

THE HOUSEHOLD.

WHAT THEY BOTH THOUGHT.

It was twenty-five minutes past seven. The buggy was at the door to take him to the train. His hand was on the knob. "Good-by," he called out. There came from somewhere upstairs, through the half-opened door, a feminine voice, "Good-by," then he had gone out into the glad spring air, odorous with the foretokens of coming life, and musical with the songs of the nest-builders. But there was no song in his heart, no spring hope in his life, as he took the reins out of his groom's hand and spoke to his impatient horse a sharp "Get on!" And as he rode through the royal avenue that led up to his house, this is what he thought:

"If I had been a guest, Martha would have been up and dressed. She would have had a spray of fresh flowers at my plate. She would have sat at the table and seen that my coffee was good, and my eggs hot and my toast browned. And I should have had at least a parting shake of the hand, and a hope expressed that I would come back again. But I am only her husband!"

And this is what she thought as she put the last touches to her hair before her glass, and tried hard to keep the tears back from her eyes before she went down to see that the family breakfast was ready:

"I wonder if Hugh really cares anything for me any more. When we were first married he never would have gone off in this way with a careless 'Good-by' tossed up stairs. He would have found time to run up and kiss me good-by, and tell me that he missed me at his breakfast, and ask if I were sick. He is a perfect gentleman to everyone but his wife. I believe he is tired of me. Well, well, I mustn't think such things as these. Perhaps he does love me after all. But—but—it is coming to be hard to believe it."

And so with a heavy heart she went to her work. And the April sun laughed in at the open windows, and the birds chirped cheer to her all day, and the flowers waved their most graceful beckonings to her in vain; all for want of that farewell kiss.

Oh! husbands and wives, will you never learn that love often dies of slightest wounds; that the husband owes no such thoughtful courtesy to any other person as he owes his wife; that the wife owes no such attentive consideration to any guest as she owes to her husband; that life is made up of little things, and that oftentimes a little neglect is a harder burden for love to bear than an open and flagrant wrong?—*Christian Union.*

FRIED FOODS.

BY MARION HARLAND.

What the spit is to the English cook, and the *bain marie* to the French, the frying-pan is to the American. The reasons for the preference we display for this mode of cookery are neither various nor many. It is the easiest way of making ready raw material or "left-overs" for the table. The steady, slow simmer that from toughness brings forth tenderness; the steaming, roasting, boiling—to perfect which attention must be paid to degrees of heat, to basting and turning—require skill and time. Our middle-class women are overlaid with work, and ambitious to accomplish what they consider as higher things than cookery. What can be hurried up is "put through" in what Americans (and no other people) call "less than no time." The frying-pan makes short work in unrighteousness of whatever is cast into its gaping maw. The housewife—with no conception of the valuable truth that cooking of the right sort will take care of itself, if once put properly in train, while she is busy with other matters—delays setting about it until the margin of time is reduced to a minimum. With this class and with most hired cooks frying is misconducted, thus:

The pan is set on an uncovered hole of the range, an uncertain quantity of fat—lard, dripping, or butter—is slipped into it, and an immediate fizzing signifies to the operator's apprehension that it is ready for business. She meditates, will we say, fish-balls for breakfast, the old, New England prototype of the modern croquette. The balls have been hastily moulded and

rolled in flour. She puts as many as the pan will hold into the shallow bath and lets them splutter and smoke, until she "guesses" the lower side is done, turns them over and waits again; removes them with a case-turner to a dish, and pronounces them cooked. They are flattened on both sides, ring-streaked and speckled from the burnt grease, and as unctuous at heart as on the reeking surface.

Griddle-cakes should not be fried at all, but baked on a soap-stone griddle, if your cook will keep one intact. If an iron surface, rub it lightly while hot with a bit of salt pork. The cakes should be as dry on the outside as muffins when taken off. For real frying, have plenty of fat, heated gradually to the boiling-point. Drop in a bit of bread or dough to test it. If it sinks for a few seconds, then rises to the top and begins almost directly to color, you may risk whatever may be the subject-matter in hand. Put in a few articles at a time, turning them but once, and when of the right shade of brown take them up directly with a split spoon or strainer, then shake and lay in a heated colander to get rid of clinging drops of fat. Potatoes thus treated will not oil the napkin on which they are laid. Fish-balls, croquettes, chops, cutlets, sweetbreads, etc., must be rolled in egg, then in crushed cracker, before immersion. The whole croquette family should be moulded hours before they are cooked, that, by stiffening, they may the better resist the soaking grease. Mush hominy and fish must be coated thickly with flour. The object of this and of the egg and cracker process, is to form at the instant of the plunge a crust impervious to the fat, which is the unwholesome element in fried foods. Properly treated, the interior of a fried fish-ball or doughnut is no more indigestible than if it had been baked, provided it is taken from the oleaginous bath as soon as it is done, and shaken free from fat.

