

Curtain for Stained Glass Window.

The half curtain seen in the engraving, is used where the upper half of the window is stained glass, and the lower half plain. Embroider a piece of pongee for the front of the curtain, with some delicate pattern in bright shades of silk. Line it with the pongee, and finish at the bottom with



A HALF-WINDOW CURTAIN.

fringe the color of the material used, and hang it on a small rod with rings. It will work nicely on a stout wire with small brass rings, and be much less expensive than the rod generally used.

Table Etiquette.

Manners at the table depend in a great measure upon one's surroundings. The way in which food is served has an important influence upon children in the forming of their habits. A proper care in laying the table at each meal with neatness and order, with the same service when the family only are present, as when there are visitors, gives ease and manners to all, should unexpected company arrive at time of meals. A lady remarked to a friend a few days ago: "You must be very much worn out, for it is noticed that you have had company almost all the time this summer."—"Oh, no," was the reply, "we enjoy it; we never change anything, and try to have our table ready for company till the time." The spotless table linen, clean glass, and bright silver, often seen in that lady's dining room, prove her words to be true.

Americans have long been held up to ridicule by foreigners, and justly too, for their habits of "craving" the food. This is true, not only of business men who rush into a restaurant, often standing about a counter like so many animals, waiting to be fed as quickly as possible, but also ladies and children do much the same thing at home.

A true lady or gentleman presiding at the home table, will be known by the quiet, gentle manners, together with a constant care for others, asking each one's taste as far as possible, with few words about it. If there be a servant in waiting, she should be controlled by looks rather than words, or better, she should be so trained to her duties before coming into the dining room that she will seldom need any directions there. When the bell calls her in, she will fill each one's glass with water, then pass the butter on a small tray to the left of each one, that all may help themselves, then the bread—some cut laced in squares and place them on each one's napkin. Soup, fish, and meat, if used in courses, or alone are served in the same way. Vegetables are placed upon the tray in the vegetable dish, and every one helps himself. Before dessert is brought in, the table is

cleared and the cloth brushed free from crumbs. It is desirable that these rules should be carried out at the simplest table. If there is but one servant for all the house work, she should understand that this is one of her most important duties, and she should be required to have her hair neatly brushed, and her calico dress, collar, and white apron always ready for this service. A constant jumping up from the table by any of the family for one thing and another, is a great annoyance to all.

Breakfast being necessarily an informal meal, there is less ceremony than at dinner. Fruit, if used, stands upon the table; as all the family can seldom be present at the same time, other things are kept hot in the kitchen and brought to the guests as they arrive. An English family that entertains with bountiful hospitality, serves breakfast to their guests at any hour of the morning, but in a private family guests should observe the rules of courtesy by adapting themselves to the breakfast hour, as also to all other customs of the family they are visiting, as delays of this kind often make a deal of trouble and extra work.

Nothing is so suitable for a dinner table-cloth and napkins as pure white damask. For breakfast and lunch red flaxen looks well and washes admirably, but colored embroideries on white, or any elaborate work where changes for washing are so often made, seem altogether unsuitable. Flowers are a pretty adornment for the table, but they should not be profuse. A silver vase at each end of the table with flowers of a single kind, with their leaves, are much prettier than bouquets of mixed colors. A very desirable addition to the table is a small tea-kettle of copper, bronze, or polished brass, with its alcohol lamp, to keep the water at boiling point all through the breakfast or tea. It costs from two to eight dollars. The hot water is used to heat the cups before pouring the tea or coffee, and to regulate its strength.

Many rules for good table manners will occur to all who are observant, and the best way to inform one's self is to watch carefully those who are considered as models of polite behavior, and copy their habits in this respect. ERNEST STONE.

A Table Jardiniere.

The very pretty and novel jardiniere for the table shown in the engraving, is made of six pieces of thin wood neatly glued together, and a board fitted in for the bottom. When made of oak it can be left



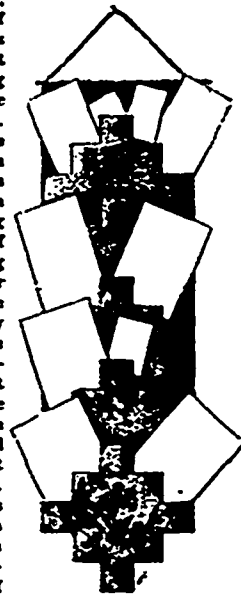
A JARDINIERE FOR THE TABLE.

the natural color of the wood or gilded, but if of pine, paint it black or brown. Paint some objects on the sides in colors, which will harmonize with the plants that are to be held. After the flower-pot is placed in, lay moss over the top to conceal it from view. If large brass-headed nails are used for feet, the jardiniere will be finished.

A New Photograph Receiver.

The hanging receiver for photographs seen in the engraving, is made of dark-brown plush, with forget-me-nots embroidered in light blue. First cut out the foundation or back, which should be of heavy paste-board, seven and a half inches wide, and as long as desired. It can be half as long again as the one here illustrated.

The pieces for the outside are seven and a half inches wide, the top cut in squares measuring an inch and a half each way, and long enough to lap over one another. The forget-me-not spray on the top of each piece should be embroidered before it is covered. Paste the plush neatly on the paste-board, and line it with light blue silk or satin. When all the flaps are finished in this manner, sew them firmly to the plush-covered back. If the sprays are painted instead of embroidered, it can be done better after it is all finished. Fasten the top to a brass banner-rod, and hang the receiver with a light blue silk cord.



A PHOTOGRAPH RECEIVER.

How to Make Good Pickles.

It is the duty of every housekeeper to make, or see made, the pickles to be used in her family. To this end (if she does not know how), she should learn to make an eatable pickle—one she knows contains nothing injurious. There is a principle in everything; that of canning fruit is to expel the air by means of heat and expansion, and then keep the air out by means of rubber and glass, tin and solder. The principle of pickling is to reduce the fruit or vegetable by means of salt or boiling, and then supply the waste or displacement by vinegar. Experience has taught us, that fruit and vegetables of all kinds will keep perfectly in vinegar, if certain principles are understood and intelligently followed. You must have good, strong vinegar; take whatever trouble is necessary to secure it. Be willing to follow a recipe in which you have confidence. Many fail, because they will not be exact. They guess at the measurements, being short of sugar, they use less, but having plenty of spice, a double allowance is thrown in. Instead of taking the kettle from the fire at the boiling point, the vinegar is allowed to boil until the strength is quite gone out of it. This factitiousness is all wrong.

CUCUMBER PICKLE.—We will suppose you have five hundred small, green cucumbers. Wash them at once, rejecting any that are soft in spots. Place them in a jar, and pour over enough well salted water to cover them. The color is better if the brine is cool, about a pint of salt to a gallon of water is the rule, well dissolved and mixed. Let them stand twenty-four hours, but not longer; better only twelve hours than too long. If lumps arise on the water it is time to take them out, as the flavor will spoil. Let them drain or wipe them dry. Take as much vinegar as you used of water to cover them. Sprinkle well with mustard, cayenne, whole ginger, allspice, and a little more, but use no cloves or cinnamon, as these latter disperse and spoil the flavor to most tastes. To every gallon allow a piece of alum, the size of a lathery nut or a trifle larger. Let the vinegar and spices come to a boil, and pour it over the cucumbers in a