

THE HOUSEHOLD.

MUCH IN LITTLE.

BY HARRIET N. AUSTIN.

A neighbor of mine accustomed to the occupancy of a spacious chamber handsomely and lavishly furnished with every convenience, and having great windows looking out on beautiful scenery, under change of circumstances found it desirable to settle down in a little 8½ by 8½ feet chamber, snuggled close up under the roof, the slope taking in nearly half the ceiling, and the one window looking to the north upon a view not the most pleasing. Resolved to make the best of the situation she set herself at once to make the place as comfortable, convenient, cheery and homelike as might be, and at as small outlay as practicable.

A pretty cotton and wool ingrain carpet was chosen. A 30-inch wide cot frame with a good wire mattress made up a most satisfactory bed. This stands under the sloping ceiling. Against the wall at the foot, reaching from the corner to the door, a wardrobe was improvised, 4 feet wide, and so narrow as to leave room to step between it and the bed. The top is a shelf 5 ft. from the floor and 9 inches wide, of soft wood stained and varnished. It holds books and various things. Double, or two-pronged, coiling hooks are set in a row, 6 inches apart along the middle of the shelf underneath, thus taking a row of garments back and a row in front. Curtains of pretty muslin print, shirred with a heading at the top and tacked along the edge of the shelf, protect the clothing. A similarly constructed wardrobe occupies the 2 ft. space back of the door and the shelf runs 2 ft. along the wall, which joins here at right angles. It is rounded at the free corner and is cut away somewhat to allow the door to swing well back and still is wide enough to hold good-sized boxes, etc. This corner cupboard has double hooks screwed into wooden strips fastened to the wall.

A pine table 3½ feet long and 20 inches wide, with a good drawer and a waste paper basket underneath, affords accommodation for quite an extensive correspondence. An adjunct to this is a snug little travelling trunk, its trays and compartments taking in files of letters, packages of papers, account books, etc.

One other essential piece of furniture, a bureau-washstand, finds wall room. Above it a 2 ft. long mirror rests on a narrow shelf which is ornamented with its brass candlestick, fancy match safe, and pretty toilet articles. Another small shelf holds a reliable clock.

A carved walnut wall-basket and several wall pockets are hung at convenient points, as are two or three pine cushions, and yet there is wall space for a few good, if small, pictures, and mottoes, calendars and various articles of use. Tacked on the lower half of the door is a contrivance made of calico and crimson braid with numerous pockets for holding shoes, stockings, handkerchiefs, dust cloths, brushes, strings, etc. Several boxes, closely covered, find a place under the bed.

To the window frame at one side is fastened a plant bracket, with arms, which holds four pots, for certain plants will flourish in a north window. The window curtain is like the wardrobe drapery and is hung on a brass rod 6 inches from the top of the panes, thus freely admitting air when closed. As the window fixtures worked very unsatisfactorily, my friend learned on inquiry of the Pullman sash balance, price \$1.50 per window—a simple invention for taking the place of the weight and pulley window fixtures and which can be readily fitted to any ordinary window. Thus she has a cheap luxury. Another is a register cut through into the well-warmed sitting room below. Two chairs and a hassock complete the furnishings and are suggestive of an agreeable tete-a-tete.

Beyond and above the said roof is seen a near thicket where in springtime the sweet notes of wild wood birds mingle with the more familiar strains of the bluebird and song sparrow. The ragged, rocky hillside above, which meets the sky within a third of a mile, gives pasturage to picturesque herds of cows, and the village children wander there gathering trailing arbutus and blueberries, each in their season. Into the window the early morning sun looks as

it nears its northern limit, and always the full moon pours its rising glory in, and the blue, star-studded sky is seen bending above.

Am I too minute in details? My hope is to make this account suggestively useful to many of my readers. Sometimes we fail to make the best of what we have because of dissatisfaction that we have not more. Often we might add to the convenience and attractiveness of our surroundings by a little study of the situation. One of the best thoughts put into practice now in the education of children is that boys and girls alike should be trained, to an extent, in the use of simple tools without reference to what their work in life is to be.

