

## THE HOUSEHOLD.

## CHILDREN'S TABLE MANNERS.

(By Prudence Rhodes.)

The fashion of allowing servants to oversee children's meals is responsible for the formation of bad habits in early life, which no amount of after correction is sometimes sufficient to counteract. I have seen the eighteen-year-old son of a United States Senator spread a whole slice of bread at a time, and bite from it balanced in his hand. The manners of a somewhat younger boy of a prominent writer would disgrace the son of a mechanic. While you have no right to inflict the company of a two-year-old baby upon your guests at the table, in order that he may not be an affliction to his own friends later in life, it will be well to begin forming his table manners as early as he can be taught to handle his knife and fork.

That it is possible to do this except at much sacrifice of your own personal comfort I do not assert. Where the mother must look after the habits of one or more young children at the table, the father should take upon himself the duties of carver and helper. If there are older brothers and sisters in the family, let them help to bear the burdens, and so conduce to the general peace. I have in mind a family, where the eldest brother sits with a younger brother on either side of him, aiding, correcting, teaching and guiding them patiently and unobtrusively, so that conversation is scarcely interrupted, while the mother is left to take her dinner in such ease and comfort as otherwise would not be possible. One can scarcely overestimate what a help in society graceful table manners are, nor, indeed, what a hindrance bad manners may prove. The graceful and dainty way in which one eats soup, handles a fork or breaks his bread, stamps one as having been used to good society or to the opposite; rather it places the stamp of his breeding upon him, for I have seen a celebrated musician, whose table manners were most reprehensible, but who was yet used to the best society. Much is often, however, forgiven to genius, which would not be tolerated in an ordinary person. — Agriculturist.

## CRYING BABIES.

'What a vast deal of trouble and annoyance might be saved in this world if people only started in right with the training of their children,' said a medical man, who had been called upon to treat a cross and fretful child. 'Now, here is this baby that I have just been called in to see. Nothing in the world is the matter with it save the habit of crying and fretting, indulged until it has become chronic.'

'People do not seem to realize that almost everything can degenerate into a disease and really a very serious one at that. I noticed that when anything was going on to attract the child's attention, it was well enough. I learned from friends of the family that the little thing—the first baby, of course—was so coddled and petted and fussed over, that it seemed to grow actually tired by the caressing and handling; then it would fret; then it got more attention.'

'The only saving clause in the matter was that it was not over-fed, otherwise it would probably have died some time ago. As it is, it is merely an irritable, fretful, troublesome little creature and with its training and environment is likely to grow more so to the end of the chapter, and woe be to those who have to live with it after it has grown up.'

'When crying is continued for any length of time, an exhaustive examination should be made to find out the cause, if possible, and, if it is removable, something should be done at once, and then the little one should be taught not to cry. If it persists, put it away in some quiet and comfortable place and let it have its cry out. It will be tolerably good-natured for some time.'

'When it begins to cry again, put it away and rigidly follow this course. It will soon understand that crying means banishment, and the screams will very

soon be hushed. Few mothers, however, have the courage to let the baby cry. It is a well understood fact, in the medical profession, that the foolish fondness of mothers is responsible for more of the minor ills of childhood than anybody but the doctor can be made to believe.' — N. Y. Ledger.

## CHRISTMAS RECIPES.

## TO ROAST A TURKEY.

A hen-turkey, weighing from six to seven pounds, furnishes the sweetest and most savory meat, and yet for festive occasions, when a large company is to be served, great one-year-old gobblers, weighing from twelve up to even twenty pounds, are still in demand. After Christmas, hen-turkeys, if fat, are in all cases preferable. If you must cook a large turkey-gobbler, parboil it gently for about an hour, to remove the strong flavor of the fat before proceeding regularly to stuff and roast.

For stuffing, prepare bread in quantity proportioned to the size of the fowl. A twelve-pound turkey will require a quart loaf to stuff it properly; a small hen, only half as much. Break up the bread between your hands, mixing well with a table-spoonful of butter and seasoning of black pepper, salt, and either a head of celery, chopped up or a teaspoonful of bruised celery seed; make the stuffing hold together with a little hot water, or the yoke of an egg and water; stuff the crop as full as possible.

