

by opaque black drapery so arranged as not to attract the light to any point.

The bust and shelf receive a very intense light; then immediately behind there is seen intense darkness—an absolutely black background. This latter is rendered still darker by the brilliant cords of the shelf, a metallic chain, a sword suspended beneath it, and a white handkerchief that seems to have been dropped upon the front of the stage by accident. If we add to this, six gas burners with powerful reflectors turned toward the spectators, it will be seen that the latter are, in a manner, dazzled by everything that strikes their eye in the foreground, and that beyond this they see absolutely nothing but a black background.

Such is the explanation that may be given of the mystery of Dr. Lynn—an illusion that rests upon a curious principle in physics.

Work Basket.

We will try and suggest a few things suitable for Christmas gifts.

A PRETTY TIDY is made of Java canvas, nearly half a yard square, of any desired color; cream, with blue, pink or cardinal trimmings, is very delicate and pretty. Draw out enough of the centre threads each way to allow a ribbon, two inches wide, to be run in, crossing in centre, where it is finished by a full rosette of the ribbon. Work some pretty design in each corner with wool or silk to match the ribbon, and finish the edge of tidy by fringing both canvas and ribbon about an inch.

TABLE COVER.—Get the very wide momie canvas, the size you wish your cover, and enough satin ribbon to extend twice around the canvas. If you prefer to use two colors of ribbon instead of one, you can do so. Pink and blue, or pink and wine color, are pretty. Satin ribbon with cotton back will do as well as that with silk back, and is less expensive. It should be about an inch and a half wide. About a finger and a half from the edge of the canvas draw out the threads the width of the ribbon and run in one of the ribbons. Half an inch below this one run in the other. Then hem the edges, or allow enough canvas to make a fringe about a finger deep. Coarse netting over bright colored silk also makes pretty table covers.

WORK BASKET.—Take an oval wicker work basket and line the sides with gathered satin and the bottom with embroidered plush; finish both with silk cord. Ornament the outside with a deep fringe of crewels of various colors.

Very pretty toilet sets are made of scrim, which comes with alternate stripes of drawn-work and the plain material. On the plain stripe garlands of daisies are arranged and

worked in crewels. Trim the edges of the covers with antique lace. Satin ribbon about three inches wide, and of whatever color will harmonize with the room for which it is intended, is tied in pretty bows with ends, and one sewed in each corner of the covers. These sets are very easily made, and are light and dainty looking, besides having the advantage of washing well.

Handkerchief, or glove sockets, parlor scrap

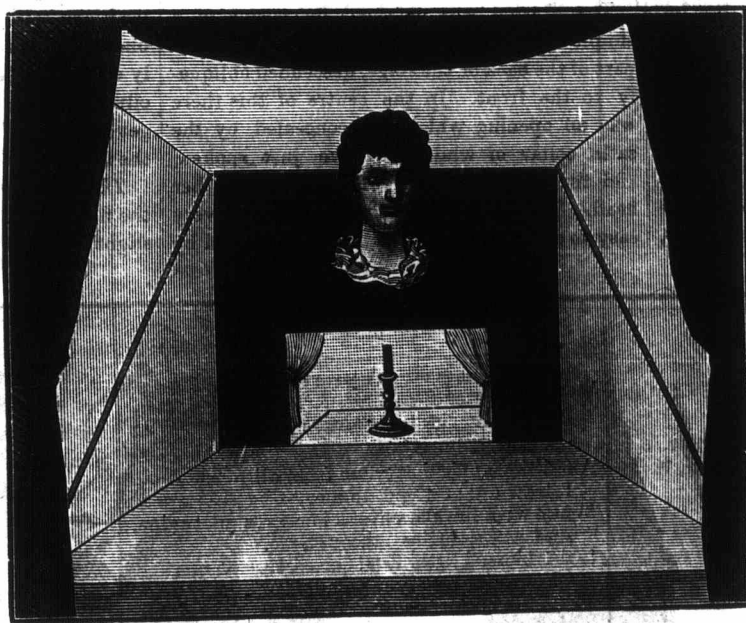


Fig. 2—An Isolated Head in the Centre of a Stage.

baskets, crochet and knit mittens, tidies and brackets of maram twine, etc., are very serviceable and pretty gifts.

