

THE HOUSEHOLD.

GRACIOUS RECEIVING.

Much has been said about the art of conferring favors with such sweet graciousness that the favor is doubled thereby.

There is another art concerning which we have seen no mention, and that is the art of receiving favors so graciously that the giver becomes the debtor.

A few days ago we saw two little girls receiving some presents which had been brought to them from the East Indies. The ornaments were valuable, but so unusual in fashion and color that the children could not be expected to properly appreciate them. Yet one child by her manner of acceptance displayed an unusual share of the gift of graciousness. The other was evidently disappointed, and her thanks were cold and lifeless.

When the two children left the room the first ran out with joyous step, carrying her trinkets in uplifted hands, and crying out:

"Oh, see what Aunt Mary has brought me all the way from India! The India that's on the map, and where the Taj-Mahal is!"

The other child carried her little box of costly ornaments hanging by her side; her step was slow, her countenance sullen, and one could but expect the words that left her lips almost before the door had closed behind her. "I should think Aunt Mary might have found something nicer than that to bring such a long way."

Through life these children will carry their differences of character, but proper tuition might do something for the latter little speaker. Graciousness is not the possession of all, but natural ungraciousness may be greatly modified by careful education. Children who hear from parents unfavorable comments upon the gifts of absent friends, will make similar reflections upon those of persons who are present; or if they do not show displeasure, will at least display the absence of pleasure. The aunt of the two before-mentioned little girls said afterwards to one who was speaking of the first child's happy manner:

"Yes, little Julia is happy in having a bright, sweet disposition, always ready to please and be pleased, but I think that Katy's was naturally much the same. Their mothers are so different, Julia's mother says she has made it a life rule to never look behind a gift for its motive, its value to herself, or its cost to the giver; that the fact that any one chooses to give her anything lays her under but one obligation, and that is to receive it graciously. She takes it for granted that no gift is offered her for any purpose save to give her pleasure. Therefore it always does give her pleasure, and she shows it. I have known her to receive with charming grace, and to wear with a courage worthy of John Rogers of fiery memory, a really horrible green and yellow shawl, because she would not wound the sensibilities of the poor woman who brought it to her from Germany as a love-gift, in return for many, and some rather costly kindnesses.

"She has done what she could," said my sister-in-law, looking ruefully upon the warring colors. "I could wish that she had done nothing, but that would not have given her the pleasure that the bestowal of this has done."

To graciously receive intended favors, even where they are not such in reality, is incumbent upon all. It is a part of the "give and take" necessity of life. It is also, on higher grounds, a manifest Christian duty.—*Harper's Bazar.*

MAKE WORK EASY.

To make work a pleasure it is necessary to have proper materials with which to do it. No carpenter would for a moment think of stunting himself by buying poor tools, and there is no economy in trying to keep house with an insufficient supply of household implements. Keep always on hand plenty of brooms, brushes, dust-pans, and clean dusters; always have good soap, sapolio, borax, ammonia, and other cleansers, with paste for polishing brass, and powder for silver. Do not keep them all in the back part of the house, or in some out-of-the-way place, but have them near where they are to be used, so that no steps may be wasted in running for them. Dusters, brooms, dust-pans, and brushes

that are to be used upstairs should never be brought down until they come to stay; and, unless the house is a very small one, those that are used in the front rooms should be near at hand.

Not only should one have good tools with which to work, but she should endeavor at all times to save herself from unnecessary labor. In sweeping, all upholstered furniture, open bookcases, beds, and such things as are difficult to dust, should be provided with muslin covers so that the labor of dusting them may be very slight. About the kitchen and closets try, as far as possible, to arrange everything so that very little stooping will be necessary. Do not put articles on the floors of closets and cupboards, not only because they get dusty much sooner than if on shelves, but are in the way when the floors are brushed, which should be done often.

In arranging closets, place articles in orderly piles on the shelves, and, as far as possible, avoid stacking them on top of one another in such a way that any one thing cannot be got at without disarranging several others. Keep gummed paper on hand, and label every box or bundle, putting the label so that it can be read without taking the bundles from the shelves. If crowded for room, utilize all the space in the closets by putting in removable shelves and hooks, which, if the house should chance to be a rented one, can be taken away without damage. It will more than repay the trouble. Carpenters make closets after a certain pattern and usually put about one-sixth as many shelves and hooks as the space will admit; and it too often happens that housekeepers take them as they find them, and worry along for years with crowded closets, when an hour's work and a few cents in money will save days of labor.

