

## The Household.

### Practical Recipes.

**CRANBERRY SAUCE.**—Pour boiling water on your cranberries and let them simmer a few minutes, strain through a colander, then add sugar and boil ten minutes. No cranberry sauce is as fine as this. Gooseberries prepared the same way make a fine sauce.

**SAUSAGES.**—If fried, it must be long and gently, but they are much better if baked in the oven with a little water. This steams and thoroughly cooks them; they should be baked until nicely browned and they will not be as dry as when fried. Serve with potatoes, cider apple sauce, plain stewed apples without sugar or sour pickles.

**TO TAKE CINDERS FROM THE EYE.**—In most cases a simple and effective cure may be found in one or two grains of flaxseed which can be placed in the eye without pain or injury. As they dissolve, a glutinous substance is formed, which envelopes any foreign body that may be under the lid, and the whole is easily washed out. A dozen of these seeds should constitute every traveller's outfit.

**VEGETABLE SOUP.**—Peel and cut very fine three onions, three turnips, one carrot and four potatoes put them into a stew pan with a quarter of a pound of butter, the same of ham and a bunch of parsley; raise them two minutes over a sharp fire; then add a good spoonful of flour, mix well in, moisten with two quarts of broth, and one pint of boiling milk; boil up, stirring the while; season with salt and sugar, strain.

**COOKIES.**—One cup of powdered sugar, one half cup of butter, one egg, one half cup of sour milk, one-half teaspoonful of soda sifted three times through two cups of flour; one half of a small nutmeg and a handful of raisins. Rub the butter and sugar to a cream, then add the egg, milk and spice and last the flour. Roll thin, cut into round cakes and bake in a quick oven, pressing one raisin into the centre of each cookie.

**ROLL PUDDING.**—Rub a piece of butter the size of an egg into one quart of flour in which has been sifted two teaspoonfuls of cream-tartar and one teaspoonful of soda. Mix with sufficient sweet milk to make a dough that can be rolled out. After rolling it out into a sheet, spread with any kind of fruit, fresh canned or preserved and then roll up, being careful to fold the ends so that the fruit will not run out. Steam one hour and eat with a sauce.

**SORT MUFFINS.**—One quart of milk, three eggs, one teaspoonful of salt, a piece of butter the size of an egg, four tablespoonfuls of yeast, and sifted flour to make a stiff batter. Warm the milk and butter together, and add the salt; beat the eggs very light and stir them into the milk and butter; then stir in the yeast and last the flour. Cover the mixture and set it to rise for three hours or until light in a warm place. Bake in muffin rings or heated gem tins until a light brown. May be mixed at night and used for breakfast.

**TO TAKE FAT OFF SOUPS, GRAVIES, &c.**—Thoroughly wet a cloth such as a glass cloth, with cold water, and pour the stock through it; every particle of fat remains in the cloth, and your stock is as free from fat as if it had been allowed to get cold, and the fat removed in a cake. This hint will be found very useful, especially where beef tea, soup or jelly has to be prepared for invalids which is often needed in a hurry. This fat can be melted and clarified, and is quite as good when removed from the cloth as if taken off in a cake.

**BAKED WINTER SQUASH.**—Winter squash may be cooked in various ways, and there is a considerable variety of them. The hard shell are the best for cooking. Wash them and break them in pieces; or, if the shell is soft enough, cut in two and remove the seeds; cut into pieces of convenient size and lay the shells downwards in a dish or bread pan; pour on a little boiling water to start with, place in a hot oven, and bake until soft. When done, the squash is dry and mealy.

**POCKETBOOK ROLLS.**—Take at noon one pint of morning's milk, a piece of butter half as large as an egg, one tablespoonful of sugar and a little salt; boil all together and when cool add one-half cup of yeast (or one-half of a yeast cake dissolved in one-half cup of water) and two quarts of flour; knead as you would bread and set in a warm place to rise. It will be light by six o'clock in

the evening; then knead it again. At nine o'clock knead it down again, using as little flour as possible. In the morning roll out without kneading about half an inch thick, cut out, spread very thin with butter, fold over, put in a buttered pan and after letting them rise a few minutes bake.

**CHOCOLATE PUDDING.**—Grate two ounces of sweet chocolate; put it over the fire in a saucepan and melt it by gentle heat; heat a quart of milk quietly, stir it into the melted chocolate and let mixture cool; separate the yolks and whites of six eggs, when the chocolate is nearly cool mix the yolks with it, add four teaspoonfuls of sugar, or more if required, and bake the pudding in an earthen dish; set in a pan of hot water for twenty minutes; meantime beat the six whites to a froth, add to them twelve heaping tablespoonfuls of powdered sugar, mixing the sugar very gently with the whites to form a meringue; put the meringue on top of the pudding and return it to the oven to color; then take the pudding from the oven and serve it either hot or cold.