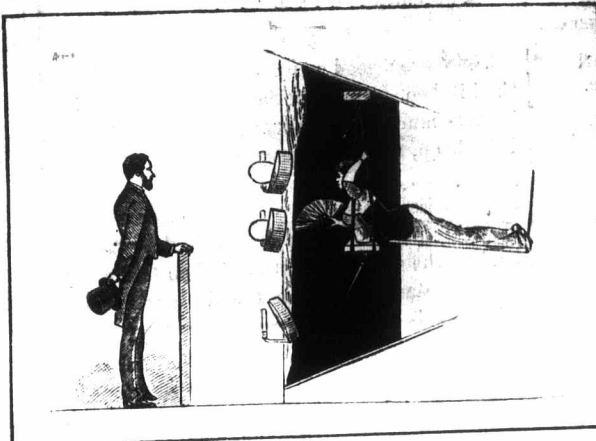


Fig. 3—Explanation of the Phenomenon

Answers to Inquiries.

POLLY.—Egg shells crushed to pieces and put into the decanter two-thirds full of water, will clean it and make the glass look like new. Remember that in sending essays or other matter for the ADVOCATE, to write only on one side of the paper and number the pages.

K. JONES.—As you are not the eldest unmarried sister, you should always give your initial or Christian name with your surname, as otherwise people who do not know to the contrary, will write Miss Jones, and naturally your letters will be opened by your elder sister.

PATTIE T.—Should a lady enter a ball-room leaning upon the arm of her escort? If so, which arm should he take? ANS.—The gentleman should give his arm as far as the door, the right being taken. The lady then enters first, and the gentleman walks at her left until the hostess is greeted.

W. A. R.—1. By whom was the spinning-wheel invented? 2. Who was Sir William Congreve? ANS.—Hargreaves, a native of Lancashire, in 1760, invented what was called the *spinning jenny*, by which a number of threads could be spun as easily as one. 2. A scientific man who lived in the reign of George IV.; he was noted for his invention of lucifer matches and rockets.

MRS. M.—To wash black stockings, put a teaspoonful of gall in the lather, or a slight tinge of blue; a handful of salt or a spoonful of ammonia in the rinse water. Any of the above keep the color in the stockings.

Recipes.

CHRISTMAS CAKE.—One pound sugar, 1 pound butter, 2 of raisins, 2 of currants, 1 pound citron, 12 eggs, 1 pint molasses, 1 pint of brandy or boiled cider, 1 teaspoon cream

tartar, 1 teaspoon soda, salt, cloves and nutmeg to taste.

CHRISTMAS PLUM PUDDING.—Take one pound of good raisins and stone them, 1 pound of currants, which are picked and dry, 1 pound of rich beef suet, minced; 1 pound of stale bread crumbs or soda biscuits, and 1 pound of flour. Mix the bread, flour and suet together in a pan. Beat six eggs in a basin and add to them a pint of sugar and 1 pint of sweet milk; pour this into your pan with the flour, etc., and beat it well for some time, then stir in the currants and raisins, mixing well as you proceed; mix in also a 1/2 pound of citron or candied orange peel, cut in small pieces, and 1 ounce of powdered cinnamon, 1 ounce ginger, 1 grated nutmeg and a little salt. Next add a glass of wine, brandy or boiled cider. The pudding is now ready to be boiled either in a cloth

or in a pudding-boiler, allowing plenty of room for it to swell; boil for five or six hours. This is a most excellent pudding.

NICK SAUCE FOR ABOVE.—To 2 tablespoons of butter add 10 or 12 of white sugar; work the butter well into the sugar, then place smoothly on a dish and grate nutmeg over it.

PRUNE PUDDING.—A delicious prune pudding is made by stewing a pound of prunes till they are soft, remove the stones, add sugar to your taste, and the whites of three eggs beaten to a stiff froth. Make a puff paste for the bottom of the pudding dish. After beating the eggs and prunes together till they are thoroughly mixed, spread them on the crust. Bake for