

THE HOUSEHOLD.

SOME THINGS AT THE BEGINNING.

A young house-keeper will never do any better than to begin her oversight and care at the very foundation of her house and home—with the cellar, the kitchen, and the pantry. In fact, she may even begin outside the kitchen proper, with—the fastidious reader forgive us—the swill pail, and at a glance see for herself if there is anything there that should have been saved for making over into breakfast or side dishes, or that could better have been put with the soap grease; and she can go further still, and see that the soap grease is saved, and that it is her own perquisite, and not the maid's. She will go into her cellar, and if things are kept there in quantity, she will make sure that they are kept in the right way; that there is, for instance, a weight on the top of the pork barrel, if she has pork, that will make its contents stay under the brine; she will see if the apples are decaying there, and if so, have them picked over, and the bad ones cast out; she will see if the parsnips are under sand, if the onions are in the driest corner, if the squashes are where it is dry and just removed from freezing, and if any of the vegetables are sprouting, in which case they must be put in a darker spot and used as soon as possible; she must see that there is some light and a sufficient circulation of air, and that the swinging shelf is well out of the way of the rats, and free from dust and mould. In her pantry she must look to the Indian meal, among other things, and have it stirred now and then to let in the air and keep it from heating, and have a large cool stone in it for the same purpose; she will have her lard and her suet kept in tin vessels instead of in stone or earthen jars; she will look at her bread boxes, and judge if they are aired and sweet, or capable of giving a musty flavor to the bread, and if the fragments and crusts are saved for the various uses to which they can be put; and she will see that all the articles in the place are kept in tight buckets and boxes, and not in the papers in which they came from the grocery. In the kitchen, perhaps, she will be so fortunate as to be able to begin with the beginning, and have her range or cooking stove gradually heated, instead of being warped and cracked by a sudden extreme of temperature; and she will have all her earthen vessels put into cold water and brought to the boil, with a handful of bran thrown in to toughen the glazing, and prevent it from injury by acids. She will have the lamp cloths (if she does not use gas) washed and dried, and not thrown down in that oily condition in which they spontaneously generate fire. She will see that her new knives are not plunged into hot water that will loosen and discolor the handles, and will instruct her maid that when discolored brisk rubbing with sand-paper will do a great deal towards restoring the original appearance of these knife handles; and she will have those that are to be put away wrapped in paper, and not in woollen. She will see that the wooden ware is clean and scalded often; that there is a bountiful supply of holders, rollers, and dish towels; that there should be three brooms, the carpet broom, never to be used on the bare floor; the kitchen broom, never to be used on the steps and out-door walks; the yard broom never to be brought into the house; that the clothes-line is taken down when the wash is brought in, and the clothes-pins gathered and counted at the same time.

In other parts of the house she will look at her rugs and carpets; she will remember that ox-gall, procured of her butcher, if she will give him a vial for it, and used in the proportion of a tablespoonful to a gallon of warm water, a coarse sponge wrung out of it and passed over the carpet's surface after sweeping, will set the colors and keep them bright and fresh much longer than any other treatment; and that, moreover, her carpets should be swept with the large broom as little as possible, as the broom is a great destroyer of the fibre and fabric. Here she will examine her pillows, and if any of them have a disagreeable odor, she will have them emptied, and the feathers treated to a bath of hot soapsuds, and then spread in a sunny place, after which they will return to their original lightness and freshness. If she has inherited old mat-

tresses, or if such have been given to her, she will have them taken out on the piazza, or into some vacant room, and have all the hair picked over and pulled apart, and the cover washed, the hair laid on again in regular layers, and partly tufted into place with a long upholstery needle before closing all the seams of the ticking. She will, in this oversight from the beginning, never allow any marble in her house to be washed with soapsuds, which takes away the gloss, but will run an oiled rag over it, and then rub it smooth and dry and clean with soft cloth or chamois. And, passing by a host of other affairs, she will keep her medicine closet stocked with the few articles necessary for any sudden emergency of cuts, burns, breaks, wounds, or bruises, together with ginger, castor-oil, ammonia, camphor and alcohol. And when all these things are done, she will remember that there are still some others she should not leave undone.—*Harper's Bazar.*

THE BOYS' ROOM.

Consult your boys in the furnishing of their room, and let them help you with it as much as possible; they will take more pride in it if you do.

In most cases you will find they have decided opinions of their own in regard to arrangement of furniture, and a preference for certain colors.

Have everything as strong and substantial as possible. Do not make over a carpet that has become thin and old; it will not pay; rather do without one, and paint the floor some bright, warm tint, not a dark shade, because that will show all the dust-mark of boots.

A boy ought to be consulted, if possible, when selecting wall paper for his room. A pretty, bright paper can be purchased for from twelve to twenty cents per roll. Get some short remnants of Brussels carpet,—they can be purchased very cheaply,—bind and tack them securely in front of bureau, washstand and bed.

With a few suggestions and carpenter's tools a boy can easily construct a cabinet with shelves from a large packing-box, and paint it with the prepared paint that comes ready for use.

