

For Those Who like to Knit.

HANDSOME KNITTING STITCH.

This is an openwork pattern, particularly pretty for shawls, curtains and clouds. Cast on any number of stitches divisible by six.

1st row—Knit one, thread forward, slip 1, knit 1, draw the slipped stitch over the knitted one, knit 1, knit 2 together, thread forward, repeat to end of row.

2nd row—Purl.

3rd row—Knit 2, thread forward, slip one, knit 2 together, draw the slipped stitch over, thread forward, knit 1, repeat to end of row.

4th row—Purl.

5th row—Knit 1, knit 2 together, over, knit 1, over, slip 1, knit one, draw the slipped stitch over, repeat to end of row.

6th row—Purl.

7th row—Knit 2 together, *thread forward, knit 3, thread forward, slip 1, knit 2 together, draw the slipped stitch over, repeat from *, finish with 1 plain.

8th row—Purl.

Begin again at first row.

A PRETTY EDGING.

Cast on 5 stitches and knit across plain.

1st row—Slip 1, knit 1, over twice, narrow, knit 1.

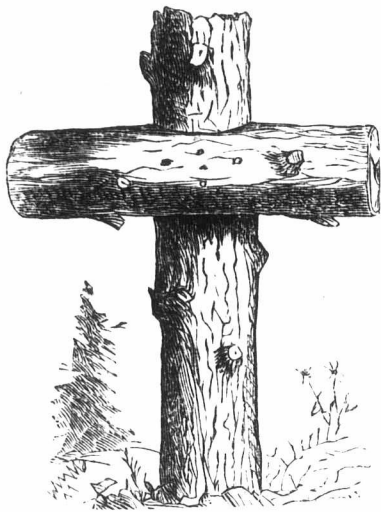
2nd row—Knit 3, purl 1, knit 2.

3rd row—Slip 1, knit across plain.

4th row—Knit plain.

5th row—Slip 1, knit 1, over twice, narrow, over twice, narrow.

6th row—Slip 1, knit 1, purl 1, knit 2, purl 1, knit 2.



ROUGH DESIGN.

(See description page 224.)

7th row—Knit plain.
8th row—Bind off 3, knit 4.
Repeat from first row.

TO CROCHET THE STAR STITCH.

You can make the rows of holes run straight and the piece you are making come straight by commencing in the first long stitch instead of the first round hole; finish each stitch in a long stitch and widen one stitch at the last end. Now if you want something different, crochet one row of star stitch, and when you get to the end, in place of breaking off the yarn, turn around and make the same back on the other side. It is then beautifully ridged and makes prettier hoods than those made the other way.

Broil steak without salting. Salt draws the juices in cooking; it is desirable to keep these in if possible. Cook over a hot fire, turning frequently, searing on both sides. Place on a platter, salt and pepper to taste.

Why is a handsome woman like a locomotive? No, you're wrong. It is not because she sometimes draws a long train; it is not because she indulges in "sparks," it is not because she has something to do with a switch; it is not because she transports the male; it is not because she may have a head-light; it—in fact, a handsome woman is not in the least like a locomotive, not even when she is a little "fast" and blows up her husband.

How to Set a Table.

I make no pretensions to fashion, but consult comfort and convenience. My table ware is plain white. I like it best of all, for it always looks neat, and can be easily matched if any gets broken. I have enough to use as many dishes as are needful. I like white table linen much better than colored, as to my taste a table looks more wholesome in pure white. Upon the middle of one side of the table the dining plates are set in a pile. The knives and forks are laid for each person, with napkins. The goblets are laid in front of the napkins, and a lump of ice is put into each goblet. During the warm weather, a large water-pitcher and a pitcher of milk are also placed at each end of the table. The individual butter plates are laid on the right hand of the goblets. The carving knife and fork are laid by the plates. The castor in the centre of the table. A plate of bread is on each end of the table—also one of doughnuts (which is a regular stand-by in farm houses): white bread and brown bread have each a separate plate.

The meat is served upon a platter, set right in front of the pile of plates; potatoes in a covered dish to the right of the platter, and whatever other vegetables are prepared are set in covered dishes at the left of the meat. The gravy tureen is placed between the potatoes and meat. Sauces for vegetables are set by the sides of the dishes containing them. The head of the family always waits on the table, and the mistress sits opposite. Pies, puddings, or whatever is for desert, are placed at her right hand, with small plates or saucers, as needed, and she serves them to the members of the family at the proper time. If coffee is served at dinner, the housewife pours around.

It is very desirable to have everything on the table when dinner is ready, as it is very disagreeable to have to keep jumping up to get something. We like to pass the butter around, and let each one take what is wished. Individual butter dishes are a real saving, as the butter is entirely by itself, thereby avoiding waste, besides being far more convenient. Pickles are passed around the table. It is expected, at the close of the meal, that each individual will place the knife and fork together upon the plate, and fold the napkin and leave it by the side of the plate.

