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that, you make them nervous, and make yourself an endless amount of trouble Don't read all the sensational tales from the newspapers to them, or discuss

them in their presence.

Don't permit the little ones to call their little friends their "fellows" and their "girls." Is it any wonder girls grow up so silly and conceited, and boys too, when they are taught it from childhood? Don't teach them to call babies "kids." Of all the disgusting, out-of-place words, that is one; and how much it is used, by wealthy people, teachers, and mothers of Yes, and the fathers, too, are not exempt from the use of it. I heard one lady say as she showed her youngest child to a friend, "This is my kidoo." I wondered if she really considered herself a goat, as if one's children are kids, we must certainly be goats.

Don't make promises you don't intend to keep; it ruins your children's faith in you, and teaches them to be deceitful.

Don't teach them to eat roses, plum blossoms, etc. You don't know what germs they might take into their stomachs, to say nothing of eating a wrong flower by mistake and poisoning them-

And to those who have no children of their own I would say:

Don't eat green plums and green apples before children. If your digestive organs can stand it, theirs can not, and you have no idea how hard it is for the mother to keep her children from such things when they see older ones do it. JUANITA Quebec.

Welsh Lullaby.

(After the Welsh of Robert Bryan.) As a blossom, sweet and rosy, Folds its petals for the night, In my bosom curling cozy, Hush you, hush you, baby bright! While I'm by thee, nothing cruel-Not one harmful sound or sight-Shall come nigh thee, O my jewel !-O my armful of delight!

Little flowerets in the meadows, Little nestlings in the trees Now are sleeping in the shadows To the cradling of the breeze; But the blossom of my bosom, But the birdie on my knees, While I lock him there and rock him, Has a warmer nest than these.

Start not! 'tis the ivy only Tapping, tapping o'er and o'er, Start not! 'tis the billow lonely Lapping, lapping on the shore. Through your dreaming you are beaming, O so purely now, my store, You must see your angel, surely, Smiling through Heaven's open door. -A. P. Graves (in The Bookman.)

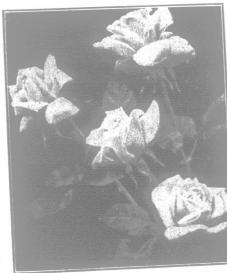
Rose Culture

J. A. Balmer, a expert rosarian, emphasizes in "Better Fruit," some points that are very essential to successful roseculture. In the first place, the soil should be retentive. A good clay loam is best, containing enough sand to make it workable and enough humus to make it rich and brown. A position exposed to sunshine, yet sheltered from cold winds, is desirable, and the land should be well drained. When planting a rosebed or border, make a deep, well-worked bed, and in it mix bits of broken bone and charcoal, also a liberal quantity of old manure, which must not be less than a year old. When the bushes are set, tramp the soil firmly about the collar of the plant, then stir the surface well to

conserve the moisture. During the summer, cultivate the surface of the soil once a week. Instead, some put a top dressing of decayed manure to a depth of six inches over the hed, taking care that it is not piled against the stems. All the attention such a bed will need is to keep out the weeds. When the buds begin to show, apply a top-dressing of bone-meal, 1 lb. to the square yard, and rake it in. If the bed be an old one—at least planted more than one year-give it a weekly application of liquid manure. This may be given from the time the shoots are 6 inches long until the plants come to bloom. A bushel of fresh cow manure to the barrel of water will be the right proportion. If chicken manure be used, use only onethird of the quantity. The amateur can-

not safely try very much pruning. Per haps a safe rule for him will be to cut out only dead or weak wood, and that in spring, after all danger of frest is Teas and hybrid teas require very little pruning; hybrid perpetuals need severe cutting back; while climbers may have old canes removed.

Pests that eat the leaves may be disposed of by using arsenate-of-lead preparations; green aphis may be killed by kerosene emulsion (weak) or strong to-



A Queen of Flowers.

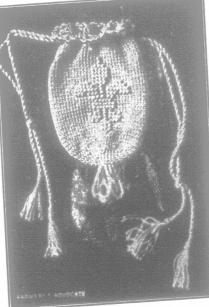
A Crocheted Purse.

To be made of any color. Gray silk, with steel beads, is pretty. Use heavy silk twist, "pure twist," if you can get it. To make-String upon the purse twist two strands of beads; with a steel crochet hook (I use No. 4) chain 5, join with a slip-stitch, and crochet 4 single (short) This is the first stitches in the ring.