Some housekeepers are thoughtful to make things pleasant and handy in their living rooms while their spare rooms are bare of comforts. A few hooks on the wall, an extra tumbler on the washstand, and an unoccupied drawer would often go farther to make a guest feel at home than any quantity of fine linen can do. It is not that we need much but we need tact and deftness in appropriating what is within our reach, or may be readily obtained.

HINTS.

Here are a few reliable hints, that may prove helps. In boiling corn beef, let the water it was cooked in stand until next day in a cool place, when a solid cake of fat will be found on the top. With a skimmer take it off, put in a pan in the oven, and when it ceases to splutter, the water will be found cooked off, and a bowl of dripping left that, for many uses, will be found as good as butter, and far superior to lard. Put a teaspoonful of it in a pan, chop an onion fine and fry in it for three minutes, stirring constantly to prevent coloring, then add it to the skimmed corn beef water; grate a large carrot, add two good sized tomatoes peeled and chopped fine, and a small cup of rice. Boil all together for an hour, stirring occasionally and you will have a good soup. It will probably be salt enough. Serve with the vegetables left in, or strain if liked better. If there is not enough corn beef water to make three quarts, add cold water to it. When all done there should be about three pints.

For growing children nothing can be better than Boston brown bread: Take two cupfuls of rye meal (not flour), three cupfuls of yellow granulated Indian meal and one cupful of flour, mix all well together with a teaspoonful salt. Then add a cupful of molasses, a teaspoonful of soda dissolved in a little boiling water and a quart of cold water. Butter a tin pudding bag, and boil it five hours. It is cheap and delicious. If rye meal is out of season it can be made with Graham flour with good results. The cup used is the ordinary half pint coffee cup. If not possessed of a tin pudding bag, grease a cake pan with a tube in the middle, fill it two-thirds full and put a pan a size larger over the top to keep the steam out, and set it in a potato steamer over a pot of boiling water, and let it steam there five hours.

Here is a good way to use up a ham bone after cutting off all that will slice: With a sharp knife take off the lean and fat left that can only be cut in little chunks, and put in a chopping bowl, if possible have as much fat as lean, chop very fine, then pound with a potato masher and press it hard into a bowl. It will turn out solid, and makes a slightly dish for the eye, as well as pleasant to the taste. What is agreeable to the eye in food, is very apt to tickle the palate. The bone can be put over the fire in three quarts of cold water, to which is added a quart of dried split peas, (that have been soaked over night in cold water and drained,) a few slices of onion and carrot. Boil slowly until reduced to two quarts, then strain through a colander, mashing the peas well through; season with salt and pepper to taste, serve hot with or without croutons, which are small squares of stale bread fried brown in a little dripping.

One of my family says: "My greatest pleasure in seeing a boiled ham is thinking of the pea soup I know will always follow." If a couple of tablespoonfuls are left from the potted ham, which, by the way, makes good sandwiches for the children's lunch basket, use in this way. Break a couple of large eggs or three small ones in a but-

tered pan, with a half cupful of milk, add the ham and scramble together, until the custard is well set, then double omelet fashion and a nice breakfast dish is ready. Every thing can be used to the last crumb, if one is not afraid of trouble, and like the joiner we dovetail one in the other so as to make all fit.—*Good Housekeeping.*

TANNING AT HOME.

Occasionally on a farm a sheep meets with a fatal accident, and the pelt may be of use for various purposes at home provided a proper method of tanning or preparing the same is known. Sheepskins, especially lambskins, of the long-wooled breeds, make ornamental mats that are suitable for the parlor. The following method will be found practical, producing perfectly satisfactory results in the hands of a novice: Tan in alum dissolved in water—proportion, one pound of alum to each gallon of water; wash the wool clean first with soap and water, then immerse in alum and water and let remain until sufficiently tanned. To color, use aniline of any shade you desire. Dissolve one pound aniline in two gallons of water; strain before using; then float skins in a dye box, wool down. See that they lie flat, and let remain till the color or shade you desire comes, then take out and run through cold water and hang up in a hot room to dry. For plain white, wash the skins well after tanning as described above. If not white enough hang up in a small room and bleach with powdered sulphur set in a pail in centre of room burning. Be careful to have no escape of sulphur fumes and have the room air-tight.

