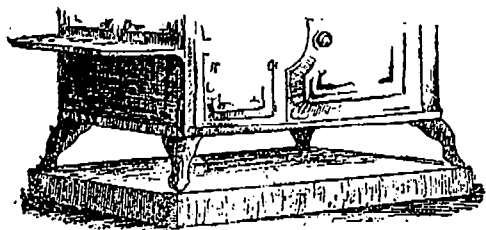




### A Back-Saving Devise.

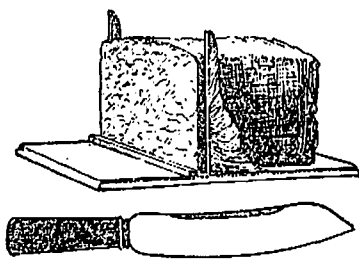
PROBABLY ninety-five cook-stoves out of every hundred are so low that those who cook by them have to be continually stooping, not simply when using the oven, or putting in wood, but even when using the top of the stove.



Sweeping under such stoves, where dust seems especially to gather, is a difficult and back-aching matter. Stoves are sometimes elevated upon blocks, but this does not usually give them sufficient height, nor does it keep dust from collecting beneath them. The device that is shown in the accompanying illustration helps in both directions, for it provides an elevation of five or six inches, or as much as is needed to give the stove a convenient elevation, and very largely obviates the collecting of dust below the stove. A raised platform of wood is provided, with sides and ends of board, as well as the top, and the whole covered neatly with zinc, the platform thus provided being made two inches longer and two inches wider than the rectangle covered by the four legs of the stove. After using such an arrangement the housewife will soon wonder how she ever managed to get along without it.

### Bread Board with Gauge.

SOME housekeepers have so mechanical an eye and hand than they can cut a whole loaf of bread into slices, every one even and of about the same thickness, but the majority will confess that they are often 'troubled by the uneven

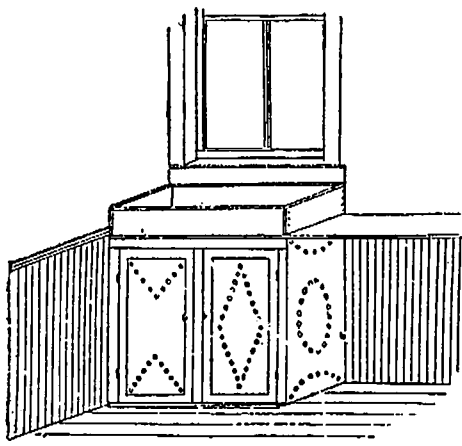


appearance of the slices of bread upon their tables. The bread board shown in the illustration will remedy the difficulty, and not only make all slices straight-sided and even, but all exactly the same thickness. Its construction will readily appear, it being only necessary to remark that a bread knife should be broad in the blade and of extreme thinness, one like the knife shown in the sketch serving capably. A handy blacksmith ought to be able to fashion such a knife from a bit of thin steel.

### Ventilating a Cupboard.

CUPBOARDS located under shelves in the pantry and sinks in the kitchen soon becomes damp and foul for want of proper ventilation, for the reason that they are ventilated only when the doors are opened for the purpose of removing or placing in them some utensil. Pots, kettles and tinware placed therein become moldy and rusty unless in daily use. This trouble can be overcome by simply making holes in the sides

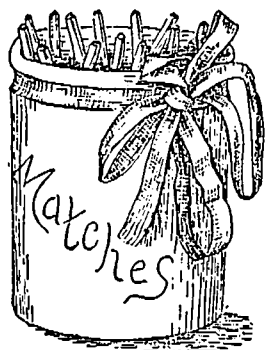
and ends, as shown in the accompanying illustration. Half inch augur holes are most desirable, and may be made in a cupboard already in use. By placing pieces of charcoal, chloride



of lime or a piece of unslacked lime in the cupboard the atmosphere will be sweetened, which in connection with the ventilating holes will keep things in better condition.