This is the every-day arrangement, and if unexpected guests happen in, we do not have to re-set the table, but just make them welcome to our daily fare. If company is invited, of course we change the plates after each course, and follow the customs of the times, but it makes much work that we generally dispense with.—[Farmer's Wife in Country Gentleman.

German Wives.

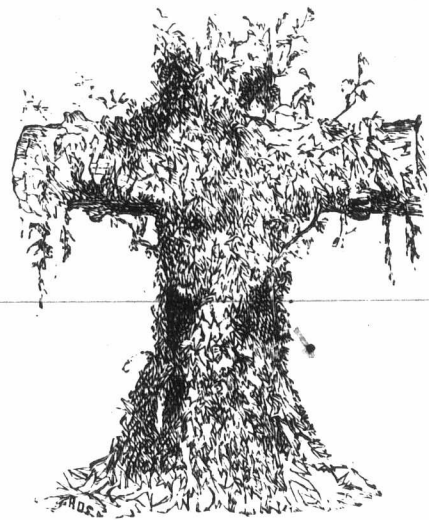
The culinary art forms a part of the education of women in Germany. The well-to-do tradesman, like the mechanic, takes pride in seeing his daughters good housekeepers.—To effect this object, the girl, on leaving school, which she does when about fourteen years of age, goes through the ceremony of confirmation, and then is placed by her parents with a country gentleman, or in a large family where she remains one or two years, filling what may be termed the post of a servant, or doing the work of one. This is looked upon as an apprenticeship in domestic economy. She differs from a servant, however, in this, that she receives no wages; on the contrary, her parents often pay for the care taken of her as well as her clothing. This is the first step taken in her education as a housekeeper. She next passes, on the same conditions, into the kitchen of a rich private family, or into that of a hotel of good repute. Here she has control of the expenditure of the servants employed in it, and assists personally in the cooking, but is always addressed as Miss, and is treated by the family with deference and consideration. Many daughters of rich families receive similar training, with this difference, however, that they receive it in a princely mansion or royal palace. There is a reigning queen in Germany at the present time who was educated in this way. Consequently the women in Germany are perfect models of economy.

What part of the eye is like the rainbow? The iris. What part is like the schoolboy? The pupil. What part is like the globe? The ball. What part is like the top of a chest? The lid. What part is like the piece of a whip? The lash. What part is like the summit of a hill? The brow.

How to Make Moss Baskets.

Very beautiful baskets for holding flowers can be made of the longer and more feathery kinds of mosses. We have made them often, and never do either garden or wild flowers look more lovely than when clustered upon a verdant border of that most delicate and beautiful material, which by proper management may be made to preserve its freshness and brilliancy for many months. We will here give directions for their manufacture:—A light frame, of any shape you like, should be made with wire and covered with common paste-board or calico, and the moss, which should first be well picked over and cleansed from any bits of dirt or dead leaves which may be hanging about it, gathered into little tufts and sewed with a coarse needle and thread to the covering, so as to clothe it thickly with a close and compact coating, taking care that the points of the moss are all outward. A long handle, made in the same manner, should be attached to the basket, and a tin or other vessel, filled with either wet sand or water, placed within, to hold the flowers. By dipping the whole structure into water once in three or four days, its verdure and elasticity will be fully preserved, and a block of wood, about an inch thick and stained black or green, if placed under the basket, will prevent all risk of damage to the table from moisture. To make such baskets affords much pleasant, social amusement for children, who will find a constantly renewed pleasure in varying their appearance.—[Floral Cabinet.

The Czar has a nice little income—a trifle of \$25,000 a day. The Sultan gets \$18,000 a day, the Emperor of Austria \$10,000, the Emperor of Germany \$8,200, the King of Italy \$6,400 and the King of the Belgians \$1,643.



ORNAMENTED DESIGN.
(See description page 224.)

"Ladies and gentlemen," said an Irish manager to his audience of three, "as there is nobody here, I'll dismiss you all. The performance of the night will not be performed, but will be repeated tomorrow evening.

"Oh! Mister," said an old lady after a bicycle had just passed her, "just now I seed a wagon-wheel runnin' away with a young man. You kin believe it or not. I wouldn't if I hadn't seed it myself."

Two young city ladies in the country were standing by the side of a wide ditch, which they didn't know how to cross. They appealed to a boy who was coming along the road, for help, whereupon he pointed behind them with a startled air and yelled "snakes!" The young ladies crossed the ditch at a single bound.

The effect of mingling with new people who have new methods of thought, is very salutary. Always to see the same way produces a stagnant condition of the mind and heart that is very distressing to behold. There are thousands of invalids who might be greatly benefitted by getting away from home, to mingle with the magnetism of the world as it courses in its accustomed rounds. And there are mental invalids who need the same change, to get their hearts enlarged, and let in a little more of the great light of life. Outside influences are very valuable to those who at home have been well trained by healthful influences in early youth, so that they can avoid the snares and pitfalls into which they so often blindly fall.