## THE HOUSEHOLD.

## CHRISTMAS HINTS.

T have very vivid memories of certain Christmas days of my own childhood, which were spent in the country. I remember well how little money there was in our
sumall purses, and how little opportunity suinall purses, and how little opportunity
to buy anything if we hnd lad more. To to buy anything if we had lad more. To make something out of nothing was the
problem over which my brother and I racked our brains for weeks beforehand: Somehow I think wo managed to get more fun and excitement out of our trifling gifts, than many children now-a-days with ten shall not tell you what we made and give each other, becuuse that was long ago, and you can do a great deal better now.
A handy boy with a turn for carpenter ing can be a blessing in more ways than noes, h crying want in most country houses, goes, a crying want in most country houses,
is a lack of shelves and closet room. You might make a nice shoe-box for the family living room, that with the help of youn big sister could be transformed into a com-
fortable and ornamental ottomin. Take fortable and ornamental ottoman. Take a soup box, or a larger box if you have it,
take the cover off neatly, nud if it is in several pieces join them by two narrow
strins on the upper side. Fasten the strips on the upper side. Fasten the
cover on with a pair of stout hinces. Tack cover on with a pair of stout hinges. Tack
a lining neatly on the inside of the whole a lining neatly on the inside of the whole
box, cover and all. This lining may be of calico, perfectly dark, or of paper or muslin: Now take a piece of denim, which is the goods known as "overall stuff," cut it in the same width as the height of the box and tack it all round tho four sides, in pockets, achel one large enough to hold the The strip should be hemmed top and bottom, and the dividing line between the pockets may be a piece of pinked leather, or a narrow bit of the denim folded double small pieces just the size of $\Omega$ pocket are just as well. This arriangement of pockets will provent a heterogeneous mass of shoes being plunged into the box, which would be very injurious to the nicer ones. The centre can hold a few pairs of half-worn centre can hold a few pairs on han and a pocket or two on the inside of the licl for
holding blacking and brushes. Now you holding blacking and brushes. Now you
will have to turn the ottoman over to will have to turn the ottoman over to
your sister to upholster, eitherin cretonne, your sister to upholser, est bealth of some
chintz, denim or the best bread old woollen dress. Either of the latter might be ombroidered with heary linen thread, outiining some pretty design for the top and front. Fasten castors at the
four corners and you will havo a pretty and four corners and you will havo a pretty and
useful piece of furniture, which will give useful piece of furniture, which will give
your mother satisfaction when many a Christmas has come and gone.
I have had in my parlor for many years - Christmas gift made for me by my son, made of two upright boards ten inches wide and four foet high. There aro five shelves, each ten inches wide. The two lower ones are twelve inches apart; the three upper, eight inches. Theso are fastened in with screws through the uprights,
and the heids hidden with putty before the case was printed. Only the outsides of the uprights and the upper sides of the three lower shelves need bo planed, but both upper and lower sicles of the two upper-ones will require planing. A can of ready mixed cherry stain will give it a of varnish, and if you can get the clina gloss paint, it will need no varnish. This gloss paint, it will need no varnish. This
is just as useful and almost as handsome is just as useful and almost as handso
as if you had paid fifteen dollars for it. as if you had paid fifteen dollars for tit.
Sisters can surprise and delight the bristers can surprise and dolight their their roomso $A$ cozy room, showing the thoughtful love of mother and sister, is a very humanizing influence in a boy's life.
If you want the boys to stily at home, make them love it. A burenu scirf, $a$ splasher and a cover for the. littlo lighe stand that holds his books and lamp, will be appreciated. You can have nothing prettier or
more durable than this same denim. It is more durable than this same denim. It is besides very cheap. It is alwnys best to wash and iron donim before using it for fancy work. Tike a strip the width of the
burenu and about twolvo inches louger on burenu and about twolvo inches longer on
oithor side. Mako a neat hem na inch
mikn wide all round, and fenther stitch it on the right side with terra cotta, old gold, or light !
blue Bagarren linen. On the cnds outline a design of maple or oak leayes. Make little tassels two inches long of the heary linen thread with which you embroidered imen thread with which you embroidered
it and sew them on the ends; an inch or it and sevy them on the ends; an inch or
two apart, for a fringe. For ia round, or square stand manse tho cover square, hemmed in like manner and with the leives scattered over the surface; for an oblong stand, make it scarf shaped. The splasher will need no fringe
Cigar boxes, which the village grocer will give you for the carrying away, can be made into handkerchief, neck-tie, glove and brush and comb boxes for brothers, sisters or cousins. Deodorize them by wash-
ing with a solution of copperas, which is ing with a solution of copperas, which is
perfectly odorless itself. If you can cet it, perfectly odorless itself. If you can get it, line with bright colored China silk, glueing heets of tissue paner will answer very vell, and these you can buy at a stationer's or five cents the half dozen. Ten cents' worth of sachet powder will perfume halfa dozen or more boxes. Put a layer of French wadding in the bottom of the box and sprinkle with a little of the powder bofore you put in the silk or paper lining, There are many ways of ornamenting the outsides-you may give two conts of China closs paint, white, rosewood on ebony ; in the former, put a band of gilt all around. his paint is sold in almost any large paint, or fancy dry-goods and furnisling store for
fourteen cents a can, and the gitt comes in small boteles at twonty-five cents each. There are fancy brass headednails or ornaThere are fincy brass hended nails or ornaments which sel for a fow cents a hundred,
and make a very ornamental box. They and make a very ornamental box. They
are to be driven in according to the are to be driven in according to the
taste of the maker, generally in some geometrical design, on the top, sides and front. For a lady's bureau they may be left unpainted and covered with sills, sntin, plush, velvet, colored muslin, with white lace
over, frilling the lace around the sides of over, frill
the box.
A handsome scarf for the dinner or tèn able will please manma, and quite a little ginl may make one. If you can buy thom of white linen already stamped, so much the better, you have then simply to outline the design in wash-silk of oldgold, or any color you choose. If you cannot get the scarf already stamped, buy a half yard of plain white table linen; the width of the linen will make the length of the soarf. Mako a hemb an inch wido all round fenther stitching with silk, or hem stitch ing, if you know how, Mark on the ends a pattern of crescent, full and half moons bout two inches in diameter, with straight hnes crossing them irregularly, and out edge, two inches. wide, will give a nice edge, two inches, wide, will give a mice
finish to the ends, otherwiso you had better fringe them. - Poultry Monthly.

