

isigns. A canopy of roses, with edges faat follow the irregular outlines of flowers and foliage, lights up into the royeliest sort of thing; sprays of flowers resolve themselves into a succession of tiny bulbs, successfully concealed in the midst of a luxuriant bloom; square shades suggest old English lanterns, while mushroom shapes are about in every conceivable coloring and design.

table fantasies, cast in metal. A seanymph of bronze holds a sea shell—a real shell, with its iridescence softly emphasized by a high polish—over her head. Concealed in it is an electric bulb. Bunches of grapes hide the bulb on another stand; and a vine of wistaria masses its purple blossoms about its light.

There is no end, apparently, to the changes which have been or are being rung upon each and every sort of shade.

gotten article that would be of real service to the poor widow you vis-ited at Christmas, consider that you have found a bit of her property and restore it to the owner.

I promised not to preach; but you will not take it amiss if I counsel

will not take it amiss if I counsel you to carry the New Year's cleaning up and clearing out work into a higher sphere than that of pantry and bookshelf? Get rid of old grudges and family feuds, of unholy enmities, mean jealousies—all you would not have cling to your soul were you sure this year would be you last on earth. "Rub out and begin again!" Don't resolve to do it, but do it—and at once! One rightedeed is worth ten thousand inactive deed is worth ten thousand inactive resolutions.

. I topperment or

If there be in God's world one

fellow-being to whom you would not hold out a helping hand, if he or she were in need, convict yourself at

the bar of Conscience of sin, and repair the fault.

Begin the New Year with a clear score. Don't wait to be dunned by

Let the midnight bells that tell the death of the Past and the birth of the Future, ring in for you— "The larger heart, the kindlier hand."

And so, as Tiny Tim—happiest of the household, although a sickly cripple—has taught us to say: "GOD BLESS US, EVERY ONE!"

Marion Harland

A FOREWORD OF NEW YEAR'S

ong the curious stands come veri-

THE REAL RESOLUTION

F EVERY reader of this page were called upon for a candid expression of opinion as to the observance of New Year's Day, those who have never the matter much thought the matter much thought the same feeling with regard to the New Year that the limits housementer has as to the given the matter much thought would be surprised to learn how many are disposed to regard the anniversary as a bore, and the fesected with it as a mis-

Christmas trones have left us jaded, and blunted our appetites for pleasure. Christmas giving has de-pleted our purses. We have no pleted our purses. We have no money left for New Year's presents, and if we had, the impression is so general that these are the "arriere pensee" of conscience-stricken dopensee" of conscience-stricken do-nors, recalled by the receipt of Christmas gifts to the fact that sun-dented their deep fixed hundred "Hitherto" longed, in her unhappy Christmas gifts to the fact that sun-dry of their dear five-hundred friends were overlooked by them-selves at Yule-tide—that there is scanty grace in giving.

MEMORY AND TEARS

As to the patent and pious resolutions enjoined as a conventional ordinance by ancient and goodygoody appointment the most serious-minded of us dismissed the habit of formulating them when age and experience had showed us the emptiness and inefficiency of spasmodic righteousness.

of the last century sang-

"Is a time for memory and for tears."

bitterness and the sweetness of memories that crowd upon it at

thrifty housemother has as to the "shiftlessness" of carrying the week's wash over into the next Monday, and leaving Saturday's mending incomplete when work-basket and thimble are laid aside for the rest of Sunday. There may be a sion to the thought of seeing the sun shine on New Year's Day through dingy windows. The impulse to clear decks for entire decisions and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation—sends to the sun takes up his comical and invariable ejaculation and the sun takes up his comical and takes up his comical and the sun takes up his comic to clear decks for action during the last week of the Old Year is natuchildhood, to "rub out and begin all over again," we would, if possible, forget the mistakes, and rid ourselves of the drawbacks of the past tear, and press forward to cleaner—therefore, better—things.

Begin with your bookshelves. Unless you are given to periodical weed-

ings of your library you have no right conception of the quantity of "trash" you have accumulated in a twelve-mouth. Books that are not worth a second and even a third reading are not worth keeping. If you can get rid of them in no other The dawning year, as a true poet way, sell them by the pound to a junk dealer or old-clothes man. If "Is a time for memory and for tears."

Each heart knows for itself the bitterness and the sweetness of memories that crowd upon it at time for memory and for tears."

