

who overturn their ideas and mortify them."  
"Some mon, maybe, but Lyle Richmond isn't little if he was mistaken," persisted Flossie, still loyal to her hero-worship, and under her breath she added, "And I believe he will try to win you for his wife yet, Miss Virginia, and I'll help him wooing all I can."  
From which it is plain to be seen that little Flossie was neither resentful nor heart-broken.

### A Dainty Bed Room.

It is a pleasing sight to watch the delight which a young girl displays whilst selecting articles for her own special apartment. A bright, energetic girl who appreciates beautiful surroundings will instinctively make her room so much a part of herself that the very atmosphere conveys to the outsider some knowledge of the hopes and aspirations that fill the mind of the occupant.

If the girl who has set her heart upon beautifying her room can succeed in saving seven or eight dollars, she will find it to her advantage to invest the money in three or four pieces of cheap, colored cambric, and an equal quantity of low-priced scrim. The room, if arranged in imitation of an apartment which we saw not long ago, cannot fail to give delight.

The walls of the room were covered with blue cambric, securely tacked under the ceiling and along the edge of the washboard. Strips of scrim were cut the desired length, folded to a depth of four inches at top and bottom, and a casing sewed three inches from the upper edges. A stout cord was run through the casing, and the strips of scrim, which were all sewed together, were gathered slightly and drawn over the cambric. Small tacks, driven into the casing at the top of the wall, prevented the scrim from sagging.

Long strips of cambric covered with scrim, edged with cheap lace, and gathered into a deep frill at the top hung at the windows. The curtains were drawn back with loops and fastened with bows of dark blue ribbon. A strip of scrim, gathered in the middle, was fastened securely at the top of the mirror in the bureau and caught back at each side with ribbon. The closet door and the door leading into the hall were draped to correspond with the wall.

The ceiling was light blue. A circle of silvery stars decorated the center. Two moth-proof barrels, containing the clothing that had been packed away for the season were painted blue, and, when arrayed in flowing frills of gathered scrim, made very pretty dressing tables. The floor was covered with blue and white checked matting. Two blue Angora rugs and a Moquette centrepiece added a touch of warmth to the room. The furniture was painted white. The daughter of the house added the blue and gold decoration. A small bookcase, half concealed by a soft blue curtain, stood in a corner, filled to overflowing with a goodly supply of choice literature. Upon the top of the bookcase stood a tiny clock and a few pieces of bric-a-brac. On a small table covered with a beautiful cloth, "all white and gold," lay mother's gift, a well-worn Bible. The bureau and dressing tables contained the miscellaneous articles so dear to the girlish heart. The embroidered scarfs, towels and splasher bore evidence that the occupant of the room was a stranger to the idleness that prevents so many girls from ever being impressed with some of their capabilities.

Shakespeare's influence over the public is shown by the extent to which his phrases have become incorporated into our language. Among these are "bag and baggage," "dead as a door nail," "hit or miss," "love is blind," "selling for a song," "wide world," "fast and loose," "unconsidered trifles," "westward ho," "familiarity breeds contempt," "patching up excuses," "misery makes strange bed-fellows," "to boot" (in a trade), "short and long of it," "comb your head with a three-legged stool," "dancing attendance," "getting even" (revenge), "birds of a feather," "that's flat," "Greek to me" (unintelligible), "packing a jury," "mother wit," "killed with kindness," "mum" (for silence), "ill wind that blows no good," "wild goose chase," "scarecrow," "luggage," "row of pins" (as a mark of value), "viva voce," "give and take," "sold" (in the way of a joke), "your cake is dough." The girl who playfully calls some youth a "milkop" is also unconsciously quoting Shakespeare, and even "loggerhead" is of the same origin. "Extremepore" is first found in Shakespeare and so are "almacans." Shakespeare is the first author that speaks of "the man in the moon," or mentions the potato, or uses the term "eyesore" for annoyance.

