

THE HOUSEHOLD.

PULLING TOGETHER.

A man's and a woman's sphere are popularly believed to be entirely different.

He is the bread-winner, she is the guardian of the home. His sphere is office work, store work, or labor in the shop or on the farm, laboring, as the case may be, from five hours to twelve.

She superintends the kitchen, the laundry, and the nursery, laboring as many, in some cases more hours than he.

He earns the money, she garners it. Both labor for the same end, but independently of the other. Is the best economy, the best management, secured upon these terms?

Would it not be better if there were no division of "spheres" in the family council? Husband and wife are partners in a business scheme, and, to use an old-fashioned phrase, should "pull together."

Could not this be more easily done if men's and women's work merged more, each into the other?

Of course, there will be certain things the husband must continue to do, and certain things the wife must do; but break away, as far as possible, from the old routine, and do not be hampered any longer by this idea of sphere.

No scheme of household economy can be effectually carried out unless the husband and wife agree to a mental interchange of labor. If a wife needs help and her husband can assist her in her work, let him do so, whatever the work may be, and vice versa.

Is it woman's inalienable right to make tea and pie-crust, or to apportion all the minor expenses without concert, or is it only a tradition and a custom? If boys were given the same training as girls, of being handy in the house, it would be better for their wives in after years.

There is some housework that women ought never to be obliged to do. Taking up carpets, filling the coal-hod, scrubbing the floors, and washing windows can be done by men much easier than by women.

On the other hand, let the women feed the chickens, drop the corn and drive to market. I know of one good house-keeper who rides the horse-rake every afternoon in haying time, while her husband attends to that part of the house-work which she is physically unable to do.

The lives and labors of women have broadened in many ways. They can do men's work and do it in many departments, and are not ashamed. Why should men be ashamed to do woman's work?

So, my good man, if you come in to dinner and find your wife belated and so hurried that she doesn't know what to do first, instead of looking cross and muttering that "you don't see what she's been about," cheerfully lend a hand, mash the potatoes, boil the eggs or cook the steak, like a woman.

And you, my good wife, don't be afraid to allow him too much privilege in "the woman's sphere."

Let the husband and wife learn to help each other. Take an interest in each other's work, and there will be less friction than though each kept his or her side of the line. Pull together, and nine-tenths of this talk about woman's rights and man's tyranny would cease.

When you know of a happy house and a contented household, you will find there a man and a woman who have learned the important lesson of "pulling together."—Clinton Montague, in the Household.

DISHES OF BACON.

There are a great many delicious ways of cooking bacon. The simplest way is to cut it in thin slices and crisp it in close little rolls, but there is a certain art in all this that it is not always easy to learn. Three things are essential to success with this simplest dish. The bacon must be icy cold. It must be cut in wafer-like slices with a very sharp knife, and, lastly, the pan in which it fries must be heated very hot. The instant the slices of bacon touch the pan they should crisp into rolls; toss them about for a moment or two and they are done. They must be slightly brown, but never hard. These little rolls of bacon are delicious served with fried scallops or oysters, and almost any dish of fried fish

or eggs. They are more frequently seen, however, in the familiar dish of "calves' liver and bacon." In the latter case the liver is soaked twenty or twenty-five minutes in cold water, drained and cut in thin slices and fried rather slowly in the bacon fat left in the pan after cooking the bacon. A very good way of preparing bacon for breakfast is to cut it in moderately thin slices, lay it in soak in milk enough to cover it for fifteen or twenty minutes, then drain the slices out, reserving the milk for the cream sauce to cover it. Dip each slice in flour and lay it in a hot pan that has been greased with a bacon rind. Toss the slices of bacon about in the pan till they are brown on both sides, then take them up on brown paper to absorb any grease on the outside of them and slip them on a hot platter. Pour out most of the grease in the pan the bacon was cooked in, leaving about a tablespoonful for two cups of milk; beat a teaspoonful of flour into every cup of milk which was used to soak the bacon and turn this mixture into the pan. Stir the milk till it boils, and for a moment after, and turn it over the bacon.

