

THE HOUSEHOLD.

AN ECONOMICAL SKIRT FORM.

BY ADELAIDE F. COOPER.

I wonder if some woman who likes to alter her dresses when they are a little out of fashion, and who cannot afford a wire frame upon which to drape them, would like to know how I made one which I like better than the wire forms, and which cost me absolutely nothing? I found in the attic a hard wood stick about the size of a bed slat, a little longer, perhaps. On this I cut notches corresponding with my shoulders, waist and neck. I then beguiled my cousin into fashioning a board about a foot square for a base, with two braces about a foot long to steady it. He then nailed a narrow strip of wood across the shoulder notch, making it the width of my shoulders, and another across the upright just below the waist, on a line with my hips, making it a little shorter than my hips are wide, this comprising all the carpenter's work necessary. Now for the getting into shape. Two small pillows would have answered, but I happened to have a half-filled bolster, which I threw over the top of the upright. Around this I put a pair of corsets, over which I placed a fresh corset cover, with the farther addition of a white skirt, and behold, an excellent duplicate of myself, minus head and arms. My young lady is always at hand. She never gets tired of standing, no matter how much I may drape, and pull, and measure in trying one effect after another. By seeing a gown on her, I can see exactly how one will look on myself. I find her a most valuable adjunct in the work of dress-making, and I think you will, too, if you will only try her. This form is especially adapted for skirt draping—not for the fitting of the waist.—*Ladies' Home Journal.*

GIVE THEM A CHANCE.

There are farmers with competence in possession, with money laid up in bank, with every comfort that a farmer's life commands, and with children needing thorough training, who have hitherto refused them this priceless boon. Were argument the only thing necessary in the case, it would be easy to prove that education of the right sort is worth more than houses, lands, mortgages, stocks, or all other earthly possessions; that the best capital which can be given a worthy boy or girl is a good educational equipment; that a thorough education is the best endowment that can be conferred upon a child. Money invested in acres, in stores, in banks, may be easily lost; but money that is enfolded into character, that is turned into mental discipline, that is incorporated into working power, that is transmuted into intellectual, moral and physical manhood and womanhood, becomes an investment for time and eternity. "Give your boys and girls a chance to go to school" is the message we have to-day for the parents within reach of our voice, within the range of our paper. You will always rejoice that you have put within their reach the facilities and opportunities of the school, and they will rise up to call you blessed because of the service you have thus rendered them.—*Central Christian Advocate.*

GIVE AND IT SHALL BE GIVEN YOU.

The flowers will not cost you any more now than they did before your marriage. Now that the pretty girl you sent the flowers to is the mother, do you think she will not appreciate the flowers? As I stepped into a lovely room a few days ago, and looked at the great, tall roses, my friend, who has been married about three years, said to me, as I exclaimed at the beauty of the roses, "My husband sent them to me. He has kept me in flowers ever since our marriage, just as he did before we were married." And verily he has his reward in the radiant face of his wife. I said, calling her by name: "Any one, to look at you, would see there were no strained relationships in your case." In this case there was plenty of money, and perhaps some of you are saying: "I would give costly flowers, too, if I had the money." Smiles, kind, appreciative words, do not cost money, and they are imperishable flowers. If you married that you might

have a housekeeper, do not be surprised if you only have a housekeeper. You will get in your family, as well as outside of it, what you give and no more. "Give, and it shall be given you," applies to the home, and many a woman gives her sweetest smiles to those outside the home, because from outside she gets them, rather than from inside where she ought to have them. So it will pay us to look at this subject from all sides. I am rather tired of seeing all the flowers at weddings and funerals; we need a few in between. Maybe a few flowers put into the hand when it was warm, instead of when icy cold, might have kept the hands warm a little longer. Anyway, it would have made the heart, that has at last ceased to beat, a little lighter. The first bit of poetry I ever remember to have committed to memory commenced:

"Let us love one another,
Not long may we stay."

—Mrs. Bottome.

VARIOUS SOUPS.

