

FOR BABY'S COMFORT.

A DESIRABLE INNOVATION THAT WILL BENEFIT THE WEE ONES.

The Hammock in the Household—Its Various Uses and Advantages—How to Go to Work to Secure the Best All Round Results.

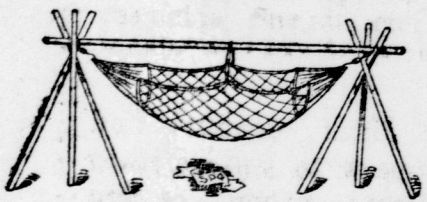
During the hot August days a hammock hung in a shady spot, where the benefit of all the breeze that stirs may be enjoyed, is a boon to mankind. Why should it not be equally desirable for the baby, especially at nap time, indeed at any time or place?

Nature does not always provide trees for supports that are situated just right for this purpose. Neither is the piazza at all times a desirable place for swinging the little bed, but an arrangement, such as illustrated, is easily packed and may be carried about and placed in any place you wish.

Purchase a small hammock, and have a wooden bar about two inches square and long enough to swing the hammock from by means of hammock hooks screwed to the lower side. This should rest upon two tripods, made of round, stout sticks about an inch and a half in diameter, so attached that they may be compactly folded together or spread apart at the foot when in use.

One of the sticks in each tripod should be cut off where they join the other two, leaving a V above for holding the bar, which must be leveled, so that it may fit closely between the sticks.

A brass chain is fastened around the sticks of the tripod, about half way down, to prevent their spreading too far. Stretches are needed for both ends of the hammock to keep it spread sufficiently,



CHILD'S HAMMOCK BED.

and rope is fastened to the middle of the bar with brass hooks at either end for hooking into the sides of the hammock after the baby has been placed in it, to prevent him from falling out.

The hammock should have a folded sheet pinned inside at the four corners with safety pins. The supports can be made at home if one has sufficient mechanical skill.—Household.

THREE HINTS.

How Children Should Eat—How to Broil Kidneys—Orange Pudding. Children should be trained to eat slowly, no matter how hungry or what important business is pressing. Much safer a little food well ground than a hearty meal swallowed in haste. Cold food is even more difficult to digest than hot if taken too rapidly. The normal temperature of the stomach is about 98 degrees. Food has to be raised to this temperature before digestion can take place.—People's Health Journal.

Broiled Kidneys.

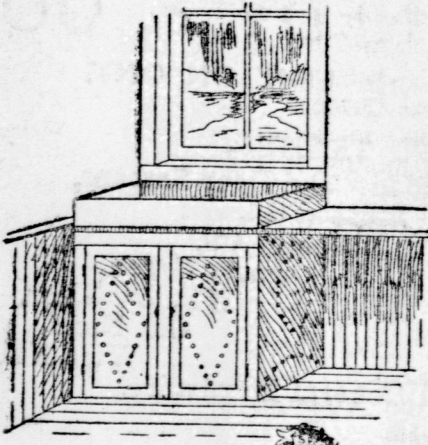
Cut the kidneys through lengthwise, but do not separate, lay them on a broiler alternately with slices of bacon and do thoroughly. When you take them off, sprinkle with fine cut parsley, pepper and celery salt. They will close up over this mixture and fairly squeeze it into themselves. By the way, you can cut parsley lots finer with scissors than a knife.

Orange Pudding.

Pare and slice four oranges; sprinkle with sugar. Bring them to a boil; one pint of milk, add one tablespoonful of cornstarch smoothed in a little cold milk, three tablespoonfuls of sugar; let boil well, then add the yolks of three well-beaten eggs; when cool, pour over the sliced oranges. Beat the whites to a stiff froth, sugar to taste and spread on top of pudding.

Ventilating a Cupboard.

Cupboards located under shelves in the pantry and sinks in the kitchen soon become damp and foul for want of proper ventilation, for the reason that they are



VENTILATING CUPBOARD.

ventilated only when the doors are opened for the purpose of removing or placing in them some utensil. Pots, kettles and tinware placed therein become mouldy and rusty unless in daily use. This trouble can be overcome by simply making holes in the sides and ends, as shown in the accompanying illustration. Half inch augur holes are most desirable, and may be made in a cupboard already in use. By placing pieces of charcoal, chloride of lime or a piece of unslacked lime in the cupboard the atmosphere will be sweetened, which in connection with the ventilating holes will keep things in better condition.—American Agriculturist.

