

THE HOUSEHOLD.

A GREAT SAVING.

BY A. M. WILLIAMS.

"It is a great saving of time, money and patience to get wood enough cut for the summer and have it all nicely piled up in the wood house and door yard." Two of my neighbors are very similarly situated, each has a wood-lot and both burn wood through the summer. One prepares enough in winter to last the entire season, and one is obliged even in harvest time to stop and cut wood. Now if we observe the farming operations of these two men we shall find the same difference in their work throughout. We shall notice a foresight of coming necessities and a preparation for them on the one hand, and trusting to luck on the other. We shall find one has laid plans and provided for all the details, the other has simply decided what he will undertake to do without any definite idea of the best means of doing it, and without counting the cost. One will be in easy circumstances, the other hampered with debts he cannot pay, and which he could have avoided with a little more judgment and foresight. As to the question of wood there is one point the thrifty farmer should learn as quickly as possible, and that is, it is folly to permit his family to do their cooking and other work over a hot stove in summer, when they can do it so much cheaper and easier over an oil stove. It does not cost as much for the oil as the cutting of the wood is worth, on the supposition that the wood is already at the door, and four feet long. With a good oil stove a woman can get her breakfast while she is making the wood fire, and blow out the fire as soon as the cooking is done. This saves heating the house and the labor is much less.

This is a great invention and will be a great benefit to housekeepers generally. I do not believe the perfect oil stove is made yet, but there are several kinds that do very well, but I do not know which is best. I know I would not be without one for ten times the cost. On a farm there are many cases where a mere trifle of expense adds greatly to the comfort of a family. One of these is the supply of fresh vegetables and fruits through the season, and one reason for a deficiency of these is, the farmer does not think about it at the proper season. In most cases the farmer has green peas once through the season; he should have them many times. Asparagus and rhubarb should be on every farm. Raspberries, strawberries and currants are easily raised, and worth much more than they cost. It is the foolish man that says, "I can't fuss with such things," and makes his family do without them. A good supply of vegetables and small fruits will make a large part of the living of a family.—*Christian at Work.*

IS IT WORTH WHILE?

BY ALICE W. NICHOLS.

She was a winsome little lady, this Marian Field, but she had fallen into some careless, unamiable habits since the days when I had known her as sweet Marian Deane, habits that were casting little shadows across the warmth and brightness of her domestic happiness—a shadow so small that it was scarcely perceived, but it was there, with its darkening effect upon this new home, even while unrecognized.

"It is so much easier for me to twist up my hair in a snug little coil—so," she affirmed, thrusting a hairpin through the graceless bunch. And it was not "worth her while" to replace the soiled ruffle in her wrapper with a clean one, she declared as she impatiently cast the dirty one aside.

Grieving over the change which the year had wrought in her—yet what was there for a guest to do in the matter? How could the entertained touch a subject, as if anything were at fault in the home that had opened its doors to her? But the opportunity was not long lacking, trilling through the occasion that furnishes it.

One night Mr. Field came home from town, bringing a fine young cousin with him, a fastidious man of courtly bearing, and very pleasing manners. That cousin Will was a favorite was easily enough to be seen, while his gracious ways left no room to marvel at the fact.

In her afternoon manners Marian was quite at ease, and seemed like her former pretty self, and the evening passed pleasant-

ly. I fancied her husband noticed that she did not seem as tired as usual, for he said something about how much a visitor cheered his wife. The next morning Marian left her room a little earlier than was her wont, and repaired to the dining-room to make sure that everything was in faultless order, something that she never did to please her husband; and I was surprised to notice the change in her personal appearance, from her gracefully arranged hair to her carefully adjusted morning dress and her dainty little slipper.

Noticing my astonishment, she made haste to tell me that she "always fixed up for cousin Will." Yet this cousin Will was only a transient visitor, and for the one who was really dearer to her than all the world beside, she thought it too much trouble to "fix up," or make herself or her home attractive. Of course she did not look at it in this light, for when we were talking the matter over an hour later, after Mr. Field and his cousin had returned to the city, she was very much astonished at the way in which her growing carelessness was held up, and readily promised to take heed to her ways, like the sensible woman that she is.—*Household.*

LET GO IN TIME.

The wife and mother carries on her heart the burden of her home, her husband, her children. She wakes every morning weary, and exhorts herself to take hold; she spurs a laggard brain to reluctant work far into the night, and compels herself to hold on. In vain her husband urges her to "slack a little." His kindly urging only adds to her burden. She says to herself, if not to him, "Men cannot understand women's work; he can stop, but I cannot. My home must be cared for, my children nurtured and watched over." At last she breaks down entirely. The overwrought nerves give way, and she becomes a chronic invalid, or she goes to an early grave; and the husband and children are left to live on without the care which she mistakenly thought indispensable. If she had only had the grace to let go, it would have been far better for those she loved, and whom, by the unwisdom of her love, she burdened. The Scripture is wiser in this respect than American instinct and conscience, for it contains many exhortations to us to "wait." For an active man or woman to let go of life, stop activity, leave others to bear the burdens and do the toil, and stand on one side, a mere onlooker—this is, perhaps, the hardest experience that ever comes to the lot of God's children; but it is often a very valuable one. Moses let go when he was a herdsman in the wilderness, and David when he was an outlaw in the limestone caves of Southern Judea, and Paul when he was in retirement in Arabia, and Luther when he was in Wartburg. We commend to all overburdened souls the grace of "let go."—*Christian Union.*

PULLED IN TWO.

