

pointed side of sections. Keep all the loops on the hook and draw through all together, fasten off the wool firmly, and sew a silk or wool pompon on the loops in the centre of the crown.

INFANTS' KNITTED GAITER.—Materials required:— $2\frac{1}{2}$ oz. white and $\frac{1}{2}$ oz. of blue peacock fingering; 4 pins No. 14. The gaiter is knitted lengthwise. Cast on 46 stitches with the wool; this is for the stripe at the side of leg. First to 4th rows, knit with blue wool; 5th to 15th rows, knit with white; 16th row, knit to end of row, cast on eight more stitches, commence to work on the 54 stitches for eighteen more rows; 35th row cast off eight stitches; 36th to 57th rows knit to shape the calf; knit 24, turn, knit 24, knit 23, turn, knit 23, knit 22, turn, knit 22, knit 20, turn, knit 20, knit 18, turn, knit 18, knit 16, turn, knit 16; knit 14, turn, knit 14; knit 12, turn, knit 12; knit 10, turn, knit 10; knit 12, turn, knit 12; knit 14, turn, knit 14; knit 16, turn, knit 16; knit 18, turn, knit 18; knit 20, turn, knit 20; knit 22, turn, knit 22; knit 23, turn, knit 23; knit 24, turn, knit 24; 58th to 66th rows: Knit on all the stitches; cast off; sew the two sides together. Now, with four pins pick up the stitches round the top of leg. First row: Wool forward, knit two together, knit two alternately all round; 2nd row, knit 3rd to 14th rows, knit three and purl two, alternately all round, then cast off. With a crochet hook and blue wool work a row of scallops round the top of leg and edge of foot. 1, double into a stitch, pass over one stitch one treble into the next, * 3, chain, 1 double into the first, 1 treble into same stitch the last was worked into, repeat from * twice more, pass over one stitch, and repeat from the beginning of the row. A crochet chain of blue wool, finished by a tassel, is passed through the row of holes below the ribbed part of top of leg; a strap of leather one inch wide is sewn to each side to pass under the sole of the boot; a cross-stitch with a needle and white wool is worked down the stripe.

SOFA PILLOW.—A very effective and quickly-made sofa pillow is made by covering the cushion first with selicia or some similar material, then put over it a bright, pretty silk handkerchief, a cardinal, for instance, and turn one corner (on which may be worked some design), back toward the centre. Cover the unfinished corner of the pillow with black velvet, and a handsome ribbon bow to match the color of the handkerchief; finish the edge of the pillow with a silk cord of bright gold or any contrasting color, and line the under side with Canton flannel.

A PRETTY PEDESTAL, on which to stand a basket of flowers, a flower pot, or marble ornament, has the top, base, upper and lower parts of the shaft covered with red silk plush. For the centre is a band of black wrought in irregular, zig-zags of gold thread, in the Japanese fashion, with flowers and foliage in silk embroidery.

A PARTY BAG for carrying slippers and fans can be made of brocaded silk lined with sateen, shaped like a long silk purse, with a slit in the centre, gathered to a point at each end, tipped with tassels and held by a bone ring crocheted over with coarse silk, or if a more elaborate one is desired, use old gold plush and line it with blue silk.

"Teach him to use wealth, not worship it, or become its victim. That's the secret of happiness with riches."—*The Money Makers*."

Answers to Inquirers.

MADGE.—Young ladies of seventeen should wear long dresses, and may dress the hair high on the head if it suits their style of face.

Mrs. W. A.—The mixture of rum and bitter apples is excellent for making the hair grow; it is apt to slightly darken the hair. The proportions are as follows: Steep half an ounce bitter apples in half a pint of rum for three days, then strain through fine muslin and bottle it; apply with a sponge to the roots of the hair daily.

INQUIRER.—1. The ingrowing of your toe-nail may be caused by wearing tight boots or shoes, or by an improper mode of cutting the nails. Procure boots that will accommodate the toes and give the nails perfect freedom from pressure. Then scrape with a piece of glass or a knife, the whole length of the middle of the nails, until they become tender. In this condition the edges of the nails are gradually withdrawn from the flesh, and the difficulty is removed. Toe nails should be cut straight across, or slightly concave. They should never be trimmed at the corners. 2. To make good hard soap for common use, take twenty gallons of clean rain water, seven pounds of soda ash, three pounds of the best unslacked lime; put this in an iron kettle and let it boil about ten or fifteen minutes, then dip it out into a tub and let it settle; wash out the kettle very clean, and when the lye is perfectly clear dip it off carefully back into the kettle. Be sure not to get any lime into the lye. Then put in fifteen pounds of grease. Sometimes it will be a little too strong and will not thicken well; then put a bucket of clear water in it.

