

THE HOUSEHOLD.

THE TOYS.

My little son, who looked from thoughtful eyes,
 And moved and spoke in quiet grown-up wise,
 Having my law the seventh time disobeyed,
 I struck him, and dismissed
 With hard words, and unkind,—
 His mother, who was patient, being dead.
 Then, fearing lest his grief should hinder sleep,
 I visited his bed,
 But found him slumbering deep,
 With darkened eyelids, and their lashes yet
 From his late sobbing wet.
 And I, with moan,
 Kissing away his tears, left others of my own ;
 For, on a table drawn beside his head,
 He had put, within his reach,
 A box of counters and a red-veined stone,
 A piece of glass abraded by the beach,
 And six or seven shells,
 A bottle with bluebells,
 And two French copper coins, ranged there with
 careful art,
 To comfort his sad heart.
 So when that night I prayed
 To God, I wept, and said :
 " Ah, when at last we lie with tranced breath
 Not vexing Thee in death,
 And Thou rememberest of what toys
 We made our joys,
 How weakly understood
 Thy great commanded good,
 Then, fatherly not less
 Than I whom Thou hast molded from the clay,
 Thou'lt leave Thy wrath, and say,
 ' I will be sorry for their childishness.'"
 —Coventry Patmore.

SOUPS.

To make nutritious, healthful and palatable soup, with proper flavors, is an art which requires study and practice, but it is surprising from what scant material a delicate and appetizing dish may be produced. The best base for soup is fresh lean meat, a pound to a quart of water, to which may be added chicken, turkey, or mutton bones well broken up. A mixture of beef, mutton and veal, all cut fine, with a bit of ham bone, makes a higher flavored soup than any single meat. The legs of all animals are rich in gelatine, an important constituent in soup.

Soups that make the principal part of a meal should be richer than those which precede meat courses.

When remnants of cooked meats are used, chop fine, crush the bones, add all ends of roasts and fatty parts, and the brown fat of the roast ; make the day previous to using ; strain, and set away over night ; skim off the fat, and it is ready to heat and serve.

If soup is desired for a first course, daily, a soup kettle should be provided, and all the bones and bits of meat left from the meal thrown into it ; also bits of vegetables, bread, and the gravies left from roast meat and cutlets. In this way nothing is lost, while the soup can be varied by different seasonings. Every two or three days, the contents of the kettle should be turned out, the soup drained off, and the kettle thoroughly washed and scalded ; otherwise the soup will soon lose flavor and become stale.

In using fresh meat, cut the pieces into the required amount of cold water, let stand until the juice of the meat begins to color it, then put on to simmer. The soup is done when the meat is juiceless.

Seasonings for soups may be varied to suit tastes, the simplest having only salt and pepper, while the richest may have a little of many savors, so delicately blended that no one is conspicuous. The best soup is that whose flavor is made from the blending of many. No measure can be given, because the good soup maker must be a skilful taster. There must be a flavor of salt, that it be not insipid, still it must not be salty ; there must be a warmth from the pepper, but not its taste ; the flavor and richness of sugar, but not its sweetness ; in short, the flavoring should be delicate rather than profuse.

For brown soups, dark spices may be used ; for white ones, mace, aromatic seeds, cream and curry. Many herbs, either fresh or dried, such as sage, thyme, sweet marjoram, mint, sweet basil, parsley, bay leaves, cloves, mace, mustard, celery seed, and onions, and all choice catsups and sauces, are used as seasoning.

Rice, sago, pearl barley, vermicelli,

macaroni, etc., are valuable additions to meat soups. The first three are used in the proportion of half a teacupful to three quarts of soup. Rice requires half to three quarters of an hour's boiling in the soup ; sago cooks in fifteen minutes ; barley should be soaked over night, boiled by itself in a little water till tender, and added to the soup just before serving. Vermicelli and macaroni should be broken small, and cooked in the soup for half an hour.

If soup is wanted without vegetables, it should be thickened by smoothing three tablespoonfuls of flour or three teaspoonfuls of cornstarch in a little cold water to each quart of soup. Stir it in slowly and constantly as the soup boils, so it will not lump. Thickened soups require more seasoning than thin ones. If wanted very clear and delicate they should be strained.

Always use cold water for all soups ; skim well, especially the first hour. Keep the kettle covered closely, so that the flavor may not be lost, and simmer slowly that it be not reduced by evaporation ; if it does cook away add more water. Vegetables should be added just long enough before the soup is done to allow them to cook thoroughly.

For coloring and flavoring soups, use caramel, browned flour, onions, fried brown, or meat with cloves in it, or browned in butter.

Caramel for Soups.—Put one teacupful sugar and two teaspoonfuls water, over the fire. Stir constantly till it is a dark color, then add a half teacupful of water and a pinch of salt, let boil for a few minutes and when cold bottle.—Clara Sausibauigh Everts, in the Housekeeper.

A CONVENIENT IRONING BOARD.

