

and, in addition to stopping the creaking, will make the leather proof against water. Another method of making soles water-proof is to slightly warm them, rub over with copal varnish and allow it to dry. This treatment, two or three times repeated, will be found thoroughly effective.— *Good House-keeping.*

OUR DAILY BREAD.

"I solved the dry bread problem" said a friend the other day. "When at the fair, I saw some wooden plates or bread boards among the Swiss carved wood in the manufacturers' building, and, remembering a hint given by Aunt Lucy some time ago, I brought one. We use it every meal. The bread (part of a loaf) is laid on it uncut, and covered with a napkin. It is cut at the table as wanted and passed on the board on which it is cut, which is quite ornamental with its carved border. We like the custom much, and have not had one inch of bread dry up or thrown away since we adopted this way."— *Do.*

TAKING OFF GLOVES

As there is a right way and many wrong ways to put on gloves, there is also a right way to take them off. They should never be drawn off by the finger tips, unless they are old and very loose. Taking them off in that way soon stretches the ends of the fingers so that they can never afterward be made to give a pleasing fit. Instead, take the glove by the wrist, and draw it gently back over the hand till the second joint of the fingers is reached. It can then be drawn off by the fingertips, without damage. When it is thus taken off, the very best way to treat it is to leave the fingers distended, just as they came from the hand; when it is next wanted, it will fit the hand much more easily, and look better, than if it were smoothed and flattened back into the form of a new glove.— *Do.*

PUTTING ON GLOVES.

If a glove is of the right size and cut, much of its subsequent tractibility depend upon the way it is first put on. It should be perfectly adjusted to the hand, with every seam straight and true, each finger pushed down to its proper place, and the whole fitted smoothly and carefully. This will require a little time, but it will be minutes well invested. For the glove entering upon its usefulness in this way will ever after be found ready to the hand, flexible when flexibility is required, and in every way pleasing. Of course if the glove is not of the proper shape and cut for the hand, it can never be made to fit well, and all the time spent in the effort will be wasted. No attempt should be made to button the glove till the hand is perfectly fitted; then begin at the bottom and proceed gently—do nothing with gloves in a hurry. A dress glove for visiting or evening wear should fit closely and perfectly; but at all other times those which have more room in side should be employed. For walking, driving, and other service where protection of the hands is the object in wearing gloves, they should be sufficiently large to give the hand entire freedom, and allow it to be used with vigor, if necessary, without danger of rupturing the covering.— *Do.*

THE CARE OF APPLES.

There is no question about the importance of so far as possible preventing the bruising of the fruit. It may be safely assumed that germs of decay are lurking about everywhere, ready to come in contact with any substances. A bruise or cut in the skin is therefore even worse than a rough place caused by a scab fungus, as a lodgement provided by the minute spores of various sorts. If the juice exudes, it at once furnishes the choicest of condition for molds to grow. An apple bruised in the fruit for the decay of which germs are specially invited, and when such a specimen is placed in the midst of other fruit it soon becomes a point of infection for its neighbors on all sides. Seldom is a fully rotten apple found in a bin without several others near by it being more or less affected. A rotten apple is not its brother's keeper.

The surrounding conditions favor or retard the growth of the decay fungi. If the temperature is near freezing, they are comparatively inactive, but when the room is warm and moist the fruit cannot be expected to keep well. Cold storage naturally checks the decay. The ideal apple has no fungous defacements and no bruises. If it could be placed in a dry, cool room, free from fungous germs, it ought to keep indefinitely until chemical change ruins it as an article of food.— *Vermont Watchman.*

HOW TO PREPARE CAMPHORATED OIL.

Put 3 ounces of gum camphor cut in pieces into a bottle and add a pint of sweet oil. Put the bottle in a pan of hot water on the stove, raising it from the bottom of the pan by setting it on nails or keys. Leave until the camphor is dissolved; then shake well.

HOW TO REDUCE IN WEIGHT.

A young English girl afflicted with an undesirable amount of adipose tissue has succeeded in ridding herself of a large amount of it without injuring her health by following the regimen given below. She began by getting up at 6 o'clock every morning and taking a three mile walk before breakfast without considering the weather. At 9 o'clock she had a large cup of coffee, with very little sugar, and a slice of dry bread. Then she occupied herself as she liked until 2 o'clock, when more bread and some vegetables composed her meal. At 4.30 she was off for another long walk, followed by a cup of tea and a few dry biscuits. Ninety days of this regimen reduced her weight from 135 to 145 pounds.— *Do.*

HOW TO MAKE BUCKWHEAT CAKES.

The old fashioned rule for buckwheat cakes is undoubtedly the best, and it calls for 4 cupfuls of buckwheat, a small cupful of Indian meal, an oven table-spoonful of salt, 1/2 a half cake of compressed yeast, 2 cupfuls of water and 2 cupfuls of milk, mixed together and added when lukewarm. These cakes must be mixed up over night and left to rise till morning. In the morning

(1) The table spoon in all New-England recipes is evidently the English dessert-spoon.— *Ed.*

they should have risen and fallen back. This condition of the batter may be told by inspecting the sides of the dish, where the mark to which the batter has risen will be found.

