

House Cleaning.

From several years of observation of the different methods employed by women in their annual house cleaning, we are convinced that most of them make themselves a great deal of unnecessary hard work when putting their "houses in order." The usual way is, to go at it as if the fate of the nation depended on having it done at a certain time. "Taking it leisurely," is something they do not seem to think of. "Moring" is always dreaded by the men-folks, and house cleaning, as a general thing, is about as bad. We know one woman who has completely revolutionized the old system. She begins with the closets. She empties one at a time, cleans it and its contents, returns them to it, and goes on to the next, never hurrying the work, and consequently never making herself sick by overdoing, as so many women do every spring. When the closets are in "apple pie order," she begins with the rooms, taking those upstairs first, one at a time, and working her way down to the cellar. There is no bustle, no confusion, no "picked-up" meals, and, consequently, no outbreaks of wrath on the part of the men-folks, who would not know that house cleaning was going on if they were not asked to help move heavy furniture out of one room into another now and then, and carry out the carpets, or bring them in after they had been beaten and aired. When the house is cleaned in this leisurely fashion, it is easy to get the men to help put up shades and curtains, because they do not get "out of sorts" from the general topsy-turvy condition of things. When the work is completed, the woman of the house is not "all used up." She may be tired—without doubt she is—but she soon "rests up," and is "all right again," while in many cases the woman who cleans house in the old fashion, pays for her overzealous ambition by sickness brought on by not "going slow," and working according to her strength.

An Easily-Made Carriage Robe.

The carriage robe seen in the illustration is something new, and very easily made. The material is called "billiard cloth," which is just about the right weight for spring and summer. It is pinked around the edges, and a strip an inch and a half wide pinked on one edge to correspond with it. The edge is turned up and stitched down on the right side, the darker strip being set under it, as seen in the engraving. The design in the center and the initials are first stamped on, and embroidered with brown crewel, half in outline, and half solid stitch. A light grey, or tan-color, are the most fashionable shades for the robes, but blue and green are seen also, to match the upholstery of the carriage.

Helps in the Kitchen.

The head of the family has all kinds of labor-saving machinery in his field of action, but too often it is the case that the woman of the house has to get along without the assistance of such labor-saving devices as are appropriate to her sphere, and the work she has to do. This is not as it should be. The man who seeks to save labor in the field by the use of machinery, ought to have in mind the fact that his wife has to work quite as hard in the kitchen as he has been in the habit of doing out of doors, and that it is his duty to procure for her such helps as will lighten her toil and do away, as much as possible, with the drudgery of house-work. In buying machinery for himself and not for her he is guilty of that form of selfishness which is almost, if not quite, a crime. Husband and wife are partners in the work of life, each having charge of a special department, and what each does in that department contributes to the general welfare and benefit of the "firm." Neither has the moral right to consult his or her interests alone. The interests of both should be regarded, and the kind and thoughtful husband will set care to incorporate all the benefits resulting

from the labor of both. For every machine that he buys for himself to save labor, or make work easier and more effective, he will buy one for his wife. He will furnish her a good washing-machine, and a wringer. There will be a good churn, and the stove will be one with all the "modern improvements." There will be a cistern, and the cistern will have a pump, and, of course, there will be a sewing-machine, and, perhaps, a knitting-machine. Why not? Knitting by hand is something like going through a corn-field with the old hoe. If he has a cultivator to do that work with, why should she not have a machine to do the family knitting with? She can knit sweaters, do you say? What will you be doing then? Reading the newspaper, or magazine, eh? Well, perhaps she would like to read some, rather than be obliged to spend the hours until bed-time in knitting. Think of it. "Put your self in her place," and—do as you would be done by.

Home-Made Conveniences.

