

THE HOUSEHOLD.

NOTHING TO DO.

"Nothing to do" in this world of ours,  
Where weeds spring up with the fairest  
flowers,  
Where smiles have only a fitful play,  
Where hearts are breaking every day!

"Nothing to do," thou Christian soul,  
Wrapping thee round in thy selfish stole.  
Off with the garments of sloth and sin!  
Christ, thy Lord, hath a kingdom to win.

"Nothing to do!" There are prayers to lay  
On the altar of incense, day by day;  
There are foes to meet within and without;  
There is error to conquer, strong and stout.

"Nothing to do!" There are minds to teach  
The simplest forms of Christian speech:  
There are hearts to lure, with loving wile,  
From the grimmiest haunts of sin's defile.

"Nothing to do!" There are lambs to feed,  
The precious hope of the Church's need;  
Strength to be born to the weak and faint;  
Vigils to keep with the doubling saint.

"Nothing to do!" and thy Saviour said,  
"Follow thou me in the path I tread."  
Lend, lend Thy help the journey through,  
Lest, faint, we cry, "So much to do!"  
—The Lutheran.

BREAD.

Bread is the "staff of life." It has been called the "sovereign of the kitchen"; it is the most important article of food in the eyes of a good housekeeper, for not a single meal is complete without it, and we are pretty sure, if we see good, home-made bread on the table, to find all the other food well cooked. With good judgment, and proper manipulation, five large loaves of superfine bread can be made of seven pounds of flour, and a two-cent cake of compressed yeast. They will be sweet, light, substantial and nourishing, and will be highly satisfactory to the palate as well. The time to make it will be considered of little value, when once home-made bread has been substituted for the baker's loaf. It is very easy to make bread after the following directions. If strictly followed there is no "luck" about it, it is sure to be good. Put one-third of a cake of compressed yeast to soak in a cup of warm water for an hour or more. Into a warm pan or wooden bowl sift two heaping quarts of flour, one large spoonful of sugar and the same of salt. Now into one pint of warm water put one spoonful of lard, and allow it to melt. The lard makes the bread tender, and the sugar takes the raw flavor from the flour. Stir this pint of water into the flour, and also stir in the yeast, softened and dissolved in the cup of water. This is all the liquid required for two loaves; but do not stir it into all the flour, but into a portion only, in the middle of the pan. This is "setting the sponge." Allow three hours at least for it to rise, keeping it warm and well covered. Then mix all the flour into the sponge, put in the hands, and work and knead it for thirty minutes into a large round mass, smooth and puffy. Add no more flour, except to keep the hands from sticking. Cover well, and keep in a warm place over night. In the morning divide into two equal parts; make them shapely, but handle now as little and lightly as possible. Bake in buttered tins, five by ten inches in size and square cornered, as then the slices can be uniform, whereas in round tins they cannot be. Set the two loaves in a warm place to rise; an hour ought to double their size. When they are ready, after scoring twice each way across the top, put in a moderate oven, where they should have a steady fire, and remain one hour. The scoring prevents the sides from cracking, and improves the shape of the loaves. When done, remove from the tins, stand the loaves on one side, and cover with a cloth till cold. If the crust has baked too hard, or too brown, wring a napkin out of cold water, and lay upon it, and cover closely. This sufficiently softens the crust. A tin box is best for keeping bread. Stale slices make better toast than fresh bread. There are many ways to use stale bread, so there is no need of wasting any.

Potato bread is much thought of by some, and it certainly has the merit of keeping moist longer than other kinds; but bread as good as it should be is soon eaten. In order to make it the potatoes

should be boiled, well done, peeled, mashed exceedingly fine, stirred into the water for the bread, strained into the flour, and then the dissolved yeast added; then proceed as with the plain bread.

Water makes better bread than milk, and milk adds uselessly to the cost.

