

talent for looking after things; these get well served, and can never be made to understand the natural timidity and shrinking from an act which is felt to be unpleasant; but whether brave or timid, strong or weak, this necessary daily act is one of the first of housekeeping duties.

Keep a rag-bag, a paper-bag, and a string-bag, all conveniently to hand; a small drawer with nails and tacks, hammer, pin-cers, and chisel: but all these tools, with the addition of a glue-pot, keep under your own eye, or, like pins and needles, they will nowhere be found when wanted.

Never allow dilapidations of linen, or articles of furniture to remain unrepaired; the latter give an untidy appearance to a house, and the former is subversive of all comfort. A pair of stockings may be mended in a quarter of an hour, more or less. This portion of time will scarcely be missed, while to mend two pair will take a longer time than can perhaps be spared.

Four times a year, have the beds and mattresses beat and shaken in the open air; once a year, if needed, have the latter remade. If the bedsteads or boards of the room contain unpleasant intruders, expel them at once by brushing every crevice with strong brine, and let it crystallize on, and so remain, instead of removing it. Be careful in this process to brine the floors before taking the bedsteads to pieces.

Mark all linen with the *best* marking-ink, when, if it should be obliterated in washing, rest assured that the laundress has used chloride of lime in the operation of cleansing the clothes; the use of soda will only make the ink become blacker.

Let every article be marked so that it becomes a perpetual register as long as the marks remain; thus—supposing there are six articles, say towels, of a particular pattern, mark your initials, the number 6 *over* these, and the individual number, with the date, under the initials. By thus doing, at any time if you are in doubt about the towels, you can be sure you had six of this particular kind, and you can also directly tell which of the numbers, from 1 to 6, is missing. This manner of registering linen is so correct in its application, and a loss is so readily discovered, that the method should be one of universal practice.

Keep all receipts, and file them. At the end of each quarter, sew them through the centre with strong needle and thread, and tie them; place a strip of paper round each packet, with the date of month and year. At the end of each year, place the four packets in one paper, tie it up, and label it

with date, etc., and place it in a drawer or other convenient place.

Enter in a book all the money you receive, also all you spend, and also for what it has been spent, so that at the end of the year you may be enabled to see for what purposes the money has gone.

Have no 'sundries,' which in other words mean 'forgets.'

Do not go into debt. Do without even necessities, if so it must be; but avoid debt as you would a mountain that will crush you.

DRYING APPLES.

Dried apples are used as a necessity in place of green apples. They are not to be compared, of course, with the fresh, juicy fruit. This is in consequence of an error on the part of those who dry them. Almost any apples are taken to dry. Would a man take such to eat—to use for cooking? We eat bad apples only when we get them in the dried state. Not only that, we get them in a bad state, partly rotten, sticking together, often fly-specked. It is a habit more than anything else that gives us such apples; we are also somewhat careless and considerably ignorant. We are not aware, for instance, or do not realize it, that an apple dried is still much the same that it was before it was dried, excepting the juice. Thus a sour apple will be sour when dried, fully as sour as in its green state. If hard and immature, those qualities will be measurably retained. If your apple is sweet, you get it sweet dried. If it has a good flavor when green, that flavor will be retained when dried. If the fruit is mellow when dried, it will retain its mellowness. The best dried apples, perhaps, that are used are the *Æsopus Spitzenbergs*,—not when made up as soon as picked, but when in a mellow state, as they will be in February or March, or earlier if the season is warm. Made then, when a fly has no access to them, and properly dried, there is nothing finer, save the perfection of the green fruit itself. Thus, winter drying of fruit is better than when made earlier. The dried fruit is then clean, bright, and mellow, and not harsh and sour—not tasting of rotten apples and mould, unless carelessly managed, dried too slow, and permitted to get damp during the process—as is the case somewhat at night in the absence of fire,—or after; for fruit when dry must be kept dry. Treated thus, dried fruit is but little below fresh fruit. Try it.

Dried apples may be made of an excel-