

THE HOUSEHOLD.

MARRIED PEOPLE WOULD BE HAPPIER

If home troubles were never told to a neighbor.

If expenses were proportioned to receipts. If they tried to be as agreeable as in courtship days.

If each would remember the other was a human being, not an angel.

If each were as kind to the other as when they were lovers.

If fuel and provisions were laid in during the high tide of summer work.

If both parties remembered that they married for worse as well as for better.

If men were as thoughtful for their wives as they were for their sweethearts.

If there were fewer silk and velvet street costumes, and more plain, tidy house dresses.

If there were fewer "please darlings" in public and more common manners in private.

If men would remember that a woman cannot be always smiling who has to cook the dinner, answer the door-bell half a dozen times, and get rid of a neighbor who has dropped in, tend a sick baby, tie up the cut finger of a two-year-old, tie up the head of a six-year-old on skates, and get an eight-year-old ready for school. A woman with all this to contend with may claim it as a privilege to look and feel a little tired sometimes, and a word of sympathy would not be too much to expect from the man who, during the honeymoon, would not let her carry so much as a sunshade.—*N. Y. Mail and Express.*

KITCHEN ECONOMIES.

The success of housekeeping does not depend entirely upon one's ability to cook. A knowledge of how to care for things after they are made is of just as much consequence as to know how to make them, and the economies are well served by knowing also how to care for the utensils that you are compelled to use about your cookery and other housekeeping duties. Take the refrigerator, for instance; how important it is that it should be kept sweet and clean. It should be examined every day, and washed thoroughly at least once a week; in the summer it should be done oftener. If a suitable brush cannot be had, a long stiff wire with a bit of cloth on the end should be used to clean the drain pipe; it is well to pour boiling washing soda water through it every other day, and wash the slime that adheres to the water pan. When cooked food is placed in the ice chest, it should be perfectly cool, otherwise it will absorb an unpleasant flavor from the close atmosphere of the place. Fish, onions, cheese, any strong vegetables, lemons, or meat not perfectly sweet, should not be kept in the same ice box with milk and butter. Cheese is best kept by being wrapped in a piece of clean linen and placed in a box. The best tub butter will keep perfectly well if in a cool, sweet room. It is much better economy, as well as more satisfactory, to buy good, sweet, honest tub butter, to use for all purposes, than to buy a fancy article at fancy prices, for the table, and an inferior article for cooking purposes. Indeed, it is no economy ever to use poor butter in cooking. It spoils the taste of everything into which it is put, for it always insists upon recognition, and nothing can disguise it. Besides, it is unhealthy, and from its use the digestion, as well as the taste, is offended. If, from any cause, your good butter becomes rancid, to each pint of it add one tablespoonful of salt, and one teaspoonful of soda, and mix well. Then add one pint of cold water and set it on the fire until it comes to the boiling point. Now set it away to cool, and when cold and hard, take off the butter in a cake. Wipe dry and put away for cooking purposes. You will find that it is perfectly sweet.

Meat should not be put directly on the ice, as the water will draw out the juices. It is on the same principle, you see, that governs soap making—cold water to extract the juices. Always place it in a dish, and this may be set on the ice. When you have a refrigerator where the meat can be hung, a dish is not needed; but, as these large ice chests are not in common family use, the way of treating meat just described will be usually necessary. There should be in every pantry a number of plates that are to be used especially for holding cold food. No dish

from the dining room should ever be allowed in the pantry, and a supply of kitchen plates is thus necessitated. The fat trimmings from beef, pork, veal, chickens and fowl should be tried out while fresh and then strained. The fowl and chicken fat should be kept in a pot by itself for shortening and delicate frying. Many people use ham fat for cooking purposes, and when there is no objection to the flavor, it is nice for frying eggs, potatoes, etc. But it should not be mixed with other kinds of fat, it should be kept quite by itself. The fat from mutton, lamb, geese, turkey, or ducks will give an unpleasant flavor to anything with which it is used, and the best place for it is with the soap grease. Any uncooked fat, such as suet, the fat from chickens and all superfluous beef fat should be saved and clarified, that is, made pure and clear. Cut the fat into small pieces, cover with cold water, and cook over a slow fire until the fat has melted and the water nearly all evaporated. Then strain and press the fat from all the scraps. When cool, remove the cake of hard fat, or, if soft, draw it to one side and let the water underneath run off. It is well, in clarifying fat to cut a raw potato in thin slices, and add; it absorbs any odors or gases, and clears the fat very much as charcoal purifies water. This clarified fat, or, as it is popularly termed, drippings, answers for a great many purposes in cooking, such as frying, sauteing, basting most meats, greasing pans, and even for shortening gingerbread and plain pastry.—*Household.*

SABBATH REST FOR WOMEN.