For every woman seriously injured by tight clothing, ten are dragged into invalidism by heavy skirts. It would destroy the constitution of the proverbial "army mule," to sustain a continuous pull, from the centre of the body, equal to the weight of a woman's skirts. Women are the only creatures strong enough to draw loads from the hip instead of the shoulder. They don't sit down after a walk, they "sink into a chair," and if the chair is in my office, a dialogue ensues.

I ask: "What supports your skirts?"
Ans.—"They rest on my corset."

I ask again, "What supports your corset?"
Ans.—"Oh—why—I don't know."

She is too exhausted to follow such a train of reasoning! Dear sisters, forgive me, the lightning will play upon my pen when I write these things. You are just as wise as I am and much more amiable, but, as sweet Miss Willard would say, you haven't experienced the arrest of thought upon this subject. If you had you would see that corset and skirts are all weighing upon your hips, and you would understand why you feel as if you were "being pulled in two."

I hear that sad complaint daily, and reply, "Probably that's what's the matter; you are being pulled in two." The high heel which shows so daintily in every fashion plate, that cripples a great army of women and does not exhaust itself upon the foot by any means. It throws the body "out

of plumb," determining its centre of gravity at an unnatural point. Is it strange that the keystone of the arch often becomes dislocated?—*Bessie V. Cushman, M. D., in Union Signal.*

NEWLY MARRIED PEOPLE'S HOMES.

Dr. John Hall says: "It is good for the newly married, as a rule, to begin by themselves, together, without the officious direction of others, however well meaning, and it is good, if possible, to be in a home, not a boarding-house nor a hotel. It may be 'love in a cottage,' and the cottage may be humble; but it is commonly better adapted to the growth of a true, pure, simple life than 'rooms' in one of those non-military barracks which the needs of our great cities are supposed to demand. A 'mess-table' is doubtless proper for the officers of a regiment, or a group of monks. The passengers of an ocean steamer can properly dine together; but for young married people, it is best that they should live together, their doors closing out the world; that they should be all in all, under God, to each other; that the young wife should not be pursued by calculations as to how she looks to spectators; that he and she should wisely adapt their habits of life to means and prospects, remembering that it is easy to go up, but difficult to descend."

SPEND WISELY.

Look most to your spending. No matter what comes in, if more goes out you will always be poor. The art is not in making money, but in keeping it. Little expenses, like mice in a barn, when they are many, make great waste. Hair by hair heads get bald; straw by straw the thatch goes off the cottage; and drop by drop the rain comes into the chamber. A barrel is soon empty if the tap leaks but a drop each second. In all things keep within compass. Never stretch your legs farther than the blankets will reach, or you will soon be cold. In clothes choose suitable and lasting stuff, and not tawdry fineries; to be warm is the main thing; never mind the look. A fool may make money, but it needs a wise man to spend it. Remember it is easier to build two chimneys than to keep one going. If you give all to back and board, nothing is left for the savings bank. Fare hard and work hard when you are young, and you have a chance to rest when old.

THE POTATO.

A baked potato is always nutritious. Boiled potatoes are scarcely worth their salt if they are left to soak in the kettle. Mashed potatoes are good if served with milk, pepper and salt. Fried potatoes, sliced and fried in fat or butter, are palatable, but much harder to digest than baked ones.

The most easy and effectual way to secure the genuine flavor of the potato is to cook it according to this rule: Pare the potato and slice it up, but not too thin. Place the slices in a large pie-dish, as if you were to make an apple-pie. Pour into the dish a very little water, drop a few slices of butter upon the potatoes, sprinkle them with salt and pepper, cover the whole with another plate, and set the dish in a hot oven. Twenty minutes' time is sufficient for the baking. The writer has tried this rule and always with success. The potatoes have a distinctive flavor to be gained by no other method of cooking.—*Companion.*

EARLY SAVINGS.

The first money earned as wages is very valuable, and I remember well feeling quite an inch taller in my boots the first week I took home to my dear mother the wages which I had earned. Wages mean a little more pocket-money, and a little more pocket-money ought to mean more books, something for the post-office savings bank towards clothes and the annual holiday when it becomes due. Make a practice of always saving something out of your pocket-money, however little, and take care that this sum is placed in safe keeping, and this does not usually happen to be the trousers pocket, for this, as a rule, makes a dreadfully poor savings bank.—*Thomas Greenwood.*

BATTER PUDDING.—One egg, one cupful of sugar, two tablespoonfuls of butter, two and one-half cupfuls of flour, one-half teaspoonful of soda, one teaspoonful of cream of tartar, one cupful of raisins. Steam one hour. To be eaten with sauce.

