

bility. It is a fearful thing to send a child forth handicapped into the world. In this, as in many another thing, a stitch in time not only saves nine, but may avert a calamity.

To Make Irish Crochet.

(Written for an enquirer, by Miss Irwin, London, Ont.)

The popularity of Irish crochet lace is ever increasing, and it well may, for it is not only very beautiful, but is very durable as well. One sees it in the stores of large cities, berthas, coat collars and cuff sets, stock collars, jabots, and edging linen dollies and tea cloths, at a price prohibitive to all but the wealthy. Any woman who is familiar with ordinary crochet, may, by starting with the simpler patterns, soon be able to make many handsome articles. Irish crochet consists of differently-shaped "motifs," made over a heavy padding cord foundation, joined together with the lacy picot-stitch background, both motifs and background being made with the crochet hook. A cambric pattern is required for the more elaborate pieces, such as a collar-and-cuff set. In making this, the motifs and rings of different sizes are basted firmly face downwards, and the intervening spaces filled in with the typical network of picot loops. A straightening line is made around the whole piece, and the pretty scalloped edge put on last. The only materials required are a ball of soft padding cord, crochet cotton, and a crochet hook, all of which can be purchased in any fancy-goods store. The D. M. C. crochet cotton costs a little more than the ordinary, but always is satisfactory. The crochet hook, consisting of a set of three different-sized needles, easily adjusted to the cork handle supplied, is now considered the best by all workers who use it. A fine needle, and a tight, firm stitch, are necessary to insure good work.

The simple design illustrated is a jabot with a rose motif. No padding cord is required for making the rose shown in Fig. 1. Use No. 50 cotton, and begin as follows:

Wind the working thread around a common match twenty times, slip off and work 16 s.c. in the ring, chain 6, miss 1, 1 d.c. in the next stitch, *ch. 3, miss 1, 1 d.c. in the next stitch, repeat from * around ring, joining the last three chain to the third of first 6 ch., making eight open spaces in all.

D.c. means double crochet, s.c. means single crochet, t.r. means treble crochet. In working the treble crochet, the thread is put around the needle twice; the double crochet, once; and the single crochet, not at all, before inserting needle in work.

Second row.—Under the first three chain work 1 s.c., 1 d.c., 3 tr., 1 d.c., 1 s.c.; repeat around center.

Third row.—*Ch. 4, 1 s.c. in the top of the next d.c. of first row, taken between the petals at back of work; repeat from * around.

Fourth row.—1 s.c., 2 d.c., 5 tr., 2 d.c., 1 s.c., all under first four chain loop; repeat around.

Fifth row.—Chain 5, 1 s.c. in top of first s.c. of third row, between the petals at back of work (ch. 5, 1 s.c. in top of next s.c.); repeat around rose.

Sixth row.—1 s.c., 2 d.c., 7 tr., 2 d.c., 1 s.c., all in first loop; repeat around rose.

Seventh row.—Chain 6, 1 s.c. in s.c. of fifth row at back of work; repeat around rose.

Eighth row.—1 s.c., 2 d.c., 9 tr., 2 d.c., 1 s.c., under first 6 chain loop; repeat around rose.

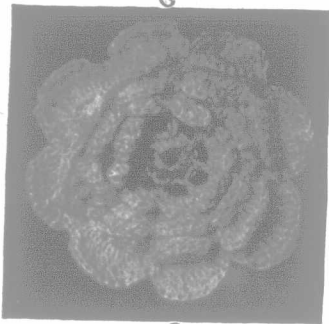
Ninth row.—1 slipstitch in the first five stitches of petal. *Chain 6, catch back in the fifth stitch from hook (to form a picot). Chain 7, catch back in fifth stitch for picot, ch. 2, miss 4, s.c. in next stitch of petal, chain 6, picot, chain 7, picot, chain 2, 1 s.c. in the fifth stitch of next petal; repeat from * around rose, making 16 loops in all.

Tenth row.—Slipstitch up to two chain between 2 picots, of 1st loop of last row, *ch. 6, picot, ch. 7, picot, ch. 2, 1 s.c. between two picots of next loop of last row; repeat from * around.

Eleventh row.—Slipstitch up to 2 ch. between picots on first loop, *ch. 6, picot, ch. 8, picot, ch. 2, 1 s.c. between picots of next loop; repeat from * around.

