

## About the House.

### WHEN THE WIFE'S AWAY.

No one to kiss when a man goes home,  
No one to kiss when he leaves,  
No one to hold in his hungry arms,  
And none to console when he grieves;  
And only a house all littered up,  
And only a fire and a light,  
While his footfalls ring through the  
empty rooms  
That are chill with the air of night.  
And a man knows then how thin the  
veil  
Twixt him and the savage life,  
And he knows that the wall that sepa-  
rates  
Is the love of a gentle wife;  
For his dainty home with its pictured  
walls,  
With its tapestries, rugs and lace,  
Is no more to him when his loved one's  
gone,  
Than the heathen's abiding place.

No one to kiss when a man goes home,  
No one to kiss when he leaves,  
No one to hold in his hungry arms,  
Or to say "Never mind" when he  
grieves.  
But only a house all littered up,  
And only a fire and a light,  
While his footfalls ring through the  
empty rooms  
That are weird with ghoully night.

### THE HOUSEHOLD LINEN.

Careful housewives will look over their stores of linen frequently, and see what articles need mending or replacing with new ones. When sheets become worn in the middle, tear them in two lengthwise, hem both sides, and whip the selvedge edges together. This will make them last at least a third longer. Slips for small pillows can often be made of the ends of old sheets. Of course they will not be so durable as if new material were used, but it takes very little time or work to make them.

Almost every housekeeper admires handsome table linen. A good quality is always the cheapest in the end. The unbleached linen costs less, and is more durable than the bleached, and after a few washings, will be as white as the other. Colored table cloths and napkins may be used on the breakfast table, but white is usually preferred at any other time. The table should be covered with a silence cloth first and two or three thicknesses of old white blanket will do as well as any of the materials that are sold for that purpose. It adds to the appearance of the table, deadens the noise of the dishes, and makes the linen cover wear longer.

Mend or darn every tiny break in the table linen as soon after it appears as possible. Such places increase in size very rapidly, and the old proverb, "A stitch in time saves nine," is often exemplified. Ravelings of new linen may be used for darning the thin places, and if the work is neatly done it will show very little.

Colored table linen, or the handsomely embroidered centerpieces and doilies are often spoiled in laundering them, and the careful housekeeper will either wash them herself or have the work done under her direction and supervision. It is necessary to observe a few simple rules to insure success. They should never be allowed to become so badly soiled that they will require hard rubbing to get them clean.

Dissolve a tablespoonful of borax in a bucketful of warm, soft water, rub enough soap in it to make a good suds, and wash each piece in it. Rub lightly between the hands until clean, then rinse through one water, and dip in thin, boiled starch which has been slightly blued.

Table linen should never be very stiff, but a little starch is necessary to make it look like new. Borax should always be added to the water in which embroidered linen or delicately colored fabric of any kind is washed, for it cleans them quickly and easily, and does not fade the colors.

When choosing towels, it is advisable to have a few handsome bordered ones, but if one needs to consider the cost, the linen crash that is bought by the yard is much cheaper, and quite as satisfactory for every day use. Finish the edges with narrow hems, and put a loop of white tape on one corner to hang it up by.

### PUMPKIN PIES.

There are two ways of preparing pumpkin for pies. One is to cook it rapidly for about twenty minutes or half an hour in abundance of water, after peeling, removing the seeds, and cutting it in pieces. The other is to put the pumpkin, peeled and sliced, and with the seeds removed, into a pot with about two inches depth of water, merely to prevent its burning. The pot is covered closely, and the pumpkin is cooked slowly in this way for about six hours, when the water will be exhausted, and the pumpkin will be found to have acquired a certain sweetness which it never has when cooked in the more rapid way.

The old-fashioned way of making pumpkin pie is undoubtedly the best, though it is considered somewhat extravagant in economical times, because it calls for a large number of eggs. It is strange how many housekeepers reckon a recipe extravagant or otherwise according to the number of eggs employed, when, in point of fact, there are other ingredients, like butter, which

add much more to the cost of the recipe when generously used. One of the best ways of insuring economy in recipes is to use the ingredients so as to secure the most nourishment and involve the least waste. In the use of eggs in a custard or in a pumpkin pie we have the ideal elements of nourishment, simply and economically prepared. Hence, custard and pumpkin pies, having no upper crust, are the most wholesome kinds of pies the housekeeper can make, providing always that the under crust is properly baked and browned.

