

THE HOUSEHOLD.

HAVING THINGS HANDY.

A WORD TO THE HUSBANDS.

Too many houses have ill-arranged rooms, and are nearly destitute of labor-saving conveniences, and the housewife finds her time and strength tasked to the utmost to do the necessary things, without any opportunity for the ornamental. It would be unreasonable to expect from a woman in these circumstances the same despatch, neatness and gratifying results that are attained by her more fortunately situated sister.

Not many farmers' houses have the conveniences that a living house ought to have. The poor wives, overworked at the best, are thus forced to perform double labor. A little time and expense would go far toward removing the evil.

I know of one farm house where the water for the family use has to be brought from a well at least two rods from the door, and the only way of drawing it is by means of the old-fashioned sweep. How many women's backs have been broken by this work throughout the country, I cannot tell, but certainly not a few.

At another farm-house the well is inside, but the water is drawn in a bucket by a rope and windlass. Think of a woman, tired and nervous by the ordinary routine of her domestic toil and the care of two or three children, being obliged to procure water with these primitive arrangements. A good wooden or copper pump would cost but little, and the labor of securing water would be reduced from maximum to minimum.

One housewife that I know, the mother of a large family, whose husband employs a hired hand on the farm the year round, has never had a refrigerator. In the summer she is obliged to carry everything into the cellar, even her pastry. I visited at the house once over night, and I counted the number of times she went with dragging feet down-stairs before breakfast,—seven times.

It made me tired to think of that poor woman toiling up and down those stairs day after day,—effort as ceaseless and as unnecessary as the fabled labor of Sisyphus and his ever-rolling stone. What a godsend would a dumb-waiter have been to her! And why could not her husband have purchased or made a good substantial refrigerator, and have done with it? The probability is that such an idea had never once entered the good man's head.

It is usually thoughtlessness and negligence on the part of the husband, more than any other reason, why these things are so. He has not neglected to provide himself with labor-saving tools on his farm, and his new barn is the pride of the neighborhood; but anything will do for his wife, so the house remains with unfinished interior, the water and the wood are kept out of doors, and a hundred little inconveniences are allowed to continue, that might, if remedied, have saved a great deal of time, labor and possibly temper.

Odd hours and rainy days could be profitably turned to account in the alleviation of these household discomforts. There is commonly an interval in winter between fall and spring work on the farm, when the farmer has less to do than usual, and the time could well be utilized in making improvements about the house. Whatever serves to concentrate work saves steps and lessons labor.

The farmer has been accustomed, probably, to spend the greater part of these leisure days and evenings in reading and in social intercourse with his neighbors. This is all well; it is his duty to keep informed, and he should take needful rest and not neglect the amenities of life. But some of the odd hours may profitably be given to improvements about the house. Not only farmers, but the majority of husbands, if they will look about the home, will find "a labor of love" of this sort waiting their hands.

One cannot estimate the difference it makes in a woman's work in having things handy until it has been tried, and a busy housewife can best appreciate anything tending in that direction.

Things should be handy not only in the kitchen, but in the back kitchen, the cellar and the sitting-room. Every house-keeper should be provided with all the

modern appliances,—the best range, the best carpet-sweeper, refrigerator and cooking utensils. These things belong to her of right, and it is as important that she should have them as that you should have the best cultivator and the best reaper. It may cost a little more in the beginning, but in the end it will be money in the pocket. And it is the husband's duty to see that things are handy.—*Clinton Montague, in the Household.*

GLADSTONE'S GUIDING STAR.

THE WOMAN WHO HAS MADE THE GREAT STATESMAN HAPPY.

She is one of the most charming women you ever saw, declares a correspondent of *The Ladies' Home Journal*; a sweet, kind face framed in full, soft, lovely hair and topped by a cap of velvet and lace. A gown that falls in artistic folds and doesn't rustle, and a way of looking at you as if she were interested in everything you said—that's Mrs. Gladstone. She does not care for society, as it is meant by the round of balls and receptions, and the giving and going to them; but she is delighted when she is at the head of her own dinner-table and has about her a circle of friends who know and love her and Mr. Gladstone. Unlike the wife of any other Prime Minister she never went in for having a salon, for surrounding herself with rich and powerful friends who would simply care to be received at the house of a Prime Minister, and yet have no real interest in the cause which he so thoroughly and entirely championed. Instead, she has given her time to caring for him, to seeing that he was under any and all circumstances as comfortable as possible, and, that in this way, his health was preserved for the nation for whom he did so much good. Her happiest moments are when she is with her husband at Hawarden, but on every important occasion she has always been by his side. Just remember that this means going over the country in railway trains, being for hours on open-air platforms, and then you will understand why the people of England worship Mrs. Gladstone as a heroine.

COMPLEXION MAKING.

