

THE HOUSEHOLD.

A MONDAY DINNER.

The best plan in small, plain families, for a Monday dinner, is so to provide that there will be cold meat to warm over, and the warming over need not necessarily be hash or stew. If care is taken not to over-cook a roast on Sunday, and it is carved fairly and evenly (and by all means learn enough of the art of carving to accomplish this), lay it flat on a dripping-pan, cover it well with dripping from the day before, not the gravy, keep that to warm separately, and put it in a very hot oven at a quarter past twelve o'clock for a one o'clock meal; at half past, put potatoes to boil, and a few minutes later, peas, beans, asparagus, cauliflower or cabbage. Always put any fresh vegetable in boiling water. Beets or carrots should be put on to boil at twelve and turnips at a quarter past. If you make it understood in your kitchen that vegetables take a certain time, make that time known and insist on it being remembered, there will be fewer spoiled vegetables. Also, remember that the vegetables are to be ruled by the meat. Take pains to understand your oven, and you will soon learn how long the piece of meat required by your family will take to roast, then let the vegetables be cooked according to the following table.

TIME-TABLE FOR BOILING VEGETABLES.

- Potatoes, half an hour, unless small, when rather less.
- Peas and asparagus twenty to twenty-five minutes.
- Cabbage and cauliflower, twenty-five minutes to half an hour.
- String-beans, if slit or sliced slantwise and thin, twenty-five minutes; if only snapped across, forty minutes.
- Green corn, twenty to twenty-five minutes.
- Lima beans, if very young, half an hour, old, forty to forty-five minutes.
- Carrots and turnips, forty-five minutes when young, one hour to one and a half in winter.
- Beets, one hour in summer, one hour and a half, or two hours, in winter. Very large ones take four hours.
- Onions, medium size, one hour.
- Rule.—All vegetables to go into fast boiling water to be quickly brought to the boiling point again, not left to steep in the hot water before boiling, which wilts them and destroys color and flavor.
- This time-table must always be regulated by the hour at which the meat will be done. If the meat should have to wait five minutes for the vegetables, there will be a loss of punctuality, but the dinner will not be damaged; but if the vegetables are done, and wait for the meat, your dinner will certainly be much the worse, yet so general is the custom of over-boiling vegetables or putting them to cook in a haphazard way, somewhere about the time, that very many people would not recognize the damage; they would very quickly see the superiority of vegetables just cooked the right time, but would attribute it to some superiority in the article itself, that they were fresher, and finer, not knowing that the finest and freshest, improperly cooked, are little better than the poor ones.
- I repeat, the meat must be the standard, and that it may be so, and dinner not a movable feast, always see that the oven and fire are arranged for baking one hour before your meat is to go in; meat put into a cool oven is never well cooked and, in summer, quite spoiled.
- Perhaps I should say, in this connection, that after breakfast the fire should be made up—that is, coals thrown on as far as the top of the bricks, not higher, or it will choke, the draughts closed, and then it can be left until, say eleven, for a one o'clock meal (unless a large joint is to be cooked, when as much earlier as necessary). At eleven, or earlier, rake the ashes out, open the draughts, and see that everything is favorable to making a hot fire; when nearly red at the top, showing the coals have all burned through, shut off some part of the draught, so that the fire may not exhaust itself by drawing up the chimney. Should it become a fiercely-glowing mass almost white heat, the coals are almost exhausted already, the draughts have been open too long. Sprinkle on a thin layer of coals, just to cover the red; it will not

check the oven, but simply give something to burn on, otherwise having once attained the white heat point, it would begin to die off just as you need its strength.

If the fire is required for ironing, or other purposes, be careful to put on a few coals before you leave the kitchen after cooking dinner and leave it solid for the afternoon, but on days when no fire is required until the tea, burn up all the garbage from the vegetables. Potato peelings, pea shucks, etc., burn splendidly if put on a hot fire. Put no coals over them, or they will choke and smother, open all draughts so that the odor may go up the chimney, and after dinner they will be consumed and leave a glowing mass of embers, on which you throw a few coals or cinders and close up the stove as you did after breakfast.—*Progressive Housekeeping.*

THE MOTHER'S DUTY.

