

THE HOUSEHOLD.

SOME NURSERY HINTS.

Happy is the mother who has a dressing room attached to her nursery; but they are the favored few. Dressing rooms are built to my lady's chamber, and to the guest room, and closets are considered indispensable for all other parts of the house, but the nursery is looked upon as a sort of nuisance, to be tolerated indeed, but by no means to be indulged with a dressing room.

So the first thing a mother does when she realizes her needs, is to provide herself with a screen. But a screen is a very squeamish room mate, and requires the most considerate treatment. Nurse throws her best skirt over it, when she comes in from the shower, of a Sunday, and while her back is turned, small Edmund catches hold of the skirt, and by a very gentle tug, succeeds in pulling the whole affair over on himself—poor, frightened little boy. Whenever one of the five goes to the washstand, mamma cries out, "Oh, take care, the screen is falling!" and fall it very often does.

Now I can tell you of a screen that never falls. It has three leaves, each one three feet broad, hinged together; leaf number one is flat against the inside wall in a corner, and the washstand is planted firmly against it. Leaf number two (the middle one) presents its paped side to the room, and is ornamented with birds and beasts, for the amusement of baby. Leaf numbers three faces number one, as right angles with number two, and just far enough from the wall to open and shut easily, making the door of this little square closet, which has for its fourth side the outer wall of the room. The wood work of the screen is substantial enough to allow a row of small nails on the upper frame of leaf number one, for wash rags, sponges, towels, etc., and of larger nails, on leaf number two, for night gowns and wrappers. I hope your corner has a window, as mine has, and you may now be the owner of a snug, well lighted, little dressing room, which will keep out of sight the unornamental necessities of your nursery.

How does your five-year-old Bessie get a chance to play with her doll's bedstead and china, without being raided upon by baby Edmund?

The only plan I know is to have two broad shelves put against the wall, (with broad sides if necessary and perhaps divided off into little compartments,) just high enough for Bessie to stand at, or to reach sitting on a grown up chair, but entirely out of baby's bailiwick. By the time he is able to finger these shelves, he will also have grown old enough to obey orders.

Did you ever hear of a croupy closet? You know often croupy little folks have to be kept in doors, and in one room, while the uncomfortable hoarseness is upon them; and if you ever tried it, you can hardly fail to remember the difficulty of finding entertainment for these little "shut-ins." A shelf of your wardrobe, or closet, devoted to playthings never taken out on ordinary occasions, is a great relief. The simpler the things, the better they last. A box of empty spools will build fairy-like castles; a handful of old picture papers, and a pair of harmless scissors; a few pieces of paint and a feather-tip brush; a tribe of rag babies, and such easy-to-be-had playthings, are as good as French toys, and better.

But the most valuable bit of nursery experience known to me, is the advice given me, by a mother who had raised a family of enviably gay and charming children, "Do, Lizzie, see that your children get a wholesome amount of neglecting so that they may learn from the first to bear the burden of their own existence."—Elizabeth P. Allan in the Household.

POISONED MINDS AND SOULS.

In Eastern Pennsylvania Harry B., a boy of fifteen, was tormenting his younger brother, when his father interfered and threatened to punish him. Harry drew a pistol; in the scuffle that ensued his father was shot in the breast. The boy's mind was crazed by reading dime novels.

In Philadelphia a teacher in one of the public schools ordered a disorderly pupil to go to the head of the department for reprimand. The boy gave a peculiar call and eight boys immediately closed around her,

and each of them presented a pistol loaded and cocked at her head. "It is thus that the sons of the forest deal with the white slave," they shouted. Not one of the boys was over twelve years of age. They were all arrested. The boys' desks were full of the lowest class of novels and plays.

In New York a little girl of twelve and a boy of fourteen eloped together. They were found a month later in a house in Pennsylvania and brought home. They were the children of respectable parents. Their ideas of life were gained from cheap sensational literature.

Two boys aged eleven and eight ran away from New Jersey City and made their way to Philadelphia, when they were overtaken. Their baggage consisted of one blanket, two guns, one butcher-knife, a razor, a dozen cartridges and forty-five cents in money. They said that they were on their way to the prairies, and that they intended to become highwaymen and rob railway trains. They had been reading the life of the James brothers.

A gang of boys, the sons of honest mechanics and workmen, combined together in Cincinnati under the name of The White Tigers. They met in a cellar, which they called "the den," twice a week, where they ate sausage with mustard and drank a glass of whiskey. Each Tiger was required to bring to the den two dollars' worth of stolen articles, or proof that he had drawn blood in a fight.

