

give it a slightly speckled appearance. Next, take the beet root, which of course is supposed to have been boiled and got cold, and cut it into small strips about an inch long, as thick as a wooden lucifer-match split into four, and with these strips form a trellis-work of beet root round the edge of the salad where the sauce joins the lettuce, so that the bottom of each strip just touches the lettuce, the strip itself resting on the sauce. The contrast between the red trellis and the white sauce has a very pretty effect. Next, cut the egg into quarters lengthways, and place the pieces round the edge at equal distances, and put the olives and anchovies at equal distances between them; also arrange the small claws of the lobster, bent at the joint, around the border. By this means nearly all of the green salad is hidden, and the effect of the dish is exceedingly pretty. The remainder of the chopped parsley and capers may be placed round the edge, as when the whole is mixed up it will help to improve the flavor.

There is one thing more, however, that may make the dish look still prettier, and that is a little lobster spawn. If the lobster contained any spawn, take a small piece and cut it up into little pieces the size of a pin's head or a little bigger—a dozen and a half would be sufficient—and sprinkle these over the sauce alternately with the little green pieces of parsley.

It has been described how to make a nice-looking little lobster *salade mayonnaise* for about four persons. When, however, a considerably larger dish, and several of them, are required, such as for a wedding breakfast or ball supper, you should get by way of garnish a few little cray-fish or prawns. A small cray-fish placed in the corner of each dish, with its claws outstretched, resting on the mayonnaise sauce, looks very pretty. If, too, the dish is of a considerable size, a small one may be lightly placed on the top as an ornament.

Now we have described one way of ornamenting a lobster salad, but of course this is only one out of an infinite number of methods. Nor do we maintain that this is by any means the prettiest method; but we have given it as one of the simplest. For instance, mayonnaise sauce can be colored red by mixing up some lobster butter with it, or green by means of parsley juice. Plovers' eggs, too, when they can be obtained form a very pretty garnish. Leaves or flowers can be cut out of beet root with a stamp, and be used by way of ornament. The long thin ten-

dons of the lobster can be arranged, too, to stick upright out of the centre, but they should be put in before the mayonnaise sauce is placed on the lobster.

Perhaps a few explanations of why the salad was prepared in the order named may not be out of place. It will be observed that the anchovies, capers, &c., were got ready early, but the beet root was not cut up till long afterward; the reason of this is, fresh-cut beet root looks a bright red, but after some hours, if it gets stale, it has a sort of withered look, and turns a dirty reddish-brown color; so too with the egg. Never cut open a hard-boiled egg until it is nearly time to use it, as the egg dries up, and the yellow yolk looks dark and separates from the white. The capers, too, were dried, as, if dropped on to the spread-out sauce wet, they would spoil its appearance.

Lastly, do not be disappointed if you do not succeed in getting the sauce thick the first time; and do not be afraid of the oil. One yolk of an egg will use up nearly a tea-cupful of oil. It requires a peculiar quick movement of the wrist, and, like whipping cream into a froth, it is not always learned in a day. We fear that among the Mary Ann class there are some heavy-fisted women who would never learn it at all. The dish, however, is well worth the trial; and if you can get one person to do the sauce and another to ornament the dish, all the better, as the exertion of making the sauce has often the effect of making the hand shake so much that it is incapable of arranging the beet root, etc., with any degree of nicety.

SPATTERWORK.

Almost every one has seen "spatterwork," but not every one knows how to make it. I make it on Bristol board, Swiss muslin or linen—white of course. Get fifteen cents worth of India ink, an old tooth-brush and a fine comb. Arrange tiny leaves, ferns, and delicate foliage on your ground work, being careful not to let one overlap another. Fasten the leaves down by pins stuck through into a lapboard or table, pressing the leaf close to the ground work. Dissolve the ink by rubbing the piece with water on a plate. Rub your brush on, and then holding it in the left hand, draw the comb carefully over the bristles, and the ink will fly off in almost imperceptible *spatters*. Go over and over the work till it is of a uniform dark grey; then on taking the ferns off there is a clear print. With a little practice one can make beautiful mottoes for the wall. Swiss muslin makes lovely tidies, with a running border round the finger-wide hem, and an initial in the middle; and linen makes bureau mats.