

THE HOUSEHOLD.

KEEPING EGGS FRESH.

As eggs have their season, even though it be a long one, it is very desirable to be able to lay up a supply when they are abundant. But the problem has been how to keep them fresh. A writer in the *Country Gentleman* thinks he has discovered the way to do it, and as the air is the source of the difficulty, his plan seems reasonable. But the proof of the keeping will be in the eating. He says:

"After a variety of experiments, through a period of ten years at least, I succeeded so well last year that eggs packed away during the very hot and dry weather of August and September 1881, were turned out perfectly sound and sweet, though a little shrunken, at Thanksgiving and Christmas. The way of doing it is not a costly one, and the processes are very simple—the secret being to put the eggs away in a clean, and perfectly inert and inodorous medium, and one which compacts itself so that there will be absolutely no intrusion of atmospheric air, and no sudden changes of temperature.

"All it is necessary to do to repeat these experiments and to keep eggs through summer, is to procure small, clean wooden or tin vessels, holding from 10 to 20 gallons, and a barrel, more or less, of common, fine-ground land plaster. Begin by putting on the bottom of the vessel two or three inches of plaster, and then, having fresh eggs, with the yelk unbroken, set them up, small end down, close to each other, but not crowding, and make the first layer. Then add more plaster and enough so the eggs will stand upright, and set up the second layer; then another deposit of plaster, followed by a layer of eggs till the vessel is full, and finish by covering the top layer with plaster. Eggs so packed, and subjected to a temperature of at least 85 deg., if not 90 deg., during August and September, came out fresh, and if one could be certain of not having a temperature of more than 75 deg. to contend with I am quite confident eggs could be kept by these means all the year round. Observe that the eggs must be fresh laid, the yelks unbroken, the packing done in small vessels, and with clean, fine-ground land plaster, and care must be taken that no egg so presses on another as to break the shell.—*N. Y. Observer.*

CLEAN SOUP.

Whenever macaroni, vermicelli, pearl-barley, &c., have to be added to soup, they should invariably be at any rate partially boiled in plain water first, in order that the outside dirty part may be washed off by being dissolved. To illustrate the importance of this point, I would mention that very common invalid beverage, called barley-water. How many of my readers are there but can call to mind drinking barley-water from a tumbler by their bedside, and being disgusted with a dirty sediment at the bottom of the glass?

Now, is the cook to blame for this? Undoubtedly. Had she been properly instructed she would have partially boiled the barley, and thrown away the first water, and then have placed the clean-washed barley, with its dirty film removed by being dissolved, into fresh boiling water. It is of no use to wash vermicelli, macaroni, barley, &c., in cold water to clean it, it must be boiled; and in the case of macaroni of all kinds and vermicelli it is best to boil it in plain water till it is tender, and then add it to the stock. Of course, in the case of an ingredient like barley where it is added to broth to increase its nourishment, it should only be boiled sufficiently long to ensure all the outside being dissolved, so that perfect cleanliness may be obtained. How many cooks are there who can call to mind the following misadventure with the soup? They have got the stock bright, they have added the vermicelli, and it has turned, not thick but cloudy—the reason being that they did not boil the vermicelli in water separately. We next come to that very large variety of soups that contain vegetables, the best one to take as a type of the class, perhaps, being spring soup. Spring soup is simply a number of vegetables boiled in stock; such vegetables as turnips, celery, carrots, small spring onions, cauliflowers, asparagus, tops, green peas, &c. Now, when we come to speak generally on the principles of boiling vegetables, we shall have to explain the importance of leaving plenty of room for the

steam to escape, in order to ensure a good color being attained. These vegetables, therefore, should not be thrown into the stock direct, but into boiling water first. By this means, besides perfect cleanliness being guaranteed, the vegetables will look brighter than they otherwise would do; and we all know the difference between soup in which the carrot is a bright red and the peas a bright green, and soup in which the former is a dirty brown and the latter a dirty yellow. I would here, in passing, observe that many English cooks imagine that spring soup and Julienne soup are the same thing. In properly made Julienne soup the vegetables should be first stewed in a little butter in a stewpan till they begin to slightly turn color, or, in other words, till they just begin to brown; then the stock is added, as well as a little sugar. Owing to this difference in the preparation, the flavor is materially altered—of course the butter is thrown up by boiling and removed by skimming.—*Principles of Cookery.*

HOME DECORATION.