One could go on indefinitely pointing out specific ways in which labor may be saved and work made easy, and the suggestions would still seem incomplete. The general principles upon which easy housekeeping is based may be summed up in a very few sentences:

Regard housekeeping as a business, and attend promptly to all the details of it, as one would do in any other business. Insist upon having proper conveniences with which to work, and get the benefit of them by using them systematically. Never work hard for a time in order to rest afterwards, but scatter the work so that no day will be a hard one, and none need be spent in idleness. Remember that one does not save labor by neglecting to do it, for a day of reckoning will come when it will press to be done, and most likely at an inconvenient season. While endeavoring to be methodical do not be a slave to method, but keep everything in such order that any unexpected event may not be a serious inconvenience. Do not fret when things go wrong, but remember that in every kind of work there must some times be a little friction, and meeting it calmly will do more than anything else towards removing it. Above all, use your wits in saving time and steps, and make the work a pleasure by following an intelligent plan in accomplishing it.—*Josephine E. Martin, in Demorest's Monthly.*

DAINTY DISHES FOR THE SICK-ROOM.

William was recovering very slowly from his long illness; and remembering how nicely my friend's brother got up from his "long typhoid," I went over to "skim her brains," and learn what she did for him. Would she help me? Most certainly and gladly. And she wrote out some recipes so carefully, and with such minute directions, that one could not fail to succeed, and the patient was nourished back to health.

Each recipe proved perfect; and to help others over the hard place that comes in the exhaustion consequent upon typhoid fever, I send them that they may be tried in other sick-rooms in the land, and help to bring back the rose to the cheek and the light to the eye of the stricken one.

After the fever has run its course and spent itself, in typhoid, our good doctor says the cure then depends upon the food served to the poor invalid. Acting upon my friend's suggestion, I fitted up a little room off the sickroom, and merrily pinned the word "Refectory," traced in large characters, on the door. I had two gas-

stoves upon my convenient table, and there I prepared every mouthful that passed his lips for weeks; nor only that, but washed the silver and china used in his room, so that the servants scarcely knew there was illness in the house, and the routine housekeeping was entirely undisturbed.

A mistake in diet is always serious, often fatal, after typhoid fever. The patient must be generously fed and nourished, but the food must be soft and well masticated. During the fever, of course, milk is the great sheet-anchor; after it has spent itself, comes the day for milk porridge, oatmeal gruel, cornmeal gruel, and farina; then, later on, follows the time for clam broth and chicken panada. If delicately made, their relish remains until the very last; but their preparation should be as careful and skilful as the efforts of a French chef in preparing a dinner.

MILK PORRIDGE.—One tablespoonful of flour, one pint of milk. Make this like custard, in a double boiler (with water in the outside one). Cook about fifteen minutes, strain, beat with an egg-beater, and add a little salt.

OATMEAL GRUEL.—One quart of boiling water, three tablespoonfuls of oat-meal, one teaspoonful of salt. Let this boil in a double boiler for about two and a half hours. Strain, and add three tablespoonfuls of cream. Beat to a foam with an egg-beater.

CORNMEAL GRUEL.—Two tablespoonfuls of cornmeal to one quart of boiling water and one teaspoonful of salt. Cook for about two hours, and prepare like the oatmeal gruel. You can add more salt if you choose.

FARINA FOR THE SICK.—Two tablespoonfuls of farina, one pint of milk, one pinch of salt, three teaspoonfuls of sugar, one egg. The great secret is in the doing. Put the milk on the fire to scald. Beat the farina up with the yolk of the egg, adding a little water, enough to make it mix well. When the milk boils, stir in the farina, salt, and sugar, and let it boil fifteen minutes. Take it off the stove, and, as soon as it ceases to boil, stir in the white of the egg, beaten to a stiff froth, and pour into a dish.

CHICKEN PANADA.—Take half the breast of a chicken, and after removing the skin and every particle of fat, place it in a saucepan with water enough to cover it, and let it slowly simmer for two hours. Take it from the broth and cut it in small particles, and then press them all through a wire sieve. None of the chicken must be used that has not been forced through the sieve. A large spoon is the best thing to press with. Add the broth to the chicken that has been passed through the sieve, and season it with salt. Then add four tablespoonfuls of cream, and let it all scald up together.

This is delicious, and all the breast of the chicken is here, retained in a perfectly soft condition, nourishing and harmless.—*Mary Lansing.*

HELPTFUL.

"How do you do this afternoon?" said Mrs. Russel to her neighbor, Mrs. Hillock. "Oh, I am tired; I felt just after the dinner work was over and baby was asleep, how much I wished I was near mother and could send Earl to stay with her, so that I could lie down a little while. He is so full of spirits, he can't be still even for a few minutes. But how is Mrs. Allen today?"

The talk drifted to other subjects, and when Mrs. Russel rose to go, she said "I'm going to call at the next house and will be back in a short time, and will take Earl home with me for an hour or so, you must rest as much of the time as you can."

Mrs. Russel was a widow with a son and daughter of school age and she had been anxiously looking for some employment that would enable her to stay at home, doing what sewing she could.

