

CHAIR-COVERS.

Chair-covers, like crumb-cloths, serve two ends—preserve the freshness of new furniture, or conceal the shabbiness of old. In either case they form an important feature of the apartment, and therefore merit a careful selection. For lightness and delicacy, preference is given, in washing fabrics, to tiny flowered patterns on white and pale gray grounds, or holland and linens corded with scarlet and blue twill. These, however, soil too rapidly for general use, and it is more advisable to choose foliage designs or sprays on dark green, red and blue grounds. The two latter are the most perfectly ingrain. Green, as a rule, turns yellow after the first wash.

For easy or wicker chairs, it is usual to make a loose cover or slip, which passes completely over the chair; but smaller ones require merely a covering for the stuffed seat. There are three kinds of loose covers—a sort of chair-shaped bag, an improved substitute for the dusting sheet; the more closely fitting cover, fastened at the back or sides; and a similar one which drops right over and is adjusted by tape strings, the latter being almost exclusively reserved for cane and wicker chairs. The best materials for these include cretonne, chintz, poplin, linen, drill, holland, crumb-cloth, crash, etc. Occasionally covers are more or less elaborately adorned with embroidery, either bands, medallions, bouquets, etc., or, in plain line and holland, ornamented with perpendicular stripes of the material, vandyked at the edges, and slashed at intervals down the center, to thread in and out a bright-colored ribbon. Lining is essential, both for strength and set, except with a particularly stout material; the backings usually employed are unbleached calico and what is known to upholsterers as longcloth lining.

In venturing upon a loose cover, select, for the first trial, the most straight-backed chair in the house, then measure separately for the back, sides, seat and front, calculating, according to the width of the stuff, how many yards are required. Here shrewd reckoning serves for the experience which guesses the quantity almost at a glance, and the correct, even though unpractised, worker can attain not only a good but a close fit. The next thing is to take the pattern. Many workers merely tear off the right length, with turnings of the several portions of the chair, and shape and pin them on the article itself. Some, for less trouble, do this on the wrong side of the fabric, and others, on account of the pattern on the right, turning the pins.

Such a plan, though expedient, is scarcely feasible for the novice, who will find it safer to take care that the pattern runs in the same direction and the sides match as closely as possible. Inattention to this may ruin an entire cover. Tack the various portions together and try them on the chair, now, with perfect safety, on the wrong side. At the junction of arms and back, gores make a vast improvement; their size and position admit of no rule, as they vary in every chair; judgment alone can guide the worker. When the cover fits satisfactorily, stitch the seams strongly, and overcast each with white cotton. Leave open, as preferred, either the central back seam from top to ground, or the right side seam from the seat, the latter being the least conspicuous place. In either case, the mode of finishing is the same.

On the under edge run a two-inch strip to match, turn it over and fell down on the stitches; this then projects one inch, and forms a foundation for the button-holes. Finish the overlapping edge, make a false hem, and sew buttons on the wrong side of it, taking care not to let the stitches through. By such a plan the button slips into the button-hole first as a hook into an eyelet hole. In a circular chair the sweep causes the outer back to set like a balloon. Rectify the fulness by taking in side and central plaits till the material lies smoothly. The

curved outline, however, makes it rather difficult to manage this without a stretched and rather poor appearance at the lower edge; hence it is far more satisfactory to add a flounce, which will take up eight or 10 inches of the height of the chair, and is to be calculated for in the first measurement.

Cut off strips of the right depth, widthwise from the stuff, allowing one-third of the exact size extra for fullness. Join up the selvedge seams, and gather the frill and set it into the chair-cover by a narrow cording. The flounce should be rather scanty at the back and sides, especially when marked by a decided pattern; plain colors always admit most fullness. When the cover is ready for slipping over, great is the beginner's disappointment that the fit is not at once perfect. Hollow places "ride up," as upholsterers say, and suggest the real method for wickerwork and cane chairs, of keeping covers in place, sewing tape strings at every necessary spot, and tying down underneath through the cane, etc. This accomplishes the desired result.

Sofa covers, though of larger proportions, follow the foregoing rules.

HAYING AT NINETY-TWO.—Elizabeth Leibesberger, aged ninety-two, resides in Richmond township, this county, and is in all probability one of the richest maiden ladies in the county. She owns several beautiful farms in Richmond township, where she has lived nearly all her life. Her brother is also a large land-owner. Miss Leibesberger is remarkably well preserved. She was never married, and has lived ninety-two years in single blessedness, without being dragged down by the cares of married life, domestic troubles and other vexations and tribulations. She has silvery gray hair, is neat and trim in appearance, and considering her great age is quite active and alert. A few days ago her farm hands commenced haying. To their great surprise, the aged lady and land-owner made her appearance in the field, rake in hand. She was suitably attired for the occasion, her skirt and dress being well gathered in and tucked back, so as not to drag or give her any trouble in moving freely over the field. She said she was going to show them how to work. This was greeted with clapping of hands and cheers. Miss Leibesberger went to work in good earnest, tossed the hay over and over, raked it into rows from one end of the field to the other, and then helped to rake it on piles, and finally assisted in loading and raking after the wagons. It was an exhibition of old-time hay-making, the way "they used to do when she was a young girl," she said, "before the patent machinery was ever heard of." The lady worked in the field the entire day, and kept up her pluck remarkably well.—Reading (Pa.) Eagle.

