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THE HOUSEHOLD--Supplement.

WHAT SHALL I DO.

"What shall I do to be forever known!"
Thy duty ever.
This did full many who yet sleep unknown?
Oh, never, never!
Think'st thou perchance that they remain unknown
Whom thou know'st not?
By angel trumpets in heaven their praise is blown—
Divine their lot.
"What shall I do to gain eternal life?"
Discharge aright
The simple dues with which each day is rife,
Yea, with thy might.
Ere perfect scheme of action thou devise
Will life be fled;
While he who ever acts as conscience cries
Shall live, though dead.

A MERRY CHRISTMAS and a HAPPY NEW YEAR to all the HOUSEHOLD people.

GROWN-UP CHILDREN.

There comes a time in every mother's life, when she realizes that her children are children no longer. They are young men and women, capable of reasoning and judging for themselves, with decided opinions and resolute purposes. They have their ambitions, their secret plans, their hopes they do not voice; they are about to take their places in the world, and order their lives to their own liking. The thoughtful, wise mother keeps pace with the development of her children, but others, not less loving but less observant, fail to realize the inevitable changes which must occur. Often it is only when some matter comes up in which the young person's opinion or wishes differ decidedly from the mother's and a will as inflexible as her own confronts her, that she realizes that an independent existence, owing her allegiance, fealty, deference, but not subjection, stands at her side ready with unaided wing to dare a first flight into the world. Especially is this true in families where the life is quiet and uneventful; days glide into years so imperceptibly that it is hard to realize those who were babes but yesterday are young men and women today; who resent, more or less impatiently, the loving interference which seeks to impel them in the path of another's choosing. The mother is in an agony of fear and misgiving. Why should her children wish to leave home; to choose new friends, perhaps to marry some one *she* "can't bear the sight of?" Why, indeed, save that it is "the way of the world" since the beginning.

This is a crucial time in the life of

both parent and child. Injudicious severity may strain to breaking the tie between them; undue latitude may precipitate ruin. Nice discrimination alone can find the happy medium. The great trouble often lies in the fact that the mother cannot or will not understand that the restrictions and supervision proper to childhood and youth are irksome if not intolerable to young men and women. If they are progressive and thoughtful, they may have grown away from her standards of right and propriety, when she either grieves over them with great lamentations or strives to enforce her waning authority by arbitrary rules, reproaches, or coercion. She has become so accustomed to direct and control that she forgets the young soul has a right to seek its own orbit of life, and that this is better done in the sunlight of love and kindness than in the shadow of fear. It is indeed hard for her to step aside just at the time when her experienced eyes discern the greatest danger of life, and let the untried way be trod alone. All along the child life she has been the court of last resort, whose decisions were final; it hurts her to abdicate in favor of the governed, yet, in a certain way, she *must* abdicate.

It is imperatively necessary that the mother who would retain a hold upon her grown-up children should fully realize their development, and keeping pace with it, lessen her restraint over them correspondingly, leaving matters of minor importance to their judgment at first and afterwards those of greater moment; thus accustoming them to decide for themselves, and teaching that all-important lesson that they must bear the consequences of their own acts. A mother makes a grave mistake when she continues to do the thinking for her children after they have grown up. Only by accepting the consequences of their own decisions can they be taught reflection, good judgment, and to decide less upon the impulse of the moment than upon "sober second thought." The mother, with the keen intuition of a fond heart, should anticipate a wrong decision and avert it if practicable by skillfully presenting the claims of the other side, or a counterbalancing disadvantage, while seemingly leaving the choice to them; and here is where many fail through injudicious championship of the side they prefer, and by *saying too much*, till a spirit of stubbornness and opposition is developed. Infinite tact, in-

finite study of the character, are necessary. She must seem to leave them more and more free as development goes on, while invisible chains, slight as the cobweb lines of the spider, yet hold them to her. No woman can retain her hold upon her children as they come into man's and woman's estate, unless she thus keeps pace with and assists their development, admitting that as she in her own youth solved her life problems, so must her sons and daughters in turn.

