

O SINGS the English poet, with the scent of the haw-thorn hedges in lis im-

agination—the stifling, roar-ing town oppressing his senses.

The perpetual miracle of spring-time awakens in people who talk, write and live prose, unuttered long-ings for country sounds, country sights and country smells. As a nation we Americans are just learning to spell vacation, after the Squeersian fashion. And when we, too, know this out of book, we go and do it"-or we think we do. To nine hundred and ninety-seven out of every thousand, "Vacation" means a dead stop in the routine of our a dead stop in the rottine of our daily living, for one, two or four weeks in the hottest season of the year, and "going somewhere." If that daily living be very plain as to externals and monotonous as to mental exercises, the "outing" is probably to the gayest "resort" of which the pleasure-seeker has any knowledge. There he or she tarries, an unconsidered looker-on, as long as the money allotted for leisure holds out. Then—back into harness for another eleven months and a half!

We take ourselves and all connected with us too seriously. We set for ourselves tasks too long and too heavy. Our Teutonic, Gallic and Latin immigrants could give us profitable lessons in the art of tak-ing duty in broken doses, and diversifying by breathing spells the long pulls, the strong pulls and the pulls all together for which we are noted.

A HCLIDAY EACH MONTH

I think sometimes that Benjamin Franklin was the truest exponent of the typical American spirit our country has yet produced. He took to the strenuous life early. His pro-posed grace over the whole barrel is a representative anecdote. We compress our merrymaking into tabloids and swallow them periodically. May invites and June wooes in vain. Vacation, as a business, has its season. Rich people can take liberties with rules, and play when the humor seizes them. Men and women who have their living to make cannot intermit the grind.

That a holiday once a month, even if it he classed with uncovenanted mercies, would make the grind easier, and brace the back to carry the ier, and brace the back to carry the burden jauntily, does not enter into the working man's calculations. A Sunday off, now and then, he may indulge in, if he be a non-church-goer. Otherwise, he stands in his lattice, in the groove of the grind. Iclidays are too costly for poor lks." As a people we know not of carp pleasure taking.

try, to the best of my humble abilday, ity, to set before flat-dweller and The children spread the cloth, ity, to set before flat-dweller and cottager as a delight within the reach of the poor in purse and rea- ped bundle. Supervised by the mothsonable in desire.

day for family excursions, if the occasion has been foreseen and provided for. If the father be his own master, he can pack and accommodate work to leave part of the day free. The mother can do the same. The hardest student among the children has what the much-courted fopling in "Patience" stipulated for —"the usual half-holiday."

the winds, and forgetting Poor Richard for six hours, set we forth with the unconventional family after a 12 o'clock luncheon, for the actual country by the shortest route. ing and picking, and * Each of the party, the weest tot not excepted, has a basket or a paper box. The eldest boy or biggest girl And the aster in the wood. And the yellow sunflower by the brook." box. The eldest boy or biggest girl has also a shawl strap, the purport of which will be discovered by and by. The destination of the happy crew, decided upon weeks ago, is a secluded grove or shady meadow so near town that little time is lost in reaching it. There must be grass, reaching it. There must be grass, and wild flowers grow in the grass; trees and birds and squirrels haunt the branches. Water within easy distance is an absolute necessity. Whatever else was left at home, be sure a box of fish-hooks and a coil of trips forms a part of each boy's out. twine form a part of each boy's out-fit. If an unwary shiner or a brainless perch reward three hours' pa-tient fishing, it will be eviscerated, stuck on a stick and crisped in the smoke of the camp-fire kindled upon

the edge of the picnic grounds.

Mamma has brought the magazine she had no time to read at home. The shawl is taken from the strap and spread upon the softest turf where a treebole will support her back; papa stretches his lazy length of limb upon the ground near her, and, his head supported by his crossed arms, looks up through green boughs at the blue sky and thinks

(consciously) of nothing. WHOLESOME ENJOYMENT

Reflect for a moment what it is for an American-born business man to think of nothing, with the open heavens above him, sweet airs wandering over him, the chirp of free birds and the laughter of his joyous children in his ear! He is not making money for that hour, but he is

family picnic may not commend it- laying in health and happiness, with self, unless they are caught young a store of pleasant memories for by the attractions of what I shall the busy weeks beyond the half holi-

which was the nucleus of the straponable in desire.

Saturday is the most approved the cloth the contents of boxes and cakes, hardboiled eggs, fruit and bonbons, chatting like magpies as they bustle over the pleasing task. There are bottles of milk and lemonade, and for the parents, ginger ale, all cooled in the shadiest part of the brook, or in the spring.

A little later in the season there will be berries and gayer wild flow-AN UNCONVENTIONAL FAMILY

Throwing American traditions to the winds and forgetting Poor the winds and grimy little hands that bear them homeward as the sun touches the tops of the trees. And yet later, nuts in hedge-row and wood, and wild apples to be had for the climb-

Always there will be wholesome enjoyment, the simple delights—exquisite as cimple—of face-to-face communion with nature. The blessed old mother takes young and old lovingly to her bosom; now, as in the very oldest days of myth and parable, we, too, arise refreshed from contact with her teeming heart the same now and for all time. -the same now and for all time.