An easy way of preparing bacon to serve with a dish of fried meat or fish is to broil it over a clear fire for two minutes on each side. When grease drops into the fire in broiling lift the broiler up to avoid the smoky taste the bacon will have if this precaution is not observed.—New York Tribune.

PIN THIS UP IN THE KITCHEN.

Ten common sized eggs weigh one pound. Soft butter the size of an egg weighs one ounce.

One pint of coffee A sugar weighs twelve ounces.

One quart of sifted flour (well heaped) one pound

One pint of best brown sugar weighs thirteen ounces.

Two teacups (well heaped) of coffee A sugar weigh one pound.

Two teacups (level) of granulated sugar weigh one pound.

Two teacups of soft butter (well packed) weigh one pound.

One and one-third pints of powdered sugar weigh one pound.

Two tablespoons of powdered sugar or flour weigh one ounce.

One tablespoon (well rounded) of soft butter weighs one ounce.

One pint (heaped) of granulated sugar weighs fourteen ounces.

Four teaspoons are equal to one tablespoon.

Two and one-half teacups (level) of the best brown sugar weigh one pound.

One tablespoonful (well heaped) of granulated, coffee A, or best brown sugar, equals one ounce.

Miss Parloa says one generous pint of liquid, or one pint of finely-chopped meat packed solidly, weighs one pound, which it would be very convenient to remember.

Teaspoons vary in size, and the new ones hold about twice as much as an old-fashioned spoon of thirty years ago. A medium-sized teaspoon contains about a dram.

CARE OF OILCLOTH.

A good, serviceable oilcloth is one of the best of floor coverings for some purposes, and it can, with but little effort and strength, be kept in excellent condition, and it can also be as easily destroyed with improper care. A few bad washings will do more harm than can ever be remedied; therefore it is especially important that the oilcloth be washed properly.

If you would have your oilcloth looking clean and bright never use a mop when washing it, as this is sure to leave it grimy and streaky. Have a pail of clean, lukewarm water or milk and water and use two clean flannel cloths one for a washcloth and one to wipe with. Go over the whole surface of the oilcloth, washing a small space at a time and drying it thoroughly. When dried well, warm some linseed oil and with a soft cloth rub it over the oilcloth, using a very little oil and rubbing it in well. This will improve the appearance of the cloth wonderfully. If linseed oil is not convenient kerosene may be used, but linseed is much better for this purpose. Equal quantities of beeswax and linseed melted together are used by many as a good dressing for oilcloth, applying it the same as the plain oil, a little at a time.—Boston Budget.

HOW TO ACCEPT PRESENTS.

DON'T THINK YOU MUST PAY FOR EVERY ONE YOU RECEIVE, IT IS VULGAR.

Everybody can give sweetly, graciously and lovingly. How many can accept in the same spirit? I felt last year that there was a thread of coarseness in the girl who, looking at a fine book that had been sent her by a friend, said: "Oh, dear, I suppose I shall have to get her something in return for it!" That's barter and exchange. It isn't giving. Nothing was to be sent in exchange for the book unless it were the sweetest of thanks, and the mere fact of the acceptance of a gift does not force upon you its return.

Gift-giving is like love. The desire is supposed to come from the heart, and no gift is worth anything unless it is sent with that feeling, and that only. But then you think you are to accept and never to return? My dearest girl, we never know how we return things in this world, but everything does equalize itself. You have been a charming companion and have brightened many a moment to a woman whose purse is better filled than yours. She sends you, when a Christmas Day comes, some dainty present, some pretty trifle that she knows you would like, a book about which you have talked, or a picture that you have admired; the return you make should be your thanksgiving, and that is all. Your gift of a joyful presence was made long before the material one.

