

THE HOUSEHOLD.

MARKETING.

Of beef, the sirloin, rib and rump pieces are used for roasting. For steaks we prefer the sirloin called "porter house," in New York. Many people object to sirloin roasts and steaks as being more expensive than other kinds, but we do not find them so, as a series of dinners follows the first appearance of the sirloin, which, in the end, makes a delicious soup. Nothing equals the flavor obtained from broiled or roasted sirloin bones in soups. The first day's roast, for instance is followed by a dinner of cold meat, and a dish of meat dumplings the next day. The third day, by an Irish stew. The fourth day a steak or other simple dish is supplemented by a soup, for which the bones and scraps of meat are boiled five or six hours the day before the soup is needed, strained, and set in a cool place.

In the morning, skim off the fat, slice two potatoes thin, and put with the broth into a porcelain kettle or saucepan, add a tablespoonful of rice, and let it heat gradually. When it has boiled an hour, salt to taste, add a chopped carrot, and, if liked, a small onion, and any other vegetables, also chopped. Cook slowly an hour and a half, and serve. If celery is plenty, use no vegetables but the sliced potatoes, and, half an hour before serving, add the freshest leaves from a bunch of celery, and a few of the outer stalks cut fine. When done, strain through a colander into a warm tureen.

This is a nice foundation for a tomato soup also, using a pint of canned tomato, instead of the celery or other vegetables, adding them an hour before the soup is done, and strain like the celery soup, always using the rice and potatoes to thicken the soup, it being nicer than flour, a little of which browned, we sometimes add to give flavor.

Soup is usually accompanied by toasted bread, cut in small squares and kept in a hot oven, till sent to the table. Pile on a folded napkin laid over a warm plate, when ready to serve.

Rib roasts are used in the same manner, at our house. The rump pieces have little or no bone, and are preferred by many people on that account. Rump steak is also nice. For stews, pies, etc., the round and shoulder pieces are best, and if one is near a large city market there is no steak with a finer flavor than the "top" round. The tenderloin is considered by some the choicest cut, but it is inferior in nourishment to almost any other.

Of mutton or lamb the leg or loin are the best, the shoulder being a favorite part with many people, although there is sufficient waste to make up for its lower price. The loin has a great deal of fat, but is very nice for chops or a roast, but the leg roasted or boiled is the most economical, being like the sirloin or rib of beef, capable of being made into several savory dishes. If a shoulder of mutton is bought, it should be boned before being brought from the market. It is very good stuffed and baked, and can be easily carved, but if not boned cannot be stuffed, and is very difficult to cut.—Household.

NO TIME TO READ.

BY ELIZABETH CUMINGS.

How many times I have heard women say, "I would like to attend lectures on art, or literature, or I would like to perfect myself in a language, but I have not the time. I scarcely find time to read two books in a year." Some of them spoke the truth, but the assertions of the others were open to criticism. Not content with bearing and doing what nature and necessity had laid upon them, these women had themselves heaped up a load of sewing, housekeeping, and social duties, till they might as well attempt to find time for thought and quiet for study under the wheels of the Juggernaut. Saxe Holm once said, "I would have everything in the house, as clean as a china cup," and for my part, I would have no woman cultivate her mind if by so doing she must have a slovenly home. Indeed there would be a vital defect in any such culture. But to keep a house delicately clean and in order is one thing, and to fill it with fancy work, which is the most difficult sort of litter to keep free from dust, is another. To supply a family with an abundance of well-fitting

undergarments is a weary task; but if each one of the garments must have miles and miles of ruffles and trimmings it becomes work fit only to be given to convicts who are sentenced to hard labor. A few calls and pleasant visits, and a few friendly tea-fights in the course of a year, brighten and cheer one up; but a formal acquaintance with a whole town, and formal and burdensome entertainments of all sorts, ought never to be undertaken save by those unfortunates who are compelled to do it.