### Pickles.

Never, on any consideration, use brass, copper or bell-metal kettles for pickling; the verdigris produced in them by the vinegar being of a most poisonous nature. Kettles lined with porcelain are the best. When it is necessary to boil vinegar, do so in a stone jar on the fire. Use also wooden spoons and forks. A small lump of alum added to the vinegar in which pickles are sealed renders them crisp and tender, and if covered with cabbage or grape leaves a fresh green color will be imparted. In making pickles, cider vinegar is best, but very nice, strong vinegar may be made of sorghum, as follows: one pint of sorghum to each gallon of soft water (hard water will do, but soft is best), add a cake of yeast and some good "mother," if you have it. Tie a cloth tightly over the jar or keg and place it in the sun. It will be good in three or four weeks. Stir it well every few days. See that pickles are always completely covered with vinegar. It is a good rule to have one-third of the jar filled with vinegar and two-thirds filled with pickles. Vinegar should only boil five or six minutes. Too much boiling takes away the strength. Pickles will keep best by being bottled, sealed while hot, and set in a cool place. Bits of horse-radish and spices, with a handful of sugar to each gallon of pickles, assist in preserving its strength, as well as greatly improving its flavor. Ginger is the most wholesome spice for pickles; cloves are the strongest, then allspice, cinnamon and mace. Mustard seed is also very nice. If pickles are raised and prepared at home in brine, an oaken cask should be used, and they should be kept well covered, with plenty of salt at the bottom of the cask. In making brine for pickles, it should be sufficiently strong to bear an egg. A pint of salt to every gallon of water is the usual proportion.

**CUCUMBER PICKLES.**—Soak cucumbers taken from the brine, put in a kettle and cover with vinegar.

**YELLOW PICKLES.**—Take two gallons of vinegar, two pounds of sugar, one ounce of turmeric, three of allspice, one of cloves, one of mace, one pint of mustard seed, and two table-spoonfuls of celery seed. Pound all together and stir in hot vinegar. Take three large, firm heads of cabbage, slice and scald in brine, squeeze dry and hang in the sun. When bleached, put first in cold, strong vinegar, then put in a jar and pour over the spice and vinegar.

**ONION PICKLES.**—Take large, white onions, remove the skin, and pour over boiling salt water; let them stand three days, pour off and add fresh brine; let them stand over night. Then take one gallon of vinegar, adding two ounces of turmeric, scald and pour over the onions, cover the jar and let them stand ten days; then pour off and put on them strong vinegar, seasoned with red pepper, horseradish, celery seed mustard and small spices.

**PEPPER PICKLES.**—Cut out the stems of fifty large mango peppers, with a sharp knife; fill the peppers with chopped cabbage, horseradish, mustard seed and salt; replace the stems, tie with strong thread, and pack in a stone jar and cover with vinegar.

**SPANISH PICKLES.**—Take two dozen large cucumbers, one peck of full-grown green tomatoes and one dozen onions. Let the cucumbers and whole tomatoes stand in brine three days; cut the onions up and sprinkle with salt. Take half a gallon of vinegar, three ounces of white mustard seed, one each of turmeric and celery seed, one cup of mustard and two pounds of brown sugar. Simmer for half an hour and pour it over the cucumbers. Put in jars and seal.

**VIRGINIA MIXED PICKLES.**—Take seventy-five large cucumbers, half a peck of green tomatoes, fifteen large onions, four heads of cabbage, one pint of horseradish, half a pound of mustard seed, half a tea-cupful of ground pepper, half a pint of salad oil, one ounce of celery seed, cinnamon and turmeric each. Slice the tomatoes and large onions, chop the cabbage and quarter the cucumbers. Mix with salt, let them stand twenty-four hours, drain and pour on vinegar. Let them stand three days; strain, and mix the spices well, then boil one and a half gallons of vinegar, pour it boiling hot over the pickles; repeat for three mornings. The third time, add a pound of sugar and the oil to the vinegar.