Plain people, those who depend upon their food for health and strength for their daily labor, and women who have the care of providing the table, as well as the spending of money therefor, will find that by making their own bread, besides having a more nutritious, wholesome article than can be bought, they have scored a strong point in economy also. This is but one of the many ways of saving money, or rather, living well on a little. One would not believe how good a table can be set with a few dollars, by judicious investment of them. Even pies and puddings "fit to set before the king" do not really cost as much as might be supposed when all the items are counted up. More than the material, the way it is put together tells, and the wife who really has the interests of husband and home at heart will spare no pains to buy the most and best for her money, and having made her purchases, in learning how to make the best possible use of them.—N. Y. Independent.

SAVING MINUTES AND STEPS.

Have a shelf above the pastry table, on which to keep in covered and labelled boxes salt, corn starch, baking powder, and spices of all kinds; also grater, sifter, egg beater, flour dredge, and spoons of various sizes. It is also well to give place to recipe books, and tissue paper for lining cake pans, as all these things within arm's length of the worker will save numberless steps during a morning's baking.

Have a chair handy to drop into while beating eggs and preparing vegetables; it will be a great saving of strength, and a paper or magazine to fill up the leisure moments while watching the baking and boiling will refresh the mind as well, for kitchens are weary places. Have a large Japan waiter on which to carry things between collar, ice box, and table, so making one trip do the work of several.

Have plenty of closet room, so that a dozen articles will not have to be moved to find one.

Have matches beside the lamps or gas jets, also a receptacle for the refuse ends.

Have broom, brush and dust pan for every floor in the house, and do not run with one set from basement to attic.

Have wire lines for clothes, thus saving putting up and taking down long lines of rope every washday.

Have a sewing room or some nook or corner furnished with table and all materials for work, and which will not have to be cleared up every night during a busy season of sewing.—Ridley's Fashion Magazine.

PURE AIR IN CHILDREN'S ROOMS.

A writer in "Babyhood," impressed with the necessity of this desideratum in children's sleeping rooms, very sensibly declares that too much attention cannot be bestowed on children's sleeping rooms, especially in the matter of pure air and sunlight. It is, above all, important to prevent foul and steamy vapors from the kitchen and laundry, damp emanations from the cellar, and the impurities from gas and other lights from concentrating there. Some means of ventilation are indispensable in every dwelling to prevent the rising of impure atmosphere toward the roof. Shut off the children's bedrooms from the rest of the house, and open a window somewhere near for the escape of impure air.

An alarming practice, and one altogether too prevalent, is the burning of lamps in children's bed-chambers, and this, too, all night with closed windows. Now, it should be known that the flame of a lamp consumes the vitalizing portions of the air, and that a room in which a light has been burning for hours is not fit for sleeping in. In addition to this evil, a burning lamp produces another, and that is, restless slumber, as the light causes the brain to respond even through the closed eyelids, and thus make an effort which should be avoided. Teach children to sleep in the dark, by all means. They must, of course, be prepared for bed by lamp light in win-

ter, but the room may be instantly purified after the lamp is extinguished by opening the windows and doors and letting in fresh, cool air.

Teach a child also that it is just as safe from all harm in the dark as in the light; and that it will be healthier and happier, and it will believe it, because children have inexhaustible faith in the mother's word. Never allow any one to tell children fear-inspiring, hobgoblin stories, and don't punish them by sending them or threatening to put them in dark places; thus you will be enabled easily to train them to sleep in the dark.—Christian at Work.

RECIPES.

TEA.—No matter what variety may be used, there are certain rules absolutely essential for all. To begin with, never use a tin teapot if an earthen one is obtainable. An even teaspoonful of dry tea is the usual allowance for a person. Scald the teapot with a little boiling water and pour it off. Put in the tea, pour on about a teaspoonful of boiling water, letting it stand a minute or two for the leaves to swell. Then fill with the required amount of water, still boiling, this being about a small cupful to a person. Cover closely and let it stand for five minutes. Ten will be required for English breakfast tea, but never boil either, above all in a tin pot. Boiling liberates the tannic acid of the tea which acts upon the tin, making a compound bitter and metallic in taste and unfit for the human stomach.

