



Comfortable Slippers.

FIGS. 1 and 2 show the different parts of a comfortable bedroom or fireside slipper, and fig. 3 the effect of the slipper when completed. The upper is made from cloth, and it could be cut from the better parts of a worn out overcoat or cloak. The pattern given is one-quarter the size of a slipper worn by an ordinary sized man, and is half of the front and of the heel. It would be well to cut from paper until a perfect pat-

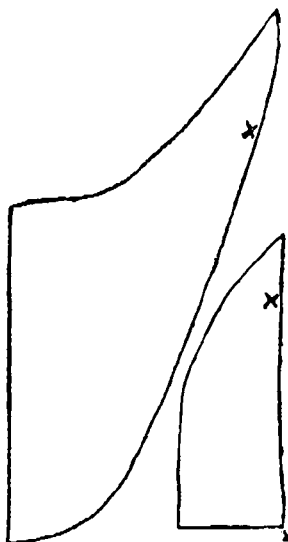


Fig. 1.

Fig. 2.

tern is obtained. Three pieces each, of the shapes of figs. 1 and 2, must be cut, one of cloth for the outside, one of some stiff material like canvas, for an inter-lining and one of thin flannel, half an inch larger than the pattern round the top, for the lining. Turn this extra length over on the canvas, and baste into place. Put this on the cloth, which will not fray, and does not require to be turned in, so all the edges exactly fit, and stitch together round the top on the machine; stitch two rows to make it firm.



Fig. 3.

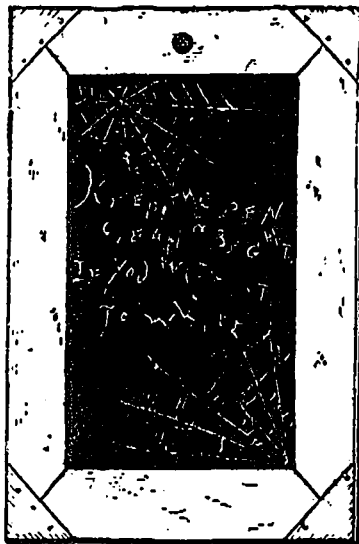
The same directions apply exactly to the making of both the front and heel. Bind each piece around the bottom with the best quality of dress braid. Place the heel over the front so the parts marked X will come over each other; sew on a cork sole, which can be bought at any shoe store for 15 cents; they have leather on the outside and are bound. If something warmer is desired they may be had with a lining of lamb's wool. The upper can be made to fit a long or short sole by letting it lap more or less at X.

If more convenient, a very strong, firm sole can be made from old felt hats. Cut a pattern by marking round a shoe or boot; using this, cut four pieces of felt; place two of them together and bind it with dress braid, to correspond with the upper; make another sole in the same way. The soles are sewed to the uppers, over and over stitch, with a strong thread well waxed. Such slippers are very easy on the feet, warm and comfortable.

Potatoes, any time of the year, may be made mealy if boiled in salt and water and drained, and then covered with a thick towel and left on the back of stove five minutes.

A Slate Penwiper.

THE penwiper shown in the accompanying illustration will make a nice little gift. To make the cover take a piece of cardboard two and one-half by three and one-half inches, and rule a half-inch frame around it, after which paint the middle black, the frame light yellow, and the corners silver. The lettering must be



done with white paint. Having completed this, paste it on a piece of cloth, then cut several layers of the cloth the same size and fasten through the hole seen in the top of the frame.—*American Agriculturist.*

Needless Waste.

A FEW hints in regard to careless wastefulness are well worth considering. Waste in the kitchen is often very great from apparently trivial sources.

In cooking meats the water is thrown out without removing the grease, or the grease from the dripping pan is thrown away.

Scraps of meat are thrown away.

Cold potatoes are left to sour and spoil.

Dried fruits are not looked after and become wormy.

Vinegar and sauce are left standing in tin.

Apples are left to decay for want of "sorting over."

The tea cannister is left open.

Victuals are left exposed to be eaten by mice.

Bones of meat and the carcass of turkey are thrown away when they could be used in making good soups.

Sugar, tea, coffee and rice are carelessly spilled in the handling.