RECIPES.

YORKSHIRE PUDDING.—One pint of sifted flour, one pint of milk, four eggs, one-half teaspoonful of salt; to be baked in the dripping-pan with roast beef one-half hour before the beef is done, and serve on the dish with the meat.

COCOA-NUT PIE.—Two eggs, three tablespoonfuls sugar, one cup of grated fresh cocoa-nut, one pint of milk one tablespoonful of cornstarch, small piece of butter. Bake with one crust. One half-cup of desiccated cocoa-nut, soaked in the milk three or four hours, may be used if you cannot get the fresh.

HAMBURG CREAM.—Take the rind and juice of two large lemons, eight eggs, yolks only, and one cup of sugar. Put all in a vessel and set in a pan of boiling water. Stir for three minutes and then take from the fire; add the well-beaten whites of the eggs, and serve when cold in custard-glasses.

AFTER DINNER COFFEE.—As a general thing, after dinner coffee is made much the same way as the breakfast coffee by most cooks, but this is an error. Heat the coffee beans before grinding and grind them very fine. Put one quarter of a pound of it into the strainer, and pour a quart of freshly boiled water upon it; pour it through a second time; let it come to near boiling point and it is ready.—*The Cook.*

LEMON PUFFS.—One cup of prepared flour, one-half cup of powdered sugar, one tablespoonful of butter, three eggs—whites and yolks beaten separately—grated peel of one lemon, three tablespoonfuls of milk, a little salt. Cream butter and sugar, whip in the yolks, milk and lemon peel; then, the whisked whites and flour, alternately. Bake in small, buttered tins, or in "gem" pans. Turn out while hot and eat with sweet sauce.

TO WARM OVER COLD MUTTON.—The simplest of all ways of warming a joint that is not far cut, is to wrap it in thickly buttered paper, and put it in the oven again, contriving, if possible, to cover it closely, let it remain long enough to get hot through, not to cook. By keeping it closely covered it will get hot through in less time, and the steam will prevent it getting hard and dry; make some gravy hot and serve with the meat. If your gravy is good and plentiful, your meat will be as nice as the first day, without gravy it would be an unsatisfactory dish. If you cannot manage to cover the joint in the oven, you may put it in a pot over the fire without water, but with a desert spoonful of vinegar to create steam; let it get hot through and serve as before. An excellent and simple way is to cut it, if loin, into chops, or leg, into thick collops, and dip each into egg well beaten with a tablespoonful of milk, then in fine bread-crumbs and fry in plenty of very hot fat. If your crumbs are not very fine and even, the larger crumbs will fall off, and the appearance be spoilt. These chops will be almost as nice, if quickly fried, as freshly cooked ones. They will also be excellent if, instead of being breaded, they are dipped into thick batter and fried brown in the same way. This method answers for any kind of meat; chicken thus warmed over being especially good. The batter, or egg and bread-crumbs form a sort of crust which keeps it tender and juicy. Any attempt to fry cold meat without either results in a hard, stringy, uneatable dish.

PUZZLES.

CHARADE.

In sorry plight the cook would be
Without my first; indeed, to make
The dainties choice would be a task;
And poor, I fear, would be the cake.

Along the shore my second's found;
Second and whole may be the same.
Without my first, whole could not be,
And might be second but in name.

NUMERICAL ENIGMA.

My 1 to 4 is an insect.
My 1 to 3 is a word.
My 4, 5 is any man.
My 4, 5, 6, is a pronoun.
My whole is found in vinegar.

RIDDLE.

Ninety is nine times ten, we say.
Nobody doubts it. Take ten away
And ten times ten we shall see remain,
And that is one hundred. Pray explain.

WORDS WITHIN WORDS.

1. The atmosphere in a milk-room.
2. Hard wood in fancies.
3. A Swiss river in a noxious weed.
4. A bird in a sensation of pain.
5. Not low, in floating vapors.
6. A bird in fun.
7. Part of a dress in bits of music.

ANSWERS TO PUZZLES.

CHARADE.—Wordsworth (words-worth.)
RHYMED REHEADINGS—1, Texas, Saxe. 2, Sandin, a bad in.

ENIGMA.—Look before you leap. (Leaf, year, eye, look, up, of, lo.)
TWO WORDS WITHIN A WORD.—1, P-a-trio-t. 2, C-us-to-m. 3, S-art-in-g. 4, L-a-bore-r. 5, W-here-for-e. 6, B-I-got-s. 7, B-and-an-a.

DEFINITIONS.—See, sear, cere.

CORRECT ANSWERS RECEIVED.

Correct answers have been received from Jo. Nugent, E. E. Greene, and Jennie Waugh.