

Household Suggestions.

The Good Housekeeper

How can I tell her?
By her cellar,
Cleanly shelves and whitened wall;
I can guess her
By her dresser,
By the back stair-case and hall;
And with pleasure
Take her measure
By the way she keeps her brooms;
Or the peeping
At her keeping
Of her back and unseen rooms;
By her Kitchen's air of neatness,
And its general completeness,
Where in cleanliness and sweetness
The "rose to order" blooms.

House Cleaning Notes

The cleaning of the cellar is surely the dirtiest, most disagreeable job of the whole year, and when finished the most satisfactory. No germs from decayed vegetables, mold, or spoiled fruit shall find their way through any floors to the living rooms above. Fruit cans in doubtful condition are placed by themselves, to be opened first when needed. All others are carefully wiped dry—the cellar has been unusually damp this season—sorted and moved to clean, dry shelves. Potatoes and other vegetables in perfect condition are in barrels and bins. Fresh lime has been sprinkled freely on the floor next to the walls and a pleasant odor abounds.

To Wash "Comforts" and Carpets.

The most successful way of washing comforts is to hang them on the clothes line, moisten all soiled places, and rub with soap; then wash thoroughly with the hose, and leave to drain and dry. When dry, they will be sweet, clean and fluffy, with no matted or soapy cotton. I have found the same method fine for ingrain carpets.

In papering a room, remember that large patterns and dark colors will make it appear smaller, while a plain or striped paper, if a light hue, will give an impression of increased size.

To keep tiles bright, put a tablespoonful of paraffin into a pailful of water and wash them with it occasionally.

When blankets are put away for the summer cut up a bar of well-dried yellow soap into thin pieces and put them among the folds to keep away the moths.

Frequently when the top of the dining room table is very dull all that it needs is washing. Wipe it off with a soft cloth dipped in water with the chill removed. Then rub with a dry piece of flannel until the polish is restored.

Lemon-juice will cleanse other things besides the skin. Copper may be cleaned by rubbing with a lemon-skin and salt. It should be wiped at once with a cloth of chamois. Iron-rust and ink-stains may be removed from linen by rubbing with lemon-juice and salt and then exposing the spot to the sun.

To clean brass faucets, one tablespoonful of salt, two tablespoonfuls of vinegar; rub with cloth, after which polish with flannel cloth.

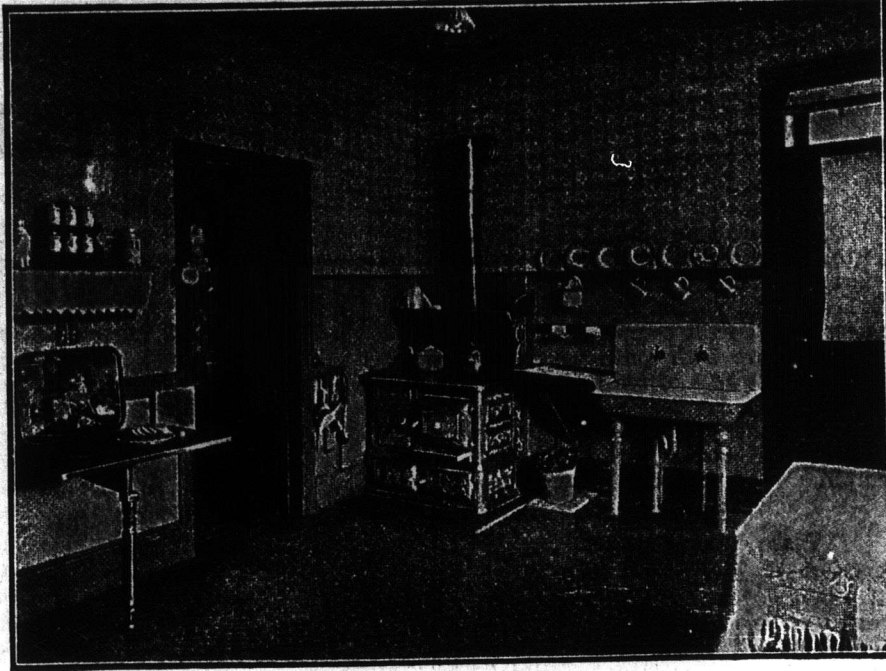
Wear dark blue or black glasses when putting curtains on stretchers out-of-doors or when hanging clothes out in a glare of sunlight, or in the reflected light from snow. Often a severe headache, caused from the blinding light, may be avoided in this way.

Pieces of soap may be utilized in many ways. When the cake of toilet soap becomes thin put it aside for a few days until the new cake has worn down a little, then while both cakes are wet press them together and let them rest for a day. As the cake grows thin, add it to the next cake in the same manner. Or, the pieces of soap may be dried and then pounded to a powder and used with bran in taking a bran bath. Household soap may be used in the soap-shaker or dissolved for use when washing woollens or colored clothing. It does not pay to form it into new cakes.

Do not be tempted to experiment with every furniture polish. Never use anything on woodwork that you do not know all about. Doing over ruined furniture is costly and varnish is easily hurt.

Old brass should be cleaned by pouring strong ammonia on it and then scrubbing it well with a brush and rinsing it in clean water. After it has been dried and polished it will look quite beautiful.

A square of house flannel of the stoutest and coarsest description made into a bag and put over the broom is



A kitchen with an "air of neatness."

the best means of sweeping boards or linoleum. When slightly dampened it takes up instead of scattering the dust.

Finger marks and stains on porcelain, wood and window panes can be easily removed with coal oil on a clean soft rag.

Brooms should be washed occasionally in soapsuds and ammonia, rinsed in clear water and dried in the sun.

