

THE HOUSEHOLD.

DUTY'S PATH.

Out from the harbor of youth's bay  
There leads the path of pleasure;  
With eager steps we walk that way  
To brim joy's largest measure.  
But when with morn's departing beam  
Goes youth's last precious minute,  
We sigh 'twas but a fevered dream—  
There's nothing in it."  
Then on our vision dawns afar  
The goal of glory, gleaming  
Like some great radiant solar star,  
And sets us longing, dreaming.  
Forgetting all things left behind,  
We strain each nerve to win it,  
But when 'tis ours—alas! we find  
There's nothing in it.  
We turn our sad, reluctant gaze  
Upon the path of duty;  
Its barren, uninviting ways  
Are void of bloom and beauty.  
Yet in that road, though dark and cold,  
It seems as we begin it,  
As we press on—lo! we behold  
There's Heaven in it.

—Ella Wheeler Wilcox.

TRAINING TOO OFTEN  
NEGLECTED.

The mother's first duty is not to feed and clothe the bodies of her children, but to see to it before God that those bodies are kept free from pollution—that the child is passed over into self-keeping, after a full maturity of powers, without unfeelingness of false bias and unhealthy desires. The arrangements designed by nature are the best possible—home, mother, father and slow development of the child. What could be better planned? Yet we allow our parental care to be outflanked by all sorts of corrupting influences and home to be invaded. If our houses are fortresses against law they certainly ought to be against lawlessness. It is, I am free to say, utterly inexcusable that our children shall be got at by debasing influences. We can prevent it, and with wills of the right sort we shall prevent it.

"What shall we do about it?" you say. "Shall we turn our houses into monasteries and shut our children up in cells?" Madam, your question is foolish and you do not even desire to give yourself to true child culture. You are, I suspect, trying to excuse your selfishness by asking non-sensical questions. I have seen children brought up with tenderest sympathy and fully guarded against corruption, and yet you would never have thought of calling those homes prisons, gaols, or monasteries or nunneries. The only difference between them and other homes was that there the first influence and effort was to train and educate and save the children. It was not the second or third purpose, but the first purpose. To that everything else bent. The result was most lovely and lovable characters and happy homes and satisfied parentage.

Then you would say, "But how shall a child ever know how to go into society if kept awkwardly shy when young?" And I would say, "That is nonsense, for no child need be kept shy or made awkward in a fine home, with noble friends and enough to do and think about, and as for professional society, if that is what you mean, God save my boys and girls from ever feeling a taste for such a sickly life."

On no account fail to study your boys and girls and see what one special thing they delight in, then let each one, from the first manifestation of a bias, have that to do. If the child is naturally an artist be sure he is furnished with art material and a studio. If he be a mechanic let him have tools and a shop. Don't dare to think you can afford all the tools he can use. If you have a book lover let him follow his bent with only rational restraint.

Be sure on no account to allow your child to sleep with his friends at their homes or to have companions to spend the night with him. Even day association may be almost wholly in or near your presence, if you will take the trouble to overlook such companionship generally.

Take special pains to train the oldest child, to companionship and accustom him or her to a watchful co-operation in guarding with you the younger ones. The oldest

child is a wonderful power for good or for evil.

Blessed be the father and the mother that have devoted themselves to their children, and have learned that no higher office exists in the universe.—*Mary E. Spencer, in St. Louis Globe-Democrat.*

A RAILWAY KITCHEN.

"I never knew what convenience was," remarked a practical housekeeper the other day, "until I had made several trips in a dining-car on one of the best equipped railways in the country. The culinary arrangements interested me very deeply, and I was greatly pleased to find among the passengers an officer of the road with whom we had some slight acquaintance. Upon expressing my surprise that such complete arrangements could be made in such small space, the official invited me to inspect the kitchen department of this restaurant on wheels. I found that a space but little longer than the width of the car was required as storage for provisions for the entire train. Some articles were bought in quantity to serve on the return trip; others were supplied by contract at points along the line. There was no confusion, no crowding, and no waste room, of course. On the basis of such an arrangement an ordinary family would require a kitchen not larger than the average china closet. Ice, butter, meats, vegetables and other provisions, were stored away with the most perfect system.