## CHRISTMAS RECIPES.

Tearperance Mince Meat.-Two lbs. currants, 2 lbs. raisins, 1 lb . almonds, 1 lb figs, chopped fine ; $\frac{1}{4}$ lb. each of lemon, orange and citron peel, 3 lbs. Muscivado
sugar, 3 lb suct, chopped very fine; peck
 of nice, juicy apples, chopped very fine 1 nutmeg grated, 2 tablespoonsful of cinna mon, 1 tablespoonful cloves, a tablespoonful allspico, 1 dessert spoonful ginger, 1 lb . rind of 3 beef chopped very fine, oted of the fruit; peel off and throw away the tough insile rind of these, and chop fine the body of the lemons and oranges. Put all together into a preserving hettle and simmer (not boil) one hour. Put away in a cool phace in jars. . Whis recipe has fally satisfied my total abstinence scruples in tho lenced lady friends who have doubted the possibility of mince-ment keeping, unless posibinty of mince-meat keepng, unles,
with the aid of cider or other intoxicants Kept in a very cool place, I have no doubt as to its keeping perfectly sweet for even welve months.-Mrs. J. J. Rice, in "Wit iess" Home.
Roast Turkey.-Select a large, fat, tender turkey, and havo it nicely dressed, drawn, washed, wiped dry and well singed. Rub it all over, mside and outsice, with pepper and salt. Mako a stufting of the ollowing ingredionts. One pound of light brenc-crumbs, half a pound of butter, a heaping tablespoonful of finely minced onion, salt and pepper, one raw ogg and the breast first, and sow it up, then stuf
the body. Rub the turkey all over with melted butter, and dredge well with sifted flour. Lay it in the pan on its breast, and pour in a quart of cold water. Have the oven well heated but not too hot, is the turkey must cook slowly to bo done Allow a quarter of an hour to ench pound Havo some butter in a plate with a larding mop. From time to time baste the turkey with the grivy in the pan, rub over with the larding mop and dredge again with flour. As it browns turn from sido to side and last of all brown the breast. Frequent basting, dredging aud turning will insure perfect cooking. When clone it should be a rich, dirk brown all over and when a fork is stuck cieep into it no red juice should run. Remove it to a hot dish and a teingoouful of quite .thick enough adal some of the grease skimmed from the gravy If while cooking the gravy in the pan boils away too much, more water should be should bo about a pint of gravy
Stewed Cranserries. - Wash and drain one quart of cranberries ; add one pint of cold water, cover closely aud set to boil
for ten minutes, then add one pint of granulated sugar, and stew for ten minute longer, keeping them covered all the time Cook in porcelain, and stir with a wooden
spoon to preserve the color of the berries.
spoon to preserve the color of the berries.

