

HE repairing of household furnishings deserves a chapter all by itself, for even reasonable wear and tear leave havoc in their path, to say nothing of the occasional, unavoidable accidents which result in great splotches of ink or naint or in long. splotches of ink or paint, or in long,

splotches of ink or paint, or 12 long, jagged tears.

More accidents can happen to floors and their various coverings than any but a housewife could imagine. Hardwood floors suffer from scars and spots; ordinary wooden floors eagerly absorb grease and dust, and perhaps shrink into cracks; while carpets and rugs and cracks; while carpets and rugs and mattings have their own peculiar

trials in almost endless variety.

Grease spots on oiled or waxed floors do comparatively little damage. As much of the grease as possible should be wiped up, and the rest washed off with soap and hot water, doing the weshing as quickly as poswashed off with soap and not water, doing the washing as quickly as possible. But on ordinary wooden floors such tactics only drive the grease into a greater space. There's nothing for it but to draw it out. Anything that will absorb it quickly may be applied, with French chalk or pipeclay or fuller's earth in preference—if you've time for preference. But cornmeal, or fine oatmeal, or even flour, will do the trick. As fast as the chalk becomes discolored, scrape it off, and spread on fresh chalk. Sometimes, with an obstinate spot, especially if it has been allow-ed to sink in before treating, a solution of washing soda may be applied, and then the chalk, or other absorbent, spread or. • Alcohol spots are often found on

hardwood floors—as on furniture—caused, usually, by the careless sprinkling of perfumes, which are based on alcohol. When they are fresh, the "ounce of prevention" is fresh, the "ounce of prevention" is linseed oil, dropped on and allowed to stand for a short time, and then rubbed down. Linseed oil will often restore an old alcohol stain, and a good furniture polish almost always sets things to rights.

So many carpets are made rug-fashion, with the floor around the edge varnished, that the greatest cause of old-time troubles—the impossibility of moving a carpet laid to fit every whimsical turning of wall or bay window-has been mini-

But carpets will wear thin, and seams get threadbare. The thin places there's nothing much to be done for (except possibly cover them with rugs, where the strain is greatest); but seams should be carefully looked after. If the carpet is laid flat, and you don't want to take it up for mending, get carpet thread and one of the curious curved needles that upholsterers use. But be careful how you use that needle. careful how you use that needle—your fingers will probably play odd tricks because of its unaccustomed

For ink stains on carpets or rugs, sop up all the surplus ink as quickly as you can, and then scrub the stain with a cut lemon. Grease stains should be treated with French chalk, renewing the chalk as often as it discolors. Most other stains can be washed off by rubbing with a cloth,

dampened in soapy water.

Rugs which have curled up at the corners may be induced to lie flat if buckram or stiff canvas be sewed under the corners, letting the canvas run under farther than the turn of the "curl." Mattings are the better for an oc-

casional wiping up with salt and water; but wring your cloth out bu-til it is more like a damp rub than

washing. Stains on wallpaper can often be drawn out by the application of a hot iron over blotting paper. And the deposits of fine soot which often

darken a ceiling paper (if lamp or gas fixture be placed high) may be wiped off with a soft cloth. But it must be delicately done, and a fresh spot of the cloth chosen for every

spot of the cloth chosen for every application, or the soot will streak, and the spot spread into the clean surface adjoining.

Curtains are better to be washed, but the original buying is responsible for whether or not they will. For the drapery sorts, the occasional spots may be cleaned off with powdered chalk.

The simpler forms of furniture The simpler forms of furniture you have the better. Dust gets into carvings in a most aggravating, hard-to-get-rid-of way. The best way to clean the woodwork is with oil, rubbing steadily, and letting as much oil as the wood will absorb perfectly sink in.

And linens! There's a world to do for them, besides the first hemining and the endless keeping them clean. They should be gone over every month or two, and the weak places hunted out. Holding a sus-

picious place between you and a light will determine whether or not it is really weak. If these spots are darned before the linen actually wears through, the darn will be less noticeable, and will, besides, put off the day of wearing through as late

as possible.

As to spots (and spots and stains should all be removed before doing up), plunge your linen in milk if an ink spot has got on it, and change the milk soon if the spot is so fresh as to blacken the milk perceptibly.

If not, let it stand all day, and put fresh milk in at night, and again in the morning, if the stain proves ob-

Cover iron rust stains with salt, moistened with lemon juice. Let it stand for several hours, and then rinse off with tepid water. If any trace of the stain remains, repeat the salt and lemon.

For fruit stains, as for those made by coffee or tea, spread the cloth over a bowl, and pour boiling

cloth over a bowl, and pour boiling water through, emptying the bowl and pouring on fresh boiling water until the stain disappears.

