

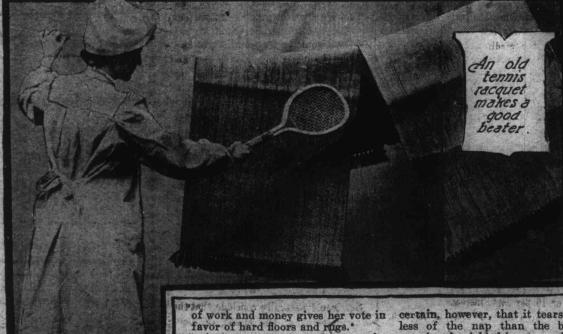


capacity of housemothers of moderate means. They must be swept twice a week, we are told, and dustamong these the demand for hard floors and rugs, which has ined daily, if one would keep one's house decent. Putting aside the creased and prevailed throughout our country within the last quarter century. The rage for rare and costly rugs is reckoned among the sinful misuses of wealth, which ocquestion as to the composite nature of the dust removed, and which would, if left in a woolen carpet, find its way gradually, but surely, into the lungs and stomachs of those cupy the thoughts of professional casuists, who furnish copy (at regular rates) for magazine columns. In fact, hard floors and movable floor who walk, sit and sleep in the rooms thus made "comfortable," let us reacoverings are sensible innovations, because healthful and economical. son together over this same obliga-Our grandmothers prided them-

A soft hair broom is usually sold for this purpose. I find a stiff, staunch, rather broad besom of the Their floors were of soft wood; ered with a snug bag of red na Their floors were of soft wood; refuse odds and ends of boards were reckoned good enough, since they would always be covered. Dirt, beaten fine by the broom, sifted through ingrain, three-ply and rag carpets and it does not scratch the polished

into the cracks below; and with dust went "germs." When disease got into a house and stayed there, the affliction was accounted "a visitation of God." Carpets, however, grass and swept on both sides. After scrupulously "broom-elean," were which leave them lying on the grass, sure breeding places for perils invisible to the naked housewifely eye.

There are still honorable women now a few who object to hardwood housetop or in a vacant lot or in a



of work and money gives her vote in favor of hard floors and rugs. A carpet sweeper takes up the it does not wear away the carpet. fact. One must go down upon her sweeping. Have ready, when this is

Those who empty the reservoir of woolen fluff after each sweeping may incline to a different opinion. It is and about the base board do moths two gallons of gasoline. Go into the

Meals for a Day.

BREAKFAST: Rice, crab-apple jelly and cream, johnny cakes, coffee.

LUNCH: Scotch broth, pineapple and nut salad, biscuit toasted with cheese, angel puff, tea.

DINNER: Codfish turbot in shells, baked veal steak, baked potatoes, parsnips, ple-plant pie, cheese, black coffee.

TO MAKE SCOTCH BROTH.

One-half cup of barley, two pounds neck of control that control turing only and celery, two quarts of cold water, one-quarter cup each of carrot, turnip, onlon and celery, two tablespoonfuls of butter, one of flour, two teaspoonfuls of salt, one salt-spoonful of pepper, one tablespoonful of chopped parsley.

Scrape the meat from the bones, rejecting fat and skin; cut into dice; add vegetables and three pints of water. Simmer three or four hours, then add the pint of water in which the bones have simmered, taking care not to let the water boll away. Thicken with the flour cooked in butter.

FOR ANGEL PUFF.

Beat whites of twelve eggs stiff, add two cups of sugar and one teaspoonful of vanifia. Bake in two layer cake the in an even oven forty minutes. Serve with wipped even.

This sounds impossible, but is really easy and delicious.

VEAL STEAK

is much more wholesome if covered with cgg, breat-sumbs and seasoning and then baked three-quarters of an hour.

SALT CODFISH
makes excellent turbot and is very attractive if baked in shells.
F. B.

1. I should like to know how to make vinegar with yeast cake, brown sugar and rain water. Do I want anything else, and in what proportions? I dislike cider vinegar.

in what proportions? I dislike cider vinegar.

