The mistress must respect her maid as a sensitive woman like herself, and not class her as a mere drudge of an inferior order of creation. In her efforts to bring about such results she may confidently count on meeting many cases of incompetence, stupidity and even ingratitude, but the experiment itself is in the right direction; and if it fails of complete success, can not be wholly without good results.

WASTEFULNESS

"Thrift, Thrift, Horatio!" —Hamlet.

A writer on the Art of Cookery has made the assertion that there is more waste among the poor than among the rich, and explains it by saying that the former have not known how to use odds and ends that come in their way, while the latter have brought it to perfection. Wastefulness is no indication of a generous nature, and we have met those who imagined that if they did not show a careless, improvident spirit they would be considered close. A small family-in this country will often waste what in a French home would be enough to keep a household, for all the details of a French woman's kitchen, no matter whether she be rich or poor, are managed with the utmost economy. The food, although inexpensive; is cooked with such relish, and in such disguises as to induce a belief that an entirely new dish is presented. An article most frequently wasted is bread, every crumb of which should be saved and placed in the oven to dry, crushed, and put into wide-mouthed bottles, for puddings, stuffings or cutlets. The bones of roasts can be cracked and put in the stock pot to clarify, drippings should be strained into an earthen vessel and, if kept covered, will keep for weeks.

Sour milk will make up whole wheat bread, biscuits, doughnuts and griddle cakes. Potted meats can be made from fragments cut from the bone, pounded in a mortar and seasoned; they make