But, you ask, does a mother's care and nurture, her pains and sacrifices, go for naught when her child has no longer torn clothes to mend and sore fingers to tie up? By no means. Then is their time of fruitage. In her children's blossom time the mother should renew her own youth. "Character," says one, "is the impression we make upon the lives of those with whom we come in contact." The mother's character makes an indelible impression upon the plastic minds of her children. She cannot strengthen that impress by complainings, bickerings or reproaches, but she may thus weaken and destroy it. I am not advocating liberty and license for the young, but rather pointing out the way to control youth's waywardness. I advise against a restraint which incites to rebellion, as a tight rein makes a spirited horse fret and chafe. A different relation exists between the mother and the child and the mother and the young man or woman; it is to the mothers who resent or will not recognize these altered conditions that I address myself. I would have them remember that the human soul must have free action, and that if all through childhood and youth they have cared only for the temporal things which concern the children, the "wherewithal shall we be fed and clothed," neglecting to gain control of the spiritual part, or put themselves in harmony with the child-nature, it is *eternally too late* to command or endeavor to compel obedience at an age when the young people should be able to judge for themselves.

That "bringing-up" has been a lamentable failure which has not inspired confidence and trust in the grown-up child, in the heart of both father and mother. Early methods have been all wrong, or wanting in some vital point, if as the son or daughter grows in years, their parents' faith and trust in them does not strengthen with the years. Let the young people feel that father and mother *expect* them to do what is right, and, if the

early training has been judicious, and love unalienated on either side, there is about their path a strong pressure in the right way. BEATRIX.

COOKING A TURKEY.

As I have long had the benefit of the HOUSEHOLD and have received many suggestions which are valuable to me, I thought perhaps I could give something in return. Thanksgiving is over, but Christmas and New Year's are coming, and as turkeys are quite indispensable at such times, I will give my way of cooking one; Dress the turkey the night before; wash well, and rub with salt inside and out. Prepare the dressing, adding oysters if you prefer, but I chop the gizzard, heart and liver and put in; get your turkey all ready for the oven the night before, especially if not a young one. In the morning put in a deep dripping pan half full of water, to which butter and salt are added: bake very slowly, basting often. When about half done make a blanket for it of flour—Graham or middlings will do—mixed with cold water, so as to roll out on the board, put this over your turkey, and bake as fast as you wish. Make your gravy of the water. Try this, and you will never cook any other way. I have done this with old and large turkeys, and had them tender, sweet and juicy. MELISSA.

MANCHESTER

CONSIDERATION FOR OTHERS.

Last evening when the FARMER was brought in I seized the HOUSEHOLD and sat down to enjoy its contents. The first page was quickly devoured, and with appetite whetted for more, I turned the leaf, when, lo! nothing but sepulchral whiteness met my gaze. Now, if April Fool's Day were in season, I should think our usually staid editor had perpetrated a huge joke upon her unsuspecting HOUSEHOLD members, but since that is not the case, I am forced to suppose that it is due to one of those accidents that will happen in even the best regulated printing rooms.

I think Mollie Moonshine's idea was a good as well as a novel one, and pupils and parents must both have been benefited. I want to tell Bonnie Scotland that I liked her letter very much, and do not think she is in the least an "old fogey."

A number of pleasant neighborhood visits has set me to musing, as such events always do,—upon what this world would be without neighbors and friends. Hardly worth living in, I think.

Returning from Detroit recently I saw on the cars a man to whom I am sure this world must be a desert, for I am quite certain he cannot have many friends. Two men were seated together, the one on the outside, quite old and infirm, who rested his feet on the seat in front of him. Presently a well dressed man came in looking for a seat. There were plenty of vacant ones in the car, but he stopped at the one in front of the two men, with an air which plainly said that was the one he intended to have. The old gentleman

explained that his feet were badly swollen and pained him much more when placed on the floor. The young gentleman pointed to a seat behind them, but no, he didn't want it. "Then take my seat, and I will take that one." The old gentleman took his feet down to allow the change, when the surly fellow immediately turned the seat over, and without a word seated himself near the window, to the intense disgust of all who witnessed the proceeding. Another seat was kindly provided for the old gentleman. And I went on my way reflecting upon the kind of old age that would come to the middle-aged man who could show so little regard for the infirmities of others. I pictured him unloving and unloved; cared for if he had money enough to pay for it, if not, left to the cold charities of the world. Kind deeds and kind words are investments that give large returns. They warm the hearts of our fellow-travelers, and that warmth is speedily reflected in our own, and all the world grows brighter. Since we must all grow old, let us cultivate that sweetness of disposition that will secure for our last days loving care, instead of mere toleration. L. B. P.

