

of eight in the place of the first. This produces a spiral design; purl 3. Repeat the operation with the second rib of eight, purl 4. Repeat from second row. For the white stripes.—Cast on 16 stitches; knit the first 10 rows garter stitch, always slipping the first stitch.

*Eleventh Row.*—Slip 1, \* knit 1, bring wool in front as for purling, slip next stitch as in purling. Repeat from \* to end of row.

*Twelfth to Twenty-Second Rows.*—Slip 1, \* knit the next stitch together with the wool over the needles, bring wool in front and slip stitch as in purling. Repeat from \*. Repeat 10 rows garter stitch, one row like the eleventh and tenth rows as twelve to twenty-two.

*For the Border.*—Cast on 9 stitches, knit across plain.

*First Row.*—Slip 1, knit 2, thread over twice, knit 6.

*Second Row.*—Slip 1, knit 6, purl 1, knit 3.

*Third Row.*—Slip 1, knit 10.

*Fourth Row.*—Like third row.

*Fifth Row.*—Slip 1, knit 2, thread over twice, narrow, thread over twice, knit 6.

*Sixth Row.*—Slip 1, knit 6, purl 1, knit 2, purl 1, knit 3.

*Seventh Row.*—Slip 1, knit 13.

*Eighth Row.*—Bind off 5 stitches, knit 8. Repeat from first row.

**INFANT'S SACCUE IN STAR STITCH.**—Supposing you understand star stitch, begin at the bottom with chain of one hundred and eighty-two stitches, and work ten times across, keeping the edges straight, of course. In the eleventh row, narrow in the centre of the back, then work eight times across, narrowing in the centre each time. To make the armhole, crochet ten stars, and break off the wool. Omit one and proceed to the centre of the back. Narrow when within eleven stars of the other edge. Break the wool and omit one star as on the other side; go even times across, after this manner, and you have a slot for the sleeve. Crochet across four times, narrowing on each shoulder, and in the centre of the back. For the sleeve, set up a chain of fifty-four stitches, and crochet round and round, not breaking the wool until you reach the top of the sleeve. Eighteen times round will be sufficient. Crochet nearly round, omitting two stars. Break the wool, and crochet three times across, omitting one star at the beginning, and dropping one at the end of each row. This will round up the top of the sleeve. Finish with an edge of blue or pink, in any pattern that pleases you. A cord run in the neck with balls of white and pink or blue, and tied at the back, completes the sacque. One skein each of white and colored Shetland wool or split zephyr is material enough for a sacque for a child twelve months old.

**LOUNGE COVER.**—A serviceable cover to throw over a lounge or couch in the sitting-room is made by taking a broad, bright stripe of cretonne; on each side of this put a stripe of black or dark brown cloth (line to give body to it); on each edge put a row of fancy stitches in silk or crewel; the ends may be finished with fringe or not as you choose. Another cover is made of the drab Aida canvas, with the ends worked in loose overcast stitches. The canvas may be fringed out to any length desired if you take the precaution to overcast the edge where you stop raveling, to prevent its fraying out to a greater depth than you care to have it.

#### Answers to Enquirers.

**KATIE M.**—1. You can make a very good scouring soap by adding to one pound of brown soap, two pounds of white sand. Put them in a vessel and heat together. Mold in small cakes. 2. We advise you to try and be more philosophical. Worry kills more people than work. Do what you can and leave the rest; for none can work more than all the time.

**MARGERY DAW.**—You can drape your mirror very prettily with any of the cheap curtains in cotton, wool or soft silk, scrim or fancy tinted gauzes. Those with a little tinsel introduced are especially effective. If one curtain is long enough, divide the length in half, and form the centre in a sort of knot; if two are needed, make the same effects with the ends of the two united. Place this at the top, over the centre of the glass, allow it to form a festoon on either side, and then catch that back to the side of the glass towards the top and again lower down, the ends falling below.

**VANITY.**—1. It is perfectly proper to use sealing wax on any letter that is to be closed, and it is a custom much in vogue just now. 2. A bridal veil may be worn with a short costume, provided the costume be full dress. 3. By careful selections one or two hats may be adapted to all your dresses.

**HOPE.**—Pronounce the name "guinevere" as if written "guin-ne-ver."

#### Recipes.

**PUMPKIN PIES WITHOUT EGGS.**—Cut up a good dry pumpkin, stew dry as for ordinary pies; mash and beat lightly with a fork. For each cupful use one and a half pints of milk, and pour boiling hot water over the pumpkin, stirring briskly all the time. Add three tablespoons each of sugar and good molasses, and a tablespoon each of cinnamon, allspice, cloves and ginger. Bake slowly.

