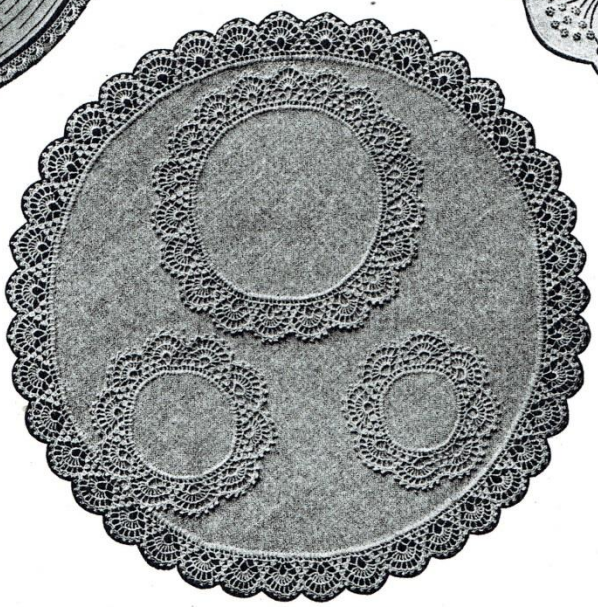
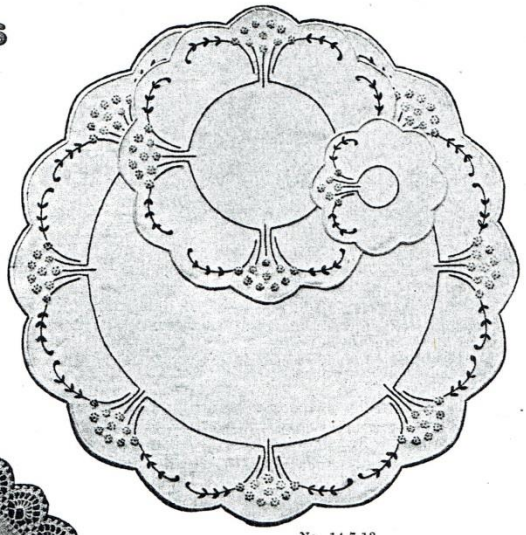
Luncheon Sets in Embroidery Tatting and Crochet

No. 14-7-12
IN BLUE, GREEN, AND YELLOW
Designed by Helen Bailey

THE set above is simple but effective in design. The work is in satin-stitch and outline. The flower petals are in two shades of blue, the darker at the sides, and unpadded. The yellow centre is built high above the green surrounding it. Stems are in close outline alternating green with the darker blue. The buttonholed edge is in the lighter blue carefully run, but without other padding. Use three threads of stranded cotton throughout.



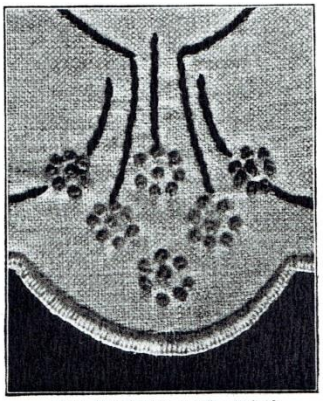
A SET FOR THE BUNGALOW
Designed by Mary E. Fitch



No. 14-7-13
FRENCH KNOTS AND LAZY DAISY STITCH
Designed by Helen Bailey

FRENCH knots and lazy-daisy stitch give an effect which would be charming with Dresden or gold-banded China. For the French knot flowers, in two shades of pink and light blue, use all six threads of stranded cotton and wind around needle once. For the light green stems and lazy-daisy leaves use four threads and four for the buttonholed edge, which is in white and well padded. A color diagram which is supplied with the pattern gives the exact placing of colors.

FULL-SIZE DETAIL OF NO. 14-7-12



FULL-SIZE DETAIL OF NO. 14-7-13

BUNGALOW LUNCHEON SET. *Materials.*—Linen for centres; No. 20 crochet cotton; and a No. 9 steel hook.

1st row—Into rolled hem make t (thread over once) with 2 ch between, having a number of open spaces divisible by 8.