Scorched places should be wet, soaped and laid out in the sum—the spot practically being bleached out. Any but a most obstinate scorch will yield to this simple treatment.

INDIVIDUAL RIGHTS OF **SERVANTS**

By Mary E. Carter

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Those who are scrupulously just acknowledge, and carefully avoid interfering with, the rights of acknowledge, and carefully avoid interfering with, the rights of they may stand to them. Whether it be as parent and child, or as employed and employe, or in those relations reversed, the rights of all of us are as much our own as any private property which belongs to us, and wheever infigure the standard of the standard

STICK TO CONTRACT

Frivileges are granted because of a kindly feeling of the granter, or possibly, at times, because something is expected in return. Thanks are always due from the recipient who is favored with privileges. But we take our rights whenever we are not hindered from so doing, and are under no obligation at all to express any thanks for being left in undisturbed possession of what belongs to us. The domestic enters household service with a verbal agreement regarding her duties and certain wages and leisure times stipulated for. These are her rights, and any one who deprives her of any one of them is guilty of injustice, and, if it be done without her free consent, is also open to the charge of havany one of them is guilty of injustice, and, if it be done without her free consent, is also open to the charge of having broken the contract. The maid has as good a right to refuse to work, or iron, or cook, or sweep, after agreeing to do that work, as her employer has to deprive her of her day off, or her leisure hours because she happens to be in the house. Simply because the girl is within call—when it is her time off—gives no employer even the privilege, much leas any right, to call upon her for service at these times. On the contrary, no matter what the emergency, fire and flood excepted, if it be her time off a maid should not be asked to do anything without a definite acknowledgment that you are asking a favor of her, and intend to repay it, or else a bargais should be made for the extra service desired. And, further, the servant has a perfect right to decline to sacrifice her precious lesure for any compensation, whatever. When we realize how little personal freedom, or time to call their ows, house servants, women especially, usually have, it is no wonder that they feet aggrieved to be called from their rooms, after they have spent many hours at continuous work, and their lawful period of respite, has arrived.

CAUSE OF SHORT SUPPLY It is not a question of how all the housework is to get done, neither is it a question of how the overburdened housewife is to get along, but it is a question of how the overburdened housewife is to get along, but it is a question of fair hours for one who is in no way responsible for the amount of housework that has to be done in a large family with only one or two domestics, or in any case where the "hired help" is inadequate. "Put yourself in her place" is a good motto for every inconsiderate housekeeper to con daily. Probably carelessness with regard to the rights of household servants causes the greater part of the dissatisfaction of those who might be willing to experiment in self-support by going out to service, from entertaining the thought.

Only a little while ago in one of our papers nearly a page was devoted for the much-bruited question of domestic service. Among other statements was the following:

"The most bitter opponents to their daughters becoming servants are the mothers who have been domestics themselves. They place every obstacle in the way of having the girls trained, they make every effort to procure them work in factories and shops, and prefer that they should bring home less money than they could earn by living out.

It behooves all householders to ask themselves the question: "Why this repugnance on the part of the mothers who have been domestics themselves." It speaks volumes to those who think.

Marion Harland's Little Chats With Housemothers

twenty minutes, or they may be washed in the regular way and then boiled, as above noted. They will come out snow-white, and the most delicate fabrics will not suffer from this procedure. In the for-mer case, however, when boiling directly after wringing out of cold water, it is well to rub badly soiled pleces on the board. We have adopted the above method since over five-years ago, and found it very satis-factory.

C. S. (Milwaukee, Wis.).

One of our honored band of octoge-narian members, all of whom are active in the work of our housewifely league, writes: writes:

If I am living and have your address at
Christmas time, I will, with your permission, send, you one of my mince pies, made
of corned beef, R. B. McN. (Chicago, Ill.). When the mince-meat is ready let me know through a letter addressed in the care of the paper in which you see this, and you shall have the desired address. Apart from the pleasure which the knowledge of your kindly wish gives to me, and the gratification I shall get from the consumption of the pie, there effers into my anticipation of these, lively curiosity as to the merit of the composition of mince-meat founded upon saited beef.

Before I had been a housekeeper six months, a notable Virginia manager wrote to me in response to a query on this head:

Dear Child: You cannot possibly make eat-

I said, some months ago, that one of the audaciously sublime mottoes of our constituency is:
"If you are told that a thing is im-possible, make it a possibility by doing it?"

