

squeeze dry. Add the almonds and butter to the suet, and then the flour and bread crumbs. Cut the citron and orange and lemon peel into small pieces, and add them, and also the raisins, currants, spice and sugar. Beat the eggs light, and stir them in with enough milk to make a stiff batter; the mixture must not be too thin or the fruit will settle. Add the brandy, and let the batter stand for two hours before placing it in the bag.

## SHERRY SAUCE.—

1½ cupful of butter.	1 wine-glassful of sherry.
1 " " sugar.	1 " " cream.

Cream the butter and sugar together, add the wine, beat well, and gradually add the cream. Just before serving, set the bowl over hot water and stir until the sauce is smooth and creamy; but do not heat it enough to melt the butter. After the cream is added the sauce will look as though curdling, but after it is beaten and heated enough it will become perfectly smooth.

## ADDITIONAL CHRISTMAS RECIPES

**CHRISTMAS PUDDING, No. 2.**—There is another Christmas pudding that is less expensive and less rich than the one given above, and has been made successfully for years.

1 cupful of chopped suet.	1 tea-spoonful of soda.
1 " " raisins.	1 " " cinnamon.
1 " " molasses.	1 " " cloves.
1 " " milk (sour is best).	½ nutmeg.
3 " " flour.	1 tea-spoonful of salt.

Place together all the dry ingredients except the flour, having first stoned the raisins and chopped the suet, as in the other recipe. Sift the flour, and then measure it. Warm the molasses, add the soda, stirring vigorously to dissolve it; pour the molasses over the dry mixture, stir well, and add the milk and then the flour. Beat for three or four minutes, that the ingredients may be well blended, turn the pudding into a well buttered tin, place it in a steamer over a kettle of boiling water, cover tightly, and steam for three hours. The tin should be little more than half full, to allow the pudding to swell. When ready to serve turn the pudding upper side downward on a platter, and serve with the following sauce:

## FOAM SAUCE.—

1 cupful of sugar.	1 egg.
1½ table-spoonful of butter.	3 table-spoonfuls of boiling water.

Rub the butter and sugar to a cream, and add the yolk of the egg.

Place the bowl in a basin of hot water, and add the boiling water by the spoonful, stirring well; and if the sugar does not dissolve readily, keep the bowl in a hot place until all is smooth, stirring continuously. The sauce should be a rich, yellow syrup when finished. Turn it into the serving bowl, and place on top the beaten white of the egg, which must be stirred into the sauce after the latter is on the table.

## ANGEL CAKE.—

1 cupful of flour.	1 tea-spoonful of cream of tartar.
1½ " " granulated sugar.	1 " " vanilla.
	11 eggs (whites).

Sift the flour with the cream of tartar five times. Sift the sugar twice, and then turn it into a bowl, add the whites of the eggs beaten to a stiff froth, and commence to stir from the bottom upward, gradually adding the flour, and stirring the same way until the batter is well mixed. Add the vanilla, turn into an ungreased tin, and bake for forty-five minutes. Remove from the oven, turn the pan upside down, and let it stand until the cake falls out. Ice placed on the bottom of the tin will hasten the release of the cake.

## WHITE LAYER CAKE.—

½ cupful of butter.	4 eggs.
1½ " " sugar.	2 cupfuls of flour.
¾ " " milk.	1 tea-spoonful of baking-powder.

Beat the butter to a cream, add the sugar, and again beat until creamy. Gradually add the milk and flour, first a part of the flour, then enough milk to thin the mixture, then more flour, then more milk, alternating thus until both are entirely used. Whip the whites of the eggs to a dry froth, add them, and lastly stir in the baking-powder. Bake in three layer-cake tins in a quick oven; and when the cake is done, have ready an icing made of the following:

2 eggs (whites).
16 table-spoonfuls of powdered sugar.
½ cupful of prepared cocoanut.
¾ " " freshly grated cocoanut.

Stir the unbeaten whites and the sugar together, add the prepared cocoanut, use this icing between the layers of cake and upon the top and sides, and sprinkle the freshly grated cocoanut thickly over the top and sides. Grated cocoanut can be purchased at almost any bake-shop, and it will add much to the festive look of the cake, being very light and delicate when freshly grated.

BLAIR.

## FUR RUGS AND ROBES.

At one time fur was considered too expensive a luxury to be used for the interior decoration of ordinary dwellings, but in these days, when taste for the artistic is rapidly following the march of progress, the warm, rich skins are deemed fully as appropriate for the modest home as for the pretentious mansion.

Rugs are now made up in both inexpensive and costly furs to suit all purses, and the cheaper kinds are really very effective and lend an air of comfort and elegance wherever used. The rugs that are most reasonable in price are those made of goat or sheep; they are oblong in shape and are lined with colored felt. The goat rugs measure two feet and a half by six feet, and are shown in white, gray and black. Sheep rugs are only obtainable in black and white and are twenty-four inches broad by thirty inches long. Both these varieties are suitable for living rooms and bedrooms.

A fur mat at one side of a bed that is close to a wall, or at each side of a bed that stands out in the room, is not only very ornamental, but is a great comfort to the occupant in cold weather, especially if the floor is uncarpeted. Before a dressing-case or couch a fur rug will also be very pleasing. In a living room a soft rug may be placed before the fire-place, for which purpose only an oblong shape is in order; and another may lie before a sofa or divan.

The dimensions of plain mats of the white, gray or red fox are also twenty-four by thirty inches, and any of these will be pretty for either a library or a bedroom. In more ornamental rugs of these species the animal shape is retained, and black goat is added about it to fill out a border, also of goat, an oblong shape being thus formed. Rugs of this kind are appropriate anywhere, except, of course, in a richly appointed drawing-room.

The exquisitely dainty white Angora and polar-bear rugs are

usually chosen for French drawing-rooms furnished and decorated in white and gold. Angora rugs measure four feet by five and are exceptionally ornamental if well placed. This limitation is important, for a rug loses much of its beauty if thrown down in a purposeless fashion, since it has its reason for being as well as other decorative furnishings.

Polar-bear rugs are finished in the natural shape and are lined with green linen in preference to felt, which only serves to increase the heat of such pelts and thus encourages moths. These rugs are provided with claws and with half or full heads, which are always conspicuously present in animal-shaped rugs.

Besides the glistening white bear, there are the black, grizzly and cinnamon varieties, all of which are appropriate for hall, library or sitting-room floors. A polar-bear rug may be appropriately placed before a divan or near a table in a drawing-room; or, if it is not desired for a floor covering, it may be thrown over a *fauteuil* or divan, with the head at one end. When intended to be used for the latter purpose, which is really artistic, the rug is generally lined with silk. Bear rugs range from three to nine feet in length.

Panther fur is very effective, the dark-tan striping through the center of the tawny background forming a most charming color scheme; and it is made up with either half or whole heads, the rugs measuring from four to six feet in length, not including the tails. These rugs are particularly beautiful for polished floors.

Panther skin is sometimes chosen for rugs in preference to tiger, because it is less expensive; but tiger skin really makes the rug *par excellence*, whether it is to be used as a floor covering or for draping a chair or divan. Half or full heads are used on tiger skins and are as fierce-looking as in life, the realistic effect being emphasized by