Our next talk will be upon THE NEIGHBORHOOD PICNIC, with directions for the conduct of the same, including recipes for portable

Chicken Salad

O NE of the recipes most often asked for by readers of this page is "chicken salad." Here is one sent in by a New England contributor which has all the earmarks of being tried and true. in by a New England contributor which has all the earmarks of being tried and true:

One of the best ways of making chicken salad is to boil the fowls slowly in rich chicken stock until tender, then let them remain in it until duffer the salad is to boil the fowls slowly in rich chicken stock until tender, then let them remain in it until quite cold, which will prevent the meat freely and cut into pleess about one-quarter inch square. Use only white and tender pleess of celery, cut into much smaller pleess than the chicken. One-half chicken to one-half celery is a good proportion. But that is largely a matter of taste. If a rich salad is wanted, mix a little thin mayonnaise with the chicken, and set away to get very cold. When ready, serve on a cold platter, with crisp and tender lettuee leaves. Garnishings of hard-holied eggs, pickled used—separately seems to be the neater way — but, if preferred, they may be saiad. Little fiavoring will be needed with this salad, as boiling in the flavored stock is sufficient.

M. D. H. (Leominstee Mass.).

Domestic Affairs Discussed by Housewives Crisp Bacon. Halved Brown Potatoes.

AROUND THE COUNCIL TABLE WITH MARION HARLAND

Sour Milk for Ink Stains

THIS IS THE SORT OF LETTER that warms the "verra cockles of the heart," as our Scotsmen say. I thank the whole-souled woman for her cordial indersement of my oft-repeated assertion that no other investment pays as children recompense parents for what they have cost them. Each pays for itself with the first cry that greets the mother's ears, and from that hour goes on rolling up and compcunding interest. "Crilidren are a heritage from the Lord"—"Happy is the man who has his quiver full of them"—are inspired deliverances that never lose force and beauty.

all means, let us have John's "orig-recipes."

A Recipe Asked For WOULD you kindly publish, if converient, a recipe for making honeycomb candy? It is similar to cream candy, but is very brittle and delicate. I will greatly appreciate any information as to the same.

READER.

I FANCY IT IS MADE LIKE SUGAR candy, but it is pulled white after being stirred after cooking. Stirri: , disposes it to granulation and also to brittleness. Will some one let us have the exact recipe?

To Remove Oil Spots

Io Kemove Oil Spots

Vill you please tell me through
your column how to remove a
spot made by sweet oil from
an ingrain rug?
And in return for the ...y useful
hints I have obtained from your department I send a recipe for a very good
cake requiring but one egg:
One-half cup of butter, one cup of
sugar, one egg, one cup of sweet milk,
two tenspoonfuls of baking powder and
two cups of flour. I find it better to
use just a little more flour.
Mrs. J. E. N. (Maywood, Ill.).

HAVING ACCEPTED PAYMENT IN advance, I recommend you, first, to wash out the dust from the grease spot with warm water, mixed with household ammonia. Next, cover the spot with a paste of fuller's earth and water—quite stiff. Cover with paper, and

leave thus for two days. Then lay blotting paper over all and set a warm iron upon the dry paste. Finally, brush out the earth and sponge with clean water.

A Polish That Cleans

I SHOULD like to ask you what I could use to pollsh my oak furniture that would clean it at the same time. Soap and water takes the pollsh off, and linseed oil, the odor stays with it so long.

A. B. H. (Missouri).

AN EXCELLENT POLISH FOR furniture is crude linseed oil, two parts; spirits of turpentine, one part, adding a tablespoonful of salt to each gallon of the mixture. Shake into an "emulsion," apply with a soft fiannel cloth. Leave it on for an hour before polishing with chamois skin. The smell leaves it in a few hours.

Begin Dinner With Soup

Degm Dinner with Soup

O YOU always serve soup at dinner, and how many vegetables should be served?

2. Is it permissible at an ordinnet table with the rest of the meal, or should it be served separately?

3. When friends are visiting one what additions, if any, should be made to the family menus?

LEARNER (Colorado).

1. A WITTY EPICURE HAS CALLED 1. A WITTY EPICURE HAS CALLED a dinner without soup "an acephalous meal." That is, one lacking a head. When you can do it conveniently, fingin the family dinner with a soup, and study to make it good. Instyld washes, looking and tasting like dishwater, distend the stomach and discourage digstend with appetite. Soup, two vegetables, meat or fish, with a sweet dishor fruit, followed by a small cup of black coffee, make a respectable family dinner. black coffee, make a respectable family dinner.

2. The actual presence of the sweet course takes the edge from the appetite. And even if you are your own waitress, the table should be cleared and crumbed after meat and vegetables have been removed.