Hang a curtain before it of some bright-colored chintz, and help the boys arrange their treasures in the shape of birds' eggs, geological specimens, different bits of polished wood, postage stamps and coins.

A comfortable arm-chair, with plump, inviting cushions, is appreciated by tired boys as well as tired mothers.

If you expect a boy to be neat and careful of his belongings, you should take pains to see that he is supplied with whatever you can that will help him to be so.

A box for his boots and shoes will be of great assistance, and with a few suggestions he will be able to make it himself, from a grocer's soap box.

The inside should be lined with oilcloth, and the outside painted to match the cabinet. A cushion covered with chintz can be tacked to the cover of the box, which will answer for a seat when closed.

See that there are all the essentials in the way of bathing and preparing his toilet, with a firm, strong brush for clothes, and a set of brushes for blacking boots and shoes.

The furniture should be strong, that is the first requisite, and the room should be made home-like, with white linen covers for bureau and washstand, that can be laundered every week if necessary.

Tack some narrow ribbon criss-cross on the wall by means of large, brass-headed tacks, which will serve to hold photographs and other pictures which boys are so fond of collecting.

Make a pretty pin cushion for the bureau, large enough for an abundance of pins, a handkerchief-box, a slipper-case for the wall, with a few other dainty bits of fancy work scattered here and there about the room, which tell their own story of somebody's care and thoughtfulness, as well as love for "the boy."

Scrim curtains, looped back with bands of the same, make pretty, inexpensive window draperies, and launder easily.

Provide one or two hanging book-shelves for books, and photographic copies of some good paintings, simply framed, and hang them where they will be readily seen the first thing in the morning and the last thing at night.

In after years, wherever he may see those pictures, they will bring back his old room to him.

Do not forget to place a Bible on a little stand covered with a pretty, white cloth, and let there be a few loving words on the fly-leaf, written in the mother's hand, to remind him that it was her gift to him.

A boy's room ought to be a bright, cheery spot, to which he can invite his school friends, and to which he can return with pleasure from visits elsewhere.—*Margaret Rexford in the Household.*

"BAKED MEATS"—A CHAPTER ON WARMING OVER.

BY IRENE WIDDEMER HARTT.

As a rule the family of a young house-keeper is small. This makes it more difficult to have a good table. Small roasts or stews are not nearly as good as large ones, and from large ones there is so much left over, which if it is not used, makes the meat too expensive. I have known small families who never had a roast because they would not have a small one, and did not know what to do with what would be left from a large one. There are plenty of very nice things which can be done with these "baked meats." Let us begin with veal. It is nice as a roast, and everyone enjoys it, and are pleased to meet it cut cold for lunch. But still there is some left, and you are morally certain they will not touch it again in that form. You cannot afford to throw it away. I don't know of any one who can afford to waste good food, or who would dare be so wicked. Perhaps you have made salad of it sometimes; I cannot altogether approve of veal salad; it is extremely indigestible, and not unfrequently the cause of illness. A better way is to make a meat cake. Chop the cold veal very fine, season with pepper and salt, a little grated lemon peel or powdered thyme; add an equal quantity of bread crumbs moistened with milk, one beaten egg, and a half cup or more of cream or milk; bake this in a deep buttered dish. It must be solid when it is cold. It is nice then for either tea or lunch, cut in slices. Or the veal can serve for another dinner by making a pie of it. Line a pudding dish with pie-crust, and fill with alternate layers of veal and potatoes, both cut small; season well with butter, pepper and salt, and then put on the top crust and bake.

A nice breakfast dish can be made by chopping the veal very fine, adding a few tablespoons of bread crumbs, two eggs, a little parsley and seasoning. Form this into cakes, dip them into beaten egg, then into bread crumbs, and fry in hot lard. Veal chopped very fine also makes a nice omelet. To six eggs add two tablespoonfuls of chopped veal, season with pepper, salt and parsley, beat well together and fry the same as a plain omelet. The knuckle of veal makes a nice soup stock; add to it a bunch of sweet herbs, a slice of cold veal minced fine, also a slice of bread boiled in a pint of milk; season with salt and pepper, and a little mace.

If you have boiled more eggs for breakfast than were eaten, they need not be wasted. Put them in water again and boil them till solid. They can then be used for salad, or for egg sandwiches. To make the latter, peel the eggs when quite cold, and after taking a little white off each end cut the remainder into four slices; lay these between bread and butter. This is very nice for luncheon or to take on picnics. Boiled ham leftover is, of course, nice cut cold. Another way to utilize it, is to chop it very fine, mix with a little mustard and make sandwiches. This is a change from the regulation cold ham, and makes a dish for lunch or supper. A salad can be made of cold ham; make it as you would chicken salad. Then there is ham omelet. Chop the ham very fine, break and beat well enough of eggs to mix with the quantity of ham you have; you can easily judge. Fry as you would any omelet. Cold fried ham can be used in the same manner. An appetizing way to cook this latter is to cut in small dice, pour milk over it, put it in a pan and let it boil, and when boiled thicken the milk by adding a little flour and water, nicely mixed as for gravy.

