

THE HOUSEHOLD.

LITTLE FOLKS' AILMENTS.

Some weary mothers will appreciate the following hints by Clarissa Potter in *Good Housekeeping*:

"One of our little girls has been troubled with ear-ache since her babyhood. No sores have ever gathered, but a cold, or exposure to a strong wind is certain to cause her acute suffering with ear-ache. After trying nearly everything that I have seen recommended, I have settled on this application as giving surest and quickest relief. It is a flannel bag stuffed with hops and wrung from hot vinegar. I lay the bag over the child's ear, as hot as she can bear it, cover the whole side of the face with dry flannel, and change the hop-bag as often as it becomes cool. The warm steam filling the child's ear soon relieves the pain.

"Stuffing the ear with the 'heart of a roasted onion,' tricklings of molasses, wads of peppered cotton or lumps of mutton tallow, has never yet, in my experience, eased ear-ache, and such irritating messes crowded or poured into the delicate labyrinth of the ear do much mischief.

"Another child is the victim of leg-ache; inherited, possibly, for well do we remember what we suffered with its tortures in our childhood. Heat and moisture gave us relief, and following in our mother's footsteps, we have routed night after night from our warm quarters, in the dead of winter, to kindle fires and fill frosty kettles from water pails thickly crusted with ice, that we might get the writhing pedal extremities of our little heir into the tub of hot water as quickly as possible. But lately we have learned all this work and exposure is needless. We simply wring a towel from salted water—a bowl of it standing in our sleeping room ready for such an emergency—wrap the limb in it from the ankle to the knee, without taking the child from his bed, and then swathe with dry flannels, thick and warm, tucking the blankets about him a little close, and relief is sure.

"A croupy cough can often be loosened and prevented by swathing the throat with dry, warm flannels; a thick pack of them to sweat the throat and chest often helps so speedily that it is not necessary to sicken the child with ipecac, or to wake the household with kindling fires and preparing hot packs."

KATE'S CHOICE.

"No, I do not play."

"Nor paint?"

"Nor paint!"

There was a pause, and a young fellow standing near said: "My sister reads. She has read most of the best books, not mere trash. She can mend and make, bake and brew. As she had no decided talent for music or painting, she concluded to lose no time over them."

I overheard this dialogue at an afternoon tea; later on I had a chat with the brother and sister, and I think some of you may be interested in what I heard.

Kate, like many other girls, found her time more and more occupied as she neared seventeen. She took music lessons, and was expected to practise for at least an hour a day. Then "all the girls" took drawing, and she began. From early to late she studied, recited or practised. She heard of books which she longed to read, but there was no time. Her mother was not very strong, and needed efficient help in the house, but Kate had not a moment, for when not actually studying or practising, she was prostrate with headache and weariness.

I do not know just what brought Kate to the decision, but on her seventeenth birthday she asked her mother to allow her to give up certain studies for a year; if, at the end of that time, the event had not proved her choice a wise one, she would go back to the old way. The mother consented, and Kate immediately shut the piano, laid aside her drawing-book and retired from the geometry, rhetoric and philosophy classes, so getting time to study her lessons during school hours. The time before given to the piano was devoted to careful reading, under her brother's guidance; the hours formerly spent over the additional studies and drawing were devoted to housework. Instead of working out a geometrical problem, she "worked" the bread, or solved the equation; given cold veal, eggs, rice and ham, what may be the result? Her father's house

had been little more than a shelter in the old days, but now that she devoted an afternoon to the boys' rooms and a Saturday morning to the parlor, each room had a beauty and interest of its own. You may be sure all this was not done without remonstrance from well-meaning friends. She would not graduate properly! What a pity to lose her music! But Kate reminded her mother that a married cousin had no time for music, and regretted the hours lost in practice; as for graduation, if mother and daughter were both healthier and happier, was not the sacrifice a cheap one?

Now, girls, won't you think seriously of Kate's way? What does most of the amateur music amount to? In these days of popular concerts we can hear really good music so cheaply, while you are paying too highly for an inferior article, while you devote an hour a day for four or five years to learning to play "pieces" with fear and trembling.

Insist on having time for wholesome, solid reading—histories, essays and travels; and if your mother is burdened, share her household cares. That is a better, if not a higher, education, and will fit you for life far more than the studies and accomplishments you relinquish.—*Hope Ledyard, in the Congregationalist.*

THE ART OF COOKING APPLES.

