

then beat till it begins to harden and spread over the cake.

A cupful of maple sugar grated or cut in bits stirred into an ordinary quick biscuit dough will give a novel sweet cake. The biscuits are then cut as usual and baked quickly; the sugar melts during the cooking and glazes the outside.—*American Kitchen Magazine*.

Papering Pointers.

New walls should be sized before papering with one pound of glue soaked over night in cold water. Add twelve quarts of boiling water and a tablespoon of powdered alum. Rough walls should be gone over with a block of wood, then a thin coat of paste applied and dried before papering. If the walls have been calcimined wash with water and apply the sizing. If they have been painted go over them with ammonia water, one part ammonia to six parts water.

Cut all the strips of ceiling paper necessary before commencing to paste (the ceiling should always be papered first), matching perfectly, and have the paper all run one way on the table. Keep edges even when pasting. When paper is untrimmed, as it will be if you send away for paper, paste the strip first then fold up each end till they meet and cut off the edge, taking care to trim the left hand edge. Strike a chalk line, seventeen inches from the side walls for a guide for the untrimmed edge of first strip. Lap the surplus width down on the side wall. Run strips the long way of the room. For side walls cut all the long strips necessary before pasting, having them all on the table at once, face down. Use the ends of the rolls for other pieces over the doors and windows. Commence to hang paper in the corner of the room or at the side of a door or window. Never fold paper around a corner. Cut the strip in two and match again the corner. This prevents cracking in the corner. A yard stick is invaluable for measuring. The best paper-hangers now butt the paper, that is, trim both edges and have them just come together without lapping.

Most workmen call for cornstarch paste, but a very good one can be made of a cheap grade of wheat or rye flour mixed thoroughly and smoothly with cold water to the consistency of batter. Stir in six tablespoonfuls of powdered alum to every quart of flour, then pour on boiling water, stirring rapidly till the flour is well cooked. Let cool before using and thin with cold water. Apply the paper to the wall with a paperhanger's roller, or a whisk broom soft enough not to scratch the paper, or a soft cloth. Match the left edge, then stick the paper down the centre and work each way toward the edge to prevent air blisters. Several neighbors can club together, select paper from sample, and make satisfactory purchases by mail.

Salad Dressing.

The following is Sydney Smith's famous recipe for salad dressing:

"Two large potatoes passed through kitchen sieve,
Smoothness and softness to the salad give.
Of mordant mustard add a single spoon,
Distrust the condiment that bites too soon;
But deem it not, thou man of herbs, a fault
To add a double quantity of salt;
Four times the spoon with oil of Lucca crown,
And twice with vinegar procured from 'town';
True flavor needs it, and your poet begs
The pounded yellow of two well-boiled eggs.
Let onion atoms lurk within the bowl,
And, scarce suspected, animate the whole;
And, lastly, in the flavored compound toss
A magic spoonful of Anchovy sauce.
Oh! great and glorious and herbaceous treat,
'Twould tempt the dying anchorite to eat.
Back to the world, he'd plunge his weary soul,
And plunge his fingers in the salad bowl."

Household Bookkeeping.

The old adage has it that "A wife can throw out with the spoon more than the husband can put in with the shovel," but Edwin Sanderson gives in the *March Woman's Home Companion* some very practical suggestions on this question. He says: "Conducting the affairs of a household is just as much a business and affords the same opportunity as a mercantile business for the exercise of judgment. Many a good income has been frittered away by lack of this care. With a carefully kept record of the money expended during the month or the year there need be no question as to what has become of the housekeeper's allowance, and the head of the family can see for himself just what it costs, by economical management, to keep up his home.

"Such good management does not consist merely in preventing the expenditure of money, but involves the care and judgment which secure the return for the money which is of the most use to the family. Under such management money is not spent in one direction which is more needed in another. One department is not allowed to usurp even an apparently necessary amount when there is some more vital need in another direction. It will be found that the mere fact that an account is kept will of itself result in reduction of expenses. When it is to be remembered that each purchase is afterward to be written in the account, it causes one to think whether the purchase is necessary, even if nobody but the purchaser is to see the account, and there is a natural desire to make the showing at the end of the month as indicative of good management as possible. In closing a month's accounts the result is almost certain to be compared with that of the preceding month, and if there has been an increase of expenses an investigation will follow for the purpose of finding out how it happened and whether it may be avoided the next month. Thus the system promotes that vigilance and care which are essential to good management and

which cannot fail to produce the most gratifying results from the standpoint of economy."

Cabbage and Carrots.

A writer in *Farm and Fireside* tells how winter vegetables may be made appetizing for the spring appetite.

Cut a firm white cabbage into quarters, remove the hard core and boil the cabbage fifteen minutes in water with a pinch of soda. Drain off this water, and add enough more which is boiling to cover the cabbage, add one teaspoonful of salt, and let it boil until the cabbage is tender, then drain it and set aside until it is cold. Chop the cabbage, add one tablespoonful of butter, one teaspoonful of sugar, one-half teacupful of cream and more salt if needed. Mix all well, put it into a buttered pudding-dish, and bake it until a delicate brown. Serve it very hot in the dish in which it is baked. Many who cannot eat cabbage served in any other way find this perfectly digestible.

Pare some carrots, and cut them into dice. Put them into a saucepan, and cover with boiling water. Add a little salt, and let them boil an hour or until very tender. Drain the water off the carrots, then set the saucepan back on the stove, having added one tablespoonful of butter, one-half teaspoonful of sugar, more salt if needed, one-half teacupful of cream, and pepper to taste, to one pint of carrots. Let it just come to a boil, and serve very hot.

Little Girl of Long Ago.

The school girl's dress at about 1830, or even as late as 1837, was as follows: Pantalottes were universally worn both summer and winter. They were usually made of some white cotton material, with or without trimming; for dancing school they were much trimmed. They were buttoned to the drawers at the knee, which enabled them to be easily changed if they happened to get soiled by rain or mud. At that time all the school girls had, for their spring school bonnet, a white straw trimmed with a bright green ribbon, with a frill of the same on the back part of the bonnet at the neck, and a green barege veil with a narrow green ribbon run in the top hem and tied around the bonnet. The veil was to keep off the spring freckles. They also wore bright-colored plaid shawls, which were new in styles at that time, and very pretty. Boots and high rubbers for girls were not known then. My shoes were low cut and rubbers also; the latter had very little form to them, and I used to get my ankles very wet returning from school in a storm.—O. W. W. P., in *Boston Transcript*.

A struck bushel contains about one and a quarter solid feet.

A bushel (heaping) contains one and a quarter struck bushels.