

the stem; the stitches should not exceed one-eighth of an inch in length, and should be set the same distance apart. When the end of the outline is reached, turn the needle and twist the point under each stitch till the starting point is reached.

If flowers are in the design, work the petals in satin stitches padded, if they are not to be done in open work. First outline the edges of all the petals with the staying stitch, then cover the inside of the line with three layers of padding stitches, made as follows: first layer, lengthwise of the design; second layer, crosswise; last layer, lengthwise; work over the petals thus padded close with the satin stitches, taking the stitch across the petal and working from the tip to the base. The scallop for the edge should be filled lengthwise with the padding described for the petals, and then covered with close buttonhole stitch.

#### Collar and Cuffs (Coat Set)

The stylish shawl-collar and cuffs now worn over coats and jackets may be made very inexpensively at home, if one is skilled with the needle. A very pretty, durable set may be made of white linen, with eyelet embroidery and satin stitch. Patterns for the set may be purchased of any paper-pattern agency, or the linen, with the design stamped on it can be had very reasonably. Poseidon floss, embroidery cotton, filo silk or linen thread are suitable threads for working the designs used. The collar and cuffs design should be worked on the cloth before the pattern is cut out. A design may be copied from a printed pattern, or designed by the maker. The linen on the hoop should not be stretched too tightly, and the stitch should not be drawn too tight, or puckering of the finished article will be the result. In cutting out the finished article, do not cut the threads of the edge.

The mitten cuff, reaching to the elbow, is characteristic of most of the waists that are worn under coats this winter. Dressy waists have elbow sleeves; some waists have full bishop sleeves, shirred into the arm holes, and having deep, fancy cuffs, pointed or in plain outline. Shirt waists are made with shirt sleeves with laps and link cuffs, or with bishop sleeves with deep or shallow cuffs.

Shirred frocks are very much in vogue for small girls, and are very attractive for older ones. The waist is shirred to form a yoke, and is arranged over a smoothly fitted lining, while the skirt is straight, shirred at the upper edge and arranged over a foundation yoke. Each are joined invisibly at the back.

#### Requested Cookery Recipes

Replying to S. M.—In selecting ducks or geese, see that they have soft, fat, smooth and pliant yellow feet and tender wings. The meat on the breast bone should be thick and firm, and the windpipe break easily when pressed with the thumb and finger. The feet of wild ducks are a reddish color, while those of the domestic fowl are of a yellow color. After selecting your duck, pick, singe, draw and wipe thoroughly inside and out; rub salt in with the hands, inside and out, and place in a dripping pan in a very hot oven. Pour around the duck a large cupful of white stock, and baste every five minutes with it. Cook thirty minutes, then try if it is done.

Annie.—A saddle of mutton should be trimmed and dressed at the market. As soon as delivered, remove the paper, wipe the meat with a soft cloth

wet in cold water; sprinkle with pepper, salt, and place on a rack in dripping pan and dredge the meat with flour. Roast in an oven hot enough at the start to sear (not scorch) the outside of the meat very quickly, in order to preserve the juices. Allow ten to fifteen minutes to the pound, according as it is to be rare or well done. Bake an hour and a half, basting every fifteen minutes with the juices in the pan.

Fried Oysters.—Take the oysters out of the liquor with the fingers, removing all bits of shell, and dry between soft cloths; season with salt and pepper, dip in flour, then in slightly beaten egg diluted with a tablespoonful of cold water, then in finely rolled cracker or bread crumbs or corn meal. Dip thus twice. Fry in deep, hot fat, and dip out when a rich brown (which should be very soon), and lay on light brown paper to drain. Serve immediately.

Josie.—To make croutons for soup, cut stale bread into small squares and fry in butter until a light brown. They may be made in quantity, and will keep, covered, until needed. They may be made of scraps of bread, left over, or a stale loaf may be used.

#### For Constipation

Replying to "Flotsam:—Steep two tablespoonfuls of senna leaves in one pint of boiling water, keeping very hot, but not boiling, for two hours. Strain, and put into the water two dozen figs or large prunes; cover the vessel and simmer slowly until no water remains, taking care not to scorch or burn. Put into a jar, and use as required. The senna leaves are a very common commodity to be had at any drug store, and not at all expensive—five cents worth being quite a handful.

No. 2.—(Contributed some months ago by M. G. R.) One pound of seeded (not seedless) raisins; one pound of figs; five cents worth each of senna leaves and caraway seeds; pint (or enough to moisten) of sorghum molasses. Pour hot water over the senna leaves and immediately pour it off; throw this water away. Chop the senna leaves, raisins and figs together and mix with the other ingredients. Put into a fruit jar or wide-mouthed bottle, as it does not need to be air tight. Half this quantity will make a good lot. Dose, teaspoonful, more or less, as needed, every night for a time, then every other night as long as needed.

No. 3.—Teaspoonful of best olive oil, half an hour before breakfast, and another teaspoonful half an hour after supper. The oil is a food as well as a laxative, and acts on the liver; it is eaten on salads, and can be used indefinitely, as it is harmless and nourishing. It can be had at the drug store by the full pint quite as cheaply as at the grocery store in so-called pint bottles.

No. 4.—Senna leaves, five cents worth; figs, fifteen cents worth; chop them together very finely, put in a fruit jar, and every day eat as much as half a fig.