ARMADA.

A SUGGESTION.

I recently attended the meetings of a large and influential association, where a part of the programme consisted of essays upon various subjects, written and read by certain of the members. It was not possible to avoid noticing the difference in the manner of presenting these papers. Some read in a dull monotone, as if so tired of their topic they had not energy enough to give it voice; others struggled with their own handwriting and were ignominiously "thrown," running the sentences together and going back to disentangle them, hesitating over doubtful words or mispronouncing them, thus destroying the force of the sentence; while others were so modest in presenting their views that though claiming the time of the meeting, they read so low that their words were inaudible ten feet away. Others, again, were so conversant with both matter and manuscript that the paper was a mere guide, and the sentences flowed nimbly from the tongue with emphasis and meaning. As the time for farmers' clubs and institutes is at hand, when farmers and farmers' wives are called upon for literary effort, I make no apology for offering a few thoughts which occurred to me as I listened, vainly trying to catch the thought conveyed in the stammering sentences of a person who was evidently not on good terms with his own handwriting. If you accept an invitation to prepare a paper or essay on any occasion, do it as well as you possibly can. Take time for thought—don't wait for an "inspiration"—it may never come; in justice to yourself and in mercy to your audience, you should offer them your best. Then, remember that half the essay is in the manner of its delivery. A really excellent paper loses in force and excellence if read in a dull, lifeless voice, in a

hesitating, uncertain fashion, while it is exasperating indeed to listen and be able to hear only a few words now and then. No interest is awakened, and a first class paper falls flat simply because of its unattractive delivery. So I say prepare whatever you have to offer in time to devote a couple of days at least, to re-reading it aloud, in a large room, standing, studying the emphasis necessary to bring out the thought clearly, and so familiarizing yourself with it that you need not hesitate the fraction of a second over any word. And then, when before your audience, *forget yourself*, and only remember you have a message to deliver. Be sure you speak clearly and distinctly; this will go further in making you understood than a strained and unnatural elevation of the voice. Some women have a foolish notion that it is immodest and indelicate to be audible in anything but a parlor, but if a lady consents to appear before the public, she owes them the courtesy of being intelligible and appearing at her best. It is safe to say, devote at least half as much study to the delivery of your paper as to its subject matter. BEATRIX.

CHRISTMAS GIFTS.

Seeing in the last HOUSEHOLD a request for making Christmas presents, I will send some for the benefit of those who have slender purses. Pretty and useful neck scarfs for gentlemen may be made of a square of colored cashmere. Garnet, navy blue, gray, pale blue, or cream are pretty. Hem the square, then take a Briggs transfer pattern and stamp an initial or a flower in the corner, and embroider it with silk or chenille.

Whisk broom holders made of the straw cuffs, such as clerks sometimes wear, are pretty. Take a cuff and press it together to flatten it, then crochet a border of scallops around the top and the bottom, and make a cord and balls out of some of the yarn and tie through the center in a bow knot. And then the cord and balls fastened to the sides of the top to hang it by completes it, or one can use pleated ribbon for the top and bottom, and a bow tied in the centre, a ribbon to hang it by with bows at the sides.

For a small stand take the cover to a tobacco pail for the top, and three pieces of broomhandle of equal length for the legs. Cross the legs in the centre, gipsy kettle fashion, and secure them where they cross with a bolt or screw. Fasten on the top and paint the whole black, tie a bow of ribbon where the legs cross. Cover the top with canton or dress flannel, and tack furniture fringe around the edge.

