

THE HOUSEHOLD.

GIRLS, BE SENSIBLE.

Many girls are making a fatal mistake by thinking they are getting a man by linking themselves to any kind of a fellow. Nothing can justify a girl for marrying a drunkard. In order to be sure that your husband will never be a drunkard, make him promise before you marry him that he will never indulge in intoxicating drinks. Single-blessedness is far better than double-cursedness. You cannot expect a man who has lost self-respect to respect you, however much he may love you.

We heard of a young English lady who came to New York to marry a young man to whom she was affianced in England. He had come to this country two years previously to be engaged in business. She had known him as a sober young man. During the time she was preparing her wedding outfit he came to see her one evening when just drunk enough to be foolish. She was greatly shocked and pained. He admitted that occasionally he drank to excess. She immediately stopped preparation, and told him that she could not marry him. He protested vehemently and made great promises; but she declared positively that she would not dare trust her future happiness to a man who had formed such a habit. "I came," she said, "three thousand miles to marry the man I loved; but rather than marry a drunkard, I will return." And so she did, and proved herself strong and wise.

A thousand times better dissolve the tenderest ties than to be linked to that body of death called Drunkard. Do you believe it, girls? Go and ask the drunkard's wife what she thinks. Do not vacillate, hesitate, or yield when a drunkard offers you his hand, but

Learn to say a decided "No!"
Which may spare you an untold woe.

Do not have faith in a drunkard's word, for he is unreliable. Too many have already done so whose throbbing hearts only ceased their hopeless aching in the chilling silence of the sepulchre. Let every young woman take a firm stand on the side of total abstinence, and it will do more to prevent intemperance than any present human means can accomplish. You can afford to be indifferent. It has to do with your temporal and eternal welfare. Then be up and doing all you can for the promotion of the Temperance cause.—*Rev. Jonathan Edwards.*

STRAIGHTFORWARDNESS.

If there is one thing above all others in which a mother should train her children it is to cultivate a natural and simple manner. Not alone in outward address to the world must young people learn to be honest and straightforward, but in their thoughts, in their methods of work, and in all their dealings with themselves as well as with the rest of the world. The habit of gush, for we know no better word to express the foolish practice of exaggeration in word and manner which so many people assume, having once become established, slowly saps the moral responsibility. It is a vice of manner, the result of slow growth, and it is not necessarily a pure hypocrisy. One may feel secretly that it is one's duty to praise a certain work of art, book or sentiment, though if the gusher should sincerely analyze her feelings she will find that she receives no genuine pleasure from it.

The story is told of a celebrated artist that he asked a lady once what she thought of his picture, and she answered naively that it was perfectly detestable. He thanked her and congratulated himself that in all the river of gushing commendation he had heard, this, at least, was honest criticism and therefore extremely refreshing, although it is not likely that even the most genial of artists would have enjoyed many such criticisms. Nor is it required that one should thus bluntly speak the truth on all occasions. No one is more universally detested or makes more genuine mischief than she who prides herself upon her ingenuous frankness. It is always pleasant to see a person who is honestly enthusiastic, but this has no more relation to a gushing manner than cant has to religion.

Young girls are very apt to assume be-

fore they realize it, a mock enthusiasm in their tone and manner because they often feel that the exigencies of the case call upon them for more than they sincerely feel. It requires skill and care to guide a girl away from such quicksands as these, so that she will grow up to be a genuine helpful and truthful woman. But nowhere is the duty of the mother more clearly laid out than to guard her child against any insincerity.

'Tis the little rift within the lute,
That slowly widening, makes the music mute.
'Tis the little speck in the garnered fruit
That inward rotting, surely moldereth all.

AMBITIOUS HOUSEKEEPING.

Ambitious housekeeping is not always, nor of necessity, comfortable housekeeping. A little neglect of times and seasons, a little relaxing of an ironclad system, a reflection that the house is not a more important consideration than the people who dwell in it, will insure the minimum of friction, and it is friction that wears soul and body out. Not that we should tolerate dust and dirt, condone spotted tablecloths and ragged napkins, feed our families on ill-cooked viands, and allow one day's work to invade the appropriate tasks of the next. The wise house-mistress has a fair average standard, and, as a rule, holds her family up to a certain even degree of attainment. But there is a type, energetic, capable, notable, and fussy, and from her sway the angel of comfort, homely, tranquil comfort, flies away in fright. This woman cannot tolerate a few moment's tardiness on the part of the tired person who was up so late last night, that she is not ready for an early breakfast; she cannot sit still five minutes to hear her husband's comments on the latest political event; she must pull a curtain this way and a rug that, and alter the disposition of a chair, or set a table in another corner. Even at prayers her mind strays to the puddings and pies, and during the Bible reading she fidgets because the windows need cleaning. Don't be this sort of housekeeper.—*Christian Intelligencer.*

CHILDREN'S THROAT TROUBLES.

