

**FAMILY CIRCLE.**

**UNMADE HAY.**

We know by the cloud to the eastward  
It was going to rain that day,  
And there was the whole of the meadow lot  
All spread with the fragrant hay,  
And the clouds grew darker and larger  
As the wind the tree-tops tossed,  
And hard though I was working  
It seemed that the hay was lost.

My farm was a small and poor one,  
And the hay crop was all I had,  
And I could not afford to hire a man,  
For the times were dull and bad,  
And matters were looking dreary  
For me that summer day,  
When I heard a sweet voice behind me:  
"I will help you get in the hay!"

'Twas my neighbor's daughter Molly,  
Who lived just across the road,  
And soft was the light in her downcast eyes,  
And the blush on her cheek that glowed.  
I gladly accepted the service  
She offered in a friendly way,  
And there by my side that afternoon  
She helped me gather the hay.

She was so fine and feeble,  
Though her arms were plump and white,  
And she talked all day with me, row for row,  
Till the fall of the summer night.  
And then, when we ceased our labors,  
And the hay was stowed away,  
From the depth of my heart I thanked her  
For her kindness to me that day.

And I took her home to her cottage,  
But I didn't pause to woo,  
And I asked not her hand in marriage,  
Which I know she thought I'd do,  
I left her there at the gateway,  
Beneath the branches brown,  
And from her looks I know she was  
The maddest girl in town.

**FASHION NOTES.**

Antique broaches in carved silver are in vogue.

Taffeta gloves in all shades are extremely fashionable.

Mantles are cut very short and with puffed shoulders.

Pearls and diamonds are the jewels worn by bridesmaids.

Tan alligator skin boots are worn at tennis and croquet.

White flannel costumes are popular for wear at the seashore.

Lace collars in the sailor shape are worn with morning costumes.

Plain deep-tucked skirt are used extensively for wash dresses.

White parasols covered with lace are in fashion for the seaside.

Dark blue and crimson is a fashionable combination in traveling suits.

Sandals for evening parties are made of satin the same color as the dress.

Crimson, pale blue and Spanish laces are used for dress and hat trimmings.

Dark blue costumes, trimmed with gold or silver braid are seen among the importations.

A new idea, or the revival of an old one, is to have the morning hat finished by a lace ruffle that drops over the edge.

Vest fronts are again in vogue for street toilets. They are generally in some contrasting color to the rest of the dress.

Lace mitts are fastened to the arm by ribbons that tie in a little bow. The ribbon must be of the same shade as the glove.

Princess bonnets, made entirely of violets, with satin strings of the same shade, are pretty and becoming to decided blondes or brunettes.

The new tennis costumes have short skirts of rich-colored awning canvas, finished by a deep hem. A Jersey waist is generally worn.

Tucked sleeve, fitted very closely to the arm, the tucks an inch and a half wide at the shoulder and decreasing in size as they reached the elbow, were seen recently upon a number of handsome Parisian dresses sent to Newport.

**HINTS.**

Never put a hot iron directly upon silk—it takes the life out of it.

Cook a dish of rice or oatmeal while dinner is in preparation and set aside for tea. Eat with cream.

When making hash, add half a cup of rich milk or cream just before removing from the fire.

Protect woollens from moths by keeping them in thick cotton or linen bags. Tie tightly.

Black stockings for children are as fashionable this season as they were last.

Pork and grease are not the most health-giving food one can eat during the "dog-days."

**TO TAKE A PATTERN FROM EMBROIDERY.**

Spread the embroidery smoothly on a table and a sheet of writing paper over it. Take a silver spoon with a flat handle and draw it over your hair, then rub the paper over the embroidery with it and the pattern will appear. Pass the spoon over your hair again when the marks grow indistinct. When done, remove the paper and trace the outlines with a pencil. If there should be anything which has not been brought out by the foregoing process, it will be easily added by observing its place in the embroidery, and marking it in the pattern. Some think a pewter spoon is the best, but it is not, though that or any other flat handled spoon may be used if necessary. The oil from one's hair, even if they do not use hair oil, will produce the pattern.

I wish ladies would be more original about their patterns. It seems to me, if they would make their own pattern more, if it would seem like their own possession, instead of each one working after the stiff, straight, up and down ones her neighbor uses. To transfer the pattern, take the thread out of your sewing machine, and place the pattern with several other thicknesses of paper beneath the needle, and perforate the outlines. Lay aside the upper and under sheets and you will have as many copies of the pattern as there are intervening sheets. Stamp the pattern in the usual way, with blue powder for light goods and yellow for dark.

**THE MAKING OF BREAD.**

EDITOR CAN. FARMER.—All the year through, three times a day, bread is placed upon the table as an article of food, and when this fact is considered, it certainly ought to stimulate all housekeepers to be good bread makers. I think I hear some of your town ladies say: "Oh, we buy our bread." Yes, but would not your husbands like an occasional baking of home-made bread? Well, if they would not like it at home, they eagerly dispose of it when they come out to our homes in the country and are asked to stay for a meal. And yet, Mr. Editor, how often and in how many farm houses is there put on the table heavy soddy bread, and how often we hear the farmer's wife say that "she had bad luck with her bread this time."

Is it bad luck? This is a question to

which I think no one can truthfully give an affirmative answer. Bad luck! Why every one that the housekeeper tells it to, takes these words to mean bad management.

