

elves, or do we think that to-day is only like yesterday, and has no possibility of glorious victory in it? To-day will certainly leave us better or worse than we were yesterday. Which shall it be?

"Despise not thou small things; The soul that longs for wings To soar to some great height of sacrifice, too oft Forgets the daily round, Where the little cares abound,— And shakes off little duties while she looks aloft."

Our Leader's great vocation was the salvation of the whole world, yet eight years of His short earthly life were spent in a little country village. The world knows nothing of those years except that they were spent in humble, ordinary work. He was content to be a Fellow-Laborer with His brethren, and now—in His glory—He invites us all to live and work with Him. The everyday chance of helpful service is ours:

"It is the way the Master went, Shall not the servant tread it still?"

Is any work too "menial" for our dignity? When we feel "above" an act of lowly service, let us look at our Master—the King of kings—wearing a towel for an apron, and stooping to wash the dusty feet of His own servants. He was glad to do it—this duty of a slave—and so He made the act shine with glory and beauty. Our lowly duties may be shining and beautiful, too—if we lay them as gifts, willingly offered on God's altar.

We are soldiers in—the army of our King, placed in our allotted posts because there we can do His cause best service. We are on sentry duty, only to be relieved by the Commander Himself. Shall we be watchful or careless, joyously eager to obey His orders, or impatiently desiring a "more important" post?

We are not only God's servants, but also His children—His little children. We make many mistakes, but are sure to improve as long as we don't give up trying. This world is not our home, but a school, and our Father Himself is the Master.

"Again, as little children, we are saying Our easy lessons in brief school-room hours; Or, older grown, with shorter time for playing, We face our harder tasks with higher powers."

DORA FARNCOMB.

Gifts for the Needy.

I have received two dollars from "A Puslinch Friend"; and two other readers of the Quiet Hour sent two dollars each. The stream of your bounty still continues, and I turn it into various channels, so that it brings food to one house, clothing to another, and fuel to another. The kindness is yours, but I am given a share of the pleasure. Thank you!

HOPE.

The Ingle Nook.

[Rules for correspondence in this and other Departments: (1) Kindly write on one side of paper only. (2) Always send name and address with communications. If pen name is also given, the real name will not be published. (3) When enclosing a letter to be forwarded to anyone, place it in stamped envelope ready to be sent on. (4) Allow one month in this department for answers to questions to appear.]

The New House.

(Continued.)

Just a last word on "roofs" before leaving them.—One must ask indulgence upon the subject, because it is so important; just as an unbecoming hat will ruin the appearance of the finest-looking woman imaginable, so will a poorly-planned roof spoil that of the finest house. Once for all, it is a sense of the artistic that has created the present fashion of making the roof as low and flat as one can; the exterior effect is better, and, with sufficient air space above, the rooms are as cool. When an attic is provided for, long roof-lines may give the desired effect; when it is omitted,

a dry-room should be fitted up in the basement to take its place.

ARRANGEMENT OF ROOMS.

In planning for the arrangement of rooms in a house, appearance must be a secondary consideration; comfort and convenience must come first, yet thought must be given to appearance, too, for one's general attitude of mind depends more, perhaps, upon environment than one is aware. In regard to the matter, two considerations stand out pre-eminently: (1) In a large house of the Colonial type, rooms may be separate, one from another, securing privacy without sacrifice of space effects. (2) In a small house, to avoid a cluttered, stuffy, and cramped appearance, it is better to

or oblong house may be laid out to best advantage for the saving of steps and conservation of heat in winter. The built-on, all-the-year kitchen at the back of the house, with bedrooms above, may have some points to recommend it, especially for the country, but gradually it is giving way before the arrangement that places the kitchen beneath the same roof as the other rooms.

THE KITCHEN.

Needless to say, the kitchen should be closely connected with the dining-room. Some prefer to have a butler's pantry between, with doors opening into both rooms; others leave out the pantry altogether, and let a china cupboard with two sets of doors (one set opening into



Grouped Windows and Long Roof Lines.

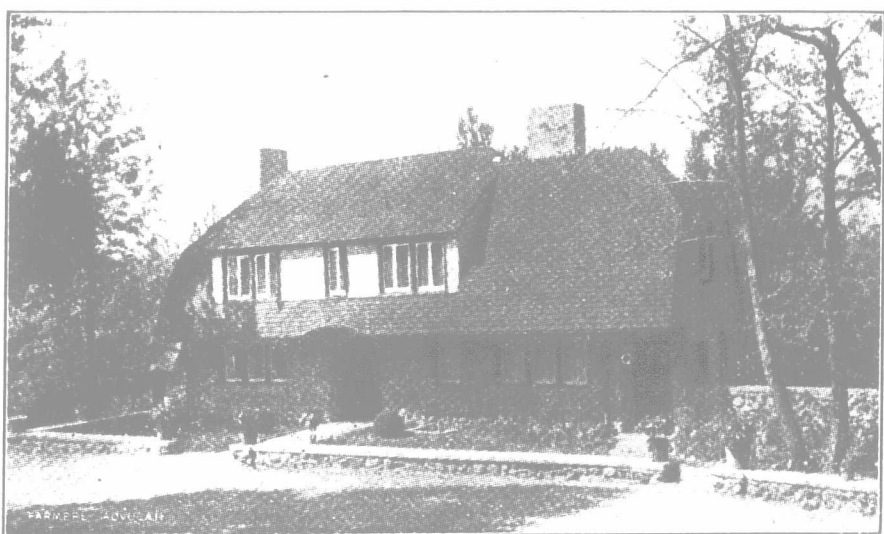
have the rooms open one into another, as far as possible, with only archways, sliding doors or glass doors between. In this way a very small house may be given a quite remarkable appearance of spaciousness, especially when the windows are well sized and well placed.