Take two cups of pumpkin, steamed by the second described process, add four cups of rich milk, half a teaspoonful of salt, two teaspoonfuls of ginger, one of mace, one of nutmeg, and one of cinnamon. Beat five tablespoonfuls of sugar with five eggs, and add them slowly to the pumpkin and milk. Add also a cup of cream. Bake the pies in an open crust. Like a custard or cocanut pie, they should be made considerably thicker than an apple or fruit pie. The old-fashioned brick oven baked pumpkin pie to perfection, because the under crust was thoroughly baked and browned.

A simpler rule for pumpkin pie allows a cup of pumpkin to a pint of milk, and one egg to every pie, with sugar, nutmeg, mace, and salt to the taste.

### LITTLE CHILDREN.

We are apt to think of summer as the season of life and growth and of winter as the season of natural death and the death of all life. Yet the opposite is the case. The rate of mortality among little children and in all human life, says an exchange, increases as the rays of the sun increase in intensity. The chill breezes of winter and the cold mantle of the snow, which purify the air with frost, are more kindly than the warm breeze of summer, laden as they are with the germs of disease arising from decaying animal and vegetable matter.

Infant children require special care in summer. The dangers of infancy which arise from summer heat are more than doubled when the little one is fed artificially. It is clearly the mother's duty, where the milk from her breast is sufficient to nurse her child.

Exercise in abundant fresh air and good, plain, but wholesome food, which will keep the mother in health, will keep the milk in good condition, under normal circumstances, until the child is nine or ten months old. At about this time, the milk, according to the best authorities, usually begins to deteriorate. Much, however, depends upon circumstances. No mother should wean a baby at the beginning of hot weather, unless she is absolutely compelled to do so.

It is never wise to disturb the digestion of a nursing baby by making any change in its food, or by giving it any additional food to that which it is accustomed to, in July, August, or even in September. If the child is well, the early spring months long before the hot weather comes is a good time to make a change from the food nature has provided to artificial food. Do not wean a child suddenly. Accustom it gradually to being fed with artificial food.

Try a different preparation of milk if the first does not agree with the little one. No one food agrees with all babies. What agrees with one baby will not necessarily agree with others. When the proper food is obtained do not make any changes until the child has teeth enough to be fed more substantial food than milk. It is better to begin at the beginning and feed a child that is being gradually weaned with a spoon. Do not use a bottle unless it is positively necessary.

### CHEERFUL MOTHERS.

How many of us mothers make it a business to be cheerful and set an example of self-control before our children and other members of the family? Of course, we are cheerful if we feel well and everything moves along smoothly, says an exchange, but how is it when things go wrong? Are we not disposed to be fretful and impatient? If so, how can we expect our children to be otherwise?

We believe, with a mother who writes on this subject in the Michigan Farmer, that the cheerfulness which should be one of the chief characteristics of the home life is often sadly lacking, solely because the example of a cheery disposition is not set by the wife and mother. One glimpse of her face as she begins the duties of the day is sufficient for the other members of the family.

If it bears the illumination of a pleasant smile as she passes from room to room, if her greeting to the others is bright and cheery, if she has a pleasant word for those with whom she mingles, they will catch the inspiration and the day will be made sunny and bright thereby.

If, on the other hand, she is fretful and impatient, if the children are given to understand that "mother is out of sorts to-day," it casts a cloud over every one, and in their play the little ones will be found bearing the impress of their mother's example in their manner toward each other. They, too, will fret and frown, will slap each other in perfect imitation of the way in which they are treated. Children are such perfect imitators that we must be very careful of our conduct or we will find ourselves reproduced in no very flattering manner.

It means a great deal to be a homemaker, not a mere housekeeper, but to make a true, happy home, one which children may look back upon with pleasure, when, in after years, they have left it far behind, and the mother who made it is gone to her reward.



