

THE HOUSEHOLD.

ONE DAY.

The fire to kindle, the table to set,  
The coffee to make, the breakfast to get,  
The dishes to wash, the floor to sweep,  
A watchful eye on the children to keep,  
And—there's the baby crying!

The baby to wash and dress and feed,  
The cows and pigs attention need;  
The beds to make, the chess to turn,  
The chickens to feed, the milk to churn,  
And—there's the baby crying!

The baby to quiet, the table to set,  
The meat to roast, the dinner to get,  
The dishes to wash, the pies to bake,  
The ironing then my time will take,  
And—there's the baby crying!

The baby to rock and put to bed,  
The little chickens again to be fed;  
The cows to milk, the table to set,  
The kettle to boil, the supper to get,  
And—there's the baby crying!

The baby to soothe ere supper I eat,  
The dishes to wash, the room to make neat,  
Then down to the basket of mending I sit,  
Attention divided 'tween baby and it,  
For—there's the baby crying!

God grant me strength and patience to bear  
The every day round of household care;  
To govern my kingdom in loving peace,  
Until my rule at death shall cease,  
And I at rest am lying.

—Christian at Work.

RAINY DAY AMUSEMENTS.

I never found any one thing which gave more satisfaction than a pair of blunt pointed scissors and paper. When a rainy day comes, one busy mother whom I know places a large comfortable on the sitting-room floor, and provides her small brood with newspapers and dull scissors. They cut from the paper, men, horses, cows, sheep, etc., also tubs of butter, webs of cloth, buttons, anything, in fact, of which they may think, and open a store. Sometimes they are partners, and all their joint energies are bent toward putting up a first-class store. Sometimes one has a farm, the other a store, etc. As mamma sits by with her sewing, she of course helps them plan, quells any tendency to quarrel, and keeps matters straight generally, as mothers have a habit of doing. This play gives pleasure to the little ones for a long time. When all through, they collect their "goods" in their little carts and wheel them out into the kitchen to light papa's fire with in the morning. The comfortable is gathered up, its contents shaken out, and all is in order again with very little trouble.

Here is another plan, which even young children can take part in. Show the child the word "the" in some newspaper; then let him find other "thes" and, with a lead pencil, mark each one. He will at once feel all the joy of a discoverer, and consequently will find the employment fascinating, and never dream that he has taken the first step in learning to read. When he has become thoroughly familiar with this word (after several days) let "and" be added, and other common words, until unconsciously the child has taught himself to read simple sentences.

Here is another use for the scissors. I know a little four-year-old girl who watches eagerly for the postman, in order to get envelopes from which to get postmarks and stamps. These she puts carefully away in a box and calls them her "treasures," although she has dolls, doll-carriages, teasetts and a variety of toys. She has learned, too, to cut out pictures with surprising accuracy, and sometimes helps her mother by cutting out marked articles for a scrap-book. Other favorite amusements for little children are shelling pop-corn, and putting the string-bag in order by winding the strings on a spool or ball. A box of anagrams furnishes occupation for many hours, as even a child who does not know his letters will enjoy picking out those that look alike and putting them together in a pile.

Of course with all these things, care must be taken not to let the child become tired and nervous. They are valuable to give variety on a stormy day, to answer for a time that perennial question, "What shall I do?" but they should never be continued till they produce weariness. —Western Rural.

DR. TALMAGE'S BUSY WIFE.

Mrs. Talmage is distinctly her husband's right hand, and all the details of his busy life are looked after by her, says Edward W. Bok in *The Ladies' Home Journal*. She is a business woman, having a rare executive ability, capable of easily handling a number of things at the same time. Much of Dr. Talmage's daily work is planned and laid out by her. She makes his pastoral and social engagements, and all his lecturing interests are in her hands. She knows his capacities even better than he. Whenever a journey is to be made, it is she who lays out the route, procures the tickets and staterooms, and attends to all the details. No public man, perhaps, is saved so many annoyances as is Dr. Talmage by his wife's foresight and ability. The rear apartment of the second floor is Mrs. Talmage's working-room. It is tastefully furnished, but more with an eye to utility than ornamentation. In this room Mrs. Talmage spends most of her time. It is "her private den." All the mail that is left at the house for Dr. Talmage is taken into this room and is opened by her. It is not an unusual thing for the postman to deliver between one and two hundred letters a day, all of which pass through Mrs. Talmage's hands. Business letters are answered by her, and all letters that may be of an unpleasant or annoying personal nature are destroyed. Dr. Talmage never sees them.