SUFFERER.—We here give you a simple remedy for chapped hands which we find highly recommended in an old magazine: "Take common starch and grind it with a knife until it is reduced to the smoothest powder. Take a tin box and fill it with starch thus prepared, so as to have it continually at hand for use. Then every time the hands are taken from the suds or dish-water, rinse them thoroughly in clean water, wipe them, and while they are yet damp, rub a pinch of the starch thoroughly over them, covering the whole surface. The effect is magical."

YOUNG HOUSEKEEPER.—1. To remove the stains on spoons caused by using them for boiled eggs, take a little common salt, moisten between the thumb and finger, and briskly rub the stain, which will soon disappear.

Recipes.

NEW YEAR'S HICKORY-NUT CAKE.—1 pound of flour, 1 pound of sugar, $\frac{3}{4}$ pound butter, 6 eggs, 2 teaspoonfuls of cream tartar, 1 of soda, $\frac{1}{2}$ cup sweet milk. Beat the cake thoroughly, then stir in a small measure of shelled hickory-nuts. Bake in a steady but not quick oven. This is a very fine cake.

CURRENT CAKE.—Beat 1 pound of fresh butter to a cream; take $1\frac{1}{2}$ pound of sugar and $1\frac{1}{2}$ of currants, washed and picked, and beat up the whites and yolks of 8 eggs; put in the sugar by degrees, then a pound of flour and the currants; add a gill of brandy, some candied orange and citron; beat the mixture till very light, and bake in pans.

APPLE CHEESE CAKES.—Pare, core and boil 12 apples with enough water to mash them; beat them up very smooth, then add 3 eggs, the juice of 2 lemons and some grated peel; $\frac{1}{2}$ pound of

fresh butter beaten to a cream and sweetened with pounded loaf sugar; beat all well with the apples. Bake in a puff paste and send it up like an open tart.

PUFF PUDDING.—Mix 1 pint of flour, a tea-spoonful of baking powder and a little salt with milk to make a batter; pour in a greased pan; put steamed apples or berries on top; then pour in more batter. Steam about an hour and a quarter. Eat with sauce.

CHICKEN PIE WITH OYSTERS.—Boil a good-sized chicken until tender, drain off the liquor from a quart of oysters. Line the sides and bottom of a large, round pan with crust; put in a layer of oysters and a layer of chicken until the pan is full. Season with pepper, salt, bits of butter and the oyster liquor; add some of the chicken liquor. Cover with a crust and bake. Serve with sliced lemon.

A NICE SIDE DISH.—Mince fine some cold veal, stew five minutes and put boiled rice around the dish; set in the oven to brown. Garnish with hard-boiled eggs.

KENTUCKY POTATOES.—Slice thin, put in a pudding dish, with salt, pepper and milk; bake half an hour, then spread bits of butter over the top and let stay in the oven a few minutes.

Ring Out, Wild Bells.

Ring out, wild bells, to the wild sky,
The flying clouds, the frosty light:
The year is dying in the night;
Ring out wild bells, and let him die!

Ring out the Old, ring in the New;
Ring, happy bells, across the snow:
The year is going, let him go;
Ring out the False, ring in the True!

Ring out the grief that saps the mind,
For those that here we see no more;
Ring out the feud of rich and poor,
Ring in redress to all mankind!

Ring out the slowly dying cause,
And ancient forms of party strife,
Ring in the nobler modes of life,
With sweeter manners, purer laws!

Ring out the want, the care, the sin,
The faithless coldness of the times;
Ring out, ring out, my mournful rhymes,
But ring the fuller Minstrel in!

Ring out false pride in place and blood,
The civic slander and the spite;
Ring in the love of truth and right,
Ring in the common law of good!

Ring out old shapes of foul disease,
Ring out the narrow lust of gold;
Ring out the thousand wars of old,
Ring in the thousand years of peace!

Ring in the valiant man and free,
The larger heart, the kindlier hand;
Ring out the darkness of the land;
Ring in the Christ that is to be!

ALFRED TENNYSON.

Grains of Gold

"The really happy people never analyze."

"God's first altar step, the mother's knee."

"The potent resolutions in life are taken suddenly."

"Morality is a word of wider meaning than common consent has made it."

"Insincerity has this weakness always, that it has no sure measure to gauge conduct or motives abstractly."

"We can sometimes pardon friends who bore or weary us, but we can never forgive those whom we bore or annoy."