

wooden; 10th, tin; 15th, crystal; 20th, china; 25th, silver; 30th, cotton; 35th, linen; 40th, woollen; 45th, silk; 50th, golden; 75th, diamond.

J. R. A.—How are green cabbage colored to look like the red; and how made crisp; also, how are onions pickled? **ANS.**—The cabbage is cut up and sprinkled with salt over night; then drained from the salt and washed in clear water, and left to drain dry. It is then put into a jar with slices of red beets alternately, about half and half. Boiling vinegar is then poured in it to fill the jar, which is corked up tight and left for six weeks. Whatever spice is desired may be mixed in among the cabbage.

IRONING TABLECLOTHS.—S. R. T. writes: "Is there any particular way in which long tablecloths may be easily ironed so the folds will be straight and handsome. I find great difficulty in folding mine evenly. They will get askew somehow." **ANS.**—Sprinkle the tablecloth and roll it tightly and let it lie till the moisture is evenly distributed all through it. Then fold it once lengthwise, and while you take one end get some one else to take the other end. With the two corners of the one end in the two hands and the two corners of the other end in the other two hands, snap the tablecloth till it comes straight; then gathering it up at the end, pull it till all the threads lie straight. Then lay one end on the ironing boards and iron, letting the ironed part fall into the clothes basket as you proceed. When one side is ironed, iron the other; then fold and press down hard on the edges to make the creases sharp and firm. A little thin starch in a tablecloth makes it iron nicely and makes it keep clean longer than when no starch is used.

FRED.—1. How should a person ask a young lady's father for his daughter's hand, the young lady having consented but desires the young man to ask her father's consent? 2. What should a person say to a young man when seeing him for the first time after being married, and what should he say to the young lady? **ANS.**—1. The best way would be to call at the father's place of business, ask for a private interview and then state your affection for his daughter, asking his consent to your engagement; you would of course tell him your prospects and means of supporting a family. If you feel too bashful to do this you might write thus: "Dear Mr. Brown—Having ventured to propose to your daughter, Amy, she has done me the honor of entertaining my proposal kindly and refers me to you. Your consent to our engagement would complete my happiness, &c.," stating your prospects, &c., and signing yourself respectfully.

A CONSTANT READER.—To remove tar, rub thoroughly with clean lard, and then wash with soap and warm water several times to remove all the grease; wash your cashmere in a sud made of soap bark, which you can procure from any chemist, and it will look almost as nice as new.

FLORENCE S.—To make light puff paste it is necessary to keep it cool while preparing. Wet as much flour as you will require with cold water, then roll and spread with butter and ard of about equal quantity nine times. It will be necessary to sprinkle a little flour occasionally to keep the pin from sticking, but knead it as little as possible, and I think you will be successful this time.

Recipes.

AMBER PUDDING.—Ingredients: 1 dozen large, tart apples, 1 cupful of sugar, the juice and rind of 2 lemons, 6 eggs, four tablespoonfuls of butter, enough paste to line a three-pint pudding dish. Pare and quarter the apples. Pare the thin rind from the lemon, taking care not to cut into the white part. Put the butter, apples, lemon rind and juice into a stew-pan with half a cupful of water. Cover tightly, and simmer about three-quarters of an hour. Line the dish with *thin* paste. Beat the yolks of the eggs and stir into the cooled mixture. Turn this into a lined dish. Bake slowly for half an hour. Beat the whites to a stiff froth, and gradually beat into them three tablespoonfuls of powdered sugar. Cover the pudding with this. Return to the oven for a few seconds to brown. Serve either hot or cold.

PRESERVED QUINCES.—Pare and quarter the fruit, and take out all the core and the hard part around them. Boil the fruit in clear water until tender, then spread on towels to dry. For 1 lb. of fruit allow $\frac{1}{2}$ lb. of sugar, and 1 pint of water for 3 lbs. of sugar. When the syrup is boiling hot put in the fruit and let it cook very slowly, or set it back on the stove, so that it hardly cooks at all, and keep it on for an hour or more, if you can without its cooking to pieces, as the longer it cooks the brighter red color it will be. Put it in jars and strain the syrup over it, as with other fruits.