The round part being finished to make the strip continue as in last row for

three loops, turning and working backwards and forwards for ten rows or until as long as desired. Start at the upper left-hand corner to make the straightening line:—3 ch., d.c. over ch. each side of picot, increasing to 4 ch. when going around the rounded part, so that it will not be tight, around the whole piece to where you started. The edge is made as follows: Work * *, 12 s.c. over the straightening line, 5 ch. fasten back in 4th s.c. from needle, 5 ch. in 8th s.c., over last loop 5 ch. work 3 s.c. picot (made by fastening back 3 ch. in top of last s.c.) 5 s.c., 3 s.c. in next loop 5 ch. fasten in 3rd s.c. of last loop 3 s.c. over top loop, picot, 3 s.c., picot, 3 s.c., 2 s.c. over unfinished loop, picot, 3 s.c.; repeat from * *. Make two smaller roses of three

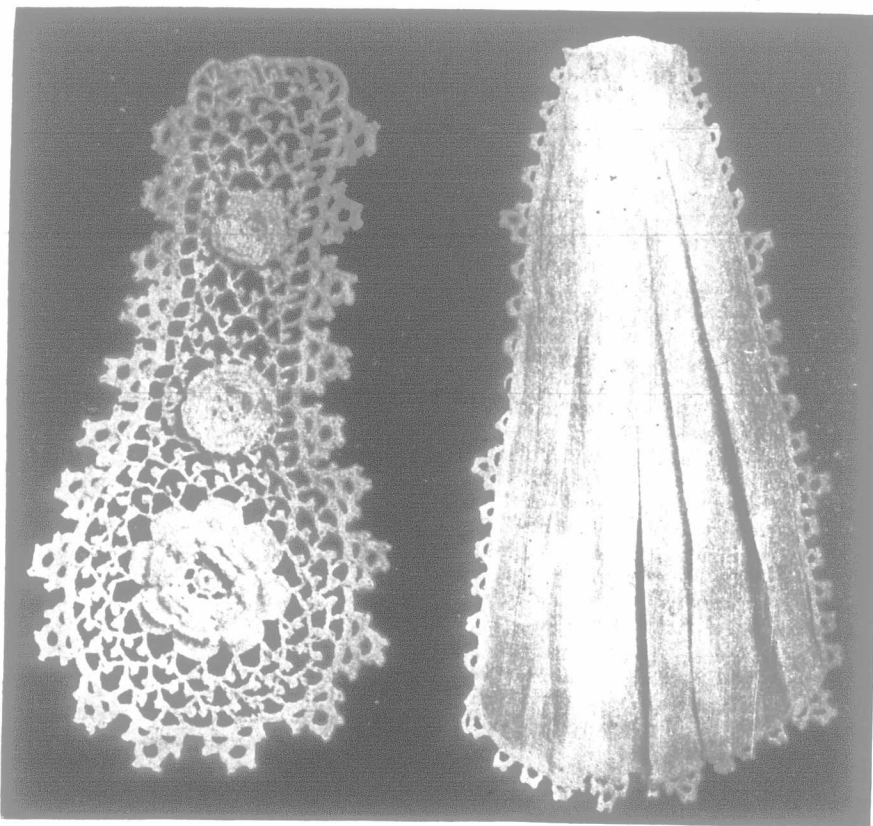


Rose Motif.

rows of six petals each, same as large one, and sew on upright strip of jabot. Mount on a shaped piece of fine handkerchief linen, with crocheted edge, as shown in illustration. A turn-over collar to match may easily be made by crocheting a strip of picot the required length and width, fastening small roses at intervals, and sewing to a linen band. Anyone is well repaid for the time spent on making a collar and jabot such as this, for, besides being effective, it launders beautifully, which is the most important requisite in neckwear.

Recipes.

Dear Dame Durden,—My husband has taken your paper for some years, and I have often found the Home Department very helpful. Could any of the chatters give me a pattern for a sofa-pillow top worked on huckaback toweling, or any other kind?



Jabot of Irish Crochet.

Mount for Jabot.

Also a recipe for doughnuts, devil's cake, and chocolate fudge. I will be pleased at any time to give any assistance to any of the chatters.

I am sending you a few tested recipes.

1. Spanish Bun.—1½ cups brown sugar, ½ cup butter, 3 eggs, 1 cup milk, 2 cups flour, 3 teaspoons baking powder, 1 tablespoon cinnamon, 1 teaspoon ginger, ½ nutmeg. Plain icing.

2. Apple-sauce Cake.—1½ cups of apple sauce unsweetened, 1 teaspoon soda in sauce, ½ cup raisins, 1 cup sugar, 2 cups flour, ½ cup butter, 2 tablespoons molasses.

3. Roll Jelly Cake.—1 cup sugar, 2 heaping teaspoons baking powder, 3 teaspoons water, the yolks of 3 eggs, cup flour. Stir well together, then add the whites of the eggs beaten stiff, and bake at once in a rather hot oven.

MRS. R. W. F.

The following is Prof. Detlef's recipe for doughnuts. They are excellent. Five rounded tablespoons sugar, beaten with 1½ rounded tablespoons butter. Add 2 eggs, a little flavoring and salt. Mix well together, and stir in 1 cup sweet milk, then add 2½ pints sifted flour through which 2 level teaspoonfuls baking powder has been thoroughly sifted. Roll out, cut into strips, then make into twists, and fry in deep fat which is smoking hot.

