## THE HOUSEHOLD．

## almiabet OF healiti．

The Trinity Church Association of New York City distributes gratuitously amon the tencment houses in the lower wards of the city a printed card containing the fol． lowing hints on the preservation of health． The lines are worth preserving and certain－ ly worth practising：
Assom as you are w，shake blankets and sheet； Jetter be wilhout shoes than sit with wot
Chideren，if healthy，are active，not still；
 yourill；
Bat slowly，ind ：Lhays chew your food well； Freshen the air in the honse where you dwed Gaments mate never be made to be tight
fonues will be heathy if airy ind lirlit： lfones will be heathyy if ary mid liflt；
If rou wish to lue woll，as yoft do，Fre no dul
 Kerp your ronns aldays tidy and clean，
 Now to phyn yonr winh hws beever your care；

 （Suick minven
liememper the goung cemmot thrive without Fee that the cistern is clean to the brim
Take cure that yonr dress is all tidy and trim Use your nuse timblat if there be a bad dain， Very sad arts the fevers that emne in its train．
Wialk ats much as yon cem without feeling
「ors＇s hath is your wealth which your wisdom


## CHOOSING BU＇TCHER＇S MEAT．

A few sugerestions on the subject of choosing lutecher＇s meat，may not be ont of place：－Good beef，when fresh，has a fine shim，amit in of a verminhon on the cut surface it is lime low tender to the touch surd is so is ham the cender wo the totuch，and is so from the liuser．The fat，is yellowish white， from the huser．Ine fat is yellowish white，
like fresl Intler，and firm．Sumetimes the Fond fresh butcer，and form，Somethues the
lenn is slighly veined with fat，but it must have no liavor of sutu．The stuface mest be quite dry when cut，seareely muistening th qute dry when ent，seavely mostening
the linger．if a clean binife be pushed np to the hamble into the maw meat，the resist－ ance will lue uniform if it be fresh，but if some jarts are sofler than others，it has be－ stun to deconpose．When beef is lean， enarse and sinewy looking，it is old and touyh．Mutton and lamb shouhd have a tine wrein；the lean shonhd be bright and avenly tintel，am the fat perfectly white． In mutton the lean is pale red．In hanging muton，if it be hang with the cat part nj， instend of down，as usual，the juices will be far better preservel．Veal should have firm white fat，and the lean lave a pinkish tinge．If the barbarism of bleeding has
been practised，the flesh will be quite white． $V$ eal shonld be six or eight weeks old before it is killem，else it is unwholesome．Too young veal may be detected by a bluish tint． The vigilance of meat inspectors slould， entering the uarke In choosing mutton or veal from the carcase the quality may bo determined from the fat inside the thierh If there be plenty of clear，firm fat there the meat is grool．Pork，when fresh and young，is smooth and firm and the rind is thin．The lean must be of a unifurm color and the fat white and not at all streaked． Salted corn－fed pork has pinkish fat．A good test of ham is to rum a knife mader the bone；if it comes out clean and smells plea－ santly the ham is good．In choosing fish， see that the gills nre bright pink，the fins still，and the eyes clear an
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 to break from its root and to fall ofl 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 quan． tity of Eau－de－Cologne，sal volatile，or spirit of hartshorn has been poured is more suit－ able for the purpose．In the absence of these or whiskey con be used spirit o wime or whisk ofter recommended，alone or to
gether with other remedies，for the purpose home what it should be－the centre of all
of stimulating the hair－bulbs and increasing that is best and dearest to the human heart of stimulating the hair－bulbs and increasing
the growth of hair，yet it is not so desirable the growth of hair，yet it is not so desirable
to use it when the head has simply to be eleallsed．The other spirituous tluids ar＇u for stancky．＂Violct powder can be used for cleansing purposes by persons with very the heal thorourhl．ouce a week at to wash order that scurf．skiu，and aspecially driad up secretions from the skin may be thor oughly removel the latler act as indiants 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 chansing fuad may
minute＇fuastity of soft soap $)$ with waier adding to it some Eata de．Colurne or sinuple spirit of lavender，or any other pleasant stent．After the cleansing process has been completed，a small yuantity of soum deli－ cate kind of pomatum should be rubbed upon the surface of the heal，unless the hair
is so light in color that the use of pouatum is so light in color that the use of pomatum hair；in this case the brush should be dipped into a weak mixture of ban－de－Cologne and water and the har shouk be gently brushed． llard and coarse brushes often do a great