3. A salad with crackers and cheese, and perhaps an extra dish of fruit and a glass dish of olives, or salted nuts, in some sort convey the idea that you wish to honor the guest

A Famous Nursery Prescription

A Famous Nursery Prescription

A Y CASE is briefly this: An apparently healthy child was taken suddenly with rheumatism of the joints; a long critical illness ensued, attended with wreck of the nervous system, so that he has bordered on St. Vitus' dance ever since. The worst feature is that the valves of the heart leak, the rheumatism having thickened them. I am told. We have had many and eminent physicians, but they all tell me there is nothing, absolutely nothing, I can do for the heart; that medicine, surgery and electricity are of no avail.

The child is growing and developing rapidly but he is very pale, has no strength, and a shortness of breath that I do not like to hear. He is exceedingly nervous and active, and does not sleep very well, but has a good appetite. He is now 11. It is four years the list of the contract o

IF YOU SEND ME STAMPED AND directed envelope, I will tell you of the treatment that cured the children in question. It might assist nature in storing your boy to health. His case is not so uncommon as you may almost a construction of the control of the control

"Government Whitewash"

IN RETURN for the many helpful suggestions which you have given to the many helpful suggestions which you have given to the many helpful suggestions which you made a request:

Slake half a bushel of lime with bolting, water. Coyer to keep in steamy, and add test of the pounds of the pounds of the suggestion of the strain through a fine sleve or strainet, and add test of the pounds of second rice, bolled to the pounds of second rice, bolled to the pounds of second rice, bolled to paste an aftered in while hot; fif a pounds of spanish whiting and ne of the pounds of spanish whiting and ne of the suggestion of the sugge N RETURN for the many helpful suggestions which you have given ine, I inclose recipe for government hitewash, for which you made a re-

let it stand a few days, covered. It should be applied hot.

A pint of this mixture properly applied will cover one square yard. Coloring matter can be added as follows:

For cream, add yellow ochre; for fawn, add, proportionately, four pounds of umber to one of Indian red and one pound of common lamp black; for stone color, add, proportionately, four pounds of raw umber to two of lamp black.

MRS. C. R. H. (Ohio).

Di ing Table Marred

HAVE a beautiful dining table, very highly polished. The pad I used was not quite thick enough, for several hot dishes have left marks upon it. They are not rough or deep, and unless you look across the table you cannot see them. For instance, if you were standing on one side of the room and looked across the table, you can see plainly where dishes have been placed. I feel where dishes an answer when my turn comes. Mrs. C. (New York).

BUY CAMPHORATED OIL, such as druggists keep for children's sore throats; wring out a soft fiannel cloth in it and rub the marks well and long. First with chamois skin when the oil has been on the table for an hour, blending the spots with the surrounding surface.

CONTRIBUTOR MEALS FOR A DAY

MENUS AND RECIPES

SENT BY WESTERN.

Breakfast.

Apples.
Oatmeal. Cream and Sugar.

Luncheon. Potato Salad.

Succotash. Currant Rolls. Pieplant Sauce.

Dinner. Duchess Soup. Salted Crackers. Chicken Pie. Mashed Potatoes.

Scalloped Tomatoes. Bofied Onions. Prune Tapioca. Coffee. The thought has occurred to me that there are hundreds of others situated as 1 am, not able to spend \$500 a year on the table, in one sense of the word. In another, were all materials used kept strict account of, they would be found at to amount to the same thing. I have reference to those living in small towns or suburbs of larger, who not only have a garden, but fruit in abundance, keep a few chickens, a cow for milk butter and cream. Many keep a pig, which, when killed and properly taken care of, will supply an ordinary family with lard, bacon, ham, sausage and fresh pork. I have taken it for granted that all such housekeepers have made the most of their opportunities, have canned and dried vegetables and fruit in senson, and have also packed several dozen eggs for winter use. We will so no fursare than pattry chicken varie and cliest. The thought has occurred to me that:

ful of salt, dash of pepper, one ablespoonful of prepared mustard, and toss all together lightly with one-half cup of sweet cream. This is delicious.

For the succotash use one cup of home-dried corn and one cup of broken soaked and cooked.

CURRANT ROLLS-Use any good baking powder biscuit recipe, adding past before mixing one-half cup of well-cleaned currants. Roll to one-half inchathickness, spread with butter, sugarand cinnamon. Roll up, cut in the rounds and bake a light brown.

DUCHESS SOUP-Place one quart of milk in a double boiler on stove. Au in one side each of onlon and carrot. Simmer gently one-half hour. Strain, return to fire and add one tablespoonful of butter blended with one tablespoonful of butter blended with one tablespoonful of butter blended with one tablespoonful of flour, one-half teapsoonful of salt and dash of pepper. Cook just a minute, remove from fire and pour over one-well-beaten egg. Serve at once. Easily prepared and very nutritious.

PRUNG TAPIOCA—Soak twelve large prunes in three cups of water for a day. Drain from water, slip out stones and cut the prunes in halves. To the water add one-half cup minute tapicca. Place on stove and cook until clear, add seant half cup of sugar and juice of one-quarter lemon. Remove from fire, add prunes and mould.

To be eaten cold with cream, either plain or whipped.

Original and very dainty.

Mrs. F. W. D. (Wyoming, Ills.).