"I observed one thing which was and always will be a lesson to me. Whenever one of the several employees had finished using any article, it was immediately put exactly into the place designed for it. This is to some extent the secret of successful management in these cars. It would be impossible to get about in such limited space if every article was not religiously kept in place. No confusion, even for a moment, would be allowed. One article thrown down in the careless way in which housekeepers frequently indulge would be as disastrous to perfect service as a misplaced switch would be to the train. Everything would be in disorder in an instant. I think it would be a most useful thing if housekeepers could examine such equipments occasionally. They would learn how easy it is to work in small space if all the demands of system and order are met. Of course, it would not be possible to do this with the help that one must often depend upon, but the woman who does her own work would find that she could do it in a fraction of the time she now finds it necessary to spend on her household duties. How important this is the inexperienced housekeeper is unable to realize.

"The secret of good housekeeping is, first of all, to have convenient places for all necessary utensils and furnishings. No woman can work to advantage if every time she wants a piece of china she must move a dozen things to get it. Housework would lose half of its terrors if kitchens and pantries were made as convenient as offices and some of the well equipped restaurants in city establishments. To have suitable utensils and perfectly convenient places for them is one secret of good and easy housekeeping."

A FEW LITTLE GRAINS OF  
ADVICE.

I have made my little talk this month entirely to the busy girl, and so I am just going to say to her in closing: Take care of yourself.

When you buy an umbrella, will you be sensible enough to get a good sized one that won't permit drippings to get on your shoulders and skirts?

When you buy a pair of rubbers, will you get those that come well up on your feet and protect them, rather than the strap sandal, which is only of use to the women who can pick their steps as they go along?

When you are making your skirts over, won't you make one of suitable length for a rainy day, so that your ankles won't get wet and a bad cold result?

Won't you try and eat suitable food for your lunch, if it is possible, choosing bread and meat rather than sweets?

Won't you when you come home at night put on another gown and seem to become another girl for a little while?

Won't you if you have nothing but a hall

room in a boarding-house make that as pleasant and bright as possible; and invite your girl friends to see it and to enjoy it with you?

Won't you, if you are forced to live in a boarding-house, keep as much as possible out of gossip and ill-natured talk that too often reaches these homes, so-called?

Won't you try to not only say, but think what is kindest and pleasantest about people? If you will make yourself "think" it, then not only will the considerate words come but a gentle grace will pervade your entire face, a grace that will be like sunshine to other people, making them feel the better for it.

Won't you rid your brain of a silly idea, very prevalent among workers, and that is, that some special favors are shown to some girls and that there is a clique against you? Watch the other girls, and you will be very apt to discover that the special favors shown result from their being good workers and from employers recognizing that the one who merits, deserves consideration and praise.

Won't you try to do what, when you are away from home, you think would please your mother? You can't make many mistakes if you do this, and I do so very much want you, more than any other of my girls to do that which is right. I want you to be always honest to your employer and your friends. I want you to be the most loving and most courageous of women, and you can only be this if you get rid of all the follies that keep you small in thought and heart. I want you to be a working girl, not a lazy girl, but an honorable woman, not one who by your conduct lessens the good words said for all other women. Won't you be this?—*Ruth Ashmore in Ladies' Home Journal.*

ADDITIONS TO DESSERTS.

A bowl of choice sauce makes a welcome accompaniment to almost any plain pudding, and may be so easily had that it ought to form a more frequent item on our daily bill-of-fare.

