

The Household.

Putting Up Things For Summer.

I have found the best way of putting away things for summer to be as follows: If you have not a regular camphor trunk—that is a chest made of camphor wood—take an ordinary trunk or chest that is well covered, so that it is perfectly tight, and put a layer of camphor gum in the bottom of it. De up each article separately in a clean cloth, then do them up in newspapers, pasting the ends so they will be perfectly tight. What there is about printers' ink that moths dislike so it would be difficult to say, but there is something about it they don't approve of. I speak with a good deal of confidence on this matter, for I have treated furs of all kinds and woollen garments in this way for several years, and I have never had a moth get into a thing that was so protected.

Blankets simply fold as large as possible to fit the trunk, avoiding more creases than is necessary, and lay them on the bottom of the trunk, without putting into papers, placing bits of camphor between each layer. If the trunk is not filled with the blankets, I put in the woollen underclothing, etc., then in another trunk the underclothes, cloaks, furs, hoods, and overcoats, those being done up in newspapers, a layer of camphor in the bottom of the trunk, and in the pockets of the coats and cloaks small pieces of the camphor gum.

For the removal of grease stains in such heavy fabrics as carpets, the most effectual methods, I think, will be to use absorbent materials, such as potter's clay, powdered soapstone, or buckwheat flour. Successive applications of one or the other of these will finally accomplish the desired result. The use of benzine, naphtha, turpentine, or other solvents is not to be recommended, as, owing to the thickness of the material, it will be next to impossible to prevent the solvent from spreading the grease over a large surface, leaving an ugly looking ring about the spot where it was applied.

Cold boiled rice may be utilized to make hot cakes for breakfast. To every two cups of rice add a quarter of a cup of flour, one egg, a tablespoonful of sugar and enough milk or water to make into a batter. Fry in hot drippings in small, round cakes and eat with maple syrup.

Before washing flannels, have the dust carefully beaten out of them in the open air. Then they are not scalded out in water muddy with their own dust. For this matter, a daily beating and brushing out of an upper story window should be the rule for all cloth skirts and all woollen dresses that are in daily wear.

An excellent dish for breakfast is made of six eggs and three tablespoonfuls of ham chopped very fine; beat in the eggs and, after melting a lump of butter in the frying-pan, drop the eggs into it and stir the ham in; the ham has, of course, been cooked, either fried or boiled; season with pepper. This is a good way to use up pieces of meat that are left from dinner.

Choice Receipts.

Cheese Biscuits.—Take as much cheese as you want for your biscuits, and with skim-milk mix it into a very stiff paste, after which roll it out to about the thickness of a penny, then cut into small pieces the size of a quarter-dollar, and rolling very thin, bake in a quick oven.

Steam Wheat Padding.—One cup of sugar, one cup sweet milk, two cups flour, two eggs, three tablespoonfuls of butter, two teaspoonfuls cream tartar, one teaspoonful of soda; one cup chopped raisins improve it. Steam one and a half hours. Serve with sauce.

Breakfast Rolls Without Soda.—Two eggs, 1½ cups sweet milk, a teaspoonful of salt, and flour enough to make a thick batter. These must be baked in an iron gem pan to be a success, and a quick oven is desirable.

Potato Chowder.—Cut half a pound of salt pork into thin slices and fry slowly a light brown, and five large sliced onions. Let them color slightly. Put a layer of pared and sliced potatoes in a soup kettle, then a thin layer of pork and onions, season each layer with salt and pepper, and dredge with flour. When all the ingredients are used, cover with two quarts of water, let it come slowly to the boiling point, and cook forty minutes, or until the potatoes are done. About two quarts of potatoes

will be needed. Any herbs, such as parsley or young celery tops, may be used also.

Cookies.—One cup of butter, one of cream, three eggs, one-and-two-thirds cups of sugar, one teaspoonful of saleratus. Very rich and good.

Ginger Cakes for Breakfast.—One cupful of New Orleans molasses, one of sugar, one of butter, two teaspoonfuls of soda. Put half a cup of hot water on the soda, pour this on the butter, mix soft, roll out, and cut like cookies. Bake in a quick oven. Use ginger to the taste.

One-Egg Cake.—One egg, three-fourths cup of sweet milk, butter size of an egg, one cup of sugar, two and one-half of flour, two teaspoonfuls of baking powder. Flavor to the taste.

Apple Snow.—Pare the apples, halve and core them; put to boil with a little water and a cupful of sugar. When the apples are cooked, lift them out without breaking; beat down the sirup and pour over. On the top place a few spoonfuls of the whites of eggs beaten to a stiff froth and seasoned with lemon.

SALAD DRESSING.—To one teaspoonful of salt wet with a little milk, add two eggs, well beaten, and half a cupful of weak vinegar (it can be diluted with water if necessary). Pour in a small cupful of milk, in which two teaspoonfuls of sugar have been dissolved. Set the bowl in a saucepan of boiling water, or on top of a boiling-kettle, and stir until it thickens like mustard. Use it cold.

