## THE HOUSEHOLD.

## EXTRA WORK.

by ernestine truing.
Some women have a faculty for doing a large quantity of extra work thut amounts to mere nothing, which tires and frets and worries, to a remarkable degrec.
Many people in telling a story or giving an account of some fact, waste time, health, and the patience of their listener in detail befure the piith of the mitter is reached,
They will begin something liko this: "Last Monday, no, I think it was Tuesday, well, I don't know but it might lave been Monday, any way it was Mondily or Tuesday one of the two, and if not, the first of the week. Well, as I was siyying, I walked down the road and saw at curriage with lahy them, half mistrusting who they were till they, cune in full sighlt, when I saw it was Uncle and Aunt Jickson, come to take dinner here on their way to the Baptist dimner here on their waly,
convention over the river"
This little statement counld be put in fewer words, less tiring to talker and listener, and yet the full menning errasped at once. I think in many cases it is so with housework. If one makes great talk and commotion about a piece of work before it is begun, there is liable to ho less concentration and force when actually started. Pitter, patter, talk, tillk, all the little particulars and minutiae add nothing. A struight-about course, understanding the work and doing it, is what tells.
Sume mothers think they must do every thing themselves, not depend on or expect thing themselves, not depent on or expect
any thing from their children. I call to any thing from their one who picked up her diughters' mind one who picked up her diughters
sun bomets every time they threw them sun bomets overy time they threw them
down, and hung them in their proper place. She said she never required her children to wait upon themselves in the least, she always diel it fur them, although it was very hard work for her, and made a great deal of extra, as she kept no hired hell.
What was the end? Inflammatory rheumatism that became chronic. Years of helpless invalidism that compelled those children to pick up their own belongings or stumble over then, prepare their own
food and do for themselves about all thint was done for them, Preople groaned and shook their heads, pointing to the overshook thenr heans, ponting to at o over
worked mother in her distress as a simple of folly. Let us call it more the result of ignomance of physiological laws. Sho was quite woll, and littlo thought but that her present strensth would endure. Had she
husbinded it moro carcfully, and guarded husbanded it moro carcfully, and guarded
the conditions of health and disenso more securely, quito probably sho might have escaped the severe penalty.
I cill to mind a seemed case, a minister's wife with seven children. I said one Siabbith, "Do you nut fool weary, Mrs. J., When you reath chareh, after gotting such it finnily realy? For 1 notico all are here from stittely ILelen to baby ledith.
"Tired? oh no. Dut if you imagine I chidhren for clurech you are mistiken?"
"Who does it ? not the minister?"
"Oh, no. Eath child has his part, and does it promptly and filithfully. It hive taught them from bahyhood to wait upon themselves, and upom their papa and me. In their young, bounding lifo it is no task, and servessas discipline
"Wise mother ". thought I. "You are building on the right foundation."
To waste one's forces in gretting realy for battle, lewing no reserve for the contict is pror gener:alship. I have known people dressing for callers, or preparius for compinyy, work so hard, tak somuch, gas amed the nervous forco of the hostess had been consumed, and sho had nothing left for bright conversition and gencral grod foeling at their visit. It pays in the long run ing at their' visit. It prys in the
to keep one's self fresh and bright.
"This looks well on paper, and is ea enough to write, but how it is to be done?" says one tired sister, who, all her lifo has been doing and doing for others and not herself. How is it to be done? First, by taking time ench day from many of those little extias you are now doing, and will discover if you earnestly set about it, tiking time from them to read and rest a little. You will find, if you persevere, this time for resting will gradually lengthen, till, when you have followed it six months, you
will be surprised to find what a recruited soldier you are, while the main work of your arny has still been going on
There was a time when the writer of this article thought sho could do many kinds of work, besides her regular employment of teaching. After a short trial, the consequence for her was a substitute in hor school and companative rest from all hob Nothing is gained by over-pressure. An engineer knows the power of his engine and if greater speed is attempted, then the distance must be shortened for only so nuch can be accomplished. The human
encrine is very mueh on that principle, but engine is very much on that principle, out
often in our blindness we fial to seo it, and often in our blindness we fail to see it, and
when the witer is low in the boiler put on all the stem that can be carried, when lo the snap is heard before the strain is ended or the work accomplished. Rest from the oxtras ly mot doing them, and, second, don't fritter. If you have something on hand to do, do it.-Ho Hesehodel.