A variety of delicious sauces may be made with creamed butter, and sugar as a foundation (two good tablespoonfuls of butter to a small cupful of sugar does well,) adding to it when thoroughly beaten about half a cupful of almost any kind of jam or marmalade. For a plain rice pudding nothing could be better than a quince marmalade sauce made in this way. Peach marmalade, raspberry or strawberry jam, or ripe red tomato preserve, are perhaps equally good so used. Half a tumberful of any sort of jelly beaten into the butter and sugar gives a delicious flavor and texture, and even the same quantity of nice applesauce, first rubbed through a sieve is not at all to be despised.

A plain sauce of boiled sugar is delightfully flavored by the addition of a few spoonfuls of syrup from almost any kind of canned fruit. Cherry sauce with cottage pudding makes a nice combination. The syrup from preserved citron-melon makes a sauce of which few could guess the ingredients. Where preserved and canned fruits are much used for tea, there will often be a little left over and one could not do better than to serve it in this form.

Boiled sugar flavored with the juice and grated rind of an orange or lemon is excellent, and may be suitably served with boiled bread pudding or with fritters.

A little grated nutmeg added to a sauce made of creamed butter and sugar, one well beaten egg and a cupful of rich hot milk, stirred in last, will make a very pleasant accompaniment to brown-betty.

In a household where there are children such desserts as these are hailed with more enthusiasm than the most elaborate pudding served alone.

SELECTED RECIPES.

GINGER DROPS.—One-half cup each of molasses sugar, lard and boiling water, and one teaspoonful of alum, dissolved in the water, and one spoonful of soda. Add ginger and cinnamon, and flour to stir very stiff. Place dabs as large as walnuts on tins, so they will not touch; place a raisin on top of each. Bake in a moderate oven.

LEMON PIE WITH ONE EGG.—Put the crust in the plate or tin and bake. Take one cup of sugar one cup of boiling water, half a lemon, the yolk of one egg, one tablespoon of flour or corn starch. Cook all together, stirring all the time. Pour into the baked crust and beat the white saved from the egg to a froth. Add a tablespoonful of sugar and put on the top. Set in the oven until it is a nice brown.

A CHEAP AND DELICIOUS RICE PUDDING.—One cupful of rice well washed, two quarts of new milk, a pinch of salt, with sugar and flavoring to taste; grate nutmeg over it and bake in a slow oven four or five hours. This will prove a most delicious pudding, to be eaten hot or cold, and if baked slowly is better than with the use of eggs. To be eaten with lemon sauce.

CREAM TOAST.—One pint milk or cream, two even tablespoonfuls flour, two tablespoonfuls butter, one half teaspoonful salt, six slices dry toast. Heat the milk, melt the butter in a granite saucepan, add the flour, mix well and stir in one-third of the milk. Stir till it thickens and is smooth, then add the remainder gradually. Add the salt. Dip the dry toast quickly in hot salted water; put it in a deep dish and pour the thickened cream over each slice.

BAKED FISH.—After cleaning the fish thoroughly, let it stand in salt water for two or three hours. Rub it well inside and out, with pepper. Make a dressing of bread crumbs, one tablespoonful of butter, a small onion chopped fine, pepper and salt to suit the taste. Stuff the fish with this dressing, and tie or sew up. Put it in the pan, with water enough to cover. Sprinkle it over with flour and put in a small piece of butter. Bake slowly one hour. Garnish with hard-boiled eggs.

EGGS FOR SUPPER.—Take a nicely flavored brown gravy and put it into a shallow pie-dish which has been well buttered. Place it in the oven and let it remain until it boils, then take it out and break into it as many eggs as will lie side by side together. Sprinkle seasoned bread crumbs over all, and place the dish again in the oven until the eggs are set. Have ready one or two rounds of toast. Take the eggs up carefully on a slice, lay them on the toast, pour the gravy over all and serve hot.

