THE HOUSEHOLD.

ALPHABET OF HEALTH.

The Trinity Church Association of New York City distributes gratuitously among the tenement houses in the lower wards of the city a printed card containing the following hints on the preservation of health. The lines are worth preserving and certainly worth practising:

As soon as you are up, shake blankets and sheet; Better be without shoes than sit with wet feet; Children, if healthy, are active, not still; Damp beds and damp clothes will both make

Damp beds and damp clothes will both make you ill;
Eat slowly, and always chew your food well;
Freshen the air in the house where you dwell;
Garments must never be made to be tight;
Homes will be healthy if airy and light;
If you wish to be well, as you do, I've no doubt,
Just open the windows before you go out;
Keep your rooms always tidy and clean,
Let dust on the furniture never be seen;
Much illness is caused by the want of pure air,
Now to open your windows be ever your care;
Old rags and old rubbish should never be kept;
People should see that their floorsare well swept;
Quick movements in children are healthy and
right;

right; Remember the young cannot thrive without

light;
See that the cistern is clean to the brim;
Take care that your dress is all tidy and trim;
Use your nose to find out if there be a bad drain,
Very sad are the fevers that come in its train.

Walk as much as you can without feeling fatigne;
Nerxes could walk full many a league;
Your health is your wealth which your wisdom

must keep; Zeal will help a good cause, and the good you will reap.

CHOOSING BUTCHER'S MEAT.

A few suggestions on the subject of choosing butcher's meat, may not be out of place :- Good beef, when fresh, has a fine grain, and is of a vermillion color, with a slight tint of purple on the cut surface. It is firm but tender to the touch, and is so clastic that no mark is left after pressure from the finger. The fat is yellowish white, like fresh butter, and firm. Sometimes the lean is slightly veined with fat, but it must have no flavor of suct. The surface must be quite dry when cut, scarcely moistening the linger. If a clean knife be pushed up to the handle into the raw meat, the resist-ance will be uniform if it be fresh, but if some parts are softer than others, it has begun to decompose. When beef is lean, coarse and sinewy looking, it is old and tough. Mutton and lamb should have a tine grain; the lean should be bright and evenly tinted, and the fat perfectly white. In mutton the lean is pale red. In hanging mutton, if it be hung with the cut part up instead of down, as usual, the juices will be far better preserved. Veal should have firm white fat, and the lean have a pinkish time. If the harderism of bleeding has tinge. If the barbarism of bleeding has been practised, the flesh will be quite white. Veal should be six or eight weeks old before it is killed, else it is unwholesome. Too young veal may be detected by a bluish tint. The vigilance of meat inspectors should, however, prevent the immature veal from entering the market. In choosing mutton or veal from the carcase the quality may be determined from the fat inside the thigh. If there be pleuty of clear, firm fat there, the meat is good. Pork, when fresh and young, is smooth and firm and the rind is thin. The lean must be of a uniform color and the fat white and not at all streaked. Salted corn-fed pork has pinkish fat. A good test of ham is to run a knife under the bone; if it comes out clean and smells plea-santly the ham is good. In choosing fish, see that the gills are bright pink, the fins still, and the eyes clear and full; the scales and skin must be bright.

CARE OF THE HAIR.

The frequent use of alkali in the water with which the head is washed has the effect of impoverishing the hair, and making it finer, thinner, less durable, and more liable to break from its root and to fall off, Coarse soaps also have the same effect of impoverishing the hair, and even the finer ones are not always desirable things to use if the hair is long and delicate in structure. Plain tepid water into which a small quantity of Eau-de-Cologne, sal volatile, or spirit of hartshorn has been poured is more suitable for the purpose. In the absence of these fluids a small quantity of spirit of wine or whiskey can be used. Although rum is often recommended, alone or to-

gether with other remedies, for the purpose of stimulating the hair-bulbs and increasing the growth of hair, yet it is not so desirable to use it when the head has simply to be cleansed. The other spirituous fluids are less "sticky." Violet powder can be used for cleansing purposes by persons with very fair hair. But it is always desirable to wash the head thoroughly once a week at least in order that scurf skin, and especially dried-up secretions from the skin, may be thoroughly removed, the latter act as irritants to the skin's surface when they are stale, block up some of its pores, and some-time cause pimples to form. A very good cleansing fluid may be made by mixing a minute quantity of soft soap with water, adding to it some Eau de Cologne or simple spirit of lavender, or any other pleasant scent. After the cleansing process has been completed, a small quantity of some delicate kind of pomatum should be rubbed upon the surface of the head, unless the hair is so light in color that the use of pomatum detracts from the natural appearance of the hair; in this case the brush should be dipped into a weak mixture of Eau-de-Cologne and slice the fruit with the same knife used for cutis so light in color that the use of pomatum into a weak mixture of Eau-de-Cologne and

that is best and dearest to the human heart.