I do not mean by this that the woman who is not rich must not give—God forbid it—but I do mean she must not think of attempting to return at once the gift that has come to her. It is vulgar, my dear. Wait until another gift day comes round, and then give something that expresses yourself, the child of your brain and your fingers, rather than of your purse. After all, Emerson struck the key-note of gift-giving when he said, "our gifts are for the most part expressionless. Let the sailor bring a sea shell, the poet a poem and the painter a picture," and these are the gifts that, being part of yourself, may be received as of greater value than anything which money could obtain.—Ruth Ashmore in the Ladies' Home Journal.

MAKING A HOME.

This is a suggestive paragraph from Harper's Bazar: "It seems a pity that the young woman who is about to establish a home, and has a sum of money to spend for its furnishing, cannot be persuaded from laying it out all at once. She robs herself of so much future enjoyment. The spick and span sets of furniture which are carelessly ordered from an upholsterer, and carried home and stood around her parlors by his men, will never afford her half the satisfaction she can get in a room for which to-day she buys a chair, and next week, seeing there must be a table to accompany the chair, she starts on a fresh shopping excursion, and finds a table, which is exactly what she was looking for, and in another month, discovering the need of a book-case or a screen, she has again the delight of the hunt, and the gratification of obtaining the prettiest screen and book-case in the city. Such a room is a growth, a gathering together of household treasures, little by little, and piece by piece. Each article, bought only when the need arises, or when something is happily found to just meet the need, will have a family history which makes it an entertaining as well as a valuable possession. Each couch and footstool is an achievement; each rug and curtain represents a triumph. Such a home, built up gradually, with careful planning in each part, with thought and loving consideration in all its details, acquires a meaning far deeper than could be purchased by the longest purse from the most fashionable cabinet-maker."

RECIPES.

MAYONNAISE OF COD.—Pick cold boiled cod into large flakes; cover it with a mayonnaise dressing, garnishing it with cold boiled eggs cut in slices.

TOASTED CRACKERS.—Split Boston crackers and toast them until brown over a hot fire, or butter them lightly, and brown them in a hot oven.

TOMATO TOAST.—Stew a quart of tomatoes cut into small pieces, until you can mash them smooth with a spoon, and season them with butter, pepper and salt, and pour them over slices of buttered toast.

PICKLED FISH.—Pick any kind of cold boiled fish to pieces, and cover it with vinegar, to which

you have added salt and pepper, a pinch of ground cloves, a teaspoonful of lemon juice and half a teaspoonful of onion juice. Let it stand ten hours before using.

EGG SALAD.—Arrange a bed of celery or lettuce leaves on a platter. Boil six fresh eggs seven minutes. When they are thoroughly cold remove the shells, and cut them in slices, lay them on the lettuce, and cover with mayonnaise dressing. This dish may be garnished with parsley or celery leaves.

EGG-SANDWICHES.—Chop hard-boiled eggs fine with a cucumber pickle, large or small, according to the number of eggs. Pepper and salt, adding a little made mustard, and rubbing very smooth with a silver spoon. Spread between thin slices of crustless buttered bread. Pile on a plate on a folded napkin.

POUND CAKE.—Beat a pound of butter to a cream, stir in a pound of sifted powdered sugar and the rind and juice of a lemon. Beat ten eggs very light, and add to the butter and sugar. Mix thoroughly and add a pound of sifted flour. Beat thoroughly and bake in a moderate oven, in tins lined with buttered paper about an hour. This cake will keep in a cool, dry place for several weeks, even after being cut.

LEMON PUDDING.—Pour a quart of boiling milk over a pint and a half of bread crumbs. Put the mixture into a buttered pudding dish, stir in a teaspoonful of salt, cover closely with a plate, and let it stand half an hour. At the end of that time, beat into it three eggs and a teaspoonful of lemon extract. Beat it until it is perfectly smooth, and bake it in a hot oven about three-quarters of an hour.