Hairbrushes may be cleaned with borax, ammonia or soda; borax is possibly the best. Dissolve the borax in boiling water and add cold water to the liquid. Allow one tablespoonful of borax to one quart of water. Have the brushes free from dust and put them in a washbowl with enough of the borax water to cover the tops of the brushes. Soak ten minutes, then sop well in the water, being careful not to wet the tops of the brushes. Rinse in plenty of cold water and dry in a current of air. Do not have the water hot and do not dry in the heat.

Stains on Marble.

In the treatment of stains much depends on what has caused them. Marble is one of the most difficult substances to deal with when removing stains. Even the weakest acid will attack the marble and should not be employed except in the hands of an expert. The following treatment will remove many

kinds of stain from marble: Dissolve half a pint of sal soda in one pint of boiling water, stir into this half a pint of quicklime and enough whiting or fuller's earth to make a paste like thick cream. Spread this on the marble and let it remain two days longer. Scrape off and wash clean. If all the spots are not removed this treatment may be repeated until the marble is quite clean.

Sprinkle your rugs with rolled-up particles of wet newspaper.

The Clean Painted Walls.

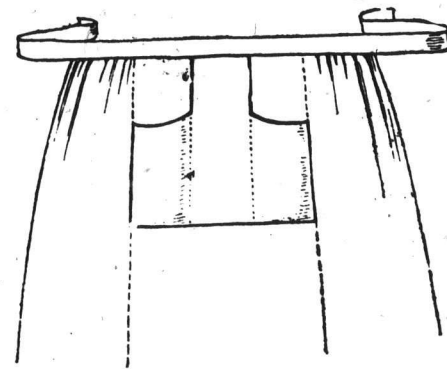
To two gallons of lukewarm water, add a heaping tablespoon of baking soda, stir until well dissolved, then with a large sponge wash the walls with it, rinse them with clear luke-warm water and dry with old, soft cloths.

Keep Kitchen Clean.

Spread newspapers on the kitchen table before preparing a meal. The vegetables may be prepared dry and the peelings and refuse may be gathered up with the newspaper and put into the garbage can, thus leaving the table clean and it will only need wiping off ordinarily.

Improved Kitchen Apron.

All women know how a kitchen apron wears out in the middle of the front. I make my apron of three widths, as



extra piece into the band, at the bottom edge and along the dotted lines. This gives two handy pockets to carry dusters in while working. But the main idea is that this upper piece wears the hole, and then I remove this piece, replace it with another, and the whole apron is as good as new. I have replaced this piece on an apron five times before the rest of the apron wore out, so I have every reason to believe this device doubles or trebles the life of an apron.

The Whisk Broom as a Labor Saver.

For sweeping carpeted steps nothing is more useful or effective than a stiff whisk broom; if the broom be slipped

into a clean bag of cheesecloth it becomes equally valuable for cleaning uncarpeted steps. When necessary to make up a bed soon after its occupancy turn back the covers, smooth out the lower sheet, give it a brisk sweeping with the whisk broom, and then replace the covers. Mattresses should be thoroughly swept once a week. Use a whisk broom for dusting upholstered furniture, for sprinkling clothes, for the kitchen sink and for keeping the kitchen range clean a whisk broom is much better than a brush.

Recipes

Salmon "Some Other Way."

Company had come unexpectedly to tea and the good woman was taking down the can of salmon.

"Oh, mother," said the little daughter, as the mother's deft fingers run the opener around the top of the can, "do give it to us some other way. We had cold salmon right out of the can at their house when we went to see them."

The mother took the hint. She carefully picked the bones from the fish, and with a fork tore it in small pieces and mixed with it a sufficient quantity of bread crumbs and beaten egg, rolled it in croquettes and fried them in hot lard until a nice brown. If she had had more time at her disposal she might have added to the contents of the can, one well-beaten egg, one cup of bread crumbs, salt and pepper, made it into a loaf, set in the steamer over boiling water and served hot or cold.

Canned salmon is a good stand-by and has helped the housekeeper out of many a pinch, but when a family has it served too often right from the can, they begin to wish that the man who invented a method of canning salmon had never been born. Why not take a little pains and serve it as a salad, or in croquettes or a loaf or creamed on toast or in some other way, just as tempting?

"Dainty Bit" Biscuit."

Sift together, one quart of flour, three teaspoons of baking powder, one-half teaspoonful of salt, one-half teaspoon of sugar. Mix thoroughly with one cup of lard and butter mixed, and enough milk for a soft biscuit dough. Roll out to one-half inch thickness, spread lightly with melted butter, then sprinkle with finely chopped cold boiled ham. Cut with very small biscuit cutter, and bake at once in very quick oven. Serve at once without butter. Instead of spreading the dough with melted butter and ham, I sometimes cut the biscuit and then spread with whipped cream before baking.

Warmed-up Meat.

A very good way to warm up a joint of meat is to steam it in an ordinary potato or pudding steamer, allowing ten minutes to each pound if underdone, from five to seven, according to thickness, if well done. The meat will be very tender recooked in this way.

Salmon Mayonnaise.

This may be made either with cold boiled salmon or with tinned. If made with boiled salmon two or three pounds will be required, and after this is cooked it should be skinned and left until cold. Two lettuces, mustard-and-ress, half a cucumber, two or three tomatoes, and one hard-boiled egg will be required. Place the fish in a silver or glass dish and pour the mayonnaise over it. Then, if liked, the salmon may be decorated with chili, parsley, or lobster-coral. Wash and drain the lettuces carefully, and shred them across with a silver knife; mix with the mustard-and-ress, and pile the whole round the salmon. Slice the cucumber and mix with the salad; cut the tomatoes in crescents, quarter the eggs and arrange alternately on the salad.

As a vermifuge there is nothing so potent as Mother Graves' Worm Exterminator, and it can be given to the most delicate child without fear of injury to the constitution.