

THE HOUSEHOLD.

"DAY BY DAY."

BY MARGARET HAYCRAFT.

"The days are all alike," she said;  
"The glory of my life is dead;  
Hope and ambition far are fled—  
And I live on in vain.

Others have reached the leaves of fame,  
Others have won undying name;  
My shadowed hours are still the same—  
What comfort doth remain?

Oh, Lord! I dreamed to bring to Thee  
Some noble spoils of victory—  
Some harvest-sheaves, Thine own to be—  
But, Lord, Thou knowest all!

To clothe—to feed—to satisfy  
The household-need; the children's cry  
Doth fill the moments as they fly:  
My sheaves are poor and small.

So full the claims of every day  
I scarce can creep to Thee, and pray:  
Oh, lead me in some brighter way,  
To glorify Thy name."

Then spake the Master, "Thankful be,  
My child! that God hath honored thee,  
The richest crown of life to see,  
That prayers and hopes can claim.

Glory thou cravest—and instead  
I gave thee children to be fed,  
These tender lives that look for bread  
Unto the mother-hand.

Joy didst thou seek—I heard thy prayer:  
I sent thee infant faces fair,  
And rosy lips and sunny hair—  
A blessed, sinless band.

'Glory to God' was still thy plea—  
Patience of Christ they brought from Me—  
These babes that God shall ask of thee,  
Within the resting-land."

—The Mother's Companion.

SUGGESTIONS TO HOUSEKEEPERS.

New dishes, glass, and cutlery need thorough washing. If all new crockery is put over the stove in a large boiler full of cold water, and heated to the boiling-point and then allowed to cool in the water, it will not be so likely to break or check subsequently from heat. A wooden tub is better for washing delicate china and glass than a metal pan, but it should be scalded with clean boiling water after it is used. All dishcloths and towels should be scalded every day, and dried in the sun if possible, but at all events in the open air. Table-linen does not need to be boiled every time it is washed, but it should be scalded; a little borax dissolved in the wash water will thoroughly cleanse the cloth without injury. Borax, ammonia, or a little washing soda, dissolved in the hot water used for washing silver, will keep it looking bright, especially if after it is wiped it is rubbed with soft chamois. The polish imparted by scouring powders and soaps is really a removal by friction of a minute surface of the silver or electro-plate. The chamois can be washed as often as necessary in warm water in which enough soap is dissolved to make a lather; rub the chamois well in this water, applying more soap to discolored portions, then rinse it through several waters, lukewarm, and hang it to dry without wringing it. Several times, while it is drying, shake it and stretch it by pulling.

New metal utensils should be put over the fire, with a little washing soda dissolved in the water with which they are filled, and thoroughly scalded before they are used the first time for cooking. If they are always filled with water and set where it will keep warm, directly after they are used, they can be cleaned readily when they are washed. A little powdered brick-dust or ashes, sifted very fine, or some scouring soap upon the dishcloth, will clean them as part of the operation of washing them. If salt and vinegar are used in scouring coppers, they will tarnish again quickly; they should be carefully washed off if they are used, to prevent the formation of verdigris. Utensils which have become discolored by lack of use, or coated with any substance from carelessness, can be easily scoured if they are first boiled for a few moments in plenty of water containing washing soda. The networks of iron or steel links which are sold for cleaning kettles are useful where there

is no tin or porcelain lining; they will rub off the coating of rust on iron pots, and burnish the surface which has been roughened by the action of the rust.

A lump of soda laid upon the drain down which waste water passes will prevent the clogging of the pipe with grease, especially if the pipe is flooded every day with boiling water. All sinks and drains can be kept in a perfectly sanitary condition if they are flushed two or three times a week with scalding-hot copperas water. This is made by putting several pounds of copperas in a barrel or tub, and keeping it filled with water. There should always be some undissolved copperas on the bottom; the water can easily be heated before it is used.