Devil Cake.—One cup sugar, 1 tablespoon butter, 1 cup sweet milk, 1 teaspoon soda in 1 tablespoon hot water, 2 squares chocolate, 2 eggs. Cream the butter and sugar together, add ½ cup milk, then add dissolved soda. Boil together the chocolate, the remaining half-cup of milk and the egg yolks, until thick, and stir into the first mixture while hot; then add 1½ cups flour. Bake in two layers. The frosting is made as follows: One cup sugar, ½ cup water, whites of 2 eggs, flavoring. Place sugar and water in a saucepan and boil until the syrup will thread from the end of a spoon; have the whites beaten stiff, and add the syrup gradually, beating all the time. Beat until thick enough to spread. Add flavoring.

Chocolate Fudge.—Four cups granulated sugar, 1 cup rich milk, ½ lb. butter, ½ cake Baker's chocolate, grated. Put all over a hot fire until it begins to thicken, stirring constantly. Place the pan in another of hot water, and cook until it is easily formed into a ball when dropped into cold water; must not be hard or brittle, however. Now remove from the fire and stir until the mass begins to set. Pour in a pan to the depth of half an inch and mark off in squares. If you like, you may add a few drops of vanilla when removed from the fire.

Many thanks for the recipes you have sent. Can anyone supply a pattern for working huckaback cushion top?

and pineapple may be sealed raw in this way: Crush the berries or shred the pineapple very fine. Now mix with pound for pound of sugar, let stand until the sugar is thoroughly dissolved, and put in sealers, which have been thoroughly sterilized. Pack the sealers full of the fruit, pressing it down and leaving no air-space at the top. Perhaps someone who has had personal experience will write us.

Making Soap from Goose Oil.

Dear Dame Durden,—Would like very much if you would give a recipe for making soap, either hard or soft, from goose oil.

Ontario Co., Ont.

Can anyone send this recipe for "Nan"?

Our Scrap Bag.

A Friend says that she finds dome fasteners excellent to use instead of hooks or buttons on shirtwaists.

A handy wrinkle for "keeping up" the sewed-on collars of waists, is made as follows: Take two bits of tape, one for each side of the collar, and stitch down at each end to form little pockets, being sure that the width of the tape, when completed, is that of the collar. Now tack the tape in place on the collar and slip in the celluloid supports. It is not necessary to stitch in the latter, as the pockets keep them in place. When it is time to launder the waist, all that requires to be done is to pull out the supports, leaving the tape in place.

Did you ever know anyone who kept on wearing corsets until they were black as the proverbial "ace of spades," never seeming to dream that they should be laundered just as other articles of wearing apparel? If so, contrive to put this item under her eye some day. Corsets may be very easily laundered in this way: Wet them and rub them well with soap. Leave them rolled up for half an hour, then put them on the washboard and scrub them thoroughly with a small, stiff scrubbing-brush. Rinse well, and dry quickly to prevent rusting.

An illustration in a recent number of Country Life, gives a rather novel idea for a living-room with a high wall, which may commend itself to some of our readers who are on the lookout for new ideas. The walls were papered in dull pumpkin-colored plain paper, the lower part being taken up by a wainscot of brown burlap, topped by a narrow brown moulding. At the top of the paper was a stencilled frieze or border, and at a distance of about five feet from the floor, a book shelf was placed, running quite around the room, or, at least, around as much as was visible of it—one side and one end. About a foot above this book shelf a second shelf was placed, upon which rested pictures, jars, etc. The whole effect was to lower the ungainly height of the wall, and give coziness, and, although a shelf running all the way round might not always be advisable, I should think the idea one which might be carried out in all sorts of corners where it might be advisable to break up a large, bare wall-space.

A "beauty writer" in Pictorial Review, gives the following suggestions for health, which are, therefore, rules for beauty, also. If the chest is narrow, broaden it by persistent exercises in deep breathing—a good preventive also of taking colds, provided the exercises are taken in the open air. Keep the skin in good working order by the daily bath, and exercise care in regard to the diet, avoiding much rich food, and neither over nor under-eating. Drink a great deal of water if you wish to have a good complexion; begin with two or three glasses half an hour before breakfast, take the same just before retiring, and an occasional glass between meals. If the skin has a tendency to be flabby, bathe the face once a day in cold water in which one tablespoon rock salt has been dissolved; and if the liver is sluggish in its action, take one tablespoonful of olive oil three times a day, before each meal, and eat plenty of figs and prunes. If the hair is thin and ill-fed, massage the scalp with vaseline every night for a month, shampooing each week; afterwards you may use a

Lambton Co., Ont.
I have heard that both strawberries