Lovely aprons are made out of the scrim used so much now for window curtains. Take one width, put a hem in the bottom, and turn over a heading at the top; shir two or three times and sew a band underneath to hold the gathers, put on ribbon strings to tie at the side.

I enjoyed Evangeline's letters so much, I wish she would write again.

EMILY,

ROWLESVILLE.

INFANTS' CLOAKS.

Cloaks for quite young children seem made up in two styles, one the Mother Hubbard, the other the round circular with cape and hood. Most mothers prefer the former style, as it is most readily made over when a shorter wrap is desirable. A very pretty cloak of this style seen at Newcomb's was of yellow-brown cashmere, embroidered in silk of the same color, and lined with rose-colored silesia. The cashmere composing the skirt was taken lengthwise of the goods, about a yard and a half long. This was shirred to a small yoke cut to fit the shoulders, with four rows of shirs about half an inch apart. A sheet of wadding was laid between the outside and the lining, and the yoke was also wadded. A strip of embroidery about three-sixteenths of a yard deep was shirred to fit the neck and bound to the neck of the yoke by a narrow band of ribbon, tied at the throat, and bows of brown ribbon were set down the front. The length of the completed garment was about thirty inches. Sleeves were set in, the armholes being cut half in the skirt and half in the yoke. This can be readily metamorphosed into a short cloak by cutting off the skirt at the top, making it the requisite length, and shirring it to the yoke again. Nearly all infants' cloaks are of cashmere, wadded as described above. A plainer style had a hem and cluster of tucks instead of the embroidery, and the shirred collar was edged with ecru lace. Another wrap in cream white basket flannel was simply a long sack, but was less stylish and pretty than the above.

A circular seen at the same house was of dove-colored cashmere lined with pale blue silesia, with a cape covering half its length, trimmed all round with pale blue satin quilted in diamonds, the satin being narrowed up the fronts to the neck. A pointed hood of cashmere showed a blue satin lining, and was ornamented by a bow of blue satin ribbon. This cloak, too, was wadded. Other materials than cashmere could be used, but the cashmere is both cheap, suitable and fashionable.

For a child old enough to run alone, a plain round waist, lined and wadded, with a kilt or box-pleated skirt, coming nearly to the tops of the little shoes, is a favorite style. The kilt is lined, but not wadded. A garment of this style could be made in blue or brown homespun, plain or plaid flannel, or cashmere if desirable to utilize an old dress. A plaid woolen sash, with ends finished with tassels, conceals the joining of skirt and kilt, and is tied in front. A plaided silk scarf or ribbon would be pretty for a little girl.

A coat worn by a black-eyed damsel of four years, is of grey pelisse cloth—\$1.50 per yard, double width—cut double breasted, and with two deep box pleats in the back of the skirt, and long enough to completely cover the young miss to the tops of her dainty bronze boots. It is bordered with brown Astrachan, with collar, pocket laps and cuffs also of the

Astrachan, of which but three-eighths of a yard were required.

A little dress just completed for a girl baby of eighteen months is of cardinal cashmere. It is cut princess, and finished by a kilt pleating three-sixteenths of a yard deep. Above the hem is a row of feather-stitching in cardinal silk, a similar row is above the seam joining the kilt to the dress, and the sleeves and little round collar, divided and somewhat pointed in front, are similarly ornamented. It is a very neat, pretty and inexpensive dress.

The HOUSEHOLD Editor is always very willing to answer any questions on fashions or any other subject on which our readers desire information. No apologies are necessary. If the information desired is of general interest, replies will be published in the HOUSEHOLD, but if of interest to the person asking, only, stamps should be enclosed for reply by mail.

CHRISTMAS AMUSEMENTS.

We had a Christmas tree last year for the small relations, which finally bore fruit quite acceptable to older ones as well. Although there is some labor and outlay connected with the getting up of such a tree, there is no small amount of satisfaction as well, for children find so much pleasure in it, and it was on a larger plan than we had ever had before, so my daughter and I spent some pleasant evenings, with paints and worsteds, preparing trifles to fill out.