A child who has always had its own way is not likely to be willing to give it up when it is ailing and miserable, writes Elizabeth Robinson Scovil in a valuable article entitled "Make the Doctor a Friend," in the *June Ladies' Home Journal*. Bribes and entreaties are of little use then. The wayward will, un-used to discipline, is only strengthened by the weakness and weariness of the body. A wise physician said to me not long since that he had known cases where children's lives had been sacrificed because they had not been taught to obey. No doubt any doctor of wide experience could confirm this statement. Is not this a fact to make mothers ask themselves: "Am I preparing my child for sickness as well as health? If not, what can I do toward it now, before it is too late?"

It is usually in diseases of the throat that the greatest difficulty is found in inducing the child to submit to treatment. In diphtheria and scarlet fever it is sometimes impossible to make any application to the tonsils, either with spray or brush, without so exciting and frightening the poor little patient that the consequent exhaustion tells sadly against its chances of recovery. Accustom a child to open its mouth and have its throat examined. It can be done playfully, giving a sugar-plum as a reward when "mother can see way down his throat." The little one will never suspect that he is acquiring a habit which may save his life.

SOMETHING THAT PAYS.

It pays for a mother to take time enough to dress as well as she can, in order to be "pretty" for her children.

The man and woman grown looks back and remembers some dainty gown or a rose, perhaps, tucked in a bit of lace at the neck, or the scent of violets about her belongings, which makes the memory of his mother seem almost divine.

What boy does not feel proud of his mother when the other boys praise her? Mother is mother the world over, but the ideal is different for a boy whose mother

has graceful, pretty ways, who knows how to look dainty, and can make his home attractive for his friends.

In a certain family where the mother was an invalid, the daughters spent a certain amount of time in doing up pretty white wrappers and caps for her to wear; and during the ten years that she was an invalid she never wore anything but white.

"It is so becoming to mother," they used to say. "She always looked so pretty in her white dresses when she was well that it is a pleasure for us to see her wear them now;" and until she died the same loving care for her appearance was shown by all her family.—*Household.*

THE PRINCIPLES OF CANNING FOOD.

The destruction of germs, and the exclusion of air, are the principles upon which the canning of food is based, writes Maria Parloa in a seasonable article on "The Canning of Fruits and Vegetables," in the *June Ladies' Home Journal*. If these things be properly done, no preservative need be added, except to give a flavor. Some substances require long exposure to a high temperature before all the germs are destroyed, while others need only to be heated to the boiling point, and then be boiled for a minute or two. Nearly all small fruits are easily preserved by thoroughly heating, and then canning. The larger kinds require a longer time for the heat to penetrate every part. Some vegetables, such as peas, beans, corn, etc., require a long exposure to a high temperature. Meats are still more difficult to keep, and it is the practice to add a chemical to the water in which the cans stand that the temperature may be raised to a degree even higher than that of boiling water.

The essential things in canning fruit are to have the jars and covers hot, and the fruit boiling hot. The jars, also, should stand perfectly level; fill them with fruit and juice, passing a silver knife between the can and the fruit that all the spaces may be filled with the juice. Now pour in syrup until it runs over the top of the jar; seal at once. When the jars are cold, set them in a cool, dry, dark place. Fruit is always better flavored when sugar is put with it; the amount is a matter of taste. To preserve fruit syrups prepare the fruit as for jellies. Strain the juice and put on to boil. To each pint of juice add half a pound of sugar; boil for fifteen minutes, stirring well, bottle and seal while boiling hot.

VARIETY OF FOOD.

There is a source of ill health in many rural homes which certainly should not exist. The cause here referred to is lack of variety of food. It may sound strange to some to hear such a cause of ill-health existing on our American farms, but such is actually the case. It is true that really good vegetable and fruit gardens are lacking at a great part of our rural homes. There may be a few vegetables growing in the garden at the height of the season, but such a thing as an effort to have fresh vegetables in abundance nine months in the year is almost unknown on a Northern farm, and the same is true in reference to fruits. While it is possible to have fruit on the table every day in the year grown on a farm in the North, there is not one farm in ten thousand so supplied. Vegetables and fruits take the place of medicines in maintaining health and vigor of the body. Indeed, it is doubtful if people supplied with an abundance of fresh vegetables and ripe fruit have much need of medicine or medical aid. More and more attention to this matter is needed.—*Dr. G. G. Groff.*

MOUTH GLUE.

To make "mouth glue," heat pure glue, such as parchment glue or gelatine, with about one quarter or one-third of its weight of coarse brown sugar, in as small a quantity of boiling water as possible, until dissolved. When perfectly liquid pour it on a flat surface, which has been very slightly oiled, and as it cools, cut up into pieces of convenient size. When required for use, one end may be moistened with the mouth,

and is then ready to be rubbed on any light object you may wish to join. A piece kept in the desk or work-basket is very convenient.

