

fore, we scorn to make a cook-book of these columns, with our present supply of technical knowledge. But we do know that for a good pumpkin pie, you want plenty of milk, just enough eggs, not too much pumpkin, a lump of butter, and a judicious sprinkling of spices—principally cinnamon and ginger. The concoction, when ready for the oven, should be about the consistency of good thick cream. Pies that cut out only a little less firm than a pine board, those that will "wobble" without breaking, like a piece of leather, and those that run around loose on your plate are alike to be avoided. About an inch deep strikes as a good depth for the filling; two inches is better than the miserable thin plasters one sometimes sees at boarding-houses, that look, for all the world, like pumpkin flap-jacks. The expressive phrase "too thin" must have come from such lean parodies on pumpkin pies. With pastry light, tender, and not too rich, and a generous filling of smooth, spiced sweetness—a little "tremble" as to consistency, and delicately browned on top—a perfect pumpkin pie, eaten before the life has gone out of it (say three hours after baking), is one of the real additions made by American cookery to the good things of the world. We have our opinion of the man who could get up dissatisfied or cross from a dinner topped off with a quarter section of such a pie.

For the first pumpkin pie of the season, flanked by a liberal cut of creamy cheese, and a glass of cider fresh from the press, we prefer to sit down, as the French gourmand said about his boiled turkey—"with just two of us; myself and the turkey!" Company is apt to distract the attention—and subtract from the pie.—*Golden Rule.*

Home-Made Ornaments.

A lady says in the *Floral Cabinet* that inexpensive articles of home manufacture, if neatly made and tastefully arranged, impart an air of refinement, even elegance, to our rooms, are admired by everybody, and are within the reach of all.

Wreaths, crosses, and anchors, made of red cedar, are pretty to tack under pictures, or attach to the cords above. These cost nothing, and give our rooms an air of warmth when all is bleak and drear outside. Cedar retains its color a long time, and does not fall to pieces when it becomes dry, as others evergreens are prone to do.

Cut your designs from pasteboard; sew on in little bunches till it is covered. A few bright autumn leaves heighten the effect. Wax leaves are very pretty for this, as they do not lose their color, and are easily fastened in any position by their wire stems.

Wax leaves are so pretty and so easily made that it is surprising there are not more of them made. If the brass molds are used the work will be much more satisfactory than if made from cutting patterns of natural leaves. Dip the mold in water, slightly warm to the hand, before pressing on the wax; lay on the wire stem already wound with wax; press on another sheet of wax; press all firmly together, breaking the wax carefully away from the edge. Use dry paint, and imitate natural leaves in painting as far as possible.

A few of these bright leaves, with two or three tiny pressed ferns, gracefully arranged in a small glass vase, is a lovely ornament for a bracket.

I wish to say a word in favor of decalcomanie. This, if neatly done, is really beautiful. Choose a cluster of moss-rose buds, or purple pansies, or any design that may please you; transfer to a pane of clear glass, then paint the other side of the glass white, using great care that it shall not present a streaked appearance, and you will have a picture that cannot fail to please.

Make your own tinted passe-partout of thick pasteboard, or a thin board and tinted wall paper. Cut an opening in the pasteboard to suit the size and shape of picture, a corresponding one on the paper; paste the paper very smoothly over the pasteboard, and very smoothly and carefully paste a narrow strip of gilt paper around the opening. If the picture is the same size of the board, you have only to bind the outer edge with a very narrow strip of the tinted paper, and your work is done. Velvet frames can be made in the same way, with the exception of the binding; have the velvet large enough to lap over on the back, and paste smoothly down. An elegant picture for such a frame is made by transferring decalcomanie on a large sheet of white wax.

For cabinet size photographs straw frames are very pretty, made in the following manner: Place on each side of the picture two straws, about one inch and a half apart; they should be three inches longer than the picture, both at top and bottom;

place two across the top and the bottom in the same way. Fasten where they cross with very small pins. Proceed in this manner, each time bringing the straw a little nearer together, until you finish off all around with one.

Small frames are nice made of small branches of Norway spruce. Short branches that have many buds are prettiest. Placed in warm oven for a short time the leaves will fall off at the slightest touch. Fasten by sewing.

The Habits of Ferns.

Ferns delight in warmth, moisture and shade. Though they love warmth, they avoid the sun; and when accidentally exposed to its full influence, their delicate fronds become shriveled and discolored. Yet these beautiful plants do occasionally coquet with the tiny sunbeam which may perchance find its way through some crevice in their cool rocky home, or through the thick foliage of the hedgerow under whose darkest shade they love to grow. But even the ferns are changeable in their moods, and fickle in their habits, differing from one another in their habits and modes of growth. Some members of the lovely family will boldly grow in situations where, perched on rocky corners, away from the cool shelter overhanging shrubs, they are exposed to the full blaze of the sun, and roughly blown upon by the full force of the wild winds. Others only seek to bathe the tips of their delicate fronds in sunshine, hiding all beside under damp masses of foliage. Others, again, will bear the sunlight if they can just find a refuge for their roots in the damp hedgebank, in the moist crevices of walls and ruins, or amidst the interlaced branches of trees. There are others still which hide where not even the tiniest ray of sunlight can pierce the dark retreat which they choose, and where they can revel in soft and humid warmth. But all ferns—even the sunniest of the modest family—love moisture and shade the best; and though they will sometimes grow in the light, become developed into their mature forms in cool and shady situations.—*The Fern Paradise. By Francis Geo. Heath.*

Economy in Little Things.