## THE CARE OF LAMPS.

The necessity for the proper care of lamps cimnot be too strongly impressed on
every one who has charge of i household, every one who has charge of a housenold,
forill-trimmed, foul lamps not only cause serious discomfort and amoyanee, but more or less aggrivated disorder of the health of every one who breathes the air contaminated by them. Some hints as to their magement will doubtless be welcome.
The ase of kerosene in une form or an other is so universal, even in great cities, and its full brilliancy is so marely attianed, that any information leading to that emb is of great value. No medium used for houso hold lighting produces, under given conditions, givesso sor, som rimian, ancs so stencty flame as the best qualities of kerosene The given conditions are absolute clempi ness of the lamp, the wick, and the oil, al so the chimney. I' attain the first it wil be niecessary once a week or a furthight at least to empty the lamp of its contents and wash it inside and out with hot somp anc water, and a little washing sola. Whe clean rinse again and again to remove all traces of saat, then invert the lamp and leave it to drain until perfectly diry. If the burner is badly blackened take a littlo the ashes with anmonis water and serub vigorously then rinse, and polish witl thum , beve will be to pre hamel a in the burb wioks phe costly; they should, therefore, for purposes of proper burning and grod illuminit tion, be used only a week, and then removed, as during that time they have alb sorbed sufficient impurities from the oil t. becone chargod with them to a degree in
terfering with the best powers of the oi terfering with th
Lamp wieks shonld be trimmed every day with great care. It is claimed by those who profess to know, that wicks made of folt aro greatly superior to tho ordinary cutton wicks and doubtless this is the case becanso the folt prosents mo network for entangement with the smanl tooth
that elevates and lowers the wick.
The limp and wick having been treated, we must next consiler the chimmey, that brittle olject which causes such annoyinne by jts tendency to breaking it most mexpected junctires. This brittleness results from insufficient, or mather imperfect, m nealing of the lamp, glass in its manuface ture, and may be ingreat measure remedied by the simple process of putting the chin neys into a kettle of cold water, and girn daally heating them till the water boils. after which they must be allowed to con very gradially. This might be tepeated several times with grod results, after which they must be polished with a soft clenn, dry closth, If soot collects in tho chimmey from any sudiden turning the wick too high, or by exposure of the flame to draught, brush it vat with one of the chimney brushes, which should constitute part of the lamp, equipment in every well-roguofted kitchen, amd then rub and polish with clean cloths on the end of a small mop of clem cloths
cotton wick.
All the routine comnected with the care of hamps should bo performed in the early morning hours, and ata regular time. This being observed it will only be necessnry to give the lamp a slight dusting or rubbing with a cloth before lighting it and bringing it to the table or sitting-room in the evening. Having obsorved carefully these di rections, the housewife will be rewarded by

the brilliant, steuly soft glow of the lamps that cheer and light the evening hours,
It remains only to advise that the housewife select good lamps when purchasing, and to use them only when the wick is turned up to its best cupacity for illumination without smoke ; in a word, never altion wihont smoke; with its wiek turned low, as the effects are most injurious to the thansphare of a omm, and eonserquently to ts tenants, besiite being most disagreerble -Christima at lrork

## RECIPES.

To Extivausis Merosere Flamps. - If no Hoth is pat hand absorbs, the fluid, and deadens the naunc.
hominy Blanganagis- Put three ounces of hominy to sonk in comp water, inst enough th haide of milk aud cook genly for wo hours, when it may be sweetened mat ilivored to hasce, and ourcd Aprese Svow.-Make a pint of custurd with whiles must be beaten to a stith froth, nul mixe with the pulp of four or five baled apples we if ioghty piled on che custard, has a very melty mect. It should be kept in a very cool place unil wanted for use.
Oxserer OMELET, - Add to a hale cup of cream
 spoon ot uitter; drop in a dozen large oysters cut in halves, or chopped fine wilh parsley, and sis serve imnedintely
Oranae Jbley, -Cover one box of gelatine with hen add one pint of boiling water and one poun of sugar. Stir until the sugne is dissulver, the anoulds to hardon. This should stand at least wolve hours.-Traveller.
Whese Frour is excellent for elcaning worst Take dry wheat four, put it in a cab or vessel in which it can be rubled, and henrubjust as i wilh soan or water. The garment will becomo white or light colors; perhaps it would not cleans dark colors. The flour shalies out very easily. Stewed Aprres.-Strain the jniee of two jom
ons, add the rind ent into thin strins, nad hmif a ound of surar. Bring ns slowly as possible to or eight apples peeled and cored, and as uniform n size as possible. Turn then in the syrupafe or they will beak. Plut them in it plats dish and pour the syrup yound them. The exace quantity of sugat must be determined by taste, the lemons are very juicy, it may be necessary to

Where is the above verso to be found 1 hour alass.

## A spotted anima <br> A spott Before.

A rowel.
Flowing back.
Heaned.
Calmly.
bemeadinas.

1. Behead a time-pieco and leave a fastening. 2. Behead a story ind feave a drink: clatering noise. ${ }^{\text {jehead a garment and leave a grain. }}$ 4.
2. 13chead n month of the 13chead narment and leave a grain lenve a 6. Behead a seat and leave a part of the body. an old midder.
A single mourner was seen following the re. a curtiosity to know what relation the noumer coudd be to tho deceased, and on inguiry of him veceived the following answer; brower and sisfer have 1 nonc but this man's father was my
father's son. Now what relation could the nuvurner be to the deccased?

## I am composed of 9 lettors:-

My $1,7,4, t i$, is is beasti of burden
My $10,2,8$, is a piece of clo
My $6.4,0,3$, is to strike.
My 6. 4, 3,3 is on strike, made from a tree. GUMBEIR 10.
ANSWERS TO PUZZLIDSONUMBER 10 .
Picrorlal Acrostic.-"Edinburgh." IMbrer - Rabbit; \& Glass; 0. Hat.

Wuat abe Wie Suectacles

Reversal-Mot-mot Tom 10 Wour Svncolvarons.-Balloon; all, boon. 2. seme; in, see. 3. Polite; ilit, Poc. 4. Lipanment; hin, wag. 7 . Discase; seas, die.

CORRECT ANSWERS RECEIVED The following young neolll have sent correct
answers to puzzles:-Iolin Pettit. Herberi, fife, cisorge Garbum, Aliert Brown, and Fila M. Rob, ertson. Address Ed. "Puzales. Northerr Mcs senger:
Breakras't Frityers.-One cup of cold boiled rice, one pint of flout, one teaspoonful of sall,
two eggs benten lightiy, two teaspoonfuls of bit:ing powder stirred into the flow, and enough mikk to make a thick batior. Fry like gridato


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