DON'T OVER-INDULGE THE CHILDREN.—Parents do not realize how that home-life which magnifies the pleasures of the table, whose special treats for the children habitually take the form of something to eat or drink, is laying foundations on which it will be all too easy in later life to build the superstructure of narcotism and drunkenness. But the earlier a child learns that there are sweeter and higher satisfactions in the delights of melody and color, in reading the riddles of nature, in the fellowship of choice books, than in the gratification of the animal appetites, the sooner will he come into the highest meaning of life, the less will be the attractions of animal indulgence forever afterwards.—Good Company.

A SUBSCRIBER wishes to know how he can rid himself of a wart which he has carried around on his index finger for two years. We advise him to lay the finger on the edge of a revolving buzz saw for one minute and two and a half seconds. If this does not effect a cure, the wart may be blown off by dynamite.

DOMESTIC RECIPES.

CUCUMBER CATSUP.—A very nice relish, and one of which my family is very fond, is cucumber catsup. The recipe is as follows: Take overgrown cucumbers, before they turn yellow, peel, and grate on a very coarse grater. Allow the pulp to drain on a colander, then sift through a coarse sieve to separate the seeds. Half fill wide-mouthed bottles or preserving jars with this pulp, and fill up with good vinegar. When served, add salt and pepper. It has precisely the odor and flavor of fresh cucumbers, and makes an acceptable accompaniment to cold meats. In our first attempt at making this, finding no grater coarse enough, and having a large cover which had out-lived the wash-boiler to which it belonged, using a large nail, we converted this into a grater, which, if not handsome, was efficient.

RICE PUDDING WITH PEACHES.—Put half a tencupful of rice into some cold water with a little salt and cook for 15 minutes—after it begins to boil. If any of the water is left unabsorbed turn it off, and put in enough sweet milk to finish cooking, which it should do in 15 minutes longer. Season to taste with butter and sugar and add a beaten egg. Butter a pudding mold; sprinkle it with bread crumbs and put in a layer of rice, then one of peaches, sliced and slightly sweetened. Continue the alternate layers of rice and peaches until the mold is full, when it is to be baked for half an hour in the oven; turn the pudding on to a dish and serve with soft custard or a sauce of sweetened and flavored cream.

BORAX WATER.—Borax water will instantly remove all soils and stains from the hands, and heal all scratches and chafes. To make it, put some crude borax into a large bottle, and fill with water. When the borax is dissolved, add more to the water, until at last the water can absorb no more and a residuum remains at the bottom of the bottle. To the water in which the hands are to be washed after gardening, pour from this bottle enough to make it very soft. It is very cleansing and very healthy. By its use the hands will be kept in excellent condition—smooth, soft and white.

FRIED SMELTS, FRENCH STYLE.—Carefully wipe two pounds of cleaned smelts with a dry cloth; dip them in milk, then roll them in finely powdered cracker crumbs, next in an egg beaten with a saltspoonful of salt and a quarter of a saltspoonful of pepper, and then again in cracker crumbs; fry them in enough smoking fat to cover them until they are golden brown; take them from the fat with a skimmer, lay them on a napkin, or a piece of paper, to absorb the fat, and serve them laid in rows, with a few quarters of lemon on the side of the dish.

BOSTON PICKLES.—Pack in three-gallon jar alternate layers of small cucumbers and salt, and pour over them boiling water. Let stand until next day, stirring salt from bottom when cool. Pour off the water, and repack in jar with a few small onions, mustard seed, race ginger, sliced horseradish, few cloves, pepper pods and a few sticks of cinnamon. Boil vinegar to cover them, and pour on. Do this with same vinegar several successive mornings. After the last boiling, when cold, add one-half pint molasses, and one pint alcohol.

PRUNE PIE.—Wash the prunes through several waters; put in a preserving kettle in the proportion of two pounds of fruit to one pound of sugar; pour a quantity of boiling water over them, and let them boil at least two hours. When they are thoroughly done and the syrup thickens, take them from the fire and pour into tin plates lined with paste. Add one teaspoonful of butter and cover with a rich paste.

CORN DODGERS.—Soak one pint of corn meal and a teaspoonful of lard; cook with a little milk, one beaten egg and a little salt; beat hard. Batter must be thick enough for the cakes to retain their shape when dropped from the spoon on the bottom of a hot greased pan.