

THE HOUSEHOLD.

A KITCHEN CABINET.

When Sarah and Ned Clarkson bought the old Brooks' farm and moved to it, they found the sink and flue for the cook-stove at one end of a large kitchen; while the pantry, or store room, china closet and cellar way were at the opposite end of the long dining-room.

When Sarah looked about her, and thought of the many weary steps to be taken daily, between stove, and pantry or cellar, she did not wonder that Mrs. Brooks had been an invalid for years before she died. If the thought came to her that she would probably share a like fate, who can wonder? She knew they could not afford to alter the house for some time to come, and in the meantime, she, too, might become an invalid; or she might have to leave Ned—and they were so happy together. All day long the horrible thought haunted her, and at night she dreamed about it.

In the morning on going to the attic, she discovered, pushed back in a corner and half-concealed by rubbish, an old-fashioned, high chest of drawers, an ancient belonging of some dead and gone Brooks. In a flash, she beheld its possibilities as a saver of steps; and calling to Ned, together they managed to get it down, and out into the woodshed, where it received a thorough cleaning, and a fresh coat of varnish. The three upper drawers were then taken out, and shelves put in their stead. The lower one of the two drawers left had the sides and back planed down, so as to allow a thin cover to be put on and not interfere with its opening or closing. Into this was emptied a sack of flour. The other drawer was divided by thin partitions into three compartments, one of which held corn-meal, another graham flour, while the smallest one held boxes of rolled oats, cracked wheat, rice, hominy, etc. Cooking utensils, and all other necessary things were arranged on the shelves; a bright curtain suspended on a wire in front, and here was a portable pantry that would save many miles of walking during the week. As there seemed to be no suitable place for rolling-pin or moulding board, cases the right size were made of heavy cotton; the one for rolling-pin closing with a drawstring at the top, the other having a flap to come over like an envelope, and hung on the wall near.

Sarah was no more haunted by the fear of invalidism, but a feeling of pity for Mrs. Brooks, that she had not had forethought enough to utilize the chest of drawers as she was doing often crept into her heart. —*Clara S. Everts, in Farm and Fireside.*

HINTS FOR MENDERS.

The dresses of adults, as well as of children, first need mending on the sleeves, and the right sleeve is usually the one that leads the procession. With the every-day dresses of girls the need for new sleeves is frequent, a dress sometimes wearing out four pairs of sleeves. It is wise to prepare two pair of sleeves when such a dress is newly making, and then to sew the first pair in by hand, so that they can be easily removed for their successors when the former are worn out. Making two pair of sleeves adds quite a little to the task of dress-making, but it is often time and vexation saved in the end. At all events, sufficient cloth should always be bought to allow for ample repairs in this respect.

The disappearance of buttons is an ever-recurring trial to the housewife, which can only be partly lessened. Buttons should always be sewed on loosely, and the knot of the doubled thread be on the right side of the garment and under the button. A pin with a small button, and a darning-needle with a large button, should be inserted between the cloth and the button when sewing to make the stitches loose, and then, when withdrawn, the thread should be wound around the stitches, thus making a shank for the play of the button-hole. Buttons on under-waists which support the clothing of children should be specially strong. A small piece of cloth folded double or four times, and placed where the button is to be sewed, will be a little difficult to sew through, but will prevent the tearing out of the cloth of the waist itself. Such waists should never be

passed through the wringer when washed, but should always be wrung by hand. A wringer will break the buttons faster than any amount of rough play.

Flat bone buttons are strong for children's clothing, but better than these are thick pearl or bone buttons with two large holes in them. These buttons are to be threaded on the narrow Scotch tape. The tape is to be left about half an inch long, and then basted in place. The tapes of the buttons are then fastened to the waist by a horizontal row of the same tape, stitched on by a machine. These buttons hang loosely, but they never wear out, or pull out the cloth, and are a "nonesuch" in the button kingdom.

In mending flannel under-garments there should be as little seam as possible, and for that reason the "catch" stitch is the best for the sewing. A patch should be placed underneath the hole and basted in place. The worn out spot should be closed as nearly as possible, trimmed off neatly, and catch-stitched to the patch on the right side, while the patch itself is sewed on the wrong side in the same way. The necks of the woven under-shirts should be kept well bound, as they will tear and stretch badly when the frail binding with which the manufacturers finish them gives way. —*Harper's Bazar.*

WOMAN'S WORK.

