# The Second Mrs. Stimpson By Mrs. Campbell

of her small shop window and across Rock road, which was steeped in spring sunshinesunshine that was not reflected upon her face. She was a plump, well proportioned woman, who would have been pretty but for the discontented droop about the corners of her mouth. The world had not used the second

Mrst Stimpson quite fairly and she did not feel on good terms with it. Stimpson was away at work all day; moreover, Stimpson was not a companionable person, and until Stimpson the younger put in an appearance six weeks previously, the second Mrs. Stimpson had found life decidedly dull in the country town to which fate had transplanted her,

As for the shop, there was neither pleasure nor profit in that, she thought. Business was brisk enough on Saturdays and on Thursdays-market days-when drovers came through the town with cattle, and all the countryside went shopping. But otherwise trade was chiefly confined to small children demanding "a penny's worth o' licorice," or "a peppermint stick "; and, if fortune favored the establishment, a party of thirsty cyclists who might drink half a dozen bottles of tersonade. Buth Eliza was not accustomed to that class of rade and would have said so plainly had there been any listener to whom she liked to talk. But a neighborly chat was a thing she eschewed! not relishing the company of other inhabitants of Rock road, who would one and all have been extremely pleased to come and gossip with her. As it suppened, however, there was no one in whom Ruth Eliza cared to confide, with the exception of that bundle of pink flannel previously referred to as Stimpson the younger, whose power of understanding was at the present stage limited.

Just now this young gentleman lay asleep in a wicker bassinette, decorated with cheap muslin and rose colored sateen, and his mother, who had finished early in the day all the work that duty and necessity required of her, having no particular occupation with which to speed the long hours of the afternoon, stood behind the counter, her hands on her hips, and melancholy lines settling on her fair skin. She was young and strong and she was desperately dull.

Suddenly a look of interest animated her face. She peered forward. "If there isn't Miss Fancourt! I do wish she'd step in here."

A quaint little figure was coming up the road-an elderly maiden lady almost as small as a child, with slightly bowed shoulders, but a brisk walk. Miss Fancourt of Fancourt manor-half a mile further on, where the old house was set amid its immemorial clus-was a lady who belonged to the crinoline period. Obviously she were one still beneath her three flounced skirt. Her closely fitting bonnet with its flat folds of ribbon was adorned with what was formerly called curtain-a kilted frill covering her knot of gray brown hair. Her coat was a comfortable garment with deep pockets and wide sleeves. Miss Fancourt had long ago adopted what she considered a suitable and becoming style of dress, and was never seen in anything else. She had conservative tendencles, and as, notwithstanding her age and oddities, she was of considerable importance in the little insular town of Red Regis, it will be seen that she was a person to be propitiated.

Ruth Eliza was perfectly aware of this, and had for long yearned after an opportunity, hitherto denied her, of furthering a scant acquaintance with Miss Fancourt. She gasped from suspense as the old lady approached her door. Miss Pancourt usually walked with an object in view. She had ow apparently come from the town and she seemed tired. Could she be persuaded to enter and rest awhile? Ruth

Eliza was prepared to dash out and proffer hospitality, though pride forbade it; fortunately, she was not required to immolate herself thus far. Miss Fancourt was guzing uncertainly in at the window; she turned the door handle, the shop bell tinkled, and Ruth Eliza lifted a flushed face whichin order to hide her anxiety-she had bobbed beneath the counter in search of some imaginary article she was supposed to have dropped.

'Good afternoon," remarked Miss Fancourt suavely. You have some excellent bananas"-she pointed to a bunch hanging from the ceiling. "I wish to have a few." "How many would you like, ma'am?" rejoined Ruth Eliza, reaching for a knife, and racking her brain for some-

Six, if you please. Your bananas are finer than any I have observed in the town and your fruit generally looks good." Miss Fancourt took a chair without being invited and glanced about her. "You seem to be a discriminating

thing to say that might detain her visitor before it was too

Stimpson buys the stock-that being what I always said never would do-it wasn't likely," returned Ruth Eliza bluntly. "Nor it wouldn't be wise, either," she added, as an afterthought, " me being no judge of such things." "Perhaps you have not kept a shop before?" said Miss