BY A MOTHER.

Mrs. Jellyby's attempt to found a colony in Senegambia may be an extreme case, yet there are multitudes of women imitating her by neglecting their home duties for outside service, which of itself may be truly Christian work. Every mother should consider this subject carefully.

She has one pair of hands with which to work in Christ's vineyard. With these she can expect to accomplish a certain amount of work, of which she must give account in the final reckoning.

Now let her decide what that work shall be. God has given precious souls into her keeping, that, as his steward, she may prepare them for eternity.

Does she ever think what vast possibilities for good or evil one little soul may involve, not only in its personal relation to the Most High, but as it affects humanity at large?

Who can measure the influence of a single life, as we see it; much more as it reaches forward to influence generations yet unborn.

Surely the mother's first care is for her child. This one grand duty is made up of a great number of lesser duties, and until each one is faithfully performed the mother is absolved from all obligations to society or the church.

Experience has demonstrated that a love for heavenly things is far more likely to be evolved from a healthy body, than from physical deformity or disordered digestion. Capability to prepare healthful food is, therefore, among the mother's first duties to her child. To insure the health and happiness of her little flock, and instil into their minds the two great commandments are no light tasks. Each must be accompanied by earnest thought and constant prayer. Nothing but communion with Divine Love can give the mother that wisdom and patience which place the little feet in the right craft and guide them over the first shoals.

My work at home lies with the olive branches  
Thou'st planted there.  
To train them meekly for the heavenly garden  
Needs all my care.

I may not in the woods and on the mountains  
Seek thy lost sheep;  
At home a little flock of tender lambskins  
'Tis mine to keep.

Thou givest to thy servants each his life-work;  
No trumpet tone  
Will tell the nations, in triumphant pealing,  
How mine was done.

But 'twill be much if, when the task is ended,  
Through grace from thee,  
I give thee back, undimmed, the radiant jewels  
Thou gavest me.

—*Christian at Work.*

THE FEVER LEFT HER.

We cannot minister while heart-fever of any kind is on us. We may still go on with our work, but we cannot do it well; and there will be little blessing in it. There is a little story of a busy woman's life which illustrates this lesson. She was the mother of a large family, and, being in plain circumstances, was required to do her own work. Sometimes, in the multitude of her tasks and cares, she lost the sweetness of her peace, and, like Martha, became troubled or worried with her much serving. One morning she had been unusually hurried, and things had not gone smoothly. She had breakfast to get for her family, her husband to care for as he hastened away early to his work, and her children to make ready for school. There

were other household duties which filled the poor, weak woman's hands, until her strength was well-nigh utterly exhausted. And she had not gone through it all that morning in a sweet, peaceful way. She had allowed herself to lose her patience, and to grow fretful, vexed, and unhappy. She had spoken quick, hasty, petulant words to her husband and her children. Her heart had been in a fever of irritation and disquiet all the morning.

When the children were gone, and the pressing tasks were finished, and the house was all quiet, the tired woman crept upstairs to her own room. She was greatly discouraged. She felt that her morning had been a most unsatisfactory one; that she had sadly failed in her duty; that she had grieved her Master by her want of patience and gentleness, and had hurt her children's lives by her fretfulness and her ill-tempered words. Shutting the door, she took up her Bible and read the story of the healing of the sick woman: "He touched her hand, and the fever left her; and she arose, and ministered unto them."

"Ah," she said, "if I could have had that touch before I began my morning's work, the fever would have left me, and I should then have been prepared to minister sweetly and peacefully to my family." She had learned that she needed the touch of Christ to make her ready for beautiful and gentle service.