Ten hours sleep out of the twenty-four, a walk of at least four miles a day in the air, brown bread, no coffee, no sweets, vigorous rubbing in cold water every morning, and the simplest, purest toilet articles, that is Mrs. Kendall's prescription for a nice skin, and the delicacy and fairness of her own face give proof of its efficacy.

Another somewhat new way for procuring a good complexion is to take a sponge bath in tepid salt water every morning before breakfast, plenty of exercise, and nourishing, easily-digested food.

A pretty little woman said with a sigh, as she laid down a fresh list of axioms for beautifying the person; "It is just enough to wear any one all out to follow half the directions written now for making you beautiful. I've tried them all. I've used vaseline and glycerine, acid, cocanut oil and almond paste, rosewater and lemon juice. I have bathed in boiling water and ice water, and in tepid water and in milk and water. I have washed my face with a cloth of the roughest crash I could buy, and rubbed the very cuticle off in my struggles to follow out the directions; and I have half washed it, as I would a bit of porcelain, with the softest, finest flannel I could find. I think the worst of all was when I didn't wash it at all for a while, because some one said the hard water here in New York would cause wrinkles, so I wiped it off with one thing and another as long as I could bear it, or, rather, until just before I had ruined my skin entirely, when my husband suggested that I try just keeping simply clean for a while, and, do you know, I haven't had a bit of trouble since."

KEEPING CUT FLOWERS.

If cut flowers are to be kept for a special purpose do not stand them in water, but wet them thoroughly, then wrap them in paper, lay them in a pasteboard box and set them in a very cold place, the colder the better, so that they will not freeze. If the flowers are to stand in vases, keep the water fresh by frequent renewal and by the addition of some antiseptic, like salicylic acid, nitrate of soda or ammonia. The

ends of the stalks should be cut frequently. Do not crowd too many stems into one receptacle. Have the vase or glass of good size and well filled with water, and keep the vase continually full by the addition of small quantities of water to make up for evaporation. Do not have the stems so long that they will rest upon the bottom of the vase, as in that case they cannot absorb the water so well. Flowers will be greatly freshened after having been in a warm room all day, if at night they are taken from the vase and every part of them, stems, leaves, flowers, well sprinkled, and then wrapped closely in a wet cloth, and laid in a cool place until morning. Before they are set away, and then again when putting them in the vases, cut off a little bit of the stem, as the end quickly hardens and the moisture is not readily absorbed. By removing at first all the leaves from the parts of the stems which are in the water the disagreeable odor occasioned by the decaying of those leaves will be prevented. Roses that have been carried or worn at an evening entertainment, and have drooped, will revive greatly if the stems are cut off a little, then placed in water which is almost boiling, letting them stand in it about ten minutes and then remove to cold water.—*Detroit Tribune.*

SLEEP FOR SCHOOL CHILDREN.

We all know how much greater is the need of children for sleep than of grown persons, and how necessary for their good it is to be able fully to satisfy this need; but how great it is generally at any particular age of the child is very hard to define exactly. The amount varies under different climatic conditions. In Sweden we consider a sleep of eleven or twelve hours necessary for the younger school children, and of at least eight or nine for the older ones. Yet the investigations have shown that this requirement lacks much of being met in all the classes through the whole school. Boys in the higher classes get little more than seven hours in bed; and as that is the average, it is easy to perceive that many of them must content themselves with still less sleep. It is also evident from investigations that the sleeping time is diminished with the increase of the working hours from class to class, so that the pupils of the same age enjoy less according as they are higher in their classes. It thus appears constantly that in schools of relatively longer hours of work, the sleeping time of the pupils is correspondingly shorter. In short, the prolongation of the working hours takes place at the cost of the time for sleep.—*Popular Science Monthly.*

TO TAN AND COLOR SHEEP SKINS WITH THE WOOL ON.

"To tan sheep pelts with the wool wash the skin in warm water, remove all the fleshy matter and clean the wool thoroughly with soft soap and water. Having thus freed it of all fatty matter, apply to the flesh side the following mixture: Take half a pound each of fine salt and powdered alum and half an ounce of borax. Dissolve these in a quart of hot water, and after cooling the mixture to a degree that the hand may be held in it, add rye-meal to make it into a paste. After spreading it on the fleshy side of the pelt—and the quantity named is what will be needed for one pelt—fold the pelt lengthwise and let it remain in an airy place for two weeks, after which remove the paste, wash and dry. When nearly dry, scrape with a knife, which should be crescent-shaped, and the softness of the pelt will depend very much upon the amount of working that is bestowed upon it. If the skin is to be used as a mat, the following plan is to be recommended: With a strong lather made with hot water—but used when cold, wash the fresh skin, being careful to get out all the dirt from the wool. It is better to plunge the skin right into the lather. After doing so, wash the skin clean in cold water. Now dissolve a pound each of salt and alum in two gallons of hot water. Put this into some sort of a tub, in which the skin can be placed, and have the mixture cover it. After twelve hours' soaking, take it out and hang it upon the pole to drain. When it has been well drained, stretch it upon a board to dry, and stretch it several times during the process of drying. Before it is quite dry, sprinkle on the flesh side one ounce each of powdered