My husband took a board, six feet long by fourteen inches wide, planed it nicely, cut off the corners at one end, making a rounded point, bored a hole in the round end to hang it by, and then handed it over to me to finish. I took a blanket, folded four thicknesses, folded double over this a flour sack that had been ripped and washed, and tacked the whole smoothly on the board.

Fifteen inches of the board was left bare on each end. On the square end I tacked four thicknesses of cloth in each corner, to wipe my iron on ; this is better than a loose cloth as it is always there when wanted, and can easily be replaced when soiled or worn out. On this same end I screwed an iron "stand" to set the hot iron on. On the under side of the board I tacked a pocket of ticking to keep the holders in and a bit of beeswax, tied in a rag to rub over the irons when sticky.

This board hangs behind a door against the wall, takes no room wanted for anything else, and when I want to iron my tools are all together. No doubt those who have a patent board on legs will not think much of mine but I think this laid between two tables or other convenient support must be as good.—Practical Prou.

LOOK TO YOUR CELLARS

Decaying vegetable matter is very poisonous, more than decaying animal matter. Look to your cellars is the thought on this line. Left-over vegetables will decay and taint the air, though the sense of smell in some people is so blunted as not to detect readily. I call to mind a case in point. A lady entered a neighboring house. She sniffed gingerly when near the cellar-door, and said with elevated nose 'Something is in your cellar.' That cellar was searched. Windows opened and light of day permitted to enter. The village resource in house-cleaning called, and water and lime freely applied. Every barrel and receptacle but one was carried out. That was thought to be empty. After such an investigation, the lady with the nose was saluted with, 'Now you smell the cellar all right?' But she affirmed the same odor was there ; the cellar was not all right. Again they fell to work—confidence in the smell, you see—and that last barrel was interviewed. Here was the cunning spoiler. It was nearly a third full of decaying cranberries, with a board (barrelhead) so nicely fitted over them it was supposed to be empty. It was in a dark, unused corner, and not thought worth while to remove.

Now the cellar was clean. But suppose it had remained? It must have tainted everything with which it came in contact more or less. Some articles of food, like butter and milk, very readily absorb bad gases, thereby carrying disease and death. Children as a rule are more susceptible than grown people. Diseases, diphtheria for instance, fasten more readily upon them. There is no doubt in my mind but an impure cellar has been the cause many times of diphtheria and kindred diseases when the scourge has gone through the family, often with death as the result. The points I have hit upon are perhaps the commonest of health talks, yet they are highly essential, of utmost importance, and we are not liable to have attention called to them too often.

Better sanitary means must be had, better results accomplished before the health of our country is materially improved, and individuals in quiet country homes may lead the good reform.

A PIECE OF ECONOMY.

'I cannot afford it, Mary.'

'Why not, Aunt Lucy?'

'Oh! for several reasons. This has been an expensive year. There was father laid up for six weeks in February and March with rheumatism, and the doctor coming every day. The bill will be enormous. Then Susie's outfit for college will have to be provided this summer, and the old parlor carpet cannot be turned or mended any more. We'll have to get a new one. No, I can not afford it.'

'But, suppose you wear yourself out, and have an illness!'

'That isn't likely, Mary. I'm tough as whip-cord. Why, I'm never ill.'

'But never won't last forever, dear.'

'My mind is made up, Mary.'

Mrs. Timrod's lips set themselves resolutely, and Mary Vane said no more. She picked up her bundles, she had been skipping, and went on, calling for a moment at the home of another aunt.

Half the village were Vances, and the other half Timrods, so that Mary could rest in the houses of her kindred as often as she felt disposed.

'Aunt Hannah!' she began, without preface, 'Aunt Lucy has dismissed Phebe Jane, and she is going to do her own work this summer, and her own house-cleaning.'

'I thought the house-cleaning was done, or put off or something.'

'It was put off because uncle was ill, and really, there isn't so much to do, for the house is as neat as a pin, but you know how thorough Aunt Lucy always is. There won't be a closet, nor a shelf, nor a corner, that she will not go over. And, the truth is, Aunt Lucy is not so strong as she used to be. She's been breaking since Luther died.'

'Yes, she's never been quite the same. I think she works harder than ever to keep from thinking. Then, they have had losses, Mary. I suppose they want to save Phebe Jane's wages.'

The Vances and the Timrods were in the habit of discussing one another with great freedom of speech. But they were quite loyal and loving at bottom, and both Hannah Timrod and Mary Vane were honestly anxious about their relative and the work she, a woman of sixty, accustomed to a comparatively easy life, was taking on herself.

She had a delicate, invalid husband, a pair of sons, young men hearty and hungry, a daughter who was teaching school and preparing for college at the same time, and who was not to be depended on for helping in the house, and she had been used to Phebe Jane, colored, capable, and strong, for five smoothly-gliding years.

