

HOUSEHOLD

A Bit of Advice.

(By Priscilla Leonard.)

Don't cover your cross with prickles. It is hard enough to bear, It needs all your courage to carry And not a bit to spare. So take it as it is given, And add no care nor fret, For under the goad the heaviest load Weighs tenfold heavier yet.

Don't cover your cross with prickles. What use are worry and tears? They only cripple the spirit, They only darken the years. No; take up your burden bravely, And it will surely grow More light each day, as along life's way, Your steadfast footsteps go.

Selected Fruit Syrups.

Many housewives who do their own preserving long ago made the discovery that the surplus of fruit syrups from the canning and preserving, if poured in sterilized bottles and sealed furnished them not only with delightfully refreshing beverages to serve ice cold during the heated term, but were a perfect blessing when fresh fruits were no longer in market. For delicious frozen creams, ices, puddings and pudding sauces and, as a delicious adjunct to other and various culinary dainties, these left over syrups, especially of fruits too ripe or sweet to 'jell,' are now greatly valued.

Very often fruit is not quite perfect, or may be too ripe, according to the housewife's ideas, to preserve whole. By the same token it will not do for jelly, and you may not be a great lover of jam and marmalade. Under these conditions you can follow the rule given for preparing fruit juices as an independent and separate acquisition to your kitchen supplies.

First get your fruit juice, clear in same manner as for jelly; measure, and for general culinary purposes allow equal measures of the strained juice and sugar. For using in beverages, ices, sauces and preparations into which milk does not enter as a component part, to a half pint of clear fruit juice add a pound of granulated sugar and a tablespoonful of lemon juice. Bring slowly to a boil and cook to a thick syrup, but take from the fire before it becomes a jelly. Pour into sterilized bottles, cork tightly and seal. In order to keep their rich, natural color, either tie the bottles up in paper sacks or wrap in paper and write name plainly on each wrapper. If the fruit juice is quite tart, the lemon juice may be omitted, but to the very sweet juices it gives character as well as piquancy.—Brooklyn 'Eagle.'

LEMON SYRUP.—Grate the thin yellow part from the rind of six lemons and mix with three pounds of fine granulated sugar, add a quart of water and let stand, stirring frequently, until the sugar looks rather clear. Then boil gently, covered, until it will rope from a spoon. Strain and add the strained juice of six lemons; boil gently for ten minutes; then bottle and seal. Serve by diluting with two-thirds ice water or chopped ice.

BLACKBERRY SYRUP.—Crush fresh perfectly ripe blackberries and add to them one-fourth as much boiling water as berries. Let stand twenty-four hours, stirring frequently. Strain and add a cup of sugar to each quart of juice, boil slowly for fifteen minutes, then seal in bottles.

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NO. 5668.—CHILD'S FRENCH PETTICOAT.

The French modes for children's undergarments are especially recommended to be worn with the long-waisted dresses so popular this season. The model here pictured is quite simple and very satisfactory, as two skirts are included in the pattern, a straight gathered and a circular one. The waist is well fitted by shoulder and under-arm seams, and allows of two lengths, long or medium. The materials most employed are lawn, nainsook, linen and cambric, and tiny frills of lace or embroidery form the prettiest trimming. For a child of six years one yard and a half of material 36 inches wide will be required. Sizes for 3, 4, 5, 6, 7, 8, 9 and 10 years.

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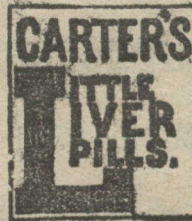
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Cleaning Hints.

Lard oil and rotten-stone made into a paste is the best kind of a preparation for cleaning brass. It should be applied briskly with a flannel cloth or a fine brush (if the surface is rough), washed off with soapsuds, dried and polished with chamois or flannel.—'Presbyterian.'

For cleaning zinc under the kitchen stove a housewife writes that she never found anything equal to spirits of turpentine. Spread the fluid all over the zinc and let it remain for a few minutes. Then take an old soft cloth and go all over it, rubbing every inch thoroughly. Wash up with hot water and soap and wipe dry.—'Exchange.'

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