

## HOUSEHOLD.

### Uses of Lime and Charcoal.

The heat and moisture of the summer months have a tendency to rust metals, mildew fabrics and cover all sorts of substances with mould. Fermentation and putrefaction develop rapidly in vegetable and animal substances if they are not carefully watched. Lime and charcoal are two aids toward keeping the house sweet and dry, and the housekeeper should, if possible, provide herself with both of these materials. A barrel of lime and charcoal in the cellar will tend to keep that part of the house dry and sweet. A bowl of lime in a closet will dry and sweeten it. A dish of charcoal in a closet or refrigerator will do much toward making these places sweet. The power of charcoal to absorb odors is much greater directly after it has been burned than when it has been exposed to the air for a length of time. Charcoal may be purified and used again and again by heating it to a red heat. The lime must be kept in a place where there is no chance of its getting wet, and is not exposed to air.—'The Catholic News.'

Glassware should be washed in hot soap suds and well rinsed in clear water, then wiped with a linen towel. In washing cut glass lay three or four thicknesses of towel on the bottom of the pan, which will make a soft support for the glass, and render it less liable to be broken than when it comes in contact with a hard substance. Use a brush to remove particles of dust from the deep cuttings. A little bluing added to the water in which the glass is rinsed will enhance the brilliancy of the crystal.—'The Pilgrim.'

### The Ways of the Gas Stove.

If the flame of your gas stove burns white or yellow, or if the burners do not give out the amount of heat that they ought to, it is probably due to improper combustion and your burners may be partially stopped up with dirt or grease, says a writer in 'Good Housekeeping.' Besides using a brush directly on the burners, a good thing to do is to open the burner and apply a lighted match to the cock instead of at the top of the burner. This will burn out quickly all dust and grease that has lodged in the pipe between the burner and the shut-off. Gasoline is the best medium to use to clean a stove thoroughly, but it is only safe where there is no light or fire in the room. If the stove is very dirty it is worth while to take it out of the kitchen into the open air and there deluge it with gasoline, and rub with cloths till every vestige of grease is removed.

The oven of the gas stove is one of the most extravagant devices for using gas that was ever invented. For years I have given up using the oven altogether and substituted an oven on top of the stove. A good-sized oven, constructed on the best principles, can be selected at any hardware shop, and placed over one burner on the top of the stove. I have mine on the back corner farthest away from the kitchen table, but the choice of burners is not important, only it is not necessary to place the oven over the larger-sized burner that is often found on gas ranges. As the oven of the stove burns three or four times as much gas as the ordinary top burner, it can readily be seen that such an oven is a great saving. It will bake four loaves of bread, a roast of meat large enough for the usual family, and above all the saving on the back of the housekeeper is no small item. There is no stopping to look into the oven, and no special care is necessary in lighting the gas in it.

I never get a meal when my oven on top of the stove is not in use. If I have roast meat, I plan to bake a pudding or cake at the same time, and after the pudding is cooked potatoes can be baked in their skins, or pared and put in the pan with the meat. Canned vegetables can be heated in ten or twenty minutes by placing in an agate iron basin in the oven. Plates and dishes can be set to heat on the top, and the entire family dinner cooked from one burner.

Of course, for large turkeys, it is neces-

sary to use the lower oven, or for braising or broiling, though I prefer, where the size of the steak will permit it, to grill it on the top of the stove. It can be done more quickly, and has a better flavor done in that way. Possibly it pays for the extra dirt on the top of the stove; but that is a matter of taste.

In cooking boiled meats and fresh vegetables, I use a steam cooker in which five different articles can be cooked at one time, and there is room on the top cover for heating of the dishes. Often where the flavor of the vegetable is not too strong, I cook it in a colander over the kettle where potatoes are boiling. Eternal vigilance should be the motto of those who wish to save gas.

How many housekeepers ever consider whether the burners used for illuminating gas are in proper condition to give the best light at the minimum cost? I did not for many years till a practical 'gas-man' gave me some good pointers. If the flame is blue, if it sputters or flares up, or is streaked, there is something wrong, and you are paying for gas that does not benefit you. A bit of thread or thin piece of metal run through the split top of a lava tip will remove incidental dust that has lodged there, but blue flame and blowing indicate a need for more extensive treatment. The blowing shows that the gas is being forced through the burner too rapidly, and this can be controlled by having the burner taken off, and a small one-foot lava tip placed inside the larger burner. This is called a check. It is wonderful how it affects the

other hand, is rendered indigestible by boiling. Consequently, the cooking of the flours should be done in water, and the milk should be added the last thing, and only brought to a scalding point.