As the copperas water is an odorless disinfectant, servants are generally willing to use it for their own sake when it is provided; it is quite inexpensive. If the kitchen is in the basement, light-colored or white walls reflect the light; if the stove is set in a dark corner, and is movable, it should be brought to the light, even at the expense of extra pipe; if there is a fixed range, some means for lighting it should be devised. It should be remembered in this connection that the vapor of gas from kerosene, which fills that space in a lamp unoccupied by oil, is both inflammable and explosive, and therefore a shelf over a stove or fireplace is not the safest spot for a lamp. Many persons may say that they have always kept their lamps there without any accident, but that does not obviate the danger any more than the fact does that people given to lighting fires with the aid of kerosene do not always get blown up the first time they do it.—Harper's Bazar.

FOR HOUSEKEEPERS.

Oil-cloths should not be scrubbed or soaped; wipe them first with a damp cloth, and then with a dry one; occasionally a little milk and water may be used to brighten them, and if the pattern is worn off while the cloth is still good, they can be painted like a wooden floor. If the floor is bare, it can be kept spotless by regular scrubbing with soap and sand, or water containing borax or a little soda; if bad spots necessitate the use of lye, apply it with a brush, and remember while rinsing it off that its caustic action will injure the hands unless it is washed from them at once. Tables, pastry boards, slop-pails, and the other wooden articles used in the kitchen should be cleaned frequently with hot water; meat boards are best cleaned by scraping off the surface roughened by chopping. Japanned bread and cake boxes and trays are best cleaned by washing with warm water, and after they are dry, polishing them with dry flour and a soft cloth.

The stove should be kept free from any spilled particles of food or grease from boiling or frying. If any falls upon it, a cloth dipped in hot water containing a little borax or washing soda should at once be used to wipe it off. Blacken the stove when it is cool, using any good polish moistened with cold water or vinegar, and then polish it with a brush. If there are steel fittings, polish them with a burnisher or with emery cloth, which can be bought in small sheets at the hardware stores. Always clean the stove from ashes and cinders before making the fire, and take care that the water tank is filled, and the flues and top of the ovens free from soot and ashes. All the cinders should be sifted from the ashes and used again; they facilitate the lighting of the fire. This is not a difficult matter if the draught is good. First in the empty grate place shavings or bits of paper loosely crumpled together, then small sticks crosswise, and larger ones on them, and finally cinders or small pieces of coal. Have all the covers of the stove on, and the draughts open, and light the fire from the bottom. When the lighter fuel burns brighter, add more coal, until the volume of heat desired is obtained. A wood fire is much easier to light, but requires to be replenished more frequently than one of coal. Hard wood burns longer than soft.

The best result from coal as a fuel is obtained when the fire is of moderate size, replenished often enough to keep up a steady but not excessive heat. It is a mistake to choke the stove with coal. The heat of the fire can be maintained at an equal point if the fuel is supplied in small

quantities often enough to give a clear bright fire. If possible, add the fuel through the side or front door of the stove. Removing the covers cools the top of the stove, and so interferes with cooking. Do not remove the covers if it can be avoided; it cools the oven as well as the top. Try to have the lower part of the fire clear enough to broil by; if this is impossible, do not try to broil while anything is being baked that requires high, steady heat. In some houses there is a broiler, heated by charcoal, separate from the stove.

When saucepans are flat on the bottom it is not necessary to remove the stove covers as for the old-fashioned pots. Ovens will not bake well unless the flues and bottom are clean. When an oven burns on the bottom, cover it half an inch deep with clean sand; if it burns on the top, put a layer of sand or ashes over it. Sometimes the fire will not burn readily at first, because the air in the chimney is cold; in that case, burn a quantity of paper or shavings before trying to light the other fuel.

Finally, if there are no poultry, pigs, or cows to use the refuse of food, burn it at the back of the fire, with all the draughts open and the covers tightly closed, at some time of the day when there is no cooking in progress. The solid portions can usually be kept separate from the slops; tea leaves and coffee grounds can easily be drained. Above all, never allow slops or garbage to remain in the kitchen until they become offensive.—Juliet Corson.