To sum up the stages of the operation:

1. Prepare the substance to be fried by moulding, or trimming, or (as with oysters) drying for the grease-proof coating, and apply this before the pan goes on the fire.
2. Heat enough lard, or butter, or dripping, or oil, to float the objects, and slip them in gently the moment it boils and has been tested, as directed.
3. Keep the heat steady rather than fierce.
4. Take up promptly, shaking and draining off the grease.
5. Serve soon and hot.—*Journal of Reconstructives.*

ON DISHWASHING.

BY ROSE GILLETTE.

It is a fallacious idea that "anybody" can wash dishes, for there are plenty of domestics who have not yet learned the first principles of the art, as many a young bride has found to her sorrow, when her pretty glass and china were broken or nicked, and she found her maid of all work to be not even cleanly in the operation.

After having looked on and studied the process of dish-washing, and noted its results in hotels, restaurants and private houses innumerable, wherever it could be done conveniently or with impunity, and after trying various ways at home, this method is given as a final result of our investigations as that we think the best way of dish-washing.

If meals are served in courses, let there be a large dresser or table where the dishes are set on being removed from the table in a somewhat orderly manner, but without any special piling up. After the meal is over the dining-room should be cleared of all traces of eating, brushed and dusted, if needful, and left while the attention is turned to the dish-washing proper. First gather all the glassware, and be very careful not to pile it up so as to break any article. If a long table is used this is placed at the right side, back. Next all the silverware is placed in the row; then the finer china cups and saucers, plates, etc.; next the knives, and lastly the vegetable and meat dishes. All are cleared of food, which must be put away at once in its proper receptacle.

A large pan of very hot water, in which the soap shaker has been used is brought, together with two dish cloths, a mop and a linen one. Another pan with a large pitcher of hot water and several dish towels, the latter being hung on a rack near.

If the glass is milky a basin of cold water is needed to first rinse it in. It can be put into the hot water, and washed piece by piece, and handled with great care to prevent breakage. In dipping each piece into the water its introduction must be gradual to heat the glass slowly and prevent its breaking. It should be washed with the mop, and placed piece by piece in the pan to be rinsed. Rinse in clean water, dry at once, and put away if there is little room, with much room they can wait until all the dishes are ready to be put away. And go on in this manner to the end of the piles, scouring the knives and rewashing before rinsing, and using the cloth for the larger articles. If the dishes are in large quantity more than one pan of water will very likely be used.

This method of drying directly out of hot water takes more dish towels, but is much preferable to draining dry on account of the superior cleanliness and polish of the dishes. Drained dishes are apt to be a little moist and sticky.

No dish cloths or mops used about the dining-room should ever get into the kitchen, nor should the dish towels; they ought to be thoroughly rinsed after use, and hung to dry.

The kitchen utensils ought to be piled in order of size and coarseness, and washed with equal care with larger mop and dish cloth and coarser towels to dry them on, an iron-linked dish cloth being very good for the pots and kettles. All tins and granite and iron-ware should be dried by the stove before putting away.

If a bright girl will learn to wash dishes well after a dozen lessons, the mistress may consider herself fortunate, or if the young mistress finds herself forgetting nothing, and doing her dishes orderly, thoroughly and after the same method continually, after a good many day's practice she may congratulate herself, for there is usually a strong temptation to slip and slide into careless habits of dish-washing. The hints appended belong to the department of "A Thousand Hints for the House-keeper."

Put plenty of soft water to heat while the meal is being eaten.

Have a soap-shaker.

Have mops, dish cloths, dish towels, coarse and fine, in abundance; also an iron dish cloth. Scrape all dishes, rinse if needful before washing. A very little ammonia in the water improves the appearance of glass and silver.

Silver is cleaned by rubbing in whiting with a chamois skin or an old tooth brush, and rinsing in ammonia and water.—*Christian at Work.*

THE BOY AS AN ESCORT.—It is a good plan for mother and sister to depend, as it were, on the boy as an escort. Let him help her in and out of the car. Let him have his little purse and pay her fare. Let him carry some of the bundles. He will be delighted to do these things, and feel proud that she can depend on him. A boy likes to be thought manly, and in no better way can he show his manliness than by taking his father's place as escort of mother or sister. All parents and members of the family are proud of a courteous boy, and there is no reason why any boy can not become one if proper attention is paid to his training. If his mind is turned into this channel when young, there will be a great deal he will learn of his own accord by observation.—*Boston Budget.*

TRAIN THE BOYS.—The simple matter of a boy's being trained to be orderly may seem of very slight moment in determining the happiness or unhappiness of his future home, but at least every housewife with a careless husband will appreciate its importance in practical living. A lad accustomed to have his sisters or the servants pick up whatever he chooses to leave about, will come some day to be a constant vexation to the tidy soul of his spouse, when he might almost as easily have been taught to aid rather than to destroy the neatness and order of his home. The mother who allows her son always to consider his own interests, and never to feel that the comfort and wishes of those about him are his affair, is preparing a husband who will some day render miserable, through sheer thoughtlessness, any sensitive woman who links her destiny with his.