Upon the shape of rooms, too, depends greatly the general effect of a house. Low-ceilinged rooms, oblong in form, with low, broad windows, are by far the easiest to furnish attractively. High ceilings, nowadays, are almost taboo, while the only room outside of the kitchen that is permitted to be narrow is the dining-room, an apartment, after all, devoted to utility first.

Most important, however—and particularly in a country home where there is so much to do and every step must be

the dining-room, the other into the kitchen) take its place. An additional storage pantry may be added to the kitchen if liked, but it should be large, airy, and well lighted; otherwise it is sure to become cluttered up and hard to clean. Indeed, for this reason many dispense with it entirely, substituting for it a very long, closed, kitchen cupboard, with a ledge for setting things on at a convenient height. The upper doors of this cupboard may be of glass, those below the ledge of solid wood.

In either case, unless the kitchen must be used as dining-room, too, it should be no larger than necessary for doing the actual kitchen work in, and every part should be planned to save steps: the sink near the range, the baking-cabinet near the cupboard, the back stairs straight and well lighted, and so on through all the details.



Some Unique Features.

economized—is the arrangement of rooms for comfort and convenience, and in regard to the latter the woman of the house, to whom convenience means so much, should have everything to say. Who but she knows how many extra miles in a week she must walk because of inconveniently-placed doors and out-of-the-way rooms? Who but she knows the endless exasperation dependent upon lack of sufficient clothes-rooms, shelves, and cupboards? Who but she must pay the cost in extra strength and energy? Generally speaking, the compact square

A few shelves above the sink will be found of great value, also racks on the wall for baking-spoons, pot-covers, etc. Needless to say, all cupboards should be built-in, to prevent spaces for cleaning beneath and behind them; also they should be provided with good, close doors, to exclude dust. Even then, it is well to have crockery jars with lids, and labelled, for groceries, etc.

A great convenience for any kitchen where a range is used, is a close, heavily-lidded coal or wood-box, with the back open to coal or wood-shed, so that the

fuel can be thrown in without going through the kitchen. If there is a refrigerator, arrangements should also be made, if possible, to have it filled from without. Another great convenience is a small hall or room through which the men may pass before coming into the kitchen. Here they may hang up coats and hats before coming into the house proper. Also, if they have a proper horror of dust and its consequences, they may easily be induced to leave here their mud or manure-laden boots; even to wash up, if a sink or washstand be provided. No man of real refinement will refuse to do any of these things.

It goes without saying, of course, that everything in a kitchen should be easily cleaned. Have the walls painted, the floor also, unless it is covered with linoleum; keep all useless ornaments at a safe distance, and let the windows be supplied merely with short, washable lambrequins across the top. A few pots of flowers on the sills are permissible—plants grow so well in a steamy kitchen—yet even these may well be relegated to some other room, as they interfere so much with the frequent raising of the windows so necessary in getting rid of unpleasant odors of cooking. A pot or two of growing lettuce and parsley, useful for garnishing, may take the place of flowers, and are hardy enough not to be damaged by frequent cold breezes from without.

THE CELLAR AND BACK PORCH.

Close adjuncts to every model kitchen are the back porch and the cellar. The porch need not be spacious, but there should certainly be one of some kind. If only large enough for two or three chairs, it will be found useful in summer as a cool resting-place in which to peel apples or potatoes, or do any of the other odd jobs that can be done while sitting; in winter it will be equally useful as a vantage ground from which to put the clothes on the pulley clothes-line with which every farm should be supplied.

At its ideal, the back porch is wide and well floored, and surrounded by vines and flower-boxes. If provided with table, chairs, and a couch, it will be found to be the most popular lounging-place about the house during hot summer noontides, and may even be utilized as an out-door dining-room, saving much extra cleaning indoors.

Next, the cellar: To begin with, the cellar door should be in an out-of-the-way place, usually beneath the back stairway. Passing down to the model cellar, one finds a stairway safe and easy of descent, with wide, fairly-shallow steps. The basement itself should be dry and well lighted, provided with solid, thick, frost-proof walls, and the best ventilation possible. Dark, mouldy, ill-smelling "lower regions" are a thing of the past.

All cellars built on clay soil should be drained; a slanting, tiled trench, covered with at least two feet of clay, will provide for that, but the walls also should be impervious to water. Put a good, close, cement floor down, and see to it that there are plenty of windows on the sunny side; there is no disinfectant better than sunshine.

Let the furnace occupy, as nearly as possible, the center of the floor, or, if the situation be exposed, let it be placed somewhat towards the side from which the cold winter winds most frequently blow; then, adjoining this furnace-room have the vegetable-room, the well-lighted laundry—if a basement laundry seems advisable,—the dairy, and a "cold room" provided with a closed cupboard in which fruit, etc., may be kept. A dumb-waiter running from this room to kitchen or dining-room will be found a great saver. Sometimes, of course, it may be more convenient to have dairy and laundry adjoining the kitchen, but when outside doors, with shallow, easily-climbed steps to the yard are provided, and a good drainage system, there is no objection to having these rooms in the basement.

As a last point,—it is a great mistake to have the woodwork of a cellar rough and unplanned. Easy cleaning demands well-planed surfaces everywhere, painted, by preference.

(To be continued.)