

THE HOUSEHOLD.

HOUSECLEANING.

To begin with, I am one of the house-keepers who do not believe in the theory that only one room should be cleaned at a time. I like to get the carpets all out at once and have them beaten while the rest of the cleaning is going on; then, when they are ready to tack down, the setting to rights will progress enough faster to pay for the extra muss. If, as sometimes happens, you are obliged to take up a carpet without moving the stove and are working alone, do not get down on your knees and lift till you see stars and every bone in your back creaks. Do not try to lift the corner of a stove with one hand and pull the carpet out with the other; but get a big stick of cord wood for a lever, use a strong board over it and under the stove, and you will scarcely feel the weight at all, and a little child can draw the carpet out if you tell him just how.

As soon as your carpets are up, sprinkle plenty of damp sawdust on the floor, and when you have swept you will find that the floor will not need scrubbing till the rest of the room is cleaned. Put boraxine into the water in which you scrub. Use a little aqua ammonia in the water in which you clean the paint. Use turpentine to take out paint spots, and hot vinegar to remove lime. Put salt in the whitewash to make it stick, and add a few drops of liquid blueing to make it look whiter when on the wall. If there are ink stains on the tablecloths or draperies, pour hot tallow through them. Clean old furniture and picture frames with kerosene. To clean your willow furniture, use salt and water, applying it with a coarse brush, wipe the furniture and set it in the hot sun to dry. Wash the mica in your stove doors with vinegar and water to remove the smoke from the inside. Mix your whitewash with copperas water before applying it to the top and sides of the cellar, and sprinkle copperas water on the cellar floor where vegetables have lain. Use a horsewhip when beating your carpets and always beat them on the wrong side first.—*Carrie Hea, in Housekeeper.*

THINGS HERE AND THERE.

A simple cement for broken china and earthenware is made of powdered quicklime sifted through a coarse muslin bag over the white of an egg.—If soot happens to be dropped on the carpet throw down an equal quantity of salt and sweep all up together. It is said that the soot will hardly leave a trace.—In washing greasy skillets, the addition of a little soda to the first water will neutralize the grease and make it much easier to clean. These are best cleaned when hot.—To set delicate colors in embroidered handkerchiefs, soak them ten minutes before washing in a pail of water in which a dessertspoonful of turpentine has been stirred.—One method of softening hard water is to put four quarts of ashes into a bag and boil in water for an hour and then pour the lye into a barrel to be used in washing. The water will soon become clear.—A very delicate perfume may be made by taking an ounce of the best Florentine orris and putting it in a bottle with two ounces of alcohol. Cork it tight and shake it well. After four or five days a few drops of this on a handkerchief will give just the faint violet odor that is so desirable.—The quantity of water in making soup should be proportioned to the quantity of meat used. Allow a quart of water to a pound of meat. In making soup from fresh meat always put it on to cook in cold water. To keep the quantity, fill up from the teakettle, which should be boiling, so as not to stop your soup boiling.—*The Christian Weekly.*

COMPANY TABLE MANNERS.

There seems to be an idea among many people that there must be a different set of manners for company from what is observed in every day life, writes Maria Parloa in her domestic department in the February *Ladies' Home Journal*. While it is the proper thing to have for an invited company a more elaborate dinner, and a little more ceremony in the service than for the family table, it must be remembered that one should not put on and take off good

manners as one would a garment. They are a part of one's self, and whether the family meal consist of many courses or only a cup of tea and a slice of toast, it should always be served decently and in order, and the manners of the members of the household should be such that one need not blush for them, even in the finest company. As soon as a child is old enough to come to the table he should be taught by precept and example what good table manners are. If the father and mother be so unfortunate as not to have had proper training themselves, they should study to correct any bad habits they may have, for the sake of their children. Let it be understood that good manners are not the acquiring of every new wrinkle that fashionable society may prescribe. There is a great difference between good manners and good form. What is good form to-day may be very bad form to-morrow, but good manners are not changeable. Unselfishness, kindly feelings and politeness are the foundations of good manners.