2. Can light brown sugar be used in raking jelly?

3. Must Chile sauce, piccalilli and spicdlackberries be kept airtight to keep?

4. Can string beans be canned for future
use?

5. How to can ripe tomatoes and cranberries in cold water?

6. Can the pails that syrup or golden dip
comes in be used in canning?

7. Can you salt ripe tomatoes down as you
do cucumbers?

Mrs. W. E. B.

Meals for a Day.

certain, however, that it tears away That the sweeper upon rollers does not get into corners is an admitted



and buffalo bugs most love to congregate. In these favorite retreats our distracted housewife is almost certain to fi 1 flourishing colonies of the squarers upon opening the ome after the summer's outing. Should her worst fears be realized her best course is to have the car pet taken up and sent to a steam cleaning establishment, filling all cracks with gasoline and gum cam-

phor while they are gone.

The second-best course is to cover the carpets with fine salt, and to sweep this into the woof with a with a stout, clean broom by going against the nap, and out of the carpet by following the grain in a second

room in broad daylight with this mixture in a can with a long spout. Saturate the edges of the carpet with it, pour into the cracks at the top and the bottom of the base board. Hold not your hand until the suspected portions are drenched and dripping.

This done, shut up the room close-

ly, lock the doors and take the key out. Let not a creature open or enter the precincts for twenty-four do in, then, in broad daylight and open the windows.

The hardiest vermin that ever preyed upon woolen stuffs and housewifely sensibilities are not proof against this process.

The Housemothers in Weekly Conference WISCONSIN member contributes a tentative list of meals for a day for people of moderate incomes. I wish she had inclosed the approximate expense of the same. Just now we are in eager quest of ways and means by which a family of four, or even two, can eat nourishing food for a week at an outlay of \$1.50. Will some level-headed womantry the accompanying menus for one day, and let us know what it costs to put them upon the table?

paved back yard-but in the open air, and, when practicable, in the sunshine. Fresh air and sunlight are the sworn enemies of malevolent

When you close your quarters for the summer—or for the winter, for that matter—have every rug well beaten. Flexible rods that do not abrade the nap or break the web are best for this purpose. The wrong side of the rug should be beaten first. To pound the right side is to drive the dust into the fluffy surface. When thoroughly beaten, the rugs should be as thoroughly sunned. If this cannot be done, make a "smudge" of sulphur scattered upon a pan of burning coals in the bottom of a large packing box, and lay the rugs, one by one—wrong When you close your quarters for lay the rugs, one by one—wrong side down—over the fumes, shifting to subject a new part of the fabric to the disinfectant every few minutes. Don't wait for the smell of the sulphur to leave it before rolling the rug, wrong side out, in burlaps or stout, unbleached muslin. Sew up one end, drop into the hollowed centre a handful of camphor balls, close the open end securely, and defy moth and microbes for the next ten years. If no eggs and larvae are left in the rugs and the sewing is properly done, none can get in. There is no such thing as spontaneous generation.

THE OTHER SIDE

to rip out the stitches, put away the the camphor smell and lay them down upon freshly polished boards. Some of us live in houses which were built before the hardwood era.

were built before the hardwood era. The refuse boards mentioned awhile ago are irregularly laid and of soft wood that does not take kindly to paint or varnish. Carpets are a necessity—more's the pity! To lift them every spring involves labor, expense and inconvenience to the woman of limited means, which she can ill afford. They cannot be properly beaten on the roof or in the back yard; a man must take them up, and a professional "carpet man" must lay them down. When these things, and the duty of weekly sweeping and daily brushing are taken into account, our economist

Here is a list of suggestions worth reading—and recollecting—from a valued contributor:

To preserve real thread lace from turning dark after it has been cleaned, lay it away in a box with a mixture of pulverized magnesia and French chalk, equal parts, sprinkled plentifully in the folds.

To remove red iron rust: Cover the spots with salt, moisten with lemon juice, let the article stand a time, adding more salt and lemon. If not successful with these, use for fast colors muriatic acid. Spread the cloth over a large bowl of hot water, touch the dry spots with a drop or two of the acid. When the rust disappears, rines several times in clear water, and then in water in which there is a little ammonia.