KISS WAFERS.— $\frac{1}{2}$ pint of blanched bitter almonds, 1 heaping cupful of powdered sugar, the whites of 6 eggs, $\frac{1}{2}$ cupful of flour; 2 tablespoonfuls of corn-starch. Blanch the almonds and pound them in a mortar. As soon as they are a little broken add the white of an egg. Pound until very fine. When there is a smooth paste add the sugar, a little at a time, the whites of two eggs, one at a time, and the flour and corn-starch. When thoroughly mixed add by degrees the three remaining whites. Butter the bottom of a flat baking-pan and put the mixture on it in spoonfuls. Spread it *very thin*, especially in the centre, and bake in a quick oven. The moment the cakes are taken from the oven, roll into the shape of cornucopia. If allowed to cool they cannot be rolled, and for this reason it is best to bake only half a dozen at a time. When all are shaped, fill with the kiss mixture, made by beating the whites of three eggs to a stiff froth, and stirring into them, lightly, four tablespoonfuls of powdered sugar. Place the wafers in a warm oven for twenty minutes or half an hour, to dry. With the quantities given two dozen can be made.

MUFFINS.—One qt. of flour, 2 cups of milk, $\frac{1}{2}$ cup sugar, 2 eggs, 2 teaspoonfuls of cream of tartar, 1 of soda, $\frac{1}{2}$ teaspoonful of salt, butter the size of an egg. Mix the other dry ingredients with the flour and rub through a sieve. Melt the butter with four tablespoonfuls of boiling water. Beat the eggs light and add the milk. Stir into the flour and add the butter. Beat thoroughly. Bake in buttered muffin pans from twenty-five to thirty minutes, in a quick oven.

SILVER CAKE.—One cup of sugar, $\frac{1}{2}$ cup of butter, the whites of 3 eggs, $\frac{1}{2}$ cup of corn-starch, dissolved in nearly $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoonful of cream of tartar, $\frac{1}{4}$ of soda, vanilla or almond flavor, and a little

salt. Beat the butter to a cream, and gradually beat in the sugar, add the flavor. Mix the flour, salt, cream of tartar and soda together and sift. Beat the whites to a stiff froth. Add the corn-starch and milk to the beaten sugar and butter; then add the whites of the eggs and the flour. Mix quickly and thoroughly. Have the batter in sheets and about two inches deep. Bake in a moderate oven for about half an hour. A chocolate frosting is nice with this cake.

JELLIED GRAPES.—Take about $\frac{1}{2}$ cup tapioca, 2 cups of grapes, 3 tablespoonfuls of sugar, and a little more than $\frac{1}{2}$ cup of water; sprinkle the tapioca and grapes together in a pudding dish; pour over the water, cover closely, and bake very slowly for an hour and a-half; eat warm with sauce, or cold with cream.

CHOCOLATE CARAMELS.—Put a pound of fine sugar and half a pint of water into a preserving pan; beat it with a wooden spoon until it boils, carefully skimming it; when it is perfectly liquid, stir into it half a pound of finely scraped chocolate; boil it strongly until it hardens when dropped on to a plate; then pour it into a buttered tin; when nearly hard, cut it with a buttered knife into squares; when cold break it up.

JELLIED TONGUE.—Boil until done a large beef's tongue, saving about a pint of the liquid; remove the skin; allow it to cool, and then slice in thin slices; in half a pint of water dissolve two ounces of gelatine; from a cupful of browned veal gravy skim all the grease, and stir into it a small tablespoonful of sugar, one of brown sugar, three of vinegar, and the water in which the tongue was boiled; then add, mixing well the dissolved gelatine, a pint of boiling water; strain through a jelly bag. As soon as it begins to set, pour a little into the bottom of the mould, next a layer of tongue, then more jelly, and so on, until the mould is full; place on the ice to harden; when wanted dip the mould a moment into hot water, and turn out the jellied tongue upon a dish, surrounding it with parsley or lettuce leaves, or sprigs of celery.

WHAT WIVES ARE FOR.—It is not to sweep the house, and make the beds, and darn the socks, and cook the meat, chiefly that a man wants a wife. If this is all he wants, hired servants can do that cheaper than a wife. If this is all, when a young man calls to see a young lady, send him into the pantry to taste the bread and cakes that she has made; send him to see the needle-work and bed-making; or put a broom in her hands and send him to witness its use. Such things are important, and the wise young man will quietly look after them. But what the true man most wants of a wife is her companionship, sympathy and love. The way of life has many dreary places in it, and man needs a companion with him. A man is sometimes overtaken with misfortune; he meets a failure and defeat, trials and temptations beset him, and he needs one to stand by and sympathize. He has some stern battles to fight with poverty, with enemies and with sin, and he needs a woman, who as he puts an arm around her, feels that he has something to fight for, will help him fight; who will put her lips to his ear and whisper words of counsel, and her hand to his heart and impart new in-