

Add to the crushed fruit the juice of a lemon, the well-beaten whites of two eggs and enough liquid cochineal to give it the real strawberry tint.

For chocolate ice cream use the vanilla recipe, adding four ounces of grated chocolate to the milk before scalding and using a couple of ounces more sugar than for the vanilla cream.

All fruit ice creams are made in substantially the same way as the peach cream, but where seed fruits such as currants are used the carefully strained juice only must be added. This can be put in the freezer with the cream and not reserved until later, as in the case of the mashed fruits. Grated pineapple, with the addition of a little lemon-juice, makes a particularly fine fruit cream.

For coffee ice cream add to a quart of milk the yolks of two eggs, a quart of cream, a pound of sugar and a quart of very strong, clear coffee. The whole may be mixed together cold, but, as a rule, the cream is always richer if the milk is scalded with the sugar. The well beaten whites of eggs added to any kind of ice cream seem to make it less heavy and more velvety.

Almond cream made from the vanilla recipe, but flavored with almond essence or with the addition of four ounces of sweet almonds and three or four bitter ones, blanched and pounded, is excellent. Nut creams with the meats of one or a variety of kinds of nuts, pounded or chopped very fine, are equally good.

Because one owns only one freezer is no reason why one may not enjoy a cream of two flavors. Try making a freezerful of vanilla cream and when it is frozen turn half of it out into a pail set in a tub of ice and salt. To the portion remaining in the freezer add two ounces of chocolate dissolved in milk and cooled thoroughly. Stir vigorously until the chocolate is well mixed with the cream; then pack it down, put the vanilla cream back over it, cover the can and pack and set it aside until wanted. The work must be done quickly so that the vanilla cream will not have time to get soft.

Instead of the chocolate, crushed fruit of any kind, coffee or pounded nuts may be added to the cream left in the can. Stir the mixture thoroughly, put back the vanilla and pack away. This can be done to perfection, where the cream is moulded, by placing the vanilla in the mould first and adding to the remainder the chocolate, fruit or whatever second flavor is desired. This should be stirred well and then placed in the other half of the mould.

Good results may be obtained also by the use of canned cream. When fresh cream is not procurable, using three pints of milk, a pound of sugar, the yolks of three eggs and two ordinary cans of cream. This should produce about three quarts of ice cream at slight expense.

Water ices are not so easy to make successfully, but with a little practice good results can be obtained. More salt and a longer freezing will be required than is needed for creams. Orange and lemon ices are made with the juice of the fruit mixed with an equal quantity of water, scalded with the sugar and grated rind of the fruit, strained, put away until cold and then frozen. Other fruits, such as strawberries, currants and cherries, have the juice drawn from them as for jelly: they are then scalded with the sugar, the juice of a lemon and an amount of water equal to that of the juice.

PROVISION FOR THE HOUSE-WORK.

By MRS. EDWARD LENOX.

The bride's first home is usually a most attractive abode, especially if friends and kindred have been generous in their wedding gifts. This home contains all that seems to be needed to make it complete—china, silver, bric-a-brac and other possessions, which call forth admiring comments from enthusiastic friends—yet the first request for a window or floor cloth is a revelation to this new home-maker. There seems a prosaic note in the advice that among the bride's fresh equipment should be a bagful of these friends in need, yet such provision will save her not a little annoyance.

The new home is not the only one that shows a lack of these requisites for its smooth running, for there are housekeepers in plenty who never seem to have a proper place for worn-out sheets, pillow-cases, towels and such flotsam and jetsam of housekeeping; and a request for a cloth is the signal for a general campaign to unearth the required article. A hit or miss housekeeping is such as this—a housekeeping that always misses it. Even the most modest establishment demands thought from the mistress, if the best results, at the least expenditure of strength, would be attained. The problem of always having at

hand the needed cloths for any branch of the house-work must be early mastered. It is the work of a few minutes to make stout bags of unbleached sheeting, short lengths of which are always on sale in the shops at small cost. In one of these bags all the worn white cotton may be placed; in another the flannel that will still do duty for cleaning purposes or in time of sickness; still another bag holds pieces of linen, and a scrap bag to hold the left-over bits of material from the dress-making will likewise be found essential. Bags frequently in demand should be hemmed at the top and should have small, stout rings sewn to the hem. The tape is run through these rings, and it is but the work of a moment to spread open the bag. Old linen table-cloths find a new sphere of usefulness if the best parts are made into large squares and hemmed, thus furnishing excellent towels for use on china or silver.

The household that contains no provision for sweeping day has scarcely entered upon its proper furnishing, even if there are outward and visible signs of an outlay of much money in other directions. Competent maids will not remain with a mistress who has no thought for this part of their comfort. Covers for the furniture and large pictures are best made out of unbleached cotton or cheap print. The cotton can be purchased by the piece at a most moderate price, and the possibilities contained in fifty yards of this cheap material are almost beyond computation. Lengths of it are sewed together and hemmed on the sewing machine. Some potent influence lies in a hem. The writer has seen scant respect shown to these serviceable cloths, and likewise to dusters, until they were hemmed; when lo! they assumed an importance that was unmistakable. Large pictures should be covered with a width or two of the cotton when making the room ready for sweeping, and when there is an open space between rooms corresponding to double doors, the use of a screen made of the cotton is the only solution of the task of sweeping one room without having to sweep its neighbor. This screen is hemmed on the three sides, and brass rings are sewn to the corners and at the centers of the top and sides. Brass-headed tacks are tacked to the woodwork at the top and on the sides, making a union with the rings. This makes a perfect screen for these perplexing open spaces often found in the modern home.

To use daily for wiping the crockery on the wash-stands in use in the bedrooms there is nothing as satisfactory as squares of cheese-cloth. These squares should be rinsed after each morning's use, then hung to dry in a current of air. Two of these squares a week will be found a plentiful supply, unless the family is very large. Cheese-cloth is very cheap, and its power of endurance elicits admiration. It makes most serviceable dust-cloths and can always be depended upon in extra emergencies. For use on sweeping days there should also be at hand two or three bags made of cotton flannel, tapes being run through the hem. One of these bags slipped over the broom and secured to place by the drawing strings will be found of great assistance when dusting the walls. Trust in a chance cloth pinned to the broom invites vexation of spirit; the pin quite shirks its duty, and one sweep of the broom lands the cloth triumphantly in the corner.

Provision for the washing of dishes should not be meagre if good results are to be expected. Dish mops that are to be had in all sizes are seldom appreciated by the average maid; their sphere of usefulness, moreover, is limited, and dish-cloths for washing the dishes should always be at hand. Very good possibilities at little cost are found in the gray cotton dish-towelling, a soft towelling ready for use when purchased. Again the hem is necessary, for without it the square in use rapidly degenerates into a ravelled-out rag and is soon consigned to the refuse. The hem will greatly prolong its life. The best dish-towel for glass or silver is of linen, but it should not be too heavy. If too heavy and strong when purchased, there are weary weeks of trial ahead of the maid while the material is taking on a degree of softness necessary to its comfortable use.

Hand towels for the kitchen should always be included in the house furnishing, the roller towelling two yards long joined at the ends and suspended over a wooden roller making a most convenient arrangement. Where there are wooden floors the provision for the work should include the brushes necessary for their care. The dust mop is a modern convenience and saves much fatigue, the dusting of a floor on the hands and knees thus being unnecessary. This dust mop has no lint-giving properties and finds many uses in the home.

Minor brushes should be provided to sweep upholstery on sweeping day, to clean lamps, the stove and the regular scrubbing brush without which the kitchen is never equipped.