To bleach unbleached cotton the following is excellent: One pound of chloride of lime dissolved in two and a half quarts of warm water for a web of forty yards of cloth. First soak it in soapsuds. Put the lime in a strong bag, as it must not come in contact with the cloth, and when white boil and rinse thoroughly. The lime will not eat the cloth if directions are followed.

Your remarks on kerosene were needed.

Your remarks on kerosens were needed, for the indiscriminate use of it is dangerous. I knew of a very good lady who, being told to use it to help the growth of her hair, used it so freely that it penetrated and caused her such loss of mind that she forgot her own name. Sometimes I have used kerosene in a family given to croupy colds. I mixed it with land, which prevents all soremes, yet allows the oil to effect a cure. It may be rubbed on the most delicate chest. I have also used it as a gargle to prevent diphtheria, with good



Scotch Broth. No. 2. Scotch Broth. No. 2.

To Make this requires two pounds of neck mutton, a large slice of turnip, two slices of carrot, one onlon, a stock of celery, haif a pint of barley, three pints of cold water, one tablespoonful of thour, one tablespoonful of butter, one teaspoonful of thour, one tablespoonful of butter, one teaspoonful of the control of the con

Cream Peppermints. Put a pound of white sugar and one and one-half teaspoonfuls of cream of tartar in a teacupful of cold water. Str until dissolved, then boil until a little of it, cooled in water, can are rolled into a ball with the fingers. Remove from the fire, allow it

FINANCIA

Is in a Sad Condit standing Sco Switching of Up Appearan

This is the time for an e the public accounts. On ev quiry is being made into the business concerns; for value affected through the suspic geration which has affected lent spirit of enquiry. stewards of the people, times, must render an accestewardship and submit to WELL FOUNDED SU

If the statements of the i defence; that apology raplanation is the burden satisfactory appear better which it is advanced. On DIRECT TAXATION is the taxation; the public have to believe that it is a form mentary Revenue Tax, wi TAXATION in one of tionable forms. For it is ied on a class least able t lator bears it also; but burden; for he, pays ou dance; but the homeste

WITHOUT INTE The Premier boasts the and a half the Provincial has been carried on wi ment of a dollar of inter ment is plausible; and few defunct enterprises, ant liabilities were om debit side of the ledger. does not tell his audience \$300,000 of last year's have been carried over Yet he did not deny the the Legislature when he portunity of doing so. 1 his audiences that mon paid last year were not added to this year's ch not tell his audiences th Government is on trial; is performing the duties which in 1905, the people were assured the Autono

generally parts with a

long deliver them. was, on the actual recei tures for the twelve mo year \$482,280 and inc penditure the \$300,000 ried into this year and ly \$800,000 results.

THE \$1,167 SU The utmost that the \$1,167.72, the receipts \$2,420,400.67; the exp 232.95. To get even so was a difficult task; fo ing of several unexpec the form of revenue t plished. . The Govern ancial year 1907-08 w \$482,280.14; it receive yond what was estim was able to use \$1,047 hardly appear in the

THE BATH ROOM AND BATH ROOM ETIQUETTE

Ly Mary E. Carter Copyright, 1905, by A. S. Barnes & Co.

ashionable follies

seles upon keeping carpets "down"

for a term of years, yet keeping them in good order all the time.

Copyright, 1905, by A. S. Barnes & Co.

URING periods of cleaning and settling it is very essential to guard bath rooms against abuse through misuse. Scrubwomer and those who generally do rough work cannot be expected to realize the very great importance of keeping everything that pertains to a bath room in dainty condition, for they have neither training in nor time for careful ways, and are usually much hurried, going from place to place about a house doing the hard work that falls to their lot. Therefore they are not to be blamed for any damage, if no provision has been made by a responsible and interested person for guarding a bath room and everything in it from being defaced while cleaning is in progress.

Of course, where there is a house-maid's closet, with hot and cold water faucets and a waste basin of ample dimensions for receiving pails of water dashed into it in a hurry, the bath room can then be locked and kept in perfect condition against the coming of the family who are to live in the house. But then the waste basin should have something placed in the bottom to hold back all clogging stuff, or that pipe may get choked. An ordinary wire sieve set in over the opening, or an old colander, will answer the purpose. They can be lifted as often as necessary and the dust and refuse collected therein sent below to the garbage can. But if there be no such place convenient for the workers to use, they will have to go to the bath room, for the steps of day-by-day tollers should always be considered and no more imposed upon them than the exigencies of the occasion demand. Therefore, if the bath room must be open to them, every means should be employed to protect it from injury.