It often happens that economy in large matters leads to the neglect of many smaller things. True economy is the gathering up of the fragments—the little things—so that nothing will be lost. Nothing should be thrown away that possesses the least value—for, trifling and valueless as it may seem to be at the moment, a little thought and reflection will enable one to put it to some good use. A good way to acquire the important habit of saving in little matters is to procure a book and keep an exact account of all your expenses. At the expiration of three months, or the close of the quarter, see how much you have expended, in nickels and dimes, for things you would have been just as well off without as with them, and which could have been dispensed with.

I am sure if the men folks would adopt this plan also, there would be less said about expensive bonnets, dresses, etc. I know they pay out a nickel here, and a dime there, and spend many dollars in the course of the year, and never think of it; and the aggregate sum expended by them would make, at the end of the year, a sum that would far exceed the amount that they supposed had been expended.

It is a good plan to see, at the close of each quarter, just the amount of expenses incurred in purchasing these little things. True economy lies in saving, for "mony a little makes a muckle."

TEN RULES (never to be observed at church).—

1. Never open your pew door to a stranger wanting a seat; he may have designs upon your purse.
2. If the sexton brings a stranger to your door, look daggers at him, and make him just as uncomfortable as you can.
3. Take out your watch several times during the sermon, and if it has a hunting case, shut it up with a sharp snap; it may hurry the preacher.
4. When you return your hymn-book to the rack, let it go down with a bang; it enlivens the service.
5. Wear the most stylish dress you have; it shows you don't care for the proprieties.
6. Rush to the pew door on the instant of the last amen; you are glad it's over.
7. Stop in the aisle to salute all your friends, and turn about, if possible, in the crowd; it makes you conspicuous.
8. Tread on as many dresses of the ladies as you can, and make them look round.
9. In the door stand still and have a chat, so as to hinder all behind you from getting out.
10. Then light your cigar and go.

At a Russian Dinner-Table.

Russia presents to the traveler no institution more worthy of critical study than its dinners. Underlying the repast one sees the delight which the inhabitants of that country, in common with all northern races, take in raw food and startling contrasts. By way of introduction you have a long list of relishes which are to be washed down with strong liquors. You may take caviar, raw herring, raw smoked salmon, raw dried sturgeon, raw smoked goose, cheese, butter or radishes. Then follows cold iced soup of "kvas"—a beverage made of fermented rye. In this soup float pieces of herring, cucumber and meat. Or you may choose another cold soup of a green color, or fish soup, or "stchi," a cabbage soup eaten with sour cream. The next course is fish, and you will do well to select either Rastigai patties, strongly resembling muffins with fish, or a dish composed of fish and cabbage, which goes under the name of "solianka." Then comes "porosionok pod khrenom," or cold boiled sucking-pig with horse-radish sauce. After this the diner-out is recommended to try chicken or veal cutlets and roast mutton stuffed with buckwheat, and to pass on to "capercailzie," "riabchick" (a kind of grouse), or double snipe, with a salad composed of salted cucumbers, and various sweet dishes, including Nesselrode pudding in the land of its birth. The demands of digestion may now require a return to cheese and caviar. During the meal you ought to be drinking the wines of the Crimea, the Caucasus or Don; "but," says one authority, "you will not find it easy to get them unless you pay for them under the names of Bordeaux, Burgundy or Champagne." It is better to try cider,erry, or raspberry kvas, or the cool Lompopo. The repast is wound up by coffee, yellow tea, liqueurs, and cigarettes, and one may then turn one's steps homewards, meditating on the peculiar nature of a Russian banquet.

The Duty of Being Happy.

There is no duty we so much underrate as the duty of being happy. By being happy we sow anonymous benefits upon the world, which remain unknown even to ourselves, or when they are disclosed, surprise nobody so much as the benefactor. The other day, a ragged, bare-footed boy ran down the street after a marble, with so jolly an air that he set every one he passed into a good humor; one of these persons, who had been delivered from more than usually black thoughts, stopped the little fellow and gave him some money, with this remark:—"You see what sometimes comes of looking pleased." If he had looked pleased before, he had now to look both pleased and mystified. For my part, I justify this encouragement of smiling, rather than tearful children; I do not wish to pay for tears anywhere but upon the stage; but I am prepared to deal largely in the opposite commodity. A happy man or woman is a better thing to find than a five-pound note. He or she is a radiating focus of good will, and their entrance into a room is as though another candle had been lighted. We need not care whether they could prove the forty-seventh proposition; they do a better thing than that, they practically demonstrate the great Theorem of Liveableness of Life. Consequently, if a person cannot be happy without remaining idle, idle he should remain. It is a revolutionary precept; but thanks to hunger and the workhouse, one not easily to be abused, and within practical limits, it is one of the most incontestable truths in the whole Body of Morality. Look at one of your industrious fellows for a moment, I beseech you. He sows hurry and reaps indigestion; he puts a vast deal of activity out to interest, and receives a large measure of nervous derangement in return. Either he absents himself entirely from all fellowship, and lives a recluse in a garret, with carpet slippers and a leaden ink-pot; or he comes among people swiftly and bitterly, in a contraction with his whole nervous system, to discharge some temper before he returns to work. I do not care how much or how well he works, this fellow is an evil feature in other people's lives. They would be happier if he were dead. They could easier do without his services in the Circumlocution Office than they can tolerate his fractious spirits. He poisons life at the well-head. It is better to be beggared out of hand by a scapegrace nephew, than daily hag-ridden by a peevish uncle.—*Cornhill Magazine.*

Never rake out a fire until a few minutes after you have added fresh coal, as it will save lots of fuel.