Fancourt gently. "No doubt it must be difficult to get ac-

"I was brought up to the millinery," was the bitter recronse. "I never had no call to set me hand to anything else till I took up with Stimpson.' 'Ah!" There was a world of meaning in the monosyl-

fully chose the choicest bananas. "It seems a long while since you were this way, ma'am,"

Does it?" said Miss Fancourt, with a smile that looked lmost deprecatory, and that certainly could not help being kind. "I wonder you're not too busy to notice who

goes by," "I get through me work quickly, ma'am. I never was like this afternoon-when time hangs heavy-me being alone

so much. If it wasn't for the baby-" Miss Fancourt's hand shook suddenly as she took the paper bag containing the bananas. She was going to say mething which seemed unkind. She disliked saying it imnsely, yet she had come for the purpose, for she felt that it must be said.

be answered, "when were you married?" Ruth Eliza flushed afresh, warmly.

Young woman," she inquired in a tone that meant to

We was married a year last Easter eve, to be sure." "I am truly glad to hear it." Miss Fancourt spoke with evident satisfaction.

"Where did the ceremony take place?" 

Stimpson you must know was called by name of Ruth Annie. was the place to live in, I thought, even then, and I've had do, but he said he didn't wish to bestir binnself looking elagkind hearted she was, which may have come to your knowl- so till the first Mrs. Stimpson was took with the disease that edge, living in the same place. A better woman never carried her off. Suffered something horrid with bad legs, stepped than the first Mrs. Stimpson, for all she was in the she had, for nigh, on a quarter of a century, she used to church and a happler couple never was," habit of saying that she was but a poor thing and getting say, and it set in to the bone and developed perry and titus. on in life. That was by reason of her having married Stimpson, who was ten or twelve years younger than she. She was always good to me and mine, having been a girl friend of my mother's. And when father died, in poor circumstances, leaving mother with a growing family through having lost a deal of money in the upholstering, which was his line of business, Mrs. Stimpson shed write up to mother: it wasn't for him drawing a steady wage of his own that Send Ruth Eliza along to Red Regis when you want to get way, he'd be nowhere, for this little shop, which it's always rid of one of 'em. It'll be a nice change for her and she can stop a long while.' And so I did, ma'am, and glad to Mrs. Stimpson managed it in her time-just to pleasure himdo it, too. Many's the school feast I've been to up at the but she couldn't make a profit to speak of out of it, though manor in those days, but you disremember me, which is but she put her back into it, she did which is more'n you can natural." Miss Fancourt shook her head evasively. Her say of me, to be honest. If you was to ask me, I should memory was certainly at a loss. For some time past she had say it helped her into her grave. There's nothing much funcied that she must be getting old.

"So many come and go nowadays," she said in an apologetic tone, " and girls grow up so fast. I used to know every one in Red Regis. Now it seems to me that I see nothing but strange faces. My sight is failing me, I fear, I knew the first Mrs. Stimpson well, and I may say, young woman, that it has been-you must pardon my plain speaking-a matter of sorrow to me that poor Stimpson, who I feel sure is a well meaning man, should have been led by loneliness into doing anything of which she would not approve."

She'd stood godmother to me as a little 'un, and that no cause to change my views since. Well, things went on The doctor said there wasn't no hope from the first, but she wouldn't have Stimpson told till she was dying. What she did was to send for me, and as I was just out o' me time I got a few days, as I thought, and came down.

course, was out. He works for Mr. Vetch, the builder, and if been his hobby to keep on with, don't turn much. The first coming in in a neighborhood like this. 'Tisn't to be ex-

She was lying abed-room over this-and Stimpson.