Phebe Jane's wages were twelve dollars a month. Phebe Jane was packed away, very unwilling to go. The first difference it made to Mrs. Timrod was that she lost her evenings. Formerly she had spent them in resting, or knitting, or mending ; in going to prayer-meeting, or talking to her husband. Now, there were 'chores' to do, dishes to wash, milk to care for, bread to mix and knead. In the morning she had to rise an hour earlier than of old. Her smooth forehead began to pucker. Her knees grew tired.

The cleaning was done, and well done. Mrs. Timrod had too much 'grit' or ob-

stinacy in her composition to shirk anything. But when the last nail had been driven, the now carpet, costing Phebe Jane's wages for a twelvemonth, laid on the parlor floor, and the house clean and fresh as soap and strength could make it, seemed like a sentient thing to smile almost scornfully into the face of its mistress, Mrs. Timrod gave up and went to bed.

The doctor was sent for, and shook his head. 'Looks like a run of fever,' he said. 'I've been afraid of it.' Mary Vane came to nurse her aunt. Phebe Jane, not suited with a place, looked in for a friendly chat, and Mary detained her.

Before she had finished the account of her piece of economy, it cost Mrs. Timrod eight weeks of suffering and weakness, one hundred and fifty dollars, and a whole year of feebleness.

Economy is sometimes a two-edged sword.—Laura Parsons, in Christian at Work.

COST OF FOOD.

Undoubtedly a great deal more money than need be is spent for food even by those who think they are experts in marketing and economizing. A communication to the New York Tribune not long ago stated that the management of Yale Commons was much elated over the fact that excellent board had been furnished to 500 students for the past three months at a cost of \$3.95 each per week. Mrs. Emma P. Ewing, who speaks from practical demonstration, replied that equally as good food might be furnished at half the cost, and that she has provided food for 50 students at the rate of 9 cents a meal. She says: "Many persons wonder how choice fare can be provided so cheaply. There is no secret about it. This is the way: Buy food material of good quality. Select only such as go together harmoniously. Prepare them in the best possible manner. If these rules are strictly observed all waste will be avoided and a liberal supply of excellent food can be furnished and satisfactory meals given at an astonishingly low figure."—Worthington's Magazine.

SELECTED RECIPES.

A FRUIT SALAD DESSERT.—One pineapple grated, two large oranges, cut finely, one coconut, grated. Mix well, and sweeten to taste. Let stand an hour or two before serving. Then add two bananas, sliced thinly and serve.

WATER CRESS SALAD.—Always cut the cress, never pull it up. Let it stand in cold water some hours ; look it over and rinse ; taking a handful at a time, cut and salt in layers until the dish is full. Prepare the dressing. One egg beaten thoroughly, one cupful of vinegar, one teaspoonful of prepared mustard, one heaping teaspoonful of sugar ; mix and pour over the cress.

ORANGE PIE.—Line a pie tin with short paste. Take juice and pulp of two oranges, grated rind of one, and juice of one lemon. Add to it, five tablespoonfuls of sugar. Melt a tablespoonful of butter, and add the other ingredients to it. Let it get warm, but not hot, and add two well-beaten eggs. Taste the mixture and if not sweet enough add more sugar. Pour into the lined pie tin, cut the edges in a fancy pattern with a knife, and bake in a hot oven.

ORANGE AND BANANA PIE.—Peel three oranges removing the pith and seeds. Tear in pieces with a fork and lay them in a paste-lined pie tin. Sprinkle over them two tablespoonfuls of sugar. Peel some bananas and cut in thin slices, lengthwise. Lay them over the oranges and sprinkle a tablespoonful of sugar and the juice of an orange over them. Put a very thin top crust on the pie and bake.

BANANA AND ORANGE CUSTARD.—Make the pie as in the above recipe, but instead of putting on an upper crust, pour over the fruit a custard made with a pint of milk, three eggs, a pinch of salt, two and a half tablespoonfuls of sugar, and a little vanilla extract. This pie will be still more delicious, if, after it is baked and cool, some whipped cream is heaped on it.

APPLE CUSTARD PIE.—Peel and core some large tart apples. Slice them thin, and lay the slices in the bottom of a paste-lined pie tin. Spread over them a layer of good jam. Make a custard with the yolks of three eggs, almost a pint of milk, two tablespoonfuls of sugar, a little salt and almond essence. Pour the custard over the apples and jam, and bake. Make a meringue of the whites of the eggs, and half a cupful of powdered sugar. Lay it in little heaps on the custard. Return to the oven till lightly browned.

LEMON PIE.—Line pie tins. Thicken three cups of boiling water with two tablespoonfuls of cornstarch mixed in a little cold water. Add a large tablespoonful of butter, the juice of three lemons and the grated rind of one. Lastly stir in the well-beaten yolks of three eggs and a pinch of salt. It is a good plan to taste the mixture, and if very tart add more sugar. Tastes differ so much in the quantity of sweetening liked, that what would be just right for one, might be too tart for another. Fill the pies with the mixture (it will make two). When almost done, spread with a meringue made with whites of the eggs, and half a cupful of powdered sugar. Brown lightly.