

THE HOUSEHOLD.

SCHOOL DECORATION.

BARDA.

Have you tried it? If you have, you have found it too fascinating to be neglected. If you have not, you have missed much of the pleasure which is your right, and you should lose no time in reaching for it.

Do you say, 'But my school is so dingy and awkwardly built, just four of the barest of walls, and the plainest of window and door frames, painted in the dullest of grays. I cannot afford to decorate, and there is no use attempting it.'

Isn't there? Your windows have sills, haven't they? And these would hold a half-dozen flower-jars? And surely there are plants kept in the homes of some of your pupils. Get as many of them as you can, to bring plants or slips which you can plant in empty fruit cans. Cover these if you like, but the bright tin cans do not look amiss.

Then go yourself to a florist's, and spend one or two dollars carefully, and if they do not yield you a hundred percent of interest (there is a pun there) before the end of October,—why, don't try again. A few ivies climbing over your windows, with some flowering plants below, will change their appearance considerably.

Your plants will make themselves useful too, in other ways. In Object and Language lessons, and in Composition, to say nothing of Botany, they will help you, they will make more interests in common between you and your pupils, and will keep your and their faces brighter, and your hearts too.

As you talk and write of them, you will mention other plants and flowers with which your pupils are not acquainted, and will find it necessary to bring pictures of them.

These you may tack up on the walls, for all to examine. If very pretty, you may frame them.

Then you will get some pretty calendars, and you or your pupils will find suggested to you other cheerful pictures which you may frame with evergreen boughs, or gay leaves, which you will all go out together to gather. At the same time you may collect pretty grasses, make bouquets or sheaves of them and tie them with bright-colored ribbons, and hang them in the corners.

If you are so fortunate as to live within a few miles of (and not too near to) a butcher's slaughter-house, get some finely shaped horns, scald, scrape, and polish them, and you will have as pretty and graceful wall-vases as you could wish for, with this very desirable quality—they cannot be broken.

I need say no more. If you try even so little as this, other ideas will suggest themselves to you, and when you observe how much more regular the attendance is, and how much more easily managed the children are, you will feel amply repaid for any trouble you may have taken.—*Educational Journal.*

KEEPING THE HOUSE IN ORDER.

Mrs. Fairchild was sick, and as there was no help in the kitchen there was nothing for Mr. Fairchild to do when he came home at night but turn in for an evening of housework.

There was always an accumulation of dishes to wash, rooms to sweep, and shelves to arrange, to say nothing of meals that must be either bought or cooked.

He did not mind the work for a few nights, it seemed only a relief from his office work; but what puzzled and annoyed him was that nothing stayed in order. There were just the same dishes to wash and just the same rooms to sweep night after night; there was no change, no variety, in the work. After a week of it he became heartily tired of house work, but he had to keep at it just the same.

In time Mrs. Fairchild's health returned, and household matters ran again in the smooth, comfortable way as of old, with this difference, that Mrs. Fairchild noticed that her husband never asked her when she was going to do this or why she had not done that.

She was surprised to find that he was even wearing some of his clothes un-mended.

She chided him gently for not having told her of his wants and he replied:

'Why, dear, I never realized how hard your work, even your sewing, was until you were sick and I had it to do. I tried to mend the lining of my coat one day; it took me an hour to do it, and I was actually tired when it was done. I never realized,' he added, 'what heroines good wives and mothers are to do the drudgery of house-keeping and uncomplainingly and unflinchingly for months and years together, with often never a word of appreciation from those for whom they work.'

Dear, tired housewife, don't get discouraged because the house will not stay in order.

It is a mountainous task to keep a house in order; don't try too hard; be particular indeed about actual cleanliness, but better tolerate a little disorder than worry your life out overdoing what will never stay done.

Said an old housekeeper, who had learned to select what she could let go: 'If it were not for the delusion women have that sometime everything would be done, they would not have the heart to keep on. This delusion is a mirage that keeps them always working.'

A housekeeper's work can never be finished. She is always working at it. Let her realize that there is no nobler work; no work that has a wider or more far-reaching influence, humble as it may seem.

THE GRANDEST WORK.

People sometimes chafe because in their circumstances they cannot do any great things; as if nothing could be really a divine mission unless it is something conspicuous.

A mother occupied with her children laments that she has no time nor leisure for any mission that God may have marked out for her. Does she know that caring well for her children may be the grandest thing that could be found for her in all the range of possible duties? Certainly for her, for the time at least, there is nothing else in all the world so great. Organizing missionary meetings, speaking at conventions, attending Dorcas societies, writing books, painting pictures,—these are all fine things when they are the things that God gives; but if the mother neglects her children to run after these she simply puts out of her hand the largest things to take up those that are exceedingly small.

