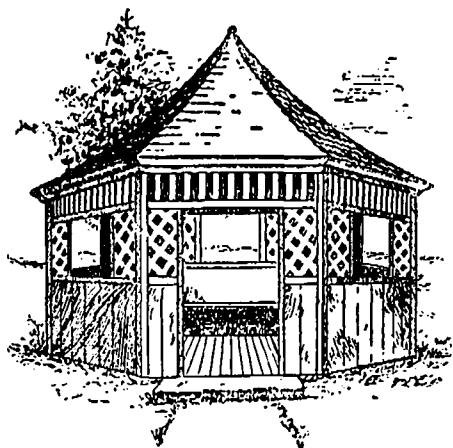




An Artistic Summer House.

It pays, even in dollars and cents, to make one's home attractive, but it also pays much better in the increased comfort and enjoyment that is afforded every member of the family when the home is attractive. An attractiveness, it may be said, that can be secured at small expense, if one has a little taste, and will



ATTRACTIVE SUMMER HOUSE.

devote some of his extra moments to the work of beautifying his home and its surroundings. Directly in this line is the construction of such a summer house as is shown in the illustration. Such a house will make a magnificent play room for the children, a cool summer sewing room for the mother, and a place to rest or read for any member of the family. It is built in the form of an octagon, and has a dishing, shingled roof, and matched siding where the sills are boarded. If vines are made to grow over the sides the beauty of the structure as an ornament to one's grounds will be greatly enhanced. The whole building should be stained to secure the best effect, the roof being of a darker color than the sides, and of a color to contrast harmoniously with them. Such a building could have window sashes fitted to it, and covers made to put over its lattice work, when it would serve as a pleasant play room for children on sunny winter days.

To relieve calloused feet, rub them frequently with kerosene.

Silver clasps replace the button and straps on umbrellas of the period.

To soften leather hardened by repeated wettings, rub it well with kerosene.

To renew woodwork and furniture, varnish with black varnish, plentifully diluted with kerosene.

For bleeding at the nose Dr. Hutchinson recommends plunging the feet and hands in water as hot as can be borne.

To relieve chilblains, soak the feet in hot water and rub them with kerosene, or with kerosene and lime water.

For ear-ache mix a very few drops of sweet oil with a like quantity of chloroform and wear a piece of cotton moistened with it in the ear.

The pulse may change many beats, and still the sick person will not be in danger of death. But as a rule if the temperature reaches 108 or 109 death soon follows.

Warts may be treated with a mixture of equal parts of tincture of iodine and acetic acid. One drop night and morning will gradually effect a cure, but must be applied to the hard skin only and not allowed to spread on the surrounding flesh.

### Lamp Cooking.

ANY contrivance which enables the housewife to dispense with the heat of a cook stove in summer will always be welcome. Most of us know the merits of gas and oil stoves, but few are aware that the ordinary kerosene lamp may be pressed into the service of the cook, and if rightly managed will do a considerable amount of the family cooking. If the lamp has a central draft burner which produces an intense

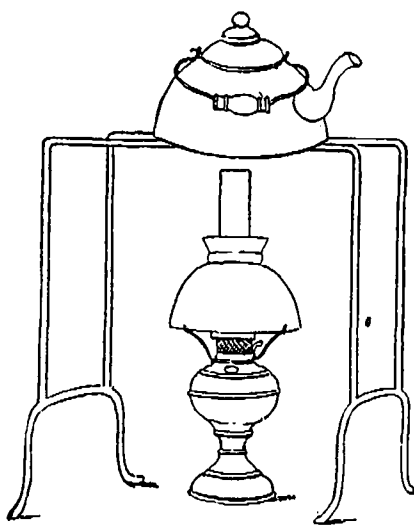


FIG. 1. IRON FRAME FOR LAMP COOKING.

heat, a pint of water may be brought to the boiling point in five minutes. The frame work which supports the vessel can be made in a variety of forms, of wood or metal, or of both. Fig. 1 shows a metal frame. Two flat pieces of iron are bent in the curves of a semi-circle so as to have a width of base of about one foot; in each of these puncture two holes to admit the upright and connecting rods, which are about of the size of an ordinary iron kettle handle and bent out in the middle at the top so as to form a wider base on which to rest the vessel. These are connected by a network of thin wire so that the very smallest saucepans can be rested upon it. Fig. 2 shows a wooden frame in the form of an X, with a strip under the bottom long enough to widen the base to a point of security, and connected with another like it by supporting rods as used in the metal frame. It can be constructed by anyone who can drive a nail or handle a saw. A frame wide enough for two lamps will enable the housekeeper to use a

