

THE HOUSEHOLD.

YOUNG HOUSEHOLDS.

Too many young people of the present day rush into matrimony without considering whether their income will warrant many of the luxuries, which they, having been always accustomed to, look upon as necessities. There is an idea prevalent that they must start upon precisely the same scale as their parents are leaving off, the result being that men dread matrimony more and more, and girls exalt the delights of a single life devoted to art or higher culture. Almost every one has heard the cry, "can we possibly marry on so and so?" People whose love for one another is greater than their common sense. By setting yourself resolutely, and the right way to work, you can live on pretty much any income that is really an income; still it is scarcely judicious for young people to rush into matrimony on an income that entails living on a scale immensely inferior to the one they have been brought up in. At the same time many a girl brought up in the lap of luxury has developed, through her love, into a superlatively good poor man's wife, but the experiment is a risky one. If a young couple feel that their love is of a sufficiently robust nature to survive trials as long as they are shared, then Heaven speed them. But in these cases do not rush into your new career. Examine it well, and, before embarking on it, take a little time to learn the things that will fit you for it, and which you may learn easily beforehand, but will have to acquire painfully and wearily later on. The first question is a house, it is simply impossible to give a hard and fast rule on this point, for circumstances alter cases so much; remember, however, that house rent is only one of many expenses. If money has been laid aside for furnishing there are many needs that will not be thought of until the articles are required in daily life, even after you have, as you think, fully and completely furnished your home. Sicknes is an expense that must always be considered, and a certain portion of each year's income should be put aside so as to meet this need if it comes. One great mistake young wives on limited incomes are apt to make is to relinquish all their accomplishments, sinking, as they think, their whole lives in their housework. Now this is not what attracted their husbands, nor is it necessary. An intelligent interest in the world around you, the ability and taste for arranging pleasant surroundings, are all so many gifts given you to smooth your own path and that of those around you, and as such should be cultivated and enjoyed. When worries and anxieties increase you will appreciate the rest and refreshment obtainable by looking outside the four walls of your own house, to say nothing of the fact that the pleasanter companion you can make of yourself to your husband and children, the less danger there is of their developing associations and acquaintances that in your eyes, at all events, are not as desirable as might be. In regard to servants it is a difficult matter to decide. With a moderate income these cannot be in numbers and it is better to have young girls and train them in your own ways. We all wish to have our homes nice, and daintily managed; but, unless there be a decidedly good income, this cannot be done unless the mistress is content to put her own hands willingly and skilfully to work. "Wishes wont wash dishes" says an old Scotch proverb; and attending a cookery class, even if the most copious notes be taken, will not make a good cook, much less a good housekeeper. You must condescend to learn the minor and uninteresting details, which are so dry, and appear so unimportant, and yet on which really depends the success of your work. Once you have learned to know what you want, and how to do it, you will have taken a grand step towards being mistress in your own house, and not being under the domestic tyranny of servants. It is not a hopeless task to train a fairly intelligent girl to your own way. Cookery is not an uncertain act; on the contrary, certain definite combinations will bring about certain definite results, just as surely as two and two make four; and any failure should be inquired into, the rule of procedure thoroughly explained, and thenceforward a successful result rigidly insisted upon. If you intend your cuisine to be a good one, you must make your cook understand that directions are to be exactly carried out, and that you will allow no

guessing in the preparation of your dishes. No matter how simple and economical your cookery may be have it good of its kind, and see that any requisite addenda are at hand and in order; also teach your cook what flavoring means, for it is a point on which only too many are grossly ignorant. If your means require you to attend to the cooking yourself, do not allow yourself to grow careless, but remember that the time spent in preparing well cooked viands neatly served will add greatly to the comfort and health of the household.—*Godey's Lady's Book.*

WHO IS TO BLAME?

"I never was allowed to have company at home, and so was obliged to seek other places in which to entertain my friends. And as my parents knew nothing about what company I was in, and I had no one to advise me, I was tempted—and—it has come to this."

"This," was a narrow, whitewashed, comfortable prison cell, and the speaker was a young man, so young in years, that few would have considered him little more than a lad. And yet this lad had committed and known more sin than would have been thought possible in one double his years. He had set at defiance the laws of both God and man; and now it had come to this.

I wonder if all parents realize what a terrible risk they run when they refuse to allow their boys and girls to have and entertain their company at home.

And yet how many parents do this very thing, perhaps thoughtlessly, but none the less wrongly. Home is the only proper or safe place in which our sons and daughters may entertain their young friends. And if they are not allowed the privilege of entertaining them at home, who is it that is to blame if they go elsewhere to meet and entertain their friends? And who is to blame if they fall into ways of sin? I think that the parents are certainly very much if not wholly to blame. Young people want young associates, it is only natural that they should, and the wise parent who desires to do his or her duty by the children given them, will never close the doors of home against the children's friends, if they are proper friends for them to have.

