

## THE HOUSEHOLD.

## REMNANTS.

Part of a chicken pie, a platter filled with turkey bones and meat, a dish partly filled with cold mashed potatoes, another of turnips, still another of squash, some boiled onions, a tureen of oyster soup, a glass dish with a few spoonfuls of cranberry sauce, a similar dish with a like quantity of delicate apple jelly—such were among the remnants that the day after the feast fill the pantry shelves or the cupboard of many a housekeeper. On the sideboard in the dining-room was the wreck of what had been a beautifully arranged dish of fruit, a small quantity each of grapes, pears, oranges, and bananas remaining. All had been hastily put aside to wait until, 'the company' having departed, there would be leisure to separate and carefully prepare for family use such things as would take kindly to making over.

I propose to tell exactly how this was done in one family where delicate and capricious appetites demanded the nicest of cookery and the daintiest of serving.

The oyster soup, the remnant of the chicken pie, and the squash were selected to prepare for dinner. A plate was filled with nice slices of both white and dark meat from the platter of turkey ready for tea that evening; the remainder, with the potatoes, turnips, and onions, was carefully covered and set away in a cool cupboard for use the day after. The sideboard was put in perfect order, a dish of bright apples taking the place of the other fruit, which was placed where it would get perfectly cold before being made into a fruit salad. The cake was rearranged on a delicate decorated china plate, a particular favorite with the mistress of the house, to be served with the fruit salad which would make the dessert for that day.

At exactly a quarter to twelve the chicken pie was for the second time ready for the oven. In preparing it the largest pieces of crust had been removed and neatly trimmed to fit the smaller dish in which it was now to be served. All the remaining crust had been broken into small bits, and the potatoes and chicken cut into small pieces—not minced. A cup of boiling water was then poured over the prepared crust, potatoes and chicken and all, carefully and thoroughly mixed, poured into a bake-dish, and the crust fitted over the top. A perforated pie pan was turned over the top of the dish, and it was set in a moderate oven for half an hour. Four pieces of bread two inches square were toasted an even brown and placed in four soup plates. The oysters were drained from the soup, and three or four placed on each piece of the toast, which was then set in a warming-closet. The soup was put in a saucepan and set on the side of the range. When it was hot, half a cup of cream was added, and all allowed to come to the boiling point. It was poured over the toast and oysters about ten minutes before serving. The soup was almost absorbed by the toast when sent to the table. This dish was served as creamed oysters, and no one but a connoisseur could or would have thought of the oysters as having been cooked before.

The squash was browned in the oven, after being deftly shaped into a rounded mound.

The bananas, pears, and oranges were peeled, cut into very thin slices, sprinkled with powdered sugar, and the juice of the grapes squeezed over them, making a delightful and refreshing salad.

Of course it required thought, care, and work to prepare a dinner in this way. But the only hint of its being a 'warmed-over dinner' was the remark of the man of the house that 'it improves a chicken pie to turn it into a scallop.'

A breakfast dish was made of the onions and cold potatoes. The onions were minced fine, and put on the range in a frying-pan with the dressing which had been over them—it was a gravy of butter, flour, and milk. As there was not enough of it to moisten the potatoes, a few spoonfuls of milk were added. When boiling, the mashed potatoes were stirred into the onions and gravy. As they were already cooked, it was only necessary to allow all to become hot. When sent to the breakfast table, in a hot tureen it proved to be a new and desirable variety of Lyonnaise potatoes.

For the second day's dinner there were soup, turkey, and stewed potatoes, with a dessert of mince-pie and fruit tart.

Early in the forenoon all the meat was cut from the bones of the turkey in as large pieces as possible, and laid in a pan in which the brown gravy had been previously poured. The dressing that remained was cut in squares and laid on top of the pieces of turkey, out of the gravy. A second pan was turned over the top. It was then set aside, to be placed in the oven twenty minutes before dinner.

The bones and all scraps remaining on the platter were put in a kettle with water enough to cover them, and left to simmer for an hour. The soup was then strained and put back into the kettle, with a handful of rice and more seasoning. Before sending to the table, half a cup of strained tomatoes was added.

The turnips were warmed by setting them in a steamer over the soup. After they were in the vegetable dish a spoonful of melted butter was poured over them.