alum and saltpetre, rubbed in well. If the wool is then found to be firm on the skin, it can be folded up and let remain two or three days, or until dry, turning the skin over from day to day. Then scrape the flesh side with a blunt knife and rub with pumice stone. To color, use aniline of any shade you desire. Dissolve one pound of aniline in two gallons of water; strain before using; then float the skins in a dye-box, wool down. See that they lie flat, and let them remain till the color or shade you desire comes; then take them out and run them through clear, 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 the centre of the room, burning. Be careful to have no escape of the sulphur fumes, and have the room air-tight.—*Shoe and Leather Reporter.*

RECIPES.

CHOCOLATE PUDDING.—Boil one quart of milk, add a teacup of butter, one of sugar, and three ounces of grated chocolate. When cool, add the yolks of four eggs. Pour in a pudding dish lined with stale cake. Bake, cover with meringue, and brown.

RAILWAY PUDDING.—Beat one egg, add one cup of sugar, one tablespoonful of melted butter, one and a half cup of flour, one teaspoonful of baking powder, half a cup of milk, and a teaspoonful of lemon extract. Bake in a greased pan and serve with lemon sauce.

FIG PUDDING.—Chop half a pound of figs fine, mix with a teacup of grated bread-crumbs, half a pound of sugar, a teacup of melted butter, five ounces of candied orange peel and citron, one grated nutmeg, and five well-beaten eggs. Steam four hours and serve with sauce.

ECONOMICAL PUDDING.—Take four cups of flour, one of suet, one of dried raspberries or blackberries, one and a half cups of molasses, and two beaten eggs. Mix all together, flavor to taste, put in a mold and steam two hours. Eat with hard sauce.

ALMOND PUDDING.—Make a sponge cake, bake in a long pan, have the cake about two inches thick. Blanch a pound of almonds, and pound them in rose-water, mix with four grated crackers, six eggs, a pound of butter, a pound of sugar, and a little grape jelly. Pour on the cake, set in the oven twenty minutes, cover with meringue flavored with extract of almond.

OYSTER SALAD.—Let fifty small oysters just come to a boil in their own liquor. Skim and strain. Season the oysters with three tablespoonfuls of vinegar, one of oil, one-half teaspoonful of salt, one-eighth teaspoonful of pepper, and place on ice for two hours. With a sharp knife cut up a pint of celery, using only the tender part, and when ready to serve, mix with the oysters, adding about one-half pint mayonnaise dressing. Arrange in a salad dish. Pour over another one-half pint of dressing, and garnish with white celery leaves.

PUZZLES.—No. 6.

CITRADE.

My first is mightier than a weapon.
My second is a noble creation.
My third is the sailor's own palace.
My whole comes from education.

DOUBLE DIAMOND.

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1. In "that." 2. An exclamation. 3. To agitate. 4. To do. 5. In "make." 6. An enclosure. 7. A city in southern Asia. 8. A girl's nickname. 9. In "you."

The initials, spelled downward, give an author.

A GREAT MAN.

He was given to his parents in answer to prayer,
His name means, "heard of God."
He was dedicated to the Lord while he was very young.
When he was still a boy the Lord spoke to him.
He became a prophet and a judge over Israel.
Who was he?

CITIES IN PL.

1. Gleoneo. 2. Frxodo. 3. Peshna. 4. Prguobtess. 5. Okifo. 6. Nltana. 7. Pignon. 8. Norctn. 9. Onialdiasnpi. 10. Knaworyc. 11. Hebuldgrn.

The initials, read downward, spell the name of the first Christian Emperor.

ANSWERS TO PUZZLES.—NUMBER 5.

HIDDEN AUTHORS.—1. Plato. 2. Kents. 3. Byron. 4. Homer. 5. Pope. 6. Dickens. 7. Eliot.

GEOGRAPHICAL PUZZLE.—Sir Henry Hudson and I went skating one day a short time ago. We were warned by General Wolfe that the ice was not strong enough to hold such heavy men as we were. However, disregarding his warning we went on the ice where we were met by Sir Randolph Churchill. In a few moments Sir Henry Hudson, who was the heaviest of the party, fell through the ice and when dragged ashore by Governor Champlain was much exhausted. We took him to Queen Charlotte's palace where he was kindly treated by the Queen who lent him her smelling salts and introduced him to her son and heir-apparent, Prince Albert, who gave him a carriage to take him home.

PL.

Chill airs and wintry winds! My ear
Has grown familiar with your song;
I hear it in the opening year,
I listen, and it cheers me long.