turns out worse I'll stick to him, so help me God, for I owe "Well, she had Stimpson upstairs after that as soon as ever he comes home, but I didn't know-not then-what passed. It wasn't for me to speak, and I hoped against hope she'd get better, and all would be forgotten. But she didn't, She died the next Tuesday, and me and Stimpson followed her to the grave. Ed looked for him to show sentiment for once in his life, but he was that quiet there was no knowing how he took it. When she'd been put away, as we were coming down Queen's lane on our road home, he out with what was on his mind. " Ruth Annie spoke to me about vou, said he. 'I wouldn't wish to go against any fancy of hers, and, all things considered, we can't do better. So you can take it from me Willing ain't the word for me,' I said. 'But a promise is a promise, and the dead don't give back no bond. I'm bound,' I said, 'so here I am, and I'll do the best I can. When's it to come off?" 'I cale late that three months is about long enough to walt as things be, was his answer, 'But there sin't no need for you to go back to the city. There's room and plenty, as you're aware, over the shop. I'd have to engage a woman if you went, so you may as well stop." 'It wasn't what you might call a canoodling courtingwas it, ma'am? Stimpson's not the sort to overstep the mark. I thought to meself at the time if you was half a man and give me a good kiss, I'd slap your face, but I'd like you all the better for it.

" So It happened-as most like you've heard-that I housekeeped for him those three months, bearing in mind the first Mrs. Stimpson's wishes, for I knew well she'd not rest easy with him handed over to a stranger. And when Easter eve came him and me walked up to church, quiet like, and got ourselves married. A sister of mine and her husband, living at Battersea, came down as witnesses. And over and above telling them, neither me nor Stimpson didn't feel no call to talk about the affair just then in the place, seeing it didn't concern any one else, and the time and all being rayther pre-

where, and he thought it best to go on as we was, for He

never was one to care what folks said. But I thought I

could do better by him if I married him, so we went to

she, 'he isn't fit to live alone. No widower is, and he hasn't

been accustomed to it at any time. I won't say nothing about

duty, Ruth Eliza, nor yet gratitude, for I wouldn't wish to

force the affections of the young woman, but if you can say

" And you said it?" inquired Miss Fancourt breathlessly.

I said it, ma'am. That comes of being too kind heart-

I'll take him," I said, 'for better or worse, and if it

the word I shall die happy."

That was the first Mrs. Stimpson's story. " 'Now,' said.

But dear! dear! The to-do there's been about it! You wouldn't believe that Rock road was so particular. I'm sure whatever kind of folk came to live in the neighborhood, I shouldn't want to interest meself in 'em. But that's the custom in the country, I'm told. In the city folks are too thick upon the ground to pay attention to any one who doesn't get in their way. Gimme the city, where there's more work and less talk. I've been forced to say to Stimpson more'n once. 'You'd best own up that we're married, and let's ha' done with it, if 'tis only for my sake,' but never a word passes his lips. He ha' got set onto himself at the works. I make no doubt, but all Red Regis knows there's nothing to be got out o' him, and his fellow workmen kind of take it ill that he's so unsociable, but I'm sure that's nothing to what he is at home. 'Tisn't cheerful living with Stimpsen.

"I can mind the day, Miss Fancourt, when I've had as many as ten of the neighbors in, asking whatever made me marry Stimpson, and anything else that came uppermostshort of whether I'd married him at all, which was what they really wanted to know. Terrible reflective, too, they were in some of the things they said. And if there happened to be anything going on at the manor to which you'd kindly invited 'em. I do assure you, ma'am, there's not a woman living in Rock road but 'ud come in and tell me all about it, just to mark the difference that I wasn't there meself. I won't say but what it made me mouth water, but I didn't care—not a jot," pursued Ruth Eliza fiercely, "till Mrs. Short at 19 said she wasn't a-going to have her fifth baptized along of my boy."

## Folks want such a deal of explanation

"Up at the church, to be sure," repeated Ruth Eliza. Silence reigned for half a minute while Ruth Eliza care- "Any one can have a look at the entry, I a pose," she added a little defiantly, "if they're set on seeing it. But folks want such a deal of explaining to-not meaning you, of course, ma'am. It's kind of you to come and I'm sure I'm only too pleased to mention how a happened. You see I couldn't go back o' me word to the first Mrs. Stimpson-and

that's how it came about." Miss Fancourt placed her old fashioned sunshade securely her knees, with her small, neatly gloved hands crossed one to let the grass grow under me feet. And there's days- over it, and drew up her feet on to the under rail of her Thus comfortably settled-the forgotten bag of

bananas lying on the counter-she regarded Ruth Eliza 'I should like you to tell me all you can," she said gently.