The accompanying illustration shows some very easily-made and convenient shelves for books, papers, or other articles. They can be made of pine, stained to imitate walnut, with amber, and then oiled or varnished; or they can be painted to correspond with the woodwork of the room in which they are used. Or, if preferred, they can be covered with cloth, tacked on smoothly and neatly, using brass-headed furniture tacks wherever any will show. There should be two upright pieces, with as many cleats as there are to be shelves. The upper shelf should rest on, and be screwed to, these uprights, when put in the place the shelves are to occupy; it ought, also, to be two or three inches wider than the upright pieces and the lower shelves are. If they stand between the casing of a door and the corner of a room, there will be no need of fastening them to the wall, if they are made to fit snugly. The upper shelf, being made fast by screws to the upright pieces, will hold them firmly in place. A curtain can be hung in front of them, if desired. Brackets to support the pole to which it hangs should be fastened to the uprights, just below the projecting edge of the upper shelf. This curtain can be made very ornamental by a band of plush, velvet, or embroidery, with a heavy



AN ORNAMENTAL HOME-MADE BOOK-CASE.

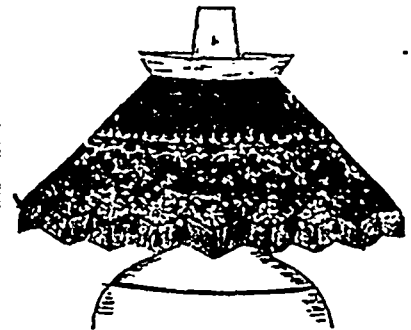
fringe across the bottom. If the shelves are stained, or painted black, and a brass pole and brackets are used, with a pretty curtain, this "convenience" will be almost as ornamental as useful, and after having one, you will wonder how you ever got along without it.

ICING FOR CAKE.—Beat the whites of two eggs to a stiff, dry froth, so that it forms a lump when beaten, and adds to a solid mass from the dish. Add a large teaspoonful of granulated sugar, beat it well into the egg and mix with it two drops of vinegar, the mixture dries quick and prevents its cracking. If coloring is desired, a very few drops

only ought to be added, as too much makes the sugar, makes the icing too thin, and prevents it from drying properly. With a knife which has been dipped into cold water, spread the icing on the cake soon after it has been taken from the oven. This quantity will frost a large-sized cake.

A Silk Lamp-Shade.

The silk covering for a lamp-shade, shown in the engraving, is something new and pretty. It is



A PRETTY SILK LAMP-SHADE.

made of a light quality of pink satin that will not darken the room, but give a soft, pleasant light. White oriental is basted on the satin, and the heaviest parts of it covered with silks of different colors; they are worked over and over in the old-fashioned embroidery stitch, giving it a very ornamental appearance. The bottom of the shade is cut to correspond with the lace, and the edges are turned under and basted on the lace. Little tassels of the silks are tied around the bottom of the scallops. A thread is run around the top to shirr it up to fit the shade.

Some Choice Recipes.

COLE-SLAW.—A head of cabbage for cole-slaw should be solid and firm, the leaves of fine texture and greenish color. A coarse, loose head ought never to be used for it. Well-selected Savoy cabbage makes the best cole-slaw. Get the cabbage into quarters, and, with a sharp knife, cut these into narrow strips; the finer these are the more delicate the slaw will be. Never use the stalks or the coarse ribs of the leaves. Put it into a dish, heat a quantity of vinegar, only enough to just saturate the cabbage with, not to have it swim in it; add salt to taste, and when the vinegar is near the boiling point, pour it over the cabbage and cover it closely with a plate. When quite cold, shake it up with two forks, sprinkle a little pepper over it and serve. One or two tablespoonfuls of fine salad oil added when the cole-slaw is shaken up improves it greatly, but to have it in perfection a teaspoonful sauce should be spread over it before serving.

TO MAKE MAYONNAISE SAUCE.—Put the yolks of two or three eggs into a narrow cup, with a little salt, and stir until it becomes quite thick; then drop by drop add the salad oil, stirring it briskly all the time, thus completely working each drop of oil into the egg before the next is added; squeeze a teaspoonful of lemon juice into it; more oil may be added, a little at a time. As the mass swells it forms a smooth, smooth lump, which, when sufficiently large for the purpose, has to be thinned with a little vinegar. Care must be taken not to add too much at once, as this sauce easily becomes too thin. It has to be of the consistency of a very stiff batter.

SCALLAPION CORN AND TOMATOES.—Mix together half a pound each, stew for half an hour with a teaspoonful of butter, a small teaspoonful of onion and salt, and pepper by way of seasoning. Put on a buttered dish, strew thereto with bread crumbs, and dot with bits of butter. Bake for half an hour, and serve hot to the table dish.