The afternoon she so kindly took her neighbor's little boy home with her, a thought came to her, and when she saw Mrs. Hillock so much brighter, she told her if she would care to let him go she would take Earl for two hours every afternoon, and when Eva came from school she could take him home, "and if you have it to spare we might take pay in milk."

This is the way things began to look brighter for Mrs. Russel. Mrs. Hillock

soon recommended her care of Earl to other friends and when a neighbor wanted to go down town she left her little ones with Mrs. Russel. She did not make very high charges, but the business grew until the little house was full. One woman wanted to sew during the day, and left her little girl; another was a day nurse to an invalid lady of means, still another, who kept a millinery shop and had hitherto left her three-year-old boy in charge of a hired girl, felt much better when it was in Mrs. Russel's care. She cooked simple and wholesome food, and arranged her rooms so that children were very little trouble, and she still could sew most of the time, keeping her expenses paid until her son was able to help.—*Housekeeper.*

A HASTY LUNCHEON

"If you ever get in a corner and seem to have nothing available in the house for luncheon, just investigate the resources of the cracker box," said a careful housekeeper. "I remember one day we had a guest come in just before luncheon was served. It was a sort of off-day, and we had a spread made up of odds and ends. The visitor was one whom I knew to be somewhat dainty in her tastes, and as there was no time to send to market for anything, I just didn't know what to do. Unfortunately, the bread wasn't fresh, which was a great misfortune, for it always seems to me that with good bread and butter one can make out a sort of a meal, but here we were, when it all at once occurred to me that we might get up a creditable dish out of crackers, of which, as good luck would have it, there was an abundance. So I buttered a few dozen crackers and set them in the oven, there to stay until they were a light brown. A part of these were placed in a dish on the back of the stove, and with the remainder I made some cracker sandwiches out of some bits of roast fowl which was ready sliced in the pantry. The meat was mixed with a little mayonnaise and placed between two of the buttered crackers. A jar of canned fruit was opened, and with some olives and a bit of cheese rounded out a very relishable luncheon, and my guest quite enthused over the new-fashioned sandwiches."—*Exchange.*

SELECTED RECIPES.

OYSTER BISQUE.—Place one quart of oysters to boil in their own liquor, and add a saltspoonful of white pepper, a pinch of cayenne and salt. When the oysters are plump skim them out and add a bay leaf, a stalk of celery, a blade of mace, a teaspoonful of lemon juice and a coffee-cupful of cream to the liquor and stand on the back of the range, covered. Into another saucepan put one pint of white stock and a teaspoonful of bread crumbs, and cook slowly for half an hour. Strain the oyster soup, chop the oysters rather fine and add both to saucepan number two. Rub two tablespoonfuls of flour smooth in a little milk and when the soup boils stir it in and boil five minutes, and add two tablespoonfuls of butter. Serve in soup plates.

OYSTER STUFFING.—Remove the crusts and rub fine three teaspoonfuls of bread crumbs, and season highly with salt, pepper and any powdered sweet herb you prefer. Into a hot stewpan put a small piece of butter and the dry stuffing, adding half a teaspoonful of butter cut in small bits. Stir constantly for three minutes, remove from the fire, and when cool add a dozen chopped oysters over which has been turned a tablespoonful of lemon juice.

ROAST TURKEY.—It is far easier to select good poultry when it is dressed with the head and feet on. The eyes will be bright and full, the feet soft and joints pliable, while the skin of the bird will look soft and clean, showing layers of yellowish fat and white flesh beneath. Thoroughly wash and wipe inside. If large, the craw space will hold enough dressing; so roll up a piece of bread crust and wedge it tightly into the opening from there into the body. Fill the craw space as full as you possibly can, (and the body if necessary), and sew up the cuts. Twist the pinions under the wings, push up the legs until they lie flat against the back. Run a large skewer through the body and wings, and another through the body and thighs, and tie the end of both drumsticks together tightly. Draw the skin of the neck back over the backbone, and fasten it with a few stitches. Rub the bird over thoroughly with salt and then with flour. Prepare a roll of four-inch wide strips of old white muslin, commencing at the back, dexterously wind the cloth smoothly round the entire body, so that none of the surface is exposed, and fasten the end and wherever needed with a few stitches. Rub the entire surface of the cloth with soft butter, tie a slice of salt pork on the breast, and put in a hot oven. In fifteen minutes turn and add a teaspoonful of boiling water. Baste often, and when done carefully remove the wrapping, and your turkey will come out a juicy rich golden brown. Boil the giblets, chop fine, and add to the gravy after it is thickened.

BAKED SHOAT.—Choose a hind quarter of fine young pork, wash well and wipe dry. Cut a slit in the knuckle with a sharp knife and fill the opening with a mixture of powdered sage, finely chopped onion and a little salt and pepper. Put in a pan with a teaspoonful of boiling water. When half done, score across the top, but do not cut deeper than the outer rind of the skin; rub beaten egg and grated cracker crumbs over and finish baking.