**GREEN TOMATO PICKLES.**—Cut in thin slices, then place in jars in layers, with salt sprinkled between each. Let them stand over night, then pour off all the water which the salt draws out of them. Then place in jars in layers, with a layer of horseradish, mustard seed, cloves and small red peppers

between each. Cover with strong vinegar and keep tightly covered.

**SWEET TOMATO PICKLES.**—One peck of green tomatoes, sliced, soak in salted water twenty-four hours. Drain off; add two quarts of vinegar, one and one-half pounds of sugar, spices of all kinds, and boil the whole one-half hour.

**LEMON PICKLE.**—Peel very thinly about six lemons, take off the white, and cut the pulp into slices, taking out the seeds. Put the peel and pulp into a jar, sprinkling between them two ounces of bay-salt, cover the jar, and let it stand three days; then boil in a quart of vinegar, six cloves, three blades of mace, and two ounces of bruised mustard seed. Pour it boiling over the lemons in the jar and when cold, cover. In a month, strain and bottle the liquor, and the lemons may be eaten as pickles. The liquor is a useful sauce for veal cutlets and minced veal.

**NASTURTIUM PICKLES.**—Have ready a stone or glass jar of the best cold vinegar. Take the seeds after the flowers have gone off, and they are full grown, but not old. Pick off the stems or not, as you fancy, and put the seeds into the vinegar. No other preparation is necessary, and they will keep one year with nothing more than sufficient cold vinegar to cover them. With boiled mutton they are an excellent substitute for capers.

**TOMATO AND ONION PICKLES.**—One peck of tomatoes, twenty-four onions, quarter of a pound of white mustard seed, four table-spoonfuls of ground ginger, three of mustard, one ounce of whole allspice, half an ounce of cloves, two table-spoonfuls of black pepper and two of sugar. Pare and slice the tomatoes thin, and chop the onions fine. After the tomatoes are sliced, pack them in a jar, putting a thick layer of salt between each layer of tomatoes, cover and let them stand for twenty-four hours; then pour off the liquor, and put the tomatoes, onions and spice into a large kettle in alternate layers. Cover the pickles well with vinegar, put cover on the kettle, and cook gently, for three quarters of an hour after it has come to a boil; if the pickle seems too thick, add a little more vinegar.

### To Keep The Baby Healthy.

Baby's second summer is always the most trying. It is cutting its teeth and the irritation combined with the heat makes life no easy matter for the poor little thing. It must be carefully watched, and its ailments rationally treated if it is to be carried successfully through this dangerous season.

A baby in the country, with all the advantages of fresh air and good milk, is under the best conditions possible to resist the effects of the heat. Yet the country, like everything else, has its counter-balancing disadvantages, and often one of these is the distance from a doctor. Before leaving town the mother should ask her family physician for a few powders of pepsin and bismuth, or any simple remedy he may wish to prescribe for indigestion, with full directions for its use. She should take with her a bottle of lime-water and another of pancreatin, or one of the other preparations for peptonizing milk, so that she may be prepared for emergencies.

The purity of milk, even in the best surroundings, is always open to question, because it absorbs germs so readily. That used for food for a baby should be sterilized to make it perfectly safe. This can be done in the morning and evening by putting the milk, fresh from the cow, in bottles of a size to hold enough for one meal each. Place these in a saucepan filled with cold water and set it on the stove where it will heat gradually. After the water boils for a short time, cork the bottles and let them remain in it for half an hour. Remove from the stove, and when the water is cool take out the bottles. If no ice is to be had, stand them in a stone jar containing water, and wrap the jar in wet flannel, or put it in a brook in a shady place. When a bottle is opened and all the milk is not used, throw away the remainder.

If, in spite of care in feeding, the bowels become disordered, boil rice until very soft, strain the liquid from it and add the same quantity of sterilized milk. Sometimes one table-spoonful of lime-water to six of milk will correct the difficulty.

Keep the baby in the open air as much as possible, but do not have it out in the evening when the dew is falling. If a hammock is slung in the shade it will sleep better there during the day, covered with a mosquito net, than it will in a hot room.

Dress it loosely, with a gauze flannel shirt next the skin, and no tight bands.