A day in Mrs. Talmage's home would be a revelation to those who believe that the life of a public man's wife is a succession of pleasures, dotted here with a pretty compliment and there with some token of honor. While many people are yawning and preparing to break their night's rest, Mrs. Talmage is already up, opening the first mail. Breakfast is promptly at eight o'clock. Then the family separate and the wife begins to receive callers—which alone is a task. It is a well-known saying among the neighbors that "the Talmage bell is never still." All kinds of people must be seen, innumerable appointments made and kept, the pastoral work of the largest church in America must be looked after, the details of a score or more missionary, church, literary societies with which Mrs. Talmage, or her husband, is connected, have their demands, and, in addition to all these, are the household cares of a large house and a family of growing children. All the appointments of the Talmage home in Brooklyn reflect the woman who presides over it. Gaudiness in furniture or decorations is absent, and, instead, one sees a harmony of good taste on every hand. Mrs. Talmage is an excellent housekeeper and her home shows it.

THE HEROIC MOTHER.

We see a household brought up well; a mother who took alone the burden of life when her husband laid it down, without much property, out of her penury, by her planning and industry, night and day, by her fulness of love, by her fidelity, bringing up her children; and life has six men, all of whom are like pillars in the temple of God.

Oh! do not read to me of the campaigns of Caesar; tell me nothing about Napoleon's wonderful exploits; I tell you that as God and angels look down upon the silent history of that woman's administration, and upon those men-building processes which went on in her heart and mind through a score of years, nothing external, no outward development of kingdoms, no empire building, can compare with what she has done.

Nothing can compare in beauty, and wonder, and admirableness, and divinity itself, to the silent work in obscure dwellings of faithful women bringing their children to honor and virtue and piety.

I tell you the inside is larger than the outside; for the loom is more than the fabric; the thinker more than the thought; the builder more than the building. —H. W. Beecher.

THE CARE OF THE BROOMS.

The rapidity with which brooms ordinarily wear out is surprising. This is partly due to leaving the broom standing on its brush end when not in use, but more to carelessness in handling. A piece of strong cloth, or, better yet, an old woven under-flannel

or stockinet, should be drawn on over the handle and down below the place where the broom splints are stitched. A few stitches with strong cotton yarn should fasten this cover both at its lower edge and gather and fasten it around the handle, sewing the stitches through and through. This cover holds the broom splints together, and prevents their breaking out and the tearing off of the banding of a broom which repeated striking against doors and mop-boards and reaching under heavy pieces of furniture does. —Bazar.

THINGS HERE AND THERE.

For removing mildew stains soak the article in milk for forty-eight hours. Or, rub with lemon juice and salt.

In roasting meat it is a good plan to turn with a spoon instead of a fork, as the latter pierces the meat and lets the juice out.

Clear boiling water will remove fruit and other stains; pour the water through the stain, and thus prevent its spreading over the fabric.

Egg shells crushed into small bits or small white beans shaken well in decanters, three parts filled with cold water, will thoroughly clean the glass.

Two or three "holders" are indispensable to the cook. One holder should be attached by a tape to the cook's apron-band, so she can always have it at hand.

Wicks that are kept turned below the upper edge of the wick tube when the lamp is not lighted will not draw the oil up and allow it to run over on the outside of the lamp.

Every sleeping-room should have its windows open an hour every morning, and all the bed-clothing laid open to the air, where, if possible, the sun can shine upon them.

CHILDREN'S MANNERS.