CORN SOUP.—Add one pint of grated green corn to a pint of hot water in which the cobs have been previously cooked; let it boil gently half an hour. Meanwhile bring one quart of milk to a boil in a double kettle and stir slowly into it a smooth batter made of a heaping tablespoonful of flour, half a tablespoonful of butter with a little milk. Then add the corn and cook eight minutes. Salt to taste.

SPLIT PEA SOUP.—Soak over night one cup of dried split peas. In the morning put them on to boil in three pints of fresh cold water. Let them simmer until dissolved adding, enough more water as it boils away to keep three pints of liquid in the kettle. Keep it well scraped from the sides of the kettle. When soft, rub through a strainer and put on to boil again. Add either water, stock, milk or cream, to make the required consistency, and stir into the soup while boiling and just before taking up, a smooth batter made of a tablespoonful of flour and three quarters of a teacup of cream, or made with water and half a tablespoonful of butter. Salt to taste. It may be varied by adding half a can of tomatoes before straining, or by boiling with the peas or a small onion, or by making the batter of corn meal instead of flour. Always use the split peas instead of the whole peas as the hulls have been removed from the former.

SPLIT PEA SOUP, No. 2.—Into five quarts of cold water put one quart of dried split peas, previously soaked several hours in cold water. Cut fine one carrot; one turnip, one onion, two tomatoes, two stalks of celery and add to the water, which should come slowly to a boil. Simmer three or four hours, stirring occasionally. Be careful that the vegetables do not scorch. Serve with or without straining, with bits of toasted bread.

BEAN SOUP. (without meat)—Soak one pint of dry marrowfat or soup beans over night. Put them on the fire next morning in two quarts of cold water letting them cook three or four hours or until thoroughly soft, adding boiling hot water as may be needed. They should be just soft and thin enough to strain through a fine colander, which will separate the hulls. Set again over the fire and add to it hot milk or cream or half milk and half cream until it is of the right consistency, a teaspoonful of sugar, and salt to the taste. Half a tablespoonful of butter may be added if desired, just before serving. If milk or cream cannot be had or for any reason it is not used, butter may be substituted, or meat stock.

POTATO AND TOMATO SOUP.—To three quarts of cold water add two stalks of celery cut fine and one onion thinly sliced, and five pints of potatoes peeled and quartered. Add one quart of stewed tomatoes and cook an hour. A cup of green grated corn may be added twenty minutes before the soup is done. Season to taste.

FISH SOUP.—Into a quart of boiling water slice two or three good-sized potatoes, and put in a pound and a half of cod or haddock, washed and cut in pieces. Cover and cook gently half an hour. Remove the fish and break it into flakes taking out all the bones. Return it to the soup, add a pint of hot milk and salt to taste, and if not sufficiently thickened by the potatoes

add a tablespoonful of flour mixed with a little cold water. Let it boil up and serve immediately.—*Laws of Life.*

USEFUL HINTS.

A small quantity of salt put in eggs before beating will cause them to beat much finer and quicker.

Warmed skimmed milk (sweet) applied to an oilcloth or painted floor after washing will improve it wonderfully.

In making sauce for pudding, etc., mix the flour and sugar together first when dry adding the salt, and you will have a much smoother sauce.

All who have a partiality for good milk-toast should wet the vessel it is to be cooked in before the milk is put in. This process rightly done will hinder the milk from "catching."

To renew a dusty and discolored chandelier apply a mixture of bronze powder and copal varnish. The druggist where they are purchased will tell you in what proportion they should be mixed.

A tin dish will wear much longer and retain its color better if, before using at all, it is thoroughly greased with good lard (outside and in) and allowed to remain for some time before washing it off.

Half a dozen onions planted in the cellar where they can get a little light will do much toward absorbing and correcting the atmospheric impurities that are so apt to lurk in such places.

If you dip your broom in clear hot suds once a week, then shake it till it is almost dry, and then hang it up or stand it with the handle down, it will last twice as long as it would without this operation.

