

THE HOUSEHOLD.

HOME-MADE JAMS AND JELLIES.

BY ELIZA R. PARKER.

Belonging to the small class of the few home-made articles for table use that are greatly superior to those which can be bought of even the best wholesale manufactories, preserves and jellies may be safely ranked, and it is therefore much better to make them at home, not only on account of these good qualities, but as well from motives of economy, as good preserves can be made by the housekeeper, even when the fruit must be bought, at half the cost of purchasing them.

But as great daintiness and nicety is required in making them, in order to be successful, where experience is wanting and the young housekeeper is ignorant of the art, great care must be given the work, and patience and judgment exercised. None but the most perfect and best flavored fruit should be used for preserves; it should be carefully picked before becoming too ripe, and never bruised or roughly handled.

The sugar should be the best cut sugar, if clear, well-flavored preserves are desired. If not sealed, a pound of sugar should be used for every pound of fruit; if sealed, less will answer for fruit not too tart—though we know some old-fashioned housekeepers, who are famous for the superior quality and beauty of their preserves and jellies, who insist that equal quantities of sugar and fruit must always be used in order to have rich, perfect preserves.

All fruit that requires paring should be put immediately in very cold water, and allowed to remain until sufficient quantity has been prepared; this prevents the fruit from becoming discolored. Where the fruit is tender and it is desired to keep its shape and color, it may be dipped quickly into strong lemon juice, and when the syrup is made in which it is to be cooked, a little lemon juice may be added.

A porcelain kettle is best for preserving; too large a quantity should never be cooked at one time. Large fruits may be put in the syrup, cooked rapidly at first and then slowly to preserve the shape; if the fruit is cooked, and the syrup yet thin, take up a piece at a time carefully, boil the syrup until thick, return the fruit to it and cook slowly.

Small fruits should be cooked slowly thirty or forty minutes. Preserves keep best in small, glass jars or tumblers.

If preserves ferment, which they will not do if sufficiently cooked at first, boil them over and add more sugar. If dry or candied in the jars, set them in a pot of cold water and allow gradually to come to a boil.

For making jellies, fruit should be just at the proper stage of ripeness, if over-ripe or green, the result will not be satisfactory. Small fruits for jellies should never be picked immediately after a rain, or when the dew is on them.

As fruits differ in quality, and do not yield their juices all alike, it is not easy to know just how to make each variety, until a little experience has been acquired; but general rules for the work will be found useful.

Currants, berries and all juicy fruits, may be washed, and then cooked without water; then strain, and the juice boiled for fifteen or twenty minutes before adding the sugar, when very little boiling will be required.

When cooking large fruits, such as quinces, apples, peaches or pears, a little water must be added to obtain the juice; after boiling, it may be strained and boiled again, until the proper consistency before putting in the sugar. As soon as the jelly is done, it should be taken from the fire, and put in glasses or molds. When cold it should be firm enough to turn from the molds in shape. To know how long to boil is the great art in jelly-making; if not sufficiently cooked it will not jelly; if over-boiled it will be sticky. After boiling five minutes, a spoonful is taken up and dropped in a little iced-water, if of the right consistency it will settle in the bottom.

A pound of sugar is usually required to every pint of juice, though less may be used in making currant or ripe grape jellies.

For straining the juice, it should never

be extracted by squeezing, but allowed to drip through the jelly bag.

If jelly does not "form" the next day after being made, it is useless to cook it over. If it does not become firm when first cooled, standing it in the sun before covering it, will sometimes assist in hardening it. Jelly should be well covered and kept in a cool, dry place.—*Ladies' Home Journal*.

MOTHERS AND DAUGHTERS.

If all that mothers are to them came home to the perceptions of daughters at an earlier period, they would be more anxious than they generally seem to be to spare those mothers, to prolong their days, and save them from much of the exertion and anxiety that are likely to shorten their lives, and that if only from merely selfish reasons. How many daughters are there who, if it lies between them to do it, do not let their mothers rise in the morning and make the fire and prepare the breakfast; who, in the interim between cooks, do not let the whole burden of care and the chief endeavor of work come upon the mother; who do not let the mother get up in the night and attend to the calls of sudden illness; who, if it is necessary to watch with the sick, do not hold themselves excused, and the duty to be a maternal one; who do not feel it their privilege to be ready for callers and company while the mother is still in working dishabille; who are not in the habit of taking the most comfortable chair; and who, in the matter of provision of toilet, do not think almost anything will do for mother, but they themselves must be fresh and fine and in the fashion? How many daughters are there who, when pleasure-taking comes in question, do not feel, even if perhaps unconsciously, that the mother has had her day and ought to be contented, and they should be the ones to go and take the enjoyment?