Much unpalatable stuff under the guise of apple sauce, baked apples, etc., says a writer in *Good Housekeeping*, is often found on the tables of otherwise excellent cooks. No fruit grows that is more wholesome and appetizing when properly prepared, or so generally misused as the apple. The following suggestions, if carried out, cannot fail to satisfy the most fastidious palate:

For apple sauce, wash and wipe the apples before paring, choosing such as incline to tartness. Pare with a silver-plated knife, if possible, or clean an ordinary paring knife as often as the chemical action of the acid in the fruit corrodes the steel. Negligence in this particular invariably injures the flavor of the fruit. For several reasons the parings should be thin. First, on the ground of economy; second, because the most nutritious part of the apple lies next the skin; and lastly, from an artistic point of view, thin parings making the slices more shapely in appearance. Carefully cut out all imperfections and slice in quarters, or thinner, if desired, into an earthen or porcelain vessel. Avoid the use of tin, since that manufactured at the present day is so largely adulterated with lead as to effect the taste of the fruit as well as injure the health. Pour boiling water over the apples, cover tightly and boil slowly. By adhering strictly to these two suggestions the fine aroma of the apple is preserved, and long, slow boiling induces a delicate reddish tint in place of the pale ashen hue so frequently noticeable. The slices can easily be kept whole by sweetening as soon as the fruit is ready for cooking, provided the apples are not too tart, otherwise sweeten fifteen minutes before removing from the stove.

By following these directions it is not necessary that the apples be of extra quality to insure delicious apple sauce, though it goes without saying that the more perfect and highly flavored the fruit, the more satisfactory the result. For the benefit of the readers of *Good Housekeeping* a few recipes, not usually found in cook books, are added.

APPLE SNOW.—Prepare eight medium-sized, tart apples in every particular as for apple sauce. After the sauce is quite cold—the colder the better—break the whites of two eggs in an earthen dish, turn the sauce over the whites, and whip the whole with a silver fork for thirty minutes. The whiteness of the snow depends on the care with which every blemish is removed when preparing the sauce. Nice and delicate for invalids, and a delicious dish for tea or dessert.

APPLE MERINGUE.—Prepare, as for apple sauce, six or eight tart, juicy apples. Season and sweeten to taste. Line a good-sized plate with biscuit dough, thinly rolled out, and bake, then cover the crust with the apple. Now whip the whites of three eggs with three tablespoonfuls of pulverized sugar till it stands alone; spread the eggs smoothly over the top, return to the oven long enough to brown nicely.

For baking apples, choose those inclining to sweetness. Pare or not, as suits taste, but always core. Fill the opening with sugar, dust over a pinch of cinnamon, and place in an earthen pudding dish, with a little water. Bake till thoroughly done, and a light brown.

A PILLOW SHAM ROLLER.

A very pretty and useful ornament upon which to hang pillow shams when they are removed from the bed at night is a piece of broom handle, which should be cut a trifle longer than the pillow shams are wide. Then cover the roller with pink or blue silesia, overhand the edges together, and gather up each end with a drawing string, thus fitting the cover tightly around the wood. Over this is a covering of fine white dotted Swiss muslin put on in the same way. Four yards of narrow blue satin ribbon and four of pink will be required for trimming. Make two full bows, using both colors in each bow, and with them trim each end. Then with the remaining satin ribbon make a loop by twisting the two colors together, and fasten the ends beneath each bow. By the loop suspend the roller in a convenient place, and on it the pillow shams can be hung when not in use. They can be covered with plush or velvet, if handsomer material is desired—cardinal plush with crushed strawberry ribbons, or light blue plush with pale pink, blue and olive ribbons. Pillow shams are very pretty made with a full embroidered ruffle, and in the middle of each one a design of flowers. On one the German words "Guten Morgen," on the other "Gute Nacht." For good-morning a design of morning glories is twined through the letters, and on the other poppies are used. They may be embroidered with colored silks or cotton, or fine white embroidery cotton, and should be worked only in outline. If colors are used, blue morning glories are pretty with their green leaves, and scarlet poppies also with green foliage, and the letters are prettier if worked with brown than any other color.—*Good Cheer.*

A SHORT CHAT ABOUT OATMEAL.

No one can live long in a Scotch community without noticing the healthful look of the children, whose food consists largely of oatmeal, compared with those fed on fine grains, or even groats, which are the same, only without the husks. The chaff or husk, however, which is left in the meal, contains some points that act as a stimulant on the coats of the bowels to keep them active without medicine, and render this food of benefit to the dyspeptic. There is no method of cooking oatmeal equal to the making of porridge, and when properly prepared, it is generally a favorite dish for breakfast.

"What makes your oatmeal porridge so good?" is a frequent question in our house from strangers, and they think the meal must be a superior quality.

But to prepare it properly the water must be boiling, necessary salt added, and the oatmeal then stirred in slowly by sifting it through the fingers. The process must be hurried if lumps would be avoided. When it begins to boil up well, stop stirring and close the pot up tightly. Set at the back of the stove while you cook the rest of the breakfast. Lift the porridge without any more stirring, as it is this that breaks the grain and makes it waxy. The Scotch do not stir with a spoon, but with a smooth flattened stick called a "spurtle" that one can make according to their own idea. This gives more evenness to the mixing, and if cooked in this way the porridge will be sweet, whole-grained and wholesome.—*Annie L. Jack, in Good Housekeeping.*

RECEIPTS.

IF YOU DROP SOOT on the carpet, cover thickly with salt, and it may be swept up without blacking the carpet.

TO BROIL TOMATOES, take solid "beef-steak" tomatoes, cut in rather thick slices, broil them until brown, season with pepper, salt and butter; serve plain or on toast.