Spring Fancies.

Among the latest fancies is one for cream colored embroidery, with a raised design upon it. A curious blending of embroidery and lace in texture is this, which in the immediate future is to adorn dresses of all descriptions. It is being made in various shapes, pieces that will form zonzaves, lengths suited for epaulettes, straight bands for the hems of the skirts, and festooned designs of all widths. Fanciful galleons of most elaborate patterns, with predominating palmettes, will also be embroidered upon by the authorities, and there will not be the least diminution in the attentions we are lavishing upon the black satin and black watered ribbon.

Effective belts are made of black satin ribbon profusely jotted, and watered ribbons with the design outlined with spangles are also made into bands for the waist, but not, perhaps with much success.

A Good Investment.

Hones—What have you raised that young bookkeeper's salary for? Don't you know that the young spendthrift squanders all his salary giving presents to some girl he's infatuated with?

Bones—Of course I do. The girl's my daughter.

FOR EVENING WEAR.

A Simple, Graceful Gown Giving Scope for Choice in Material. This skirt is of white moire, and the waist has braces of lace falling with point.



WHITE MOIRE DRESS.

ed ends, while a festooned ornament of pearls decked the front. Of course, any material can be substituted for the silk. The charms of this costume is its genuine simplicity.

Why Cook Pies and Puddings?

It is a great waste of time, and frequently of money, for the woman who does her own work, or has only the help of one servant, to indulge in elaborate desserts. Some sort of dessert is necessary after dinner. It is the proper course to "linger over." Linger over cold roast and chilly vegetables to dallying with dessert. But because desserts are graceful and necessary for the dainty finishing of a dinner is no reason why the cook or the mother should spend hours every day in stoning raisins and similar occupations.

A jar of preserved ginger is comparatively inexpensive, and from it may come many desserts for a family of ordinary size. With delicate biscuits and a cup of coffee it forms a delicious ending for the evening meal. Fruit and nuts are quite as cheap, and much more wholesome than pies and puddings. Half a dozen oranges for six people than one pie costing eighteen cents. Apples polished and attractively arranged might often be substituted for puddings and sauces.

Boiled custard is a very easily prepared dish, and when poured over cake which is beginning to grow hard; makes a delicate dessert. Crackers and cheese may be served with the coffee instead of the regular dinner, and are quite as much as most people care for who have eaten a substantial dinner. Figs and dates are moderate in price, easily arranged and wholesome. In fact, by a little forethought, a housekeeper should be able to furnish desserts for five days out of every seven without recourse to the cook-book or the stove.

Porterhouse and Tenderloin.

A carcass of beef is cut in nineteen pieces. All of the pieces and the names are in the dictionary. Look at the list and you will not find the names "tenderloin" and "porterhouse"—two names that the inexperienced buyer has always on his lips. The porterhouse is a delusion and a snare in 99 cases out of 100. The tenderloin is the thick part of the sirloin after a few round-bone steaks have been cut off, and is called the filet de boeuf. It makes a choice piece for roasting, but if not sold in a lump, is cut into sirloin steaks of three grades. The first and second grades are technically "hip sirloin steak" and "flat-bone sirloin steak." These are the tenderloin steaks that the young housewife pays extra for. There are not over six of each kind in one carcass, so the chances are that she pays her good money for a third-cut, or "round-bone" sirloin, which is itself a capital steak.

Porterhouse steaks are cut from the small-end sirloin steak, and one carcass contains but a few of them. Ingenious butchers understand the knack of cutting the small end sirloin so as to include other portions of the beef, thus enabling them to sell both at porterhouse prices.

Good beef has a juicy or sappy appearance, with a fine, smooth grain, which is easily noticed. The fat, both outside and through the muscles, presents a clear, straw-colored appearance. The flesh should be cherry red. When meat rises quickly after being pressed it may be considered prime. When the dent made by pressing rises slowly or not at all, depend upon it the beef is poor.—Washington Post.

Does Every Housewife Know That Borax is at once the most effective and harmless cleansing agent for laundry purposes?

More clothes are made gray and dingy-looking by soaking over night than by any one thing?

Wire clothes lines do not cost more than half as much as they did a few years ago? It is decidedly cheaper to buy clothespins by the gross, and use two for every separate piece in the wash than to waste your time fastening two pieces to the line with one pin?