I think that parents often unthinkingly fall into the way of closing their doors or gates against the children's companions. It commences when Frankie or Charlie, Gertie or Susie are wee tots; just old enough to run out in the yard to play. The said yard is neatly laid out in flower beds and its walks are kept clean. The children must on no account have other children in the yard to make a litter on the walk, or, perhaps, run across the flower-beds. Then, when the children are old enough to go to school, their friends may come as far as the gate, but no farther; papa and mamma can not have boys romping about the yard, or girls bringing other girls into the house to tattle what its inmates say, and the manner in which they live. So the boys go out into the fields or street, as the case may be, to fly their kites, play marbles, and "pick up" companions of doubtful character. The girls who can not have their friends at home, entertain them elsewhere. And so they drift away from the parents who may imagine that they are doing all that is required or necessary for their children when they give them plenty to eat and drink; plenty of clothes to wear, a nicely furnished house to live in, and a good education.

As the boys grow older, and evenings are spent away from the safe shelter of home because, "The folks won't let me have any of the fellows in the house." Are not the said "folks," i.e., the parents, to blame, if those evenings are spent in the company of doubtful companions, or in places of ill-repute. Or, if our girls are driven to meet their friends at the "corner," or the "depot," or at "Jennie's," or at some other appointed place. Are not we, their parents, to blame if these girls fall into sin? If we, their parents, had opened wide our doors for our children's friends, they would not have been driven upon the street to meet and entertain them. If we, with our greater experience had advised our boys and girls against the more unworthy of their friends, and at the same time extended a cordial, hearty welcome to all in any way worthy of the friendship of these sons and daughters, all would probably have ended well; but if home is made too fine, or considered too good for the children's friends, is it to be wondered at if our girls elope with some

unprincipled man, and, perhaps, die of broken hearts in consequence—or, if our boys become criminals and end their days behind the prison bars?—*Mrs. May P. Stafford in Child Culture.*

WAYS OF COOKING SALT PORK.

As salt pork constitutes the principal meat in the farmer's dietary, some novelty in its cookery will be welcome. Most country housekeepers know about soaking it overnight, or scalding it for a few moments before frying it, but the hint will be welcome to such city folk as esteem the dish as a relish. Cut the salt pork thin; either trim off the rind or cut through it at half-inch intervals; put over the fire in plenty of cold water, heat it, and let it boil gently for ten minutes; then dry it on a clean towel, put it in a hot frying-pan, and quickly brown it on both sides; season it with pepper, and serve it with baked potatoes.

The dish may be varied by peeling potatoes, cutting them in halves, and boiling them with the pork, leaving them to finish boiling while the pork is being fried. Usually in the country the drippings of the pork are served as gravy. The dish will be more savory and wholesome if a gravy is made as follows: pour out of the pan all but two tablespoonfuls of the drippings, saving them for frying potatoes; put in a heaping tablespoonful of dry flour, and stir it with the drippings; then gradually stir in either a pint of milk or water or half a pint of each; season the gravy thus made highly with pepper, stir until it boils, and then serve it. This gravy can be made at any time from cold drippings, and served with baked or boiled potatoes or other vegetables; it is excellent for warming with cold chopped vegetables, or to use with bread for the children's supper. Fried mush served with it makes a hearty breakfast or supper dish. Cold fried or boiled pork in slices may be breaded, or rolled in dry flour or Indian meal, or dipped in batter, and fried in plenty of smoking hot drippings. A milk gravy made as directed above is good to serve with it.

A brown gravy is made in the same way, except that the flour is allowed to brown with the drippings before any milk or water is added.

Salt pork can be baked in savory fashion as follows: when milk is abundant, cover a piece of pork with it, and let it soak overnight; the next day, three hours before dinner-time, drain the pork, cut across the rind in opposite directions, so that the surface is covered with scores half an inch square; make deep incisions by running a sharp knife or the carving steel into the pork; moisten some stale bread with some of the milk in which the pork was soaked, season it highly with pepper and powdered sweet herbs, and stuff it tightly into the cuts in the pork; put the pork into a moderate oven, with a little of the milk and a plentiful sprinkling of pepper, and bake it slowly; baste it occasionally with its own drippings, and dredge it with flour. In an hour peel some potatoes and put them into the pan with the pork to bake. When the dish is cooked, serve it with a gravy made from the drippings; take up the pork and potatoes and keep them hot; set the dripping-pan over the fire, stir a heaping tablespoonful of flour into it, gradually add enough of the milk in which the pork was soaked to make a good gravy, season it highly with pepper, and then serve the dish.

