



The Household.

"Good husband without it is needful there be,
Good housewife within is as needful as he."

So wrote, two hundred years ago, Thomas Tusser, a noted farmer and poet, in a quaint old book entitled, "Five Hundred Points of Good Husbandry, united to as many of Good Housewife." The lapse of time has not diminished a whit the truth of this homely couplet. The maxim, "if a man would succeed well in his livelihood, he must ask his wife," is more applicable, perhaps, to the farmer's calling than to any other. No matter how well things may be carried on out of doors, unless there be thrifty and judicious management within doors, all will go wrong. The exercise of skill, prudence, and good judgment on the part of the farmer's wife, is called for in a great variety of ways. The poultry are usually her charge. She must superintend or personally perform the operations of the dairy. The flower-garden is also her sphere. Items of information concerning these matters, will be found under their appropriate headings in this journal. But there is also the department of the household proper, which we cannot but regard as quite important enough to claim a distinct place. Bread-making, the realm of cookery, and the entire round of domestic economy, furnish a vast number of topics on which it will be our aim from time to time to furnish useful and valuable information. The farmer and his family should thoroughly understand, and if need require, as it does in most cases, be able themselves to perform the duties respectively of the farm and farmhouse. There is a happy medium between unintelligent drudgery and genteel contempt for household work, at which the farmer's wife and daughters should aim. They should be equally at home in the spheres of labor, and of intelligence and taste.

Among Hono's works there is this rhymed advice to the agriculturists of the date 1722—

Man, to the plow
Wife, to the cow;
Girl, to the sow;
Boy, to the row;
And your rents will be netted.

These lines were happily travestied in the Times newspaper under the title of *The Farmer's Centenary Contrasted*, in 1822—in illustration of the causes of agricultural distress:

Man, tally-ho!
Miss, piano;
Who, slink and satin;
Boy, Greek and Latin;
And you'll be Gazetted.

The above rhymes exhibit the two extremes between which there is a golden mean, whose realization is the true conception of a well-regulated farmer's household. We would by no means deprive the miss of her music, the wife of her nice dresses, or the boy of his classics,—but to aspire to these in ignorance and neglect of the essential every-day duties of busy prosy life, were folly indeed. Henry Coleman, one of the most distinguished of agricultural writers, after describing a farmer's daughter perfectly at home in the accomplishments of the parlour, but deplorably ignorant of the manipulations of the kitchen, and unwilling to touch broom, scrubbing-brush, or wash-board—the vulgar things!—very well observes, that Lot's wife would be of more use as a help-meet to a young farmer than such a dressed-up doll,—“for she could at least salt his bacon.”

The best legacy parents can leave their children is the knowledge and ability to help and take care of themselves. This is far better than a large fortune. In any circumstances, they will always have a couple of excellent servants ready to do their bidding, viz.: *their own two hands*. Ignorant incapables who need to be waited

on, are indeed helpless and pitiable beings, easily disheartened at the troubles and difficulties of life, while the well-taught and self-reliant rise above them, and push forward to success.

As a first instalment of what we intend to do in the department of "The Household," we subjoin a number of items culled and condensed from our exchange papers, and from various other sources.

SAUSAGE-MAKING.—As this is the time for making sausages there are many who would be glad to see the following recipe, which has been tried and ascertained to be good:—10 lbs. meat; one pound of salt; three oz. pepper; half-pint of sage after it is pulverized.

GERANIUM LEAVES FOR CUTS.—Miss Fry says it is not generally known that the leaves of geraniums are an excellent application for cuts, where the skin is rubbed off, and other wounds of that kind. One or two leaves must be bruised, and applied on linen to the part, and the wound will become cicatrized in a very short time.

TREATMENT OF BURNS AND SCALDS.—Cold water is the readiest, surest, most plentiful, and for these reasons the best remedy for burns and scalds. Use it instantly, it will remove pain and smarting; keep a cloth wet and cold upon the affected part four or five hours after the injury has occurred, a blister will never rise, and the skin will be quite free from pain afterward.

TO MAKE HEAD-CHEESE, OR POTTED-HEAD.—Take the heads, tongues, feet, and other pieces, if you choose. Make them clean and soak them. Then boil until they will slip from the bones easily. Chop and season with salt, black pepper, cloves, sage or sweet marjoram rubbed fine. Mix well and place it in a pan; set a tablet on the top with a weight upon it. In two days it will be cold and fit for use. Turn it out and cut it in slices for tea, or suppers.

WINTER SOUP.—Take carrots, turnips, and the heart of a head of celery, cut into dice, with a dozen button onions; half boil them in salt and water, with a little sugar in it; then throw them into the broth; and, when tender, serve up the soup; or use rice, dried peas, and lentils, and pulp them into the soup to thicken it. With many of these soups, small suet dumplings, very lightly made, and not larger than an egg, are boiled either in broth or water, and put into the tureen just before serving, and are by most persons thought an improvement, but are more usually put in plain gravy soup than in any other, and should be made light enough to swim in it.

SALTING AND PACKING PORK.—A correspondent of the *American Agriculturist* gives the following directions on this subject:—"I will tell you my mode after an experience of forty years. I allow the hogs to cool after killing; take out the bones [ribs and spine]; cut off the hams and shoulders; then cut the side pork into strips of convenient width; put in a quantity of salt in the bottom of the cask; then put in a course of meat, laying the pieces on the edges; then a covering of salt; then another course of meat, and so on until the cask is full. The whole is carefully kept covered with brine as strong as salt and boiling water will make, skimming the boiling brine so long as anything rises. The brine is put on cold, and I am careful to know that there is always undissolved salt in the barrel. It is not found necessary to scald the brine in spring. I sometimes use saltpetre and sometimes not. Hams and shoulders are salted in separate casks."