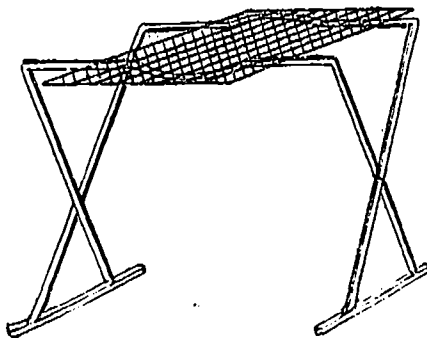
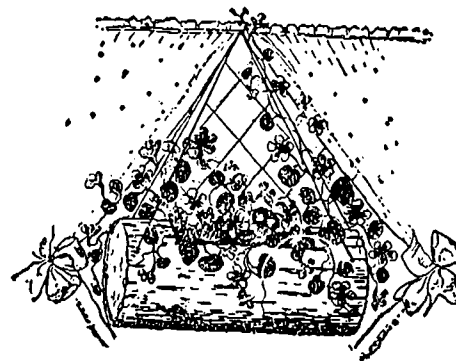


FIG. 2. WOODEN FRAME FOR LAMP STOVE.

wash boiler if handled with care. The economy, as well as the convenience, of this mode of cooking will at once be apparent. A quart of kerosene will last twelve hours, and will give a brilliant light as well as furnish heat for cooking. If, in addition to this, she will provide herself with an asbestos, metal rimmed plate to place under the vessel in which she is cooking the morning or evening meal, the housewife may sew or read at ease and let the article cook itself, without fear of burning or the necessity for frequent stirring. No article of food cooked on an asbestos plate will ever burn, it may dry up, or simmer entirely away if left long enough, but it will not burn to the bottom of the kettle. —*American Agriculturist*.

### For the Piazza.

IN summer, it is not enough that the house should be decorated, the piazza must be made beautiful also. A charming little ornament for holding growing vines can be made from a long tin box, such as ginger-snaps come in. Put on the cover and hammer it down securely all around; with a can-opener cut a square opening in the top. Punch holes in the bottom for drainage, and in the top for wires which are to suspend it. Cover with bark glued or sewed on, fill with earth and plant with nasturtium seeds, and you soon will be repaid for your slight trouble. They are equally pretty for hanging in the house in a sunny window in winter. Larger logs for standing on the piazza steps or about the grounds may be made by taking two



PRETTY HANGING BASKET.

rounds sawed from a log for the ends. On this have a tinsmith tack the tin. The bark also may be nailed on. —*American Agriculturist*.

### Hints to Housekeepers.

Steep salt fish in sour milk to freshen.

Rapid growth of the finger nails is considered to indicate good health.

If irons be rough and sticky rub them on fine salt sprinkled on a board.

Fine china should be washed in warm water. Hot water cracks the enamel.

A whisk-broom is the best clothes sprinkler, and the water should be hot.

Melted beeswax mixed with sweet oil in the form of a salve is good for burns.

Mashed cranberries in a poultice bag applied to the affected part are excellent for erysipelas.

In beating whites of eggs for meringue or frosting do not add the sugar until the egg is stiff.

A spoonful of vinegar put into the water in which meats or fowls are boiled makes them tender.

Lemon stains on cloth may be removed by washing the goods in warm soapsuds or in ammonia.

The rubber rings of preserve jars will recover their elasticity if soaked for a while in weak ammonia water.

In severe paroxysms of coughing, a tablespoonful of glycerine in hot milk or cream will give speedy relief.

A feather-bed which has done service for a generation or two is hardly a desirable thing upon which to sleep.

Immerse a tea-stained tablecloth in a strong solution of sugar for a few minutes, rinsing it afterwards in soft water.

Among the new conveniences for table service is the cold meat fork. Three prongs (broad) and the handle flat and long.

Always keep a jar of cracker dust on hand for breading, or else save up all pieces of bread, and once a month dry them in an open oven, then place them in a bag and pound until fine.

In preparing frogs for the table use only the hind quarters. Wash in warm water; then soak in vinegar and salt for an hour. Scald them and then remove the skin. Wipe dry and fry in butter.