That is, of course, if you feel at liberty to do so." Miss Fancourt was a sympathetic soul, though withal of a prejudiced turn of mind. Her kindly old eyes were shining now. Henceforth the scepter of Fancourt manor might be

extended in Ruth Eliza's favor. Ruth Eliza plainly realized the probable issues at stake. She was relieved to find a ready listener in Miss Fancourt and broke boldly through

the unaccustomed crust of reserve that had been closing round her. Well, you see, ma'am, it was this way. The first Mrs.

Ruth Eliza, bridled. Politic reasons alone prevented the free expression of her feelings.

"I can assure you, ma'am, it was quite another pair of shoes, so to speak."

Miss Fancourt scented the girl's indignation, and replied soothingly: "No doubt, no doubt, I see that now. Popular opinion has been unjust to you, young woman, and I grieve that I should have allowed myself to be influenced to such a degree by the talk of the town which reached me. Pray continue your story. You became a milliner, I think you

"Well, ma'am," explained Ruth Eliza sulkily, "mother had moved into a small house at Walham and took lodgers, but Mrs. Stimpson it was that thought of geiting me apprenticed to the millinery. Wickens Bros. was where I wenta nice little shop at the west end of the main street, with a most genteel trade-and the business suited me wonderful

Ruth Eliza warmed to her subject as she proceeded. Then Mrs. Stimpson 'ud have me down here whenever I could get a holiday-her having always been partial to me. It's different-as most like you're aware, ma'am-to go to a place for a holiday, and to have to live in it. I never bothered me head about Stimpson in those days, but I enjoyed coming down here for a breath of country air, though the city

pected. Well, ma'am, as I was saying. Mrs. Stimpson she started from. "You have a baby?" took my hand and held on to it till it kind of came to me that she'd never leave hold.

" Dear! Dear" I said. 'I am sorry to see you like this. 'Ruth Eliza!' she said, 'I have but one regret in going and that is Stimpson. 'He'll take on terrible,' I said to please her, and could

ma' bitten me tongue out the next minute when I see what "'Ruth Eliza!' said she, 'I done a good bit for you, but

you're worth it. I got the best possible opinion of you, Ruth Eliza. If you was to say you'd have him, you'd take a load

"Well, ma'am, of course, it was true she had done good bit for me one time and another, but to pay it back that way had never been in me mind, and I was taken as you might say by surprise.

" Stimpson's sflent, said she, but he's kind. You'll never hear a hard word from him. I brought him up as a boy and I ought to know. He was own nephew to my sister Sarah's husband that died (which, of course, she'd told me many a time), and him having no parents of his own he lived along of Sarah and me from a little feller, and when Sarah died he was about 19, and folks began to talk, so t married him. I'd put it to him plain what I was about to and take a cup of tea with her next Sunday "

"To be sure, ma'am," asseverated Ruth Eliza, in whose mind this main fact had never been lost sight of him as fine a child at 6 weeks as you'd find in Red Regis. Jest you take a peep at him." Ruth Eliza retired into the little room at the back of the shop with Miss Fancourt at her beels. The second Mrs. Stimpson and the lady of the manor, now oddly in accord, stepped reverently and noiselessly to the side of the bussinette where the anub-nosed morsel of humanity reposed beneath the rose pink coverlet. Two tiny eyes twinkled as they bent over him. Stimpson the younger was awake, and no prince robed in purple and swansdown ever looked lovelier, thought Ruth Eliza. She forgot her wrongs-forgot even Stimpson-as ahe raised the child and took off his outer flannels. He snuggled a bare downy head against the ample curves of her neck and bosom, curves that swelled with mother love.

Miss Fancourt gazed at the pair appreciatively. Her sight might not be as good as it was once, but it enabled her to see a sudden and transforming beauty in Ruth Eliza. Bye and bye she surreptitiously wiped away a drop that glistened down the side of her nose.

"Ah." she said softly. "My housekeeper is fond of bables, Mrs. Stimpson. You must bring him up to the manor

By Ada M. Krecker.

## Practical Hints for the Busy Housekeeper.

From those conceded requisites a good conscience and good digestion, there is another indispensable to those who covet sleep and who have passed the heyday of youth,

and who have passed the heyday of youth, and that, need it be said, is a good bed.