We found it required no small amount of strategy to accomplish our gifts for each other with the secrecy necessary to pleasant surprises. We found cheap lace paper made showy receptacles for candies and nuts, and silver cardboard made baskets for flowers and grasses. Oranges hung to the branches by a thread sewed through the peel proved a pleasing addition. When we begin to plan we found there are many trifles that together make a satisfactory whole, which yet are not easily enumerated; and many of the home-made articles have been described in the HOUSEHOLD. There were no presents for boys that pleased as well as some Jersey caps, with a square of silk in the lining with name and a spray of small flowers painted on it, for they found immediate and constant use for them. It is usually more difficult to invent presents for boys than girls, as they prefer something jolly. An English magazine contained a pattern for making a toy donkey, of gray cloth, all complete from hoof to muzzle; and when the harness and saddle cloth of scarlet, and shiny black buttons peeping from under its blinkers were put on, it caused no end of merriment. For the coming Christmas we have a bear and its keeper in fantastic suit, with full patterns, which no doubt will prove quite as amusing. We will send the patterns with full directions for twenty-five cents, or ten cents for the donkey and fifteen cents for the bear and the suit for the leader, if desired. They are light, as they are filled with cotton or excelsior.

MRS. M. A. FULLER.

FENTON.

[We regret the above letter did not

reach us in time for insertion in last week's issue. Our friends must remember that copy for the HOUSEHOLD goes into the printer's hands as soon as the FARMER has gone to press, and anything intended for publication in a certain issue should reach us early in the week, Wednesday at the latest.

SCRAPS.

THE allusion to the value of the historical novel as an educator, in the last HOUSEHOLD, has set me to wondering in how many farmers' houses can the histories and biographies needed to supplement any of our great historical novels, be found? What is there in the average farmer's library to satisfy an awakened literary taste, or curiosity about any notable personage in history? What will you find in the district library, in the way of books of reference or standard authorities? The average farmer needs to bear in mind we have had a "Literary Revolution" within a few years, and that five dollars will buy as many books now, as ten dollars would ten years ago. Books are as cheap as they are numerous, which is saying a good deal. I believe every man should set aside a stated sum annually, to be devoted to the purchase of standard books for his family, not as a luxury, but as a necessity. And the township libraries might be greatly increased in most instances, if there was any interest manifested in their efficiency.

CHRISTMAS is coming, and many hundreds of thousands of dollars will be spent in buying toys for the children. Many of these will be broken and useless a month after, no good to any one. Instead of wasting money on such things, of which even those meant to be pleased soon tire, let the little ones have a few toys suited for their age, and for the elder, get the juvenile books and papers, which are more enduring pleasures. St. Nicholas, Youth's Companion, Wide Awake, Harper's Young People, are all excellent and safe reading. Coming weekly or monthly, they are an ever-renewed pleasure which outlasts the year, as they will be read over and over again. Then, too, the younger children will listen eagerly to the stories read them from these papers by the older, and both will be benefited and kept out of mischief. Three or four dollars invested in books and papers for the little people pay a big premium. B.

HOUSEHOLD HINTS.

TO STONE raisins easily: Pour boiling water over them, letting them stand a moment to soften, then pour it off. The stones may then be easily pinched out at the stem end by giving an "extra twist" to the fruit.

AN excellent remedy for sore throat is pounded or chepped ice. Do not however, allow yourself or the children to handle it with the fingers. Wrap the ice in a cloth, break it with a hammer, and lift the pieces to the mouth with a teaspoon.

THE *Popular Science News* gives the following recipe for taking mildew out of linen: Rub the linen with fine soap; then scrape some fine chalk, and rub it also on the linen. Lay it on the grass as it dries, wet it a little, and it will come out in twice doing.

A CORRESPONDENT of the *N. Y. Tribune* has had castors put on her woodbox, and when it needs filling it is rolled to the woodshed, filled, and rolled back to its place again. Much less physical labor is required than to carry the wood in by armfuls, and much litter is also avoided.