These boys were all under twelve; they had frequented the lower class of theatres, and had read the exploits of the ruffians in the West.

All of these facts were collected from different journals during a single week. We commend them to the attention of parents, who can draw their own meaning from them. We only ask, "Do you know what your own boys are reading?"—Youth's Companion.

HINTS FOR FURNISHING FARM-HOUSES.

Many farmers' wives and daughters have an instinctive sense of duty in regard to the adornment of their homes, yet feel that their income is too limited to do anything. But if they look around for what nature will freely supply they will be surprised at the transformation which can be easily wrought in rooms that before seemed dull and plain. Ferns gathered in Summer, and leaves in Autumn, pressed, and pinned on the wall in irregular sprays, beginning at the cornice, look very graceful. Let white tarlatan, costing 18 or 20 cents a yard, be cut in strips about half a yard wide and tacked over parlor and sitting-room windows for lambrequins. On these pin some brilliant Autumn leaves, scattered here and there carelessly, with perhaps a border of ferns, and you will be astonished at the fairy-like appearance presented. I remember gathering great quantities of ferns while staying one summer at a New England rural home, and the satirical remark of the farmer, that "he wished he could turn all the Philadelphia ladies loose into his field and have them pull up all the 'brakes.'" But even this practical man was impressed by the arrangement above described.—American Agriculturist.

STRAWBERRY SHORT CAKE.

This favorite tea-cake is made out of layers of short cake, made in the usual manner, and sweetened with strawberries. The short-cakes, are baked in pie-plates, and should be about half an inch thick when done. As soon as they are taken from the oven they should be split, and buttered generously while hot. The strawberries should have been previously hulled, mashed smooth with a silver fork, and made very sweet, a little cream mixed with them being a great improvement. For seven or eight persons the following proportions would answer:

Short-Cake.—One quart of sifted flour, one teaspoonful of salt, one even teaspoonful of soda, or two teaspoonfuls of baking powder, a quarter of a pound of butter and lard, and a half-pint of milk.

Layers of Strawberries.—One quart of fresh, ripe strawberries, one teacupful of white sugar, and one gill of cream.

Arrange the layers thus: First on a large dish or plate put the split half of a short-cake, the buttered side up, then cover it completely with a layer of the prepared strawberries, then another cake, buttered

side up, until the pile is complete, when the crust side should be on top, dotted over with fresh whole berries, sprinkled thickly with fine granulated sugar. A small glass of rich milk completes the feast.

HOUSEHOLD HINTS.

To brighten the carpet dampen a sponge in water having a few drops of ammonia in solution, and wipe off the dust.

If a bedstead creaks at each movement of the sleeper, remove the slats and wrap the end of each in old newspaper. This will prove a complete silencer.

Before using new earthenware place in a boiler with cold water, and heat gradually till it boils; then let it remain until the water is cold. It will not be liable to crack if treated in this manner.

Before beginning to iron, sprinkle the table plentifully with water and lay on the ironing blanket. This will hold it firmly in place and prevent all wrinkling and shoving about. Never try to iron with a blanket having wrinkles or bunches.

To restore rubber rings for fruit-cans, let them lie in water in which you have put one part ammonia to two parts water. Sometimes they do not need to lie on this more than five minutes; but frequently a half hour is needed to restore their elasticity.

Success in raising house-plants may be forwarded by using soil, two-thirds of which is garden soil, and the rest sand. It should be kept light and loose about the roots, and the plants watered only as they appear to need it. When any of the leaves wither and fall, instead of throwing them away make little rolls of them and tuck them down in the earth, where they decay. This is the best fertilizer.

ENGLISH MUFFINS.—One quart of flour; one tea-spoonful of salt; one-third of a cake of compressed yeast; one-third of a cupful of liquid yeast; one cupful and a half of water. Have the water blood-warm. Dissolve the yeast in one-third of a cupful of cold water. Add it and the salt to the warm water, and gradually stir it into the flour. Beat the dough thoroughly; cover, and let it rise in a warm place until it is spongy (about five hours). Sprinkle the bread-board with flour. Shape the dough into balls about twice the size of an egg, and drop them on the floured board. When all the dough has been shaped, roll the balls into cakes about one-third of an inch thick. Lay these on a warm griddle, which has been lightly greased, and put the griddle on the back of the stove, where there is not much heat. When the cakes have risen a little, draw the griddle forward and cook them slowly, turning often to keep the flat shape. It will take about twenty minutes for them to rise on the griddle, and fifteen to cook. Tear them apart, butter them, and serve.