The stewed potatoes were fresh, and were prepared by peeling, and cutting the potatoes in inch pieces, and boiling until tender, pouring off the water and adding butter, pepper, and salt.

The mince-pie was carefully warmed between two pans to prevent the crust becoming hard.

A pie dish was lined with puff-paste rolled half an inch thick, and pricked in the bottom with a fork. This crust was placed in the oven, and while it was baking, the cranberries and the apple jelly were thoroughly beaten together with a spoonful of boiling water. It was poured into the crust and returned to the oven for a few minutes. —Margaret Ryder, in *Harper's Bazar*.

## A PRACTICAL SUGGESTION.

BY LILLIAN GREY.

'I've outgrown my mittens, mamma! See?'

'So you have, and they're all whole and good, too. Well, drop them in the gift-box, and on your way to school stop in Mr. White's store and buy a pair. It's so cold this morning that you can't do without them very well.'

'And now, my dear woman, will you tell me what is a gift box?' asked Cousin Alice, who had arrived the night before for a lengthy visit, and who was anxious to understand the ways of the household as soon as possible.

'Why, certainly; a gift-box is just that—no more or less.'

'But I never heard of one before.'

'Possibly not. The box itself is only an ordinary packing-box with a fitted cover, and its contents range all the way from an advertising card up to a dress or coat. Sometimes it is nearly full, and sometimes nearly empty; and you would be surprised to see the amount that goes into it in the course of a year.'

'And then do you send the contents off to some public charity, Mary?'

'No, we have calls nearer home. There are a great many poor people in this place, and a mission and hospital, so there are plenty of avenues for giving. A large family like ours has a good many 'cast-offs' in spite of all the turning and making over which I do, and we used to put such things in the attic and store-room, and often would come some unexpected call for help, and I would know I had just the article that was wanted, but could not lay my hand on it or think where it had been placed until, perhaps, the opportunity had passed entirely by. And that is how the gift-box became an institution.'

'And a very sensible and practical one, too, I am sure. I would like to see its contents sometime, Mary.'

'It has very little in it now. Cold weather and holidays have made many demands on its generosity. We put nothing in it until it is fit for use—I mean that everything must be clean and mended, and if past that, the best pieces cut out, which will often make a jacket or skirt for a little child. Bits of old linen and lint and muslin bandages often go into it, and are as often called for, and when we have an accumulation of odds and ends we buy some cheap dolls and dress them, and at Christmas time find no lack of places for them. Every one of the family has the gift-box in mind, and so nothing goes to

waste. I really think it has been an educator in the way of careful saving habits for us all, as well as a means of good to others. This year as the holidays approached the children seemed to be on a strife almost, as to which one could spare the most for the box; and not only that, but they were on the lookout for places where the things would be acceptable as well, and enjoyed their bestowal. I wouldn't be at all surprised if Jennie finds a candidate for the mittens before night. She is sure to be on the watch for it.'

'Will you mind if I follow your example, Mary, and perhaps tell it to others?'

'Why, I shall be delighted for my gift-box to have hundreds of duplicates!'—*Christian Intelligencer*.

## TRAINING HUSBANDS.

Don't let this heading induce you to think that I have discovered any plan by which wives can train their husbands. It is the boys, the husbands of the future, that I am thinking of. We hear a great deal about industrial training for boys and girls; about business and professional training for both, and something about girls being taught domestic economy and all the arts and sciences which make a good housekeeper, but I have heard very little about boys being trained to be good husbands and to do their part in making happy homes.

It is a proverbial saying among all women that husbands have no adequate idea of the work which a housekeeper must do, and consequently are careless of the extra work they make for her. Would this be so in the next generation if every mother would begin with her little boys and teach them to be orderly with all their belongings, and to wait on themselves? Not only this, but teach them to help mother in every possible way; to keep the wood-box filled with wood and the water-pail with water; to save mother's tired feet by going upstairs and down-cellar for her. Let him put up the clothes-line, turn the wringer and empty the tubs for her on wash-day, as soon as he is old enough. He will be proud enough to think that he is growing strong enough to do these things better than mother. Be very sure that you show your appreciation of every helpful act, and let him see that you look to him for assistance.—*Christian Arbitrator*.

## CONVENIENCES FOR THE KITCHEN.

BY MRS. H. T. CONKLIN.