CHOCOLATE CARAMELS.—One cup of grated chocolate, one of milk, one of molasses, one of sugar, butter the size of an egg. Boil until it will harden in cold water, then cool in battered tins.

WALNUT CREAM.—Two cups of sugar, two-thirds of a cup of milk, one-third of a pound of English walnuts. Boil seven minutes. Take from the stove and beat to a cream, putting in the nuts when partially thickened; pour in a dish to cool.

CURRENT CAKES.—One pound flour, one-half pound butter, three-quarters pound sugar, four eggs, one-half pound currants, well washed and dredged; one-half teaspoonful soda dissolved in hot water; one-half lemon, grated rind and juice; one teaspoonful cinnamon. Drop from a spoon upon well-buttered paper, lining a baking pan. Bake quickly.

LEMON PUDDING.—Three eggs, one cup

of sugar, one spoonful of butter, the juice and grated rind of two lemons, and a little salt. Beat all well together, add a glass of sherry, and lastly, add gradually one pint of milk. Bake half an hour in a moderate oven.

CHOCOLATE BLANC MANGE.—One-half box gelatine, well soaked; let one pint of milk come to the boiling point; one cup grated chocolate, twelve tablespoonfuls sugar. Add the gelatine just before turning into the molds. To be eaten when cold, with sugar and cream.

Hints.

Fresh eggs, for invalids who like them cooked soft, should be put in a pan of boiling hot water, and set on a part of the range where they will not boil for several minutes. At the end of that time they will be like jelly—perfectly soft, but beautifully done, and quite digestible by even weak stomachs.

A piece of pork left sticking out of the brine, or swimming around on top of the brine, will soon rust and taint the whole lot. Keep the piece you are using from, and other pieces that may be loosened, under the brine by weighing with a flat stone.

When making layer cake which is to have a filling of fresh fruit, or one of any kind which ought not to be put in until it is time to serve it, it should be taken from the tin in which it is baked and placed on the tins turned upside down. Take the precaution to heat these tins if they have cooled, in order to prevent the cake's falling.

Don't boil the "greens" with the salt pork or ham. The fat will permeate them and destroy the good effect they would otherwise have in counteracting the evils of a long-continued diet of salt meat. Boil them alone with the exception of a little salt.

One ounce of white wax, one ounce of yellow wax, one-half ounce of white soap, and one pint of boiling water; melt all together in a saucepan over the fire and pour into a bottle. Apply by rubbing a little on a small space with a cloth of any kind, rub with a second cloth, and polish with a third. The economical housekeeper may have her furniture nicely polished at a trifling cost.

If you wish to prevent the unpleasant odor that arises from boiling cabbage tie up a piece of stale bread in a muslin cloth

and boil with the cabbage. A piece of stale bread on the end of a knife with which you are cutting onions will prevent the juice from affecting the eyes unpleasantly.

What Time Was It?

Mr. Middleman met three tramps this morning; to the first one he gave 5 cents; to the second, 10 cents, and to the third 10 cents—what time was it? A quarter to three.

Paul, after courting her for 17 consecutive years, succeeded in gaining Virginia. When she became his what time was it? Just won.

Alexander Little, Esq., discovering that his only and fondly doted-upon daughter had eloped with a circus man, hurried in pursuit. What time was it? A Little after two.

Apollo was sitting upon a bank where the wild thyme grew, having two of the Graces on one side of him, and the remaining one on the other side. Apollo, what time was it? Near three.

A poor but dishonest importer of American pork, descended from a prominent French family, asked Bismarck for the hand of his daughter. What time was it? Nein.

Robinson at the zenith of his fame as an equestrian, made a successful attempt to ride half a score of cartering horses at once. When he was mounting them, what time was it? Going on ten.

If yeast ever was transformed into one of the hours of the day, what time would it be? Why, Heaven, of course.

Richard Coeur de Lion, in his return from the Holy Land, was taken with a severe pain at the pit of his stomach. What time was it? It was twelve P. M.—that is to say, in the middle of the knight.

Two of an honest farmer's hired hands were sent out at a merry Christmas time to gather ivy for the holiday decoration. What time was it? Both hands at IV.

Tender Corns.

Soft corns, corns of all kinds removed without pain or sore spots by Putnam's Painless Corn Extractor. Thousands testify that it is certain, painless, and prompt. Do not be imposed upon by substitutes offered for the genuine "Putnam's" Extractor. Sure, safe, harmless.



THE PURSUIT OF ART.

Our Friend Terrence: WHAT A FINE OLD WELL. IT WOULD BE SO EFFECTIVE IN COLORS. I SHOULD LIKE TO CALL TO MORROW AND PAINT IT.
Appreciative Owner: WELL, NOW, I'M GLAD TO HEAR YOU SAY SO. I'VE ALLERS THOUGHT MYSELF HOW FINE IT WOULD LOOK IN COLOR.

TERRENTE CALLS THE NEXT DAY TO FIND THE OLD LADY HAS ALREADY GIVEN IT A COAT OF PURPLE, SO THAT HE HAVE A "GOOD FOUNDATION TO WORK ON."