FEELING HURRIED.

Probably nothing tires one so much as feeling hurried. When in the early morning the day's affairs press on one's attention beforehand, and there comes the wonder how in the world every thing is to be accomplished; when every interruption is received impatiently, and the clock is watched in distress as its moments flit past, then the mind tires the body. We are wrong to drive ourselves with whip and spur in this way. Each of us is promised strength for the day, and we must not wear ourselves out by crowding two days' tasks in one. If only we can keep cool and calm, not allowing ourselves to be flustered, we shall be less wearied when we have reached the eventide. The children may be fractious, the servants trying, the friend we love may fail to visit us, the letter we expect may not arrive, but if we can preserve our tranquillity of soul and of demeanor we shall get through everything creditably.—*Exchange.*

HINTS FOR THE HOUSEHOLD.

Salt and water cleanse willow furniture. Apply with a brush, scrub well, and dry thoroughly.

Wash the mica of the stove-doors with salt and vinegar.

Damp salt will remove the discoloration of cups and saucers caused by tea and careless washing.

Wash pantry shelves with lime water made by pouring water on a small piece of quick-lime and allowing the sediment to settle.

Salt sprinkled on any substance burning on the stove will stop the smoke and smell. Salt thrown upon coals blazing from the fat of broiling chops or ham will cause the blaze to subside.

Carpets may be greatly brightened by first sweeping thoroughly and then going over them with a clean cloth and clear salt and water. Use a cupful of coarse salt to a large basin of water.

To set delicate colors in embroidered handkerchiefs, soak them ten minutes previous to washing in a pail of tepid water, in which a dessert-spoonful of turpentine has been well stirred.

To clean porcelain saucepans, fill them half full of hot water and put in the water a tablespoonful of powdered borax and let it boil. If this does not remove all the stains, scour well with a cloth rubbed with soap and borax.

Coffee pounded in a mortar and roasted on an iron plate, sugar burned on hot coals and vinegar boiled with myrrh and sprinkled on the floor and furniture of a sick-room are excellent deodorizers.

RECIPES.

BAKED OMELETTE.—Boil a pint of milk, a tablespoonful of butter and one of salt, and stir in a tablespoonful of flour, rub smooth in cold water and pour upon it seven or eight well-beaten eggs. Bake in a quick oven.

CHEESE STRAWS.—Rub four tablespoonfuls of sifted flour with two of butter and four of grated cheese, add one egg and season with salt and cayenne pepper; roll very thin, cut into narrow strips three inches long, and bake a pale brown in a hot oven; they can be molded into fancy shapes if desired.

SALLY LUNN.—This is good for both breakfast and tea. A pint of sweet milk, two eggs, butter the size of an egg, two tablespoonfuls sugar, two teaspoonfuls baking powder, a teaspoonful salt, and enough flour to make a stiff batter. Mix all well together and bake in a buttered pan in a quick oven. Use hot.

TO BROIL OYSTERS.—Select the finest and largest oysters for this mode of cooking. Lay them on a cloth to drain dry, and let them stand so for a few hours. Sprinkle them with pepper, but no salt. Have ready a clear fire, over which to place the gridiron. Put the oysters on it with a very little butter, and cook until they are done and dry, but not burned.

HAM AND EGG LOAF.—Chop remnants of cold boiled ham, two cupfuls after it is chopped. Add an equal portion of rolled or crushed cracker and one egg, well beaten, one teaspoonful of Worcester sauce, and one tablespoonful of melted butter, and a little salt. Mix well, and pack it into a round baking powder box, or empty spice box, and bake half an hour. When cold, turn it out and it can be sliced for the table.