## HOLIDAY SWEETS.

vanilla cream candy.
Put a pound and $n$ half of white sugar, with



 sticks, lis on a dry tin or flat dish for afow,lilours,
in chen it will beome creamy, and put $a w a y$ In close covered pans or boxes.
Lemon candy.
Boil ono and a half pounds of granulated sugar
with threo gills or water, add hall a teaspoontul



 the candy and coloring cach por
puling and twisting together.
cream bondons.
Put ono pound of the best crushed sugar with


 crenm into littlo round or orals bails. Thrse ccannut cream, or smahl cardicd fruits may be may bo pressed into their centre.
molasses candy.
Boil ono quart of sugar houso molasses orera
 Fhrvor with cinammon bark, Pour out to cool
When cold enoull to hando pull until light
Draw out in sticl then Draw out in sticks.
Put ond pound of yollow. sugar and two cupsof
 dens, but not until brittle, flavor with lemon, mark off with a kaifo in squares, press nearly and break the squares apart.
pennut oandy.

Boil one cup of sugar with a cup of water, add a pinch of cream of tatar, Let the syrup boi
untilit hardens. 1utter the side and botlom of
a broad, shanlow tin tor a broad, blallow tin pan, nnd sprad chopped
pennuts oveny aroundit. Carefully sprcad the boiling syrun over tho nuts, and set asid. When stif, cut in bars with a sharp knife. Let stand
day or twondit will become soft and delicions. chocolate cream candx.
Boil one and a half pounds of whito sugar with
two small cups of water, sud andt spoonful of ream of tartar dissolved in a littho warm wator Let boil until thick. Flavor with vanilla, hapouring out. With a wooden spoons stir and
beat untilit. begins to look milky. Then stir in
ix ounces of grated chocolate, mix well. Pour six ounces of grated chocolato, mix well. Pour
in shallow, wide tins. covercd wilh well greased
whito paper. When it is cold. Iift out the paper and cut in small squares or sticks.
maple sugar candx.
Boil ono pound of pure maple sugar, and half
pound of cranulated sugar with a pound of granulated sugar with two teacups
of water, add hal a tenspoonfli of cram of
tartar, dissolved. Let boil pontil it hardens thon pour in a buttered dish. When nearly cool, pull
until it is jight colored. Male in littlo cakes, fruit glace.
Boil ono pint of granuinted sugar, and ono cup
f water, until briftle. Have ornpges peeled nud diviaded in guartors. Carcfully dip cach pioco in
portion of tho syrup, and set in a cool anortion of tho syrup, and sot in a cool place to dry. Do notstir the syrup. Pincapples, bananas,
or. ther fruits can bo preparcd in the same war
and, mixed with the oranges in a glass bowi, and, mixed with the oranges in a glass bo
form a very handsome dish for a Christmas o
Now Fon's party.-Ladics' Home Journal.


RECTPES.
Grvaerbreap Pudpivg.-Thren and onc-hale cups swect milk, ono cup molasses, one teaspoon soda. Steam threc hours.
Mutron Bromir--A mutton broth for immedi.
ate uso can bo made as follows: Have some chops atc use can bo made as onows: fave some chops
cut from the bart of tho neck of mutton,
very thin, removing all the skin and fat. Put them in a sancecpan, with tho proper amount of and corcr closoly cooking hinle an hours, or longer
if possible. $A$ litile parsley can bo added, if plensing to the patient
Marmalade Pudding.-One cup of fine bread
crumbs, one-half cup sugar, eggs, one cup of orange or any olher marmalade. beat the caps until light, ndd sugrr, milk. nn
brcad crumbs pour a layer of this in a butcre
dish bread crumbs; pour a layer of this in a buttcre
dishn, nnd spred $n$ layer of marmade on this,
another layer of the mixture and then tho ma
malate anin and malade arain, and so on till the dish is full har
ing the mixture on top. Bake about one hour ing the mixture on tol
serve with hot snuce.
Tapiooa Custard, Fivo dessert spoons
tapiocn, one quart milk, one pint cold water
 stir until boiling: ndid gradunly to the beaten yot within mnother of hat water) stimriniz con-
stantly; cook until thick, but not too long as the stantiy; cook until thick, but not toolong as the
custard will brak-fivo minutes after it renches custara will break-invo minutos after it renches
bolling will suffico; pour into a bowl and stir
cently into the mixture tho whites benten to stiff froth. Flavor and setaside in in class dish
fill cold.