The work of a well-ordered day should begin the night beforehand. It should begin with forethought that takes care that kitchen and dining-room are left in perfect order, and that every possible preparation is made for the morning meal. This means much more than is usually attempted—not simply wood and kindling made ready, and table set, but fruit and butter prepared and set upon ice, potatoes sliced, meat trimmed or minced, coffee ground, mixed with egg and closely covered, eggs brought to the kitchen table, breadboard, knife and plate set out, water and cream-pitchers ready for filling, and a multitude of little things easily accomplished at night, by the help of which the morning meal may be quickly and easily prepared without the hurry that spoils the food, and the confusion that is equally disastrous to the temper. The same forethought and system applied to clearing the table and washing the dishes would accomplish the work in half the time usually spent upon it, where cups and plates, knives and spoons, pitchers and platters, remnants of food and the general debris of the meal are piled indiscriminately upon the kitchen table, already strewn with pans, basins and cooking utensils. There is no reason why dish-washing should be a tedious and disagreeable operation, with abundance of hot water, borax, clean, soft towels, and proper pans for rinsing and draining. One great trouble in our kitchens and our households generally is that we do not half supply them with utensils for doing work easily and thoroughly, or we put them into the hands of ignorant and prejudiced servants without showing them how they may be really helped by their use.

In too many families a frail, little woman makes a martyr of herself in her devotion to her boys and girls, who all adore her, but never stop to ask whether they could not lighten her burdens, because the mother herself does not ask it. She loves to see her children happy and unburdened; she thinks she has no time to teach them to be of much help to her, and so they go on thoughtlessly making work and adding to the cares they ought to lighten. Tooth-picks and burned matches are thrown upon the floor, pencils sharpened on the table-cover, papers snipped over the carpet, wraps dropped upon sofas, books deposited on chairs, and the mother goes about brushing and picking up, hanging up garments, hunting up mislaid articles, doing scores of unnecessary things, and waiting on the children that should wait upon themselves and her.

Another great help in most households would be purchasing supplies in quantity, instead of by the unsatisfactory hand-to-mouth method. This is to be urged not on the ground of the saving to income, but of the saving of time and perplexity, and avoiding of the perplexities and annoyances to which the housewife is otherwise subjected. With a well-stocked larder, it is possible to plan the meals for the family

a week in advance, securing variety without additional trouble, and this suggests a further relief in the matter of bills of fare. Not a cast-iron system which some one else has prepared for you, though you may get valuable aid from these, but one that your experience and resources will be equal to. Plan your dinners first, and your other meals in reference to these. Make a list of breakfast dishes and hang it up in your kitchen; prepare for your week of company by writing out just what you mean to serve at each meal, and you will be able to give your undivided thoughts to your friends in the evening instead of absently listening to conversation and planning the next day's dessert. —*Emily Huntington Miller in the Home Journal.*

CARE OF TABLE LINEN.

In buying tablecloths and napkins it is always best to get good quality. Not only will it wear much longer, but it gives the table a richer appearance than an inferior quality of linen. Have plenty of changes and never use a tablecloth or napkin until badly soiled, thereby necessitating more rubbing to get it clean and consequently more wear on the material.

Never put table linen into soap suds until it has all stains removed by pouring boiling water through them. This will remove all stains but iron rust; for that sprinkle on oxalic acid, wetting the spot with hot water. Rub gently between the hands, and it will gradually disappear. If obstinate, repeat the process. A stain is very unsightly, and upon an otherwise nice cloth detracts greatly from its appearance. The scalding should not be neglected if a spotless expanse of white is desired.

Table linen should be rubbed lightly and always wrung by hand; a wringer makes the creases which are hard to iron out. Blue lightly but do not starch. Stiffened linen is an abomination.

Never allow tablecloths to hang on the line in a strong wind. The hems will become frayed at the corners, and a general limpness be the result. Nothing is so wearing to all linen and cotton cloth as "switching" in the wind from a clothes-line.

When signs of wear appears, it is much better to darn back and forth with threads of the linen from the trimmings, which should have been saved when the cloth was made up, than to put on a patch. A darn can be so skilfully managed that scarcely a trace of its presence can be detected, at the same time strengthening the worn places until it is as strong as the rest; while a patch, be it ever so skilfully applied, is a patch still, and easily detected.

Carving and tea cloths save much of the wear at the edges of the table, and where there are small children cloths are made of butcher's linen, stamped and etched with floss, either white or colored, as one may fancy, to be placed under the plate as a protection to the tablecloth. —*Household.*

TRAIN THE BOYS.

Teach the embryo men the useful accomplishments of sewing on buttons, mending rips and darning stockings. The knowledge will stand them in good stead in later years, when they are away from home, at college or in business.

Teach your boy early that there should be a place for everything and that everything should be in its place. Give him a cupboard or a closet or a big drawer of his own where he can keep his toys. Have nails in the closet low enough for him to hang his clothes on, and oblige him to put away his wrappings when he comes in from his walk or play. When he undresses at night, let him shake out each garment as he removes it, and hang it on his own little chair, ready to put on in the morning. As he grows older, let him, as far as possible, replace the buttons on his own clothes and shoes, and even darn his hose and repair his clothing, under your personal supervision. It will make him more careful, and he will receive no harm from having a share in the training which the daughters of the house take as a matter of course. He may thank you some day if you initiate him into the mysteries of bread-making and the cooking of meats, the mixing of salads, etc., and familiarize him with bed-making and dish-washing. Such homely

knowledge has more than once helped a man when more ornamental accomplishments failed to do him service. —*Babyhood.*

THE PLAN OF ONE HOUSEKEEPER.