The woman who does not have a tasteful and inviting home now must fail in this respect because she does not care enough about it to work for it. It is surprising how many things that are truly ornamental and which brighten up a room can be made with so little expense. A visit to the home of a country minister, a man whose salary of \$600 supported himself and his wife and two children, was a revelation to me of what might be done with small outlay. A discarded dress of some heavy black woollen cloth made coverings for several old chairs which had been stained and varnished to look like new. Cretone figures were button-holed and cut out and then applied to the black cloth; a pretty braid was made of old velvet ribbon lined with wigan and decorated with silk, which by the way, was sent for to some city store, and bought at a very low price, as it comes in packages and is called waste silk, though of desirable colors. The lambrequins of Nottingham lace were lined with turkey red calico, and the cornice upon which they were tacked was made in this way: A strip of wood about six inches wide, and of the length of the top of the window, was fastened to the wall over the window by screwing three screw eyes into the board and then putting long screws through these into the wall; the lambrequin was tacked on to the edge of the board which projected over the window far enough so the curtain would clear the window and hang gracefully. The tacks were concealed by placing a pleating of muslin over them. Tidies were made of Japanese pictures lined with cambric, with a border of velvet ribbon, brightened with silk, and of common crash, with a sort of satin finish, and then threads were drawn out in such a way that squares of crash about three or four inches in size were left, and the few threads that were left were caught together with scarlet working cotton, and a few threads of red were mixed with the linen fringe on the edge. The one extravagance in the way of decoration was a handsome table-cover; it was of olive felt; the edge was cut in points, and each point was finished with a tassel made of olive crewel, picked out with a needle; on each point a pretty design was put on in applique with bits of velvet. These were round, and the ordinary shaped fans, crescents &c., all made to look natural, with the skillful addition of the embroidery silk. The atmosphere of this simple and unpretentious home affected those who breathed it to such an extent that at the holidays, instead of presenting their pastor with silver or china, a dressing-gown and slippers, it had become the custom of the people to add something to the wealth of his home; in this way it happened that the few fine engravings in plain but handsome frames had found their place there. If it is true, as a Boston woman asserts, that one may judge correctly of the amount of culture in a home by observing the height at which the pictures were hung, then the mistress of this home in a little village of a few hundred inhabitants, back among the hills possessed culture in a high degree, for one saw here a large and appropriately framed engraving, Landseer's "Impudent Puppy," representing a large dog in his bed of straw watching the naughty puppy that is stealing his breakfast, hung low down on the wall, the bottom of the frame being not more than a foot from the floor. The barrenness of the wall above was relieved

by smaller pictures hanging there. The pieces of needlework were done, the mistress said, when she had no other sewing; for with the help of a good sewing-machine the simple dresses for her two little girls and for herself were soon made and out of the way.—*Evening Post.*

SOFT SOAP.

Those housekeepers who live in the country and can get plenty of wood ashes are fortunate in the opening Spring, when ready to commence house-cleaning, for they can, with painstaking, supply themselves with a quantity of this invaluable aid to their work. A large barrel full of ashes can be set up on rails, a little tipped to the front to allow a full drainage. Two or three small auger-holes bored just at the bottom edge, and a large vessel which does not leak placed under to receive the lye as it drains from the barrel. Then several gallons of hot water can be poured slowly in the top; and as it drains off more can be added. Good strong lye should bear up an egg on its surface. The grease should be slowly melted in a large iron kettle, and the lye gradually poured in in the proportion of five gallons to seven pounds of grease. The mixture should be boiled slowly and stirred frequently. When thoroughly boiled down, a process of two or three days' time, it ought to be of a rich, dark brown color. If the grease will take up more lye, and yet the mixture come to a proper consistency, it can be slowly added during the boiling process. The leached ashes are still good to throw upon the garden patch. And the half barrel or cask of soap in the cellar is a store of comfort to the tidy housewife. The boiling process is most frequently carried on out of doors or in some back kitchen.

REPAIRING RUBBERS.—Rubber, or even leather boots, may be repaired, using the following cement: Take gum shellac three parts, india rubber one part, by weight. Dissolve these ingredients in separate vessels, in ether free from alcohol, applying a gentle heat. When thoroughly dissolved, mix the two solutions, and keep in a bottle tightly stopped. This glue resists the action of water, both hot and cold, and most of the acids and alkalies. Pieces of wood, leather, or other substances, joined together by it, will part at any other point than at the joint thus made. If the glue be thinned by the admixture of ether, and applied as a varnish to leather, it renders the joint of the seam water-tight, and almost impossible to separate. By cementing a piece of thin leather or rubber, over a crack, a neat and durable patch may be made. The soles of leather boots may be made more durable and perfectly water-proof by soaking them thoroughly before a fire with pine tar. Three or four repeated applications are necessary to saturate the leather when it completely absorbs the tar, and the soles are dry and hard as horn but quite flexible.