There are many busy mothers to whom this lesson might be almost a revelation. No hands are fuller of tasks, no heart is fuller of cares than the hands and the heart of a mother of a large family of young children. It is little wonder if sometimes they lose their sweetness of spirit. But here is the lesson: Let them wait on their knees each morning, before they begin their work, for the touch of Christ's hand upon their heart. Then the fever will leave them, and they can enter with calm peace on the work of the long, hard day.—*S. S. Times.*

REMEMBER THE FAMILY ANNIVERSARIES.

As a people, we pay far too little attention to birthdays and other family anniversaries. Too much cannot be done to make home attractive, so that our boys and girls will prefer it to all other places.

"This has been the nicest day I ever knew," said a boy to his mother one evening. "The birds have all been singing, and the sun has shone every minute, and everything has been so lovely just for your birthday mamma, and I'm so glad!" and he emphasized his gladness with a hearty hug and kiss. For weeks the boy had been looking forward to this day, planning and making a little birthday gift as a surprise, and when the time came, his whole mind was given to making his mother happy.

"But it's so much trouble to celebrate birthdays," complain some mothers, "and in large families they come so often." Yes, it is some trouble; but how can we keep our children contented and happy at home without taking trouble? And no mother regrets the trouble when she sees her children regarding their home as the very best place in the world. Try to celebrate the birthdays one year, and see if it does not "pay," in the enjoyment of the whole family. Let no one be forgotten, from father to baby, and try to have each one interested in all the others, planning, if possible, some little birthday gift. No matter how simple or trifling it may be, the love and thoughtfulness which go with it will make it precious.—*American Agriculturist.*

RECIPES.

SOUPS WITHOUT MEAT.

BY M. F. HARMAN.

In the spring-time the stock-pot may be set aside and lighter soups substituted with profit to every one. Soups composed of vegetables are particularly appetizing, and the onion soup which follows, to those who like this vegetable, is wholesome and delicious.

ONION SOUP.—Put in a sauce-pan one tablespoonful of butter; nice beef-dripping will do if butter is not plentiful. When melted add three sliced onions, cook until brown, stirring constantly. Then add half a cupful of flour; stir this also until brown, careful not to let it burn. Now add one pint of boiling water, pepper and salt. Let it boil two or three minutes, and set on one side of the range. When ready to serve add one quart of boiling milk and three freshly boiled, mashed potatoes. After the potatoes are mashed they should be thinned gradually with milk before being added to the soup. If liked, croutons of bread may be served with it.

CORN SOUP.—One pint of canned corn, chopped fine. Pour over this one pint of hot water. In another sauce-pan heat one quart of milk with a slice of onion, pepper and salt. Mix together two tablespoonfuls butter and the same of flour, and when the milk boils, add a little at a time until the mixture is perfectly smooth; stir this into the milk and cook five minutes. Then add the corn, first removing the bit of onion, and serve. This may be made of green corn in summer, in which case it should be grated and cooked half an hour. This is an excellent soup.

POTATO SOUP.—Pare six or eight potatoes and boil until very tender. In another saucepan heat one quart of milk with one stalk of celery and a large slice of onion. Mash the potatoes thoroughly, add the boiling milk, pepper and salt and one tablespoonful of butter. Strain and serve immediately, as it is injured by standing. A little cream added at the last moment is a great improvement, and a tablespoonful of chopped parsley makes a pleasant change.

TOMATO SOUP.—Fry half an onion cut in slices in one tablespoonful of butter until it is brown; add to this one quart of tomatoes and two cups of boiling water and a little parsley. Let it cook about fifteen minutes and strain. Mix two tablespoonfuls of flour with one of butter and add a little of the tomato. When perfectly smooth, stir into the soup and cook a few minutes. Season with pepper and salt and one teaspoonful of sugar. The sugar corrects any unpleasant acidity in the tomatoes, and is a great improvement. This soup may be made early in the day and heated very hot at serving time; it should be strained before heating, if there are any lumps in it, as sometimes happens. If thick and smooth as it should be, this soup is fully equal to any served at the best restaurants. A cupful of croutons put in the tureen at the last minute adds greatly to the flavor.