Second row-Work two stitches in the top of each stitch of the preceding row,

giving eight stitches. Third row—One stitch in the first stitch, two in the next, until you have twenty-

four stitches in all. Fourth row-Four stitches in the next four stitches (one stitch in each stitch), two stitches in the fifth stitch; continue in this way, widening in every fifth stitch until you have sixty-seven stitches; then work three plain rows without any widening and you are ready for the "fleurde-lis," which is made thus: first row of



A Crocheted Purse.

design; one bead slipped forward and the rest plain. I will only say how the heads are worked on, as each row of silk in the rest of the purse is plain.

Second, third and fourth rows-3 beads

Fifth row-2 beads, 2 stitches, 1 bead, 2 stitches, 2 beads. Sixth row-4 beads, 1 stitch, 1 bead, 1

Seventh row-1 bead, 1 stitch, 2 beads, stitch, 4 beads. 1 stitch, 1 bead, 1 stitch, 2 beads, 1

Eighth and ninth rows-7 beads each. stitch, 1 bead. Tenth row-5 beads.

Eleventh row-2 beads, 1 stitch, 1 bead, 1 stitch, 2 beads.

Twelfth row-3 beads, 1 stitch,

beads, 1 stitch, 1 bead, 1 stitch, 3 heads. bead, 1 stitch, 7 beads.

Fourteenth row-5 beads, 2 stitches, 1

bead. 2 stitches, 5 beads. Fifteenth row—3 beads, 2 stitches, 3 heads, 2 stitches, 3 beads.

Sixteenth row-3 beads. Seventeenth, eighteenth and nineteenth

rows-5 beads each. Twentieth row-3 beads.

Twenty-first and twenty-second rows-1 bead each, and the design is complete. Crochet 4 plain rows and make 1 row of holes by chaining 1, skip 1 stitch, work double crochet all the way around; in the next row work 4 doubles, skip a hole, 4 doubles in the next all the way round; finish with chain 3, fasten it with a short stitch in the first double stitch, chain 3, skip 1 stitch, and fasten into the third double all the way round; cut off the silk and secure it neatly on the wrong side, using an embroidery needle.

Purses are made from the wrong side. Finish the bottom with a tassel made by stringing forty beads, fastening it inside; repeat five times.

The purse is drawn up with a cord made of the twist, using four strands thirty-eight inches long for each cord .-From Harper's Bazar.

Our Scrap Bag.

Do not let strawberries mature the first year after plants are set. It does not pay in the end. Pick off all the blos-

Keep all garbage and slop-pails covered if you do not want to keep flies about. Do not leave food, or milk, or milky vessels exposed anywhere. Cheesecloth covers for the diving-table are good to keep the table covered until the very mo-

ment of sitting down. Potatoes should be sprayed just before sundown to prevent the sun from scald-

ing the plants. Keep all old flowers of sweet Williams, pansies, sweet peas and nasturtiums picked off to prolong the flowering season.

When candytuft begins to go to seed, keep the seed-stalks cut off, and it will make a compact green border for the

To sweeten lard and drippings that have become slightly rancid, pare a large potato and cut it in three or four pieces. Put the lard into a kettle with the potato and let come to a boil, then boil until the potato is quite brown, then remove it and let the fat cool. If much fat is to be treated, use a little more than a pint of the chopped potatos to each gallon of fat.

To Wash Wool Sweaters.—Often during the summer, white wool sweaters need washing. This may be done satisfactorily at home as follows: Shake the sweater well, drop it in slightly warm water and rinse up and down. Now have some clean, warm, soapy water in which a teaspoonful of borax has been dissolved. Squeeze the sweater out put it into this, sousing up and down gently. If there are any greasy spots, rub soap on your hands and rub the spot, but do not rub soap directly on the wool. Rinse three or four times in clear, warm soft water, blue also in soft water. Press the water out, place the sweater in a pillow case and suspend somewhere for three days, then put on a sheet in the sunshine until dry.

Recipes.

Potato Puff.—Put 2 cups mashed potato into a saucepan. Add yolks of 2 eggs and 3 tablespoons cream, 1 tablespoon butter and teaspoon salt, stirring constantly over the fire until the potatoes are light and hot. Take from the fire and stir in carefully the beaten whites. Put in a buttered baking dish, and bake in a quick oven until brown.