KEEP PLUMBERS AWAY

KEEP PLUMBERS AWAY

Before any cleaning begins the floor, if of hard or stained wood, ought to be covered with strong paper fastened down to keep it immovable under the treading of feet. There is a stout dark paper which comes in rolls for protecting floors during cleaning times, always used by skilled floor polishers, that bears very hard usage without tearing. This paper is the best thing that the writer knows of for such occasions. The bathtub and the basin-can both be protected by placing in each, over the waste exit, the in... a rubber mats that come for that purpose. Upon these palls can stand without marring the porcelain or marble.

Waste water should never be thrown into a bathtub because it makes extraordinary cleaning frequently necessary to prevent staining the tub. Whatever place may be chosen for getting rid if the dirty water during cleaning times, rigiliance will be requisite to avoid choking the pipes, and something easily re-

to hold back the matted stuff that commonly collects at those times. This is one of many instances during house-cleaning when the proverbial ounce of prevention spares some one pounds, shillings and pence of expense for cure. An carly call upon—and from—the plumber for repairs is not invariably fraught with unalloyed pleasure to a household, either immediately or when the inevitable bill is presented for payment. Far better, by a little forethought and painstaking, avert possible mischief than experience the vexatious consequences of one's own omission to safeguard exposed places. It is childish to biame others for damage occurring because of our own indolence or negligence. Better is it to accept blame with responsibility, and be wiser the next time.

USEFUL FURNISHINGS

There are various inexpensive conveniences and aids to tidy housekeeping which make small extra jobs that are much easier attended to at settling time than later on, when everything is in

much easier attended to at settling time than later on, when everything is in order.

One very great convenience in a bathroom is a towel bar at a suitable height, placed against the wall all around the room, except where it would interfere with other stationary furniture. Bars of heavy glass or nickel plate are easiest kept clean.

Every bath tub should be provided with a large sponge-holder of wire or metal, and a soap-holder also, either of metal or india rubber. They all should hang, not stand, on the bath tub's edge. Over the face basin, or else beside it, another soap-holder should hang. It is less trouble to keep things looking nice in a bath room where nothing is allowed to stand on the basin's edge or on the bathtub, because when left on those places they are apt to get pushed about and have no settled about.

A set of inclosed hanging shelves can be used for many things needed in a bath room; they will, at the same time, aid in preserving order. In fact, that end should be always in view when house-settling is going on. Ingenious people can contrive many inexpensive additions to a house that will cultivate habits of order in those who seem most disorderly.

Three or four large double clothes hooks screwed upon the inside of a bath room's door, and left exclusively for the use of persons going in there for a bath, are among the requisites for that room. No one should be allowed to monopolize anything in a bath room used by several persons. It should be always free and open to all, and invariably left in order by the last bather. A bottle of inodorous disinfectant ought always to be kept in every bath room but beyond the reach of children. At least once a week some of the bottle's contents should be poured down every waste pipe.

Coming home after a summer by lake or sea or among the hills, all you have to do with the coverings is wrappings for Lext season, air the rugs for a few hours to rid them of

Mrs. W. E. B.

1. Never having heard of vinegar manufactured of the materials you enumerate, I cannot answer your first query. Perhaps somebody else will. A fair quality of vinegar may be made of tea, well sweetened and left to sour. Grapes may also be made into vinegar.

2. Yes, but the jelly will be darker than if made with white sugar.

3. Pickles, proserves, jellies and canned things of all kinds keep best when the air is excluded. If is not absolutely necessary that any of the articles you name should be sealed while hot; yet it is safer.

4. Recipes for canning string beans have been given several times in this department.

5. I might say the same with regard to the cold-water process. Keep them upon the ice until you are ready to put them up. Stirilize tops and rubbers in boiling water. Pack fruit or vegetables in glass jars; set under cold running water until the glasses everflow; clap on the tops while the water still runs over the jars. Some set the jars in a deep pan