I am convinced that at least one quarter of the work performed by women is unnecessary, and that the world would get on quite as well without it. It is like the ottoman cover I once saw a lady working. She was all bent up, and was putting her eyes out counting stitches; "I don't get any time for reading," she said plaintively, as she picked up some beads on a needle. "You must have a great deal of leisure." And yet she had spent more time embroidering a ridiculous dog on a piece of broadcloth than I had spent with my books in a year, and when the work was done she covered it up with a lace tidy and put it in a dark corner where the sun would not fade it, and threatened to cut off the children's ears if they ever sat upon it. It did not have the poor merit of being economical, for the price of the materials would have bought enough handsome damask for two covers. A friend of mine tells of seeing a squaw seat herself by the town pump, unroll a bundle of calico, cut out a dress, make it, put it on and walk off, all in about two hours. I have always regretted that he did not continue the story by telling me that the squaw spent her abundant leisure beautifully. I would not have women reduce their sewing to quite so simple a performance, but a good deal would be gained if they thought more about living and less about its accidents. To fill time, to pass it busily, is not to use it. Labor in itself is not worthy. The meanest work that makes home a lovely sacred place is consecrated, and fit for the hands of a queen; but delicate work that ministers to no human need, even if it has artistic merit to recommend it, if it consumes the hours a woman ought to use training her mind to think, and her eyes to see, and making her brains something more than a mere filling for her skull, is but busy idleness, and a waste of time. I hope the day will come when every woman who can read will be ashamed of the columns "for the ladies," printed in some of our papers, and which tell with more sarcastic emphasis than any words of mine how some women choose to spend their leisure. Surely if they have time to follow intricate directions for making all sorts of trimming, not so good as that sold in the shops at two cents a yard, and for crocheting all sorts of flummediddles, they may, if they will, find a few moments in which to read a book.—Christian Union.

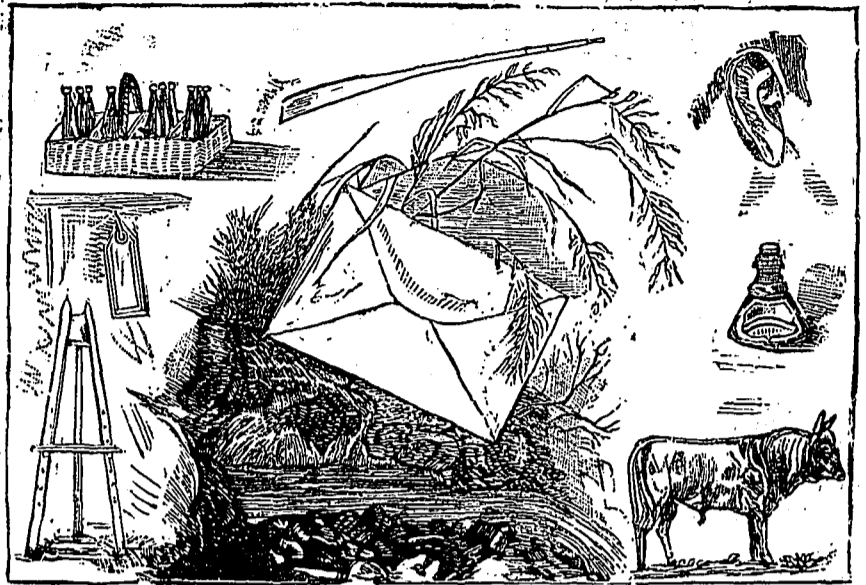
TRAINING THE LITTLE ONES.

BY NELLIE BURNS.

Some time since, as I stood with other waiting customers in a dry-goods store, a fashionably dressed lady entered, accompanied by a fair, flaxen-haired little girl of about five years of age. They had just left a confectioner's stand, and as the result of her purchase the mother carried in her hand a paper of candy. As they approached the place where I was standing I heard the child teasing for the candy. The mother refused to give it to her, and her rather mild teasing assumed the form of a half crying command, and upon being reproached in an impatient tone by the mother, and again refused, she threw herself at full length upon the floor and indulged in such a series of kickings and screamings as to attract the attention of every one in the store. The mortified mother hastily assured the child that if she would get up, and be a good girl, she would give her the candy; upon which assurance the little victor arose, and after securing her prize, looked around on her spectators with the smile and air of one who had conquered. On the faces of those who had witnessed the scene there was an amused expression, but to me there was nothing in the sight to produce a smile. Such an outburst of temper and such a conquest on the part of that little girl had a deeper significance than was at first apparent to those witnesses.

When I thought how ignorant she was of what was right and wrong, and how dependent was her conduct on the teaching she re-

ceived, I knew she was not to blame for this act. If her mother had taught her no lessons of obedience, and she had been allowed



PUZZLES.

PUZZLE PICTURE.

The envelope in the middle of this picture is supposed to contain a number of letters. These letters taken from the envelope and placed before the names of the several objects shown in the picture, will transform them into the names of wild animals.

WORD-PUZZLE.