THE *Inter-Ocean* tells how to bleach tallow that is dark in color: Dissolve five pounds of alum in ten gallons of water by boiling; when it is all dissolved add twenty pounds of your tallow to it. Allow it to continue boiling for an hour, stirring and skimming it frequently. Then lift from the fire, and when it begins to cool strain it through thick muslin and set it aside to harden. Drain the tallow well from the water before packing it away.

In these days of cheap but quickly dilapidated hosiery, the cutting over that worn by adults for the children is a commendable economy. Here is how to do it:

"Cut out the sole of the foot at the woven seam in an old pair of the right size; then lay the stocking on, putting the fold in the middle of the leg on the fold of the larger stocking. Allow for a seam across the heel as well as the seam in the leg, and also for the seam which sets in the sole. Cut the sole from the firmest portion remaining, and if there are still good pieces, it saves labor to run a liberal patch under the front of the knee, so as to strengthen the part where the most wear comes. Sew on the machine with rather loose tension. Several pairs can be made in an afternoon, and when finished, you will feel that it was a good day's work. They will be smoother for lightly cat-stitching down the open seams."

A CORRESPONDENT of the *Indiana Farmer* recommends the whisk broom for use in the kitchen, in a variety of ways, chief among which she names cleaning pots and kettles, cleaning vegetables, etc. She says, too, that after the clothes are brought in from the line and ready for sprinkling, a clean little broom kept solely for the purpose is dipped in water and sprinkles the clothes quite as well as a Chinese laundryman can spray the water through his teeth, and it seems ever so much cleaner, too. Then the wash-tubs, wringer and wash board are kept in order with almost no labor at all by having a little broom handy to scrub them off with. Pantry shelves, kitchen, sink and table are cleaned with a broom. Even the kitchen windows, in fly time, are washed down first with the inevitable little broom, which cleans the corners of the sashes in less than half the time necessary to accomplish the work without its help. Blacking the stove is no longer dreaded. A little broom puts on the black and does all the polishing necessary, and saves the hands.

WE have some recipes forwarded by our contributors which are held over till next week to make room for our Christmas menu.

THERE has been an unusual dearth of letters for the little paper, and consequently quite too much "Beatrix" for two or three weeks past. We hope after the holiday season, with its manifold claims upon the time and attention of our contributors, we shall hear from them more frequently. New York, New Jersey, Ohio, Illinois, Dakota and far off Germany have been represented, and we hope to hear from these "remote districts" again, as well as from our many Michigan writers.

CHRISTMAS DINNER.

MENU.

CLEAR SOUP.

ROAST BEEF, WITH YORKSHIRE PUDDING.	
CHICKEN PIE.	ESCALLOPED OYSTERS.
	MACARONI WITH CHEESE.
POTATO SNOW.	WINTER SQUASH.
CANNED TOMATOES.	CELERY.
MINCE PIE.	CRANBERRY PIE.
COFFEE.	PLUM PUDDING.
	NUTS AND RAISINS.

CLEAR SOUP.—If desired very rich, for a large dinner party, take a beef bone—shin of beef—weighing about three pounds, one chicken, a thick slice of fat pork; two onions, one carrot, one stalk of celery, six cloves, one tablespoonful of salt, half a saltspoonful of pepper, and four quarts of cold water. Fry the pork and in the fat fry the sliced onions brown; cut the meat from the beef bone and brown the pieces in the fat. Then put all the ingredients, bones included, into the kettle, add the cold water and let it gradually come to a boil; skim with great care, and let boil slowly for five hours, six if you can; strain and set in a cool place. This must be done the day before the soup is needed. Next day remove the fat, and put over the fire an hour before it will be wanted. Break the white and shell of an egg into a bowl, add a spoonful of cold water and beat a moment, add a little of the hot soup, and then pour it all into the kettle. Let all boil slowly for ten minutes, then strain through a new jelly bag. Do not stir after straining, but return to the fire and heat. This is a very clear, delicate and delicious soup.

YORKSHIRE PUDDING.—Take seven heaping tablespoonfuls of flour, and one teaspoonful of salt. Into the dish containing the flour drop four eggs without beating. Beat this mixture till it is perfectly smooth; if too thick thin with a little milk, it should be of the consistency of thick cream. Butter and heat hot a deep baking pan, pour in the batter so it will be about an inch deep. Bake half an hour in a hot oven, or till it is a golden yellow. This is a favorite accompaniment for roast beef, and should be eaten immediately it comes from the oven, as it grows heavy by standing.