Ammonia, pearline, sapollo and various other cleansing agents are just as efficacious and economical in the kitchen as borax in the laundry?

A small vegetable brush is the greatest kind of help in cleaning the graters, strainers, seives, etc., in dish washing?

Electro-silicon cleans lamp chimneys beautifully?

Flat-irons will not yellow linen if they are first rubbed on a cloth saturated with kerosene?

Lead coffee flavored with lemon juice is more refreshing than tea served in the same way?

In turning a roast or broil, the fork should always be stuck in the fat?

Cooking by Steam.

Cooking dishes are now made in England, in which in the boiling process the meat does not come in contact with the water or steam. The edible is contained in a jacket, which in turn is immersed in the outside kettle containing the boiling water.

It is claimed that by this the nutritious qualities of meat are preserved, nothing passing off in vapor. There is moisture enough in the meat to prevent it from burning and all the flavor is retained, while, again, the fiber retains a tenderness not found in any other method.—Hard-ware.

HINTS FOR THE SEASON.

TIMELY SUGGESTIONS FOR YOUR SPRING HOUSEWORK.

The Family Sewing and the Sewing of Early Seeds—The Cleaning of the Closets and the Helping of the Poor—How to Work to Advantage.

As the days begin to lengthen, new duties accumulate, and if not systematically disposed of by and by they will overwhelm us. Now is a good time to do up the family sewing, to quilt bed quilts, and tie off comforters. All this, as well as the spring sewing, should be if possible disposed of before the time of general house-cleaning arrives.

The time of sowing seed of early annuals is also near at hand. By sowing in small wooden boxes, and setting them in the kitchen windows, and planting out the middle of May, we can have blossoms several weeks in advance of the usual season. Half the pleasure we receive from flowers is derived from growing and tending them ourselves, watching their growth, development and beauty, with something of the interest that we bestow upon a lovely child.

While waiting for settled weather, we can facilitate house-cleaning by looking over closets, trunks and bundles, to discover whether the Buffalo bug and moth are not making havoc with their contents. We should not by neglect let these nuisances get a foothold, as they increase rapidly and are difficult to destroy.

In regard to cast off clothing, the best disposition is to hand over to some needy family such garments as you have no further use for; serviceable undershirts for small children may be made from the bottoms of scarlet vests, while the tops of worsted stockings can be cut over into warm stockings for little feet. Old tablecloths can be utilized for napkins and dish-towels; usually a good-sized napkin can be cut from each corner.

Rooms that can be vacated for a week or two may at this season of the year be papered and painted. Two coats of paint applied to our living rooms once a year saves the housewife a vast amount of cleaning. The day has arrived when any woman so disposed can do her own painting, as paints in endless colors and shades can be bought cheaply all ready for use.

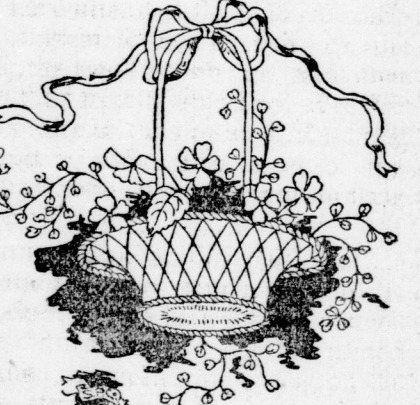
Before applying the paint, the woodwork must be washed clean in suds containing a small piece of sal soda. The mistake of the amateur usually is, that she applies the paint too freely, and does not spread it sufficiently or make straight strokes; a little practice, however, will soon overcome this difficulty. All kitchen floors from not oiled should be painted, and then left unused for several weeks for the paint to thoroughly harden. A young lady of my acquaintance, who is quite an artist, believing she could paint on wood as successfully as on cardboard, bought paints and brush, and became so infatuated with her brush that she extended it to kitchen, dining room and chambers, not only painting them but papering them also; all being artistically done, as to colors and shades.

If oilcloths are varnished once a year their term of service will be greatly prolonged. Plain window-shades that have become soiled with smoke and flies may be cleaned by wiping them off with a soft rag wet in cold water. Ink spots on a carpet may be drawn out if salt is applied immediately and by renewing the application as often as the salt absorbs the ink.—Country Gentleman.

Designs in Embroidery.

Ladies interested in art embroidery and living in or near large cities, where fine specimens are continually put on exhibition and sale, must have noted the great treatment during so short a period as the past five years.

