

THE HOUSEHOLD.

A MOTHER'S DUTY.

HOPE LEDYARD.

"How can you write on that subject?" says a friend. "How do you know what class of mothers to address? One mother's duty is to take in washing to support her children; another must do all her own work; another has to write articles or deliver lectures, while a few, comparatively, can just be mothers and fill their time with actual caring and doing for their children."

Now that sounds true and also discouraging so far as my article goes, yet it is only a half truth, and half truths are often quite as dangerous as untruths. The washing, or housework, or lecturing, or writing is the mother's work, but the mother's duties lie back of, beyond, above all that, and are fulfilled, I truly believe, far more faithfully, as a rule, by the busy mothers than by those who have plenty of leisure. What are these duties which all mothers share in common? First and above all, a mother is to teach her child to feel God's touch, to know his voice, to obey his law. This duty should be understood to be laid upon us before the birth of our children. In cultivating her spiritual nature a woman who is promised motherhood gives her child quick spiritual instincts; can she give it a richer endowment? Faith is easy to such a child; doubts find no lodging in his soul.

It is the mother's duty to teach the child that she, too, is "under authority," that her "must" is an arbitrary one, but she has heard it first spoken to her. How many naggings and fault-finders a clear understanding of this duty would repress! Yet how much more clearly we should see the importance of little things! "Stop, Johnny, don't touch that book," says the thoughtless mother who has never studied her duty toward her child. Johnny keeps on teasing, and by-and-by "for peace's sake" gets the book. The thoughtful mother is tempted to say "don't," but remembering that once said it must be enforced, she proposes some other amusement, or sends master Johnny upstairs or round the corner on some errand, and puts the book out of sight. "I teach my children to obey," said a mother, as she boxed the little fellow's ears for climbing on a parlor chair to see a procession. "I've forbidden him to get on these chairs." Ten minutes later in another home a little man was carefully covering a chair with a newspaper. "Willie hears music and wants to look out of the window; he has seen me prepare a chair so often for him, that now he never forgets to do it himself." Now this was not a case of different temperaments; the second mother was naturally of the slapping kind, but she realized her duty, and looking to God she did it. "There are plenty of opportunities to insist on obedience," she said, "and I always try to think, first, ought Willie to do this or that, or is it merely my will that desires it?"

A mother who clearly understands this duty will not "pick up" after her boy, but even though it angers him at the time, insists that he should keep his things in their places. "I must not, for peace's sake, let my boy grow up selfish. This is his work, and I must not do it, though it be far easier to do it than to insist on his doing it." Such a mother will not tell her boy that smoking is a sin, that theatre-going leads to hell, etc., but will make him feel that she must judge as to what is best for him while he is under her authority; will patiently and carefully show him a better way; will encourage any good, healthful taste he may have, and trust that with maturer years will come a right judgment in all things, remembering that her judgment is not infallible.

It is a mother's duty to give her child a healthy mind in a healthy body. This duty, too, lays a burden upon the mother before she sees her child. It will forbid her over-exerting herself during the time of pregnancy; will put far from her all exciting or overtaxing reading; will make her study what food will form the best bone and muscle; will make the study of some simple physiology a duty and delight to her. Then, the child being given her, she will make its health all-important. What if she does miss many a delightful entertainment, fail to hear this or that public speaker?

If the choice lies between dragging her

baby with her, or staying at home, knowing her duty she will not hesitate. "Time enough to hear lectures and concerts by and by; if not here, then better ones 'up higher," said a mother once to me. Having this duty as to a healthful body always in mind, a mother will carefully instil habits of personal cleanliness in her child. At any cost of time, even if less money can be earned because of attention to these things, the child is taught the laws of health, that every part of the body needs constant attention, that no garment worn during the twelve hours should be worn during the succeeding twelve. Modesty will be inculcated and insisted upon, for the wise mother knows that immodest behavior often leads to actions which utterly ruin health. And this leads me to speak of a duty little understood, and often neglected by mothers—the duty of teaching their children about themselves. As children grow up, to some of them there is no study so full of mystery and interest as the study of their physical being. A taste for this study is not, and should not, be considered a depraved taste, it is perfectly right and legitimate, and the mother who understands her duty will meet the child's questions truthfully, remembering that nothing God has ordered is hideous or unclean unless used in a wicked way.—*Union Signal*.

ADOPT A GRANDMOTHER.

She who would keep abreast of the times, after she becomes a mother, must first be born well, and with some intellectual pride, and then she must marry well. She should choose a husband who is her superior, intellectually, and free from unselfishness, in a large degree. If books are to be had, and the woman is born right, she will be hungry for them, somehow, just as a person hungry for food will eat it if he can get it. Then, there must be intellectual companionship, but like draws like, and she will be sure to find it sooner or later.

The really necessary work is not so very driving, and sometimes a woman must learn, for a time, to put up with a certain amount of dirt. It is better to do so than not to take necessary rest, and when one rests one can also read.