BRICK OR POTTED BEEF.—Three and a half pounds lean beef chopped fine, four crackers rolled, three eggs, well beaten, tablespoonful salt, teaspoonful pepper. Use thyme or other herb. Mix well and mould into a brick. Cover with bits of salt pork and bread crumbs. Put a coffee cup of water in the pan and baste often. Bake one hour.

A PEAR COMPOTE.—Wipe, but do not peel the pears; steam them until they are tender, take them from the steamer, put them in a pudding dish, add enough water to almost but not quite cover them, and a cupful of sugar to a quart of pears. Set them in the oven for from fifteen to twenty minutes. Quinces are also nice served in this way, only they should be peeled and cut in halves.

TOMATO PILAU.—Boil a pint of rice well done. Then express the juice from a quart of ripe tomatoes by passing them through a sieve. Rub them until thoroughly mashed and the juice has passed through, freed from pulp, skin, and seed. Add this to the rice, with some small pieces of boiled ham that have been cut into bits an inch square. Boil all together until the rice is of a rich yellow color, and serve very hot.

GOLDEN CUSTARDS.—One pint of boiling milk, one half pint of steamed (or stewed) and strained squash or pumpkin, four eggs, one-half cupful of sugar, one-fourth teaspoonful of salt, one-half teaspoonful of powdered cinnamon (or, instead, a very little nutmeg, two or three drops of rose water, or the rind and juice of one lemon are a pleasant flavoring), and a piece of fresh butter the size of a small egg. Steam the squash, press through a sieve, and squeeze dry; stir in the sugar, salt, and flavorings; pour over the hot milk; add one cupful of thick cream. Pour into cups and steam, or bake (covered) in the oven in a pan of warm water until firm in the centre. When cold, turn out, and arrange thus: In the centre of the dish a low glass oval or a platter; arrange cheese straws log-cabin fashion, and place the custards in a circle around them. Or bake narrow strips of paste, one inch wide and four inches long; brush them with white of egg, dredge with powdered sugar, bake a pale yellow, and use as directed above. If preferred to serve the custards in the cups, place on each a circle of paste baked as above, and upon it a spoonful of whipped cream, sweetened and tinted yellow with a little yolk of egg.

PUZZLES.—No. 21.

SCRIPTURE ENIGMA.

1. A woman whom Peter raised from the dead.
2. The mother of a prophet.
3. A Judge of Israel.
4. A very old man.
5. A son of David.
6. A King of Israel.

The initials form the name of a disciple.

CHORIE OLIVER.

SQUARE

1. Made to go.
2. Always.
3. A wicked emperor.
4. A city taken by the Romans.

CHORIE OLIVER.

BIBLE ACROSTIC.

1. The city built by Omri.
2. One of two Midianite princes that was slain by the men of Ephraim.
3. Brother of Mary and her sister Martha.
4. The last. The end.
5. Saul's daughter, David's wife.
6. One of the towns built by the sons of Elphai.
7. A prophet on whom was "the burden of Nineveh."

The initials form the name of the wisest man, and the initials the name of the most beautiful man spoken of in Scripture.

HANNAH E. GREENE.

DIAMOND.

My first is in music. My second is a term in the same. My third need a mother's care. My fourth is a type of heaven. My fifth is promptness. My sixth is a pen for animals. My seventh is a consonant.

PUZZLERS HEARD FROM.

Answers have been received from Wallace J. Gedley, R. H. Jenkins, Sammie T. Thompson, Alexander McEwen, Chorrie Oliver. All are invited to contribute puzzles and answers to this department. Good squares and anagrams are in demand.

ANSWERS TO PUZZLES.—NUMBER 20.

ENIGMA.—The Witness.
GOSPEL ENIGMA No. 1.—"Flee from idolatry." 1 Cor. 10: 14.

PI.— Dare to be right,
Dare to be true,
The failings of others
Will never help you.

CHARADE.—Mush-room, mushroom.
GOSPEL ENIGMA No. 2.—"Abide in my love." John 15: 10.