The wise housewife does not defer for years the purchase of a hair mattress, sleeping, or half sleeping, on knobby and protuberant beds of straw, coin husks, or exceisior, while money is spent lavishly for gowns, trinkets and table luxuries. True, the first cost of a mattress of curled hair iaid over a frame of woven wire is greater than that of an inferior bed, but with ordinary care it will last a lifetime needing only occasionally to be taken apart and made over, when it is as good as new, and, being always sweet and clean, is a pledge in itself of refreshing rest.

Pillows, too, should be adapted to individual preferences if sleep is to come without too much courting. Blessings on the house-mother who allows to each member of the tamily a choice as to pillows, and who, when enacting the rôle of hosters, gives the guest at least two of a kind from which to make a selection. The most hygienic graceful, and restful sleep is that had without pillows, and that mother is twice blessed who can rear her children without the need of pillows.

Whatever material may go to fashion the sheets, whether cotton or linen, pray let there be enough of it, so they may be of goodly length for tucking in at the head and

goodly length for tucking in at the head and toot of the bed and come well down at either side. And beware of wrinkles. A sheet should fit the bed as the paper fits the wall. Sheets are usually seamless, but when made of two narrow widths of muslin, overlanded gown the middle, care should be taken to place the wrong side of the seam away from the sleeper, so that he will not be obliged to stretch a weary frame over this corrugation. As to blankets, in making the bed the open end belongs not at the foot, as ten out of a dozen women seem to fancy, but at the head the bed. If one be too warm with both folds a single blanket will keep off the chill, and toward morning, when the air is sensibly colder, one may draw up the second fold and be comfortable.

The Daily Dutiesthe general housework maid begin at 6

o'clock, her rising hour. By 6:30, after dress-

ing, stripping her bed, and opening the window, she leaves her room and is downstairs. She now opens the furnace drafts and puts on a little coal. She lights the kitchen fire, fills the teakettle, and puts on to cook anything that requires some little time. She opens the windows on the first floor, brushes up the floor and halls, and sweeps off the On Monday morning she rises early enough

front steps.

She goes over the bare floor in the dining room with a cloth, and dusts the dining room, puts more coal on the furnace, closes the drafts, and gives a look at the kitchen fire. She now sets the table for breakfast, laying everything nestly and evenly. She returns to the kitchen and prepares breakfast. She cuts bread, fills the glasses, and brings in the butter the last thing. When everything is served she announces

the meal, putting on a clean apron to wait on table. During the last breakfast course, she goes to the bedrooms, strips the beds, turns the mattresses, hangs the bed clothing over the chairs, and lets it air as she and then empties the waste water. She then goes downstairs and has her own breakfast, clears the table, scrapes the dishes, and puts them in water. She returns

to the bedchambers, makes the beds, dusts, and cleans the bathrooms. She washes and puts away the dishes, rinses the dish lowers, and puts them over to boil. She takes a peep into the pantry and refrigerator, wiping off the shelves of each, and scalding out the ice box three times a week. She then cleans and fills the

She now attends to any special duties like window cleaning or sweeping, stops it in time to prepare tuncheon, and sets the table for this meal whits airing the dining room. After luncheon she clears the table, darkets the dining room, and finishes any small duties left from the morning.

She how alreads her draws can and upon She then changes her dress, can, and apron.

brushes her hair, and is ready to wait on door. She has the afternoon tea tray ready take in promptly at 5, and carries it in

She starts in good season to get dinner, and if possible, so arranges her preparations that she can leave the cooking half an hour to set the table. If she has not dressed earlier, be immersed in the hot lard or drippings. Small fish can be fried whole; large ones she changes her waist before announcing

During the meat course, the soup dishes may be washed, and during the saiad course the meat course dishes may be washed. After serving the dessert, she has her own to get a good start at the washing, as prompt beginning insures time for rest in the latter part of the day. So on Tuesday with the ironing. On Monday the mistress assumes charge of the bed chambers and the dusting-

## Fish Fancies

The most essential point in choosing fish is their freshness, and this is determined as follows: If the gills are red, the eyes promi-nent and full, and the whole fish stiff they are good; but if the eyes are sunken, the gills pale, and the fish flabby they are stale and unwholesome, and though often eaten in this condition, lack all the fine flavor of a freshly

The fish being chosen, the greatest care is necessary in cleaning. If this is properly done one Washing suffices; the custom of allowing fresh fish to lie in water after cleaning destroys much of their flavor.
Fresh water fish, especially the catrish,

have often a muddy taste and smell. To get rid of this, soak in water strongly salted. say a cup of sait to a gailton of water, letting it heat gradually in this and boiling it for minute, then drying it thoroughly before cooking.