In the spring when eggs were 22 cents a dozen, I put up five dozen in a stone crock, placing them points downward, and covering all with a solution of water glass (coating me 15 cents). I used a plat. My brother has put some eggs away in slaked lime. I will let you know how they have kept, both in the lime and also those put away in the glass solution. Solution will be solved to the coat of the case, covering them completely; sealed the lar, and placed it in a dark oart of the ceilar. I do not intend to upen the jar until near Christmas. Last Christmas I ate an egg which had been kept in this way, and it

K. H. (Cleveland, Ohio).

Having received many valuable suggestions and recipes from your page, I feel that about fixe to do a little in return, my two favorite recipes for cold catsup and chill sauce. A. D. B. (Meirose, Mass.) The recipes will appear in their appropriate corner. They are good enough to be held over to another season by those who cannot get raw tomatoes and peppers in the market now.

together in the hands? And that stubborn paint spots can be taken out by equal parts of immonia and turpentine—no matter how old and dry?

And that grass stains on children's end to common yellow shoes yield immediately and—that gum arabic, dissolved in hot water and mixed with plastee of Paris, to a thick paste makes a durable cement for broken china.

With apologies for such a long letter.

MOTHER, OF MANY.

say.

If ink-slingers and mothers would but heed what you and other practical people write who have profited by their own experiences, and would save others a lesson or two, there would be more room

(2.) Should they be deeply set, dissolve an ounce, each, of baking sods and chloride, and dip the stained portions in the solution. At once rinse in tepid water, to prevent the rotting of the fabric.

washed out at the court of the shine.

(5.) Mildew may be removed by chalk and soap and exposure to the sun.

(7.) Fresh ink will give way, if washed in new milk at once, and with plenty of

RECIPES FOR TOOTHSOME SOUPS AND SALADS AND OTHER DAINTY DISHES

Imitation Pate de Foie Gras

Boil a beef tongue the day before it
is to be used, and a like number of
pounds of lean veal. Grind first one,
then the other, in a sausage-cutter,
keeping them in separate vessels until
you are ready to pack. Season the
tongue with pepper, powdered sweet
herbs, a teaspoonful of made mustard, a
little numeg and cloves—just a pinch
of each; the veal in like manner, with
the addition of salt. Pack in alternate
spoonfuls in jars which have been well
buttered. Press very hard as you go
on, smooth the top and cover with
melted butter. When this cools, close
the cans and keep in a cool, dry place,
Turn out whole or cut in slices.

Lobster Salad tricks because of its unaccustomed curves.

If you've needle and strong linen thread, which doesn't match the dark carpet you want to mend, and the right color of thread isn't at hand, the colors contained in an ordinary paint-box will stain your thread to a shade that will tone in well, if your eye is not keen enough to blend colors until you match your shade exactly.

Lobster Salad

Plek out the meat from a fresh, well-holded lobster. Cut with a sharp knife into small dice, taking care not to tear the meat. Set on lee while you make a sood mayonnaise, which, in turn, must sood mayonnaise. Have ready one-third at bowl, sprinkle with cayenne and salt and stir lightly into it a cupful of mayonnaise. Line a chilled bowl with crisp lettuce, arrange the salad within this good mayonnaise. In a bowl, sprinkle with cayenne and salt and stir lightly into it a cupful of mayonnaise. Line a chilled bowl with crisp lettuce, arrange the salad within this command the meat. Set on lee while you make a sood mayonnaise, which, in turn, must sood mayonnaise, which, in turn, must sood mayonnaise, there was not to tear the meat. Set on lee while you make a sood mayonnaise, which, in turn, must sood mayonnaise, which, in turn, must sood mayonnaise. I have ready one-third at bowl, sprinkle with cayenne and salt and stir lightly into it a cupful of mayonnaise. Line a chilled boster. Cut with a sharp knife into small dice, taking care not to tear the meat. Set on lee while you make a sood mayonnaise, which, in turn, must sood mayonnaise, which, in turn, must sood mayonnaise, which, in turn, must sood mayonnaise, which, in turn, sood mayonnaise, which, in the meat from a sharp knife in the meat. Set on lee while you make a sood mayonnaise, which, in the meat from a sharp knife in the meat. Set on lee while you make a sood mayonnaise, whi

One cup of red beets boiled and cut into small dice. Leave all these ingredients in the ice-box until chilled and stiff. Have ready a chilled glass or silver bowl—a shallow one is best—heap the beets in the centre, arrange next to them a rirg of celery dice, then the beats ment the carrots, lastly the peas; all forming a mound. Pour over this a good French dressing, garnish with a wreath of nasturtium blooms about the base and set on the ice until needed. It is a beautiful saled and easily made. If you cannot get celery, substitute boiled corn cut from the cob to make the white ring.

This is an excellent way of using up left-over vegetables.

Tomato Bisque Strain one quart of tomatoes through a sieve, add one-half teaspoonful of soda after tomatoes are hot, one large tablespoonful of cornstarch dissolved in a little sweet milk. Next, one quart of sweet milk to the cornstarch and three well-beaten eggs; salt, pepper and butter to taste. Stir in the tomatoes, let them come to a boil and serve piping hot.

