

with what there is in the house, and remember the sauce will always make up for many things lacking. Use judgment, and be sure to taste as you proceed. The tiniest bit of pepper, salt, or sugar, and it may be in some cases, spice, will entirely alter the dish, and remember the great point in cooking is tasting as the dish is made. If the maker is not a good taster, it is better to follow out the given quantities for a dish minutely.

#### CHICKEN PATTIES.

$\frac{1}{4}$  lb. cold chicken,  $\frac{1}{4}$  lb. ham, 1 oz. butter, 3 Teaspoonful of cream,  $\frac{1}{2}$  doz. minced lemon rind, 1 doz. of lemon juice, 2 doz. of white stock,  $\frac{1}{4}$  oz. of flour, a little salt and pepper. Mince chicken and ham very finely, butter and flour to be mixed into a stiff paste. Put all the ingredients into a saucepan stir over the fire till boiling point is reached, then remove, and use for the patties, when cold. Should the mixture be too stiff a little more cream can be added. The patty-cases can be bought at small cost at the confectioners, by those who are not clever at making puff paste.

#### ANOTHER DAINTY DISH.

Three hard boiled eggs, a little cold chicken, all cut up fine, a small crisp lettuce, chopped parsley, and betroot. A little anchovy a few capers or gherkins, according to taste. This with a little of the mayonnaise sauce makes a nice little dish.

#### MAYONNAISE SAUCE.

Put the yolk of an egg into a basin with a salt spoonful of mustard and a pinch of pepper and salt. Now stir in drop by drop salad oil until the mixture becomes creamy and very stiff. Stir with a wooden spoon, always stirring the same way round. As soon as it becomes thick, like butter, add a teaspoonful each of lemon juice and vinegar, with 3 drops of chili-vinegar. Keep in a cool place or on ice till wanted.

NOTE.—Mrs. Sarah Lun was an old woman who kept a store in Bath-market (England), some time in the middle of the *last* century, i. e., the eighteenth. Ed.

#### SALLY LUN TEA CAKES.

$\frac{3}{4}$  lb. of flour  $1\frac{1}{2}$  oz. butter,  $\frac{1}{2}$  pint of milk, one egg,  $\frac{1}{2}$  oz. of yeast, 1 large tablespoonful of sugar. Put flour in a basin, with the sugar and a tiny

pinch of salt. Mix the yeast with a dust more sugar, a little flour, then add half the milk luke warm. Melt the butter in the rest of the milk, let it cool a little, beat up the egg to a froth. As soon as the yeast in the basin begins to bubble, which it should do in ten minutes, stir in the egg and butter with the milk. Mix the liquid with the flour into a smooth soft dough beating it with a spoon as it will be too moist to knead.

Divide the mixture between 3 round greased tins. Cover and let rise for an hour in a warm place. Bake in a quick oven about fifteen minutes.

#### HOW TO CLEAN RIBBONS.

Fill a glass fruit jar about half-full of gasolene—more or less, according to the amount of ribbon to be cleaned. Place the soiled ribbons in it—all colors, lengths and kinds may go in at once—and screw the cover on tightly. Shake the bottle occasionally and leave it closed for from two to six hours, or over night. Then take out the ribbons, shake each one well, and hang it to dry in the open air. The ribbons will be clean, and the dirt will be found in the bottom of the jar. Of course, the ribbons need a thorough airing and sun bath to remove the odor of the gasolene, but that is all. No pressing is required, as the gasolene does not effect them as water would. The clear gasolene should be poured off without disturbing that at the bottom, then the dirt which has settled at the bottom should be emptied out and the clear gasolene put back, ready for another time. Keep it tightly covered, and, of course, never use it near a fire, because of the danger of its igniting.

The gasolene will turn white ribbons yellow, so this method is not advisable for them. It also leaves the ribbons in the same condition that it found them as regards their being crumpled, so that those which are badly creased should be given the treatment that is accorded the white ribbons. Prepare a suds of soft water and any pure soap, wash the ribbon in this, just as you would wash a fine handkerchief; rinse and let it partly dry. Take it down while still damp in all parts and roll it smoothly over a wide card or piece of pasteboard, rolling a piece of clean white muslin with it. Wrap the muslin around last, so that the ribbon shall be covered, and place the whole under a heavy weight. A letter press is an