The British Admiralty has resolved to give \$20,000 to Admiral Colomb for his invention for flashing night signals.

### Golden Thoughts for Every Day.

#### Monday—

Oh, if summer would last forever!  
Oh, if youth would leave us never!  
Oh, if the joy we have in the spring  
Forever its happy rung would ring.  
And love and friendship never take wing  
But stay with us forever!

Then, ah, then! if such gifts were given,  
Who of us mortals would ask for heaven?  
—[W. W. Story.]

**Tuesday**—Hardly had the freshness faded out of the morning air before the world-spirit is at our side again; she is whispering in our ear: her white, wooing arms are around us; her warm breath is on our cheek; there is a brief—how brief and feeble!—attempt at resistance, and then, ah! then we are broken and undone. And often as with lips hot and dry, with cheeks fevered and flushed, we look back at that serene-souled self, which but a few short hours ago stood in rapt adoration under the silence of a midnight sky, and held high communion with its Creator, we can hardly bring ourselves to believe that we and it are one and the same being. Yet, in spite of the paltriness of our life, in spite of the vice and the shame, there is one element in the strife which lends dignity even to our very failures, for in our battling against the ever-present evil, and in our struggle toward the ever-unattained good, we come within sight of a possibility, higher perhaps, than that of which even angels can conceive. The sin and the shame are after all but human; the effort and the determination to overcome them are divine. —[A Dead Man's Diary.]

#### Wednesday—

Wind earthquake, fire, were heralds of a voice  
A still, small voice, soft as the dew of grace,  
And God was there, soothing His servant's  
weakness:—

Not in the storm and fire does God rejoice  
Of law and judgment; but in Jesus' face  
He wins us with the mastery of weakness.  
—Richard Wilton.

**Thursday**—Human life much resembles plant life. A child left to itself will go astray. So an untended, uncultured flower or plant, is ever disposed to degenerate and run wild. Culture and discipline can do exactly the same for one as the other. "Train up a child in the way he should go, and when he is old he will not depart from it." "Bend the twig when it is young, and so it will remain." The attempt of spring not only affects the human family—birds, beasts, and reptiles also much enjoy the exhilarating period. Watch the bird's nest-building, hear their glad and cheerful songs! See the cattle in the meadows, among the buttercups and daisies, or idly standing in the running brook or shallow pools of water. And all creeping things seem to be renewed with youth and vigor. A Nature seeming to be one joyous song of praise, in honor of the spring. Who does not watch for the first appearance of the snowdrop and crocus?  
—James Neal.

#### Friday—

Echo not an angry word.  
Let it pass!  
Think how often you have erred.  
Let it pass!  
Since our joys must pass away  
Like the dewdrops on the spray,  
Wherefore should our sorrow stay?  
Let it pass!

If for good you suffer ill.  
Let it pass!  
O, be kind and gentle still.  
Let it pass!  
Time at last makes all things straight  
Let us not resent but wait,  
And our triumph shall be great:  
Let it pass!

—Anonymous.

**Saturday**—Life is not a game of "Button, button, who's got the button?" with its message, "Hold fast all I give you," and its end, empty hands for most, and the useless button for the favored one. He who takes for his motto, "Get all you can, and keep all you get," will invariably come to the preacher's conclusion, "Vanity of vanities, all is vanity," sooner or later. —Lyman Abbott.

### Virtue in Lemons.

A good deal has been said lately about the beneficial use of lemons and lemonade. The latest advice, given by a Dublin medical contemporary, is how to use the fruit and the beverage so that they will do the most good. Most people know the value of a bottle of lemonade before breakfast, but few know that the benefit is more than doubled by taking another at night also. The way to get the better of a bilious attack without powders or quinine is to take the juice of one, two, or three lemons in as much water as will make it pleasant to drink without sugar before going to bed. In the morning on rising, at least half an hour before breakfast, take the juice of one lemon in a tumblerful of ordinary or soda water. This will clear the system of all bile without the aid of calomel or spa waters.