IT SHOULD be a rule among grown-up

persons never to subject children to mental shock and unnecessary griefs. When in the surroundings of the child-life some grave calamity has occurred, it is best to make the event as light as possible to the child, and certainly to avoid thrilling it with sights and details which stir it to the utmost, and in the end only leave upon the mind and heart incurable wounds and oppressions. Children should not be taken to funerals, nor to sights that cause a sense of fear and dread combined with great grief, nor to sights which call forth pain and agony in man or in the lower animals.—*Selected.*

RECIPES.

EGG TOAST.—For six or eight slices of bread (may be stale), beat one egg, add half pint milk or water and a pinch of salt. Dip the slices of bread in this and fry a nice brown. Serve with butter. Delicious.

STEWED TOMATOES.—Peel and slice tomatoes and place in a stewpan, adding a little salt, pepper, butter and some bread or cracker crumbs. Stew about half an hour. A little cream and sugar may be added just before serving, if liked.

DIP TOAST FOR BREAKFAST.—Cut the bread into slices a quarter of an inch thick; trim off the crust and put the slices in an even oven on a tin pan to brown. When well and evenly browned take out and dip the edges quickly into very hot water; butter and serve at once.

GENUINE BOSTON BROWN BREAD.—Three cups sour milk, two cups corn meal (heaping), two cups Graham or rye meal, two-thirds cups molasses, one and one-half teaspoons soda, one teaspoon salt. Mix thoroughly and steam three hours. Brown in the oven.

HOME MADE BAKING POWDER.—Twelve teaspoons carbonate of soda, twenty-four teaspoons cream tartar. Sift together several times and cork tightly. Use a teaspoonful to a quart of flour. Procure the ingredients of the best quality of a reliable druggist. Much cheaper than the ordinary baking powder.

WARMED OVER BREAKFAST.—DAINTY AND GOOD.—Two teacups of beef or veal, chopped fine, one teacupful of stale bread broken into bits and soaked in enough fresh milk to cover; add to the latter one well beaten egg. Mix with the meat, season with salt, pepper and celery salt or a few drops of onion juice. Butter a small oval dish and bake until brown, then turn upon a platter and garnish with bits of lemon and parsley.

POISONED WATER.—Every house-keeper should be aware that the supply pipes that convey the water into the house hydrants are made of lead. The water that stands in these pipes all night is not fit to drink; not fit certainly to use in cooking, and not even fit to wash with. Let it be a general rule that the spigots in every house should run for a few minutes each morning early to clear the pipes, and one cause of chronic lead poisoning in the system will be removed. Just draw off the water long enough to make sure that the supply is coming direct from the iron pipes in the street, and you will be entirely safe.

PUZZLES.—NO. 14.

A FOREST.

- What's the frightful tree, the willing tree,
The trees that are cheerful and sad;
The lightest tree, the luscious tree,
The tree that is warmly clad?
- What's the dentist's care, the sweetest tree,
The nourishing tree, and the tree for a lunch;
The adhesive tree, the respectable tree,
And the tree boys delight to punch?
- What's the coldest tree, the dancing tree,
The trees that are words of command;
The busiest tree, the sourest tree,
And the trees that are in demand?
- What's the timely tree, the schoolboy's dread,
The tree that is neat and trim;
The strongest tree, the mason's tree,
And the trees used by painters prim?
- What's the tree that might shake your hand,
The springy tree, the tree nearest the sea;
Now the decorated tree, the joiner's tree,
Still tell me where ships may be?
- Then there's the upright tree, and the slippery tree,
And the tree that's groy, sorrel, and bay;
The tree to kiss, the spiny tree,
The tree that is fatal to stay?
- The useful tree, the canine tree,
The tree that in jewellery one sees;
There's the tree that daily fastens,
Tell me their names, if you please?
- There's a tree that belongs to the aged,
Perhaps a musician can claim it fair;
Then the greasy tree, the yielding tree,
And the tree of which to beware.

TRANSPOSITIONS.

1. At first an apparition meets my gaze;
 2. A Greek word, like first, with ghostly ways;
 3. French, meaning disposition, spirit shown;
 4. Belong inside some beasts and have no bone.
 5. Advanced till perfect fitness is matured;
 6. In sacrificial robes, an honored steward;
 7. Affliction, sufferings and punishment.
- Clearly define and show what word is meant.

A CURIOUS WORD.

What curious word is this I've found,
Which means to give a deadly wound.
Behold, a piece of lace will then appear;
Again, 'tis now a month in Jewish year.
Once more behold it and you'll see
An insect busy as can be.
Reverse the whole word now, and lo!
Some things, half bird, half beast, 'twill show;
Or else they are fragments from a wall,
Or something used to stop a ball.
So many hints should guide you well
Just what this word may be to tell.