### Household Hints.

A delicately made salad is hardly out of place anywhere. It may be served with roasts of every description. If we accept game, and is even acceptable with boiled or fried fish.

Paper bags in which many articles are sent from the grocery stores should be saved for use when blacking a stove. You can slip the hand into one of these and handle the brush just as well and the hand will not be soiled at all, and when through with them they can be dropped into the stove, being much preferable to the cloth bag or mitten, which requires frequent washing.

The tiny red ants which are such a nuisance in many pantries may be easily driven away if kerosene is freely used. Those who have been troubled by them know that they always come in lines, coming through some crevice in the wall or floor, and following one after the other in regular order until they reach the shelf above. If kerosene is turned the entire length of this line also on the place where they come in, the floor, etc., they will soon depart. You may need to repeat this a few times, but it is an easy and effectual method of getting rid of them. Leave the door and windows open awhile and the scent of kerosene will soon be gone.

The proper way to prepare beef tea for a sick person is to cut a good, tender, juicy steak in small bits, broil lightly on a hot griddle, and squeeze the juices by the use of a lemon squeezer in a cup previously heated; season with a pinch of salt and pepper, and administer at once in teaspoon doses. This is the pure blood of the beef, and without doubt is both food and strength for the patient. It should always be squeezed into a coffee or tea cup or previously heated, as it is allowed to cool and then is heated, it becomes curdled and is unfit for use. In this way, properly seasoned to suit the patient's taste, it is very palatable and rarely ever nauseates. Having had a great deal of experience in sick, I have found more good results follow from the use of beef blood so prepared than by the use of all the beef teas ever made.

A young fellow named Lemon, living in Hearne, Texas, was cruelly "shook" by his best girl on the eve of their wedding. The backsliding girl coolly observed that she didn't believe she would "take any Lemon in Hearne."

No man can afford to let go of any influence which helps to save him from vulgar and commonplace views of life; from false types of excellence; from the petty competition which strives above all things after material success; from the delinquency of current popular opinion; and the desire to swim with the stream, and spread the sails to the passing breeze.

That man has learned a great lesson who has learned to accept himself as he is given to himself. We may build a thousand airy castles as to what we would do if we had the genius of a Milton or of a Newton; but nothing will ever come of such airy castle-building. The real question that should interest us is, What work can we best do, without the genius of Milton or Newton, but with ourselves as we are. When we answer that question, we stand at the threshold of the door that leads to the highest success of which we are capable.

## Young Folks' Department.

### Jumbo Marching Again.

The little folks may be glad to learn something about the great elephant. You all remember the story of his being brought from the zoological garden in London to the United States, and that he was killed last September by the cars at St. Thomas, Ont. Well, Jumbo has been reconstructed, made over, built up, stuffed, set on his feet and looks almost as good as new. In fact two Jumbos have been made out of one. The skin and the skeleton were sent to Rochester to Professor Ward, the naturalist, who has been four months in getting the restored Jumbo, and the skeleton Jumbo ready to trail and move. Now this work has been done so well, that you would almost think him alive. His skin weighed fifteen hundred pounds. When alive Jumbo weighed seven tons and stuffed he weighs three tons.

The skeleton will be to many the more interesting of the two Jumbos. The skin was badly demolished by the freight train that killed Jumbo, yet the restoration has been so perfectly done that a critical examination has to be made to discover any indications of the smash-up. Every bone of the huge mammal has been carefully fastened in its proper place and they are all firmly secured ready for traveling.

Professor Ward in a letter to Mr. Barnum says: "Every bone in its colossal framework has not only been made to keep its proper place in the anatomy but the whole has been made so strong that I think it will bear the quite unusual strain to which it will be subjected in traveling. It has special mechanical adjustments for raising and lowering, applying and taking off its legs etc. This is, I believe, the only mounted skeleton of an adult African elephant in this country. It is an interesting and a satisfactory coincidence that it is at the same time the largest skeleton of a modern terrestrial mammal in the world." Then an elephant was built up of solid wood of Jumbo's exact form and size. Over this was put his skin and this was nailed and screwed into place over the entire surface and along the seams. There were seventy-four thousand, four hundred and eighty nails used in the work. These nails were partly driven before the skin thoroughly dried, and when it had shrunk all it would they were driven out of sight.

To look at him you would think he was without a bone, and that his "department of the interior" was all wood, iron, clay and hair. I asked a gentleman, who was looking at him: "How many little boys could play horse inside of him if the space was clear," and he said at once, "why from a dozen to fifteen!"