All fish for bolling should be put into cold water with the exception of salmon, which loses its color unless put into boiling water. A tablespoon each of salt and vinegar to every two quarts of water improves the flavor of all boiled fish and also makes the fissh firmer. Allow ten minutes to the pound after the fish begins to boil, and test it with a sharp skewer. If it runs in easily the fish can be taken off. If a fish kettle with strain-er is used the fish can be lifted out without danger of breaking. If not it should be thoroughly dredged with flour and served in a cloth kept for the purpose. In all cases drain it perfectly and send to the table on a folded napkin laid upon the platter.
In frying fish, like all fried articles, should

boned and cut in small pieces. If they are

ering, hardening at once, impervious to fat. Pan fish, that is, flounders and small fish generally, can also be fried by rolling in Indian meal or flour and browning in the fat of sait pork. Baking and broll-

ing preserve the flavor most thoroughly, Cold boiled fish can always be used either by spicing as in the rule to be given or by warming again in a little butter and water. Cold fried or brolled fish can be put in a pan and set in the oven till hot, thus requiring no over ten minutes; a longer time giving a strong, oily taste, which spoils it. Plain boiled or mashed potatoes are served with tish where used as a dinner course. If fish is boiled whole do not cut off either tall or head. The tail can be skewered in the mouth if liked, or a large fish can be bolled in the shape of the letter S by threading a trussing needle, fastening a string around the head, then passing the needle through the middle of the body, drawing the string tight, and fastening it around the tail.

To be a good neighbor is to be above every-thing else both friendly and obliging. To be a popular neighbor it is quite neces-sary to be an amiable, approachable, and dependable member of the locality in which you live. You cannot afford to be only self-interested. You must not deplore the expendi-ture of time and attention given to the task of placing yourself on the most agreeable footng with all those who live nearly about your home, and you should not make the mistake

of accepting one fellow resident as a comrade

and refusing even to notice another because

you consider the former is your social equal and the latter is not exactly one of the first families in the country side. In setting out to make yourself a genuinely popular neighbor, let it be one of your most fixed and valued rules that you not only accept but gladly invite the acquaintance of every resident in your vicinity, whether they are the children of colonial dames or the humblest of newly arrived immigrants from Europe. Among these of course con will Europe. Among these, of course, you will select your intimates, and many of them will

interest and civility. And do not be inclined to hold back overlong, to discuss and weigh preferred, the necessity of making the first advances Butter h when negotiating neighborly feeling between your own household and Blank's, which may have just recently been established next

Never take into profound consideration the fact that the Blanks are strangers and wholly unknown to your vicinit, and to your riends; that they appear to be neither beauifful nor interesting, rich, nor socially attractive. Do not wait to see how the other neighbors will receive them or what kind of appearance they will make at church Sunday. Give them a kindly welcome.

## Laying the Table-

See to it first that the table linen has been inundered well and ironed smoothly, with only one crease. The dising table, of course, is covered with a table felt, which is thick canton fiannel. Fold the napkins four times in Ironing, and then make one more fold with the hand to hold the bread, and place them at the left of the forks. Never use the family napkin rings when entertaining.

At each place put one of your best dinner plates, in which the oyster plate is to be set. Place at the right of the service plate as many knives as will be required before the dessert, each one with the sharp edge turned toward the plate and in the order in which they will be needed, beginning with the extreme right. At the right of the knives place the spoon for soup, which should be a tablespoon or moup spoon, with the inside of the bowl turned up: then the oyster fork at the extreme right. At the left place as many forks as will be needed and in the order in which they will be used; the fish fork at the extreme left and the entree of course, should be the largest, then the fork for the salad, all with times turned up, the last fork close to the plate. If you have not many courses the dessert spoon and fork may be on the table from the beginning. but if the meal be elaborate omit them until the dessert is served. Too profuse a display of silver is apt to be yulgar.

always remain the most formal of acquaintances, but do not live in ignorance of the fact
that so soon as a man or woman becomes your
neighbor, whether he is a millionaire or a
coal heaver, he has given you a claim on your

Butter has absolutely no piace at a well appointed dinner table and individual butter plates should never be used at dinner. Bread is never passed, the only bread used being the tell or small square piece that is folded in the

It is or small square piece that is folded in the napkin. This is eaten dry with the soup.