An excellent fricassee can be made from salt pork. Cut the pork in pieces an inch square, put it over the fire in plenty of cold water, and let it heat; change the water once or twice if the pork is very salt; in an hour put in an equal quantity of potatoes, peeled and cut in large dice, and a tablespoonful each of butter and flour rubbed to a smooth paste, and then stirred until dissolved in the water in which the pork is boiling; season the sauce thus made with pepper, adding more butter and flour if the first quantity does not make the sauce thick enough; when the potatoes are done, serve the fricassee. To increase the size of the dish, or to vary it when potatoes are not desired, use dumplings made as follows: or from any preferred recipe; sift a pint of flour with a heaping teaspoonful of any good baking powder, or with an even teaspoonful of baking soda and half that quantity of cream of tartar, half a teaspoonful of salt, and an even salt-spoonful of pepper; with cold milk or water quickly mix the flour to a soft dough; wet a tablespoon in the sauce of the fricassee, and

use it to drop the dough by the spoonful into the sauce, wetting the spoon before cutting each dumpling; cover the saucepan after all are in, and boil the fricassee gently and steadily for twenty minutes; then serve it hot.

Chicken fricassee can be varied by rolling the chicken in flour, after it is cut in joints, and frying it with enough drippings to prevent burning, and one onion, peeled and sliced, to each chicken; when the chicken is brown, cover it with boiling water, season it palatably with salt and pepper, and slowly cook until tender. Dumplings may be added, as to the pork fricassee. The old-fashioned chicken pot-pie was cooked in a round-bottomed iron pot, the sides of which were lined with crust, over a very slow fire, or in hot ashes and embers, or in the oven until the crust was brown; usually the crust did not cover the bottom of the pot, because of the danger of burning. The chicken was sometimes stewed tender in gravy before it was put into the crust, and the sides of the pot were buttered to assist the browning of the crust.

RECIPES.

STEWED TOMATOES.—Put one quart of canned tomatoes in a saucepan; season with minced onion, salt, pepper, and a little sugar; stew half an hour. Add stale bread crumbs and butter, cook half an hour longer.

MACARONI.—Take six ounces of macaroni and boil tender; put in a pudding dish, spread butter over the bottom, then macaroni and cheese until the dish is full; pour cream to cover over it, and bake half an hour.

MINCED CABBAGE.—Shave cabbage fine; to one quart add a tablespoonful of melted butter, a teaspoonful of cream, tablespoonful of vinegar, with a little mustard, pepper and salt. Put the dressing over the fire and stir; when thick, pour over the cabbage.

RICE PUDDING.—Boil one cup of rice for half an hour, then pour in a quart of milk and simmer slowly. Put in four teaspoonfuls; let cool and take out; lay on a dish; on the top of each make an opening with a spoon and fill with jelly; then pour into the dish a rich custard.

MUFFINS.—Mix one pint of milk, two eggs, teaspoonful of salt, a tablespoonful of melted butter and lard, teaspoonful of baking-powder, one quart of flour. Beat well together. Have ready heated muffin-moulds, grease well, fill with batter and bake brown.

A CONVENIENT LETTER-HOLDER.—Take bristol board of cream color, of any pretty pattern, and cut a large diamond, rounding the corners a little. About eight inches long and five inches wide is good proportions for the back. For the fronts, cut two pieces to fit the lower half of the back, wide enough to set out a little so as to make a pocket and meet in front. Pink all the pieces with a pinking-iron, then on the fronts and upper part of the back past a pretty decalcomanie picture, either a bouquet or a beautiful head, or place a head in the upper part of the back, and a bouquet in the two fronts would be in good taste. Fasten together with narrow ribbon to match the prominent color in your pictures, leaving a little bow on the front of each corner. This is a very pretty indeed, and easily made.

PUZZLES.

BURIED CITIES.

1. In what part of Virginia is Port Royal? 2. I told Sara to gather you a bunch of pink roses. 3. When the stock reaches par Isahel wants to sell her shares. 4. Who is that girl on Donald's sled? 5. At Hensley's they sell skates very cheaply. 6. Seven ice skaters were contending for the prize. 7. What did you do with the white dove Rob brought you?

OHARADES.

1.
My first is sweet and nice to taste, if juicy or if dried.
And in my second 'tis no waste if plenty of them hide
Take out my second, steaming hot, upon a festal day,
And round my whole be not afraid if liquid fire should play.

2.
My whole is a useful list. My first a household pet.
My second the least of the articles. My third from the woods you get.

ENIGMA.

My first is in black, but not in gray.
My second is in light, but not in ray.
My third is in sand, but not in mud.
My fourth is in calyx, but not in bud.
My fifth is in rank, but not in file.
My sixth is in bright, but not in smile.
My seventh is in violet and in rose.
My eighth is in robe, but not in clothes.
My ninth is in rake, but not in hoe.
My tenth is in hurry, but not in go.
My whole is a fruit we love to pick
When the summer brings it sweet and thick.

ANSWERS TO PUZZLES IN LAST NUMBER.

1. Jany.
2. Grass.