"Whatever lessens the burden of domestic labor," says an experienced housekeeper, "I consider a good investment. I live in an old-fashioned house with the wood floors that are going now from even the simplest houses built, but it is covered entirely with oilcloth that is readily and easily cleansed. It makes me ashamed of my sex when I think of the former notion among housekeepers that eternal scrubbing of the kitchen floors was the *sine qua non* of a tidy maid. And I, like others, have often asked a woman at the end of a day's washing to scrub a floor before she left. It seems monstrous when I think of it. If a floor is painted, five coats, the last a glazed one, are needed on the soft wood usually put in a kitchen. My tables are covered with tin, and if one can't afford that expense, which is not great at all, at least use enamel cloth. The kitchen of the future, as it is of the present in many expensive homes, is going to have tiled walls and floors, soap-stone tubs and sinks, the entire apartment water-proof and roach-proof, and kept sweet and shining at a minimum of time and strength."

SELECTED RECIPES.

LEMON SNAPS.—One cupful of sugar, half a cupful of butter, two eggs, two tablespoonfuls hot water, half a teaspoonful soda, four cupfuls flour, and flavor with two teaspoonfuls lemon. Roll very thin; bake in a slow oven.

TOMATO SOUP.—Take one cup stewed tomatoes, either fresh or canned; add two cups hot water and let it boil. Season with salt, pepper and butter, next add two cups sweet milk and just let it come to a boil again, and serve hot with crackers. This might properly be called "Mock Oyster Soup."

RICE AND CHEESE.—Boil half a pint of rice; drain and shake dry, put in a baking pan in alternate layers of rice, grated cheese, and bits of butter; add salt and pepper to taste. Have the last layer of rice. Mix a beaten egg with a teaspoonful of milk, and pour over the whole, sprinkle with crumbs, dot with butter, and brown in the oven.

BATTER CAKES.—Scald two slices of toasted bread, and when it is soft reduce it with a spoon to a pulp. Add a coffee-cup of milk, a little salt, two well-beaten whites and yolks of eggs, half a cup of corn-meal. Fry on a hot griddle. The cakes will be raised by the eggs and need no baking powder.

CAKE FILLING.—Cut half a pound of figs in halves; steam a cup of raisins half an hour and chop them; mix with these the white of an egg well beaten, a small cup of granulated sugar; and a tea-spoonful of vanilla. Spread between the layers of cake after the manner of jelly.

POPOVERS.—Beat two eggs with egg beater and to them add half a pint of sweet milk, a fourth of a teaspoonful of salt, then stir in slowly half a pint of sifted flour; do not get it too thick; stir until very smooth, then strain through a gravy strainer, grease your gem irons and heat as you do for gems, then dip each one half-full, bake in a quick oven about thirty minutes.

HOW TO WARM CANNED SALMON.—If you wish to use canned salmon and want it to be warm, put the can in a kettle of boiling water for fifteen minutes; cut the can open, pour the fish out on a platter, pick out any pieces of skin, and pour over it Hollandaise sauce. Serve for lunch with fried potatoes. Hollandaise Sauce.—Rub together two tablespoonfuls of butter and nearly two of flour. When smooth pour over it a pint of boiling water very slowly, cook over the fire until smooth, stirring constantly, and as thick as cream, then remove from the stove and stir in the yolks of two eggs well beaten, a tablespoonful of parsley, the juice of half a lemon, and a little salt and pepper.

HASH.—Put one and a half teacups of boiling water into a saucepan, and make a thin paste with a teaspoon of flour and a table-spoon of water. Stir and boil it for three minutes. Add half a teaspoon of black pepper, rather more of salt, and one tablespoon of butter. Chop cold beef into fine hash, removing all tough, gristly pieces; put the meat into a tin pan; pour over it the gravy above mentioned, and let it heat ten minutes or so, but not cook. If preferred, add equal quantity of chopped boiled potatoes, and if you have the gravy of yesterday's dinner, you may use it instead of the made gravy, and you will need less pepper and salt and butter.

PUZZLES.

ANSWERS TO PUZZLES No. 20.

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WHAT I FOUND.—Garret; rat, grate, greater, rag, garter.
 BEHEADINGS.—1. Bland—land—and. 2. Hedge—edge. 3. Scrape—cape—ape. 4. Scant—cant—ant. 5. Danger—anger. 6. Shear—hear—ear.
 HIDDEN CITIES.—1. Perth. 2. Dover. 3. Athens. 4. Lansing. 5. Denver. 6. Salem. 7. Bangor.
 NUMERICAL ENIGMA.—"All that glitters is not gold."
 BEHEADINGS.—Skill, kill, ill. Strain, train, rain.