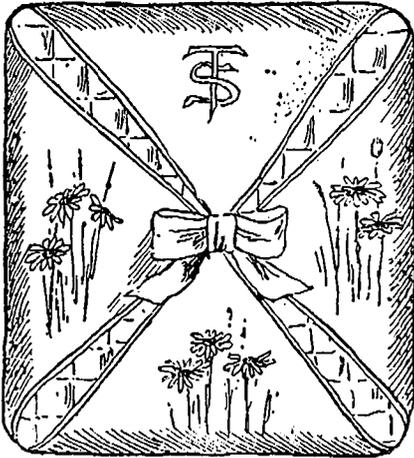




(Communications intended for this Department should be addressed to AUNT TUTU, care MASSEY PRESS, Massey Street, Toronto.)

#### Handkerchief Sachet.

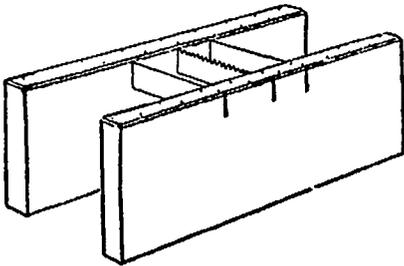
A foot square of pearl-gray plush and shell-pink silk will be needed for the sachet. Have both the materials quite square. Work any kind of flowers in three of the corners of the plush, and in the fourth corner the initials or name of the person who is to be presented with the sachet. The flowers and name should be worked with shell-pink silk. The square of pink silk should now be laid upon cotton wool and then quilted; of course the wool must be freely scented with sachet powder. Tack the plush and quilted silk together now and bind them with very narrow ribbon to match the silk. Take the four corners and make them meet in the exact middle of sachet. Fasten two of the



corners by means of a small button-hole and pearl button; the other two corners must tie with a large bow of wide pink ribbon. The sachet is now complete.

#### Corn Grater.

This simple contrivance can be made by any one who is handy with tools. Two pieces of hard wood, three-quarters to one inch thick, four to five inches wide and ten inches long, are planed smooth on faces and edges. An old saw blade, four to five inches long and about an inch wide, is filed sharp and the set taken out. Insert this in a centre slit sawed on the edges of the two pieces having the saw edge come just even with the edge of the pieces. Two other pieces of the saw, or of iron,



plain on the edges, are inserted in slits on each side. The middle or saw piece cuts the grains and the two plain pieces scrape out the meat. Strips are tacked on the edges to keep the blades from coming out, and if these blades are forced into the slits they will hold the frame together.

To remove freshly spilt ink from carpets, first take up as much as possible of the ink with a teaspoon. Then pour cold sweet milk upon the spot and take up as before, pouring on milk until at last it becomes only slightly tinged with black; then wash with cold water, and absorb with a cloth without too much rubbing.

#### A Convenient Music Rest.

Many pianos have music rests in which the sheets get caught and torn when turned; others have no support for the back of the music, and it bends and breaks when not bound. The accompanying engraving illustrates a very pretty and convenient homemade rest. The materials required are two pieces of pine board a quarter of an inch thick, one 14 inches square; the other of the same



length and two inches wide; enough butcher's linen to cover both pieces; some floss and cord (the color to harmonize with the furnishing of the room). Work some design on the linen—a Kate Greenaway girl or a spray of flowers—and cover the large board with it. Also cover the slat, tack neatly and firmly, at a right angle, the large board to the edge of the narrow one, and edge the whole with the cord. This may be left on the piano rack, as it is ornamental as well as useful.

#### Commonplace Decorations.

A handsome decoration for an afternoon tea-table was as follows: In the center of the table was placed a square of crimson felt. On this stood a large plate filled with damp sand, and heaped with snowy masses of elderberry blossoms, with now and then a glowing fire pink. Resting on a fringe of delicate green, which trailed out here and there on the crimson of the felt, it made a beautiful and effective decoration, not soon forgotten by those who sat at the table, and which cost the hostess nothing but a few minutes time spent in arranging.

Another pretty center piece had the square of crimson felt as before, and in the large plate stood a glass dish with low stem.

The elderberry blossoms and fire pinks were then massed about the dish till it was nearly hidden from view, a few delicate ferns and trailing vines falling over the edge of the dish completing the effect. In the dish were heaped oranges, bananas and raspberries, with here and there a trail of green, or a bright blossom, while from the center rose a tiny bouquet of delicate flowers.

