

THE HOUSEHOLD.

THE CHRISTMAS TURKEY.

No old-fashioned Christmas dinner is complete without its roast turkey, though the "roast" is usually a "bake," as few housekeepers have the conveniences for roasting in their houses, and, really, when properly baked, a turkey need not be deprived of its honored title of "roast," as it is nice enough to please the most fastidious.

Of course, it is understood that the turkey should be a very good one to begin with, young, plump, as freshly killed as possible, and thoroughly picked and cleaned. Wash it in two or three warm waters, then rinse in cold, until the water is perfectly clear, and wipe it inside and out with a soft towel. Put it in a dry, cold place, and proceed to prepare the stuffing.

Chop bread either fresh or stale, the latter is best, removing hard or brown crusts. Allow a quart of the crumbs for a turkey of six or seven pounds, and more in proportion for larger ones. Put the crumbs in a large bowl, and pour over them just enough hot water to soften them. Cover, and let it stand where it will keep warm, while you gather together the necessary ingredients to make the "perfect" stuffing. If onion is liked, chop a small one, or half a medium-sized one, very fine. Drain the moistened crumbs as dry as possible, stir in a tablespoonful of butter, the chopped onion, and sufficient salt, pepper, and sifted sage to season well. It must be rather highly seasoned than otherwise, as the seasoning "cooks out," or is absorbed by the turkey to a great extent. Then add an egg well beaten, and stir till thoroughly mixed. Other flavorings are sometimes used, mace, and any variety of sweet herb liked, thyme, sweet marjoram, and summer savory, but nothing is quite so nice, we think, as the old-fashioned sage, unless one uses a little chopped celery, which we prefer to the onion.

Now rub the inside of the turkey with salt, (a teaspoonful is sufficient for a turkey under ten pounds in weight,) and proceed to fill with the stuffing. Begin at the neck which should be cut close, turning the skin back that it may be drawn over and tied closely at the end after the stuffing is put in. Then stuff the body full, and sew up with a darning needle threaded with strong thread or twine. Tie the legs down at the side, and put it where it will keep cool and dry until morning.

A turkey should always be made ready for the oven the day before it is to be cooked as in this way it is well seasoned throughout.

Now as to the baking. Rub the turkey with salt, and place it on a grate in a large dripping pan, pour half a pint of boiling water into the pan, not over the turkey, and put it in the oven which should be at a very moderate heat at first. Indeed, during the first hour the turkey should not brown, but have more the appearance of being steamed. After it begins to brown, baste at intervals of half an hour, perhaps with its own drippings if the turkey is fat, if not, use a little butter, and dredge lightly with flour. When well browned on one side, it should be carefully turned, which will be much more easily done if the pan is removed from the oven. At no time should the oven be very hot, as even a small turkey of six or seven pounds should cook for four hours. Larger ones may not need quite so much time in proportion, yet half an hour to a pound is a good rule to follow, underdone poultry of any kind being both unpalatable and unwholesome, and the difference in flavor between a turkey—or chicken—which is cooked slowly, and that of one which is baked as one would cook a piece of beef, is convincing proof as to the excellence of the former method.

The gizzard and liver should be put in the pan with the turkey, and when well done, (they require fully two hours' cooking,) chop them fine and place where they will keep warm.

If any of the stuffing is left, roll it in little balls, and put them in the pan about an hour before dinner-time.

When the turkey is done, remove it to a large plate, (a warmed one), take out all the strings with which it was sewed and tied, and place where it will keep warm. Then with a large spoon dip all the fat from the pan, and place the pan with the remaining gravy, stuffing, etc., on the stove where it will heat quickly, add the chopped giblets and sufficient boiling water to make about a

pint of gravy, dredge in a tablespoonful of flour, stir rapidly till it boils and pour into a warmed gravy tureen. Put the turkey on a warm platter ready for the table.

Mashed potatoes, baked or steamed sweet potatoes, (the former are much the best), celery, squash, and cranberry sauce are the usual accompaniments.—Household.

HINTS FOR MOTHERS.

BY MRS. M. C. RANKIN.

If girls are often awkward, ungraceful and liable to fall into habits which injure both their health and beauty, what shall be said of boys of the same age? Most mothers take great pains with the girls of the family, seeming to think that their "chances" in life largely depend upon their looks and manners.

Yet these same mothers seem utterly indifferent to the disagreeable habits of their boys, or after a few inefficient efforts, they give up with a despairing, "I don't believe boys can help being awkward. They'll come out all right in a few years, and no one expects much of a boy." Now it is possible, though not probable, that the uncouth boy will become a fine appearing man; but even if he should, is it worth while that he should for years render himself disagreeable to all but his nearest friends; that he should repel instead of attract?