The little ones grow up very soon, and if rightly trained, will begin to help very young, and she will have rest and leisure and a desire to keep up to the mark, that never comes to childless women. One should study to simplify labor, and not be afraid of the criticism of neighbors. High thinking and plain living nearly always go together.

Every house ought to have a grandmother, and if you have none of your own, you might adopt one. The right kind of a grandmother—and they are nearly all of the right kind—will relieve the mother of the care of children more than two nurse girls could, and both children and grandmother will thrive and be happy together. To me it is a sad sight to see little children intrusted to young, thoughtless girls, when there are so many unemployed grandmothers.—*Housekeeper*.

SUNDAY DINNERS.

Most women are interested in this subject. You often hear ladies say: "I'm not going to stay at home from church to cook a hot dinner, and my girl is not willing to get dinner on Sunday, so we just have a cold dinner." Another says: "We cook all day Saturday, and generally plan to have roast chickens or turkey all ready, so all we have to do is to heat them through. Sometimes we have a beef or veal roast; then we cook it till nearly done on Saturday and finish Sunday." This is easy and preferable to a cold dinner, surely.

Salads can be prepared on a week day, as also cranberry sauce or jelly. If you wish fried oysters and have no help, it is well to drain them through a colander Saturday evening, and lay them on a cloth to dry; then beat two eggs and dip each oyster in the batter, roll them in very fine cracker crumbs (which have been salted), and lay them on a board, ready for the next day. If you wish a good deal of cracker, dip the second time in egg and roll again in the crumbs. Leave them on the board all night, covered, in a cool place, then Sunday they are ready to fry in hot butter. Use large oysters for frying.

Another dish quickly made is scalloped oysters. Prepare them in the morning, when you are doing up your work, and when your oven is hot for dinner, bake three-fourths of an hour. If you wish a nice pudding for dessert, soak three or four tablespoons of pearl tapioca (on Saturday) in cold milk or water one hour; put one quart of milk over the fire in an oatmeal kettle (a double boiler) and when it boils add your tapioca, with one-fourth teaspoon salt, and cook three-fourths of an hour; then add the yolks of four well-beaten eggs, three-fourths cup white sugar, and cook ten minutes longer. When cool, add a teaspoon of vanilla and pour into a nice pudding dish. Whip half a pint of sweet cream and add the four whites beaten stiff; flavor with a half-teaspoon of vanilla and two tablespoons of sugar, and pour over the pudding. Serve cold. This is enough for two dinners, for a family of six.

Another nice dessert is cake with a dish of sliced oranges, with prepared cocoanut and white sugar sprinkled between the layers. Fruit and nuts are always nice for dessert.

See to it that you have a clean tablecloth and fresh napkins for Sunday, and that everything is placed in good order on the table. Don't use dishes that are cracked or nicked; set them in the kitchen cupboard to be used about cooking. If you use white ware it is easily matched; if not, you can replace injured pieces by buying some pretty odd dishes which at the present time are considered in good taste. Make your table just as inviting for your husband and children as you would if you had invited guests to dine with you. Teach the children to say "thank you" to one another as well as to father and mother and others, and not to leave the table without asking to be excused, until all are through.—*Exchange*.

HANGING PICTURES.

In choosing places on walls for different pictures, of course the old rule is not to be forgotten to regard the light and shade in the picture, and put it where the prevailing light from the nearest window will be opposite the depicted shadows. Care is necessary also sometimes to avoid the occurrence of an unpleasant glare from the surface of an oil painting or from glass.

A common error is having the eyelets in the frame too near the middle of the two sides, whereby the surface of the picture when hung tips forward at an ungraceful pitch. Too little inclination is not so bad as too much. Another error is hanging pictures too high. A safe guide, at least in beginning, is to have the centre of the pictures about in line with the eyes of an adult of ordinary size. In adjusting pictures of varying width to an average height above the floor it is the centre, rather than the bottom, of the frames which should be considered.—*Good Housekeeping*.

DRY BREAD.

There is always a question what to do with the amount of dry bread which will accumulate. There is a simple way of preventing this accumulation if strictly followed out, and that is, never to cut a loaf till the last loaf is used up. Still that is really not very practical, for bread left from one meal is not nice for the next one, and if, this rule were followed I am afraid it would be the kitchen table which would have the fresh, and the dining-room the stale. The best way is to put to a good use what is inevitably left to dry. Brown the pieces in the oven, and roll them fine; they are better than cracker dust for covering meats. When they are in the oven put a piece of paper in the oven door as a reminder that something is in there which must not be forgotten. Milk toast and French toast are nice supper dishes. For French toast cut the bread a half an inch thick, and dip it, a slice at a time, into a quart of milk in which four eggs and sugar to taste have been added, then fry to a golden brown in hot lard; serve with the following sauce; three pints of water, half a pound of sugar, quarter pound of butter, a tablespoonful of corn starch and a flavor. Boil water and butter and add corn starch which has been previously smoothly mixed, and add the flavor, and just before sending to the table grate in some nutmeg. Dry bread cakes save the flour. Soak two quarts of dry bread for several hours in a quart and pint