Just think of it, one of his two nails is nearly six inches from one side to the other or as long as an ordinary lead pencil. One of his teeth was about the same length. Then think too how much candy such an elephant could eat!

The glass for his eyes was colored especially for the purpose. His bones are fastened together with brass bolts. Silver-headed screws in his great toes to the bases on which he stands.

Jumbo was born in Central Africa in 1861 and was only twenty-four years old when he was killed.

A special car for him has been built in Philadelphia. He leaves Rochester this week and goes to Bridgeport, Connecticut, for Barnum, who will probably make more money out of him dead than alive. He will be placed on a wagon twenty-five feet long and nine feet wide, that weighs 6,500 pounds, especially constructed for him and containing machinery by which the bed may be raised or lowered. On this he will be drawn on a car fifty feet in length and so arranged that the bottom is within six inches of the road-bed in order to allow its precious load to remain upright and still pass under railroad bridges and through railroad tunnels.

This last week Jumbo had a reception. Representatives of Mr. Barnum and editors from New York and several other cities came to look at these two Jumbos before he starts out on his trip. Prof. Ward prepared cards upon which was pictured a tombstone bearing an inscription to the memory of the deceased elephant. He made an address to these representatives and told them of the work and the difficulties and presented each visitor with a

souvenir consisting of a piece of Jumbo's tusk, suitably inscribed.

A great many little children in Rochester have been to see the two elephants made out of one.

### Ruby-Headed Humming Birds.

See what dear little birds we have here. They are so tiny and so beautiful. The plumage of these small creatures is wonderful, so great a contrast in color is seen upon them. Their little heads and napes of their necks is of the brightest ruby color, while the chin, throat and breast are yellow. The tail is reddish, with a black tip, and the under part of the body is a dark olive brown. Poor little beautiful birds, their beauty is the cause of their death too often, for their pretty little bodies are very frequently to be seen in cases of stuffed birds.

These birds are found in South America and the West Indies.

Do you see the funny nest the little birds make for themselves? It is very beautiful as well as curious; it is placed at the bottom; most delicately woven with all sorts of fine threads like spider's web, and it is fastened to some long drooping leaf in a most ingenious manner. From its position the nest is safe from many of the dangers which are apt to assail little birds when building.

The little hen-bird is not so pretty as her mate; her coloring is not nearly so decided, as she has scarcely any ruby shades about the head, or yellow on her throat.

I am sure you must wish that we had some of these dear little birds in America. They would look like lovely butterflies flying about, only much nicer, because they are dear little sensible birds that might get tame and set out of our hands. But humming-birds could never live in our country. They require a hot climate, such as they have in the West Indies.

### A Significant Story.

A wealthy banker in one of our large cities, who is noted for his large subscriptions to charities, and for his kindly habits of private benevolence, was called on by his pastor one evening and asked to go with him to the help of a man who had attempted to commit suicide.

They found the man in a wretched house, in an alley, not far from the banker's dwelling. The front room was a cobbler's shop; behind it, on a miserable bed, in the kitchen, lay the poor shoemaker, with a gasping gash in his throat, while his wife and children were gathered about him.

"We had been without food for days," said the woman, when he returned. "It is not my husband's fault. He is a hard-working, sober man. But he could neither get work, nor pay for that which he had done. To-day he went for the last time to collect a debt due him by a rich family; but the gentleman was not at home. My husband was weak from fasting, and seeing us starving drove him mad. So it ended that way," turning to the fainting, motionless figure on the bed.

The banker, having fed and warmed the family, hurried home, opened his desk, and took out a file of little bills. All his large debts were promptly met, but he was apt to be careless about the account of milk, bread, etc., because they were so petty.

He found there a bill of Michael Goodlow's for repairing children's shoes, \$10. Michael Goodlow was the suicide. It was the banker's unpaid debt which had brought these people to the verge of the grave, and driven this man to desperation, while, at the very same time, the banker had given away thousands in charity.

The cobbler recovered, and will never want a friend while the banker lives nor will a small unpaid bill ever again be found on the banker's table.

No man has a right to be generous until his debts are paid; and the most efficient use of money is not alone in alms giving, but to pay liberally and promptly the people whom we employ.

"Say, old man, I'll have to recall that invitation I gave you for dinner next Saturday." "Certainly; but, old fellow, I hope there's nothing wrong." "Oh, nothing at all; but we've suddenly taken a notion to observe Lent at our house." "Indeed?" "Yes. You see, I dropped a cool \$50,000 in stocks, and my wife has discharged her cook. I'm beginning to take an interest in religious matters."