WHAT A WIFE OUGHT TO KNOW.

Mrs. Dinah Mulock Craik had the following suggestions in one of her articles on woman's responsibilities in money matters: Very few men have the time or the patience to make a shilling go as far as it can; but women have. Especially a woman whose one thought is to save her husband from having burdens greater than he can bear; to help him by that quiet carefulness in money matters which alone gives an easy mind and a real enjoyment of life; to take care of the pennies—in short, that he may have the pounds free for all his lawful needs, and lawful pleasures, too.

Surely there can be no sharper pang to a loving wife than to see her husband staggering under the weight of family life, worked almost to death in order to "dodge the wolf at the door," joyless in the present, terrified at the future; and yet all this might have been averted if the wife had only known the value and use of money, and been able to keep what her husband earned, "to cut her coat according to her cloth," for any income is "limited," unless you can teach yourself to live within it, to "waste not," and therefore to "want not." But this is not always the woman's fault. Men insist blindly on a style of living which their means will not allow; and many a wife has been cruelly blamed for living at a rate of expenditure unwarranted by her husband's means, and which his pecuniary condition made absolutely dishonest had she known it. But she did not know it, he being too careless or too cowardly to tell; and she had not the sense to inquire or find out.

Every mistress of a household, especially every mother, ought to know what the family income is and where it comes from, and thereby prevent all needless extravagance. Half the miserable or disgraceful bankruptcies never would happen if the wives had the sense and courage to stand firm and insist on knowing enough about the family income to expend it proportionately; to restrain, as every wife should, a too lavish husband, or, failing in that, to deny herself all luxuries which she cannot righteously afford. Above all, to bring up her children in tender carefulness that refuses to mulet "the governor" out of one unnecessary half-penny, or to waste the money he works so hard for in their thoughtless amusement.

RECIPES.

POTATO CROQUETTES.—Two cups of mashed potatoes, two tablespoonfuls of cream, one teaspoonful of onion juice, one teaspoonful of salt, a grating of nutmeg, yolks of two eggs, one tablespoonful of chopped parsley, a piece of butter the size of a walnut, a dash of cayenne. Beat the yolks until light, add them to the potatoes, and then add all the other ingredients; mix and turn into a small saucepan; stir over the fire until the

mixture leaves the sides of the pan, take from the fire, and, when cool, form into cylinders. Roll first in egg and then in bread crumbs, and fry in smoking hot fat. This will make twelve croquettes.

CAROLINA PILLAU.—Boil a piece of corned pork weighing from five to six pounds. When cooked tender, take it out of the pot and set it aside. Wash a pint of rice and boil it in the water from which the pork has just been removed, after thoroughly skimming off the grease that will rise to its surface. When the rice is nearly done, warm the pork and place it in the centre of a flat china meat dish. As soon as the rice is done, heap it all around the pork, and serve hot.

IN THE KITCHEN.

The Cottage Hearth furnishes us with the following recipes:

BAKED APPLES.—Take a dozen or more juicy Baldwins, wipe and core, put into a tin baking-pan and fill the cavities with sugar; take a tablespoonful of butter and the same of flour, rub together until smooth; to this pour boiling water till there is enough to just cover the apples, grate nutmeg over the whole, and bake in a slow oven an hour or more. Nice for dessert.

APPLE CUSTARD.—Stew apples with the grated rind of a lemon added until they are soft, rub them through a sieve, and to three cups of strained apples add nearly two cups of sugar. When cold, beat five eggs very light, and stir alternately into a quart of milk with the apples; pour into a pudding dish and bake. To be eaten cold.

GERMAN NATIONAL CAKE.—Stollen, the famous German cake. Four pounds flour, a pound and three-quarters of butter, a pound and a half of pulverized loaf sugar, half a pound of sweet and quarter of bitter almonds, both of which should be blanched; six ounces of citron, four eggs well-beaten, a pound of raisins, a pound of currants, warm a quart of milk, add one cake of yeast, and turn into the flour. The sponge is set the same as for bread, and the butter and other ingredients are worked in after it has risen. When Bismarck had his interview with Napoleon, at Biarritz, he treated the emperor to a huge stollen as a national cake. Napoleon pronounced it delicious, and requested that Bismarck's cook should give him the recipe.