2d row—* Three ch for t, 3 t into space (sp) beneath, drawing thread through first 2 sts of each t, leaving 2 sts on hook each time, thread over and draw through all 5 sts at once, ch 3, skip one sp, 4 t in next sp, joining last 5 sts as before, ch 3, skip one sp, 4 t into next sp, ch 3, skip one sp, d t (thread over twice), into next sp, ch 7, 1 d t into same sp, ch 3, repeat from * around, joining last 3 ch into top of group of 4 t.

3d row—Slip stitch into sp of 3 ch, ch 3 for t, 3 t into same sp, joining as before, ch 3, 4 t into next sp, * ch 2, 9 d t with 1 ch between into sp of 7 ch, ch 2, 4 t into sp of 3 ch between groups of 4 t, ch 3, 4 t into next sp, repeat from *, always join-

[CONCLUDED ON PAGE 29]

TATTING MAKES AN ATTRACTIVE SET
Designed by Gwen Keys

TATTED EDGE FOR DOILIES. Large size. *Materials.*—Number 30 Cordonnet crochet cotton and a fine quality of linen.

Begin with a large ring (r) of 9 d s, 5 p with 2 d s between, 4 d s, then another r same size, joined to first by 1st p. Fasten on second thread and make a ch of 4 d s, 2 p with 2 d s between, 4 d s, join to 1st p of the r, and make another ch same as first, turn, and make two more r, joining first one to last p of preceding r and joining the 2 r to each other. Alternate the 2 r and 2 ch until 33 of each are made.

For the outer edge make r and ch alternating thus: Two d s, join to p between 2 r, 2 d s, close, fasten on second thread and ch of 4 d s, 5 p with 2 d s between, 4 d s.

For the second size doily make border as in plate size, leaving off the outer row, and making the ch of 4 d s, p, 4 d s. Repeat 2 r and 2 ch 22 times. (See illustration.)

For the tumbler size repeat the rings and chains 14 times.

FOR DESCRIPTION OF PATTERNS SHOWN ON THIS PAGE, SEE PAGE 34

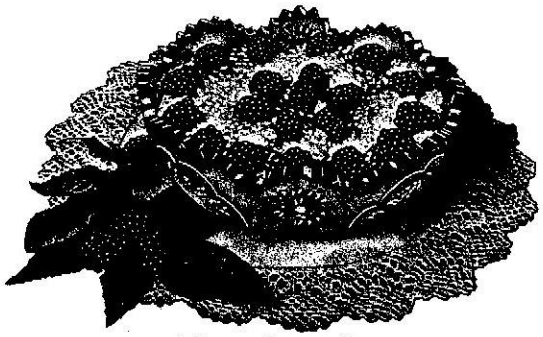
Blackberries for Winter

By Elma Iona Locke

WHEN there is a surplus of berries, after using as many as possible in their fresh state, which is the most wholesome way for using all fruits, there are many methods of preserving them for winter use, such as preserves, jellies, etc.

CANNED BLACKBERRIES.—For a quart can take one cupful of water and one cupful of sugar and boil together, skimming off any scum. Put in two boxes or quarts of berries and let cook a few minutes, just enough to heat the berries thoroughly clear through, too long cooking will make them hard. Have the cans thoroughly scalded, set in a dish of water, fill brimful with the boiling-hot fruit, and seal at once as tight as possible, with well scalded rubbers and covers. When cold keep in a cool, dark place.

BLACKBERRY PRESERVES.—Select large, ripe, firm berries, and to each pound allow three-fourths of a pound of sugar. Spread the berries on plates or platters, and sprinkle the sugar over them, let them stand for one or two hours, then put into the preserving-kettle with all the juice, but adding no water. Let them heat slightly until scalded but not boiled, skim out the berries on to plates, let the syrup boil rapidly for five minutes, then put back the berries and let simmer (not boil) for ten or fifteen minutes. If they show a tendency to break, take them from the fire at once, and seal in glass cans.