It would seem as if the mere sentiment of self-preservation would teach daughters a better line of conduct. It is the mother making the central spot of the house usually that makes home possible. It is the mother from whom the greater part of the happiness of the home proceeds. If she dies, the home disintegrates, or it is not unusual that another comes to take her place—sometimes a foreign element before whom the old union and happiness may possibly fly. To preserve this home and this happiness, one would imagine, should be the first effort of the daughter, that she should, out of regard for her own comfort and gratification, as well as for that of others, seek every means to make life easy to the mother, to insure her life and length of days. Never again will any daughter have such a friend as this mother; no fond adorer's eyes will ever follow her with the same everyday love as this mother's eyes do, nor will any give her the sympathy she does. It is wild folly on the daughter's part that lets the mother waste her strength, instead of seeking by every means possible to save and increase it; for while a good mother is with her family they are entertaining an angel, whether unawares or not.—*From Harper's Bazar*.

HANGING A HAMMOCK.

The general idea is that hammocks are only for the wealthy, the "stylish," or for professional time-killers. It is a great mistake. Every well-to-do farmer—every owner of a cosy village home—every member of a city stay-at-home club who commands a spot big enough to swing one—should have a hammock. A very good one may be bought for \$1.50 to \$4, or as much higher as you choose to go. It should be hung where there is a good afternoon shade, and if intended in part for children's use, so low that small children can get into it by the aid of a box or low stool, and over soft ground, so that the numerous tumbles that are probable will be harmless. If no other place will be available, it may be hung between the pillars of a shady verandah—a place well enough for the older people who use it, but undesirable for the children, on account of the lack of a soft turf, as well as for the noise which accompanies its use by the youngsters.

When children only are to use the hammock, the manner of hanging it is not important, but if provided for the use of grown persons, it should then be so sus-

pending that the head will always be considerably higher than the feet, and much of the comfort of one who uses it depends upon a proper observance of this fact. If you have no more suitable place, suspend it from the columns of a verandah. The hook which supports the head end should be six and one-fourth feet from the floor, and that for the foot end three and three-fourths feet, and these proportions should be observed wherever it may be hung, to secure the most desirable curve for the ease of the occupant.

Another point to be observed; the head end should be fastened to the hook by a rope less than a foot long—just long enough to properly attach it—while at the foot is a rope four and one-half feet long. This gives the greatest freedom for swinging the lower part of the body, while the head moves but little. This is a point which cannot be observed in a hammock for children, who think more of it as a swing than as a place for comfortable repose. When trees serve for the supports, ample provision should be made to prevent injury to the bark, by means of stout canvas or heavy bagging between the ropes to which it is suspended and the bark.—*Evangelist*.

HOME-MADE SOAP.

I have found a way in which I can make soap while waiting for the kettle to boil for supper. It is very easy. Get of a druggist or grocer, a pound box of the pulverized lye now sold so cheaply, and in such convenient shape. It will cost you fifteen cents. It comes in a neat can which can be opened with any penknife. Dissolve this lye in three pints of water. The lye heats the water and you must wait till this heat passes off before making your soap. Melt your grease and strain through a cheese-cloth, and weigh five and a half pounds. As soon as this melted grease is cool enough to bear your hand in, pour grease and lye together and mix thoroughly a few minutes, and you will see it thicken. Now pour it into a box or dripping-pan lined with greased paper and let it stand in a warm place for twenty-four hours, then cut into bars. It will be ready for immediate use, will keep growing better, is clean and thoroughly satisfactory for dish-washing and the laundry, makes a good suds and is economical, having cost you only fifteen cents, the price of your lye, as the grease was saved at odd times. It can be made without fire, as you see it does not have to be boiled, or even have boiling water added. Our laundress uses it and says, "It is good," and she is apt to be critical.—*Good Housekeeping*.

FAITH IN THE FAMILY.