A VERY excellent soup is flavored so strongly with carrot as to be called carrot-soup: For stock take a good beef-bone or a knuckle of veal; have at least three quarts of cold water and plenty of salt; after it has boiled one half-hour add one quart of table carrots, sliced very thin; add rice or barley, pepper, and a little dried parsley; boil for an hour longer. This may be strained, or be served with a tablespoonful of the sliced carrot in each plate of soup. Some cooks prefer chopping the carrots fine, but this is a matter of taste.

CURRIED SARDINES.—Take a box of sardines and drain off all the oil into a frying-pan. Add to this a dessert-spoonful of curry powder, previously mixed with cold water. Thicken the oil with a little arrow-root, previously mixed with water. As soon as the curry and oil make a sauce about as thick as good melted butter, the sauce is ready. Pour this over the sardines and place them in the oven long enough for them to get heated through. When quite hot, serve with slices of toast.

SHAPE OF RICE.—Put a teacupful of rice into a pie-dish with a pint of milk, and let it break for about three quarters of an hour. Then remove the brown skin and put the rice boiling hot on the yolks of two eggs, with a little sifted sugar and lemon flavoring. Beat all together. It must not be boiled again after adding the eggs. Press it into a mould, and let it stand some hours before turning out.

PUZZLES.

DIAMOND.

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1. In great. 2. Part of an intransitive verb, read backwards. 3. A light. 4. A kind of dog. 5. An heir. 6. A fowl. 7. In arc.

MATHEMATICAL PUZZLE.

Let naught, be preceded by g; let twice twenty-five follow; then add five hundred, and you will find a blessing to some, a curse to others, and that for which many have died.

PROVERB PUZZLE.

Take a certain word from each proverb. When the selections have been rightly made, and the words placed one below another in the order here given, the initial will spell the name of a place famous in American history.

1. "As busy as a bee."
2. "As ugly as a hedge fence."
3. "As nimble as a cow in a cage."
4. "As knowing as an owl."
5. "As full as an egg is of meat."
6. "As virtue is its own reward, so vice is its own punishment."
7. "As busy as a hen with one chicken."
8. "As brisk as a bee in a tar-pot."
9. "As lively as a cricket."
10. "As love thinks no evil, so envy speaks no good."

ENIGMATIC TREES (Partly Phonetic.)

1. A poisonous serpent.
2. A fish.
3. The voice of a quadruped.
4. Another fish.
5. An animal and a shrub
6. An indispensable article in the household.
7. A reminder of Mount Lebanon.
8. A large animal.
9. A garden vegetable.
10. An Indian tribe and a fruit.
11. An insect.
12. A part of many animals.
13. An emblem of power and strength.
14. A shell fish.
15. A favorite English tree.
16. An emblem of sorrow.
17. A delicious drink.
18. A reminder of a traitor.
19. A portion of a constellation.
20. The tree we would choose for a rainy day.
21. Senior.

ANSWERS TO PUZZLES.

ENIGMATIC TREES. 1. Spruce. 2. Bark of Gilead. 3. Box. 4. Fringe. 5. Hemlock. 6. Georgia bark. 7. Blue Jack. 8. Sea Grape. 9. Iron wood. 10. June berry. 11. Lime. 12. Olive. 13. Satin wood. 14. Tulip tree. 15. Pine. 16. Plane. 17. Yew. 18. Willow. 19. Osage Orange. 20. Sorrel tree. 21. Mangrove. CHARADE.—Bandage. (Band-age.) ENIGMA.—"Let not ambition mock their useful toil."

DELICATE PUDDING.—Half a cup of raw rice, boiled in one and a half cups of water. When it is nearly done, add two cups of milk, and cook until the rice is soft. Add the yolks of four eggs, beaten with half a cup of sugar, a little salt and half a teacupful of extract of vanilla. Take from the fire and stir in the beaten whites of two eggs. Make a meringue of the remaining whites, beaten, with half a cup of sugar. Spread over the top and set in the oven to brown.

BROILED POTATOES.—Cut cold boiled potatoes in slices a third of an inch thick. Dip them in melted butter and fine bread crumbs. Place in the double broiler and broil over a fire that is not too hot. Garnish with parsley and serve on a hot dish. Or, season with salt and pepper, toast till a delicate brown, arrange on a hot dish, and season with butter.

SWEDISH PUDDING.—One cup of sago, one cup of raisins, simmered separately two hours. Just before dinner, mix the raisins and sago and add the grated rind and juice of a lemon, a small teacupful of salt, and one tablespoonful of cinnamon. Serve with sugar and cream.