

HOUSEHOLD.

Heating the House.

For ordinary houses there are three available modes of warming: stoves, furnaces, and steam or hot-water apparatus. Open fires are delightful and wholesome, but they can only be used to supplement one of the other appliances, if people do not want to freeze in zero weather. Stoves are cheap, convenient and popular. The many forms of base-burners, with their nickel and tile ornaments and their cheerful mica windows, showing the glowing coals, are well suited for sitting-rooms, halls or bedchambers, but they will hardly serve for warming a large house. Besides, they consume too much fuel and labor, while they have no adequate means of ventilation, and hence, are not strictly sanitary appliances. Hence it is easier and more economical, and also more hygienic, to have one big stove in the cellar, called a furnace, which never need go out, from October to May, which requires little care, and uses but little fuel, and which, being connected with out of doors by a wooden, or, preferably, a galvanized iron conduit, brings a copious supply of fresh air into a hot chamber above the fire-pot, where it is sufficiently warmed, and which then rises through tin flues into the different living-rooms.

A furnace is the result of a natural process of evolution, yet few persons seem to understand its construction. A furnace should be of ample size and well made, so that it need not be driven too hard, in the coldest weather, with constant risk of leaky joints, racking the fire-pot and heating it so unduly, that the fresh air coming in contact with the red-hot metal, acquires a burned quality which is both unpleasant and unwholesome. Formerly, when most furnaces were cheap and inferior, one heard constant complaints about coal gas, dry air, etc. But now, that they are better built and better adapted for their purpose, they give greater satisfaction.

To do good service a furnace should be kept free from ashes, and carefully regulated. The water-pan should be kept well filled so as to moisten the air after it is heated. Above all, the cold-air box should be tight, and take the fresh air from some place where it cannot be contaminated. It will not do to let it end under a veranda, covered with decaying leaves and other litter, or where rats, cats, or other vermin harbor. Nor, as is so common, should it end near where food or refuse is kept. The best plan by far is to raise the end of the cold-air box four or five feet, with an upward bend, and opening at the side, protected by wire netting, so as to secure a purer quality of air than is found at the surface of the ground. The same engineer also goes on to say:

I could relate scores of instances within my personal experience where serious sickness has resulted from neglect in these vital particulars. The end of the cold air box will be heaped up with manure in covering garden plants, or it will be closed entirely by windows or slides; or, again, it will have open joints, which permit sewer-gas from dried-out traps or leaky drains to be sucked into the furnace, and thus be diffused throughout the house. In city dwellings it is common to find the cold-air current carried through an under-ground duct, so carelessly built that it admits damp, or it may be half-full of water, which, in one case, actually froze. In one particular case a whole family suffered continually from tonsillitis, and I found that their entire air supply was taken from the ground-level of a back kitchen yard covered with soggy cinders, the soil all about being water-logged every fall and spring. And this was the suburban home of one of the Four Hundred, with every luxury which wealth could supply—excepting pure air! — 'The Westminster.'

Natural Power.

Dwellers in hilly countries do not seem to appreciate the advantages that may be gained by the use of the mountain streams that abound in such regions. It is rare indeed to see any use made of brooks and wayside springs. This is the more remarkable, as their employment would be a great saving in time and labor to all those who press them into service. All over the coun-

try there are farms and country seats where a few days' labor, and a comparatively trifling expense would solve the problem for years to come. Most of these streams would supply a small ram or a turbine, giving an abundance of water in this way, or working a pump placed in the already existing well. A small turbine requires but very little power, and may be attached to an artesian well in such a manner as to give a water supply abundant, not only for family use and stock but for irrigating purposes as well.—N. Y. Ledger.

Sponge the Window Plants.

It is very necessary that the window plants should be kept free from the dust of the room that settles upon them, and this is especially true of those plants whose leaves are thick and glossy, because the pores of such are so minute they become easily clogged with dust, which will very soon injure the texture of the leaves and thus the growth of the plants.

The air indoors is very dry in cold weather from furnace or other heat, and wetting the earth about the roots does not materially benefit the leaves, which are now deprived of the rain and dews of the summer months. The best remedy for this is to regularly sponge the leaves on both sides with tepid water every few days. The India rubber tree, palms, callas, orange, and lemon trees are easily sponged. If the plants are not too large, they may be placed in the sink and sprinkled with a watering pot or a whisk broom. Plants that are not convenient to sponge may be syringed with warm water. An atomizer of large size is excellent for his purpose. Any solution used for destroying insects on the plants is conveniently sprayed through an atomizer.—The Household.

Potato Omelet.

Folded potato omelet served with a soft egg omelet gives a combination that will be found the very thing for at least one morning in the week. If properly made, it is of snowflake lightness and yet full of nourishment. Like its accompanying dish, it should be sent to the table as soon as cooked, as it loses much of its delicacy if allowed to stand. To serve with an omelet of four eggs, allow a cup of cold mashed potato, which must be whipped until very light, with half a cup of hot milk (half cream is still better). Beat three eggs, the whites separately, and the yolks, but reserve the former until the very last. If using plain milk add a little butter. Pepper and salt to taste. The frying pan must be very hot, and when ready for breakfast a teaspoonful of butter is to be tossed about therein. The whites are now added to the potato, the whole well whipped once more, then spread in the pan and put on a hot part of the stove, a broad-bladed knife plunged underneath to the centre to allow the hot butter to run down and prevent burning. The edges must be lifted to watch for the right stage of browning, and when this is accomplished the pan must be drawn to a cooler place or put in the oven; when the contents have 'set' like a custard, all is ready for folding. When served with omelet the two should be cooked simultaneously, and a more appetizing breakfast or luncheon dish can scarcely be imagined.—Philadelphia Times.

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