

SUZY RAY AT HOME.

To-day I put the last stitch in my rug, and sewed the strips together. Oh, how well it looks! I am sure a strip of Brussels carpeting would not give me half the pleasure. Here I have worked in a pair of Nellie's little red stockings, there a strip of mother's old merino dress. Then some bits of bright blue left from my sack. There is a faded ribbon, and next is an old shirt sleeve of Stephen's. It is as good as an "album quilt" to me. I can knit and read very well, so I have never missed the time I have spent over it. Mother says it is a very good plan. She learned it to when she was a little girl, and says it saved her a great many good hours for reading she would not otherwise have had. Her grandmother used to be afraid she would drop stitches, and do her work badly, but when she came to look it over she could find no fault with it. Still, she could never quite believe but that it was best to "do one thing at a time." Mother says she would gladly do three things at a time if she could do them all well.

"Always make your head save your feet, Suzy," she says to me. "In that way you can accomplish a third more every day." She makes a little plan for all the day's meals when she is preparing breakfast, so there is no trouble and worry about it when the time comes. To-day, for instance, I prepared the potatoes for dinner while she was baking breakfast cakes. Then she covered with flour, and seasoned the bit of meat she meant to bake, and set it away in a dripping pan, all ready to put in the oven at eleven o'clock. The rice was already on the back of the stove, waiting to be made into a pudding, which mother did while I cleaned half a cup full of raisins to sprinkle in. That was not all, for mother had set on the stove a cup full of dried cherries to stew for tea, and when she moulded her bread she saved out a little dough and made up a tin of biscuit for supper. Father always likes her light biscuit. There is a jar of cookies in the store room, which is not often empty, so we always have some sort of cake ready. "I always like to do up as much work as I can in the morning," mother says. "That gives us so much more leisure through the day."

We almost always have the afternoon to sew and read in, until it is time to set the table for tea.

I know some people who do work differently. They never seem to plan any beforehand. When it is time to get a meal ready they are in a great flutter to know what they can get. It seems to be a great deal more trouble for them to do housework. I am sure I like my mother's way the best.—*Methodist*.

YEAST AND BREAD.

YEAST.—Put in the yeast-jar three pints of flour, one table spoonful of salt, one of sugar, and half that quantity of ginger. Boil four good sized potatoes in three pints of water; when cooked, mash smoothly and put into the jar also. Throw into the same water a handful of fresh, or two tea-spoonfuls of pressed hops, and boil fifteen minutes; then strain the hops, and if the water has boiled away, add enough to make up the three pints. Bring the water again to a boil, and pour it boiling hot into the yeast-jar, upon the flour, potatoes, etc., beating all very thoroughly together. When about lukewarm, stir in a cup of yeast, and let it stand in a warm place, till it is light. When perfectly light, cover your jar tightly, and set in a cool place.

BREAD.—Before making your sponge, or bread, if you prefer not to sponge it, set the flour by the range, or fire, to dry a short time. Melt a piece of butter the size of an egg in a pint of milk, or if milk is not plenty, use half water. When lukewarm put in a cup of home-made, or a penny worth of bakers' yeast, and two small tea-spoonfuls of salt; make a hole in the centre of the flour and stir this in; strew a little flour over the top, cover with a thick cloth, over which put a small crib blanket, which should always be kept for the purpose. (It is well to keep a nice, flat stick in the drawer with the bread cloths and blanket, to lay across the bread pan, to prevent the cloth from falling into the sponge.) If the sponge is made at night, set it in a warm place till morning; then add half a pint more of warm milk, or milk and water, and make the whole into a dough just stiff enough to knead. Then, folding the fingers over the thumb, knead and beat the dough, first with one hand, and then with the other, till it no longer adheres to your hands. This done, take it on to your bread-board, and beat it ten or fifteen minutes longer, with a long handled pounder, something like a potato masher, but much heavier, and then put it back into the bread pan to raise. When well raised, which may be known by the cracks on the top of the dough, take it again on to your board, knead ten minutes; then make it into loaves and set in the bake-pans to rise once more, before going into the oven. One hour should bake it. When done take it out and wrap a bread-cloth round each loaf, and turn top down into the pan, that the steam may soften the crust.

Excellent bread can be made without the "sponging," but "setting sponge" first, is security against much waste, in case yeast or flour should not prove satisfactory.

Have patience to pound and knead long enough, and you can hardly fail of having good bread. Much kneading makes the bread white and fine.