HINTS FOR DYSPEPTICS.—Avoid pork, fat meats, grease, gravies, pastries, spices, confectioneries, tea, coffee, alcoholic drinks, beer, malt liquors of all kinds. Let your food be plain, simple, wholesome—chiefly fruits and vegetables. Let your bread be of unbolted wheat meal. Take your meals regularly; if three, let your supper be very sparing. Eat slowly, lightly, masticate thoroughly. Beware of hot food and drinks. Avoid luncheons by all means. Exercise freely in the open air; never sit moping, but turn your mind entirely from your troubles. Keep regular hours, rise early and exercise gently half an hour before breakfast. Bathe frequently, keep the skin clean and the pores open. Keep your feet dry; let the soles of your shoes be thick, so that no dampness may penetrate them. Keep your sitting and sleeping rooms well ventilated. Impure air is enough to kill a well person—it kills thousands. Wear loose fitting garments, especially about the region of the lungs. Banish the pipe, quid and snuff-box as a plague, forever and forever. Of all the dyspepsia breeders and promoters, nothing exceeds the use of the "Indian weed." Keep away from the apothecary; avoid all medicines and nostrums.

ENAMELLED CLOTH makes a neat and useful covering for the wide lower shelf in the pantry where bread and cake are cut. It is useful also, and looks well on the kitchen table, and can be kept absolutely clean with little trouble.

PUZZLES.

APRIL 12th, 1882.

DEAR EDITOR,—I found this riddle, said to be the work of Hannah More, and cannot get the answer. Will you put it in the *NORTHERN MESSENGER* and give the answer? Your subscribers,

JANET and HARRY.

RIDDLE.

I'm a strange contradiction; I'm new and I'm old;
I'm often in tatters and oft deck'd with gold,
Though I never could read, yet letter'd I'm found;
Though blind, I enlighten; though loose, I am bound—
I am always in black, and I'm always in white;
I am grave and I'm gay, I am heavy and light—
In form, too, I differ—I'm thick and I'm thin;
I've no flesh and no bones, yet I'm covered with skin;
I've more points than the compass, more stops than the flute,
I sing without voice, without speaking conclude;
I'm English, I'm German, I'm French and I'm Dutch;
Some love me too fondly, some slight me too much;
I often die soon, though I sometimes live ages,
And no monarch alive has so many pages.

ANAGRAM BLANKS.

When in this — he would — nothing.
The — of the bell in the old — church sounded like the — of a funeral dirge.
He — to submit his —, although — by another, to the builder. Having — power he — his own course.
He is willing to — a — against a pound of — that that paper of — which she now — contains a poem of — and an article about palms and —.
The — office resembled a — urn. Do not be so — but be —, and do not allow yourself to be — by the children.

HOOR-GLASS.

1. Trickery.
 2. A burst of light.
 3. Anger.
 4. A letter from Britain.
 5. To obtain.
 6. To clean.
 7. To fix.
- Centrals downward, a flower.

AMPUTATIONS.

Behead and curtail the following words of three letters each and then add the remaining letters to form the name of a celebrated poet.

1. An animal.
2. A kind of drink.
3. Frequently.
4. A limb of the body.
5. A boy's name.
6. A carpenter's tool.
7. A pen for swine.
8. Instrument for writing.
9. Single.
10. A conjunction.
11. A kind of grain.
12. A poisonous serpent.
13. A plaything.
14. To finish.

LETTER CHANGES.

Change the head of a word of four letters—a celestial body and have a river noted in Scottish song. Change the head again and find a worthless fellow. Change again and find an animal (often so called). Change again and find a favor. Again, and find shortly.

ANSWERS TO PUZZLES OF JUNE 1.

RHYMING GAME OF ANIMALS.—Sheep, goat, fox, mouse, pussy-cat, rat, ox, weasels, kid, kangaroo, bear, hare, tiger, gazelle, antelope, giraffe, elephant, rabbit.

NUMERICAL ENIGMA.—A jolly TAR sailed into PORT in his good TARTAN. He landed and disposed of his cargo of TARTAN. He then went to a bakery and bought a dozen TARTS, and dressed in a fine suit of TARTAN, with a new HAT upon his head; he went to pay his cousin PHILLIS a visit. He carried her a present of a PARROT in a cage, also a fine piece of TARTAN for a dress. After a short visit he told her he must START on his voyage, and taking the celebrated PHILANTHROPIST with him he went away to ASIA.

SIX HIDDEN FRUITS.—Cherry, pear, currant, fig, date, plum.

PHONETIC CHARADE.—Saint Nicholas.

ENIGMA.—Nil desperandum (Never despair).