Soap is left to dissolve and waste in the water.

Dish towels are used for dish cloths.

Napkins are used for dish towels.

Towels are used for holders.

Brooms and mops are not hung up.

More coal is burned than necessary by not arranging dampers when not using the fire.

Lights are left burning when not used.

Tin dishes are not properly cleansed and dried.

Good, new brooms are used in scrubbing kitchen floors.

Silver spoons are used in scraping kettles.

Cream is left to mold and spoil.

Mustard is left to spoil in the cruse, etc.

Pickles become spoiled by the leaking out or evaporation of the vinegar.

Pork spoils for want of salt, and beef because the brine wants scalding.

Hams become tainted or filled with vermin for want of care.

Cheese molds and is eaten by mice and vermin.

Tea and coffee pots are injured on the stove.

Woodenware is unscalded and left to warp and crack.

And so on and on indefinitely, and it is important that the eye of the mistress be ever vigilant, no matter how competent the "help" may be considered, or how thorough the housekeeper.—*Philadelphia Times.*

Hints for the Cook.

HAM should be broiled very quickly and just enough to cook through.

To retain the color of any vegetable plunge it into cold water after boiling.

Orange peel dried and grated makes yellow powder that is delicious for flavoring cakes and puddings.

Dark brown sugar slowly dissolved in a little water on the stove furnishes a syrup scarcely inferior to the product of the maple.

I want to give a hint to housewives who find it difficult to raise their bread during cold weather. Set sponge in deep pan, then wrap tightly the sides and bottom of pan in a thick cloth, to keep cold air from it. Cover up tightly. It has been a success with me.

Before cooking onions soak a little while in salt water, and while they are cooking in the pot a piece of bread the size of an egg or larger, tied in a linen bag. This will remove the odor. Cabbage and other vegetables with penetrating odors can be treated in the same way.—*North-western Agriculturist.*

To Cook Vegetables.

VEGETABLES to be thoroughly cooked should be kept on the stove as follows:

Potatoes, boiled, thirty minutes.

Potatoes, baked, forty-five minutes.

Sweet potatoes, boiled, sixty minutes.

Sweet potatoes, baked, twenty to forty minutes.

Green peas, boiled, sixty minutes.

Shelled beans, boiled, one or two hours.

Green corn, twenty-five to sixty minutes.

Asparagus, fifteen to thirty minutes.

Spinach, sixty minutes.

Tomatoes, fresh, sixty minutes.

Tomatoes, canned, thirty minutes.

Cabbage, three quarters to two hours.

Cauliflowers, one hour.

Dandelions, two to three hours.

Beet greens, one hour.

Onions, one to two hours.

Beets, one to five hours.

Yellow turnips, one and one-half to two hours.

Parsnips, one to two hours.

White turnips, forty-five to sixty minutes.

Carrots, one to two hours.

Saturate the edges of carpets with a strong solution of alum water to destroy moths; if an unpainted floor, wash the floor with it before putting down the carpet. Do the same to shelves where black ants appear.

IMPERIAL APPLES.—Wipe sound, rather tart apples, and core them without peeling or quartering. Set them in an inch deep pan, and fill the hollow with the following mixture: One half cupful of raisins, stoned, one fourth cupful washed currants, dice of lemon peel, brown sugar to sweeten, and spices, if liked. Place a lump of butter on top; pour into the pan a cupful of warm water and one-half cupful of sugar. Bake till done, but not broken.

IMPERIAL APPLES, 2.—Prepare either of the above and fill with one cupful of cold boiled rice (it should be cooked to a cream), seeded raisins, lemon peel, butter and sugar. Bake or steam.

BEATEN BISCUITS.—One pint of flour, half a teaspoonful of salt, one heaping tablespoonful of lard. Make a stiff dough with sweet milk; beat on a heavy, smooth table until the dough pops and cracks like a Lilliputian Fourth. Roll out not quite half an inch thick. Cut small, round biscuits, prick with a fork and bake in a slow, steady oven. If they bake quickly they are spoiled, and "sobbing" is equally ruinous in another way. They keep a long time, and are nice cold.