BAKED HERRINGS.—Dip herrings, well cleaned and dried, in flour, wrap them in greased paper and place them in a pan. Bake gently brown. Serve them up on toast, and have browned potatoes and steamed parsnips with them.

STEWED BEEF.—Roast a piece half; make gravy in pan without the fat. Flavor with pepper, salt, cloves and allspice; put in beef to stew gently, and add a can of mushrooms, also two spoonfuls of catsup. Steam rice with it and parsnips.

CEMENT.—For a stove that has a crack in it, buy silicate of potash or soluble glass; mix it with ashes, and apply to the crack. This cement will stick to red-hot iron and bricks without crumbling off, but will not bear moisture. Soluble glass sells at the drug stores for \$1 a gallon. If holes are to be stopped in hard-

finished walls, mix the silicate and whiting; if in holes in grates mix with fire-clay.

HOW TO COOK EGG PLANT.—Pare and cut the egg plant in thin slices; let it stand for two or three hours in cold water, well salted, which removes a strong flavor and makes it more delicate; when thoroughly drained dip each slice into egg and cream, well beaten (two eggs and two tablespoonfuls of cream), then in cracker crumbs. Have ready a large kettle of boiling lard, frying a few slices at a time; they need room, if you would have them delicate and crisp. Stewed tomatoes are very nice with egg plant.

STUFFED TOMATOES.—Take six large, well-shaped tomatoes; cut a slice off the stem end and take out all the pulp and juice, being careful not to break the tomatoes; then sprinkle them inside with a little salt and pepper; have a pound of cold cooked veal, beef or chicken, a slice of boiled ham or fried bacon, chop very fine, and add the pulp and juice of the tomatoes; chop fine and fry to a light-brown half an onion, and mix with the meat a teaspoonful of fine bread-crumbs, two eggs, a teaspoonful of white pepper, and a pinch of cayenne; fill the tomatoes with the force-meat, piling it quite high, and bake for an hour.

CANNING GREEN CORN.—1. Boil the corn on the ears for a few minutes; then cut the corn off the ear while as hot as you can; put the corn at once into the cans; have the can almost full—say within three-fourths of an inch of the top; then fill the can up with boiling water, and have the can soldered, and put it into a kettle of boiling water and let it boil in the water for six hours. 2. To every six quarts of corn, take one ounce of tartaric acid dissolved in boiling water. Cut the corn from the cob, and put in a sufficient quantity of water to cook. When the corn is cooking put the acid in. When done, seal air-tight in tin-cans or glass-jars. To prepare for the table, pour off the sour water, and save it; put in enough fresh water to cook it; for every quart of corn add one small teaspoonful of soda; let it stand a few minutes before cooking; while cooking put in a teaspoonful of sugar. If the corn turns yellow there is too much soda; pour back some of the sour water until it turns white again. When nearly done, season with salt, cream and butter same as fresh corn. 3. Dissolve one and a quarter ounces of tartaric acid in one half pint of water; cut the corn from the cob, and cook it properly; when cooked, add two tablespoonfuls of the acid solution to every quart of corn; can and seal securely, and set it in a cool, dry place. When wanted for use, stir half a teaspoonful of soda into two quarts of corn, and let it stand three hours before cooking. This removes all acid from the corn.—*Country Gentleman.*

PUZZLES.

OMITTED RHYMES.

I'll sing you the round of the *****.
It's pleasant and soothing refrain
Shall hush you to sleep, little daughter;
Then listen. The swift-falling *****.

Once passed a gay life in the *****.
But now, sweet refreshing it brings
To islands and many a proud land,
And filleth the cups of the *****.

Then playful it runs in the *****.
And many a streamlet and *****
Where boys, with bent pins used as hooklets,
Catch fish, or for cresses do seek.

At last, by the way of the *****.
It reaches the boundless, blue *****
Thence the sunbeams shall raise and deliver
Once more to its sky-life, so free.

Oh! list to the round of the *****.
The sound of the swift-falling *****
Let it hush you to sleep, little daughter,
I'll sing it again and again.

SQUARE WORD.

1. Courageous.
2. Base.
3. To accommodate.
4. A poisonous reptile.
5. Excessive.

CHARADE.

First.

In searching Webster do not halt
Until you find a kind of salt.

Second.

In searching Webster at your leisure,
Find for two a printer's measure.

Whole.

In searching through God's Holy Book,
Upon an ancient city look.

ANSWERS TO PUZZLES IN LAST NUMBER.

DOUBLE ANAGRAM.

- 1st stanza—tale, Laundon.
- 2nd stanza—ago, remem(ber.)
- 3rd stanza—long, longer.
- 4th stanza—three, king.
- 5th stanza—three flight (afternoon, night).
- 6th stanza—died, Threekingham.

ERRANDS.—1, G-roan. 2, V-ice. 3, P-rock. 4, G-room.

GREEK CROSS.

F I R E
I R O N
R O A D
S O L E N D S P A N
O P E N E A P Y R E
L E A D A T A R M S
E N D S P A N E S T
P O R E
A R E A
N E A T