It is a mistake to suppose that children will acquire good manners when they are, as people phrase it, "old enough" to understand their propriety, if the small observances of good breeding are ignored or neglected in the first four or five years. Mothers sometimes forget that the active and receptive stage of child-life in the nursery is never surpassed at a later period. The little one is taking impressions every moment, acquiring gentle habits or the opposite, picking up words and sentences, surprising his elders by the facility with which he learns what they would rather he should not know. In the baby's home the foundation is laid for the good or the bad manner of the mature man. —Intelligencer.

PRACTICAL PUDDINGS AND CAKES.

BY HELEN HASKELL.

GERMAN PUFFS.—Beat well three eggs, add one pint of milk, one pint of flour and a salt-spoonful of salt. Bake in gem pans in a quick oven. Serve hot, with the following sauce: Beat to a cream one cupful of sugar and a half cupful of butter. Add four tablespoonfuls of sweet cream. Set on the stove in a vessel of boiling water. Just before bringing to the table, add the flavoring.

DUTCH APPLE CAKE.—Mix one pint of flour, two teaspoonfuls baking powder and a half teaspoonful of salt. Put in one-fourth of a cupful of butter. Then add one well-beaten egg and a scant cupful of milk. Spread this dough a half inch thick in a shallow pan. Pare, core, and cut into eighths, six or eight large apples; lay them closely in this dough, allowing the sharp edges to penetrate a little. Sprinkle sugar over the top, and bake about twenty minutes in a moderate oven. It may be eaten cold, but we think it delicious right from the oven with lemon sauce.

LEMON SAUCE.—Boil two cupfuls of water and one cupful of sugar five minutes. Then stir in three spoonfuls of cornstarch, wet in cold water, and let them boil ten minutes more. Add one tablespoonful of butter and the grated rind and juice of two lemons. It is then ready for use.

CHOCOLATE PUDDING.—Grate two and one-half squares of chocolate. Heat one quart of milk scalding hot, and pour over the grated chocolate. Beat the yolks of five eggs and one cupful of sugar, and stir into this mixture. Add a pinch of salt. Put in custard cups and bake forty-five minutes. Beat the whites of the eggs to a stiff froth, add two tablespoonfuls of sugar, one teaspoonful of vanilla. Spread over the tops of the cups, return to the oven, and brown slightly.

OMELET.—Divide six eggs. Beat the yolks and to them add six tablespoonfuls of milk, a salt-spoonful of salt and a dash of pepper. Beat the whites until stiff. Then stir lightly into the mixture. Put a tablespoonful of butter into a pan and when it begins to bubble throw in the omelet. Fry a golden brown, then fold over carefully.

SOFT GINGERBREAD.—One cupful of sugar, one cupful of molasses, one cupful of butter, and three eggs. A cupful of sweet milk, three even cupfuls of flour, three teaspoonfuls of baking powder and a pound of seeded raisins. Add a tablespoonful of cinnamon, ginger and cloves.

DORCAS CAKE.—One cup of sugar, one-half cup of butter, cream well, then add a half cup of sweet milk, two and a half cups of sifted flour,

two teaspoonfuls of baking powder, the whites of three eggs beaten to a froth, and a teaspoonful of lemon; bake in two layers in a quick oven, beat the yolks of the eggs, thicken them stiff with powdered sugar, flavor, spread between and on top of the cakes. —N. Y. Observer.

SELECTED RECIPES.

GEMS.—One pint of milk, one pint of ice-water, three quarters of a teaspoonful of salt and one quart of flour, stirred together well for five or six minutes. Have the iron gem-pan well buttered and very hot, on top of the stove. Fill while on the stove, set in the oven and bake for thirty-five minutes.

RYE DROP-CAKES.—Mix together two cupfuls and a half of rye flour, half a cupful of rye meal, one cupful of wheat flour, and one teaspoonful of salt. Stir in gradually three cupfuls and a half of milk, and add four well-beaten eggs. The rye meal can be done without, but the cakes are much better with it. Fill the iron gem-pans and bake as directed for gems.