To make flour gruel mix into a paste with cold water one tablespoonful of flour, one salt-spoonful of salt and one teaspoonful of sugar. Add a half square of cinnamon and a cupful of boiling water. Boil the mixture slowly for twenty minutes. Then stir in a cupful of milk and let it come to the scalding point. Strain and serve very hot.

In place of cinnamon, nutmeg, almond or vanilla flavors may be used. For a fever patient a little lemon juice will be liked best. Arrowroot and farina gruels are made in the same way.

Sweetbreads, broiled filets of chicken and squabs all furnish variety to the sick-room's bill of fare. All are easy of digestion and more or less nutritious.

Raw beef sandwiches have been eaten with relish by many a sick person, who if he or she had understood their composition would have refused it. If beef is desirable scrape it, salt it delicately, spread it on thin slices of buttered brown or white bread or toast. Delicious sandwiches may be made of bacon cut very thin and toasted very crisp. With brown bread these furnish valuable food agents.

Toast made of stale bread is more easy of digestion than if made of the fresh kind. If it is wanted soft, dip it quickly into boiling salted water before it is buttered.

Uncooked beef juice is never delicious, but

## Tear It Off. It May Not Appear Again.

The page offer of prizes and profits is so placed that it can be torn off and used in canvassing for subscriptions if so desired. Even children can with it make a good canvas, as they can let it tell its own story. Young men or women wishing to pursue their studies will enter the competition eagerly and do well at it.

steadiness of the light. Have them placed in every burner in the house, and they will soon repay their cost in the saving on the bills.—Exchange.

### For Whimsical Appetites.

The appetite of sick persons is capricious and whimsical. No question as to preferences should ever be asked. Their tastes should be studied without their knowledge, and their preferences should furnish the working basis. Everything about the sick diet should be nice and dainty and attractive. The napkins used for the tray cannot be too crisp and fresh. The most delicate china and silver are not too good. No warmed over food should appear; everything should be fresh. Hot things should be hot and cold things cold. This is very important. Always have too little food, rather than too much. Better to have the patient say, 'See, I've eaten it all!' than 'I couldn't eat it all: my appetite is so poor.' The moment the meal is finished all food should be taken from the room.

Gruels that are properly made, delicately flavored and well served are valuable for the sick, especially where the appetite is nil or solid foods proscribed. But such gruels are too seldom seen. In their place one finds too often sloppy, tepid and even lumpy concoctions miscalled 'gruel.' In the first place, milk or milk mixtures for the sick—and for any one else, for that matter—should never be heated in any dish or basin which has been used to cook vegetables or meats. A double boiler is the best utensil for the purpose. It should be absolutely clean and odorless. Gruels are made of flour—arrowroot, farina and other flours. Since these materials are composed chiefly of starch, they must be cooked thoroughly, in order to be digestible. Milk, on the

in many wasting diseases it is of great value. Of consumption this is especially true. A flavor of cooking may be gained by heating the beef before the juice is extracted from it, either on a broiler or in a hot frying pan. Only the outer surface should be scorched. The inside should be warmed only enough to start the juices.—'New York Tribune.'

### He Left the Farm.

He went wrong, did he? That strong, well-meaning boy who worked so hard and patiently with you through so many discouraging though sometimes pleasant years? He would not stay by the land—anything, anything, but that. 'Yes, yes,' you answer, 'I did all I could to keep him on the old farm and to make him love the country more.' Did you? Were the chores made just as few as possible, and the work planned so that rainy days and Sundays were resting places, instead of times to be dreaded? Was now and then a day found for all hands to go fishing? Was there a week or two set apart every summer for a genuine outing to some lake, stream or forest, where all that is wild and beautiful in nature could be felt and seen, and the tired brain and muscles relaxed and strengthened for the coming work?

Did you see to it that the best boys of the neighborhood were made welcome at your home, now and then, on long winter evenings, and that a few of the best and latest books and magazines were there to interest and please them? Were only kind words spoken in that now deserted home, and did you teach them from the start and live what you taught, that the farm house is the grandest, the most independent one on earth and can be made the most beautiful one? That farming is a profession of professions—one