## MECIDES．

Fon Cleaning Winnows and lookint－glasses nothing is equal to ammonia water．An ounce of rouk－ammonil shonld be disso
of cold water，then bottle for ase．
Apphe Pancakes．－Put four tablespoonfuls of hour into a bow，with a pincha of salt anda littlo agem blan into in stiff batter with three well beaten egrs and a little milk．The batter must bo stiffer than for ordinary pancakes．Peel four or five apples and chop，them yery sman，mix
thin with tho batter and fry in the usual wiy Puremase suap，in large gumbitiess and allow onud in the stoms it．Rlmost all the san preat waste grows out of the fact that when soft it will dissolve rapidly in water．In the connse of wash1－day a liaqe part of the bar will melt waty with mon perceptible result，menses，indeed， lands is taken into accoomt．
Pingappues shomld alwazy be kept in a cold Nace，and used before they suften to the piant of decay．In the Thilies care is taken not bi sico the frinit with the simpe knife used for cut－ hing the rind；tho reasem has been given in：an an acrid element so powerful as to effect the：
 the original yolks，and till the caps．Mako one
culp of white sance，with creans or milk and whites stock，secsonced with salt and peppure．
Pon it in the centre of tho Ponr it in the centre of the egrgs．Set thu plat－ ter in the oven a few mimutes，and when rady
to serve put a ting bit of pirstey to serve put a tiny bit of parsley on each ball．
In place of the neat you may use，if yon prefer In place of the meat you may use，if yon perer，
two tablespoonfuls of rruted cheese，is speck of cayenne pepper，and moisten with vinegat and olive oil．
Mupras．－There aro many nice recipes for mulfins，but we have one favorite，for plain muthins，very nico when eggs aro scarce，which
nity ho new to most of onr caders．Two cup－ maty ho new to most of our readers．Two cup－
fuls of thour，me cupful of milk，one－fourth teal－ mils of houp，me cupful of milk，onc－fourth tei－
apoonful of salt，one tewspoonful of butter，and two teaspoonfuls of baking powder mixed with Whe lluur．Warm tha hutter just euough to soften it，put all the ingredicnts together，and mix woll and rapidly，Heat and batter roll aich，and bake in is cluick ovpn，or，as we gen－ arally cook them，butter muflin rings，and put lugm on a hot gridtlle，bill half full with tho batter，cover with a pan or deep tin cover，
which will not interfere with the rising of the which will not interfere with the rising of the
nulfins．When nicely browned at the under ernst，tum carefully ame quickly．They shonld nut be covered this time，and need but a fuw minutes cowking．As soon as they aro woll
hrowned thoy are done．This quantity makes howned thoy are done This quantity makes a
homen mutlins in good sized ringe，and we find this method of conking very convenient in tho morning when one is hurried ind doesin＇t wint to wait fur the overn to heat，or when the fire is comberary or tonlow to heat it，and especialy veep sulliciunt live to ensure a hot oyen．

the qualin in 2sy．
leal of harm ly irritating the skin，ande such ough appliances shond never be used un－ less the hair is wisy and myielding．Crimp－ hur the hair too frequently has also the alfect of impoverishing it，and lanhitual crimping often makes the hair poor and thin after it has been practised for some months，
the crimping being as iojurious by inter－ the cringing being as iojurious by mter－
fering with the circulation of the fluids of tering with the circulation of the inuds of
the linir as vioJent brushing and tight twist－ the linir as violent brushing and tight twist－
ing are．Refined marrow is of much reater use in the manufacture of poma－ cums than lard on account of its smoother and softer consistence．Whether the hair taken in managing it．－Welden＇s Ludlies＇ Journal．

## HOUSE AFFAIRS．

The wise housckeeper 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－clean－ ng to attend to，she doesu＇t comme and put－ ling the entire establishment in a clians of confusion．But she takes one room at a ime，has it cleaned and purified and put to ights again before there is any further up－ heaval．System is as essential in the gov－ crnment of the houschold as in that of the tate．Order，promptness，punctuality，in－ ustry，and good judgment are the necessary dd encient forces in the home．thoughtul are for the fonernl comfort and hopincs of its members，and yon will malie the
nucons membrano to an irritating degree．We Who lave been bitten by its kisses might do well to test this assertion，ind all shondd mark the
difforenco in the llaver of pineupules ant with steel and silver linives．
Canven Cons Sour，－Ono cinn of swoet conn one cuart of boiling water；one quart of milk tallesespominh of flour；two eggs ；pepper an salt ；one tallespoonful of tomato catsup，Drai the corn and chop it in a chopping triay．Pat on min the boiling water and cook stendily one iome
Ihab throngh a colander，leaving the busks be hind and return，with the water in which it has boiled，to the firc．Season；boil cently thre minutes and stic in the butter and llour．Have ready the boiling milk，pour it upon the beaten minute，stirving all the while；take up，add the catsip and pour out．
Cumbibl Bges．－Boil six eggs twenty min－ utes，Remove the sholls and cut into halves or
slices．liry one teaspoonful of chopped onion in slices． 1 lry one teaspoonful of chopped onion in one tablespoonful of butter，being careful not to
burn it ；add one heatping teasponful of flour or burn it ；add one heaping teasponifl of four or
one cyen tablespoonful of cornstinch mixed with half a tablespoonful of curry powder．Pour on slowly one cay and a half of white stock，or milk，or craul；add salt and papper to taste． Simmer till the onions are soft．Add the cirss，
and when warmed through serve in a shallow dish；or arrauge the eggs on hot toast，and pour the sance over them；or cover with buttered rumbs and balee till the crumbs the brown．
Bga Balls in Baskers．－Boil three ergs
twenty minutes．Remvve the shells，cut off thenty minutes．Remove the shells，cut off a thin slice at ench end that the eggs may stand
upright，and cut in halves crosswise．Remove the yolks，and stand the cups or biskets thus made around the edge of a platter．Rub the yolks to a smooth pasto ；add an equal anount
of cooked him or tonguo，olinnved fine，one of cooked ham or tonguo，elmpped fine，none
tiblespoonful of melted butter，sait，pepper mud