JOHNNY CAKE.—Cream together one tablespoonful each of butter and sugar, as for any cake, add the beaten yolk of one egg (beat the white separately to add later); stir in one cupful and a quarter of flour, in which have been sifted three heaping teaspoonfuls of baking powder and one cupful and three-quarters of Indian meal. Add half a teaspoonful of salt and stir in two scant cupfuls of milk. Lastly, add the beaten white of egg, and bake in a buttered gingerbread pan in a hot oven.

SPANISH BUNS.—One cup brown sugar, one-half cup molasses, one-half cup sour milk, four tablespoonfuls melted butter, one egg and yolks of two (save the whites of two for frosting), one teaspoon soda, one and one-half cups of flour, one tablespoon cinnamon—the same of cloves if desired. Use brown sugar for the frosting, stirring until quite white.

BREAKFAST STEW.—Cut three-fourths pound of a cold roast in small pieces; heat slowly, with half a pint of water, one tablespoon chili-sauce, teaspoon salt, half teaspoonful pepper. Rub two tablespoonfuls flour with one of butter and a little of the hot gravy; add to the beef, and let cook until the flour is done. Serve with bits of toast.

CHICKEN CREAM SOUP.—Three pints of the water in which a chicken has been boiled, with all fat removed, one pint of rich cream, four eggs, one cupful of bread crumbs, salt, pepper and celery-salt. Heat the water to the boiling point. Boil the eggs for twenty-five minutes and mash the yolks with the bread crumbs, which should be softened in a little milk. Heat the cream to near boiling, stir it gradually into the eggs and crumbs, pour the mixture into the chicken water and boil five minutes. Season to taste with salt, pepper and celery-salt and a little onion, if preferred.

RAISED RICE MUFFINS.—Cream together one tablespoonful each of sugar and butter, and stir in two beaten eggs. Then add three pints of sifted flour and a pint of warm milk, and afterward add a cupful of boiled rice and half a yeast cake dissolved in two-thirds of a cupful of milk, and stir in with a spoon seven or eight minutes. Leave to rise over night. In the morning butter the dripping-pan and muffin-rings and set the latter carefully in the pan. Fill nearly three-quarters full with batter and let them rise for about an hour, until the rings are full. Bake in a hot oven for about half an hour. These muffins can also be baked on a griddle.

PUZZLES.—No. 9.

ENIGMA.

My first is in apple, but not in cherry,  
My second is in pear, but not in berry,  
My third is in windstorm, but not in gale,  
My fourth is in prison, but not in gaol,  
My fifth is in compassion, not in pity,  
My whole is the name of a famous city.

E. A. MACONIST.

EASY WORD CHANGE.

1. Change "late" to "gall" in three words.
2. Change "bite" to "risk" in three words.
3. Change "last" to "fish" in three words.
4. Change "name" to "life" in three words.
5. Change "cake" to "nice" in three words.
6. Change "dame" to "ball" in three words.

SINGLE ACROSTIC.

1. To mix dough for bread.
2. To blot out.
3. To make reparation.
4. An herb.
5. A tablet used to write upon.

These sentences may each be expressed by a word of five letters. When these are rightly guessed, and placed below one another in the order here given, the initial letters will spell the name of an English poet.

UNITED SQUARE WORDS.

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The upper right-hand square: 1. A cave; 2, before; 3, a number.

Upper left-hand: 1. A man's nickname; 2, a woman's name; 3, humanity.

Lower right: 1. Food for horses (singular); 2, a man's name; 3, a child's game.

Lower left: 1. A small point in writing; 2, a money of account among the Anglo-Saxons; 3, the effect of sunny weather.

Middle square: 1. To cover the head; 2, a foreign title; 3, a convulsive motion of certain muscles.

The word on the right hand extending down on the right of all the square words on that side, is the skirt of a woman.

On the left, an important island.

ANSWERS TO PUZZLES.—NUMBER 8.

RIDDLE-ME-REE.—Down.

WHAT AM I.—A bat.

CHARADE.—You-ten-sil. Utensil.

ENIGMA.—Do not put off until to-morrow what should be done to-day.

CORRECT ANSWERS RECEIVED.

The following correct answers have been received: From Jennie M. Gaynor, 3; E. A. Mac-nish, 5; John Duckett, 1. EDITOR PUZZLES.