Good table manners demand that one shall take soup from the side of a spoon; shall eat with a fork, rather than a knife; shall take small mouthfuls of food and masticate quietly, making no unpleasant sound; shall take in the fingers no food except fruit, confectionery, olives, bread, cake, celery, etc., and that the members of the family shall be as polite to each other as to any guest. Where people rush through their meals there is not much chance for table manners or good digestion. If properly managed, the table can be made one of the most refining influences of the home.

SWEEPING DAY.

It is better to remove all pieces of furniture which are easily moved, and these should be dusted and set in an adjoining room.

Large pieces of furniture should be carefully and closely covered with dusting sheets.

Bric-a-brac and fancy articles should be dusted and removed.

Rugs should be swept, and placed over the clothes-line out-doors for the air to freshen them.

Portieres should be unhooked from the rings, brushed and shaken out-doors.

Muslin or lace draperies at the windows should be lifted and removed with the pole from the supporting brackets, and the dust brushed or shaken from them.

The windows should be opened and the blinds dusted. If the windows need washing this should not be done until after the sweeping, when the paint is wiped.

A Brussels or nap carpet should be swept with short, light, even strokes, with the grain for the first stroke, then across it for the next, and so on over the carpet, brushing around the edges and in the corners with a whisk-broom.

Then dampen your broom and go over the carpet again lightly, which will remove all the dust, after which it may be wiped up with a damp cloth, which has been wrung out as dry as possible from water to which a few drops of ammonia has been added.

Before replacing the furniture wipe off all the finger marks and spots from the woodwork, polish the mirrors, and if there is a fireplace the hearth should be washed up—the iron-work rubbed off with a rag dampened slightly with kerosene, and the brasses polished—after which the dusting sheets may be removed and the furniture replaced.—*Household.*

RAINY DAY AMUSEMENTS.

When out-door sport is stopped by storm or thaw, a large bag of spools, with blocks and ninepins, will serve to amuse children within doors. Very fine palatial residences will they make with the spools and blocks combined, and they are very anxious to excel one another in this "building game."

Sitting beside them while they form the houses or yards, one has only to suggest names for their architecture to make them quite content. Such names as "Parliament House," "Post Office," etc., applied to their handiwork, with an explanation of the titles, soon give them quite a little knowledge of the outside world. In this way much useful information may be imparted to them.

A WORD OF CAUTION.

"Keep a child in bed for fully a week after every symptom of illness has disappeared," is my rule in all serious diseases," said an eminent physician. "If you will do this you will greatly reduce the chances of a relapse. When the temperature becomes normal and the appetite returns the patient naturally becomes eager to get up, and it is very natural to suppose that the change from bed to lounge, or even to the next room, would be beneficial; but it is really most dangerous. This is generally the time when a busy doctor feels that he ought to be able to turn over his charge to those who are nursing him; and yet in many and many a case a relapse has occurred and the last state is worse than the first. Therefore, as I say, keep the patient in bed a week longer—it does no harm, and an ounce of prevention is worth many a pound of cure.

"In cases of grip, where there is no complication, I tell my patients again to 'stay in bed for several days after the attack is over—and you will avoid the more serious results'; and in cases of scarlet fever or measles I deem this precaution absolutely essential."—*Tribune.*

MENDING AND MAKING OVER.

In spite of patent patches, which are supposed to do away with the necessity of the needle, there is plenty of darning to be done, especially in a large family. Some people take a positive pleasure in mending the holes of stockings and in putting patches underneath holes. They even have no objection to putting braid on the bottom of skirts. Such a taste for mending is soon discovered by other members of the family, and the mender has occupation enough. The apparatus of mending is quite interesting. There are the glove menders, tied with bright ribbons to scissors and thimble. Many little bags contain materials needed in mending, such as linens, flannels, dress remnants, braids, buttons and trimmings. One methodical housekeeper has a case of small drawers, each filled with materials for mending. It is quite necessary that all the tools should be kept in order, that the silks should not be tangled, and that buttons should be of all sizes and kinds in common use. The first lesson in the sewing classes is usually that of darning, and very carefully and neatly most of the work is done.—*Boston Journal.*

PNEUMONIA INFECTIOUS.