In other words, that which the Master gives any one to do is always the grandest work he can find. The doing of God's will for any moment is ever the sublimest thing possible for that moment.—*Morning Star.*

WHAT SHALL WE EAT FOR BREAKFAST?

This question is answered most satisfactorily by Mrs. Rorer in the *Household News*, as the following excellent recipes will show:

POTATO MUFFINS.—Put two good-sized potatoes on to boil. After they have been boiling five minutes, drain them off and cover with fresh boiling water. Boil until thoroughly done. Weigh one pound of flour, make a well in the centre. Put in a quarter of a pound of butter. Dissolve one yeast cake in about four tablespoonfuls of warm water, then stir into it sufficient flour to make a biscuit. Knead it lightly on the board, and with a knife cut a cross on the top. Drop it into a kettle of warm water, cut side up. Now let it stand until it floats on the surface of the water, which will take from ten to fifteen minutes. Beat four eggs without separating, and pour them over the butter. Then wash the potatoes until perfectly smooth, and stir them in also. Now we will have worked butter, eggs, potato and flour together. Add one teaspoonful of salt, and a tablespoonful of sugar, and as soon as the yeast biscuit floats on top, skim it off with your hand and work it in with the other ingredients. Work this lightly (the dough must be soft), until it loses its stickiness. Put it in a bowl; cover it, stand it in a warm place for three or four hours, until very light, then form it carefully into tiny rolls; drop them into greased gem pans, and when light the second time bake in a quick oven about ten minutes. They must be a golden brown and a perfect puff.

FRIED CEREALINE.—Put one pint of milk

in a double boiler to cook; when hot, stir in, quickly, two cupfuls of cerealine, a half-teaspoonful of salt and one egg, well beaten; cook one minute, turn into a square pan and stand aside over night to cool. In the morning turn it from the mould, cut it into blocks and fry until a golden brown in hot dripping or lard.

QUICK MUFFINS.—Beat three eggs separately until very light; add to the yolks one pint of milk, a teaspoonful of salt, two and a half cupfuls of flour, and a tablespoonful of butter, melted. Beat until smooth and then stir in carefully two heaping teaspoonfuls of baking powder and the well beaten whites of the eggs. Bake in gem pans, in a quick oven, twenty minutes.

THE STORE-ROOM AND CLOSETS.

However orderly the housekeeper may be and however carefully she may look over her store closets and presses it is important that at least once every year she empty them of all of their holdings and give them a thorough going-over.

Every crack, crevice and cranny should be examined. It is a good plan to have the walls of such places very carefully hard-finished and all cracks closed with plaster of Paris or putty. A good mixture is one quart of white lead and linseed oil, such as is used for painting wood work. Into this stir about one pound of putty worked soft with oil. Keep this on hand in a tin can with a tight cover. When required for use, pour a small quantity into a cup, add one-third to half its bulk of finely ground plaster of Paris, mix thoroughly and apply at once. The combination of putty and plaster makes a firm, gritty mass that mice and moths are not disposed to work through. It can be applied with a putty knife and carefully pressed into the cracks. After a few times using, the wall and wood-work will become so closely united that there is little difficulty experienced in keeping moths away. If all of the cracks in the floor are brushed free from dust and filled with this composition and carefully refilled as the boards shrink, there will soon be a surface as firm and smooth as a china plate, and one that may be wiped off with a damp cloth and kept in order with very little labor.

It is a good plan to tack strips of ticking or other thick cotton material around the edge of the door and occasionally wet them with strong camphor or, if this is objectionable, with oil of cedar, that may be purchased at the druggists, and is an agreeable odor to almost every one. Moths do not like it, and are inclined to keep at a distance from it. This, however, must not be taken as any indication that it will keep them away altogether. It only helps a little.

All shelves should be removable, and may be taken out and brushed with a stiff whisk, then wiped over with a cloth wrung out of naphtha. Wipe the hard finished walls and woodwork of the closet in the same way, to remove all accumulations of dust and possible eggs of moths that the industrious and painstaking miller may have deposited there.

Carefully brush all woollen garments that are to be used occasionally during the warm season. Sometimes dresses are eaten full of holes within a single week, and furs that have been allowed to hang for a few days in dark closets may have enough moth-eggs concealed in their folds in the course of three days to work their total destruction under the very eyes of their owners.

Precautionary measures are the only safe ones, as far as the preservation of furs and fine woollens is concerned, and untiring vigilance is the price one must pay for the possession of such dainty belongings.—*New York Ledger.*

TO PRESERVE BRIC-A-BRAC.

Delicate pieces of bric-a-brac are often broken by upsetting them with a dust-cloth, or by accidentally touching them when reaching for something else on the same shelf. To prevent this, weight down every vase or jar that is not quite heavy in itself with sand or small shot. It will not require a great deal in each piece, and will often save one from being broken in consequence of some slight jar. This is especially useful where there are small children who have not been trained not to be meddlesome.