You do not mean to have your magazines bound, sort and ship them to a hospital or soldiers and sailors' home—or, failing these, send to me (inclosing stamp always) for this season, and to each his own the address of some one of the many griefs are sacred. I have no sermon who hunger for reading matter they to-day for my dearly-beloved and have not the money to buy. Sufficient unto the year is the rubbish cordial good cheer, a hearty "Godspeed," and then a brief practical conference with my fellow-house-wives.

title of a book which nobody reads, and which nobody ever will read, that book is rubbish, be it bound in

F a maid, before engaging, asks to see the room which you expect her to occupy, that it not an impertinence upon her part; it is one or ner rights. If, again, she should think to make inquiry regarding the conveniences which you have for her to do her work, that, too, is her right, and, moreover, it is far better for her to be acquainted with things which so nearly concern her before entering upon your service than to have her leave immediately because dissatisfied with her room or any lack of facilities for working. She should be allowed to see the room, and her questions should be answered with as much civility as you expect upon her part when you are questioning her.

Neither employer nor applicant can occupy a lofty pedestal while coming to an understanding and making an agreceedingly aristocratic woman's saying, many years ago. She remarked afraid of ming or assured position of the remarked of the control of the contr wives.

A pleasing custom prevails in some families of having the house swept, scrubbed and garnished before the coming of the blesse Christmas Day.

As one youngling phrased it: "I would be a shame for Santa Claur to come to a dirty house." I wave adjudged by come abstance law

of economics to be too good to be thrown away. Were your thrifty soul to depart from the workaday world to-morrow, the entire collec-tion of cracked and broken china, out-of-date collars and cuffs, scraps of worthholds stuffs, represents of of unmatchable stuffs, remnants of forgotten gowns, and mortified bon-

nets would be consigned to the flames by your heirs and assigns. Spare them trouble and save your memory from disgrace by cremating the ungainly and unprofitable as-sortment before the bells ring out

the false and ring in the true.

If, in the course of righteous work, you happen upon some for-

THE HOUSEMOTHERS IN CONFERENCE WITH MARION HARLAND

"Oh! Do Y' Know?" 1. Colored ginghams should be washed through thin scarch-water, without any sone, and then rinsed in soft cold water and hung to dry in a shady place, as few colors can stand to be exposed to the sun while damp.

2. Called resses should be soaked in strong salt and water for an hour beforewashing, so as to set the colors.

3. A teaspoonful of salt in a pan of starch will add gloss to the timen when froned.

By Mary E. Carter.

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stitute for a clars stopper.

5. Silver packed in an airtight case, with a good-sized piece of camphor, will keep bright for months.

6. Silver be cleaned thoroughly, then, without being touched with the fingers, wrapped in tissue paper, and packed away, it will not tarnish in years.

BALTIMORE.

Will you please tell me in your columns how to weave silk portieres." Should the chain be heavy, as in carpet, or single chain, and how many pourds of rars to the curtain. AN ANXIOUS ONE. Cut the strips half an inch wide, and fold each double in joining them. One woman, who has much skill in the use of the sewing machine, made a close,

THE RIGHTS OF THE MAID AND HER EMPLOYER

durable slik curtain by folding each strip throughout its length and, when a dozen yards or so were joined together, hemming the fold down with the machine.

As the quantity required for a yard depends upon the thickness—consequently the weight of the sliks used—it is hard to answer your second query.

Concerning the inquiry as to the location of Sonyea, N. Y., I can inform you that it is somewhere south of the village of Mount Morris, Livingston county, N. My wife, who is a native of Genezol Livingston county, has been the location of a celebrate believed to the county of the co

by the wife of Major Craig W. Wadsworth, of the celebrated Geneseo family of that name. Sonyea is a station on the Erie and the Buffalo, New York and Western Railroad, and probably on Morris office, or else is served Rev. S. P. (Stillwater, Minn.).

she entered the dining room. And at night, as she walked up her broad stairway to go to her bed, her which hand to lost the head of the high the said to leave the head of the high the hi

Sunday. BREAKFAST. — Grapes, cracked wheat, poached eggs on toast, coffee. DINNER—Roast beef, brown gravy, plain baked potatoes, mashed turnips, plain baked beans, lemon pie. LUNCH OR SUPPER—Cold roast beef, cold baked beans, lemon jelly cake and pear sauce. Monday.

BREAKFAST (Got up late)—Warmed up cooked wheat; had some cold roast beef, coffee.

