

without injury to the fabric. When nearly dry press under muslin.

When acid of any kind gets on clothing, spirits of ammonia will kill it. Apply chloroform to restore the color.

There is no article used in cookery so valuable and yet so often despised as garlic. As a seasoning herb it is considered invaluable on the continent, and especially in France, where it is deemed essential to many dishes. In this country its use is comparatively recent, having been introduced by the foreign methods of cooking, which are rapidly growing in popularity. The great art of using garlic is to apply it to the dish so that it cannot be individually detected, even though supplying the basis of the particular flavor desired. Each root is composed of a number of lesser bulbs which the French call "gousses d'ail" (cloves of garlic). A few of these put in a saucepan of boiling water, boiled five minutes, removed, put in fresh boiling water another five minutes, and this operation repeated yet a third time, gives the desired flavor for use in gravies, sausages, etc. A garlic vinegar that can be readily made and kept on hand for flavoring, is as follows: On two ounces of garlic peeled and bruised, pour one quart of best vinegar. Close tightly, and in two or three weeks the vinegar will be ready to strain and use. A few drops will give the flavor desired.

A popular French method of preparing the garlic consists in pounding the cloves in a mortar, and adding sweet oil to give the appearance and consistency of cream. This is usually eaten with roasted or boiled meats.

A solution of the puzzling question as to why the English so frequently show a marked aversion for our lady fingers and sponge cake is given by Miss Bedford in the "American Kitchen Magazine," for April. Miss Bedford says that these particular cakes are served with light refreshments at funerals in all parts of the British islands, and often are sold under the name of "funeral biscuits." In Yorkshire, when prevented from attending a funeral to which an invitation has been given, a memorial card is received with several lady fingers folded in black-edged paper and fastened with black seals.

Even a tough piece of beefsteak may be made tender by brushing well on both sides with a mixture of equal parts of oil and vinegar. This should be applied with a pastry brush, taking care to see that the whole surface is covered. Put aside for twenty-four hours, when the steak will be found tender and excellent.

The latest addendum to the list of popular tid-bits are the old-fashioned, crisp "cracklings" left from the frying out of lard. These ancient dainties redolent are eaten cold spread on crackers for luncheon, or heated in the chafing dish and spread between thin slices of brown bread.

A mint chutney that is especially appetizing in summer may be prepared fresh whenever needed. Put into a mortar a handful of fresh mint, a cupful of seeded raisins, two tablespoonfuls of sugar, one of tomato catsup and a salt-

spoon of salt. Pound until the mixture is juicy, stir thoroughly and pour into a pretty glass or pitcher. No cooking is required.

In packing furs away in camphor, it should be understood that the pieces should not be allowed to touch the fur, as the camphor tends to lighten the color of the fur. The gum may be wrapped in tissue paper or put in cheese-cloth bags.

A great annoyance, in preseving time, is to have the cover of a jar refuse to leave its position. A triumph of mind over matter may be scored by inverting the jar and putting the top in hot water for a moment or two, when a slight effort will suffice to remove the heretofore obstinate cover.

In roasting small birds, fasten the heads under the wings, and lay a thin slice of pork on the breast of each bird.

While the decorations of a dinner offer wide latitude for the expression of individual taste, there are certain principles that usually prevail. At this time there is a preference for light and delicate effects as more pleasing than the darker shades. It is always in good taste to have the scheme of decorations appropriate to the season, and the character of the guests.

White is the proper garniture for brides; pink for the debutantes; red for Harvard functions; yellow for Princeton, and blue for Yale. These decorations are usually carried through the menu, while the dishes correspond to the color effects. Green is a specially pretty and easy color to carry—ferns, spinach, angelica, pistache and the green salads lending themselves with graceful acquiescence to the scheme. White is very severe, and must be used with discretion. Silver is its most effective ally. Silver candlesticks, with white candles and silver shades, a centerpiece of silver filled with ferns and white flowers—elder blossoms, lilies of the valley, roses or hawthorne; plain white china and silver dishes in abundance are all an excellent combination. A yellow scheme is singularly cheerful, and easily achieved. Gold-banded china, yellow glass and shades, and yellow flowers, the exquisite June yellow roses, daffodils, or later chrysanthemums can all be used in combination with food effects produced by eggs in various guises, bananas, carrots, salmon, oranges and lemons. The light of the dining room should be centred on the table, leaving the rest of the room somewhat in shadow. Grades of light are toned by the use of shades, those in silk, lace and paper giving each a different degree.

Small lamps are much less trouble than candles.

A tomato dinner was lately outlined by Mr. Gillette, instructor in cooking at Pratt Institute, with directions as to its management. The menu should include raw tomatoes, with French dressing; tomato soup, boiled halibut, with tomato sauce, and lettuce, dressed with mayonnaise; boiled potatoes in little balls; filet of beef with escalloped tomatoes, and French fried potatoes, stuffed tomatoes, and potato croquettes; strawberry sherbet and cheese, crackers and coffee. The guest card should be a square, white card, with the name in gilt

letters across the centre, and at one upper corner a tomato branch, with ripe fruit on it.

As eggs come from the grocers, the shells should be carefully washed before putting away. When broken, save all the shells, using a portion for settling the breakfast coffee, while the others may be put away in a box to use when washing bottles, carafes or vinegar cruets.

In sweeping, no better thing can be found to aid in collecting the dust than a newspaper. Take a sheet at a time, dip in a pail of water, press the water out until it ceases to drip, tear into pieces, and strew about the edges of the room. When sides and corners are well covered, sweep and most of the dust will collect on the paper. This is particularly efficacious in taking up the fluffy lint—on matting that is usually as elusive as a will-o-the-wisp.

To saute mushrooms in the chafing dish, break of the stems and peel. Wash quickly in cold salted water, wiping gently and thoroughly with a soft napkin to avoid bruising. Let them stand a few moments in melted butter before cooking as mushrooms need a great deal of butter. Put a good sized piece in the blazer, and when hot lay the mushrooms in face downward; cook a moment, turn and brown the outside, remembering that long cooking toughens. Sprinkle with salt and pepper, and serve while very hot, filling the little cups with gravy and mushroom juice. Garnish with watercress.

Few things give a hat or its wearer a more unkempt and shabby appearance than an ostrich feather limp and dejected, looking almost as forlorn as when it and its fellows arrived here fresh from ostrichland. Any one seeing an ostrich feather then would think it only fit for the ragbag; but a series of brisk scrubbing in warm soapsuds on a washboard, a judicious patching together and elimination of ragged places where Sir Ostrich has preened himself too vigorously, a curling and combing soon make of the ostrich feather a thing of beauty and joy forever—until it gets wet—when the process of rejuvenation again becomes necessary. The restorative process is so simple that when one knows just how, every woman can readily become her own feather artist. Have a teakettleful of boiling water; shake the feather vigorously through the escaping steam, taking care that it does not get too damp. This livens up the plume and restores brilliancy if it has become dull and dusty. Next take a silver fruit knife and, beginning with the feathers nearest the quill, take a small bunch between thumb and forefinger and draw gently over the blade of the knife until they curl as closely as desired. Follow this process up each side of the tip; then take a very coarse comb, comb out carefully, and the plume is as good as ever.

One of the best examples of sanitary progress are the public baths and wash houses just erected and formally opened by the Duke and Duchess of York at St. Marylebone Parish, London. In 1847 this same parish took the lead in providing the first complete establishment for public bathing. Now, after fifty years' continuous service, the exact-