For roasting a turkey in an oven or range, the time to be allowed is twenty minutes for each pound, with one twenty minutes extra. The fire must be strong and steady throughout the process. The turkey should be nicely cleaned and stuffed; then put into a baking pan, supported on transverse strips of wood or iron, so as to keep the fowl out of the drippings. No water need be added if the bird be moderately fat. Baste repeatedly; that is to say, put little bits of butter over the breast and legs from time to time, and, dipping up some of the drippings from the pan, pour it over, so that the whole fowl shall be moistened with them. The seasoning of the stuffing and gravy may be altered, for variety's sake, from celery and pepper to oysters and pepper, or oysters, celery and pepper, onion and sage, or savory and thyme, etc.

## TO ROAST A GOOSE.

Wash it, and rub the inside with onion; make a stuffing of light bread crumbs, a tablespoonful of butter, an onion peeled and chopped up fine, with a few sage leaves rubbed up to powder, salt and pepper. A sheet of paper should be skewered over the breast-bone well, and when the breast is rising take it off. Be careful to serve before the breast falls. The proper accompaniment for a roast goose is a brown gravy, nicely thickened and skimmed, with a bowl of apple sauce.

## CRANBERRY SAUCE.

Wash one quart of cranberries in cold water, put them in a porcelain kettle, add a pint of boiling water, cover, cook five minutes, pass through a colander, add one pint of granulated sugar, cook one minute, and turn out to cool. This mixture should be thick but not jelly, as it is a sauce. When jelly is wanted cook five minutes more.

## PUFF PASTE.

Take half-a-cup of butter and half-a-cup of lard and chop into this four cups of prepared flour (flour into which four small teaspoons of baking powder have been sifted). Add half a saltspoon of salt and mix with enough milk to roll the dough out easily. Do not have the dough hard. Handle it as little as possible. This may be made the basis for all delicate pastry.

## ENGLISH PLUM PUDDING.

One pound of raisins, quarter of a pound of flour, one pound of suet (chopped fine), one pound of currants, three-quarters of a pound of stale bread crumbs, half a nutmeg (grated), quarter of a pound of brown sugar, five eggs, grated rind of one lemon, and juice of two if needed for moisture, half-a-pound of minced, candied orange peel. Clean, wash and dry the currants; stone the raisins. Mix all dry ingredients together. Beat the eggs, then pour over

the dry ingredients and mix thoroughly. Pack in greased small kettles or moulds (this will make six pounds), and boil six hours when you make it, and when wanted for use serve with hard sauce.

## MINCE PIES.

To five pounds of finely-minced boiled beef, use eight pounds of sour, juicy apples, weighed after being pared and cored, then minced fine; one pound of butter, three-fourths of a pound of finely-chopped suet, one pint of New Orleans molasses, four pounds of granulated sugar, two ounces each of ground cinnamon and cloves, a tablespoonful of salt, a bowl of currant jelly, three pounds of seeded raisins, one pound of well-washed English currants. Mix well and set over the fire. When butter and jelly have melted, add enough sweet cider to moisten well, and cook slowly for a couple of hours. If the meat is canned, boiling hot, it may be kept for an indefinite time without using wine or liquor. Many times a housewife will have in the house fruit syrups, that may be substituted for a portion of the cider, and with good result. The liquor from pickled peaches is excellent for this purpose. A few words as to the preparation of the meat itself: It will be found juicy and tender if put over the fire in boiling water and cooked very slowly until tender. Shortly before it is done, season with salt, and allow it to remain in the liquor in which it is cooked until cold. The mistake is sometimes made of placing the meat in cold water. This draws the juices from the meat, making an excellent soup, but leaving the meat dry and tasteless.

The following rule for the crust is simple and reliable:—A generous pint of flour, one-fourth teaspoonful of baking powder, one-half level teaspoonful of salt, three-fourths of a cupful of shortening, half butter, half lard. Sift the salt and baking powder with the flour. Have the butter and lard very cold and chop through the flour until very fine. Mix to a stiff paste with ice-cold water. This makes a crust that is light and tender, though not so flaky as the celebrated French paste, which takes so much time and patience to prepare.

## SOME CHRISTMAS CAKES.

The recipes here given have been tested many times, and if the directions are carefully followed, will be found in every way satisfactory.