MUCILAGE.

To make good postage-stamp mucilage take two ounces dextrine, one ounce acetic acid, five ounces water, and one ounce alcohol. Add the alcohol to the other ingredients after the dextrine is completely dissolved. This makes a very nice mucilage for scrap-book use. It will keep good a long while, if the bottle is tightly corked.

CHICKEN COOKERY.

CHICKEN BAKED IN RICE.—Cut the chicken into joints, lay it in a pudding-dish in a pint of veal gravy, with slices of veal, fill up the dish with boiled rice, well pressed, cover it with a paste of flour and water, and bake it one hour in a slow oven. If you have no veal gravy, use milk and salt it well, and pour over the rice one or two cups of thick cream.

CHICKEN FRIED WHOLE.—One young, tender chicken trussed, as for roasting, but not stuffed. Very nice dripping for frying. Put it in a steamer, or in a colander over a pot of boiling water, keeping it at a fast boil for fifteen or twenty minutes. Have ready the boiling hot fat in a deep frying pan. It should half cover the chicken, when, having floured it all over, you put it in. When one side is a light brown, turn it. When both are cooked, take up, put in a covered kettle or tin pail, and set in a pot of hot water, which keep at a slow boil half an hour. If you like a delicate flavor of onion, put a few slices in the bottom of the kettle before the chicken goes in. Anoint the chicken plentifully, after laying it on a hot dish, with melted butter in which you have stirred pepper and chopped parsley.

PLAIN CHICKEN SOUP.—Cut up the chicken and break all the bones; put it in a gallon of cold water, let it simmer for five hours, skimming it well; the last hour add, to cook with the soup, a cupful of rice and a sprig of parsley. When done, let the kettle remain quiet a few minutes, then skim off every particle of fat with a spoon. Then strain through a sieve, removing all the bones, bits of meat and parsley; press the rice through the sieve. Now mix the rice by stirring it with the soup, until it resembles a smooth puree. Season with pepper and salt.

ANOTHER CHICKEN SOUP.—Take two or three pounds of veal and vegetables and one small chicken cut up; boil these in two quarts of water, cut up four onions or a leek; grate two carrots and add them to the soup; salt and pepper to taste; skim it clear. Other vegetables may be substituted or added as may be preferred. Thicken the soup with a little batter of flour and water, with an egg beaten in.—*American Poultry Yard.*

PUZZLES NO. 14.

CONCEALED BIBLE NAMES.

Rebecca introduced us.
"Hannah, am I to go too?"
When once in a rut, how hard it is to get out of it?
Isaac was a son of promise.
She meant what she said.
I have at least twenty reasons for my action.
Initials spell the name of a personal friend.
I. G. P.

WORD SQUARE.

1. That which puzzles. 2. Clay used as a pigment. 3. Covering for the feet. 4. Straight. 5. Stops.

ENIGMA.

My first is in farm, but not in lot.
My second is in caldron, but not in pot.
My third is in flay, but not in whip.
My fourth is in drink, but not in sip.
My fifth is in lace and also in cotton.
My sixth is in decay and also in rotten.
My whole is a country in Europe.

CHARADE.

I am a writer of the eighteenth century.
Behold and curtail, the weary seek me gratefully.
Curtail, I am an abbreviation for a corporation.
Behold, and I am an exclamation.

NUMERICAL ENIGMA.

I am composed of 31 letters.
My 23, 8, 9, 29 is a valuable substance.
My 15, 27, 26, 4, 5 is a sharp instrument.
My 31, 14, 10, 13, 20, 6 is a color.
My 12, 13, 6, 30, 21, 25 is to oppose.
My 11, 2, 3, 21 is sea-foam.
My 22, 23, 7, 26, 17, 16, 1, 11 is a great virtue.
My whole is the first line of a familiar poem.

ANSWERS TO PUZZLES No. 13.

BIBLE PUZZLE.—The women who went to anoint the body of Jesus on the first Easter morning.—*Luke 24.*

ENIGMA.—Spencer.

WORD SQUARE.—D A R E
A R I D
R I D E
E D E N

GEOGRAPHICAL PUZZLE.—Constance wished to give a Christmas party. All the Little Folks came in fancy dress. Two little boys as Cooks, with Holland aprons and Nightcaps on their heads. Another came as a Negro. A little girl called Virginia came as Dresden China; another as a Fairy, with a Diamond Star on her Head; and many more curious costumes. The entertainment ended in a very dainty supper, at which they had a Turkey, Ducks, a Goose, and Apples. One little boy ate too much kandy, and then said it wasn't Nice.

UNITED DIAMONDS.

C F
S H Y R S U L E
C H E E R F U L L Y
Y E S E L L Y
R Y

TO OUR READERS.

We will publish results of "Charade Competition" in our next number.