Glace Icing for Cake.—One cup powdered sugar; add 1 tablespoonful lemon juice and 1 of boiling water, or a little more. It should be thin enough to

spread itself slowly over the cake. Prunes.-Wash prunes and soak over night, then let come to a boil, place in the fireless cooker, and leave five or six

Yeast-raised Muffins.—One pint milk, 1 large tablespoon butter melted, 1 cake yeast, ½ teaspoon salt, flour to make a batter. Mix all together at supper time.

Cover and leave in a warm place. 1 stitch, 3 beads. Here the leaves begin. the morning, add the beaten white of one Thirteenth row-7 beads, 1 stitch, 1 egg and a pinch of soda the size of a pea, or a little more. Fry in greased muttin-rings on a hot greased griddle.

White Cornmeal Mush .- Have a quart of water boiling and salted. Gradually stir in white cornmeal until the meal floats in little dry patches on top. Boil for 15 minutes, stirring constantly, and serve with cream.

Browned Potatoes.—Cut cold boiled potatoes into thick slices and brown on both sides in a larded frying pan. Sprinkle with salt and pepper, and serve very hot.

Currant Buns.-Mix 1 pint warmed milk, ½ cake yeast and 1 quart flour, and let rise in a warm place for nearly three hours. Then add 1 cup butter rubbed to a cream with 1 cup powdered sugar and 1 beaten egg; then flour enough to make a soft dough, and a cup of floured cur-Knead quickly, let rise until very light, then make into quite small buns. Set close together on a buttered tin and let rise again. When very light, brush the tops with a little milk and sugar, and bake in a quick oven 15 or 20 minutes.

Baked Rhubarb.-Cut the rhubarb into pieces, sprinkle 1 cup sugar over each pint of the well-washed pieces, and put in a pudding dish without any water. Cover closely, and bake long enough to

make tender. Oatmeal Gems.—Soak over night 1 cup oatmeal in a cup of cold water. In the morning, sift together 1 cup flour, 2 teaspoons baking powder, and a very scant Add this to the soaked oatmeal and mix thoroughly. Add to cup sweet milk. Drop the batter by teaspoon salt. spoonfuls on buttered gem-pans, and bake 15 minutes in a quick oven.

Delmonico Pudding.—Boil together for 2 minutes 1 quart milk, 2 tablespoons cornstarch, 5 tablespoons sugar, and 2 wellbeaten eggs. When cool, add a pinch salt and 1 cup shredded cocoanut. Pour into a pudding dish, and bake in the oven to a delicate brown color. Eat cold with cream.

Scotch Short-cake.—Two - thirds cup sugar, 1 lb. slightly salted butter, 1 lb. flour. Mix flour and butter with the hands, then add the sugar and work all into a smooth ball. Roll out to an inch thick, cut in squares, pinch each around the edge with the fingers, and bake for half an hour in a moderate oven.

Batter Pudding.-1; cups flour, sifted with 1 teaspoon baking powder and 1 spoon salt. Rub in 1 tablespoon butter. Make to a batter with 2 beaten eggs mixed with 1 pint milk. Add fresh or dried fruit, according to choice. Steam one hour, and serve hot with sauce.

Gingerbread Pudding.-Work together 2 dessertspoons butter and 2 tablespoons brown sugar, then add 1 beaten egg, 1 teaspoon ground ginger, 2 tablespoons golden syrup. Finally, add 2 small cups flour sifted with 1 teaspoon baking powder. Steam four hours. A good pudding to make on ironing day.

Pie.—One cup sugar, spoon butter, 1 egg, juice and rind of 1 lemon, 1 cup boiling water, 1 tablespoon cornstarch. Dissolve cornstarch in a little cold water, then stir it into the boiling water. Cream the butter and sugar and pour in. Let cool, then add the lemon juice, rind and beaten egg. Fill pies and bake.

Ice Creams.

Try ice cream with cake instead of pudding when the days are hottest. Here are some additional recipes to those given in a recent issue.

Almond Ice Cream.—Make a plain ice cream as described last time, but flavor with almond essence instead of vanilla. You may add some chopped nutmeats if

Cocoanut Ice Cream.—Take 1 quart you like. cream, 1 pint milk, 11 cups sugar, 3 eggs, 1 cup dessicated cocoanut, juice and rind of 1 lemon. Beat together the eggs and grated lemon rind; add this to the milk in a double boiler, and stir until the mixture begins to thicken, then add the cocoanut and set away to cool. When cold, add the sugar and lemon juice mixed together, then stir in the cream and freeze.

Strawberry Ice Cream.-Mash 1 quart strawberries, and add to plain ice cream when it is nearly solid. Beat vigorously for a minute or two after adding the