#### Requested Recipes

Marshmallow Cake.—Make the batter after any good white cake recipe, and bake in layers. For the filling, boil one cup of sugar and four tablespoonfuls of water until it "ropes," then add a half pound of marshmallows torn into bits, and stir until they dissolve. Whip the whites of three eggs until very stiff; add three tablespoonfuls of sugar and stir into the syrup, beating hard all the time. Spread between the layers while warm, as it stiffens very quickly.

Library Paste.—Dissolve a teaspoonful of alum in a quart of warm water; when cold, stir in as much flour as will bring it to the consistency of cream, beating until perfectly smooth and free from lumps. Then, place it

on the stove and allow it to cook gently for a few minutes, stirring well meanwhile. Add two teaspoonfuls of corrosive sublimate, a few drops of carbolic acid and a teaspoonful of the oil of rosemary, clove lavender, or any essential oil, stirring it in well. This paste will keep a long while, and insects will not molest it.

S. D.—Try this for the rough, chapped hands: Keep a cupful of corn meal, thoroughly moistened with coal oil, on your wash stand. Rub the hands well with this mixture, then make a strong, soapy lather with some good, vegetable oil soap, and wet the hands with it, rubbing and scouring without further wetting until the dirt seems well removed; then wash thoroughly and rinse in tepid water. If the water is "hard," keep a bottle of saturated solution of borax on the stand, and pour into the water enough to make it feel slippery—about a tablespoonful to a half basin of water. Borax will cost from ten to fifteen cents a pound at the grocers' or maybe a little more at the druggist's. Put into the bottle all the borax the water will dissolve, "and then some." This is called a saturated solution. After scouring, rub a little oil or honey into the hands.

#### Query Box

(Friends, please do not say, "I am afraid I am bothering you," when asking for information. The more you ask, the better pleased we are; and the more I am called upon to help you, the more I must know, myself—a sort of mutual benefit association, you see.)

Flotsam.—See "For Constipation." Moths only disturb clothing while packed away. Will answer more fully in next issue.

Josephine M. G.—Thanks for recipes and kind words. Will use recipes soon.

Emma S.—Light or white furs may be cleaned with magnesia or wheat four or corn meal. See answer to Susie.

Ollie.—The removal of moles should not be attempted without a physician's advice. They cannot be treated as warts.

E. W.—As I have given so many tonics for the hair, I do not know to which you refer. Will give several of the best soon. I shall be glad to help you.

Housewife.—It was a mistake of the types. A young goose will be better roasted, or baked. An old goose, boiled or steamed until done, then browned in the oven.

Hattie S.—Herb teas are made by taking the leaves and stalks and pouring boiling water over them, letting stand until cold, then strain and sweeten to taste. Use the amount of both herbs and water the recipe calls for.

Olive M.—The trouble with the arm is probably brought on by over-use and strain; the treatment should be rest, and about three times a day apply a hot fomentation (of hot, moist bran) to the entire arm, from shoulder down to the wrist; the bran should be in a bag, and should be kept on as long as it is hot; then rub well with warm vinegar, and after that, with olive oil.

Susie.—To clean a white mohair garment, try magnesia, sprinkling it thickly over the garment and rolling, and after a few hours, brush with a soft brush; if not sufficiently clean, try it again. Wheat flour, or corn meal is also used to clean white things—white hoods, shawls, or furs, putting the article in a sack or pan with the meal or flour and rubbing well until clean, then brushing the substance out. If very much soiled, two or three changes of the meal or flour may be necessary.

Mrs. A. W.—A "drop-leaf" table is a board of any desired width or length, attached with hinges to the wall or window sill; having one or two legs, or supports, hung by hinges to the front of the board. When not in use,

the board is turned up against the wall and fastened by a hook or button, and the legs drop down flat against it. When wanted, lower the board, and the legs will swing into place as supports.

House-Mother.—If possible, the table should be set in the morning, and a very pretty decoration may be made of the fruit that is to be served with the last course. Fill a handsome fruit dish, or a large platter with nicely arranged oranges, apples, grapes, etc., and set on a bed of pressed autumn leaves, or moss, or a sprinkling of cedar. The edge of the dish may be concealed by sprigs of parsley, or other green leaves, or even fringed tissue paper.

#### Manure Water For Plants

It will depend on the condition of the plant whether liquid manure should be used or not. It should be used only on plants that are in a thrifty condition, and that are growing fairly well, or that are coming into bloom, and for that reason require extra sustenance. Liquid manure of a safe strength will be indicated by a very light straw color; but, besides taking the color as a guide, try this: Take a spray of foliage, or even a leaf or weed, and dip it into the liquid; if, after a short time, there is no visible evidence of injury, it may be considered safe to use. If it is too strong, the foliage will turn brown, or show some discoloration, with a withered appearance. Commence its use by giving it once a week; if the plants respond to such application, but still do not grow as may be supposed desirable, it may be used twice a week. The use of it must be determined by constant observation and good judgment. Very often, the only trouble with "spindling" plants is that they are kept in too warm an atmosphere, and one which lacks moisture.

W. D. reyDer, formerly a Chicago banker was, on December 18, released from the penitentiary where he had been confined on the charge of misappropriating funds.

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