By immersing a lead pencil in a jar of linseed oil until it is thoroughly saturated, lead, wood and all, it will be found that the lead has been toughened and softened, and the pencil will outwear two of the untreated.

A handful of fine sand placed on a board to rub your flatirons on when ironing; also a piece of paper saturated with kerosene and the iron run over that after it has undergone the sand treatment will make the ironing process easier.

Dr. J. J. Ridge, physician to the London Temperance Hospital, while strongly condemning the use of alcoholic drinks (and especially brandy) in influenza, advises plenty of fresh fruit. He says: "There is nothing more grateful or appetizing to a convalescent than fruit. The unfermented, that is, the unputrefied, juice of the grape, is an excellent restorative, and contains real nourishment which fermentation spoils; spirits, of course, contain no nourishment whatever. If grapes or unfermented wine are not obtainable, we can always get raisins, and these stewed, hot or cold, are suitable for all, while those who prefer it can take them raw. Oranges, lemons, apples, &c., are all good."

POTS AND PANS.

A great many housekeepers do not select their kitchen pots and pans with proper consideration of their use. While it is only a comparatively wealthy householder who can afford to furnish forth his kitchen with well-tinned copper saucepans, such as a professional chef uses, tinned iron saucepans, porcelain-lined saucepans, agateware and other enamelled wares, are within the reach of every one. One of the best kitchen utensils for certain purposes, the earthen pipkin, is the cheapest of all. It is true it does not last long, but it is so excellent and so well suited to its purpose that it pays to use one while it does last and buy another when it is done with. There are three or four degrees of boiling required in the cookery of various dishes. A great many dishes, notably soups, stews and braises of meats, require very slow and steady cooking, and a thick kettle is best for this purpose. A heavy iron kettle tinned on the inside is one of the best for this cooking. It cannot be done in a thin granite-ware or tin successfully.

SELECTED RECIPES.

COOKING CABBAGE.—Almost every one likes cauliflower if it is properly cooked, while few admit a fondness for cabbage. Yet it belongs to the same family, and can be made to taste much like cauliflower. It should be first par-boiled for ten minutes in a kettle of salted water; then drained and cooled, and again put in fresh water and cooked until tender. Served with a cream sauce in the same way that we have caulif-

flower or asparagus sent to the table, it is delicious. We cannot free ourselves too soon of the idea that this vegetable must be boiled with corned beef and eaten with vinegar.

CHEESE STRAWS.—One of the latest conceits for the dinner table is the serving of some cheese dish. This is usually in the form of ranequins or cheese straws, both of which are delicious relishes. Cheese straws are easily made and always successful. Mix one cupful of grated cheese with a cupful of flour, a half-teaspoonful of salt, a pinch of cayenne pepper and a piece of butter the size of an egg. Add enough cold water to enable you to roll the paste thin; then cut it in strips seven inches long and one-half inch wide. Put them in tins and bake in a quick oven from five to ten minutes. They are often served tied with ribbons.

BAKED HALIBUT NECK, CREOLE STYLE.—Wash four or five pounds of the fish in cold salted water, put in a dish that it can be served in on the table. Have half an ounce of butter in the bottom of the pan to keep the fish from burning. Over the top of the fish pour a quart of tomatoes, put over it a small onion (two tablespoonfuls) peeled and sliced, salt and pepper, and half an ounce of butter in bits. A bit of garlic the size of a pea will enrich the flavor. Bake until the flakes separate, about half an hour. Serve in the dish in which it was baked.

HARLEQUIN CAKE.—Take one cup of sugar, two tablespoonfuls of butter, two-thirds cup of milk, whites of three eggs beaten to a stiff froth, two teaspoons of baking powder, two small cups of flour. After mixing this, divide into three parts leaving one of the parts white. Add to one part the yolks of two eggs and one tablespoon of flour; to the third part add enough red sugar to color it. Put it together with frosting.

HOT CORN CAKE.—One and one-half cups of corn-meal, one-half cup of flour, three even teaspoons of baking powder. Mix these well together and then add one teaspoon of salt, one and one-half teaspoons of melted butter, one beaten egg and one-half cup of sugar and one cup of sweet cream.