I have had this "bad luck" with my bread at times, but I noticed that it always came when by some means or other I had neglected my bread. Luck hasn't much to do with bread-making. It would be just as reasonable, Mr. Editor, for you to say that you had bad luck with your paper (evidently our correspondent never witnessed a heap of "pi" at three o'clock on publication day.—Ed.) Bad bread is a curse. It destroys happiness around home; when indigestion reigns, bad temper follows and then come quarrels and their attendant evils. If we would keep our husbands with smiling faces, let us have good bread. I think I hear some housewife say: "Why, hear the woman talk; we have good pies and cakes and the like, and what about if our bread is bad sometimes?" Well just let me tell all such, that good bread is worth a great deal more than good pastry.

Now to make good bread makers we must have some rules to go by. If we make by chance then we may succeed or we may fail. My rules are short and few, and yet—well I will leave my husband to talk about my bread.

There are just three things necessary, and they are, good material, proper proportions, proper heat. Of course, without good flour we can't have good bread, and it is best to sell all the poor wheat and save the best. No one can expect to enjoy good health when his food is made of inferior material, and so in the end it proves to be poor economy to save the bad. When making bread, the ingredients should always be either weighed or measured, but as measuring is much easier and quicker done, it is the most advisable way. A quart and a pint measure, used only for measuring breadstuffs, should always remain in a convenient place for using, and a measure for saleratus, baking powder, or whatever "raising" is used, should also have a convenient place of its own. My experience has taught me that a spoon is not an accurate measure, and for that reason I have wholly abandoned it as such. Small measures of any desired size can be made to order for a mere trifle at any tin shop, and their use is invaluable to good success in cooking.

I think there are comparatively few who realize how very important it is that the oven should be of just a proper heat when the bread is first put in. An experienced baker once told me that of all the conditions necessary to good bread, none were of more importance than the temperature of the oven. Bread and rolls raised with yeast do not require so great a heat as if made with saleratus or baking powder. No matter how much care has been given to the mixing of such bread; if the oven is not sufficiently hot, it will not be light. Each person must experiment for herself, as to the heat, and adopt such plans for her guidance as she may think best. When making any kind of bread that must be immediately baked, the oven should be heated before mixing the dough, so that the instant it is ready it can be put in. I never place the tin in which the bread is baked on the bottom of the oven, but is elevated by a thin, open grate, which allows the hot air to pass under the tin, and the bottom of the bread is evenly

baked and the danger of its burning is avoided.

With a little practice, the hand becomes a very good thermometer for testing the heat of the oven. By placing it in the oven, one can soon learn, from the feeling produced by the hot air, the different degrees of heat required for the different articles of food.

If these things are looked after every one can have good bread. I hope I have not wearied you Mr. Editor with all this woman talk, but I have faith to think you will find room for my scribbling, since all editors I know are fond of good bread.  
MRS. E. W. R.

**RECIPES.**

**RISsoles.**—To make rissoles take any kind of nice cold roast meat, chop it fine, salt and spice it to taste. Roll a tablespoonful in very thin pastry crust and fry quickly in butter or lard.

**POTATOES.**—Potatoes which are to be served with roast beef are very nice cooked in this way: Boil them and when they are done and peeled warm them up in melted butter, sprinkle with chopped parsley, and serve in a hot dish.

**CANNING FRUIT.**—The following is a sure and simple process for canning fruit: Prepare the syrup by putting the sugar with a little water into a porcelain kettle over a gentle fire and let it boil until clear—five minutes is usually sufficient. Then add the fruit, observing the following directions as to the time required for cooking the fruit and also the quantity of sugar needed:

	Time for cooking	Quantity of sugar to the fruit.	1 quart. 8 ounces.
Raspberries.....	6 minutes.		8 ounces.
Cherries.....	5 "		6 "
Strawberries.....	8 "		8 "
Blackberries.....	6 "		6 "
Plums.....	10 "		8 "
Whortleberries.....	6 "		4 "
Bartlett pears (halved).....	20 "		6 "
Peaches (whole).....	15 "		4 "
Peaches (halved).....	8 "		1 "
Crab apple.....	25 "		8 "
Currants.....	6 "		8 "
Gooseberries.....	8 "		8 "
Quinces (sliced).....	15 "		10 "
Tomatoes.....	20 "		none.

If desired the amount of sugar may be varied, using one-third or one-half as much sugar as fruit according to the sourness of fruit. We have tried both with unvarying success. Having put up over 100 jars after the above method and not losing one, we can recommend this rule as tried and true.

**BLACKBERRY SYRUP.**—Make a simple syrup of a pound of sugar to a pint of water, and boil till it is rich and thick, then add to it as many pints of the expressed juice of ripe blackberries as there are pounds of sugar; put half a nutmeg, grated, to each quart of syrup; let it boil fifteen or twenty minutes; then add to it half a gill of fourth-proof brandy for each quart of syrup; let it cool, then bottle for use. A tablespoonful for a child or a wine glass for an adult is a dose.

**CUCUMBER PICKLES.**—Pick and wash clean with a cloth, put them in a wooden tub or pail, make a strong brine of rock salt, enough to cover them well, and pour on scalding hot. Let stand 24 hours, then take out and put them in good, sharp cider vinegar; add a tablespoonful of pulverized alum to a gallon of vinegar; spice to taste. Never cut or bruise a cucumber for a pickle. I have pickles that were made a year ago, that are now as free from scum as the day they were made. They are in the same vinegar, and never have been scalded.