

Who eradicates the noxious weeds from childish hearts, and implants the sweet flowers of love and truth? Mother; no one else but mother. What would we have been, without mother?

The wife stands beside the man of her choice and when the waves of adversity roll highest, when the blasts of misfortune howl loudest, and when the sirens of temptation sing sweetest, when boasted manhood is quailing and stalwart strength is weakening, must she, with the devotion of a wife, the magic of a fairy, the skill of inspiration and the heaven-directed success of a true and faithful companion, quit the waves, rebuke the winds, hush the tempest's voice, inspire the heart, and breathe into the soul of her husband resolutions that bravely meet and faithfully discharge the duties of life with benefit to his kind and with honor to his name.

### KITCHEN FURNISHINGS ARE MOST IMPORTANT IN HOUSEKEEPING

The furnishings of the kitchen play a great part in the real economy of housekeeping. The kitchen must be small—four feet by eight, or six by ten—with labor-saving machines fastened to the table, that they can be used easily and quickly. Do not have high dressers, with the shelves out of reach, for the keeping of utensils needed daily. Hang the pots and pans around the stove, where they can be reached without taking an extra step. If wall space will not allow a kitchen cabinet, have a large drawer put into the working-table, and in this drawer keep the paddles, cooking forks, knives, spatula, a Teller Knife, measuring-cups, sieves, larding and trussing needles, a ball of twine, a pair of scissors, and the measuring spoons. The basting-spoons should be hung up with the utensils.

It is false economy to buy "cheap" saucepans and large bowls of china or earthenware; they are heavy, clumsy to use and easily broken. Never buy, even at a low price, a single breakable dish for kitchen use. Use white granite for refrigerator dishes, the same for mixing-bowls, tin measuring-cups, granite, copper or iron utensils, according to the size of your purse. Aluminum is light weight, durable and easily kept clean, expensive at first cost. Granite is easily kept clean, light, fairly durable, and not expensive. Do not use tin utensils at any price. Their first cost is very little, but they must be renewed frequently, as acid materials spoil them, and in the end you are constantly using poor utensils that are dangerous. A cake of sand soap or any of the various polishing soaps will keep all utensils in good condition; keep them clean each day and save the extravagance of a scouring day. A mother's time is of too great value to spend it in idle cleaning—keep clean, and remove the necessity of a general upset.

I hear someone saying, "But will not the utensils get dusty if hung near the stove?" They should not, if the kitchen is correctly cared for. A dusty kitchen is not the proper place in which to cook food for a family. If you are obliged to use coal, I beg of you, keep the lids on the stove and the dampers open while you are raking and cleaning the fire. Open the windows and doors, and do not lift the lids until the dust in the stove has settled or gone up the chimney. Of course, a modern kitchen will have for cooking purposes either an oil or a gas stove, and will be heated from the furnace in the house; but with careful management wood and coal may be used and all the utensils kept in easy reach. A small, well-ordered kitchen will enable one to do double work at half the cost of time.

### THE IDEAS OF A PLAIN COUNTRY WOMAN

(From the Ladies' Home Journal.)

I have lately been interested in a sort of unspoken feud which seems to exist between town and country people. There seems to be considerable quibbling over the

term "country people," as to just what class it embraces. In calling myself a plain country woman I have encountered criticism from some people who claim that I am not a real country woman.

To the city-bred person my surroundings would seem rural enough to make my claim on the country valid. The fields stretch away behind my house, the neighbor's potato-patch lies just opposite my front door; all day long I see farm wagons passing; hens calmly parade my front yard, and at harvest time I can hear the sound of the reaper and the whistle of the threshing-machine.

I can remember when things were still more primitive. Cows and pigs disputed our claim to the sidewalk. It was quite common for us girls, starting to Sabbath-school on a sweet spring morning, our light frocks prettily ironed and our "summer hats" freshened with new ribbons, to meet a ponderous mother hog and some ten or eleven squealing progeny, who resolutely refused to turn out and compelled us to take to the gutter, to the ruination of our cloth gaiters. At twilight the village cows came dutifully home to be milked, and we were disgusted because an old lady across the street milked her cow at the front gate. We could hear the swish of the milk in the pail blending with the gentle sounds of the summer night—the call of the whippoorwill in the woods and the talking of the young fellows who had dropped in to see us girls. We all sat on the "front steps" of our cottage, and Nature and primitive living were very close around us. My claim to being a country person is still nearer than this. My people were country people as far back as there is any knowledge of them—no tradesmen and not very many professional people among them. My youth was spent partly on the farm. I know the daily history of the farmer's wife.

### ECONOMIES THAT ARE FALSE ECONOMIES

(By Mrs. S. T. Rorer.)

One of the greatest of the false economies is purchasing materials that you do not really need. These goods, even at a reduced price, if not wanted only add to the monthly expenses. The bargain tables, which frequently contain real bargains, are too often patronized by those who do not want the articles they contain, and if they are not needed why purchase them?

The housewife should have her bills-of-fare made out a week in advance, and have fixed firmly in her mind the "dry" groceries that are actually called for during the month, and the perishable marketing that is needed during the week.

During the canning season she is frequently tempted to purchase fruits just on the verge of decay because they are cheap. This is a mistaken economy. The waste of such fruits, the loss of having to do them up immediately, far overbalances the difference in cost of a small portion of good fruit from time to time. It is not true economy to can in one day all the fruit needed. Never buy six or eight baskets of peaches because you can get them especially cheap, and try to do them at once. The fatigue that comes from overwork is very apt to induce you to throw away the riper portions that might be made into peach butter or marmalade. You become too tired to attend to them properly and economically. In counting up the materials, the value of those used and the left-overs thrown away, you have probably paid more than you would have done for good fruits at another time.

Eugene Field, sad of countenance and ready of tongue, strayed into a New York restaurant and seated himself at a table. To him there came a swift and voluble waiter, who said, "Coffee, tea-chocolate, ham 'n' ggs-beef-steak-mutton-chop-fish-balls-hash'n'-beans, and much more to the same purpose. Field looked at him long and solemnly, and at last replied, "O friend, I want none of these things. All I require is an orange and a few kind words."