My whole a vaulted space above extends,
Or a name to some house of prayer it lends.
Curtailed, a title answers your demand
Still known in the Prince of Beira's land;
Again curtail me and regard with care,
No new idea, but just the same is there.
Once more, a Roman numeral meets your eyes.
Behold,—the cockney's home before you lies;
Behold, again, a State, in brief, you'll see,
Now don't you know just what is found in me?
For the last time behold me and a vowel find,
Or else one point recall to mind
Of that which is the sailor's friend,
And guides him to his journey's end.
Then take my last and put before my first,
And when you've done this, only read reversed
To see that fashion of which we're the toy,
Gay fashion, whose "brightest arts decoy."

CHARADE.

My first is something to wear;
My last is something to eat;
My whole, I can safely declare,
Is naught but a simple conceit.

REMAINDERS.

1. Behold a healthy state of body and leave a drink.
2. Behold a planet three times and leave a series of musical notes.
3. Behold a simple vegetable and leave what boys and girls enjoy in winter.
4. Behold to look intently and leave a slit or opening.

ENIGMA.

1. A word of five letters gives an article of use in peace and war.
2. Transpose and find what you do at school.
3. Behold and find a fruit?
4. Again, and find a vegetable.
5. Transpose and find a monkey.
6. Behold twice, curtail twice, and you will see what makes a man mean.

ANSWERS TO PUZZLES.

CHARADES.

1. Wood-peck-er; 2. Man-i-fold; 3. Per-co-late.

SURNAMES OF DICKENS' CHARACTERS.—1. Pecksniff. 2. Nickleby. 3. Copperfield. 4. Swiveller. 5. Bagswick. 6. Bardell. 7. Jenny Wren. 8. Flite. 9. Flintwich. 10. Small-weed. 12. Prig. 13. Deadlock. 14. Wrayburn.

WORD SQUARE.

P U R I M
U N I T Y
R I F T S
I T T A I
M Y S I A

CROSS-WORD ENIGMA.—Switzerland.

to indulge in such conduct at home, it made but little difference to her as to the time and place of giving vent to her enraged feeling. So, instead of reproaching her for being guilty of this most repulsive act, I pitied her for being the victim of so wretched and ruinous a form of parental government. If, in the short space of her young life, the discipline she had received had been productive of such bad behavior, there could be no doubt that it would in time destroy all the natural goodness in the child's nature.

From my own experience in dealing with children, I know they very soon learn if they are to govern or be governed. And as gratifying their wishes is the only thought by which they are guided, they become the severest little tyrants if there is no restraint on their actions.—Christian Union.

OLD-FASHIONED SPONGE CAKE.—Four eggs, well beaten, two cups of granulated sugar, then one cup of sifted flour, a little at a time, then another in which two teaspoonfuls of baking powder have been mixed, flavor, and pour in one-half cup of almost boiling water. You will think it needs more flour, but do not add any, or you will spoil the cake.

RAISED DOUGHNUTS.—One pint of milk, one pint of sugar, one pint of yeast or sponge, two-thirds pint of shortening, two eggs, one small teaspoonful of salt, and one teaspoonful of cinnamon. Wet up warm at night, wrap up well, and in the morning roll and cut out, let stand while the fat heats, fry, not too quickly.

LEMON CUSTARD PIE.—Juice and grated rind of one lemon, one cup of sugar, two-thirds tablespoonful of corn-starch mixed smooth and boiled a few minutes in one-half pint of water, and a small piece of butter while hot, two eggs, whites and yolks beaten separately, and whites added last. Bake with one crust.

CREAM FOR CAKE.—Half a pint of sweet milk, two eggs, two tablespoonfuls of sugar, one teaspoonful of starch, two tablespoonfuls of flour, and flavor to taste. Scald the milk, beat the eggs (yolks and whites separately), sugar, starch and flour together, boil until it forms a custard, and spread between the layers.

SUGAR COOKIES.—Two cups of sugar, one heaping cup of shortening, (I use part butter and part lard), two eggs, one cup of sweet milk, one teaspoonful of soda, two teaspoonfuls of cream of tartar, salt, nutmeg, or flavor as you please. One can make half the quantity if one likes.

SIMPLE DESSERT.—Put eight crackers in a deep dish, pour enough boiling water over them to just cover them, and when soaked (which will not take longer than five minutes) grate a little nutmeg over, sprinkle with sugar, cover with cream, and serve. Try it.

BUFFALO CREAM CAKE.—One cup of sugar, one tablespoonful of butter, one egg, two-thirds cup of sweet milk, one and two-thirds cup of flour, and two teaspoonfuls of baking powder.