In New York the Decorative Art society led the van in raising the standard of excellence, and now it is possible to obtain either patterns or stamped articles



A BASKET DESIGN.

of real artistic merit in most of the leading shops. They are no longer sold at exorbitant prices in the exclusive art associations. The floral basket pattern here reproduced from Modern Priscilla, with directions for working it, is both new and artistic.

This design may be stamped on linen, on bolting cloth for a doily or a decorative square for top of mouchoir sachet or pin cushion. The piece of bolting must be much larger than needed, or must have been cut around the edges a strip of cloth, so that the portions crumpled in the hoop can be cut away.

It requires some skill and great nicety to embroider successfully on such a delicate foundation. A very fine needle and one strand of floss are used and drawn back and forth with great care. No threads can be run across from flower to flower on the underside, but each must be fastened and cut.

The design may be worked in all white on the bolting or in very delicate tones of pink or blue and green, with fine gold thread for the basket. This class of design is among the most popular of present styles. It may also be painted on present cloth with gouache colors. Large basket designs are also suited to the large square pillows that are now indispensable in well furnished parlor, library or sitting room. Tiny baskets are embroidered in the corners of square napkins and doilies.

Hot Milk.

Hot milk is a regularly recognized drink in some of the German cafes. It is served in a cup with a saucer, and two lumps of sugar always accompany it. The drink has several things to commend it, since it has none of the dangerous qualities of tea, coffee or alcoholic drinks, and it is actually an excellent remedy for disorders of the stomach, arising from certain forms of indigestion.

How to Make a Rug.

Two strips of rag carpet tacked together like a comfortable, make a better rug than a single piece—which is not soft to the feet, and is always turning up at the least provocation.

THE UNKNOWN.

How a Practical Young Lady Answered a Dreamer.



Theosophist (soulfully)—"Do you ever feel that vague longing to be face to face with the unknown, to consecrate your life to?"

She (frankly)—"Yes, indeed! This is my sixth season."

No Room to Explain.

The tramp with a new gag approached the man with money in his pocket. "Please sir," he said, "will you give Mahmemosic something to-day?"

"Who's Mahmemosic?" asked the gentleman, somewhat puzzled.

"He's Indian, sir, for Man-not-afraid-to-ask-for-a-dime."

"That's all right, but I never heard of Mahmemosic before."

The tramp assumed a look of amazement. "What," he exclaimed, "never heard of Mahmemosic?"

"No," never did."

"Did you ever hear of Abraham Lincoln?"

"Lincoln? Lincoln?" queried the gentleman, catching a cue. "Who's he?"

The tramp ignored the question. "Perhaps you've heard of General Grant?"

"Can't say I ever did."

"You've certainly heard of Washington?"

"Washington? Washington?" and the gentleman rubbed his chin thoughtfully. "Let me see; what was his first name?"

"George, sir—George Washington."

"No, I never heard of him. Who was he?"

The tramp took a long look at his proposed benefactor.

Well, he said, "he was a man who never done what you are doing now in great shape, and the tramp had the gentleman in a hole he couldn't get out of without paying a dime and cutting short further explanation.—American Exchange.

Birds of a Feather.

Eight little boys got on a Niagara street car at the corner of Vermont street about 7.30 o'clock last night. They had been out to St. Mary's to rehearse something or other (they were choir boys), and they were on their way to St. Paul's. The women in the car talked them and asked them all sorts of questions. They talked willingly except one little fellow, who was as black as coal, and who seemed to be the butt of the other seven.

"So you all sing?" asked one of the women.

"Yep," answered three of the boys at the same time.

"Then you are regular little black-birds."

"Oh, no, ma'am. Blackbirds don't do nothin' but chirp. I'm a canary."

"An' I'm a mocking-bird," said another; and each boy told what kind of a bird he was until the eight one, the butt before mentioned, was the only one who had said nothing.

"And what kind of a bird are you, my little fellow?" asked the woman.

"Dead, ma'am," he answered, "I specs I must be a chicken. I gets it in the neck so often."—Buffalo Express.

A Trolley Car Yarn.

The platform of the trolley car was pretty well taken up by the driver, a man of the "slugger" variety and a big type, and the man of the "slugger" type appeared to be standing guard. When the conductor came to collect the fares he looked sharply at the bag, and then said to the tough:

"I'll have ter charge yer fer that bag."