One of the prettiest tea-tables we ever saw, had, among other decorations, a platter of cold meat, its edges garnished with curled lettuce leaves and slices of hard-boiled eggs; the golden circle of the egg, surrounded by its ring of white, being very effective on the delicate green of the leaves. Opposite this stood a similar platter, containing canned salmon, garnished with small lettuce leaves and pieces of beet pickle cut in squares, diamonds and circles; the deep crimson of the beet, the green of the leaves, and the delicate golden pink of the salmon being in fine contrast.

Radishes make an attractive addition to a table if they be served on a bed of lettuce leaves, the dish being entirely covered with them.

Hard-boiled eggs cut in halves, or deviled eggs, are rendered more attractive if they, too, are served in a nest of lettuce or nasturtium leaves. If the latter are used a few blossoms may be added and the effect will be all the better.

Every housekeeper should raise an abundance of those beautiful old-fashioned flowers, the nasturtiums, for there is nothing nicer for table decoration where color is desired, and both leaves and blossoms make attractive decorations for cold meats, salads, etc.

#### Hints to Housekeepers.

Clean piano keys with a soft rag dipped in alcohol.

To clean a black silk dress, use a sponge dipped in strong black tea, cold.

Take egg stains from silver by rubbing with a wet rag which has been dipped in common table salt.

When crackers become soft from long standing, put them in a pan and bake them over. They will be as crisp as fresh ones.

Hemorrhages of the lungs or stomach are promptly checked by small doses of salt. The patient should be kept as quiet as possible.

Never use a metal spoon for stirring stewed fruit or tomatoes. A wooden one is best, and those with short handles are preferable for stirring thick messes.

When going from a warm atmosphere into a cooler one always keep the mouth closed, so that the air may be warmed by its passage through the nose ere it reaches the lungs.

A good tonic for the hair is of salt water; a teaspoonful of salt to a half pint of water, applied to the hair two or three times a week. The effect at the end of a month will be surprising.

When bread or biscuit become stale, you can freshen it by pouring a little hot water over the loaf and draining it off quickly; then set it in the oven to heat through and it will be as good as new.

A hole in a garment may be patched so deftly that the defect will be scarcely visible. The patch should be fitted into the aperture with the greatest accuracy, and should be overhanded to the surrounding edges.

To tighten cane seat chairs, turn up the chair-bottom and wash the cane work thoroughly with soapy water and a soft cloth. Let it dry in the air, and it will be firm as when new, provided the cane has not been broken.

To make a mustard plaster for young children, mix one teaspoonful of mustard and three of wheat flour with water to the consistency of a stiff batter, and apply between soft muslin cloths. For adults: one part of mustard and two of flour.

To remove iron rust and ink stains: Rub lemon juice on the stain, then cover it with salt and lay the articles in the sun. If necessary, repeat the process two or three times. Spots from most kinds of ink are similarly taken out. Vinegar will sometimes do it.

When doing housework, if your hands become chapped or red, mix corn meal and vinegar into a stiff paste and apply to the hands two or three times a day, after washing them in hot water; then let them dry without wiping and rub with glycerine. At night use cold cream and wear gloves.

In buying graham flour, never get but small quantities at a time. The coarser kinds make a good quality of graham bread used for dyspeptics; screened a little finer, it is called cannell flour or middlings, and is nice for gems or batter cakes. Brown bread is not made stiff enough to knead, but just a stiff batter that can be poured into the pans.

Freshly cut flowers may be preserved alive for a long time by placing them in a glass or vase with fresh water in which a little charcoal has been steeped, or a small piece of camphor dissolved. The vase should be set upon a plate or dish and covered with a bell glass, around the edges of which, when it comes in contact with the place, a little water should be poured to exclude the air.

A pretty variety of the cold or the hot boiled potato is to cut out little balls with the small 15-cent cutter that comes for that purpose, and boil them in salted water for a few minutes. They are not desired to be mealy, therefore it is best not to shake them. They are very nice as an accompaniment of fish, either baked or boiled; put on the same platter with slices of lemon or parsley, or both. With a cream sauce, into which shallots or parsley have been thrown, and to which a few drops of lemon juice have been added, these potatoes are a delightful dish.