M. NEUFELD.

Rescued from the Khalifa After Being in Slavery for Several Years.

### GOOD COTTAGE CHEESE.

In the first place it should be made of milk that has quickly soured to be of fine flavor, hence it will always be better in the summer than in the winter. The best vessel for making it in is a large, shallow earthenware jar, or one of the earthen "bakers" or "cooking crocks." Pour the sour milk into one of these and stand it on a rack or something that will keep it an inch or two above the stove, at the back of the stove. Heat until the whey feels a little hot, then turn the curd over in spoonfuls to heat from half to three-quarters of an hour. The whey must never reach the boiling point or even the scalding point, and should be so slowly done that the vessel is on the stove three or four hours; when done, spread a cheese cloth in a colander and pour in the mass; let it drain over night or for several hours; rub it fine with a silver or wooden spoon, or better still press it through a potato press. Salt it to taste, and add good, rich cream until it is the desired consistency. If the whey is allowed to boil or scald, the curd will be tough and granular—an indigestible failure; if not hot enough, the curd will not be firm enough to be cheese.

### HOW TO TEMPER GLASS.

Way to Make Your Lamp [Chimneys Last Twice as Long.

Tempered glass may be bought at a slight advance on the price of the ordinary kind. It is comparatively unaffected by changes of temperature, and is therefore much more desirable for lamp chimneys and gas globes than that which is untempered.

The process of tempering is a very simple one, and may easily be performed at home. Put the glass into a tin pan deep enough to allow it to be entirely covered with cold water. Set on the back of the stove until the water is hot, then draw it forward, let the water come to a boil, and boil for five to ten minutes. Then take the pan off the stove and set aside, glass and all, until the water is cold.

The chief cause of lamp chimneys breaking is the failure to wipe them dry after washing. A damp glass breaks much more easily than a dry one. Turning the wick to its full height and so heating the chimney too suddenly is another, and last, but not least, allowing the lamp to stand in a current of air, a bit of carelessness which often occasions the sudden cracking of the cylinder from no apparent reason.

### DISTINCTNESS OF SOUND.

The barking of a dog on the earth can be distinctly heard by a balloonist at an elevation of four miles.

### FRUIT CURE IS PRESCRIBED.

Fashionable Physicians Say That It is Followed by Marvelous Results.

Among the pleasantest of the prescriptions of fashionable physicians nowadays is the fruit cure. Abroad it is the great recourse of nervous women, overtired by the duties of Society with a big S. There they eat oranges, figs or grapes, according to the season. Here, earlier it was berries, then cherries, and now it is peaches.

You go to a fruit farm. There you eat as many peaches and drink as much milk as is pleasant to you; the appetite grows by feeding. Drink very little water and eat meat only once a day—but little then. It will be better if you compromise on a strong soup. Go to bed early and rise with the sun. See the cows milked if you like; at any rate, take a pint, two full glasses of new milk. Then take a walk of from one to five miles, according to your strength, and come home to breakfast of oatmeal, cream and fruit.

In short, you lead the life of a healthy animal, a life which rouses your torpid liver, stimulates your blood to healthy circulation and clears your complexion. Perhaps your doctor gives you medicine—more likely not, unless you are really ill.

It is a pleasant cure, and not expensive. Board on such a farm, will cost from \$5 to \$10 a week, according to the location. You may read, knit or sew if you like; pleasant occupation adds agreeably to the cure. The one thing forbidden is to worry. A month to six weeks of such a life is required to effect a cure.

### PARADOX.

Miss Askins—Do you claim to understand women?  
Jack DeWitt—Not I! I know them too well!

## COST OF A GREAT STRIKE.

### DISASTROUS EFFECTS OF THE WELSH COAL WAR.

Six Million Pounds Lost—Dire Distress Brings About By the Prolonged Labor Contest—Numbers of People Starved—Houses Devoid of Furniture and the Inmates Almost Naked.

The Cardiff correspondent of the London Daily Telegraph, writing ten days before the collapse of the Welsh coal strike says: In proof of the widespread and disastrous effects of the Welsh coal war, no facts can speak more eloquently than the figures contained in the following summary of what may be called "ascertainable losses."

