

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 up-stairs, through the half-open door, a feminine voice, "Good-by;" then he had gone out into the glad spring air, odorous with the fore-tokens of coming life, and musical with the songs of the nest-builders. But there was no song in his heart, no spring hope and light 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, at least, a parting shake of the hand, and a hope expressed that I would come again, and, perhaps, a wave of the handkerchief from the balcony. And, I should have carried away with me that smile that is brighter than the sunshine, as the last gift of her gracious hospitality. It is a chance if she had not even proposed to ride to the station with me, to see me off. For she knows, if ever woman did, how to welcome the coming and speed the parting guest.

But I am only her husband; and I can eat my breakfast alone, as if I were a bachelor; and get my coffee muddy or clear, hot or cold, as Bridget happens to make it; and take eggs hard or soft, and toast burnt or soggy, as it chances to come from a careless cook, and nobody cares. And when I go, "Good-by" is flung after me like a dry bone after an ill-cared-for cur. Heigho! What's the use of being married any way?

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 as he might toss a well-cleaned bone to a hungry dog. 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 gracious to his friends; a perfect gentleman to every one but his wife. I believe he is tired of me. I wish I could let him go. It would be hard for me; but it would be better for him! 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 one farewell kiss.

O 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 to 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.*

ECONOMY WHICH IS NOT ECONOMY

Economy is woman's pet vice. Having made that statement, now let us begin to qualify. Economy isn't always prudence. Prudence is wisely far-sighted, and makes account of the end in the means, while economy deals with the frugal possibilities of the present alone. Economy is saving dollars for the sake of the dollars; prudence may be the spending of dollars for the sake of something that is better worth one's while than money.

Once in a while it happens that some straight-brained woman finds out the real nature of economy, and gives it its rightful place, but most women persist in regarding it as the most shining jewel in their crown of virtues. And the mischief of it is that

this happens often to the woman who has most need of the broader outlook; namely, the working-woman. To illustrate: A working-woman starts out in her business life with a capital represented by three things: her special competence in her work, her health, and all the time there is. The first is likely to be increased by every day's achievement; she is careful of the second because she understands its value; of the necessity of making the third count as an investment she usually has not the faintest conception. Let us calculate a little. Eight hours a day are spent in her work, eight more are given to sleep. Suppose she spends four more at meals and in social enjoyment, there are still four hours left in each twenty-four, amounting to just two months out of the twelve.

It is precisely in her disposition of this that she shows her lack of economic foresight. If she is not serious in her work, and determined in her purpose to keep it constantly increasing in worth and dignity, she wastes this time in idle chattering, in reading worthless books, in dawdling and dreaming. If she is serious, unless she is wisely prudent and foresighted, she does a thing that in its effect upon her business future is no less certainly harmful than the other. She practises a mischievous and petty economy. She begins to save her dollars by doing for herself the things that she would have to pay dollars to somebody else for doing for her. In order that she may have finer clothes or more of them without increase of expense, or perhaps in single-hearted and unselfish economy, she makes her plain gowns in her spare hours, and trims her hats, and embroiders her handkerchiefs, and makes dainty adornments for her neck. And all the while she does these things she hugs to her dear foolish heart the delusion that she is doing a praiseworthy deed. As if there were no prudence except the prudence of going without! And yet about her lie the wide fields of culture and the limitless opportunities that come with a higher competence. The hours she spends in the course of a year in saving a few dollars would, if invested in reading helpful books, in studying along the lines of her chosen work, bring a competence that would enable her to earn five times the paltry saving.—*Harper's Bazar.*

SAVING HER BOYS.

I think when a boy has become an habitual loafer he is then ready for something worse, and I was greatly worried to find my boys come slipping in very quietly about the time the stores closed for the night, so I just resolved to try and make a more pleasant place to spend the evenings than the aforesaid stores.

Our best room had hitherto been kept sacred to the use of visitors and for Sabbath; but after thinking the matter over very seriously I started a fire, arranged everything as nicely as though I were looking for company, and then let the boys have it. So far the plan has been a great success, for, although I never said a word to them about it, they took right up with it and now spend their evenings at home reading and playing (for they are all three musical), and besides being better for the boys, it is better for us.

Now, sisters, just between ourselves, of course, they'll spoil the carpet, and it's a very pretty carpet, too, and I have been so careful of it. But I mean, through God's help, to have my boys all grow up to become good men, and if it's going to take a pretty room and pretty carpets to help do it, why, I am very glad I have them, that's all.—*Farm and Fireside.*

HOUSEHOLD MARKETING.