Cold mutton may be warmed over, and made do very well for a second dinner.

Wrap it in thickly buttered paper and put in the oven. Be sure it is covered closely, and let it remain long enough to get hot through, but not to cook. Make a gravy to serve with it. If the joint cannot be covered in the oven, another way is to put it in a pot over the fire without water, but with a dessert spoonful of vinegar. Let it get heated through and serve with vinegar sauce. For a breakfast dish, cut cold mutton into slices, season with cayenne pepper and salt; melt a small piece of butter in a frying pan, and add two blades of mace; turn them once, dust in a little flour, and stir in a half a teacup of jelly; stir till the jelly is melted. Another way to warm over mutton is to cut it, if a loin, into chops, or a leg into thick collops, and dip each into egg well beaten with a tablespoonful of milk, then dip it into very fine bread crumbs and fry quickly in plenty of hot lard. Instead of being breaded, they may be dipped into thick batter and fried. Any kind of meat or chicken may be warmed over in this way.—*Christian at Work.*

RECIPES.

FRIED BREAD.—Cut some bread, which, though stale, is still light and soft, into fingers half an inch thick, dip them in milk, and let them drain for a while; brush them over with the white of an egg, dredge a little flour over them, and fry them in a little hot butter. Pile them, pyramid fashion, in a hot dish, and serve with gravy.

POTATO FARCI.—Pare potatoes and cut them in halves; scoop out the centres in cup shape. Chop some cold cooked meat and mix with a little seasoning and melted butter. Fill the potato cups with this, and bake in the oven till done. The scooped-out potato can be used for mashed potatoes or croquettes.

BAKED POTATOES.—For luncheon or supper hot baked potatoes with smoothly made mild gravy, make a healthful and tempting dish for school children and others. Select potatoes of uniform size and have them thoroughly washed, place in a hot oven and bake one hour.

BUCKWHEAT CAKES.—Take one quart of water, thicken with buckwheat flour, add half a cupful of potato yeast, and a pinch of salt; let it rise before using; add one or two spoonfuls of molasses, and one spoonful of Indian meal which has been wet with hot water. The meal makes the cakes tender and helps to keep them good in shape. When ready to bake, add half a teaspoonful of soda dissolved.

POTTED BEEF.—Boil a beef shank in enough water to cover till very tender, and all the gelatin is extracted, and the meat falling from the bone. Remove all the gristle and bone, and chop the meat very fine. Replace it in the liquor, of which there should be about a quart. Season with salt, pepper, mace, and a dash of cayenne to the taste. Pour in a deep bowl to cool. It will be partly jelly, and solid when cold, and can be cut in slices. It is a delicious relish for lunch or tea. Another way to pot beef is to cut it up small as for a stew, and put into a closely covered pail. Put in one layer at a time, and over it sprinkle a little salt, pepper, ground cloves and cinnamon. So continue until all the meat is used. Pour over all a cupful of vinegar and water, equal parts, to about three pounds of meat. Cover the pail closely, and set it into a kettle of boiling water, and cook slowly for at least four hours. This is a delicious cold relish.

PUZZLES NO. 1.

SCRIPTURE EXERCISE.

1. I have coveted no man's silver, or gold, or apparel.
2. Thou castest off fear and restrainest prayer before God.
3. The soul of my lord shall be bound in the bundle of life.
4. Art thou only a stranger in Jerusalem?
5. Blessed art thou among women.

These verses now look out,

And something read about

Each speaker's name:

Two women here are seen:

Another long has been

Well-known to fame;

The rest are more obscure,

Yet still their names endure

For every age;

One blames a friend for sin;

The other find within

A gospel page.

Initials tell us what, at Jesus' birth,
Came down from God, a gracious gift to earth;
This same, when Jesus bade his last adieu,
He said in love, "I give and leave with you."

ALPHABETICAL PUZZLE.

A is the father of zoology.

B is the Ayreshire poet.

C is the last of the Ptolemies.

D is the laughing philosopher.

E is the Roman Homer.

F is "Poor Richard."

G is the "hero of the red shirt."

H is the poet of the Helots.

I is the friend of Columbus.

J is "Old Hickory."

K is Mohammed's first convert.

SHAKESPEAREAN ACROSTIC.

(Words of equal length.)

1. A character in *Richard III.*
2. A character in *As You Like It.*
3. A character in *Merchant of Venice.*
4. A character in *The Tempest.*
5. A character in *Hamlet.*
6. A character in *Cymbeline.*
7. A character in *Merchant of Venice.*
8. A character in *Pericles.*

The primals spell the name of one of Shakespeare's heroines.

ANSWERS TO PUZZLES No. 23.

SCRIPTURE ENIGMA.—1 Sam. vi., 6-14.

ENIGMA.—A kite.

DECAPITATION.—Many, any.

PUZZLE.—Unit, untie.