Don't forget that pneumonia is infectious. It is not markedly so, and where cleanliness and good ventilation are maintained in the sick-room, those in attendance upon pneumonia patients are in but little danger of "taking" the disease, unless the system is deranged and weakened by alcohol, by over-work, by worry, loss of sleep, bad air, or other pernicious habits. When people live more wisely, pneumonia will measurably decrease. Ignorance helps to keep up the death rate of pneumonia as of all other diseases.—*Journal.*

SELECTED RECIPES.

HAM OMELET.—Put omelet in spider and add half a cupful of chopped boiled ham free from fat, after it has been in spider two or three minutes. When brown on bottom fold over half-way.

COFFEE CAKES.—One cupful of molasses, one cupful coffee, one cupful butter, one egg, one spoonful soda and one cupful seeded raisins. Nutmeg or cinnamon to flavor. Flour to roll about one-half inch thick. Cut in round cakes, sprinkle thickly with sugar and bake slowly.

BEEF STEAK BALLS.—A good breakfast dish is beef-steak balls. Take one pound of raw beef, finely chopped, two slices of bread also chopped, one egg, a piece of butter the size of an egg, and one finely chopped onion, with pepper and salt to taste. Make into small balls with flour, and fry brown in hot drippings.

BREAD GRIDDLE CAKES.—Soak dry pieces of wheat bread in milk or water over night, mash soft in the morning, beat up two eggs and add a little salt, a pint of sour milk; thicken with flour to make a batter: dissolve a small teaspoonful of soda and stir through the mixture; bake on a griddle, serve while hot. If eggs are scarce, one will do.

CHICKEN CUTLET.—Take nice pieces of boiled chicken, have some butter softened but not melted, spread on each piece of the chicken, beat two or three eggs and dip the chicken in the egg batter, then into cracker crumbs (or dried bread rolled fine will do). Have some butter hot in the spider, enough to cover the bottom, and put the chicken in and fry brown, then turn. Serve on slices of toast.

CORN MUFFINS.—One teacupful of white cornmeal, two cupfuls of flour, one-third cupful of sugar, two tablespoonfuls of butter, half a pint of sweet milk, two eggs, three teaspoonfuls of baking powder. Mix the meal, flour and baking powder together and sift. Beat the eggs well and add the milk to them, and pour over the

dry ingredients; stir in sugar, melt the butter and stir in, add half a teaspoonful of salt. Beat all together and bake in a hot oven from twenty to twenty-five minutes.

STEWED BEEF.—A piece of the round of beef, five or six inches thick, with only a small narrow bone in it, and weighing seven or eight pounds, may be cooked as follows: Put into a kettle, it will just cover the bottom; over it sprinkle one chopped white onion, one small carrot chopped, three stalks of celery, one level spoonful of salt, one-quarter teaspoonful of pepper, six ripe tomatoes, or their amount in canned, two bay leaves, and half a dozen cloves. Allow this, closely covered, to simmer one hour, then add one cup of boiling water, and continue to cook very slowly till done—till tender, nearly four hours. When ready to serve, remove to a platter, thicken the broth for gravy and pour over. It will be a rich, brown red, and the dish a delicious one, though made of a not expensive piece of meat. A sauce that especially relishes with beef cooked in this way is made of two large spoonfuls of horseradish grated into a bowl, with two spoonfuls of cream added, a saltspoonful each of salt and mustard added, and all beaten up well together. This is also an agreeable accompaniment to roast beef.