The woman who does her work, generally does more than double the work of a servant, for not only does she do the servant's work, but she plans and manages, contrives and saves, darns and mends, sews and knits, nurses the baby, and minds the children day and night. A woman with little children never knows a night's sound rest, for besides being frequently wakened and losing sleep her sleep is not sound and refreshing like that of the servant-girl who is care free. How much she needs the Sabbath rest she never gets! I attribute much of women's ill-health, weakness and shattered intellects to want of rest. Observe them closely and you will find their memories are no longer bright and tenacious. They have lost the ability to concentrate their minds or follow consecutive thought. But are women the only sufferers? If great men always have superior women for mothers, can we expect women so jaded to become mothers of men with vigorous minds?

When God said, "Remember the Sabbath-day to keep it holy," the law was meant for beings created in God's image, and women are included as well as men. Now, the great, practical question is, How shall women rest one day in seven? Shall we fast? Scarcely. I see no other solution of the problem than to agitate the question and arouse men's consciences until they become content with less service and willing to share the burdens that must be borne. My own experience first led me to think and observe upon the subject. I have often spoken of it to others. Few seemed to comprehend it, and fewer were sensitive regarding it. Tennyson says, "Things seen are greater than things heard." I know that things felt are greater than things seen, and my object in writing to you is to urge you to use your influence and the influence of your position to induce men and women to think and reform in respect to women's work on the Sabbath, and I pray God to give you life and strength and zeal for His service, and that He will bless your efforts.—*Mary B. Clark, in N. Y. Witness. Columbus, Neb.*

CLEAN YOUR CARPETS.

On this subject a correspondent of the Philadelphia Press says: "I have never, during my twenty years of housekeeping, had a moth of any description; and attribute my immunity to the use of turpentine. After each of my carpets is well swept, it is at once gone over with the following mixture: To three quarts of pure cold water add three tablespoonfuls of turpentine. In this thoroughly saturate a sponge, squeeze about two-thirds dry, and go over each breadth separately, and in all the corners. As often as the water becomes soiled, take a fresh supply. You will be surprised to see how beautifully it will cleanse your carpets, besides being one of the best disinfectants.

My father, an eminent physician, always had this practised in his family, and we were never troubled with fevers any more than with moths."

The *World* adds the following suggestion: "When a carpet does not require to be lifted from the floor it may be much brightened and improved by first sweeping thoroughly, and then going over it with a clean cloth and clear water containing about two tablespoonfuls of ammonia to two-thirds of a bucket of water. An occasional thorough sweeping with salt assists in keeping the carpets free from dust."

CARE OF LAMPS.

Are not some of the sisters about this season of the year, wondering what causes the kerosene lamp to give out such strong and offensive odors?

Let such sufferers look closely to the burners, and see if the wick tube is not black with accumulated wick smut and oil. To remedy such offenders, take out the burner, remove the wick, and thoroughly wash in boiling water and soap; then with a little sapollo on a cloth rub the wick tube till it is perfectly freed from all traces of black. Put back the burner and then insert the wick from the top. By so doing you avoid twisting the wick, and it will not annoy you by refusing to come up when required.

Now to keep the lamps free from oil on the outside. Never leave the wick above the top of the wick tube. A drop of kerosene oil will run a mile if it only has something to climb by, and no matter how perfectly your lamp may have been cleaned, by leaving the wick turned up ready for lighting, enough oil will have climbed up to smear not only the outside of the lamp, but, if the room has been warm, will probably have left its mark on mat or stand.

TO BOIL A HAM.

Brush the ham thoroughly with a dry brush, removing every particle of dust or mould. Soak for an hour in cold water and then wash thoroughly; with a very sharp knife shave off cleanly the hardened surface from the face and butt of the ham; put it over the fire in cold water and let it come to a moderate boil, and keep it steadily at this point, allowing it to cook twenty minutes for every pound of meat. A ham weighing twelve pounds will need to boil for four hours. This time should never be cut short. Most cooks serve boiled ham underdone.

If the ham is to be sent to the table hot, remove the skin, which will readily peel off when boiled as directed. Dish with the fat side up, upon which dredge black pepper in spots. Stick in also whole cloves and bits of cinnamon. If, however, the ham is to be served cold, allow the joint to remain in the pot, after it is removed from the fire, for several hours, until the water in which it has been cooked is cold; then dish as before suggested.

A CORNER CLOSET.