CARPET SWEEPING.—Take a common wash-tub or some vessel large enough to admit a broom freely, and put in clean cold water to the depth of a foot or more. Then take a broom (one partly worn, so as to be a little stiff, is the best), dip it in six inches or so, and hold over the tub, or go out of doors and knock off all the drops of water. This can be done most effectually by holding it in one hand and rapping it with the other on the broom corn above where it is wet. Commence brushing lightly at first, going over with it a second time, or more, and if your carpet is very dusty, do not sweep more than a square yard or two before dipping your broom into the water again; this will rinse off all the particles of dust adhering to the broom. Rap off the drops of water, as before, and begin again; continue to do so till the whole is cleaned. Should the water get very dirty before completing the room, it can be changed. One who has never tried the experiment will probably be surprised at the quantity of dirt which will be washed from the broom into the water. A carpet can be cleaned more effectually in this way than it can possibly be done with a dry broom, as the particles of dust adhere to the broom instead of rising to fall back on the carpet. There is no danger of injuring even a fancy carpet, if the drops of water are thoroughly removed from the broom. Let no one try this who has not time and patience.

HOW TO MAKE GOOD COFFEE.—"Thick as mud," muttered the husband of a shiftless wife who never made good coffee. "How is it that at C.'s and B.'s we always get such delicious coffee. Clear as amber, dashed with real cream. It is a dish fit for the gods—but this!" and a wry mouth, made in expressive silence, finished the remark. His wife fretted, and made some peevish reply. Had we known the parties we could have told them how clear, good coffee may always be had with little trouble or expense—thus:—To have good coffee it is best to buy a bag—if your purse be large enough—and roast it yourself, as required. When ground, beat it up well with a little cold water and white of egg, (one egg will do for three times), pour boiling water on it; then boil ten minutes; after which again pour in about a cup of hot water, and stand aside to settle for five minutes. In this way you cannot fail to have good coffee.

THREE HINTS FOR THE SEASON.—Be sure and cover the bits of your bridles with leather, to prevent the frost making the mouths of your horses sore. It is downright cruelty to put an iron bit into a horse's mouth on a cold morning. If you doubt it, bit yourself some day when the mercury stands below zero.

When you cut India rubber, keep the blade of your knife wet, and you can then cut it without difficulty.

We have heard of and tested a great many kinds of waterproof blacking for winter boots. Let us tell you what we have tried for two winters, and found to be the best article we know of. When your boots are stiff and you think need oiling, wash them in castile soap-suds—oil before the leather dries, (you may use blackball or any kind of grease;) have a saturated solution of gum shellac in alcohol—anybody can make it, as all there is to be done is to dissolve in a pint or half-pint of alcohol just as much shellac as the liquid will take up—and apply this solution with a sponge to the oiled boots. In two or three minutes the shellac will dry and harden, and you will have a coating on your boots through which the water cannot by any possibility penetrate. Try it, reader.—*Germania Telegraph*

A DARK HOUSE.—A dark house is always an unhealthy house, always an ill-aired house, always a dirty house. Want of light stops growth, and promotes scrofula, rickets, &c., among children. People lose their health in a dark house, and if they get ill they cannot get well again in it. Three out of many negligences and ignorances in managing the health of houses generally, I will here mention as specimens. First, that the female head in charge of any building does not think it necessary to visit every hole and corner of it every day. How can she expect that those under her will be more careful to maintain her house in a healthy condition than she who is in charge of it? Second, that it is not considered essential to air, to sun and clean rooms while uninhabited; which is simply ignoring the first elementary notion of sanitary things, and laying the ground for all kinds of diseases. Third, that one window is considered enough to air a room. Don't imagine that if you who are in charge don't look to all these things yourself, those under you will be more careful than you are. It appears as if the part of the mistress was to complain of her servants and to accept their excuses—not to show them how there need be neither complaints nor excuses made.—*Florence Nightingale*.

MALARIA.—This atmospheric poison has been proved to be caused by the decomposition of organized matter, and it exists to some extent everywhere. Vegetation both grows and dies, and in the soil its decomposition goes on at various rates. Soils generally are acidulous; but a rich, highly-manured, warm soil is alkaline. Where most alkali exists, there is a greater facility for the escape of vapours, such as we suppose to be hurtful. The extreme condition of putrescence may be very readily produced in a soil by artificial means; the use of a little ammonia, for example, more than vegetation will bear. The substances putrify until the whole becomes fetid in the highest degree. We have then a soil rich in organic matter and undrained—a swamp of the worst form if the soil be not very poor; worse, perhaps, than was ever seen in nature. It is artificial malaria. We can, then, produce malaria from the soil by fostering some of its tendencies.

Cold weather tends to produce acidity of the soil; hence malaria is always diminished with a lower temperature. When a warm alkaline soil is washed with water and exposed to the air, decomposition is stopped, and it sends forth less malaria. Drainage is the most effectual method of preventing malaria arising from swampy districts.

Why is a tender hearted person like a housekeeper with little furniture?

Desire is the bud, hope the flower, and enjoyment the fruit