In making cake, the materials should all be in readiness, weighed or measured, and the fire and dampers of the range properly regulated before beginning to mix the ingredients. Black or fruit cake must be baked with a very slow, steady fire for at least four hours, and the tins lined with double sheets of well-buttered letter paper, which reaches up half-an-inch above the sides of the tin to support the cake, that should be covered over the top for the first hour. Currants should be washed and almonds blanched in time to become perfectly dry before needed, and all kinds of fruit should be kept in a warm room the night before it is put in a cake. It should also be floured, and added the last thing before the cake is put in the oven, and stirred—preferably with the hands—the least that is possible to mix it evenly through the mass.

## THE USE OF THE HOT BATH.

There is far too little use made of the hot bath even in households where there is every facility for taking it. There is no ordinary means of health within the reach of everyone which is of so much importance as this. Those who go out in all weathers, and come in contact with people of all classes and conditions, have no means of knowing how many disease germs may lodge upon them, which may, in due course of time, find their way into the system and begin their deadly work. Especially important is it that persons who handle all sorts of products from all sorts of countries, should bathe the hands in as hot water as can be borne, using a brush and plenty of good toilet soap. The best authorities say that first-class soap is one of the most powerful of germicides. There are few forms of bacilli that can survive a soap bath.

It is necessary, however, to take some

precautions after a hot bath, to avoid taking cold. A dash of cold water is scarcely sufficient. It is better to bring a sheet out of cold water and wrap oneself up in it, then put a thick blanket on the outside of this. Almost immediately the surface reaction comes on, and the body is in a glow of warmth. Where it is possible to attach it, a rubber pipe and sprinkler on the faucet is a great luxury. With this, one may have a hot bath and a cold spray afterward, and feel refreshed as well as clean. In taking baths, it is a good idea to dissolve part of a cake of good soap in boiling water, then pour it into the bath-tub. If one takes a sponge bath with a basin, a strong soap suds thoroughly scrubbed into the skin is almost imperatively necessary. The suds may be as hot as one chooses, the hotter the better, and the wash-off is better if taken entirely cold. There are persons of extremely delicate skin, who find it a great advantage to use a preparation of glycerine and rose water to rub over the surface of the body immediately after the bath. The surplus moisture may be absorbed with soft linen. Some skins will not bear much rubbing, and it is simply cruelty to subject this class of persons to the friction of the ordinary coarse towel. Bathing, as a science, is imperfectly understood by the masses of people. They seem to think that what our grandmothers called "cat washes," will answer all purposes. Those who pay the most attention to cleanliness are likely to live longest, all other things being equal.

## HOW TO TRIM LAMPS.

To the wise virgin whose lamps burn undimmed through the long winter evenings, a lady recently went for advice, and inquired of her methods, giving the result of her enquiry to the readers of the 'Cleveland Leader.'

'Why do my lamps give a more brilliant light than those in other houses,' the said housekeeper repeated: 'Possibly because I take better care of them. Lamps are not to be lit and looked at merely, neither are they to be of less value than their covering.'

'Few women boil out their burners. This should be done at least once a week. I rub mine off first with paper, then place them in a saucepan of boiling water and soap suds. There they remain for thirty minutes, when they are rinsed off with clear hot water, laid to drain, and afterward carefully rubbed and polished with a bit of old flannel. I find this the only way to prevent smoking or unseemly greasiness.'

'In my large china lamp, where a brass tank holds the oil, I boil out this metal receptacle as well as the burner. I fill the tank itself with warm water, letting it come to a forceful boil on the range. This plan removes every suspicion of dirt as well as odor from the brass. After rinsing off, I dip it in a weak solution of ammonia and water, then polish off with chamois skin and silico.

'This is my systematic weekly washing schedule.'

'As to the wicks, I fancy in most lamps they are not changed frequently enough. I put in a new one every week. The lamp is apt to smoke unless this is done. Then never cut your wick. Your eye for a curve may be excellent, but I'll warrant the arc of your flame will never be perfect if scissors have been called into play. When the wick is inserted, simply burn the end off. The blaze will make its own pathway more artistically than you could do, and the after light will have no ragged edges. Every morning nip all the burnt edges away with a flannel cloth.'

'A vital part for the maintenance of a strong glow, is the daily replenishing of the oil. Never let the wick strain for its sustenance. Without good nourishment, wicks, like mortals, will emit a very feeble flame.'

'Of course, my chimneys are polished every morning. They are "soused" into a generous pan of hot water and soap suds, and polished off with chamois.'

'There is no denying,' she concluded, 'that lamps require much attention, but they are grateful, and respond in such a brilliant manner, that one never begrudges the time spent on them.'