LUNCH-Roast beef sandwiches, cake,

beef, coffee.

LUNCH—Roast beef sandwiches, cake, sauce and apple pie.

DINNER—Beefsteak, potatoes, turnips, baked beans heated up with brown gravy, apple pie.

Tuesday.

BREAKFAST — Rolled oats, steak, warmed up potatoes, coffee.

LUNCH—Roast beef, warmed up with gravy; fried potatoes pie and grapes.

DINNER—Vegetable soup, potatoes, plain-boiled carrots, tomatoes, with chopped green peppers; taploca pudding.

Wednesday.

BREAKFAST—Rolled oats, hash on toast (meat off soup bone, with remains of beef boiled in soup provides the meat), coffee.

LUNCH—Veal cutlet hash, tomatoes, cake and sauce.

DINNER—Strained vegetable soup, liver and bacon, Lyonnaise potatoes, fried carrots, jelly tarts.

Thursday.

BREAKFAST—Cooked ground rice, fried eggs, coffee.

LUNCH—Bacon and eggs, fried tomatoes on toast, cake and jelly tarts.

DINNER—Tomato soup (a little stock reserved, added tomato and dry celery chopped very fine), sausage, mashed potatoes, fried "breakfast food," blanc mange.

Friday.

Friday.

BREAKFAST-Rolled oats, fried eggs, BREAKFAST—Rolled oats, tried eggs, coffee.

LUNCH—Pork sausage; potato patties, cake and sauce.

DINNER—Tomato soup (strained and thickened a very little), lamb chop, bciled ontons, potatoes, cake and apple sauce, or grapes (forget which).

Saturday.

BREAKFAST—Rolled oats, lamb chops, warmed-up potatoes, coffee.

LUNCH—Cheese sandwiches, sliced tomatoes with peppers, cake and sauce.

DINNER—Hamburger steak, baked potatoes, sliced tomatoes with peppers.

Cost of Food for the Week's Menus.

Cost of Food for the Week's Menus.

One-quarter pound tea, 15 cents.
One-half pound coffee, 15 cents.
Three pounds of sugar, 15 cents.
Three pounds of sugar, 15 cents.
Three pounds of sugar, 15 cents.
One half, perhaps a pound.
One peck of potatoes, 15 cents.
One peck of apples, 15 cents.
One-half peck turnips, 15 cents.
Onions, 3 cents; had paid only 15 cents
for peck the week before.
Carrots, 5 cents.
Rolled oats, 4 cents; did not us.

Onions, 3 cents; had paid only is cents for peck the week before. Carrots, 5 cents. Rolled oats, 4 cents; did not use more than half of these. Basket of grapes, 15 cents. Six loaves of bread, 24 cents. Am sure this was full cost, as I bake myself. One-half pound lard, 5 cents. Butter, one pound, 24 cents. Lemons, 8 cents. Lemons, 8 cents. Lemons, 5 cents. Soup bone, 5 cents. Soup bone, 5 cents. Steak, 14 cents. Green peppers, 5 cents. Veal cutlet, 15 cents. Liver and bacon, 10 cents. Sausage, 8 cents. Hamburger, 5 cents. Lamb chops, 18 cents. Lamb chops, 18 cents. TOTAL, 33.3.

Forgot to add milk, 28 cents, and four eggs, 5 cents, making total \$5.65.
Out of this there are enough potatoes turnips and tomatoes for one meal left, besides a little tea and coffee, which, altogether, will fully equal cornstarch, taploca, cracked wheat, sait, flour, baking powder for cake, besides having canned a quart of grape sauce. This has been a very cheap time for vegetables, or the cost would have been larger. Then I had two extra here for Sunday dinner, and five extra he

day lunch.

At every meal at which I have not had coffee I have had tea. Bread and butter I have not added, but we average six loaves of homemade bread a week. They would be about a pound.

Thanks to you and your constituents for the measuring of the cup of water to the one-pound loaf of bread.

Submitted to the Council of Housemothers by M. E. W.

anecdote I am fond of telling in conmection with this subject.

Thomas Jefferson, having visited the
are libtreat sheep farms of Scotland and seen
the work done by the trained shepherd
spin to the work done by the trained shepherd
spin to the work done by the trained shepherd
spin to the work done by the trained shepherd
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work done to the trained shepherd
thousand the were feeding in the field
when the logs were held when the shepherd
the work done
the work d