

ing requirements of the age have demanded and received the establishment of new model buildings perfect in every detail. These have been erected at a cost of £50,000, and comprise four swimming and ten warm baths, a public wash house and laundry to accommodate seventy-four women, besides all the necessary waiting rooms, administrative offices, etc. In providing the ladies' swimming bath, the Commissioners have met the growing popularity of athletics among women, who are fast adopting the art of swimming as a necessary part of their education. The bath has a water area of 60 feet by 25, with a capacity of 44,000 gallons. All the swimming baths are emptied every night during the summer months and refilled in the early morning. The floor and walls are lined with white glazed tiles relieved with Faience tiles and colored borders and bands. The footings are paved with ornamental colored tiles with a wide marble margin. The baths are ventilated by electricity driven fans which afford a constant changing of the air. The public wash-house and laundry are contained in one large area, 76x64, subdivided by partitions into wash-house, drying, ironing and mangling rooms. The wash-house is provided with six rows of separate washing compartments, each containing two wash-tubs, with hot and cold water, steam supplies, and the necessary scrubbing boards, etc. A set of four steam-driven centrifugal wringing machines, and the high rate of speed attained, ensures the effective wringing of each load in three minutes. The drying room is fitted with two large hot chambers and seventy-four separate drying chambers, heated by hot air driven by a large blast fan. The ironing room contains two steam-driven mangles, large ironing tables, drying horses and gas-heated ironing stoves. The whole of this department has been provided for the exclusive benefit of the working classes, who for the low charge of three half-pence an hour, have the full use of all these appliances for cleansing.

Before putting table linens in the wash, they should be carefully looked over, weak spots strengthened, and worn places darned before they attain disastrous size. When the cloth is exceedingly fine these spots may be darned with fine linen ravelling or the finest French embroidery cotton, with a thin stay of linen cambric laid on the back if absolutely necessary. Fine table linen may seem costly in the start, but it will endure for many years with care, retaining to the end its original lustre and purity and losing nothing in value with judicious darning. It is poor policy that gives the family for everyday poor, sleazy damask, that never looks well, and does not pay, while reserving one or two choice tablecloths for guests. It is far better to divide the expense and have good table linen every day.

Contrary to general practice, Miss Parloa says, that salt should not be added at first to any starchy food, as the salt hardens the granular tissues. An exception is necessarily made for anything that is not to be stirred while cooking, such as rice and some of the other cereals.

While green vegetables have not the nutritive value of grains or tubers, they

are specially valuable for their flavor and mineral constituents that give zest to the jaded appetites, and stimulate the tired nerves. At this season of the year, and as the weather becomes warmer, nature, who always knows what she is about, takes away the taste for heavy, heat-producing foods, and implants a longing for the cool green of salads, the sweet juiciness of early peas and beans, the crispy cucumber, the luscious tomato and succulent corn—a longing that should be recognized and provided for by the wise housekeeper. Put an embargo on the butcher and draw carte blanche on the garden, or, failing that delight, the responsible market gardener. If you are blessed among women in being able to gather the vegetables yourself, garner them in the early morning with the dew still on. Asparagus is hardly fit to eat if left until the greedy sun has drawn out half its juices. If the exigencies of a busy morning forbids taking the time necessary to pick the basket of peas, let the children gather them the evening before, then set on the cellar bottom over night. Corn is infinitely better cooked the day it is picked, as the sweetness disappears with standing. Put the cucumbers on the ice, and the lettuce in a pan of ice water. Many of the most nutritious elements of green vegetables are lost in the boiling. Spinach requires no water. If allowed to heat slowly, enough of the juices of the plant will exude to answer for the cooking. Peas should never be washed, as the flavor is destroyed by so doing. If care is taken in the shelling to put the peas in a clean pan by themselves, instead of back among the pods, they will require no washing.

In boiling corn, cover the kettle with a few of the inner husks, which impart a sweet flavor to that delicious vegetable. String beans require very little water in their cooking if allowed to stew slowly. Cut the pieces diagonally about a quarter of an inch in width. Beets should never be cut when preparing them for the kettle wash carefully, so as not to break the skin, which will readily slip off when cooked. Cabbage is more easily digested if cooked slowly with but a trifle of water in the bottom of the kettle, while cauliflower is better steamed.

The newest combination in summer furniture is an artistic blending of birch and woven grass. The frames of divans, tables and chairs are of the birch, an exquisite russet yellow, with satin finish, while the table tops, cushions and backs of the chairs and divans have the soft greenish yellow effect of the midsummer harvest fields.

Rice is a good vegetable for dinner on Mondays, says Miss Parloa, as the water in which the rice is boiled, is one of the best things for starching mourning goods or any delicately colored fabric.

Do not use potatoes after they begin to sprout and are soft and spongy. Supply their place, until the new potatoes are sizeable, and abundant, with macaroni, rice or hominy. The latter, cooked with cheese is an excellent addition to the plain home dinner. The hominy is first boiled as for breakfast serving, then spread in layers in a buttered pudding dish with grated cheese between each layer, and sprinkled on top with a few tiny bits of butter added.

Set in the oven long enough to melt, any brown the cheese and serve. Rice may also be prepared in the same way.

The old blue and white homespun spreads of our grandmothers grow in favor for decorative purposes as the years multiply. Not only are they in demand for portiers, but for upholstering window or corner seats. In a blue room their effect is charming.

One was seen lately on the floor of a prominent artist's studio, hobnobbing affably with a beautiful Kurdistan rug; but its use in this capacity seemed almost profanation, although undeniably effective from an artistic standpoint.

A fruit salad very highly esteemed at a school restaurant is made in the proportion of three to five oranges, half a dozen bananas and two lemons. Slice, put three quarters of a cup of sugar on top and allow to stand on the ice. If not enough juice is extracted add a syrup made of one pint of sugar and a half pint of water. Canned pineapple is sometimes added. This will serve twelve people.

A platter of cold pressed beef evenly sliced makes an acceptable addition to the luncheon or supper table. Buy three or four pounds of porterhouse flank, wash thoroughly and quickly in water, to which a little soda has been added, cover with boiling water, and put over to cook. Remove the scum as it rises. When nearly tender salt and pepper to taste, adding any other spice desired. A bay leaf added when the meat is first put over is generally liked. Stew slowly until very tender with just enough water to cover. Take out, skin, score the meat, and put to press with the liquor poured over it.

The old reminder "R. S. V. P." ("answer, if you please") is out of date on written invitations. The laws of etiquette governing the receipt and acknowledgment of invitations are supposed well enough understood to dispense with any jogging of the memory.

Rhubarb chutney is one of the nicest of relishes, and may be put up now to last through the year. As it is one of the delicacies that cannot be bought save at the very largest grocery houses, and then at a considerable expense, its manufacture at home gives one a feeling of exclusiveness that is quite enjoyable. The rule as given by Miss Corson calls for two quarts of the rhubarb, stewed in just enough water to prevent burning, and sweetened to taste with light brown sugar. Meantime boil to a syrup a pound of brown sugar and a pint of vinegar, seed and chop fine one pound of raisins, peel and chop fine half a pound each of button onions and shallots, one small garlic scalded and peeled, and half a pound of sweet red chillis. Mix these with a pound each of bruised mustard seed and salt and a quart of vinegar. When the rhubarb is tender, put all in a large earthen bowl or jar and stir with a wooden spoon until the chutney is smooth and evenly blended, adding a trifle more vinegar if needed to make the chutney the consistency of French mustard. Seal in wide-mouthed bottles with melted paraffin, or tie with bladder wet in hot vinegar.

A brilliant effect in table decorations