

THE HOUSEHOLD.

HINTS TO HOUSEKEEPERS.

One of the latest fancies in house furnishing is to make the most of every corner in the room, and, in many cases, one of these is appropriated exclusively by the mother. A canopy over a couch, a table and a chair or two will give the effect of a tiny room by itself, and a screen will convert a corner into a little nook, in which the individuality of the possessor may be shown. With one or two easy chairs, cushions, a pot of ferns and a work-table, mother's corner will have the cozy, "homey" look which will draw all members of the family around her. The screen is capable of doing service in a variety of ways, as well as being ornamental, if it has a substantial frame to prevent its being tipped over. It may hold a work-basket, which can be hung on it, or a catch-all, or there may be a shelf screwed to it for holding books, or one of the pretty hanging lanterns may be suspended from it.

After you have tried using white oil-cloth on your kitchen table, you will never want to scour it again. Tack it on neatly, letting it slip under the edges. After it is worn out on the front of the table, change it to the back. With care it will last a long time. Never use soap to clean it. Pour on it a tablespoonful of milk and with a cloth rub it all over. It will not only clean it nicely, but help to preserve it. Have always at hand a small square or block of wood on which to set your dishpan of hot water. Keep your soap in a dish, as soap soon spoils the new effect of oil-cloth.

No doubt there are many who do not make carpet, but who would be glad to do so, only that they lack the time to prepare the rags for the weaver. To such I would say, there is a quicker and easier way of preparing them, that answers fully as well as sewing, for cottons and thin wool goods, saves all the thread, and, what is of far greater importance, half the time and labor. Take one end of each of the two rags to be joined, place the end of the one in the right hand on the end of the one in the left hand, lapping them about one inch; fold the lapped portion in the middle, crosswise of the rags, and give a little snip of the scissors in the centre; making, when the rags are unfolded, a buttonhole-shaped cut a little over an inch in length. Take the other end of the rag in the right hand, and, still keeping the other ends lapped, pass it upward through the buttonhole-cut and draw it through. You will find that it makes a close, even join, neither bulky nor ragged, and a little practice enables one to join them rapidly in this way.

THE ART OF SWEEPING.

In sweeping, take long, light strokes, and do not use too heavy a broom.

"Alice," said Lois, "do you honestly think sweeping is harder exercise than playing tennis?"

I hesitated. "I really don't know. One never thinks of hard or easy in tennis, the game is so interesting; and then, it's out-door exercise, and there's no danger of inhaling dust."

"Well, for my part," said Marjorie, "I like doing work that tells. There is so much satisfaction in seeing the figures in the carpet come out brightly under my broom! Alice, what did you do to make your reception-room so fine? Girls, look here! You'd think this carpet had just come out of the warehouse."

"Mother often told Aunt Hetty," said I, "to dip the end of the broom in a pail of water, in which she had poured a little ammonia—a teaspoonful to a gallon. The ammonia takes off the dust, and refreshes the colors wonderfully. We couldn't keep house without it." I finished, rather proudly.

"Did you bring some from home?" asked Marjorie, looking hurt.

"Why, of course not! I asked your mother, and she gave me the bottle, and told me to take what I wanted."

"A little coarse salt or some damp tea leaves strewed over a carpet before sweeping, adds ease to the cleansing process," said Mrs. Downing, appearing on the scene and praising us for our thoroughness. "The reason is that both the salt and the tea leaves, being moist, keep down the light

floating dust, which gives more trouble than the heavy dirt. But now you will all be better for a short rest; so come into my little snugger and have a gossip and a lunch, and then you may attack the enemy again."—Household.

WHIPPED CREAM.

Some farmers think this is a dish only for aristocrats. Mistaken, my friend; it is not any more expensive than the natural cream that so many use on the table every day. It is a delicious sauce for many kinds of pudding, and for cake that is becoming dry. It makes a dainty dish for convalescents in some diseases, if used with crackers, one that relishes, tastes good, and more than anything else, it looks so tempting and dainty, and looks is everything to an invalid's appetite; please always bear that idea in your mind when waiting on the sick.