**CORN STARCH CAKE.**—Whites three eggs, half cup butter, half cup milk, one cup flour, three quarters cup corn starch, and one teaspoonful baking powder. Cream your sugar, butter and corn starch, add milk, egg beaten stiff, then flour and baking powder, and flavor with teaspoonful almond.

**BEEF FRITTERS.**—Cut slices of underdone beef into oblongs three inches long by half the width; squeeze half a teaspoonful of lemon juice over each, pepper and salt, then sprinkle lightly with nutmeg. Have ready a batter made by beating two eggs light with half a cup of milk and the same quantity of prepared flour salted. Dip each "collop" of beef in this and fry to a good brown in boiling dripping.

**SCALLOPED FISH.**—Pick any cold fish carefully from the bones, and moisten with milk and an egg. Place in a deep dish the fish with bread crumbs, a teaspoonful of anchovy sauce, one blade of pounded mace, two tablespoonfuls butter, and salt to taste. Put the crumbs on the top, with butter, and brown in the oven. Serve very hot.

**SCALLOPED OYSTERS.**—Butter a pudding dish, roll crackers very fine; put a layer of crackers, then a layer of oysters, season with salt and pepper, put small bits of butter over the oyster, fill the dish nearly full, having crackers on top; pour in sweet milk enough to soak the crackers; bake nearly an hour. If too dry when baking, add a little more milk and butter.

**BAKED APPLES.**—Are "a dainty dish to set before a king" if you bake them in the right way. Take sour, sound apples and core but do not peel them. Fill the cavities with sugar and stick into each a clove, a bit of cinnamon or lemon peel as preferred. Put the apples into the oven with a little water in the bottom of the baking pan, and bake until a straw will pierce them. Eat cold with cream. Pears served in the same way are even better than apples.

**APPLE PUFF.**—Take 6 or 7 fine, juicy apples, 1 cup fine bread crumbs, 4 eggs, 1 cup sugar, 2 tablespoonfuls butter, nutmeg and a little grated lemon peel. Pare, core and slice the apples, and stew in a covered double saucepan, without a drop of water, until they are tender. Mash to a smooth pulp, and, while hot, stir in the butter and sugar. Let it get quite cold, and whip in first the yolks of the eggs, then the whites—beaten very stiff—alternately with the bread crumbs. Flavor, beat quickly three minutes, until all the ingredients are reduced to a creamy batter, and bake in a buttered dish in a moderate oven. It will take about an hour to cook properly. Keep covered until ten minutes before you take it out. This will retain the juices and prevent the formation of a crust on the top.

**ENGLISH MUFFINS.**—One quart of flour, 1 teaspoonful of salt,  $\frac{1}{2}$  of a cake of compressed yeast,  $\frac{1}{2}$  of a cupful of liquid yeast 1 cupful and a half of water. Have the water blood warm. Dissolve the yeast in one-third of a cupful of cold water. Add it and the salt to the warm water, and gradually stir into the flour. Beat the dough thoroughly, cover, and let it rise in a warm place about five hours. Sprinkle the bread board with flour. Shape the dough into balls about twice the size of an egg, and drop them on the floured board. When all the dough has been shaped, roll the balls into cakes about one-third of an inch thick. Lay these on a warm griddle, which has been lightly greased, and put the griddle on the back of the stove, where there is not much heat. When the cakes have risen a little, draw the griddle forward and cook them slowly, turning often to keep the flat shape. It will take about twenty minutes for them to rise on the griddle, and fifteen to cook. Tear them apart, butter them and serve.

**DEAR MINNIE MAY.**—My cousin Tom says he does not think you are an aunt at all, but only the Editor. He wouldn't wonder if you were a man, for he says women don't know so much about affairs. We have had a quarrel about it, and I made up my mind to ask you. Papa says, "Always go to headquarters when you want information." **BESSIE T.**

[Your cousin Tom is complimentary. Only the Editor! And he thinks I am a man! I wish he could see the great basket of stockings I darn every week of my life, and taste the nice muffins and corn bread I sometimes make after reading a bagful of letters from my nieces. As for his disdain of women and their knowledge of affairs, I beg his pardon, and hope he is not related to a certain old fellow named Rip Van Winkle, who once fell asleep, and slept ever so many years, while the world went rolling on. Your papa is a sensible man. I am sure he did not agree with Tom.—MINNIE MAY.]