RECIPES.

FOR CLEANING WINDOWS and looking-glasses nothing is equal to annuonia water. An ounce of rock annuonia should be dissolved in a pint of cold water, then bottle for use.

APPLE PANCAKES.—Put four tablespoonfuls of flour into a bowl, with a pinch of salt and a little sugar. Stir these ingradients well together, and form them into a stiff batter with three well-beaten eggs and a little milk. The batter must be stiffer than for ordinary pancakes. Peel four or five apples and chop them very small; mix them with the batter and fry in the usual way.

Then with the batter and fry in the usual way.

PURCHASE soap in large quantities and allow
it to dry before using it. Almost all the soap
found in the stores is freshly made, and the
great waste grows out of the fact that when soft
it will dissolve rapidly in water. In the course
of wash-day a large part of the bar will melt
away with no perceptible result, unless, indeed,
an unnecessary reddening and softening of the
hands is taken into account.

water and the hair should be gently brushed. Hard and coarse brushes often do a great an acrid element so powerful as to effect the

home what it should be-the centre of all | mustard to taste. Make into balls the size of mustard to taste. Make into balls the size of the original yelks, and fill the caps. Make one cup of white sauce, with cream or milk and white stock, seasoned with salt and pepper. Pour it in the centre of the eggs. Set the platter in the oven a few minutes, and when ready to serve put a tiny bit of parsley on each ball. In place of the meat you may use, if you prefer, two tablespoonfuls of grated cheese, a speck of cayenne pepper, and moisten with vinegar and olive oil.

MUFFINS.—There are many nice recipes for multins, but we have one favorite, for plain ALUFINS.—There are many nice recipes for mussins, but we have one favorite, for plain mussins, very nice when eggs are scarce, which may be new to most of our readers. Two cupfuls of slour, one cupful of milk, one-fourth teaspoonful of salt, one teaspoonful of butter, and two teaspoonfuls of baking powder mixed with the flour. Warm the butter just enough to soften it, put all the ingredients together, and mix well and rapidly. Heat and butter roll pans, and put a tablespoonful of the batter into each, and bake in a quick oven, or, as we generally cook them, butter mussin rings, and put them on a hot griddle, fill half full with the batter, cover with a pan or deep tin cover, which will not interfere with the rising of the mussins. When nicely browned at the under crust, turn carefully and quickly. They should not be covered this time, and need but a few minutes cooking. As soon as they are well browned they are done. This quantity makes a dozen mussins in good sized rings, and we find this method of cooking very convenient in the morning when one is hurried and docsn't want to wait for the oven to heat, or when the fire is "contrary" or too low to heat it, and especially convenient when the weather is too warm to keep sufficient fire to ensure a hot oven.

PUZZLES.

HISTORICAL MEN. WHO ARE THEY?

11. "He made just laws, that they might live more happily and freely; he turned away all partial judges, that no wrong might be done then; he was so careful of their property, and punished robbers so severely, that it was a common thing to say that . . . garlands of golden chains and jewels might have hung across the streets, and no man would have touched one."

one."

2. "He is the living leader of a lost cause."

3. "The hero despaired and died; and the mighty river became at once his glory and his graye."

4. "He spoke in the strong Northumbrian dialect of his district, and described himself as 'only the engine-wright at Killingworth; that's what he was.'"

BATCH OF TENS-ANAGRAMS.

1. Ten linger.
2. Ten scour.
3. "Ten" said C.
4. Ten rusted.
5. Ten rise.
6. Ten share.
7. Ten kira.

Ten hire. Ten paid.

9. Ten silly. 10. Ten wish. 11. Ten slide.

12. Ten creep.

A TURRET My first is in some, not in all; My second is in climb, not in fall; My third is in shine, not in light; My fourth is in reason, not in sight;

My fifth is in grief, not in joy;
My sixth is in uncle, not in boy;
My seventh is in rat, and in forret; My total is a lofty turret.

