

To Reach Man's Heart.

O woman, if seeker Your way to gain O'er man, the weaker, The means are plain: Would you be able Vain man to rule.

The dinner table Let be your school. You need no ballot To win your part; Just tickle his palate You touch his heart

Unselfish Mother-Selfish Child.

Some of us mothers are all the time improving our own characters at the expense of those of our children; is this fair to them? We are so aggressively unselfish that we almost compel them to grow uperacting. The old proverb about unself ish upothers making selfish children has more fruth than a little in it. I think it is more important to teach children to be unselfish and cheerfully helpful than any book-lesson or handicraft going. It may be well to wait on one's husband sometimes when he is very tired, but why find the children's hats and school-books for their every morning? Why give up the scarce dainty you need yourself when all-scarce dainty against the wall—say one hook is used. Where pictures are ing to a greedy child? You wrong him more than yourself by so doing, and yet, retain their quiet, architectural appearance than yourself by so doing, and yet, retain their quiet, architectural appearance than yourself by so doing, and yet, retain their quiet, architectural appearance of the scarce dainty for the woman who makes a door-mat of herself, either for her husband or her children; and she will find that they have far less respect.

To olittle attention is generally given to the traditional way is usually adhered to, the pictures are to tip forward at the wall.—This alone tures being so hung as to tip forward at the wall.—This alone tures being so hung as to tip forward at the wall, This alone tures being so hung as to tip forward at the wall.—This alone tures being so hung as to tip forward at the wall, This alone tures being so hung as to tip forward at the wall.—This alone tures being so hung as to tip forward at the wall.—This alone tures being so hung as to tip forward at the wall.—This alone tures being so hung as to tip forward at the wall.—This alone tures being so hung as to tip forward at the wall and stew a few minutes; then thick-en with a little butter, pepper and se of those of our children; is this fair to

used to say that she did not care how when a succulent, nutritious vegetable is often we all had to turn out of our own; most relished, and alas, usually highest

her daughters-in-law will arise and call that parsnips are an excellent seasoning for her blessed.—Lucz Curpenter. 1 soups. To one quart of soup stock allow

Keep Out of a Rut.

"The secret, I think, of giving a family what they like to eat," says a young housewife in an exchange, "is not "THE to keep a dish going till they are tired of it. I believe in changing the morning cereal often, dropping a favorite dessert after a few times, and not having a boardafter a few times, and not having a boarding house regularity in the bill of fare. This cannot be done if the housekeeper leaves the catering to the girl in the kitchen. Women don't like the bother of deciding what they shall have meal after meal. A housekeeper who enjoys the marketing and the catering will provide the variety neonle like." vide the variety people like."

How to Hang a Picture:

Too little attention is generally given

for her husband or her children; and she will find that they have far less respect, for her than if she taught them to consider her comfort, at least equally with their own.

It is, of course, much more trouble, in as needed is a boon indeed. Among this the beginning, to teach a child to do anything than do it one's self. She who is, in the Ladics' World, the parsnip is perpainstaking enough to do the former will; haps the most satisfactory for all round not only reap her own reward later, but use. Its flavor is improved by the action do her child incalculable good. My mother of the frost, and is therefore at its best used to say that she did not care how; when a succulent, nutritious vegetable is

bedrooms, bag and baggage, at half an priced in the markets.
hour's notice, to make room for some unsupected guests; she said it was such during the winter should be pulled and good training for us.

When her boys went off to boardingschool, though they were under twelve, she made them feel responsible for packing their own trunks. Unknown to them the would, of course, always repack them the would, of course, always repack them the would, of course, always repack them the would in the mannine ciated vegetable, I

afterwards; but the habit of method and serving but unappreciated vegetable. I orderliness thus early acquired has reshall give a few of the many ways in which manned with them through life. Surely it may be served. Not every cook knows

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Then shall our names be as familiar in their mouths as household words." says Shakespeare. Or.
as Blue Ribbon beylon Tea.

one well-cleaned parsnip at into slices lay several slices over one another, and cut into small, narrow strips; add to the stock and simmer until tender, and serve without straining. A spoonful of Chili per to suit the taste: sauce blends nicely with the flavor of the parsnip, as do also chopped parsley and

Escallored Parsnips.—Mash one pint of boiled parsnips. Add two tablespoonfuls of butter, one teaspoonful of salt, a little pepper, and two tablespoonfuls of cream or milk. Mix thoroughly, place on the fire and bring to the boiling point, turn into a buttered baking dish, cover with bread crumbs, dot with butter, and brown in the oven. This gives us a new way of utilizing cold parsnips, as well as a very appetizing dish. ESCALLOPED PARSNIPS .- Mash one pint

cook for half an hour or until all are ten-der. Add a small bit of butter, pepper and dredge in a little flour; cook a few minutes longer and serve hot.

STRAMED PARSNIPS.—Scrape nicely and split lengthwise. Wash in cold water, and put on to cook in a steamer over boil-Scrape nicely and ing water. When done enough to insert a fork, put into a meat pan. Season with salt and pepper. Turn over them a bowl of ham or pork drippings. Put them in the oven and bake brown.

FRIED PARSNIPS .- Boil until tender and slice them in long thin slices, dip into a batter made as for pancakes, and fry in hot lard until brown, adding salt and pep-



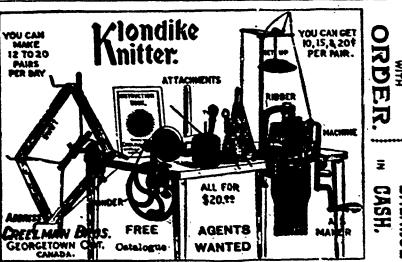
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