Colliers' wages (18 weeks to August 13) at 3s 6d per ton	£1,306,900
Overseas freight (say) at 1s 6d per ton	1,962,685
Owners' margin (on 10s selling price), 2s per ton	433,152
Less product extra output of non-associated colliers	43,705,737
Railway companies' losses	903,775
Merthyr District Council	42,795,962
Merthyr Relief Committee	150,985
Seaman's wages	1,400,000
Dry docks (Cardiff, Newport and Barry)	175,056
Dock men and dock dues	450,000
Iron, steel and tinplate works	322,228
SPENT IN RELIEF.	150,000
Coalowners' Association	300,000
Colliers' Committee	20,000
Merthyr Guardians	24,000
Merthyr District Council	1,500
Pontypridd Relief Committee	900
Pontypridd Guardians and Council	433
Cardiff Trades Union	7,200
Cardiff Local Committee	2,900
Newport Local Committee	2,000
Barry Local Committee	6,600
Total loss	£6,239,262

This summary, it will be observed, includes only losses ascertained to date, and puts them at a very moderate figure. In my calculations I am convinced I have erred, if at all, on the side of moderation. A vast amount of money has been lost in directions which cannot now be gauged, and much of which will probably never be revealed. It must be recollected also that the figures cover eighteen weeks only, that is, up to last Saturday, and the stoppage still continues.

### PITIFUL SIGHTS.

The most pitiful sight in the streets of Cardiff, Newport, Barry and Penarth, at the present moment is the large number of respectable artisans strolling about, "out of work," through no fault of their own, but simply because the concerns with which they had been engaged are unable to proceed on account of the strike. Not alone are the men who had been engaged in loading the ships with coal at the docks unable to find employment, but the trade dependent upon coal are affected, and, with the decrease in the amount of money in circulation, other trades have suffered, until it is difficult to tell where the effects of the strike come to an end. With so many thousands of men earning no money, there is the additional hardship of increased prices in the markets for many imported commodities, the lack of coal cargoes having directed vessels employed on home-chartering to other ports.

The members of local relief committees have had saddening experiences. A woman at Cardiff was given an order for half a crown. Out of this she bought one packet of cocoa and spent the rest in bread. The grocer from whom she made the purchase asked if cocoa without milk and sugar would not be rather hard drinking, and the reply was that it would be better than the cold water which the family had been confined to. The tradesman gave her some sugar as a little luxury.

### STARVATION RATIONS.

The people have been reduced to starvation rations. Many of the men are away "on tramp" looking for work, and the women have sold everything possible. Doleful tales are told about the manner in which the household goods have gone to the pawnbrokers; then the pictures and ornaments, then the furniture, even to the bedsteads and bedding; the plates and dishes and cups have gone, one or two at a time, for a few pence with which to buy bread; then they have been obliged to take away the very clothes. Thus, one Cardiff woman went to the committee to appeal for help. She had sold her last chemise, and her only clothing was an old petticoat and an equally old dress, with a pair of boots and stockings. And she was only one of dozens that are known to be in a similar plight. A glance inside some of the houses shows how far this sort of work has gone, for there is nothing to be seen but bare walls. Amongst the cases relieved by one of the Cardiff committees are the following:

### SOME CASES RELIEVED.

A woman has been living with six children, all under eight years of age, upon the barest crusts. Everything that she could sell, went to the pawnbroker and, at last, for two days, all they had to eat were two raw cabbages. But this is not all the woman in suffering. She had not paid her rent and the bailiffs were sent to her house to distraint or evict. A coal-trimmer's wife is left at home with six children while the man is away looking for work. She has been ill, had had no food when she applied on Tuesday evening, since Sunday, and was suck-

ling a child. In an almost similar case a woman was found with a baby only a few months old. The woman had had nothing to eat for two whole days, and for the same period the child had been sucking at an empty bottle; all that it had received was some water. As readers will readily understand, the poor little thing had been crying nearly the whole time. A further case reported was that of a woman expecting her confinement daily. She had nothing but the bare boards of the bedroom to lie upon, and had six children already. All the food that she got was obtained through the relief committee.