The decorations of the table should be modest. Flowers in the center or a growing plant are always in order. It is also in good taste to place a small bunch or a single flower at each plate. One or two small silver or glass dishes containing bonbons or salted almonds are usually placed on the table. Avoid using salt shakers, even if that should be your habit when alone. Place two small suit cellars and individual peppers, one black and one red, diagonally opposite each other on the table.

on the table.

The question of lighting the table is important, particularly if one lives in the country, where lamps must be used. Don't put one on the dining table, but place it on a small table in a corner and have it shaded. On the inble piace four tall candlesticks with fancy colored shades on the long candles, the light from these will be soft, without glare, and will be in much better taste than having too herce or strong a light.

Don't forget your finger bowls, which should be only one-half filled with water, and have some small flower floating on top, or even a geranium leaf. They can be filled with water and stand on the sideboard throughout the meat. Each linger which should be placed on a fruit plate, which has on it a small delly.

## Appetizing Apples-

These are invalid dishes which are equally BAKED APPLES .- Wipe, core, and page sour apples. Put in an earthen or granite ware baking dish, fill cavities with sugar, and allow six drops lemon juice to each apple, then cover bottom of dish with boiling water. Bake in a hot oven until soft, basling every eight minutes with sirup in dish. Care must be taken that apples do not lose their shape. Serve hot or cold, with or without sugar and cream;

APPLE SAUCE—Wipe, quarter, core, and pars two apples. Make a simp by boiling one-third cup each water and sugar and a few grains of sait six minutes. Add apples

apple do not lose their shape. Remove from

STEAMED APPLE SAUCE.-Wipe, quarer, core, and pare one and one-half apples. Put in saucepan, sprinkle with sugar, add few grains salt, and enough water to prevent apples from burning. Cook slowly until apples are soft, then rub through a sieve. The quantity of sugar and water used must depend upon the sweetness and juiciness of the fruit. Larger quantities may be pre-pared in these proportions.

BAKED APPLE SAUCE.—One and one-

half apples pared, cored, and cut in eighths, two tablespoons brown sugar, one teaspoon two tablespoons brown sugar, one tenspoon lemon juice, one tablespoon water. Put alter-nate layers of apples, sugar, and seasonings in small earthen baking dish; cover and bake in a slow oven one hour. A few gratings of natmeg may be used. Serve hot or cold. APPLES IN BLOOM -Select a medium

sized bright red apple. Wipe and put in small saucopan. Add two-thirds cup boiling water and cook slowly until apple is soft, turning frequently. Take from saucepan and remove skin carefully, using a silver knife. Scrape off all pulp that adheres to skin and replace on apple that the red color may not be lost; to water in sauce-pan add one and one-half tablespoons sugar, few gratings lemon rind, and three-fourths tablespoon orange judge. Let simmer until strup is reduced to two tablespoons then strain over apple. Chill and serve with whipped cream.

APPLE SNOW-Wipe, pare, and quarter one sour apple. Put in small strainer, place gver boiling water, cover, and let steam until apple is soft, then rub through a sieve; there should be one-fourth cup apple pulp. Beat white of one egg till stiff, using a silver fork. Sweeten apple pulp to taste and add gradual-by to beaten white of egg, continuing the

beating. Pile lightly on glass serving dish and serve with cream. STEAMED CUSTARD.-Yolks two eggs, tablespoon sugar, few grains sail, one cup scalded milk, one tablespoon wine, one-fourth tenspoon vanilla. Bent egg yolks slightly, add sugar and sail; attroonstantly while adding gradually hat milk. Cook in double botter, stirring until mixture thickens

and a coating is formed on at once. Chill and flavor.