Beet Salad a shade that will tone in well, if your eye is not keen enough to blend colors until you match your shade exactly.

Turn your rugs around every little while, and shift their positions, instead of letting the same one bear the brunt of the hardest wear too teadily.

In a chilled owl with the lobsters' claws and hard-bouled eggs cut lengthwise. Set on loc until it goes to table.

Macedoine Salad

One cup of green peas, boiled and cold, and the same of string beans cut into haif-inch lengths, well cooked and surfered to get cold. One cup of celery cut into inch lengths. One-half cup of boiled carrots cut into tiny dice—also cold.

Boll eight young beets tender; drain and lay in iced water until thoroughly chilled. Drain once more and scrape off the skins. Four into a bowl six tablespoonfuls of vinegar, and stir into them two saltspoonfuls, each, of salt and pepper. Stir this dressing thorefered to get cold. One cup of celery cut into linch lengths. One-half cup of boiled carrots cut into tiny dice—also cold.

When all the beets are cut, turn them over and over in the dressing that they may become well coated. Set the bowl and its contents on the ice for an hour, or until very cold. Line a chilled salad bowl with crisp lettuce leaves. Drain all the dressing from the beets into a small glass bowl. Upon each lettuce leaf put a spoonful of the beet dice. When rerving, put a spoonful of dressing upon each leaf.

This is also a good way of disposing of beets cooked yesterday.

Another White Eggless Cake

Four cups of flour, two cups of sugar, three-quarters of a cup of butter and lard, two teaspoonfuls of baking powder. Rub butter and lard into flour as for pie crust, add sugar and baking powder wet with sweet milk, roll out one-half inch thick and put in pate tins. Flavor with any kind of extract. This also makes good little cakes. I use the top of baking powder cans for cutting them out. out.

If eggs do not agree in pudding, why
not make shortcakes, using peacnes,
pineapple or any kind of fruit?

I also make good fannel cakes by substituting a piece of butter for the eggs,

Maple Mousse The yolks of four beaten eggs; one cup of maple syrup. Cook in double boiler until thick, set away to cool. Whip one pint of cream and add it to the beaten whites of the four eggs. Add the cream and eggs to the syrup and place in a small in pail; put two thicknesses of plain light brown paper on top; then it cover on the pail. This is to prevent salt water from getting in. Pack the

tin pall in a large wooden bucket with ice and plenty of rock salt. Cover all well and let it stand four hours or more. Then serve.

Drain water off once or twice. You can make this in summer as well as whiter.

Lentil Soup Boil ten cents' worth of lentils with a piece of fresh pork to season them, one hour, or until tender. Add two small onlines them, chopped fine; two small potatoes, chopped fine; sait and pepper, and be sure to have quite a little broth on them. Serve hot.

Corn Cake Without Eggs Two-thirds of a cup of cornmeal filled up with flour; one cup of flour; two heaping teaspoontuls of brown sugar; one cup of sour milk (part cream); one teaspoonful of saleratus; a little sait. Bake in rather hot oven. This is very short and nice,

Hickory Nut Cookies One cup of sugar; one cup of butter; one cup of hickory nuts; four eggs; two level teaspoonfuls of baking powder; flour enough to roll.

Odds and Ends Pudding Take the odds and ends of preserves and canned fruit left in the jars—a good combination being canned peaches, canned or preserved cherries and strawberries and currant jelly. Mix all together with the juice of half a lemon. Clear three-quarters of a cup of instantaneous tapioca in a double boiler

with a pint of water and sugar to taste; then the fruit mixture. Let it blend with the tapioca, and put away to get very cold. EXPERIENCE.

Soft Gingerbread One-half cup of sugar (brown); one cup, each, butter, molasses and bolling water; two teaspoonfuls of soda; one egg, and ginger to taste; three cups of sifted flour. Pour bolling water on butter and soda, mix thoroughly and bake in a slow oyen in a shallow pan. The mixture will be very thin.

Frosting for Same Between Layers and Top Whites of three eggs; powdered sugar and one grated orange. Grate all the orange, rind and inside. This is a soft cake, and is to be eaten with a fork. Boiled frosting with a grated orange is also nice to use.

Frosting
White of one egg and enough pulverzed sugar for spreading, whole walnuts
on top of frosting.
Mrs. H. L. F. (W. Everett, Mass.).

Tart Sugar Candy

Three cups of white sugar, one and one-half cups of clear vinegar.

Stir the sugar into the vinegar until thoroughly dissolved, heat to a gentle boil and stew, uncovered, until it ropes from the tip of the spoon. Turn out upon broad dishes, well buttered and cool. It can be pulled beautifully white and porous. Do not stir while cooking.