In making whipped cream, be sure and cool the cream below churning temperature (which ranges from 64° to 70° Fahrenheit), or you may get a dish of butter on hand, and the cooler, the quicker it becomes thick; only don't freeze it, of course. To a coffee-cup of cream add the whites of two eggs, two tablespoonfuls of sugar and a little flavoring extract. Beat all together; a regular egg-beater will do the work the most rapidly. This quantity will make a quart bowlful, after it is beaten so as to stand alone when dropped from off a spoon. The cream should be rather thick and perfectly sweet. So you see you have a quart out of a cupful by using the whites of only two eggs with the cream, and eggs should be plenty in every farmer's family.—Exchange.

LABOR.

The rationale of the labor question, says Frances Willard, is, "My father worketh hitherto and I work." We are learning that the coarsest forms of matter are the less industrious; that energy seems to be the final force of nature. We speak of electricity, but there is no such thing. We speak of caloric, but it has been discovered that what we call heat is due to atomic and molecular vibrations, so that now we name it only as a mode of motion. We used to think that light has being. Now we know that it is but a sensation and we call it a radiant energy. Once we talked of vital force, but scientific men have ceased to use the words. So far as they have been ascertained vital force is but a complication of motion among atoms and in no sense an entity. Magnetism is known to be due to the position and movements of molecules. All these mighty powers, matter, ether, motion, are simply factors of phenomena. The scientists are telling us when we ask, "What is electricity?" that there is no such thing; it is as absurd a question as if we were to ask, "What is brightness? What is sorrow?" Thus as the thought of man moves along the path of power, earth with her thousand voices speaks of God, and men find they cannot get away from him. "He is the light, the life, the movement of the universe, and it begins to look as if the final analysis that the utmost power of the mind can make of God is that he is the greatest and most beneficent of powers, although the most unseen, the most removed, yet nearest, so that every heart may have, if it but wills to open like a little blossom up toward God, what Christians call "the witness of the spirit," and that this is an expression as strictly scientific as any proposition of geometry.

SAVING WORK.

How to be cleanly, and reduce the labor of washing and ironing to a minimum is a question which deserves consideration; for most housekeepers consider washing and ironing hard, disagreeable work at best. Plain, substantial underclothing in the place of ruffles and tucks will do much toward making the ironing easier. Indeed, plain, clean underclothing is perfectly wholesome without being ironed at all. The best way to save washing is to require each member of the family to take a daily bath. Then, if the clothes worn during the day are aired at night, and the night clothes and bedding aired in the morning, it will not be necessary to change so often. Physicians usually recommend a morning bath, but those of us who have to make a

fire and get breakfast, dress two or three children, feed the chickens, skim the milk and do forty other things can hardly find time in the morning for a thorough bath, much less see to the bathing of the children. But after the day's work is done, the rooms are warm, and it only takes a few minutes to take a brisk sponge bath. For myself, I have never experienced any ill effects from an evening bath; on the contrary, after a hard day's work, nothing is so restful as a good bath. Of course this plan necessitates an early and light supper, which in itself is a good thing. No one should take a bath within two hours after eating a full meal. A well-ordered bath room is a convenience, but not a necessity.

There are a great many little ways of saving washing. An oilcloth tablecloth is easily kept clean and makes the washing lighter. If linen is preferred, have a square of oilcloth under baby's plate, and have bibs for the little ones, and napkins for the rest.

If children are given a lunch or "piece" between meals, do not allow them to take it and run; but require them to sit and eat it, and when they are through wash their hands. Teach them to wash their hands in water and wipe them on a towel, not wipe them in water and wash them on a towel.

Have plenty of holders; they will save your aprons and tea towels. A sack of rags hanging near the stove is handy in case of accidents. When anything is spilled, wipe it up and burn the rag.

Have a light apron to use when kneading bread or working with flour. Hang it behind the pantry door, and do not use it for any other purpose. An oilcloth apron is useful when washing or doing any dirty work. An apron with long sleeves is convenient when one wishes to do a little work with a good dress on. Aprons are much easier washed than dresses, so have plenty of them.

Above all teach the children by example and precept to be careful about soiling their clothes. They will have just as much

"fun" if they try to save mamma trouble as they will to think merely of their own pleasure.—Mrs. Adams in The Housekeeper.

RECIPES.

GINGER COOKIES.—One pint of molasses, one teaspoonful of ginger and soda, one egg, a small piece of butter and a little salt. Put on the stove and boil five minutes; when cold stir in flour enough to make a thick batter. Roll out quite thick.