Outdoor exercise and sports do much to make boys strong and straight, yet it is very common among those who are growing fast (especially if they read or study a good deal) to find the head thrust forward, the shoulders round and stooping, and a slouching, ungraceful carriage. Until these things are corrected, no boy can be thoroughly strong and vigorous. Is the health of your boy of any less importance than that of your girl?

Biting the nails is one of the most annoying habits, and yet one which almost any boy will fall into unless his mother "nips it in the bud." Not only is it almost unendurable for a nervous person to sit in the room with one of these nail-biting boys, but the young man's hands are injured in appearance, and if the habit be carried to excess, they will become almost deformed. In these days of professional manicures, mothers ought, at least, to see that there are no ragged nails and raw fingers among their children.

A habit of snuffing, or of scraping the throat, of tapping the floor with the foot, or the table with the knuckles, comes on gradually, but once fixed, is exceedingly difficult to overcome. "Eternal vigilance" should be a mother's watchword, for the true secret of curing bad habits is in never allowing them to be formed. The "ounce of prevention" is worth more than the "pound of cure."

I would not take away anything of boyishness or naturalness. A real boy is worth half a dozen fops or dudes. But I do not see why boys should not be as graceful and well-mannered as their sisters, why they cannot sit down at a table without hitting it and jarring the dishes, as well as the tempers of the whole family, why they cannot eat slowly and noiselessly, why they cannot cross a room without stumbling against the furniture, or close a door without slamming it; or sit quietly while reading or listening.

It should be perfectly natural for a boy to lift his hat to his mother or sister when he chances to meet them on the street, to rise from a comfortable chair when older persons enter the room, to entertain a visitor when the rest of the household are occupied. Do you say it is too much to expect a boy to think of all these things? If the mother has trained him from babyhood constantly and carefully, he will do them without thinking.

Good manners are a growth, and boyhood is the time, and home the place in which they should grow.—Congregationalist.

SCALLOPED OYSTERS.—To one quart of oysters I use two pounds of crackers rolled fine and wet (not too much) with sweet milk. Put a layer of the cracker in your dish, then a layer of oysters, a few pieces of butter, sprinkle over a little salt and pepper, then another layer of the crackers, oysters, etc., as previously mentioned, so continue until all is used, having a layer of the cracker last. Bake in a quick oven until a nice brown. Of course, one-half of the recipe can be used, which is sufficient for a small family.

A HELPFUL CHILD.

I was going to the station to meet a friend, and while on my way I called in at my sister-in-law's to see if she would accompany me. It was not convenient for her to do so. She said:

"Addie would like to go, if you are willing to take her in my place."

Addie is a little nine-year-old niece of my sister-in-law. I said I would gladly take her with me. Addie had just finished shelling a basket of beans. Her aunt told her to put the beans into the pantry. As she rose to do so she looked searchingly around upon the floor to see if a bean or pod had fallen upon it. She spied one bean under the lounge and stooping down picked it up, then moved the lounge back in its place. My sister-in-law then said:

"Addie, I think you had better change your dress. Put on the white one you wore yesterday afternoon."

Addie stepped quickly into an adjoining room to do so, and as the folding doors were open I could not help observing the dressing process.

First she opened three bureau drawers, beginning with the lower one. Then she took off her saccue and, after laying it upon a table near by, she folded it neatly and put it in the upper drawer. Then she took off her dress-skirt, laid it upon the table, folded it in the same careful manner and, after putting it beside the saccue, she closed the drawer.

From the middle drawer she took out a folded white dress-skirt. She put it on quickly and then took out a white saccue, unfolded it and, after putting it on, she closed the drawer. From the lower drawer she took out a hat and gloves, put them on, closed that drawer, then went near her aunt and turning her back towards her, she said, apologetically:

"I am sorry to be always troubling you. If the buttons were on the front of my saccue instead of the back I could easily button it myself."

It will be needless for me to tell you, Aunt Marjorie, that I was astonished to see a little nine-year-old child dress herself in such a methodical manner. My sister-in-law told me afterward that her sister, Addie's mother, had six children—the eldest seventeen years old, the youngest seven—and that they are taught "from little bits of things" as she expressed it, to wait upon themselves not only, but to assist their mother. When they get home from school in the afternoon they all go directly into a small room off the front hall, and there they each have a special place for hats, wraps, rubbers, umbrellas, satchels, etc. Then they go where their mother is and "report for duty." It isn't a question with them after school as it is with so many children, "What shall I do to enjoy myself?" on the contrary, "what does mamma want me to do for her?" Now, if a mother is neat, methodical and industrious, and if she wishes her children to be the same, she must do as Addie's mother does, namely from their very babyhood teach them habits of neatness and order and train them to be self-reliant.