POTATOE ROLL.—This is a very nice way to serve cold mashed potato. Put one cupful into a saucepan, add one-quarter of a cupful of milk and seasoning of salt and pepper, a tablespoonful of chopped parsley and two well beaten eggs. Mix thoroughly and beat till light. Put one tablespoonful of butter in a frying-pan; when hot put in the potatoes, spread evenly over the pan, and cook slowly until a golden brown. Roll like omelet and serve hot.

TENDER STEAK.—A steak that is tough will sometimes come home, *mater familias*' most careful selection notwithstanding. In such a case mix equal quantities of salad oil and wine or cider vinegar, and lay the steak in it for a couple of hours before broiling, and it will be found very tender, as fine as the best. On the same principle the juice of a large lemon, or even two, squeezed over a piece of roast beef before it is put into the oven makes it very tender and rich flavored, and it will give out ample juice for basting and for a rich gravy without a drop of water.

PUZZLES NO. 11.

BIBLE ENIGMA.

I am composed of 62 letters.  
My 47, 1, 9, 51, 62, 35, a prophet of great courage.  
My 26, 12, 23, 33, 52, brother of a great priest.  
My 4, 28, 24, 46, 3, 11, 8, 24, 48, an offering for sin.  
My 24, 36, 54, 19, 13, 27, 34, 1, 59, 43, 39, 29, gathering of people.  
My 18, 30, 25, 44, 28, 31, 50, 16, worship of false Gods.  
My 6, 10, 56, 55, 17, 24, 32, 37, 5, a tomb.  
My 23, 1, 53, 24, 21, 55, 28, 2, 38, house of God.  
My 24, 57, 9, 40, 61, 49, 52, 22, 58, 34, telling of a fault.  
My 41, 45, 36, 14, 15, Christ said should be given in exchange for one of the same.  
My 7, 53, 61, 47, should be done to Bible teachings.  
My 20, 42 and 60, are consonants.  
My whole is a verse in Isaiah telling of Christ's coming. I.G.P.

DIAMOND.

A consonant. An article. A kind of riddle. A fissure. A poem. A vowel.

PIED CITIES.

Evngae. Rioca. Shtnea. Urdnibrhe. More. Eaunsboyrse. Lubdin. Tteclaua. Nacivn. Klmohtocs.

HISTORICAL ACROSTIC.

1. An American general. 2. A battle of the American Revolutionary War. 3. A famous expedition. 4. A Castilian Queen. 5. The name of two English explorers. 6. A battle of the Thirty Years' War. 7. A Spanish explorer. 8. A Grecian law-giver.  
My initials spell a Grecian leader. My initials a battle between the Greeks and Persians.

ENIGMA.

My first is in darn, but not in sew.  
My second is in wind, but not in blow.  
My third is in sick, but not in ill.  
My fourth is in knoll, but not in hill.  
My fifth is in well, but not in fountain.  
My sixth is in mound, and also in mountain.  
My seventh is in sighter, but not in fighter.  
And my whole spells the name of a well-known writer.

MUSICAL INSTRUMENTS IN PI.

1. Rutiga. 2. Jabon. 3. Thzeri. 4. Ccolardno. 5. Ltfue. 6. Noipa. 7. Gnron. 8. Noivil. 9. Prah Chnofr.

CORRECT ANSWERS RECEIVED.

Correct answers have been received from Eliza C. Tannahill, Geo. F. Jenkin and Nellie Laros.

ANSWERS TO PUZZLES No. 10.

CHARADE.—Portland.  
NUMERICAL BIBLE ENIGMA.—"The heavens declare the glory of God."  
WORD SQUARE.—

B O A T  
O G R E  
A R T S  
T E S T

METAGRAMS.—1. O-range. 2. Usage—sage—ngc. 3. Clock—block—flock—lock. 4. Lash—sash—mash—rash—cash—dash—hash—wash—ash. 5. Flag—lag.

ENIGMA.—O.

DIAMOND.—

F  
B I B L E  
M A R T I N  
F I B B I N G  
C L I M B  
E N D  
G