"I'll bet yer won't," answered the man, looking angrily at him, as if any attempt at collection would produce a prize-fight.

"Yes, I will, an' if yer don't pay, I'll put ter bag off. See?" said the conductor, shortly. He gave the man five minutes more, asked him a second and a third time, then stopped the car and put the bag off on the sidewalk. The "slugger" didn't even move, and when the car had gone about a mile further the conductor said to him:

"Yer don't care much fer that bag if you wouldn't pay five cents fer it."

"Ah, come off!" was the reply. "What's der bag got ter do wid me? Taint mine. I'd a' told yer so if yer'd asked me."—Pen and Scissors.

Humorous Thoughts.

The passion some women have for attending auctions is a more-bid taste.—Sittings.

The only time a man can perfectly control himself under excitement is when he is hunting a burglar.—Cleveland Plain Dealer.

Original sin was the cause of the fall of man, and now when a man falls it is the cause of a good deal of original sin.—Binghamton Republican.

After the Meet. Miss Harkaway—And how did you get on at the first fence? Mr. Newe-Nimrod—Oh, I—er—got off at the first fence.—Tid-Bits.

Clara—What do you girls do at your Conversation Club—just sit around and stare at each other and talk? Clara—No, indeed. We play whist.—Good News.

The white folks spend a great deal of time and money trying to curl their hair, and the colored people patronize every peddler who sells a decoction warranted to take the curl out.—Atchison Globe.

What They Did Not Resemble.

Smythe—That drummer that I met last night told some of the best stories I ever heard.

Mrs. Smythe—Well, if they were so good, what were they like?

Smythe—I couldn't say exactly, but they certainly weren't like tracts.

A True Friend.

Blabson's wife, she never lets anyone say unpleasant things to her about people.

"She's true to her friends?"

"No; but she does all the talking her

What It Was Useful For.



The Dark One: Well any way, Mr. Town-Gilder said this Victorian style of dress was particularly becoming to me.

The Light One: Yes, he told me he thought it a splendid dress to conceal defects.

An Ill Wind.

Jack—"It's all over. I'm a cooked goose."

Tom—"Wouldn't she have you?"

Jack—"Confound it, no! Cool as a cucumber about it, and nothing green either."

Tom—"Any chance of—er—her exercising woman's peculiar prerogative?"

Jack—"Changing her mind? Not a bit."

Tom—"I suppose, too, you had planned to buy her a ring if she'd have had you?"

Jack—"Yes, I suppose so."

Tom—"Had your money all saved up for it, didn't you?"

Jack—"I should say so. Had \$50 all ready."

Tom—"Well?"

Jack—"You—er—couldn't lend me—er—that \$50 till you find some girl who will have you, could you?"—Harper's Bazar.

Puns and Pienunes.

Anybody can see through people who make spectacles of themselves.—Dallas News.

A deaf-mute can scarcely be said to have pronounced ideas.—Philadelphia Record.

An editor thinks that people of the right stamp are those who inclose return postage.—Texas Sittings.

The dentist who devotes himself to pulling aching molars is necessarily a painstaking fellow.—Buffalo Courier.

The cook-book recipe is too often like the disappointing novel. It does not come out right.—Boston Transcript.

"Money talks," remarked the business man who was ruefully contemplating a lot of idle capital; "but it doesn't talk in its sleep."—Washington Star.

Rats.

An innkeeper lately complaining to a gentleman that his house was greatly infested with rats, and that he would willingly give a considerable sum to get rid of them, was on the following morning thus accosted by a Frenchman, after he had received his bill:

"I'll assure you, sir, I shall tell you vich way you shall get rid of de rat."

"I will be much obliged to you, if you can," replied the landlord.

"Well, den, only charge de rat as you charge me, and I'll be hanged if de rat ever comes to your house again!"

He Knew.

The small boy hadn't been to Sunday school since last Christmas, and the teacher didn't recognize him.

"Who was it," she inquired after a number of questions had been unanswered, "who said, 'Suffer little children to come unto me?'"

"Santa Claus," he replied with a vehemence that quite unsettled the teacher.

Getting In On Him.

Little Bobby: Say, pa, what makes your hair so gray?

Pa: I am afraid it is because you have been a naughty boy, sometimes, Bobby.

Little Bobby (after a moment's consideration): What a bad boy you must have been, pa! Grandpa's hair is real white.



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