A TEMPTING BREAKFAST DISH

SPICED BLACKBERRIES.—Put one cupful of vinegar in a porcelain kettle, add two cupfuls of sugar, two and one-half pounds of blackberries, and one tablespoonful each of allspice, cinnamon, and cloves, tied in a bit of muslin. Bring to a boil, then skim out the blackberries, boil the syrup for one hour, put back the berries and let boil for fifteen minutes, then put in jars and cover tightly.

BLACKBERRY JELLY.—Choose large, juicy berries that are rather under-ripe, mash well, and drain through a jelly-bag. Measure the juice and allow the same amount of sugar. Heat the juice in a preserving-kettle, and at the same time have the sugar heating in the oven until hot but not colored at all. Let the juice boil for twenty minutes, add the hot sugar, stirring until dissolved. let boil for a few minutes, or until it will jell when a little is cooled.

BLACKBERRY AND APPLE JELLY.—Wash three pounds of sour apples and cut in quarters without peeling or coring, remove any imperfections and the blossom ends. Put them in a preserving-kettle with two quarts of water and two pounds of blackberries. Let them boil until the apples pulp, then put in a jelly-bag and let the juice drain off. Boil the juice for twenty minutes, add an equal amount of hot sugar, and let boil rapidly until it will jell.

BLACKBERRY JAM.—Weigh the berries, put them in a preserving-kettle and mash well, let them boil for twenty minutes, removing any scum that rises. Add three-fourths of a pound of sugar for each pound of the berries, and let boil ten minutes, or until as thick as liked.

BLACKBERRY MARMALADE.—Mash the berries, cook them in their own juice until thoroughly heated, then press through a sieve to remove the seeds. Return the pulp to the fire with one-half the amount of sugar as pulp, and boil rapidly for twenty-five minutes, stirring constantly.

BLACKBERRY PASTE.—Put two quarts of ripe blackberries in an earthen jar and set it in a kettle of boiling water, let boil until the juice is well extracted, then press through a sieve. Mix with the fruit an equal weight of sugar, and cook until it is a firm paste, stirring constantly to prevent burning. Spread on plates and set in the oven until nearly dry, then cut in squares, cover both sides well with powdered sugar, and pack away with layers of white paper between. This is nice to use with desserts.

PICKLED BLACKBERRIES.—Make a syrup of two pounds of sugar, one pint of best vinegar, and one tablespoonful, each, of ground cinnamon and cloves (tied in a bag). Add six pounds of blackberries to the boiling syrup, and let boil very slowly for fifteen minutes. Seal boiling hot in pint jars.

BLACKBERRY CATCHUP.—Mash five pounds of blackberries, heat through and squeeze out the juice. Strain, add one pint of vinegar, two pounds of brown sugar, one tablespoonful, each, of allspice, cinnamon, and cloves (ground), one teaspoonful of pepper, and one-half tablespoonful of salt. Boil until thick, then bottle and seal.

BLACKBERRY CORDIAL.—Mash juicy ripe blackberries and strain them through a jelly-bag without heating them. To one quart of juice add one pound of white sugar, and one tablespoonful, each, of allspice, cinnamon, cloves, and nutmeg (ground), tied in a muslin bag. Boil all together for half an hour, then seal up hot. This is a fine remedy for summer complaint, etc., the usual dose being a tablespoonful.

BLACKBERRY VINEGAR.—Put eight quarts of ripe blackberries in a stone jar, cover with a quart of good cider vinegar, keep them under a plate and weight, tie up closely, and let stand for three days in a cool place. Squeeze, strain, and measure, boil, and skim until clear, then add one pound of sugar for each quart of juice, and boil for one-half hour. Seal hot. Add one or two tablespoonfuls to a glass of cold water for a delicious drink in hot weather.

Bungalow Luncheon Set

[CONCLUDED FROM PAGE 7]

ing groups of 4 t with a last st through 5 sts left on hook, join into top of t. *4th row*—Slip stitch into 3-ch sp, 4 t into same sp, joining with a last st, ch 1, * 8 d t with 2 ch between into sp between 9 t of 3d row, ch 1, 4 t in sp of 3 ch, ch 1, repeat from *. *5th row*—* Two d into sp of 1 ch, 2 d, picot (4 ch and catch back into first), 2 d into each sp of 2 ch, repeat from *.

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