GRIDDLE CAKES.

Cakes made from white or Graham flour are more tender when cooked rice or hominy, etc., is added. All cakes are made more tender by putting them into a hot dish and keeping them hot and covered till all are baked. Those underneath which have steamed the longest will be found much more tender and mellow than those last baked. To have these first they should be put, up-side down, into a hot, buttered dish to prevent sticking, and when served, turned out on a napkin spread in the dish in which they are to be placed on the table. The napkin folded around them besides being a pretty addition serves also to absorb the condensed water from the cover, which, to preserve the heat, should be retained at the table. There are many beautiful designs in covered dishes which are quite suitable for this purpose.

The custom of sending cakes steaming hot from the griddle to the table can be traced to the too common mode of depositing them on a frosty, uncovered dish, from which they are transferred to the equally frosty plate of the victim, who, eating them in the consequent state of departing warmth, naturally concludes that hot cakes are better than cold, and that in order to have them hot they must be brought immediately from the griddle.

There is no excuse for serving half-cold griddle cakes, and if the mode herein suggested is adopted the cakes will not only always be hot and save perhaps a member of the family from baking while the others are eating, but they will be greatly improved by so doing.

In most families one particular kind of griddle cakes is preferred, but a variety is usually acceptable as well as desirable, and the following are good, thoroughly tried and easily followed recipes. North of Mason and Dixon's line the most popular are—

BUCKWHEAT CAKES.—Scald one-half cupful of corn meal with three cupfuls of boiling water; when nearly cold add equal parts of buckwheat and whole wheat or white flour to make the bat-

ter, but the room may be instantly purified after the lamp is extinguished by opening the windows and doors and letting in fresh, cool air.

GRAHAM GRIDDLE CAKES.—Break into grains with a wire potato masher, one cupful of boiled oatmeal with two cupfuls of milk or water. Stir into this two cupfuls of Graham flour into which is mixed two teaspoonfuls of baking-powder and one teaspoonful of salt. Add three well-beaten eggs and more liquid if not thin enough. Any mush may be used instead of oatmeal.

RICE GRIDDLE CAKES.—One cupful of boiled rice broken into kernels in one cupful of milk, two cupfuls of flour into which is sifted two teaspoonfuls of baking-powder and one teaspoonful of salt. Mix thoroughly, adding more milk, and add two eggs (whites and yolks beaten separately) the last thing before baking. Hominy, barley, oatmeal, tapioca, farina, cereoline, etc., may be used, and a great variety be produced.—N. Y. Observer.

PUZZLES—No. 6.

A DANGEROUS ENEMY.

I enter every human heart,  
And many times a year;  
I dislike all who can resist,  
Inspire the rest with fear.

I love to see them trembling  
When, in a place so tight,  
They wish to go the other way,  
Yet fear to do the right.

I'm an enemy of one and all,  
Do all the harm I can;  
He who from my arms will turn  
Must be a noble man.

BEHEADINGS.

1. Behead a pet name, and leave a part of the body.
2. Behead something you wear in your hat, and leave a conjunction.
3. Behead a fruit, and leave a part of the body.
4. Behead something that goes round, and leave a part of the foot.
5. Behead something to eat, and leave to speak.
6. Behead a girl's name, and leave the name of a heathen goddess.
7. Behead something you wear, and leave a garden tool.

AN EXAMPLE IN ADDITION.

To half a dozen add half a score,  
Then you will plainly see  
Just twenty—neither less nor more—  
Explain the mystery.