HOMINY CAKES.—Cold hominy left from breakfast one morning, may be utilized the next in cakes. Mix with cold hominy an equal quantity of wheat flour until perfectly smooth; add a teaspoonful of salt, and thin off with buttermilk, in-to part of which a teaspoonful of soda has been dissolved; when of the consistency of corn cakes, add a dessertspoonful of melted butter, and bake as usual.

HOMINY GRIDDLE CAKES.—If desired, cold hominy can be made into griddle cakes. To one quart of sweet milk put two cups of boiled hominy, two eggs, beaten a little; throw in a sprinkling of salt, and thicken with wheat flour, having first sifted in a dessertspoonful of baking-powder. If the hominy be cold, warm the milk, and rub the hominy into it before putting in the flour.

RIBBON CAKE.—Two cups of sugar, one-third cup of butter, one cup of milk, three cups of flour, three eggs, one teaspoonful of cream tartar, one-half teaspoonful of soda, a little salt. Add to one-third of the mixture one cup of raisins stoned and chopped, one-half cup of citron cut fine, one-half cup of currants, one teaspoonful of all kinds of spice, one-half cup of molasses and the same of flour. Bake in three tins of the same size, and put together with jelly, frosting, or the white of an egg between the layers.

PUZZLES—No. 7.

(A Group of Original Puzzles.)

CHARADE.

Are you able, my fourth, to discover?  
Read my first and second as you go:  
That my third just as plainly doth hover  
Before you I think I could show,  
These parts are before you, place each as it should  
be  
A word used when things arranged again could  
be.

ENIGMA.

My first is in Henry but not in Sam,  
My second is in oyster, but not in clam,  
My third is in drum but not in flute,  
My fourth is in shoe but not in boot,  
My fifth is in eagle but not in hawk,  
My sixth is in stroll but not in walk,  
My seventh is in horse but not in mare,  
My eighth is in look but not in stare,  
My ninth is in stable but not in stalls,  
My whole is a part of Niagara Falls.

A. E. COOK.

A EUROPEAN RIVER.

1st in vine not in grape,  
2nd in monkey not in ape,  
3rd in lady not in gent,  
4th in go not in went,  
5th in dollar not in cent,  
Whole is a river in Europe.

ALEX. F. GRAY.

My first is angry,  
My second an article,  
My third something that gives light,  
My fourth is a vehicle,  
My whole is the name of a large island.

JENNIE G. BRACKEN.

ENIGMA.

I am composed of 11 letters,  
My 1, 7, 3, 10, 4, is a particle of fire,  
My 2, 9, 10, 11 is a species of rabbit,  
My 6, 5, 8, 4, is to look for,  
My whole is the name of a well known poet.

RODDIE McLEOD.

ANSWERS TO PUZZLES IN NUMBER 6.

A DANGEROUS ENEMY.—Temptation.  
BEHADINGS.—1. Dear-ear; 2. Band-and; 3. Pear-ear; 4. Wheel-hed; 5. Butler-utter; 6. Phebe-hebe; 7. Shoe-hoe.

AN EXAMPLE IN ADDITION.—Twelve, twenty—20.

A BOUQUET.—1. Catch-fly. 2. Lady's slipper. 3. Hemlock. 4. Speed-well. 5. Buttercup. 6. Cowslip. 7. Solomon's seal. 8. Henbane. 9. Snapdragon. 10. Nightshade. 11. Blood-root. 12. Fox-glove.

A CHARADE FOR THE BOYS.—Dove-tail.

Would our puzzlers rather have four weeks instead of two in which to find and send their answers? If so let us know.

ED. NORTHERN MESSENGER.