

such things when the sun will do it so much better. Outside the window is a broad bracket shelf, five feet long, which serves handy uses for cooling baked food and sunning ware. It does not take ten minutes to clear table and wash everything that needs it. The next meal's dishes are added to those in soak, the table and pantry are neat, sweeping and dusting done, and the only thing out of the way in the whole economy is that inoffensive tub of china. Next morning, with a fresh pan of warm suds and white mop, the dishes for perhaps four meals are washed, rinsed and put to drain on the outdoor shelf in five minutes. When the sweeping is done, they are dry and are put away."

QUEEN'S TOAST.—Fry rounds of stale bread, from which you have trimmed the crust, to a light brown, in boiling lard. Free each piece from grease by laying it on soft paper in a hot colander. Sprinkle thickly with powdered sugar and pile on a heated platter.

NEW POTATOES.—Put into a stew-pan a piece of butter rolled in flour, a gill of cream, pepper, salt, a very little nutmeg, also the juice of half a lemon; stir these over the fire until boiling. Then add slices of freshly-boiled new potatoes. warm quickly and serve while very hot.

MOCK PUMPKIN PIE.—Take dried apples, stewed as for the table, and press them through a sieve. Beat one egg, and add to it two spoonfuls of sugar, three spoonfuls of the prepared apple-sauce, and sufficient milk for one pie. Season with ginger. Bake in a quick oven.

VIRGINIA BROWN BREAD.—Three cups of Indian meal, one and one-half cups of graham or rye, three cups of sweet milk, one and one-half cups of sour milk or buttermilk, one cup of molasses, two teaspoonfuls of soda, and one teaspoonful of salt. Steam three hours, bake one-half hour, or just bake it without steaming.

DELAWARE GINGERBREAD.—One cup each of butter and sugar; beat together; one cup of molasses, one and one-half cups of milk, one tablespoonful of ginger, and one teaspoonful of cinnamon; stir these well together; four cups of flour, add one at a time, stirring well between each one, and in the last one put two teaspoonfuls of baking powder.

TOOTH-PICK RECEIVER.—Cut from perforated card-board, three pieces four inches square, work with some pretty stitch all around, paste

an embossed picture on center of each, fasten the three together, one above the other, so they will hang in diamonds. On each outside corner and bottom, crochet cord and balls. Fill the balls with tooth-picks and hang convenient to dining table.

CLOTHES BRUSHES.—Take a piece of hair cloth, one and one-half yards long and six inches wide; ravel one and one-half inches each side of the piece, then roll it up tightly as possible. Over the unraveled center left, put a piece of crimson plush, which can be embroidered or not, as any one chooses. Take satin ribbon, an inch wide, to form a loop, which is done by attaching to each edge with a little bow.

ENGLISH PLUM PUDDING.—One coffee-cupful each of beef suet, molasses, sugar, sweet milk and dried currants, washed and floured, four cups of flour, two and one-half cups of raisins, stoned and chopped fine; of soda, cinnamon, cloves, allspice and nutmeg, each one teaspoonful. Chop the suet very fine, mix well and steam for three hours over a fast, steady fire.—*Mrs. George B. Wilson, Midland, Texas.*

SCRAPPLE.—The New Jersey way of making scrapple is as follows: Take a nice shoulder, and boil it until the meat is ready to drop from the bones; then strain the liquor through a colander; chop the meat and return it to the liquor, and season with pepper, salt and thyme, or other herb that is preferred. Stir in Indian meal until it turns from the sides of the kettle, then put into pans, and when cool, cut into slices and fry.

EASY BREAD-MAKING.—Take ten potatoes, boil and mash thoroughly, add three tablespoonfuls each of sugar and salt, scald three tablespoonfuls of flour and one pint of water, mix with the potato, add the quart of boiling water the potatoes were boiled in, also five quarts of tepid water and a cup of yeast; put in a warm place until it foams nicely, then put away to cool. When thoroughly cool, seal up and put in a cool place. To make the bread, sift the flour in your pan for the number of loaves required, and wet it with the yeast you have made, and nothing else, warming before using. When you have it wet, mould out into loaves and put in a warm place to rise. If your yeast is warm before using, your bread will be light inside of two hours. Bake an hour.—*Housekeeper.*

ADDIE DICKMAN MILLER.