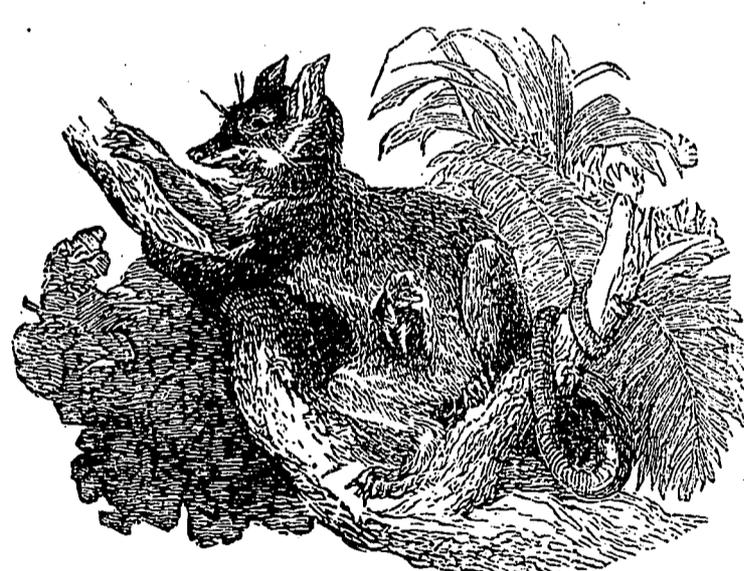
A BOUQUET.

1. To secure and an insect.
2. Feminine foot gear.
3. A border and a fastening.
4. A friendly wish.
5. An unctuous substance and a dish.
6. An animal and what she gets on her.
7. A wise man's impression.
8. A fowl and its death.
9. To break and a fabled creature.
10. A period of darkness and what it brings.
11. The vital current and the foundation of things.
12. An animal and part of one's dress.

A CHARADE FOR THE BOYS.

A common bird the first is;  
The second what no bird without is;  
But the two in combination  
To a bird have no relation.  
Now, smart solver, tell me whether  
You can put my parts together,  
And if you're a mechanic skillful,  
And if of tools you have a full,  
You can make a whole completely,  
And do it workmanlike and neatly.

ANSWERS TO PUZZLES IN NUMBER 5.  
WHAT AM I?



The Opossum.

ter a little thicker than required, as it becomes thinner on rising. Add one teaspoonful of salt, one dessertspoonful of molasses and the proper proportion of whatever yeast is used. Beat well and let rise in a warm room over night. In the morning dissolve one-third teaspoonful of soda and stir into the batter. One well-beaten egg added is liked by some. Deliciously tender "buckwheats," which were the rule in our household, were so made by placing the vessel containing the foamy batter ready for baking, in the snow for perhaps an hour.

In the Southern States the cakes par excellence are,

CORN CAKES.—Mix one cupful of flour, two cupfuls of corn meal, one teaspoonful of salt and one-half tablespoonful of molasses with water or milk to make a batter, and let it stand over night. In the morning add three eggs (whites and yolks beaten separately) and three teaspoonfuls of baking powder mixed with one tablespoonful of reserved flour. These are better made with sour milk and soda, mixing at night, and adding eggs and dissolved soda before baking, or

GREAT MEN'S TITLES.—

1. The Little Corporal, Napoleon Bonaparte.
2. The father of his country, George Washington.
3. The hero of Waterloo, Lord Wellington.
4. The Great Captain, Gonzalvo de Cordova.
5. Alexander the Great, Alexander of Macedon.

WORD VALUES.—1. Vim. 2. Did.

A QUOTATION ENIGMA.—

"Satan finds some mischief still for idle hands to do."

CORRECT ANSWERS RECEIVED.

We have quite a number of puzzlers to introduce this number, and hope there will be very many more next time. The following young people have sent correct answers to puzzles:—Heddie McLeod, Birdie Lavers, Bertha Canavan, Minnie Willock, A. E. Cook, Charles Nelson, Janet J. Cuthbertson, and E. Whitehouse who gives a pencil sketch of the Kangaroo. These young people are not only solving the puzzles given, but are sending others of their own composing. Some of these we hope to give in our next number.  
Ed. NORTHERN MESSENGER.