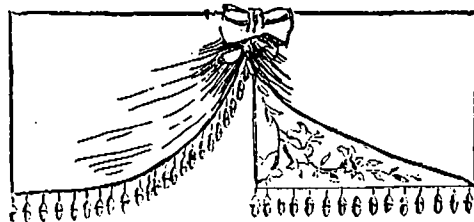
### Some Tested Recipes.

**CORN CAKES.**—One cup flour, one-half cup corn meal, one-half teaspoonful salt, one-half teaspoonful soda, one tablespoonful sugar, one tablespoonful melted butter, and one cup sour milk. Bake in gem pans. They are nice baked on griddle.

**MUFFINS.**—A home-made and well-tried recipe for muffins is, one pint sweet milk, butter, size of an egg (or little smaller), salt, one egg, three heaped teaspoons baking powder, and flour to make stiff enough to drop nicely in the pan.

### A Mantel Lambrequin.

THE mantel lambrequin here represented is the latest design that has appeared at one of the fashionable decorators', and for unique style and elegance is unsurpassed. The drapery is the length of the mantel, and is made of dark cardinal or maroon plush. This is lined with some dainty shade of silesia or silk, with a heavy interlining of Canton flannel or unbleached sheeting. The plush is divided in the middle and gathered on one side; the other side has a piece laid on of light blue or shrimp pink velvet or satin shaped like the pattern, and is embroidered or painted in Kensington style in oil colors, or is very effective in lustra colors. The very latest novelty is the heads of the tassels, which are of bronze, with a fluffy silk ball depending from them. These can be procured at the art



stores. The board on which it is fastened is covered with plush and falls loose on each side the length of the front, and is also trimmed with tassels. Finish in the center with a double bow of wide ribbon, or sunflower shaped leaves made of the light velvet, with black center worked with yellow. Fasten to the board with upholsterers' gilt-headed tacks. — *American Agriculturist*.

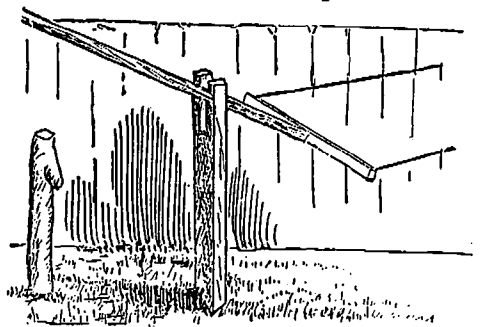
### Cheese as Food.

MUCH difference of opinion has prevailed in regard to the value of cheese as food, but we are beginning to get at real facts with a better understanding of the relations of the digestive functions to food elements. Cheese has been much lauded by many because of the great amount of nutritive food elements it contains, and people have been urged indiscriminately to eat it freely, some enthusiasts making the most extravagant claims for it as a health diet. But many people who have sought to follow this counsel find themselves the victims of indigestion and dyspepsia. They would consider it a little short of treason to charge their disordered digestion to the cheese, but the truth is, the cheese is the most probable cause in any such case. Although, so far as its constituents are concerned, cheese is fairly entitled to its fame as a

model food, yet in raw cheese these constituents are very difficult of solution by the digestive juices—that is, raw cheese is indigestible to a degree that makes it unavailable as food except to the strongest and healthiest stomachs, and should not be eaten by any one who finds on trial that it gives his stomach the least discomfort. It is found, however, that cooking the cheese removes this difficulty and makes cheese easy of digestion, and as nutritious as tender meat or more so. Various methods have been adopted for this purpose, from plain broiling, frying or toasting to the most elaborate compound dishes. The main point is to get the cheese cooked so that the stomach can digest it. — *Good Housekeeping*.

### A Clothes-Line Elevator.

OUR illustration shows a device for carrying two clothes-lines, both of which may be elevated at once. It consists of a stout post set well into the ground, and having in the upper end a slot two inches wide and six long. In this is a lever of tough hard wood, two inches square and six feet



long, playing freely on a half-inch bolt, which extends through the post from side to side. One end of the lever is rounded off, and firmly mortised to the other is a cross piece three-and-a-half feet long, near the extremities of which are attached the clothes-lines. After the lines have been filled, the long arm of the lever is brought down and hooked under the projection of the short post, elevating the lines with their burdens about two-and-a-half feet above the original position. This action is reversed when it is desired to reach the lines. — *American Agriculturist*.

### Helpful Household Hints.

A creaking hinge can be cured by the use of a black-lead pencil of the softest number, the point rubbed into all the crevices of the hinge.

Keep large squares of thick pasteboard hung conveniently to slip under pots, kettles, stew-dishes, and spiders whenever you set them down.

If, before grinding the morning's coffee, the berries are heated for four or five minutes, or until they take on a darker shade of brown, the flavor of the coffee will be much improved.

A tablespoonful of soda added to the water in which ironware is washed will much facilitate the cleaning.

For washing red table linen, use tepid water, with a little powdered borax, which sets the color. Wash the linen separately and quickly in weak suds. Rinse in tepid water containing a little boiled starch. Hang in the shade and iron when nearly dry.

The excellent washerwomen of Holland and Belgium, who get up their linen so beautifully white, use refined borax instead of soda, in the proportion of one large handful of powder to about ten gallons of boiling water. Borax, being a neutral salt, does not in the slightest degree injure the texture of the linen. Those who try this will be pleased with the result. It is also nice to wash blankets or woollen goods in this manner.