PLAIN OMELETTE.—Break six eggs into a bowl beat them very light and add six tablespoonful of hot water. Have an iron sauce-pan, about eight inches in diameter, hot, and melt in it one tablespoonful of butter. Pour in the eggs and shake the saucepan vigorously until the mixture thickens. Let it stand a minute or two to brown, run a knife around the sides of the sauce pan, and double it over. Slip it into a hot dish and serve immediately. Just before folding it, sprinkle half a teaspoonful of salt over the top of the omelette.

GOLD CAKE.—Rub a generous half cup of butter to a cream, add a teaspoonful of powdered sugar, the beaten yolks of four eggs, and half a cup of milk, in the order given. Sift together a pint of flour, half a teaspoonful of salt, and a teaspoonful and a half of baking powder, and stir it into the mixture. Beat until perfectly smooth, add a teaspoonful of lemon extract and bake in a shallow tin, lined with buttered paper, from twenty minutes to half an hour, in a steady oven, being careful not to open the oven door suddenly upon it. Powdered sugar sifted thickly over the top, just before baking, improves its appearance, or you can cover it with icing. Cut it in square blocks.

PUZZLES NO. 17.

SCRIPTURE ENIGMAS.

To whom was this spoken—"Abide thou with me Who seeketh my life seeketh also for thee?" Who swept, with great pomp, into Caesar's hall, And sat with Agrippa to listen to Paul? And said "Get you up to the mountains and hide."

And then in the window a scarlet line tied? Where Lysanias was tetrarch St. Luke doth record.

While John was preparing the way of the Lord? Who says "Though the fruits and the flock be no more."

"I still will rejoice in the Lord as before?" The country where Paul was forbidden to preach When first he came over to Europe to teach? A king who made Judah to cry, and do worse Than the heathen and brought it a terrible curse?

Set down all these answers, initials will tell Who came out of Haran to Canaan to dwell? The finals will furnish, when all have been done, The name of the woman who married his son.

CHARADE.

A total last a mariner,  
A seaman last a scafarer,  
All mean the same;  
All one the sea, and understand  
The best way vessels to command,  
Who bear the name.

SCRIPTURE QUESTION.

Whose wife was Noah?

RIDDLE.

I am sinuous and slender, never straight, yet not awry;  
If the curve's the line of beauty, doubly beautiful am I.

As I'm serpentine in figure, so I'm sibilant in speech,  
And, though beginning softly, I am heard in many a screech.

I've a share in all your sentiments, your sighing and your kissing,  
And, though I'm not a by-word, I am certainly a hissing.

ANSWERS TO PUZZLES No. 16.

METAMORPHOSES.—1. Boy, toy, ton, tan, man, lion. 3. Meat, heat, hear, hoar, hour, sour, soup. 4. Jane, mane, mare, Mary. 5. Book, boot, boat, bent, bent, tent. 6. Four, sour, soul, saul, sail, tail, tall, tale, tile, Nile, nine.

WORD DELETIONS.—1. G(ellatin)e. 2. G(ask)ins. 3. L(eague)d. 4. M(e)thod)ic. 5. S(a)lute)d. 6. Cl)uttering.

SCRIPTURE CHARACTER.—

Naaman.—2 Kings 5, 1.  
" " " 5.  
" " " 7.  
" " " 8-10.  
" " " 11.  
" " " 13.  
" " " 15-16.  
" " " 2-3.

SCRIPTURE ENIGMA.—Hazel—2 Kings viii, 13-15.  
H-ushai 2 Sam. xvi. 19; xvii. 14-16.  
A-hab 1 Kings xxi. 20; xvi. 31.  
Z-ehariah. Zec. v. 10.  
A-bishai 2 Sam. xvi. 9; xxi. 16, 17.  
E-ljah 1 Kings xvii. 10, 20.  
L-ot Gen. xix, 20, 23, 24.