POTATOES.—The best and most economical way of boiling potatoes is Irish style "with the jackets on." Wash thoroughly and peel a ring half an inch wide lengthwise around each potato. Cover with boiling water and boil rapidly for twenty or twenty-five minutes, according to the size. Pour off the water, lay a cloth over the potatoes and replace the cover, setting the kettle on the hearth or reservoir. In five minutes they are ready to serve and may be peeled very rapidly and served plain or mashed. In mashing potatoes, if you have no wire masher, use the wooden one, and beat the cream in with a fork. You will be astonished at their lightness and delicacy. If your potatoes are ready to mash before you are ready for dinner, mash them anyway, as it spoils a potato to stand. Prepare ready for serving and pile on a plate, then set them in the oven. If they stand long enough to brown, they will be the better. Three or four eggs boiled very hard and chopped fine are an excellent addition to mashed potatoes. Warmed-over potatoes are often better than when first prepared, if the warming is well done. To warm plain boiled potatoes, slice them thin and put them into a hot spider in hot lard. Just enough lard should be used to keep them from sticking, about a heaping tablespoonful to the quart of potatoes. Add salt and pepper; then with a dull knife chop and stir them until they are browned through. Don't leave any large pieces; if liked, add a few spoonfuls of milk a few minutes before serving. Or you can chop the potatoes fine and for each quart put a pint of sweet milk and a tablespoonful of butter in a spider. Add the potatoes and one slice of bread crumbled very fine. Cook until thick and season to taste. To a quart of mashed cold potatoes add one unbeaten egg, mixing well. Make this into balls like sausage and fry very brown on both sides in plenty of lard. Mashed potato is also very nice to put into pancake batter. Serve potatoes very hot as they cool rapidly and the fine flavor is lost. I am sure these recipes will give variety to any table, even if you have but little besides pork and potatoes, and I beg that you will try them; as each one is well tried.

PUZZLES NO. 9.

SQUARE.

To discover. A thought. Close at hand. To mend.

CHARADE.

My first is caused by set of sun,
When day is over—labor done,
My second, a tiny little word,
For country tavern oft is heard.
My whole, down fluttering from the nest,
Sings while the drowsy world doth rest.

HIDDEN TREES.

1. At first they refused. 2. Tam, hand that to mamma, please. 3. I have found your pin, Esther. 4. Ahem! Lock the door. 5. John caught an eel, Mary. 6. Will owls fly in the day-time? 7. Crash! down came the tree.

SCRIPTURE ENIGMA.

1. What the wise man says goes before destruction.
2. A bird which was counted unclean under the Jewish law.
3. The material of which Solomon's throne was made.

4. What Jesus calls "The light of the body."
5. What the Word of God is likened to, in a parable.

6. That which the Saviour says the knowledge of shall make free.

The initials of each word in order place,
And a great office of Christ you trace.

SQUARE.

1. A receptacle. 2. A notion. 3. A prophet. 4. A musical instrument.

ANSWERS TO PUZZLES No. 8.

WORD-SQUARE.—P R A T E
R A D I X
A D A G E
T I G E R
E X E R T

METAGRAMS.—Damo; Tamo; Fame; Same; Game; Name.

PIED RIVERS.—1. Nile. 2. St. Lawrence. 3. Mississippi. 4. Missouri. 5. Ohio. 6. Yangtze-Kiang. 7. Hoang-Ho. 8. Danube. 9. Amazon. 10. Volga.

HOOR-GLASS.—G A S E O U S
S A N D S
A G E
L
S A G E
H O N E Y
B O N D A G E

BEHEADINGS.—1. D-rip. 2. D-ray. 3. R-at. 4. A-gave. 5. C-up.

DROP VOWEL BIBLE VERSE.—"Fear not, little flock; for it is your Father's good pleasure to give you the kingdom."—Luke 12:32.

CORRECT ANSWERS RECEIVED.

Correct answers have been received from Allan Craigie, Thomas Collins, Edith Howles, Sarah Lawrence, May A. Walker and two other, the names of whom have been lost.