# HOUSEHOLD.

#### Household Suggestions.

Moth protection is much more than half accomplished when a garment is brushed free from dust, stains, spots, and any soil removed, and every fold and seam scanned closely for a deposit of moth eggs. If it can be made sure that none of the latter are in the garment, it is easy and cheap to keep them out. Immediately on finishing the cleansing and inspecting treatment, slip the garment into a bag made of calico or muslin, that will hold it easily, and that has not the smallest break or tear. Close the opening by running the ends together in the sewing-machine, and lay away on a shelf or in a trunk, as preferred. A housekeeper who has kept blankets, furs, and clothing year in and year out in this way, here in moth-infested New York, gives this as her advice, after her long and successful experience. Sometimes, she says, I dip a cloth in turpentine, and drop it in the bag with my blankets, and I always go over the closet shelves, or the trunk, or the bureau drawer in which I pack away this bagged clothing, etc., with a brush dipped in turpentine. For moths won't eat cotton or linen, and if you are very careful to keep them out of the garment till it is into the bag, they are out for the summer. Don't use cheesecloth for the bags; it is too sleazy. Use any clean firm cotton or linen material. Old pillow-cases that are not broken or work through anywhere are useful for the purpose. Many things accumulate in the house that may be used, light silesia dress-linings, faded chambray, percale, or linen dress skirts, and the like. I have such articles ripped and washed, and made into straight bags of various sizes. These accumulate in my linen closet ready for the spring packing away.' Moth protection is much more than half ac-

### 'Something Worth Knowing.'

(Miss Laura E. Hutchinson, in the 'N. Y. Observer.')

Mrs. Wilbur did not keep 'kelp,' and when a friend came in during the hours when she was busy about her housework, she always invited them to her cheery kitchen. This winter morning she was making a salad for luncheon, and as she uncovered a large dish her caller experienced.

claimed:

'Oh, how fresh and crisp that lettuce looks.
You must have been to market this morning.'

'Indeed, I haven't,' was the prompt rejoinder, 'and, to tell you the truth, this lettuce has been in my cellar for a week or more.'

'It has!' came from the neighbor, in a tone of almost incredulity. 'Why, if it had been in my cellar that long it would be all wilted and dried up.'

'No, it wouldn't if it was taken care of as this has been,' was the laughing retort of the salad-maker.

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'Well, I wish you would tell me the secret of it, for at this time of the year lettuce is so expensive that I cannot bear to throw away a single leaf, but when it is wilted of course it is utterly useless.'

'You are mistaken there, my friend,' said Mrs. Wilbur, as she deftly garnished her dish of salad with the crisp leaves. 'I often buy it when it is somewhat wilted, for then I can get it cheaper, and I know I can make it as fresh as new in twenty-four hours. As to the "secret," you are welcome to it, for it was by accident that I came into possession of it.' Then, as she washed the dishes that had been used in preparing the salad she continued: 'Last winter, when lettuce was a luxury, as it is now, we had more on one occasion than we could use at one meal, and so I put what was left in a large dish, sprinkled it with cold water, and carried it down and set it on the cement floor of our vegetable cellar where it would be cool. Then I turned a tub over it, and came away and forgot all about it. A week or more later I was in the cellar, and I happened to lift that tub. You may imagine my surprise to see a dish of lettuce as crisp as when the morning dew is on it.'

'And is that all you do to have it like this?' queried the listener, as she picked up a crinkly green leaf.

'Yes, that is all, but be sure and use a large

green leaf.

'Yes, that is all, but be sure and use a large dish so that the lettuce can have room to expand, and stand it up if you can. Do not sprinkle very much, and be sure it is covered

air tight. Of course, if it is badly wilted no-thing will revive it again, but when it droops it head and is not quite up to the mark, this process will freshen it every time. Last sum-med I heard a woman, who had met with re-

med I heard a woman, who had met with reverses, mourning her inability to take ice, saying: "I would not mind if it were not that it is impossible without it to have nice crisp lettuce for the salads, of which we are extremely fond, and which nothing can take the place of."

'Then I told her that it was possible to have crisp lettuce in July, minus ice, and the how of it. Last fall she came to me saying, "I owe you an everlasting debt of gratitude for sharing your secret with me. We have not bought a pound of ice during the summer, but we never before had such nice crisp lettuce for salad." In the summer I most always pick it from the garden some hours before I want to from the garden some hours before I want to use it, and cover in the way I have told you. It will come out fresher than when first it was picked.

'Well, you have told me something worth knowing, and I am going right out and see if I can strike a bargain in wilted lettuce,' said the caller, as she rose to depart.

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