### TURNED INTO THE STREET.

The misery of some of the people in Cardiff has been increased by the action of house agents. Many of the landlords have consented to forego their rents, but several have acted sharply. In far too many cases the bailiffs have been put into possession and the poor people turned out. The result is that in some six-roomed houses there are three and four families all huddled together. The window-blinds are gone, and so that people shall not be able to look in the tenants have smeared over the glass. In order to preserve decency, the women and children sleep together in one room, and the men go together in another. At Canton, Cardiff, one Monday morning a boy at one of the schools was found crying. In an answer to his teacher he said that he had had no food since Friday. The teacher sent out for something. When he offered it, the boy grabbed at it, but instantly fell forward in a fainting fit, and remained in an unconscious condition for a considerable time.

The distress is responsible for at least three suicides—one the wife of a small tradesman at Mountain Ash, another of a Newport labourer, who lay down in front of a train, and the third a bailiff at Merthyr, against whom a popular demonstration was made on account of his action in evicting tenants. This week another woman in the colliery district made a desperate attempt at suicide.

### SLEEP IN THE FIELDS.

Crowds of colliers travel daily from the Rhondda to Tonyrefail, and thence across the Garth Milog Mountain, which has a more or less famous sulphur spring, to Llanharan, where they sleep in the park and the fields, and in whatever public house will give them free quarters. Sheep have been mired from the mountains, and poultry from the farms, but the sympathetic farmers have taken no steps.

A collier's wife, starving at home, set out to tramp from Pontypridd to Hereford, carrying a suckling child. On the way the little one died at the breast. Three little ones in St. Mary's National School, Cardiff, fainted one recent Monday morning. Inquiry proved that they had had no food since the previous Saturday. The head-master of this school has given up his holidays in order to remain at home and look after the little ones who are dependent upon the relief given through the school. A collier when offered bread by the Pontypridd Relief Committee, begged for a little milk instead, and it proved that his baby had had no milk for days.

### ON THE VERGE OF STARVATION.

It is true no actual deaths from starvation have been reported, but numbers of people, and especially little children, are on the verge of it. There is, for instance, the report concerning a family starving in a furnitureless house at Pontypridd, the husband away looking for work, and no relief arriving because the man is not at home to claim his share of the distribution at his colliery; of another family, also without relief because the distance at which they live from the colliery would cause larger expenditure in railway fare than the relief itself; a third case, in which a whole family at Pontypridd is being supported by a kind-hearted neighbour; and a fourth instance, of a scene in Penrhinweiber School one afternoon, when several children were found crying silently at their lessons, and inquiry elicited the fact that they and thirty or forty others had had no food at all that day.

It is estimated that in Cardiff alone 10,000 little children daily suffer unsatisfied hunger. Relief has been given by means of distributions of food at the schools, but the schools are now up for the holidays, and the children have few to care for them.

### OTHER TRADES AFFECTED.

Tales of the direst poverty afflicting classes of the community who are not strikers, nor the friends of strikers, but who suffer through the strike, multiply on all hands. Many scores of sailors are utterly homeless at Barry in consequence of the stoppage of coal exports, and fifty were found one night sleeping in a limekiln. At Cardiff, while the schools were open, some well-fed children daily took bread and other food to school for their starving fellows, of whom hundreds in each school had but one meal a day, and that provided by charity. Revelations made by the visiting members of relief committees in Cardiff, Newport and Barry, and in the iron and steel works districts, are appalling, and the present movement has done much towards unveiling instances of the pathetic, unyielding, perpetually self-defeating pride of the poor. The call on all hands is for funds with which to relieve the famishing.

### SUSPICIOUS ACTION.

Why are you skeptical about the sincerity of that temperance speaker? Well, he tried to blow the foam off a glass of water.

### A LIFE SAVER.

Sam, will yer go out inter deep water an' make believe yer drownin' I want ter try my dog.

### NEWLY NAMED.

Gobang does not call the pawnbroker his uncle any more.  
No?  
Oh, no! He calls him his coaling station.