For a long time after I began housekeeping I used to make the dining-room clock answer whenever I wished to know the time for boiling eggs, for baking bread or whatever I might be doing, and the amount of trotting back and forth it required seems now quite ridiculous, for I have learned that one of the most comfortable things in doing kitchen work on time, is a good reliable clock on the mantel. To every young housekeeper I would say, don't fail to purchase a clock for the kitchen.

Some housekeepers have convenient utensils, but so few of them! They make one do for so many things! This is not comfortable.

As, for instance, with cooking utensils, one should have a very large kettle or iron porcelain-lined pot for cooking a pot roast or boiling ham or corn beef, then a smaller one for meat stews or boiling beans or for making soup. Different sized granite kettles should be on hand for stewing fruit or making corn starch, although for puddings and for cereals a double boiler should be used if possible. In the absence of a double boiler, I get along quite well by using under my kettle for making anything with milk, a flat plate of asbestos; this will allow the pot to be over a very hot surface without scorching the milk, as the asbestos keeps it from burning. Little stewing pans for warming over things are very nice. I have two or three and use them as dippers; they hang near the sink and are wonderfully convenient and very cheap.

On my kitchen table is an old fashioned wooden knife tray, with a partition in the centre. It's a very old affair, but as I have no drawer in my kitchen table, this holds the paring knives, the small forks for testing the meat and potatoes, and the can-

openers, for in these days of canned goods a can opener which will work easily is a necessity. Notwithstanding, I was visiting a house not long ago where the housekeeper said she opened her canned goods by means of a knife and a hammer!

For easy work in the kitchen one should have at least three measuring cups of equal size. I used to have two for that purpose, but happening to break one I used the single one, instead of at once investing five or ten cents for new ones. So in making cake or pudding if I thoughtlessly measured the butter first, I had to wash the cup before I could measure the flour or sugar. After trying my patience a few weeks in this way I did what I should have done at first, bought two new ones. It is the same with bowls. One should have five or six of these of different sizes; a very large one in which to beat up the whites of eggs is very useful. Speaking of eggs! One should always have on hand a good egg beater, it does the work so swiftly and so well. One should always have a collander for straining soups, a long handled skimmer, six long handled iron spoons and several paring knives.

For ironing, five or six irons, each weighing at least six pounds, are needed. I find those weighing seven pounds are none too heavy for many purposes. Some housekeepers always use a table for ironing, but I think most laundresses prefer an ironing board. I am sure I find a board much more convenient in my own kitchen.

## FOR MOTHERS.

The following are some resolutions made by an earnest Christian mother. Would that every mother in the land would copy them, and read and think of them every day.

Resolved, That the first duty of the day performed by me shall be prayer to God, especially for strength and wisdom to properly instruct, guide and govern my child.

Resolved, That I will never permit my child to wilfully disobey me, or treat me with disrespect.

Resolved, That I will earnestly strive never to act from an impulse of passion or resentment, but will endeavor to preserve my judgment cool and my feelings calm, that I may clearly see and truly perform my duty to my child.

Resolved, That I will devote a certain portion of my time each day to self-instruction, in order to be able to instruct my child.

Resolved, That I will watch over my own temper at all times, cultivate a habit of cheerfulness, and interest myself in the little matters of my child, that I may thereby gain his love.

Resolved, That I will devote my time especially to those pursuits which will increase the comfort and happiness of my home and forward the best interests of my child.

Resolved, That I will study the health of my child, reading on the subject and asking the advice of those who are more experienced than myself.

Resolved, That I will not yield to discouragements from failure, but will persevere, putting faith in the promise of God to all those who earnestly and faithfully strive to do their duty.—*Episcopalian*.

## LABOR SAVING SUGGESTIONS.

Have a strong wooden stool in your kitchen. Mine cost thirty cents, and is the best strength-saver (which, I take it, is equivalent to labor-saver) that I know of. Get a light one, of convenient height, keep it under your kitchen table where it can easily be drawn out for use, and sit on it when peeling potatoes, wiping dishes, cleaning lamps, kneading bread, and doing a score or more of other things which can be done as well sitting or standing if the seat is of the proper height.

When you go to polish the stove, slip over your hand an old paper bag. And when the stove is polished and you draw off the bag, lo! instead of the blacking being under your nails as usual, which generally requires two or three days to wear out, your nails are dainty and clean enough to be presented to your most fastidious visitor.—*Cor. Voice*.