INDIAN MEAL GRIDDLE CAKES.—One pint of sour milk; heat and add two eggs; stir in slowly one pint of sifted cornmeal, one fourth teaspoonful of salt, half a spoonful of brown sugar, enough wheat flour to thicken, one teaspoonful of soda dissolved in hot water.

FRUIT CAKE WITHOUT EGGS.—One cupful of sugar, one of butter, one of molasses, one of sour milk, one of sweet milk, one of raisins, one of currants and five cupfuls of flour, one-half teaspoonful of cloves and allspice, three teaspoonfuls of cinnamon, one of soda and salt; add citron if you choose. Bake slowly. This will make two medium-sized loaves.

QUICK BUCKWHEAT CAKES.—Sift two teaspoonfuls of baking powder into one pint of sifted buckwheat flour, half a teaspoonful of salt. Take one pint of cold water, stir in the flour gradually, letting it run through your fingers so there will be no lumps; if the batter is not thick enough, add a little more flour; one spoonful of molasses stirred into the batter makes the cakes a nice brown; bake as soon as mixed.

CORNSTARCH TOAST.—Use pieces of dry bread, toasted or not. Moisten two heaping tablespoonfuls of cornstarch with a little cold water. Grate nearly half a nutmeg, add four tablespoonfuls of sugar, mix well. Add a lump of butter nearly as large as a small egg. These should be mixed in something that can be set on the stove. Pour boiling water on, stirring all the time. Make it as thick as rather thin starch. Pour it over the bread in a covered dish and serve. If not sweet enough, add more sugar just before taking it from the stove. Most children are very fond of this.

STEWED POTATOES.—A very wholesome way of preparing potatoes is to take two fair-sized potatoes for each person; pare and slice them and boil till tender, which will take about ten or fifteen minutes. Pour off the water and sprinkle flour over the potatoes, add a small lump of butter and pour in milk, stirring as you pour, until there is a thick, white gravy over the potatoes; then salt and pepper to taste and serve immediately. Kentucky potatoes are prepared by paring and slicing the potatoes into a baking pan or dish and covering with fresh, sweet milk. Bake in a hot oven till the potatoes are tender and the milk has boiled down thick; then add butter, pepper and salt, bake ten minutes longer and serve very hot. These potatoes should be baked in a broad, shallow dish, so they will not be more than an inch deep.

PUZZLES NO. 6.



"So they sat down with him seven days and seven nights."

BIBLE PUZZLE.

Who are these men and what are they doing?

HIDDEN TREES.

1. The pin Edna gave me is bent.
2. Flora, shut the door.
3. Mamma, please may I go too?
4. Will owes me a dollar.
5. He stands at the helm, calling to us.
6. Clarence dares not jump from there.
7. The cap pleased the little boy.
8. Always appear at your best.

REBUS.

A well-known Scotch poet.



SQUARE-WORD.

1. A destructive bird.
2. Matured fruit.
3. Not shut.
4. Part of the verb to go.

REBUS.

A poet who became blind.



CHARADE.

My first is in nut but not in shell, My second is in tongue but not in tell,

- My third is in wrath but not in scold,
 My fourth is in storm but not in cold,
 My fifth is in hood but not in cap,
 My sixth is in strike but not in slap,
 My seventh is in paper but not in book,
 My eighth you will find in a cosy nook,
 My ninth is in modest but not in blush,
 My tenth is in quiet but not in hush,
 My eleventh is in song but not in hymn,
 My twelfth is in smoky but not in dim,
 My thirteenth is in present but not in past,
 My fourteenth is in canter but not in fast,
 My fifteenth is in ginger but not in burn,
 My sixteenth is in vase but not in urn,
 My seventeenth is found in the frond of a fern;
 My whole when discovered I'm sure you'll agree,
 Is a dearly loved name both to you and to me.
 I. G. P.

ANSWERS TO PUZZLES No. 5.

BEHEADED RHYME.—Craft, raft, att.

RIDDLE.—Bark.

CHARADE.—Rose Mary.

SCRIPTURE ENIGMA.—

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| M apoth | Judges 13, 8. |
| A rk | Genesis 4, 11. |
| T homas | John 50, 28. |
| T imothy | II Tim. 1, 15. |
| H uram | II Sam. 2, 3. |
| E n-gedi | I Sam. 23, 29. |
| W inc | John 2, 9. |

CORRECT ANSWERS RECEIVED.

Correct answers have been received from Fred Tupper and Mary Streeter.