CHICKEN PIE.—Make a nice biscuit crust, and line a deep baking dish. From two to three chickens will be needed, according to the size of the dish. Unjoint the fowls, roll the pieces in flour and fry them brown in the fat in which three or four slices of salt pork have been fried. When done, lay the pieces in a sauce pan and cover with water, adding salt and pepper. Cover and stew till the meat is tender. Lay the pieces of chicken in

the pie, arranging the bones to lie toward the center, to facilitate the carving, and pour in a small cupful (or more, according to the size of the pie) of gravy, a generous lump of butter, and pepper and salt. Cover with the pastry, cutting a round hole in the top, around which is to be laid a ring of pastry for ornament. Bake about three-quarters of an hour.

ESCALLOPED OYSTERS.—One quart oysters, one large coffee cupful of cracker crumbs, (make the crackers crisp in the oven before rolling them) three tablespoonfuls of butter, one teaspoonful of salt and half a teaspoonful of pepper. Butter a pudding dish, put in alternate layers of oysters and cracker crumbs, finishing with a layer of crumbs, and seasoning each layer with bits of butter. Take a cupful of oyster juice, adding half a teacupful of cream if you choose; add the butter and seasoning, heat, and turn over the whole. Bake twenty minutes in a quick oven.

MACARONI WITH CHEESE.—Break a quarter of a pound of macaroni in pieces an inch or two long, and wash quickly in cold water. Cook it in boiling water in a stew pan for thirty minutes. When it is half done, throw in some salt, and when quite done turn it into a colander. Butter a pudding dish, put in the macaroni and pour over it a white sauce made of two tablespoonfuls of butter, one of flour, a little salt and pepper, and a pint of cold milk. Warm the butter, stir the flour into it smoothly, add the milk gradually and let it come to a boil. Have ready a half cup of grated cheese and an equal quantity of bread crumbs; mix them together and spread over the top of the macaroni, and bake fifteen or twenty minutes in a quick oven. If more cheese is liked a cupful can be used. In that case put a layer of the macaroni in the bottom of the dish and pour over it the proper proportion of the sauce, then a layer of cheese, and so on, ending with cheese. Cover the top with bread crumbs and dot it with bits of butter.

POTATO SNOW.—Prepare the potatoes by mashing and seasoning them; then put through a colander into a very hot dish, and serve immediately without pressing down in any way.

WINTER SQUASH.—Cut in two, take out the seeds and fibre and steam for two hours, mash fine and season with butter and salt.

MINCE MEAT.—Three pounds of boiled beef, lean; one pound of beef suet; three pounds of sugar; five pounds of apples; two pounds of raisins; two pounds of currants; one pound citron; one grated nutmeg; one large teaspoonful of cinnamon; one-half teaspoonful each of cloves, allspice and mace; one glass of currant jelly and the juice of two lemons. A glass of brandy can be added if desired. Mix with fruit juice or cider to the proper consistency, and heat thoroughly.

PLUM PUDDING.—Take half a pound each of suet, chopped fine, bread crumbs, flour and brown sugar, with one pound of raisins, seeded and cut, one pound of currants, and a quarter of a pound of citron. Beat the yolks of six eggs, one at a time, well into the sugar, adding two teaspoonfuls of ginger and cinnamon, one teaspoonful of salt and allspice, and half a teaspoonful of cloves; one grated nutmeg and one gill of brandy in one pint of milk. Mix the flour, after sifting well, into the bread crumbs, and mixing with the suet and fruit, add the sugar and yolks; beat all well, and lastly the whites of the eggs beaten to a stiff froth. Sauce: Four tablespoonfuls of fine white sugar; two tablespoonfuls of butter; one tablespoonful of flour. Stir to a cream; then add the white of one egg beaten to a stiff froth. Into this turn one gill of boiling water, stirring rapidly. Flavor with lemon.