### Match Holder.

THE simple beauty of this little match holder commends it to every one who sees it, yet it is made of nothing but one of the little jars that extract of beef is put up in. Though the model has often been admired, no observer has suspected it was ever anything but what it now seems, a dainty little ornamental holder made expressly for matches. Many who use the beef extract throw away the coverless jar, thinking it of no account, without ever knowing how pretty it is when the printed labels are soaked off, revealing a smooth, solid little jar of mellow ivory-white, almost unbreakable, impervious to water or any common degree of heat, and of



just the right height to be convenient for holding matches; while the little groove near the upper edge seems made to keep an encircling ribbon in place. The model shown in our engraving has a yellow ribbon tied around it, and the word "matches" is printed, as shown, with deep yellow liquid gold. Another holder had red ribbon and was lettered with red in oil color, and liquid bronze, and still another, designed for a gift, had blue ribbon and little blue forget-me-nots scattered all over it. Such a gift could not fail to be pleasing and useful, for a safe match holder of some kind is needed in every room in a house if conflagrations are to be avoided.

### Kerosene in the Kitchen.

#### VARIOUS HOUSEHOLD USES FOR REFINED PETROLEUM.

IN view of the threatened exhaustion of the world's coal beds, those who have learned the value of kerosene in rough household work will enjoy the knowledge that in the opinion of Dr. Mendelruff, a noted Russian chemist, the supply of petroleum is inexhaustible. He attributes the formation of petroleum to the constant action of water on the metallic deposits of the

hot, central portions of the earth, and believes that the rapidity of its formation keeps pace with all possible extraction.

Headlight oil is double refined petroleum or refined kerosene. It is purer and cleaner than the cruder and cheaper oils, and has not so strong an odor. It is for this reason better for household purposes, although kerosene is as good in other respects. For laundry work the oil is becoming well known. The clothes are put to soak over night in warm soap suds. In the morning clean water is put in the boiler and to it is added a bar of any good soap, shred fine, and two and one-half tablespoon of headlight or kerosene oil. The clothes being wrung from the suds, the finest and whitest go into the scalding water in the boiler and are boiled twenty minutes. When taken from the boiler for the next lot, they are sudsed in warm water, collars, cuffs and seams being rubbed if necessary. Rinsed and blued as usual, they will come forth beautifully soft and white. Knit woollen underwear, woollen socks, etc., may safely be washed in this way.

The secret of washing successfully by this method is the use of plenty of soap and warm water to suds the clothes. If too little soap be used the dirt will "curdle" and settle on the clothes in "freckles."

A teaspoonful of headlight oil added to a quart of made starch, stirred in while it is hot, or added to the starch before the hot water is poured upon it, will materially lessen the labor of ironing and will give to clothes, either white or colored, especially muslins and other thin wash goods, a look of freshness and newness not to be otherwise attained.

For cold starch add a teaspoonful of oil for each shirt to be starched. Rub the starch well into the article, roll up tightly, and leave it for three-fourths of an hour, then iron.

To clean windows and mirrors, add a tablespoonful of headlight or kerosene oil to a gallon of tepid water. A polish will remain on the glass that no mere friction can give.

If windows must be cleaned in freezing weather use no water at all. Rub them with a cloth dampened with kerosene; dry with a clean cloth and polish with soft paper.

A few drops of kerosene added to the water in which lamp chimneys are washed will make them easier to polish.

To break a glass bottle or jar evenly, put a narrow strip of cloth, saturated with kerosene, around the article where it is to be broken. Set fire to the cloth and the glass will crack off above it.

Tarnished lamp burners may be rendered almost as bright as new by boiling them in water to which a teaspoonful of soda and a little kerosene and scouring brick and polish with chamois or soft leather.

To clean iron work rub with a cloth dampened with kerosene.

To prevent rust on stoves put away for the season, black them before putting away with blacking, diluted with kerosene, or rub them thoroughly with kerosene alone.

To clean zinc, oil cloths and white paint rub them with a cloth dipped in kerosene, and dry with a clean cloth.

To clean brass stair rods, brass bedsteads, and other brasses, rub with kerosene and rotten stone, put on with a soft cloth, and polish with a dry cloth, soft paper, or chamois.

To remove rust from flatirons, soak them in, or rub them with kerosene, and polish with scouring brick.

To remove rusty screws, drop kerosene upon them; in a few minutes they can be moved.

To take rust from steel implements, cover with kerosene for forty-eight hours, then scour with air-slacked lime until the stain disappears.

To remove paint from any kind of cloth, saturate the spot with kerosene and rub well; repeat if necessary.

To remove fruit stains, saturate the stain with kerosene, rub thoroughly with baking soda and leave in the sun.

To relieve the pain of rheumatism, rub the afflicted joint with kerosene.