One of the most intelligent women, the mother of a large family of children, was eminently a woman of faith. She never heard the tramping of her boys' feet in the house, or listened to their noisy shouting in their play, or watched their unconscious slumbers, without an inward, earnest prayer to God for wisdom to train them. She mingled prayer with counsel and restraint; and the counsel was the wiser and the restraint was the stronger for this alliance of the human and divine elements in her instruction and discipline. And at length, when her children had become men and women, accustomed to the hard strife of the world, her name was the dearest name they could speak; and she who had "fed their bodies from her own spirit's life," who had taught their feet to walk, their tongues to speak and pray, and illuminated their consciences with the great light of righteousness and duty, held their reverence and love, increased a thousand-fold by the remembrance of an early education that had its inspiration in the faith in God, and its fruit in the noble lives of upright men and women.—*Canada Presbyterian*.

HOUSE EXPENSES.

Mrs Herrick says. "When the husband and wife begin life as householders they should have a clear understanding of what it will cost. A certain proportion of their revenue should be appropriated for householding, another for clothing, others for food, fuel, gas, insurance, servants' hire, etc. Several of these divisions could be comprised under one general head as house-

keeping expenses, and their management intrusted to the wife, while the husband assumes others. Each week or month, as may be agreed upon between them, the husband, unsolicited, hands over to his wife the sum they decided upon as the fitting one to be devoted to the expenses in her charge. Of this he should ask no account. Let there be no half-way measures. Either he can trust his wife or he cannot. If not, he would be wiser to keep everything in his own hands; but if he goes through the form of reposing confidence in her, do not let him render it an empty show by requiring a return of every penny expended. A man would scarcely relish such an examination into his personal accounts even if he received his entire fortune from his wife—perhaps all the less were such the case. If a woman is conscientious in her disposition of her husband's funds—and most women are—she will be only too jealous for his welfare. She is more apt to stint herself, and supply deficiencies in the household department from her own purse, than to clip home expenses to save a little for her own dress or amusement.

"The general division in homes where the allowance principle prevails gives to the wife a fixed sum weekly, from which she is to pay her grocer's, vegetable and meat merchants' bills, and her servants' hire, including washing and ironing and any extra work she may have done. Sometimes she pays also for gas, wood and coal, and even the house rent, although this last is usually considered to come more properly within the husband's province. To him pertain also the bills for medical attendance, pew rent, life and fire insurance, repairs to the house and its contents, new goods of any kind, such as carpets, furniture, etc. The private expenses of each for clothing, travelling, cigars, caramels, and similar matters are better embraced in a separate category."

A STITCH IN TIME SAVES NINE.

When pillowslips begin to show signs of wear, rip open the end seam, and fold so that the side seam will come in the centre of the pillow. Sew up the end again, and your pillowslip will wear as long again, as the wear is now upon that part that has had but little wear heretofore.

Watch the tablecloths, and at the first thin place making its appearance, darn it carefully with the ravelings, saved for that purpose when the tablecloth was made. In this way it will look much better than if neglected until a hole is worn through, when it must be patched.

WE KNOW ONE HOUSEKEEPER, says the *Ladies' Journal*, whose husband has constructed for her a special chair for baking days. It was of such a height that she could sit at the table and mold her bread or roll her dough with ease. He likewise had a foot rest attached, so that she might at the same time rest her feet firmly. And, sitting on that chair, she for years constructed all the bread and pastry that the house needed. It took her no longer, and was quite as good as if she had stood up to make it and had wearied herself almost to death in the operation.

PUZZLES NO. 16.

DOUBLE BIBLE ACROSTIC.

1. David's second son.
2. King before whom "at Festus' commandment Paul was brought forth."
3. Land which "Joseph placed his father and his brethren in."
4. Wife of Nahor.
5. Wife of Aaron.
6. Wife of Aaron.
7. Final and initials give the names of places that "shake off their fruits."

HANNAH E. GREENE.

HIDDEN GIRLS' NAMES.

1. Did mamma bleach the cloth?
2. The vain girl has gone home.
3. Is the fan near you?
4. Did he tell you the truth?
5. Poetry is more beautiful than prose.
6. Wait until Lydia is ready.
7. Here is the tool; I've found it.
8. With ardor, almost any one may succeed.

ENIGMA.

My first is in corn, but not in stubble. My second is in half, but not in double. My third is in cat, but not in drink. My fourth is in red, but not in pink. My fifth is in rat, but not in mouse. My sixth is in yard, but not in house. My whole is something to eat that's red. About the size of a chaffinch's head.

ANSWERS TO PUZZLES.—NUMBER 15.

ENIGMA.—A "forerunner"—John the Baptist.

SQUARE:—

R	A	V	E	R
A	L	I	V	E
V	I	X	E	N
E	V	E	N	T
R	E	N	T	S