



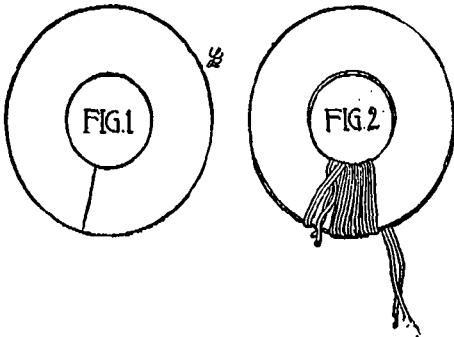
CONDUCTED BY AUNT TUTU.

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Hairpin Receiver in form of a California Orange.

Cut two rounds of stiff pasteboard according to Fig. 1, making each circle five inches in diameter, then cut a round hole, two and one-eighth inches in diameter, out of the center of each circle, forming two rings exactly alike.

Have ready 2 ounces of orange-colored worsted,



and holding the two rings together with one hand, wind the worsted closely over and through the cardboard rings with the other hand (Fig. 2). Keep winding evenly, until the hole is entirely filled up; then with a very sharp pair of scissors, cut through the worsted all the way around the edge of the circle.

Insert a strong string between the cardboard rings and around the centre of the worsted, tie the worsted as tight as possible with the string.

This done, slip one end of a slender wire ten inches long under the string tied around the worsted, and bring the end of the wire up about half an inch, and twist it around the main wire; next pass the free end of the wire through a hollow, green rubber stem (such as are used for artificial flowers),



FIG. 2.

slide the green stem well down into the worsted, and bend over the free end of the covered wire into the loop (Fig. 3).

Now remove the paper rings by cutting a slit through the side of each, according to dotted line in Fig. 1, and pulling them apart at the cut.

Clip the ball evenly all over, and the orange will be ready for the leaves.

These are made of half a yard of light grass-green satin ribbon, and half a yard of a darker shade of ribbon sewed together, and tied around the stem and through the loop of the stem as seen in the illustration. The ribbon should hide the end of the stem where it twists around the main stem to form the loop. The orange can be hung up by the loop, and its resemblance to the real fruit will be striking.

Hairpins may be stuck in the orange at pleasure.

Washing Black Hosiery.

Just now, when fast black hosiery is up on the very crest of a tidal wave of popularity, the following, from the British Warehouseman, will be of interest: "Great improvements have been made in the dyeing of black stockings by the use of the new imperial fast dye, for which it is claimed that the color will improve rather than not by washing, and drapers would do well to give a hint to their customers how dyed cotton stockings ought to be treated. No washing powders or washing liquors of any sort should be made use of, and they should be washed in soft water, soft lather first, and instead of wringing them out hard, which is the common process, and by which at all events, certain portions of the dye must be expected to be removed, they should be rolled in a dry cloth and have the moisture well pressed out, and then dried quickly afterward. Nothing could be more melancholy-looking than the rusty, white-black stockings of years gone by, after they had been a short time in use, and the blue black color of the new dyes gives them an excellent appearance.

Care of Household Supplies.

CODFISH is picked up and bones and skin removed, then it is packed in old fruit cans with paper neatly pasted on the top when the original covers of the cans are missing.

Raisins are stemmed and thrown into a large pan, then covered with boiling water. This kills all insect eggs in case they may exist. After five minutes the water is cooled so the hands can bear it, the fruit is washed, drained on sieves, and dried quickly either in a fruit drier or a hot oven. It is then packed in fruit cans while hot.