VEGETABLE SOUP.—Peel and slice six onions, six potatoes, two carrots and two turnips; fry them in one cupful of butter or nice beef-dripping until brown, but not burned, and pour on them four quarts of boiling water. Add a little celery and parsley and a cabbage leaf, or two if available. Season well and stew gently for four hours and strain. Serve with croutons of bread.

CROUTONS.—Cut a slice of bread into cubes, fry in butter or nice dripping until brown and add to soup at the moment of serving. These may be prepared early in the day and kept hot in the hot closet of the range. They are a great addition to most clear soups.—*New York Observer.*

COPPER CAKE.—Four eggs, one cup of butter, one cup of molasses, one cup of sugar, one cup of milk, and four cups of flour, cinnamon to taste, or a little lemon.

OATMEAL BREAD.—One quart fresh oatmeal, two quarts of water, let stand half a day or over night. When ready to bake, add one quart of fine or Graham flour, half a cup of sugar, one teaspoonful fine salt, two teaspoonfuls baking powder; mix with a spoon. No kneading is required. If too stiff, add water.

PUZZLES—NO. 12.

DIAMOND.

1. A vowel. 2. In equal quantity. 3. To entice. 4. A language. 5. Sensitive. 6. To relieve (phonetic). 7. A consonant. GEO. E. SMITH.

EASY ENIGMA.

- My whole consists of 36 letters and is a motto.
- My 20, 7, 28, 24, 18, 22, is to confine with a rope.
- My 33, 3, 29, 10, is a noose.
- My 1, 5, 26, 4, 27, 11, pertains to a year.
- My 16, 15, 13, 36 is unwell.
- My 8, 32, 19, 21, 2, is frequent.
- My 6, 25, 23 is a domestic animal.
- My 35, 31, 29, 14, is one who prepares food.
- My 6, 12, 17, is a young animal.
- My 9, 34, 11, 33, is not empty.

JAMES BURNETT.

BIBLICAL ENIGMA.

I'm in honesty and stealth,  
I'm in poverty and wealth,  
I'm in wilderness and grove,  
I'm in providence and love,  
I'm in servitor and boy,  
I'm in yellowish and grey,  
I'm in rendezvous and home,  
I'm in testament and tome,  
I'm in humanity and breath,  
I'm in eternity and death,  
I'm in loyalty and soil,  
I'm in royalty and spoil,  
I'm in soberness and mirth,  
I'm in density and dearth.

HANNAH E. GREENE.

BEHEADINGS AND CURTAILMENTS.

- Behead and curtail:
1. A kind of watch and leave a woman's name.
  2. A small horse and leave a preposition.
  3. A number and leave departed.
  4. Way and leave a girl's name.
  5. Pigs and leave to conquer.
  6. A weight and leave a weight.
  7. To teach and leave a part of the head.
  8. A title and leave close to.
  9. A woman's title and leave a woman's name.
  10. A color and leave a noise.

PERCY PRIOR.

England.

ANSWERS TO PUZZLES.—NUMBER 11.

SCRIPTURE ENIGMA.—DEBORAH.—

1. Darius.....Dan. v. 31.
2. E-bedmelech.....Jer. xxxviii. 7-13; xxxix. 15-18.
3. Bethlehem.....Matt. ii. 1-9.
4. Othniel.....Judges i. 12, 13.
5. R-ose.....Song of Sol. ii. 1.
6. A-bijah.....1 Kings xiv. 1-17.
7. H-oney.....Judges xiv. 1-14.

PATCHWORK.—

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E R A  
P R A T E  
T O R P E D O  
O R  
G N U M  
M A I N  
P O P  
N E  
T A M P I O N  
H O U R S  
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T

ENIGMA.—Keep thyself pure.—1 Tim. iii. 22.