CONCEALED ARTICLES.

1. Rhubarb, oil, ergot, and other drugs are

Ithmary, oil, ergot, and other drugs are very useful.
 Come, Mr. Wilbur, now is the time for you to say something to the point.
 This is certainly a new feature, entirely different from what we have ever seen before.
 Did he give you a knock? No, but he gave me a slap that was almost equal to a knock down.

down.

5. When company comes to your house, kindly receive them, attend to them courteously, and even in small things make their visit happy.

6. There is some nice chicken salad! Let's

7. I have some money here for you; you can spend half, or keep the whole, as you would like. ANSWERS TO PUZZLES IN LAST NUMBER.

CROSS WORD PUZZLE .- Prohibition.

A BATCH OF TENS.—1. Nestlings; 2. entitles; 3. entrances; 4. lateness; 5. sentences; 6. stewing; 7. transient; 8. garnets; 9. sentinel; 10, entices; 11. carnest, 12. canters; 13. sentlent; 14. banters; 15. breasting; 16. entraps; 17. strained; 18. sentries; 19. canteens.

METAMORPHOSES.

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1. Warm, ward, card, cord, cold.
2. Boy, bay, ban, man.
3. Six, sin, tin, ten.
4. Star, soar, boar, boor, boon, moon.
5. Love, hove, have, hate.
6. Black, block, clock, click, chick, clink, chine, whine, white.
7. Head, heed, feed, feet.
8. Body, bole, bowl, fowl, foul, soul.
BEHEADINGS.—1. Glove-love; 2. bowl-owl; 3. farm-arm; 4. brook-rook; 5. valley-alley; 6. frock-rock; 7. frill-rill; 8. cover-over; 9. thighligh.



THE QUEEN IN 1819.

deal of harm by irritating the skin, and such mucous membrane to an irritating degree. rough appliances should never be used unless the hair is wiry and unyielding. Crimping the hair too frequently has also the effect of impoverishing it, and habitual crimping often makes the hair poor and thin after it has been practised for some months, the winning her invision by interthe crimping being as injurious by inter-fering with the circulation of the fluids of the hair as violent brushing and tight twisting of it are. Refined marrow is of much greater use in the manufacture of pomatums than lard on account of its smoother and softer consistence. Whether the hair be long or short the same care should be taken in managing it.—Welden's Ludies'

HOUSE AFFAIRS.

The wise housekeeper never gets into a "stew." She aims right at the mark through every movement of her hand and by every footstep. If she has house-cleaning to attend to, she doesn't commence by tearing up every room in the house and putting the entire establishment in a chaos of confusion. But she takes one room at a time, has it cleaned and purified and put to rights again before there is any further upheaval. System is as essential in the government of the household as in that of the State. Order, promptness, punctuality, in-

who have been bitten by its kisses might do well to test this assertion, and all should mark the difference in the flavor of pineapples cut with steel and silver knives. CANNED CORN SOUP .- One can of sweet corn

CANNED CORN SOUP.—One can of sweet corn; one quart of boiling water; one quart of milk; three tablespoonfuls of butter rolled in one tablespoonful of flour; two eggs; pepper and salt; one tablespoonful of tomato catsup. Drain the corn and chop it in a chopping-tray. Put on in the boiling water and cook steadily one hour. Rub through a colander, leaving the husks behind and return, with the water in which it has boiled, to the fire. Season; boil gently three minutes and stir in the butter and flour. Have ready the boiling milk, pour it upon the beaten eggs, and these into the soup. Simmer one minute, stirring all the while; take up, add the catsup and pour out.

CURRIED EGGS.—Boil six eggs twenty minutes. Remove the shells and cut into halves or slices. Fry one teaspoonful of chapped onion in one tablespoonful of butter, being careful not to burn it; add one heaping teaspoonful of flour or one even tablespoonful of cornstarch mixed with half a tablespoonful of curry powder. Pour on slowly one cup and a half of white stock, or snowly one cup and a half of white stock, or milk, or cream; add salt and pepper to taste. Simmer till the onions are soft. Add the eggs, and when warmed through serve in a shallow dish; or arrange the eggs on hot teast, and pour the sauce over them; or cover with buttered crumbs and bake till the crumbs are brown.

EGG BALLS IN BASKETS .- Boil three eggs twenty minutes. Remove the shells, cut off a thin slice at each end that the eggs may stand