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A Useful Ornament

A FOUNDATION of thin wood or heavy cardboard covered with handsome plush, forms the panel on which the pretty gilded pocket shown in our illustration, is mounted. The pocket, though much more tasteful and attractive than many elaborately made affairs, is really nothing but an iron dish-cloth, one of the double kind that may be obtained for ten cents or less—or abstracted from the dish-pan if one is in a hurry. One or two rings are removed from the

top so that it may be extended at the upper corners as shown, and, after being thoroughly gilded, it is tacked to position by a few strong stitches around the edge and decorated by a bow and band of soft, broad ribbon. The panel is suspended invisibly by a cord

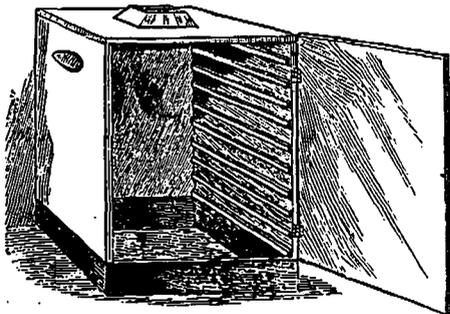


ORNAMENTAL WALL POCKET.

at the back. It makes a pretty holder for long, fancy hair pins, bonnet pins, scarf pins, etc., that are so often scattered about for lack of a suitable repository, as they may be stuck in anyway among the rings, where they will be sure to be held fast. Glove and boot-buttoners may also be suspended from the lower rings, where they will not become tangled among the pins. The bright plush and ribbon, with the gilded rings and glittering pins, make a dash of glowing color on the wall which is very pleasing.

A Home-Made Fruit-Dryer.

OUR illustration represents a cheap and effective fruit-dryer, which may be set upon the kitchen stove. It is made of inch lumber, with a base of sheet iron four inches wide to protect it from burning. The slats, which are nailed inside to support the trays, are two inches apart. The dryer may be



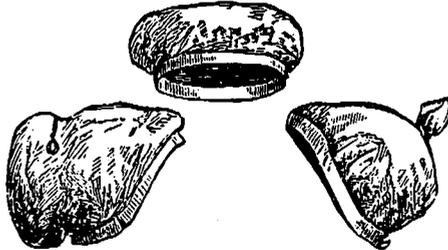
A SERVICEABLE FRUIT DRYER.

made of any desired height, from two to four feet, the capacity increasing with the height. The trays upon which the fruit is spread are mere frames of wood, of a size to slide easily upon the slats of the dryer. Each tray is bottomed with narrow strips of wood, far enough apart to admit hot air and hold

the fruit from falling through. Galvanized wire netting would be better but more costly. The dryer has an opening in the top for the escape of the vapor-laden hot air, and a handle on each side for lifting it. The door has two transverse cleats firmly screwed on the outside, to prevent warping. Such a dryer may be made by anyone who can use tools with a very small outlay for materials.

A Sweeping-Cap.

OUR illustration shows three forms of a cap which is very useful for wear while sweeping and dusting. The crown is made of a single circular piece of silk, paper cambric or other light fabric, gathered into a



THREE STYLES OF SWEEPING CAPS.

band which fits the head. A rubber ring is sewed into the band for additional security, as the cap is generally worn in the morning, before the hair is dressed.

Window Cleaning.

THE cleaning of windows seems to be a very easy matter, yet many housewives would prefer to do any other part of the house cleaning than this. As at this season of the year the whole house is supposed to receive a thorough cleansing, the windows must, to be sure, come in for their share. Never begin this work until all the paint is cleaned, but, more especially, that part about the windows. If the window glass is done first, it is almost impossible to wash the paint around it without smearing the glass.

Never wash windows on a damp day, although a cloudy one is not objectionable for the work. A bright, clear, sunny day is the best, choosing that part of it when the windows are in the shade. Windows washed while the sun is on them are sure to be streaky, no matter how well they may be done, for the sun dries them quicker than they can be wiped, and, consequently, the water dries just as it is put on by the wash cloth.

Always dust the windows thoroughly, both inside and outside, before beginning to wash them. Use small, dry paint brushes to get into crevices and corners when dusting. Wash the inside of the window first, and it will be much easier to detect any defect when doing the outside.

Take as much clear water as desired, but have it as warm as it can be conveniently used, without par-boiling the hands, and add to it enough hot household ammonia to soften it. With a soft cloth that is free from lint, wash each pane of glass thoroughly, using a small pointed stick with a cloth on it to go into the corners. Use old cotton to wipe with, and dry each pane immediately after washing. Where the water is quite hot, if the glass is not wiped immediately, it will dry so that it will have to be rewashed before wiping.

Where the ammonia is not convenient, use clear water, and never, on any account, use soap of any kind, if you want your glass to be clear. After washing in clear water, a nice polish may be obtained by rubbing the glass with tissue paper, but

where ammonia is used the latter gives a nice gloss without any extra work. Baking soda on a damp cloth is said to be nice to give the windows a good polish. Cleaning windows with a cloth wet in kerosene is recommended by some for the same purpose.

In the general house cleaning it is a good plan to clean the outside shutters ere beginning the windows. Have a small, dry paint brush, and with it brush the blinds thoroughly inside and out; then take another brush of the same size and dipping it into clear water, go over the blinds with it, rinsing it frequently. When done, change the water and rinse the blinds well with the clear water. Although this will occasion a little extra work, the appearance of the blinds will well repay any labor spent on them.

Ripe and Unripe Tomatoes.

In some parts of the country all the tomatoes on the vines do not turn red before the frost puts a stop to the process of ripening. There are several ways in which the green ones can be used to advantage, and in many households they are as carefully husbanded and as highly prized as the ripe ones. They make a delicious dish prepared in the following manner:—

FRIED GREEN TOMATOES.

Choose fine, sound ones without blemishes, slice them about a quarter of an inch thick with a sharp knife. Have ready a hot frying pan with a generous piece of butter in the bottom, lay the slices in, sprinkle them with salt and pepper, if liked add a little cayenne pepper, as they brown on one side turn them, and when done serve them on a hot dish. The frying pan will have to be replenished more than once when the taste for them is acquired.

TOMATO CATSUP.

Take half a peck of ripe tomatoes, six red peppers, half a tablespoonful of cloves, half a tablespoonful of allspice, both ground, four tablespoonfuls of salt, four tablespoonfuls of black pepper, and three tablespoonfuls of mustard. Let the ingredients simmer slowly for four hours, strain the mixture through a sieve, put it in bottles, cork and seal closely. It will keep for months.—*Good Housekeeping*.

Helpful Household Hints.

POWDERED borax sprinkled on shelves will drive away ants.

MILK and butter should be kept entirely away from other articles of food, as they absorb odors and flavors so rapidly they soon become unfit for use.

THE majority of people boil turnips so long that they become black and water-soaked, and absolutely ruined—thinking, perhaps, it is a fault in the vegetable. Cut the turnip in slices from one-half to three-quarters of an inch in thickness, and put in boiling water. Let it boil steadily for half an hour.

THE greatest care should be taken in washing milk cans and all dishes in which milk is set, as milk spoils very readily when put into an unclean dish. Wash first in cold water; second, in a strong solution of soda and water; and then in clean tepid water. Wipe dry, and, if possible, set out of doors to sun and air.—*Good Housekeeping*.