of milk, then strain it through a colander; to this add two eggs, two teaspoonfuls of baking powder, salt to taste, and add flour enough simply to bake nicely on a griddle. Loaves of bread or rolls which have been allowed to become dry can be made quite fresh by dipping them in milk and leaving them in a brisk oven till heated through. They must be eaten at once, however, for when cold they will be as stale as ever again. Every one knows that one of the best of puddings, bread pudding, is made with dry bread, and that dry bread is used for scalloping oysters and fish.—*Christian at Work*.

RECIPES.

CUSTARD CAKE FILLING.—Boil one cup of sweet milk to which has been added four table-spoons sugar, two of butter and three of flour. Stir the flour to a smooth paste with a little of the milk before adding it to the other ingredients. When well boiled, add the beaten whites of two eggs, and lemon extract to taste. It is also nice made with the yolks instead of the eggs.

CAKE FILLING.—Boil one cup of granulated sugar and half a cup of water until it "hairs" when dropped from a spoon. Do not stir it while boiling. Pour it, while hot, on the well beaten white of one egg, beating all together as you pour it on. Let it cool, then add the flavoring. Spread it, thickly, between the layers; and when putting them together do not press them down. It is made extra nice by the addition of hickory-nut meats.

LAUNDRY POLISH for shirts, collars and cuffs, etc., is made in the following manner:—Dissolve on a slow fire one ounce of white wax and two ounces of spermaceti with one large tablespoonful of salt. Turn into a wet cup to cool. Make boiled starch as usual, cooking slowly for twenty minutes, and for every tablespoonful of dry starch used put in a lump of the preparation the size of a cherry. Use no cold starch and do not sprinkle. When the starched pieces are dried, lay them in a wet towel for two hours, and with a rough polishing iron bring out the gloss.

HOUSEHOLD SUGGESTIONS.

USE A PENNY to remove paint spots from glass. DIFFERENT FLAVORS of cake should be kept in separate boxes.

USE A SILVER SPOON in cooking mushrooms. The silver will be blackened if any injurious quality is present.

IF CREAM SOUPS are to stand any length of time after being prepared, place a damp towel over the dish to prevent a scum from rising.

IF YOU ARE OBLIGED to leave a basket of clothes that have been dampened for ironing, longer than usual, put them in a dry place away from artificial heat and they will not mildew or sour for days.

IF THE HANDLES of stove brushes are kept clean from the first, that part of the work will seem no dirtier than any other about the house. It is an excellent plan to use a paint brush for putting on the blacking, also use plenty of fresh newspapers.

PUZZLES—NO. 7.

SCRIPTURE ENIGMA.

I'm in sunshine and in shade,
I'm in hurried and delayed,
I'm in doubted and in seen,
I'm in lacking and in keen,
I'm in garden and in bog,
I'm in ocean and in fog,
I'm in wonder and in world,
I'm in lady and in lord,
I'm in angel and in saint,
I'm in handsome and in quaint,
I'm in hinder and in send,
I'm in enemy and friend,
I'm in workshop and in school,
I'm in bookstand and in tool,
I'm in earnest and in jest,
I'm in overcoat and vest,
I'm in river and in mill,
I'm in languid and in ill.

HANNAH E. GREENE.

A BOY'S NAME.

My first is in war but not in battle,
My second is in pigs but not in cattle,
My third is in land but not in sea,
My fourth is in lock but not in key,
My fifth is in timber but not in wood,
My sixth is in can but not in could,
My seventh is in tame but not in wild,
My whole is the name of my father's child.

PERCY PRIOR.

TRANSFORMATIONS.

[Change one letter each move, the substitute retaining the same relation to the other letters in the word, and giving a legitimate word still.—Example: Change Wood to Coal in three moves. Answer.—Wood, Wool, Cool, Coal.]

1. Change White to Black in 8 moves.
2. Change Neat to Prim in 8 moves.
3. Change Hate to Love in 3 moves.
4. Change Saxe to Pope in 5 moves.
5. Change Hand to Foot in 6 moves.
6. Change Blue to Pink in 10 moves.
7. Change Hard to Easy in 5 moves.
8. Change Sin to Woe in 3 moves.

ANSWERS TO PUZZLES.—NUMBER 6.

ENIGMA—Live in peace.—2 Cor. 13. 11.

DIAMOND.—

P
P I E
P I A N O
E N D
O

APRIL ACROSTIC.—April fool.

PUZZLERS HEARD FROM.

Correct answers have been sent by Mildred Wainwright, Lillie A. Greene, Minotta W. Beaudall.