ROLLS.—Seven cups of flour, one pint of sweet milk, two-thirds cup of yeast, one-fourth cup of sugar, one egg, one-half cup of butter, and a little salt. If wanted for tea, mix in the morning and set in a warm place to rise. Stir them down at noon, and let them rise again till about 2 o'clock. Then roll out about an inch thick, spread with butter, fold over and cut out. Raise again, and bake. If compressed yeast is used, take less than one-third of a cake. A quarter of a cake would probably answer.

FISH CAKES.—Take any cold fish which is left (boiled is best), pick out all the bones and skin, pick fine, chop enough cold boiled potatoes to make twice the quantity of fish you have, beat up an egg and stir in, make into round cakes and fry in a kettle of hot fat.

PUZZLES NO. 20.

DIAMOND.

A consonant; a step; interstices; a rampart; a pigment; a body of water; a consonant.

WHAT I FOUND.

Rummaging in an apartment that was used for a store-room, I found the following articles: An animal that often infests such places, a piece of the kitchen range, something that belonged in the kitchen among the spices, a fragment, and a badge of royalty. The names of these are all found in the name of the place.

BEHEADINGS.

Complete, I am pleasant; behead me, and I am real estate; again, and I am a conjunction. 2. Complete, I am a fence; behead, and I am a bring or margin. 3. Complete, I am a term used in botany; behead, and I am a geographical term; again, I am an animal. 4. Complete, I am limited; beheaded, I am used by hypocrites; behead again, and I am a little animal. 5. Behead peril, and leave rage. 6. Behead to cut, and leave one of the senses; again, and leave part of the head.

HIDDEN CITIES.

1. Jasper, the tide is very low. 2. Do very large apples grow on that tree. 3. Anna then saw that she could not catch the train. 4. Augustus, are you coming with us to hear Allan sing? 5. Is a bear's den very large and dark? 6. Elsa, lemons look a little like oranges. 7. Do you wear your hair in a bang, or not?

NUMERICAL ENIGMA.

I am composed of 24 letters.
My 23, 6, 21 is to loiter.
My 19, 1, 4, 15 is a grain.
My 8, 16, 3, 12 is an ornamentation.
My 5, 22, 11, 17, 13 is an animal.
My 7, 15, 1, 2 is a kind of duck.
My 9, 10, 18, 8 is a fish.
My 11, 19, 6, 21 is a small reptile.
My 20, 10, 18 is a metal.
My whole is a proverb.

BEHEADINGS.

1. Thou that art that life and knowledge lend.
2. To bring to an untimely end.
3. Misfortunes that on some descend.
1. A painful wrench that makes one frown.
2. A portion of my lady's gown.
3. The blessing that the clouds send down.

ANSWERS TO PUZZLES No. 19.

DROPPED LETTERS.—1. Feasted, fasted, fated. 2. Bosted, basted, bated. 3. Marine, Maine, mane. 4. Chord, cord, cod. 5. Strake, stake, sake. 6. Burlin, burn, bun.

CHARADE.—U ten-sil.

NUMERICAL ENIGMA.—

Goliath—1 Sam. 17. 4.
Esther—Esther 2. 7.
Heaven—Matt. 6. 20.
Wine—Prov. 23. 1.
Elms—Matt. 17. 10.
Plato—Matt. 27. 24.
KandY—All who like sheep have gone astray.—Isaiah 53. 6.

A HIDDEN BOUQUET.—1. Pansies; 2. verbena; 3. orchis; 4. peony; 5. aster; 6. arbutus; 7. lilies; 8. calla; 9. forget-me-not; 10. pink; 11. cypress vine; 12. daisy; 13. syringa; 14. feverfew; 15. lilac; 16. clematis.

BEHEADINGS.—1. Scowl—cowl—owl. 2. Skin—kin—in. 3. Cheat—heat—cat—at—t. 4. Swan—van—an. 5. Spear—pear—car. 6. Trace—race. 7. Slink—link—ink.