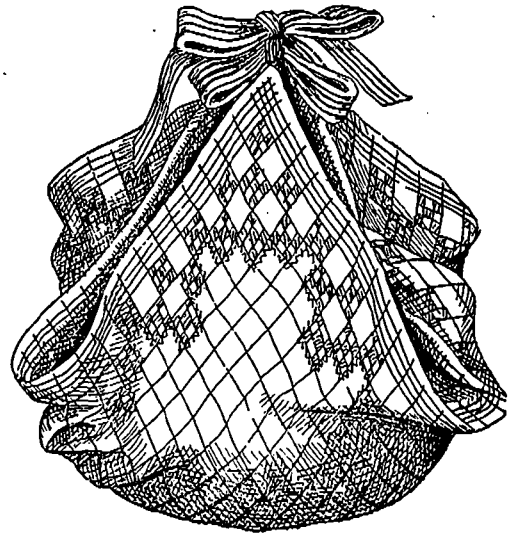
Tea and ground coffee are packed in tin cans of the kind used for maple syrup. A funnel will be required to fill them, but except for that the small hole is an advantage. Spices are put in baking powder boxes and a strip of paper is pasted around them to hold the covers firmly. All packages are carefully labelled to prevent mistakes. When mackerel or other fish in brine is bought, care must be taken to keep the brine over the fish. An earthen plate laid over the fish, kept in place by a clean stone, answers the purpose nicely.

The sack of dairy salt is hung from a rafter in the garret, a moderate supply being kept in the cellar in a butter jar. Unused butter packages are also kept in the garret, where they remain dry and sweet until wanted for use.

I never buy citron, as I like that which I prepare myself quite as well. I take out what I need from a can of citron preserve, drain it carefully for several hours, then cut it into thin slices, and use as though it were dried. Possibly the rule for preserving citron may be of use. Cut the melon in thin slices, peel and remove the seeds and boil in clear water till nearly tender. Make a syrup, using one pound of granulated sugar for one pound of melon, boil and skim. Slice five or six lemons for each ten pounds of the preserve, and remove all seeds. Drain the melon carefully and put it with the lemon into the hot syrup and boil until clear. Then can in self-sealing cans. I sometimes add a few raisins to a part of the preserve; it is improved in flavor to most tastes, but the appearance is rather injured by their presence.—*Woman's World*.

Holder for Scraps.

In every room it is convenient to have something in which scraps can be placed. This is as simple and inexpensive as can be, and yet it is very handy and useful, for its four openings are always ready to receive convenient odds and ends. It is made only of a square of duster, or glass cloth linen with



woven lines of red, which divide it into small squares. The square should measure twenty-five inches across, and should be embroidered with the design shown, the red lines being taken as a guide for placing the ornamental stitches. Ingrain cotton or worsted of different colors should be used. The four corners are then finished with strings of red and white ribbon, which are tied up at the top cornerwise. It is a great improvement to stiffen the holder by taking the bottom of a cardboard box of such a size that it will stand easily inside the linen when this is tied up at the top. Cover this with red paper, and paste it inside the holder, thus strengthening it and rendering it more convenient.

Flower-Pot Covers.

It is a pretty device to cover the flower-pot or vase holding flowers with a silk cover either on the stand or dining-table. Ready made, a number of these are quite an expensive purchase. Home made, they cost but a trifle, and are easily completed. Take a length, for instance, of willow green China silk, and a corresponding length of primrose yellow silk, the latter for the lining. Join neatly in the form of an oblong bag, and then put two or three runners about five inches below the top, put your narrow ribbon through this, or an elastic band, place the flower-pot inside, then draw up the runner at the bottom and the one at the top. Allow the full frill thus made to stand up well at the back as it faces you, but in front the broad hem should droop downward its full length, so that the bright yellow lining appears. A large satin bow and ends may be added by way of further embellishment. A set of a dozen fine ferns set in surroundings such as are just described recently decorated a wedding breakfast table.—*New York Evening Post*.

A Pretty Lamp-Shade.

A VERY pretty lamp-shade may be made of satin or taffeta ribbon, with white cotton lace or embroidered net. This lace is found in cream or white only, but at trifling expense may be dyed scarlet, yellow, pale green, or any artistic color desirable. After dyeing it, match it to the ribbon, as dyes are not always certain of exactly the shade they may hit in their work. Make the lamp-shade three times the circumference of the frame on which it is to rest, put alternately of rows of lace and of ribbon. When it is of sufficient width, shirr it with four or five rows of gathering into shape at the top, leaving a little standing ruffle about an inch wide of double satin ribbon. The shirring should be all in the satin on the ribbon.