OUR INVALIDS.

The word 'invalid' usually brings a feeling of sadness and a desire to help the afflicted. Yet how few of those who are willing to help know how to begin! Only those who have been shut in can realize how an act of kindness is appreciated.

If there is an invalid in your neighborhood, try the experiment of kindness to her, and see if two lives are not brightened as the result. Take your last magazine along, and read a cheery article to her; run in as often as you can and don't forget to ask about her health, and express sympathy for whatever afflictions she has, even though you may think her view of them highly colored; then as soon as convenient lead the talk to more cheerful subjects, and when you find that her spirits have followed the lead, your mission for the time is accomplished.

Try to take something with you each time, and your visits will be anticipated with a degree of pleasurable curiosity, aside from the pleasure of your company. A few flowers, a bit of fruit, an interesting paper, a picture, or a poem or joke will be appreciated. If you are sure that the family of your invalid will not object, you can take some little delicacy occasionally.

Go in Sunday afternoon and tell her about the sermon and the hymns that were sung at church, and if you can sing you may be sure she will like to hear you, unless she is one of the very nervous kind.

If she is able to use her hands and likes fancy work, you can give her pleasure by saving bright scraps of cloth and perhaps you can afford to buy some bright silk for her to work them with.

Take a little from your tithe purse (I hope you keep one) and buy soft worsteds, and teach her how to make fancy articles. Root a slip from your geranium and when it blooms loan it to her; then when the bloom is gone replace it with a pansy, a sweet violet, or any little plant.

If she is not confined to her bed, perhaps a ride in your carriage would please her. There are old people who are not able to walk, children who seldom have a chance to ride, and mothers who need rest and a breath of fresh air in nearly every neighborhood.—*Housekeeper.*

SELECTED RECIPES.

GEORGIA BOILED RICE.—To boil rice in the Georgia style, pick it over, wash it in cold water, put it into three times its quantity of salted boiling water and boil it steadily for twelve minutes without stirring it; then drain off all the water, cover the vessel containing it and set it where it will keep hot enough to steam for ten minutes; it will then be ready to shake. Shake it out of the boiler in a heap on the dish, but do not use a spoon to remove it and do not press it in shape, but serve it as it is thrown lightly on the dish.

BEEF HASH ON TOAST.—Cut cold cooked beef into dice. Put a tablespoonful of butter in a frying pan and let it brown; then add a tablespoonful of flour; brown again and add a half-pint of stock or water; stir continually until it boils; add a half-teaspoonful of salt, a teaspoonful of onion juice and a saltspoonful of pepper; add the meat and stand it on the back part of the range to slowly heat for ten minutes, while you prepare the tomato sauce and toast. When the meat is heated, serve it on the toast with the tomato sauce poured around.

BROILED MUTTON CHOPS.—Loin of mutton, pepper and salt, a small piece of butter. Cut the chops from a well-hung tender loin of mutton, remove a portion of the fat and trim them into a nice shape; slightly beat and level them; place the gridiron over a bright clear fire, rub the chops with a little fat and lay on the chops. While broiling frequently turn them, and in about eight minutes they will be done. Season with pepper and salt, dish them on a very hot dish, rub a small piece of butter on each chop and serve very hot and expeditiously.

FISH CUTLETS.—Pick fine about two pounds of cold boiled fish. Put one tablespoonful of butter in a spider, have four large spoonfuls of flour mixed with two tablespoonfuls of cold butter then put into the spider; add one pint of hot milk, stir until it boils and is smooth, set on top of the stove, stir in the yolks of four eggs and cook one minute. Remove from the fire, add the cold fish and two tablespoonfuls of chopped parsley, a dust of cayenne pepper, a teaspoonful of salt, mix and pour out in a cool dish. When cold make into cutlets dip into beaten egg then into bread crumbs and fry in a kettle of hot fat; skim out and drain; serve with cream sauce.

FRIED TOMATOES.—Mix on a platter four tablespoonfuls of flour, half a teaspoonful of salt, and a small saltspoonful of white pepper; wash some large, firm tomatoes, wipe them dry on a clean towel and slice them half an inch thick, laying the slices in the flour as they are cut and turning them over to cover them with flour. Put a large frying-pan over the fire, with two heaping tablespoonfuls each of butter and lard, and as soon as the fat bubbles, put in slices of tomatoes to cover the bottom of the pan. When one side is brown, turn the slices carefully with a cake-turner or a broad knife, in order to avoid breaking them, and brown the other side. Use enough fat to prevent burning, and when the tomatoes are done, serve them on toast.