Well do I know that it is the labor of years, for I, too, am a mother. But, with a daily, aye, I may say hourly, persistent effort on the part of mothers, children may be trained to render much intelligent help; and not only so, but they will take great pleasure in rendering that help, from the fact that usefulness brings its own happiness with it. "Line upon line," mothers, "precept upon precept."—Christian Intelligencer.

LIVE within your means. Make your dress, your house, your furniture, your style of living such as will not subject you to struggle and anxiety to keep up appearances. Be content to set a poorer table than your rich neighbor who has a French cook, and be not ashamed of your faded carpet if you cannot afford a new one. Do not mind what the outside world says; this is your business, not theirs. Outside friends and guests must be drawn to our houses, not so much by costly dinner services and lavish entertainments, as by the kind heart and gracious manners of those who give the invitation.—Household.

To REMOVE remnants of old oil-cloth from floor apply a very hot flat iron which will soften it, so it can be scraped off.

PUZZLES.

SEMI-PHONETIC CHARADE.

My first is a river, a contract's my last; My whole, if you're caught by, in one sense, you're "fast."

BEHEADINGS AND CURTAILINGS.

1. I am lazy—behead me, and I am cheap.
2. I am little and love cheese—behead me, and I am cold and clear.
3. I am a mineral—behead me, and I am an accent; behead me again, and I am a number.
4. I am part of a book—behead me, and I am old.
5. I am a belt—behead me, and I am a conjunction: curtail me, and I am an article.
6. I am a stiff piece of paper—curtail me, and I am a conveyance.
7. I am a stick—curtail me, and I am a vessel.

TRANSPOSITIONS.

1. So careless a remark _____ to his _____.
2. The taste the _____ displayed in music was, to the cultured ear, _____.
3. It was _____ to see the players dodge _____ for fear it would strike them.
4. These are _____ offer to the constant _____ of my goods.
5. The prisoner's greatest _____ was to see if he could find _____ from the jail.
6. From what _____ from the papers, he is a man of very _____ nature.

CONCEALED DOUBLE ACROSTIC.

Select six words of five letters each, concealed in the following sentences, each word containing within itself another word of three letters; the definitions of both words being given in the same sentence. Arrange the six words first mentioned so as to form a double acrostic; the initials will form the name of a day much revered, and the finals will spell a term which may be applied to one who observes the day.

1. Is Lee present this windy afternoon, or is he to be found outside the house, in slumber, on the side opposite the wind?
2. He built us a genteel-looking house, but following the common practice, he allowed the roof to swag a very little.
3. John, I certainly think this fennel a finer garnish than the frozen water-cress we had the other day.
4. The paper defended art, science and religion, but seemed to make thrusts at our form of government in a cunning and covert manner.
5. Can you tell me how far a gorilla must advance to develop into an astronomer of note, or to be able even to sew up neatly a torn piece of cloth?
6. I shall not try raising maize this year nor next,—though I have never ceased to long to try it,—because the ground here will not mature a spike of corn, I am told.

ANSWERS TO PUZZLES.

TRANSPOSITIONS.—1, Tars. 2, Star. 3, Arts. 4, Sart 5 Rats.

A MEDLEY.—S E T H
S O U D
A S I A
K I L L
R I O T
A R N O
F L A G

1 to 7, Husking }
8 to 14 Frolics } HUSKING FROLICS.

DECAPITATIONS.—1. Open, pen. 2. Coat, oat. 3. Quay, bey. 4. Educat, ducl. 5. Cache, ache. 6. Olive, live. 7. Near, ear. 8. Keek, eek. 9. Ideal, deal. 10. Ghost, host.

CHARADE.—War-saw.

DUTCH BOILED DINNER.—Take a nice piece of corned beef, and a piece of salt pork, lean and fat together, put on in the dinner pot at eight o'clock, and your beets, if in winter, at the same time in a separate kettle at half-past ten, put in your cabbage, turnips and carrots at half-past eleven, your potatoes pared; boil all together and at noon you can serve up a delicious dinner. A nice side dish can be made by tying a cupful of dried beans closely in a bag, put them into the dinner pot in cold water and gradually bring to a boil before the meat goes in. Dish them up, add pepper and a little butter or cream. A nice dessert is made by taking two cupfuls of sour milk, or sweet milk, with a teaspoonful of cream of tartar and a half teaspoonful of soda, but if sour is used, add an even teaspoonful of soda, no salt if you put it in with the meal, stir in Indian meal to make a pretty thick batter, have a cloth bag made rounded at the corners and a trifle larger at the top, wet this, dredge over with flour, pour in the batter, tie loosely so it can swell in cooking, add a little cinnamon and a few dried blueberries or other fruit, put in at nine o'clock and do not lift the cover for an hour. Serve with sweetened cream or some liquid sauce.