The housekeeper who understands her business and can spend the time to go to the market herself will find that she can have a better table, with greater variety and at less expense, than when she orders from the provision man who comes to the house each day. It is true that there are a great many housekeepers who have neither time nor strength for the daily or even weekly visits to the markets, but the average house-keeper has the time, and she will find that in the end it will add to her mental and physical health, as well as to the attractiveness of her table.

In ordering at the house it is a difficult matter to keep in mind the list that the

provision man runs over. Even if he should miss many little things that one might choose for the sake of economy and variety, it would be almost impossible to remember them in making out one's list. In the market, however, the articles are spread out before you, and one thing suggests another. Here the prices can be kept in mind when selecting the food, and should the thing that you have decided upon be too expensive, something else that you will find to be nearly or equally good may be substituted. For example, you have planned to have halibut for dinner and found that instead of being eighteen cents, it has gone up to twenty-five or thirty cents; you will naturally hesitate before adding fifty per cent to the expense of the dish. A cod, haddock, white fish, red snapper, or some other kind of moderate-priced fish will make a satisfactory substitute. Although the prices of beef, mutton, pork, etc., are not subject to great changes, the prices of fresh fish, vegetables, fruit, and game fluctuate constantly. Then, again, many little savory dishes are suggested by the sight of the various little odds and ends found in the stalls. The sight and odor of a piece of smoked bacon may give you visions of the many savory dishes that it will give relish to,—liver and bacon, chicken livers *en brochette*, and rashers of bacon with chops or beefsteak.—*Maria Parlow, in Good Housekeeping.*

THINGS HERE AND THERE.

To LOOSEN the cover of a fruit jar that has become stuck invert the jar and place the top in hot water for a few moments.

CELERY SALT added to the dressing for potato and other salads gives an agreeable flavor. It is preferred by many cooks to celery extract for soups also.

CARPETS, if swept with salt and then wiped over with warm water containing a spoonful of turpentine to every quart, will look bright and new, and will not be troubled with moths and buffalo bugs.

A MIXTURE of lemon juice and Irish moss boiled in water is said to be excellent for a cough. All physicians say that will power and a resolve not to cough are helps to a cure. Gargling with water and lemon juice is a means of alleviating irritation in the throat. Water in which celery has been boiled is recommended as a cure for rheumatism.

RISE is very nice for dessert when prepared with strawberry jam. Put a layer of rice, cooked rather thick, on a plate; spread the rice with jam and cover with another layer of rice, then a layer of jam, and lastly a layer of rice. Sprinkle the top with fine sugar. Serve with cream.

SHOE BLACKING AND COLD FEET.

"When the leather in your shoes becomes old and begrimed with blacking, you will ascertain that the feet will be cold," remarked the old time shoe-seller. "Then is the time to cast aside the shoes and use them to wear beneath arotics or for some other purpose. I have seen it referred to many times, but if you want to keep your shoes in good condition you should use vaseline on them often. The life will be kept in the leather, and, if rightly applied, you can shine the footwear just as well as if the preparation had never been used. Put it on at night when taking off your shoes. There is castor and like oil, also, that will as well serve the purpose, and keep your boots and shoes in good shape, imparting much greater warmth to the feet than if you allow blacking and the like to eat up all the life in the leather. When blacking commences to cake on the shoes, wash them with plain water, no soap.—*Shoe and Leather Facts.*

SELECTED RECIPES.

GRAHAM GEMS.—A pint of milk, two well-beaten eggs, a little salt, two teaspoonfuls of baking powder and enough graham flour to make a stiff batter so it will drop from a spoon readily. Bake in gem irons in a hot oven and serve immediately.

POP OVERS.—One egg, one cupful of milk, one cupful of flour, and a little salt. Beat the egg very light, add the milk and then the flour and beat again thoroughly. Bake in cups, allowing one tablespoonful to each cup.

TO MELT CHOCOLATE, break it in a few pieces, then melt it in a small dish set in the top of the teakettle; it is not necessary to grate it. Do not put a chocolate mixture into a tin mould, as it will become discolored from contact with the tin.

TO MAKE ENGLISH RELISH.—Put bread crumbs

into a saucepan, with cream, salt and pepper; when the crumbs have absorbed all the cream or milk, add a small piece of butter, a little grated cheese, break in a few eggs, and then fry as an ordinary omelet.

RISE DUMPLINGS.—Put your rice in a stew-pan, and pour on each cup of rice one gill of milk; stand it near the fire where it will keep hot but not boil. As soon as it has absorbed all the milk, pare your apples, take out the cores, and put the rice around them instead of paste. Boil them until the apple is soft. They should be tied in dumpling cloths.