This would not be a desirable state of things in the case of any other batter, as it would indicate that it was sour, but the slight acidity which would exist in a properly raised buckwheat batter if it were not corrected by soda is completely done away with when an even teaspoonful of soda stirred in half a cupful of lukewarm milk is put in the morning just before the cakes are baked. When the soda is added, the cakes should foam up like yeast.— *Do.*

HOW TO CLEAN MIRRORS.

Wash them off with a chamois skin wrung out of clean water. They will dry brilliantly and need no polishing. This is the easiest way to wash glass in doors or windows also.— *Do.*

HOW TO PREVENT A COLD.

Do not allow yourself to feel "chilly." It may indicate a circumstance or physical condition, either of which can be modified by prompt attention. If you are chilly from a draft, move away from it, stop it out or put on more clothes. If the coldness arises from a physical condition, you are probably taking cold. Heat a brick and sit with your feet upon it until you are heated through.— *Do.*

HOW TO MAKE A LIBRARY ATTRACTIVE.

A good cartridge paper, in a soft, light olive, a clear gray blue or gray, is one of the best medium priced coverings that can be selected for a library wall. Red—which is ideal as an evening color, and also for its daytime warmth—can only be safely used in a very sunny or a well lighted room. Otherwise it absorbs too much light. Certain shades of old red and old pink have not, however, that drawback. The dull colored tapestry papers with much blue and green make a quaintly effective background in a library, but they, too, require a bright room. If a library is little used as a daytime workshop and is well lighted in the evening, any color that is not too delicate may be chosen.— *Do.*

HOW TO CLEAN GLOVES, RIBBONS AND LACES.

A popular preparation for cleaning such articles is a mixture of a dram sulphuric ether a dram chloroform, 2 drams alcohol and a quart deodorized benzine. Pour the fluid into bowl and wash the articles, rubbing them gently. Rinse in a fresh supply, then pull them carefully into shape and hang them in a current of air for a short time.— *Do.*

HOW TO MAKE CRULLERS.

One and one-half teacupfuls of sugar, half a teacupful of sour milk, one-third of a teacup of butter, an egg well beaten a small teaspoonful of soda dissolved in hot water, flour enough to roll out into a stiff paste. Fry in hot lard.— *Do.*

HOW TO CLEAR THE VOICE FOR SINGING.

Gargle with borax water or let a small pinch of the borax melt gradually in the mouth and then swallow it.— *Do.*

ROSE LEAF jam is a common dish in Roumania, where roses are grown by the million.— *Do.*

FIRST-RATE TABLE BOARD.

Brown Stew: Wash a thick piece of beef, with little bone and some fat, put in the pot and cover with boiling water. Cover tightly and boil gently 3 hours. As the water boils away add just enough to keep it from burning. When you put in the water for the last time add a teaspoonful of salt. When near serving time allow all the water to boil away, the fat will keep it from burning and the meat will brown nicely. Turn three times. Place on a platter and make a nice gravy by pouring a cup of boiling water into the pot. Thicken with cornstarch and pour the gravy around the meat on the platter.

Raised Bread: Four quarts of flour, half a cup of sugar, 2 tablespoonfuls of salt, 2/3 of a cake of compressed yeast or 1/2 a cup of home-made yeast. Add equal parts of milk and water to make a stiff dough. Knead well, cover and set it in a warm place. In the morning butter tins and mold into loaves. Always have a nice tin of rolls the morning you bake.

Meat Balls: Three cupfuls of fine chopped cold meat, 1 cup of bread crumbs, a little fine chopped onion, a little gravy or melted butter to moisten the crumbs, season, form into balls and fry.

Chicken-pie: Cut into pieces one good sized chicken. Boil, in enough water to cover, until tender, adding a tablespoonful of salt when nearly done. Take the chicken out and thicken the liquid with one tablespoonful of flour and butter rubbed together. Season, boil 5 minutes. Take 1 quart of flour, two teaspoonful of baking powder, a little salt and a small cup of butter. Mix as for biscuit. Take half, roll one-quarter inch thick and line a deep dish, leaving an inch over the sides to turn up over top crust. Put in the chicken, pour the gravy over it, cover with a crust, leaving a hole in the centre for the steam to escape. Wet the edges and fold over the under crust; press them together.

Snowball Pudding: One quart of milk, 1 tablespoonful of cornstarch, yolks of 4 eggs, 3 tablespoonfuls of sugar, lemon flavoring, 4 tablespoonfuls of powdered sugar. Boil the milk and thicken with the cornstarch; add the sugar and the eggs well beaten; pour into a pudding dish and brown it in the oven. Beat the whites of the eggs to a stiff froth, add the powdered sugar, flavor with lemon, and drop on the browned pudding in balls as large as a walnut, set in the oven and brown a little. To be eaten cold.

Baked Custards: One quart of fresh milk, 5 eggs well beaten, 5 tablespoonfuls sugar, a little nutmeg and a little salt. Mix well, pour into custard cups. Fill a large deep meat (or milk) pan half full of hot water and set the cups in it in the oven. Bake until when you put the handle of a teaspoon down in the center of a cup it comes up clean and not milky. If baked in the morning they will be cold for supper and they are very nice.