"Where it is necessary to have every-day hats, over-coats, umbrellas, etc., in the sitting or dining-room, this corner closet will be found a convenient place for shielding them from view and protecting them from dust; besides, it is often an improvement to the appearance of the room. A triangular board is fastened in the corner at the proper height, and a curtain made of cretonne, or dark Canton flannel, hung from it on a piece of stout wire and brass rings. A number of hooks are placed on each side of the closet and a narrow band across the bottom, to keep the rubbers in. A pocket is made for the umbrellas, canes, etc., and tacked in the corner. An old straw hat, gilded or painted, is placed on the top, filled with grasses and cat-tails."

A MOTHER asks some one to tell her how to bring up her child in the fear of God. She said the child was very passionate, self-willed, etc., and she did not know how to manage her. I will relate for her benefit my own experience with a dear daughter that was called away twelve years since. When about two years of age she took to crying at everything that disturbed her in any way, and would cry excessively. I tried different ways to control her, but they did not have the desired effect. At length, at my accustomed hour of prayer, I took her with me and prayed with and for her, mak-

ing her kneel in front of me with my hand on her head. I taught her to pray for herself. After this, every night, if she was crying ever so hard, she would stop and never let me go to my room without her. I was careful to speak the truth to her, and encouraged her to do so under all circumstances. Her school teacher used to say he could always trust her word. I had the pleasure of seeing her grow up to love and fear her Heavenly Father, and to give herself to Christ in covenant vows at the age of thirteen.—*M. J. Tutthill, in N. Y. Witness.*

MISS ELLICE HOPKINS, in an introductory preface to an excellent little book entitled "Three Courses for Threepence," says: "There are some faint signs of the great cooking problem being attacked in our girls' schools. The question is beginning to dawn upon us: What advantage is it to a working man that his wife should know the names and heights of all the mountains in Europe, if he himself dwells in a dead level of bad cooking and thrifless meals? How much of the drinking habits of our people is due to their miserable, badly-cooked food, the absence of home comfort in the tasty, well-prepared meal, and the longing in the master of the house to wash his mouth out at the public house after such poor, ill-tasting fare?"

FARINA JELLY.—Boil one quart of new milk; whilst boiling, sprinkle in slowly a quarter of a pound of farina. Continue the boiling from half an hour to a whole hour. Season with five ounces of sugar and a teaspoonful of vanilla. When done, turn into a mould, and place it on ice to stiffen. Serve it with whipped cream.

PUZZLES.

SHAKESPEAREAN CHARACTERS.

"I might call him
A thing divine; for nothing natural
I never saw so noble."

"But you, O you,
So perfect, and so peerless, are created
Of every creature's best."

"She has brown hair, and
Speaks small like a woman."

"He plays o' the viol-de-gambo,
And speaks three or four languages word
for word without book, and hath all the good
Gifts of Nature."

"Tis beauty truly blent, whose red and white
Nature's own sweet and cunning hand laid on."

"Disdain and scorn ride sparkling in her eyes
Misprising what they look on."

"O, when she's angry, she is keen and shrewd,
She was a vixen when she went to school;
And, though she be but little, she is fierce."

A MARINE SUBSTANCE.

My first is in calm, but not in strife;
My second is in death, but not in life;
My third is in danger, but not in harm;
My fourth is in harp, but not in psalm;
My fifth is in eager, but not in bold;
My sixth is in paid, but not in sold;
My seventh is in coarse, but not in fine;
My eighth is in bright, but not in shine;
My ninth is in peg, and also in time;
My whole is a marine substance.

OCTAGON PUZZLE.

1. To hit gently with the hand. 2. One who drinks to excess. 3. A cetaceous fish. 4. To pacify. 5. Conducted. 6. Ascended. 7. A boy's nickname.

WORDS WITHIN WORDS.

1. Take a pronoun from a bed covering and leave to establish.
2. Take a deed from habit and leave value.
3. Take an edge from an archbishop and leave his head.
4. Take cause from disloyal and leave an article of furniture.
5. Take a prayer from a legal notice and leave a domestic animal.
6. Take a relative from fluttering and leave a toss.
7. Take a propellor from loud crying and leave an ornament.
8. Take the best part of anything from shrieking and leave to carel.
9. Take a highway from to increase in breadth and leave a Scotch mountain.
10. Take a lake from the act of moving from place to place and leave a wash.

ANSWERS TO PUZZLES IN LAST NUMBER.

HISTORICAL MEN.—1. Alfred the Great; 2. Louis Kossuth; 3. Fernando De Soto; 4. George Stephenson.

BATCH OF TENS.—ANAGRAMS.—1. Relenting; 2. counters; 3. distance; 4. entrusted; 5. entries; 6. heartens; 7. neither; 8. painted; 9. silently; 10. whitens; 11. enlisted; 12. pretence.

A TURRET.—Minaret.

CONCEALED ARTICLES.—1. Boiler; 2. urn; 3. tureen; 4. knob; 5. mat; 6. ladle; 7. fork.