KNEADED PLUM CAKE.—Two and a half cupfuls of sugar, half a cupful of butter, half a cupful of sour milk, two spoonfuls of cream, a teaspoonful of saleratus, half a spoonful of cinnamon and a nutmeg, a cupful of chopped raisins and flour enough to knead (about six cupfuls). Roll an inch thick and cut in oblong pieces. Bake on sheets in a quick oven.

HOW TO SUGAR POP-CORN.—Put into an iron kettle one tablespoonful of butter, three of water, one teaspoonful of pulverized sugar. Boil until ready to candy, then throw in three quarts of nicely-popped corn; stir briskly until the sugar is evenly distributed over the corn. Take care that the corn does not burn. Take the kettle from the fire and stir until it has cooled a little.

SUGAR BISCUITS.—Three-quarters of a pound of sugar, half a pound of butter, one pint of milk, one teaspoonful of carbonate of soda, flour sufficient to make a dough. Melt the sugar, butter and soda in the milk. When the milk is lukewarm stir in the flour till it forms a dough. Knead it well for a very long time, then roll it out in sheets, and with a sharp knife cut it in squares, butter your tins, and bake them in a hot oven.

RUSKS.—Three eggs and a coffee-cupful of sugar beaten together; add half a gill of yeast and a large tumblerful of warm milk. Rub two ounces of butter into some flour and use enough to mould the rusks well. Let them rise over night, and when very light roll and cut out, place on tins and let them rise again. Then bake in a quick oven twenty minutes, being careful that they do not burn. When baked wet the tops with a cloth wet in sweetened milk, or if you prefer, brush the tops with white of egg before baking.

PUZZLES.—No. 13.

QUESTIONS ON THE TWO JAMESES.

1. In what passages are they both mentioned by name; and how are they distinguished?
2. With regard to the first, how was he called to be an apostle?
3. What title did he share with his brother?
4. What marks of favor did he receive along with his brother and Peter?
5. On what occasion was he severely rebuked by our Lord?
6. What honor was sought for him by his mother?
7. On what occasion did he suffer martyrdom?
8. With regard to the second, whose brother was he?
9. Where are we told that our Lord appeared to him after His resurrection?
10. Mention some other name by which he is known.
11. Show from the Acts of the Apostles, and the writings of St. Paul, that he held a high place in the early church.
12. What writing has he left behind?

BEHEADINGS.

1. Behead to sell and leave a purpose.
2. Behead something tied and leave an adverb.
3. Behead a twist and leave something to write with.
4. Behead to understand and leave an adverb of time.
5. Behead what a carpenter may do and leave something found in the earth.
6. Behead a weed and leave a part of the verb to be.

A BUSY DAY.

Aunt Miranda was busy as she could be, and had been all day. One peep into the kitchen would have explained to anyone the cause of her being so busy, for there, ranged in rows on her long kitchen table, were cans of fruit she had been putting up and labelling. The labels must needs bring a smile to the faces of all observers, for Aunt Miranda has evolved a scheme by which she can tell by a glance at each label, the contents of the can without taking it down from the shelf to accommodate her near-sightedness. On each can in one row she has a large picture of a domestic water fowl. On another lot she has pictures of a rough steel tool. In one row there are pictures of a swiftly flowing river, while in another, each can has a picture of two boots and two shoes. Some have pictures of a piece of lead with a string attached, and one lot had no picture, but had a stalk of grain fastened to each can.

DOUBLE ACROSTIC.

1. Fruit of a certain sort.
 2. May be a part of a house.
 3. A country of South America.
 4. A flower.
 5. A lake in the United States.
- Primals and finals.—An article of food.

ANSWERS TO PUZZLES.—NUMBER 12.

CROSS-WORD ENIGMA.—San Jacinto.
PRIMAL ACROSTIC.—Shakespeare. *Cross-words:*—1. Shylock. 2. Hamlet. 3. Ariel. 4. King Lear. 5. Escalus. 6. Sebastian. 7. Pericles. 8. Egens. 9. Antony. 10. Romeo. 11. Eglamour.

RYHMED WORD-SQUARE.—

T H O M A S
H O P E S T
O P I A T E
M E A G R E
A S T R A L
S T E E L S

SCRIPTURE ENIGMA.—Zeresh, Esther.—Esther vi. 13; vii. 6.

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| 1. Z ebode E | Mark iii. 17. |
| 2. E phesus S | Acts xix. 35. |
| 3. R emman T | Isaiah x. 22. |
| 4. E lija H | 2 Kings i. 10. |
| 5. S yntych E | Phil. iv. 2. |
| 6. H aga R | Gen. xxi. 19. |

Correct answers to puzzles No. 11 have been received from John D. MacMillan.

EDITOR PUZZLES.