

DOMESTIC DEPARTMENT.

HOUSEHOLD HINTS.

MANAGEMENT OF SERVANTS.—The *Herald of Health* says—choose your servants with care. If you cannot trust them, discharge them. Be firm, but do not fuss about trifles; remember they are human beings with like feelings and passions to yourself; and give a word of encouragement now and then—it is worth its weight in gold. Never take them, however, into your confidence with regard to your affairs; they look upon things from a totally different standpoint. The Mistress gives tone to the home. If she is careless and loose, they will be. If she is a scold, they will not respect her. If she is open-hearted, generous, industrious, careful and wise, the chances are those beneath her will be the same. Grave responsibilities rest upon you, and you are, in part at least, to blame if, through negligence and neglect of sanitary matters, illness comes into the house. An unhealthy home cannot be a happy one.

PLANTS may be watered at any hour of the day except when the sun is shining on the pot, or has just left it; for the earth gets hot when the sun shines on it, and then if cold water is poured upon the plants they will cool off too rapidly. The best time for watering flowers in summer is the evening, and in the winter time noon is preferable. Rain or brook water is the better for watering purposes.

A FINE effect for rockwork of indoor ferneries is obtained by applying two coats of boiled oil and ground black, then varnishing with oak varnish and afterwards touching up projecting points with gold bronze mixed with varnish and gold size.

AMONG PARLOUR ORNAMENTS is a miniature easel bearing a richly colored porcelain fan.

CORN STARCH makes the best paste for scrap-books. Dissolve a small quantity of it in cold water, then cook it thoroughly. Be careful not to get it too thick. When cold it should be thin enough to apply with a brush. It will not mould nor stain the paper.

TO CLEAN hair brushes, put a little ammonia or borax in a saucer, fill it with water, and put the brush in this to soak. A little alum added helps to stiffen the brush. When it is rinsed and placed to dry, be sure to put it in such a position that the water will run out, but do not lay the brush upon its face, it is better to hang it up.

TO RESTORE rusted and tarnished brass, rub with fine emery cloth or dip the metal in diluted nitric acid and then rub with sawdust; finally apply brassoline.

NOTES ON COOKING.

The art of arranging and serving dishes for the table is an accomplishment in itself. It is very reasonable that all things that go to make up beauty and harmony at the dinner table should add, as they undoubtedly do, to the appetite and digestibility of the food. One common article of food is the potato. If properly boiled in their jackets they are excellent; but the

trouble is they are often *not* properly boiled. They should be boiled slowly, and not too long or they will become water-soaked and indigestible. Put them over a brisk fire and keep boiling briskly until done, then drain well, sprinkle a little salt over them, put again on the fire for a few minutes to dry thoroughly, when you will find them white, mealy, and delicious.

Baked potatoes are great favourites with most people. Select medium sized smooth-skinned potatoes; wash and dry carefully, put in a medium oven for three quarters of an hour. Serve very hot in a dish *without* a cover.

Fresh meat (unless for soup) should be put to cook in boiling water.

Salt meat requires much longer boiling, and should be put to cook in cold water, and boiled slowly.

Both meat and poultry will cook quickly if a little vinegar be added to the water in which they are boiling.

If there is a doubt about the odor of poultry, a little soda added to the water in which they are cleansed will remove it.

Cauliflower should be tied in a cloth to cook.

Keep celery in the dark, and either in water, which should be changed once a day, or with a wet cloth wrapped about it.

Neither baked nor boiled potatoes should be covered after being taken from the fire.

A good blanc-mange is made as follows:—Sweeten and flavor one quart of very rich milk to taste, and set it over a slow fire; when it boils stir into it one ounce of gelatine which has been dissolved in a little water, stir steadily until it boils for a few minutes, then pour into moulds. A very nice blanc-mange is made by using cream instead of milk, or part cream and part milk.

Delicious blanc-mange is made thus: One quart of new milk, four table-spoonfuls of corn-starch dissolved in one pint of milk; set the milk over the fire, add three table-spoonfuls of sugar; when it boils stir in the milk in which the corn-starch has been mixed; as soon as it begins to thicken add two cupfuls of grated cocoa-nut, stir lightly, then pour quickly into a mould, and set away to get ice cold. Serve with cream. The cocoa-nut must be freshly grated, and not packed in the cups when measured.

Another kind of blanc-mange is made by adding grated chocolate to gelatine blanc-mange.

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