# HOUSEHOLD.

#### She Will Come.

A lady went out one afternoon, leaving her little boy at his grandma's, and saying she would call for him when she returned home, which she expected would be by six o'clock.

o'clock.

The time passed till it was nearly six and his grandma said perhaps his mother was not coming for him that night.

'Yes, she will,' replied the boy.
Six o'clock came, and grandma said:

'Well, I guess your mother will not come for you to-night.'

'I know she will,' said the boy confidently; and he watched patiently for her.

It was getting towards his bed-time, and grandma was pretty sure his mother would not come, and he would stay all night with her.

her. 'Well, I know she will come,' was still

'Well, I know she will come,' was still his confident reply.

'Why, what makes you so positive?' asked his grandmother.

'Because,' said the boy, 'she said if she was not here by six o'clock, she should certainly come, and my mother never told a lia.'

In a few minutes his mother came and took him home.

What a lesson for mothers in the faith of this child.—'Gospel News.'

## Expedients in the Sick Room.

Where no regular system of ventilation exists the windows may be raised several inches, resting on a board made to fit the window, thus forcing an indirect draft over the top of the sash. An adjoining room may be well ventilated, and then the doors opened into the sick-room. In warm weather a screen may keep the draft from the bed, and plenty of air be admitted. When a sick person begins to count the pictures on the wall-paper, following the designs with eye or finger, it will waste the flagging energy as almost nothing else will do. It is time then to cover the wall with a curtain of cheese-cloth, or even a sheet, hanging a favorite picture for a central object of vision, to be replaced occasionally with a fresh one.—Lanta Wilson Smith, in 'Woman's Home Companion.' Where no regular system of ventilation ex-

## Onions.

Speaking of onions, it is our opinion that their value to the human system is not gen-erally known or appreciated. It is almost the universal custom to slice onions in vinear, and many whose stomachs are strong can eat them that way without ill effects; but with others there will be, after eating them this way, a misery in the stomach, or a headache, and those persons will say, 'I like onions, but they don't agree with me'; it is our candid opinion that it is the vinegar and not the onion. Perhaps the vinegar gar and not the onion. Perhaps the vinegar was anything but a pure article. We seldom put onions in vinegar, although there are children in the family who prefer them that way. When onions are used in the raw

state, they are sliced thin or cut fine and sprinkled with salt. We have almost abandoned the use of pepper in our cookery, with the exception of red pepper that we raise, and use when boiling cabbage; but the pod is opened and nearly all the seeds removed, and the pod boiled merely for the flavor. But to return to the onions, we cook them often, occasionally every day. We put them in cold water, bring to a boil and drain the water off; if the water appears green we pour boiling water over them, let cook a few minutes so as to remove the gymsum from them, and add salt a little cream or butter, or brown in a little sweet lard. Cooked onions permeate and cleanse the stomach thoroughly; and if children are constipated a mess of onions will usually relieve them; they are good for a cold, and assist in making a beautiful complexion.—Hattie Williams Parker, in 'St. Louis Journal of Agriculture.'

### Broth for Invalids.

Chicken Broth.—Cut a well-cleaned old chicken of about four pounds in weight into pieces, place them in a saucepan, cover with cold water, let it heat slowly to the boiling point, add half tablespoonful salt, one whole onion, cover tightly and simmer gently till the meat falls from the bone, then strain the broth through a napkin, remove all fat, season to taste with salt, and serve.

Mutton Broth.—Cut two pounds of mutton from the neck in small pieces, remove all fat, place the meat in a saucepan, add two quarts cold water, one teaspoonful salt, one onion, two stalks of celery, a small carrot and parsley; cover and cook slowly till the meat is tender. Strain the broth through a fine sieve, free it from all fat, and serve in a small china cup.

Mutton Broth with barley—Place two tablespoonfuls of barley with a neck of mutton chicken of about four pounds in weight into

Mutton Broth with barley—Place two table-spoonfuls of barley with a neck of mutton and two quarts of cold water over the fire; add one small onion, a carrot, some celery and parsley, and one teaspoonful salt; cover and cook slowly till the meat falls from the bone, then strain the broth, remove all fat, and serve; or, add to each cupful broth one

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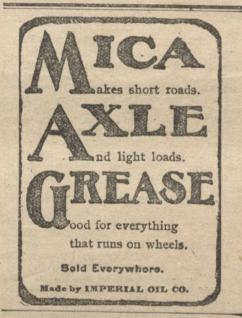
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JOHN DOUGALL & SON, Publishers, Montreal. or two tablespoonfuls milk or cream. This broth may be made still richer by adding to each cupful the yolk of one egg and one tablespoonful cream.—'Ledger Monthly.'

Chicken Pilau.—Cut up the chicken and put on to boil with sufficient water to keep it from scorching. Add salt, pepper and a small piece of onion. When the chicken is done add pieces of bologna sausage, then stir in with a silver fork one quart of rice and continue to stir until the rice is well cooked and dry. Serve on a flat dish.

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