

HOUSEHOLD.

Silk and Laces.

(By Ellen J. Cannady, in 'Observer'.)

Silk scarves, sashes, ribbons, gloves, in fact any article that is too delicate to be washed with soap and water, can be cleansed with gasoline. Put the white or light colored articles in first and rub lightly until they are clean. Put more gasoline in another vessel and rinse well, then hang them out until the disagreeable odor has disappeared. Smooth each article out on the ironing board, cover with a damp cloth, and iron. The iron should not be very hot, as it will make the silk stiff like paper. If you will set the gasoline aside several hours, the dirt will settle to the bottom, and the gasoline can be poured off and used again.

Black lace that has become limp and faded will look much fresher if dipped in strong coffee, in which a few grains of gum arabic have been dissolved. Then press it smoothly upon a clean pane of glass or marble slab, pulling out each point, and being careful to keep it straight. Let it remain until dry; when it is removed it will not need ironing, and will have a fresh new look that lace which has been ironed always lacks. White lace that has been washed and starched, may be dried in the same way.

White silk lace may be cleaned by spreading out on white paper, and covering it to the depth of a quarter of an inch with calcined magnesia. Place another paper over it, with a weight on the top to keep it in place, and allow it to remain three days. Then shake off the powder, and you will find the lace clean and white.

White cotton laces should never be subjected to rough treatment; they can be laundered by the following method, and retain their beauty as long as they last. Always darn any break before the lace is washed. Use warm soft water, and dissolve enough ivory soap in it to make a good suds. Wash each piece in it until it is clean, rinse through two waters, dip in thin starch, and put them on a marble slab to dry in the manner described for black lace.

A good starch is made by dissolving a tablespoonful of lump starch in a little cold water; stir until smooth, then pour three pints of boiling water over it, and cook until clear, stirring to keep it free from lumps. Of course a smaller quantity may be prepared, using starch and water in the same proportion.

Observations.

Do not darn fine woollen undergarments with wool. It will shrink and pull a hole larger than the original. I use for darning winter underwear, the loosely twisted knitting silk. I darn loosely, and when washed the new texture has almost the same thickness as the knitted goods itself.

A salad, very effective and 'good tasting,' within reach of all, is made by dressing cold boiled rice with mayonnaise, and putting an amount enough for each person on one of the inside crumpled white leaves of a cabbage. Over the rice sprinkle some finely chopped peppers.

Put away that feather duster! What's the use of sweeping if you are going to throw the dust back on the floor? Get a yard of cheesecloth—common quilt lining will answer—hem it, and then you have a duster that is of some use. With it you can wipe up the dirt and shake it out of doors. But don't depend on one duster; make two or three so that they can be put in the wash and you can have a clean one occasionally.

Hanging in my pantry I have a slate with a long string and pencil on it. On one side, in white oil paint, which can be washed

over, I have a list of all sorts of groceries, from mace to flour; on the other, commodities you find in the meat and vegetable markets. Every morning before a man comes to take orders I go through the pantry stock and plan the meals of the day, then I mark opposite an article how much is required of it. There is no forgetting of things that ought to be ordered, when this is attended to each morning and it is constantly in its place, which cannot always be said of a housewife's memorandum.—American paper.

In the Woman's World.

There are moments in all our lives so intoxicatingly sweet, so deliciously glad, that the memory of them alone is of more value to us than the present reality of all else. They were moments, perchance, of lightning swiftness, yet they flashed into our souls with so divine a foretaste of perfect joy that they seem, as we look back upon them through a mist of after tears, to have been but cheaply bought, even at the cost of a whole lifetime of woe. Blessed are they who can be raised upon the highest pinnacle of human bliss; for it is not to all to whom this heaven-sent capability of the perfect realization of great joy is given. Nor is the gift, dear as it is to those who possess it, one that all would desire; for to those who can so rejoice it is also given to suffer with a keenness and an agony which to a calmer, colder nature is absolutely unknown.

Selected Recipes.

Tomato Jelly.—To make tomato jelly for salads, take a can of tomatoes, skinned and stewed. Take also one-fourth of a box of gelatine. Pass the tomatoes through a sieve or strainer to remove the seeds, etc. Season with pepper and salt, and then add the gelatine, which has previously been melted in hot water. It is now ready to be poured into a mould and then should be placed on the ice to set. When cold garnish with crisp lettuce leaves, and pour over the whole a mayonnaise dressing. Or the jelly may be broken up and used as a garnish itself, with the lettuce and dressing in the centre of the dish.

Apple Foam.—Stew two quarts pared and quartered apples, strain through a colander, beat till light, add one-half cupful sugar, juice of one lemon. Beat the whites of three eggs till stiff, add to the above and serve with custard made with the yolks of the eggs. For the custard, take one and one-half pints of milk, yolks of three eggs, shake of salt, six tablespoonfuls sugar, one teaspoonful vanilla, one tablespoonful corn-starch. Cook until it thickens enough to pour. This custard is to be poured around the apple after the apple is on the individual dishes.

Roast Spare Rib.—A dry stuffing seasoned with onions, celery or summer savory gives a finer flavor to roast spare rib and is easily made. Trim the crusts from stale bread and rub fine. Slice half a small onion and fry in a generous amount of butter, remove the onion, add bread and seasoning, stir quickly and well, and remove from the fire. Separate the roast at the centre crosswise, fill the

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hollow of one piece with the prepared stuffing, cover with the other half, placing the tips of the ribs over the back of the other piece; wind with cord and roast. Remove the tie string before serving.

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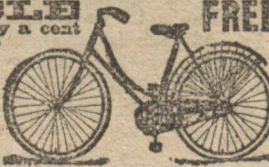
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