

Save the Leisure Moments.

It is astonishing what can be done in any department of life when once the will is fixed with a determination to use the leisure time rightly. Only take care to gather up your fragments of leisure time and employ them judiciously, and you will find time for the accomplishment of almost any desired purpose. Men who have the highest ambition to accomplish something of importance in this life frequently complain of a lack of leisure. But the truth is, there is no condition in which the chances of accomplishing great results are less than in that of leisure. Life is composed of an elastic material, and wherever a solid piece of business is removed the surrounding atmosphere of trifles rushes in as certainly as the air into a bottle when you pour out its contents. If you would not have your hours of leisure frittered away on trifles, you must guard it by barriers of solid work, the "must be done" that cannot be put off. The people who have done the most for their own and general good are not the wealthy; leisurely people who have nothing to do, but are almost uniformly the overworked class. Such people have learned how to economize time, and however crowded with business, are always found capable of doing a little more; and you may rely upon them in their busiest season with far more assurance than upon the idle man. It is much easier for one who is always exerting himself to exert himself a little more for an extra purpose than for him who does nothing to get up steam for the same end. Give a busy man ten minutes in which to write a letter, and he will dash it off at once; give an idle man a day, and he will put it off till to-morrow or next week.

There is a momentum in an active man which of itself almost carries him to the work, just as a very light stroke will keep a hoop going, when a smart one was required to set it in motion.

Young Men and Single Life.

It is undoubtedly true that a single life is not without its advantages for some. There are hundreds of young men, as there are a like number of young women, to whom a married life would be unsuitable and unwise. It is an inexcusable sin for any young man of hereditary ill-health or deformity to assume marriage, and to such a one single life has advantages, even though it holds out few pleasures. But that young man who is possessed with every bodily and mental equipment, and marries not, fails in one of the most palpable duties of life. He deprives himself of life's most refined and exalted pleasures, of some of its strongest incentives to virtue and activity, and sets an example unworthy of imitation. Nothing has, or should have, a greater refining or moralizing influence to a young man than marriage. If he remains unmarried, he lays himself open to alluring vices that have no place in his eye or mind when his attention and affections are centred upon a devoted wife. Marriage changes the current of a man's feelings, and gives him a centre for his thoughts, his affections, and his acts. It renders him more virtuous, more wise, and is an incentive to put forth his best exertions to attain position in commercial and social circles. It is conceded that marriage will increase the cares of a young man which he would not encounter if he remained single, but it must be granted, on the other hand, that it heightens the pleasures of life. If marriage, with some instances within our knowledge, has seemed to be

but a hindrance to certain success, the countless instances must not be forgotten where it has proven to be the incentive which has called forth the best part of man's nature, roused him from selfish apathy, and inspired in him those generous principles and high resolves which have helped to develop him into a character known, loved, and honored by all within the sphere of its influence. Matrimony, it is true, is chargeable with numberless solicitudes and responsibilities, and this all young men should fully understand before entering upon it, but it is also full of joy and happiness that is unknown to the bachelor. —[Booklyn Magazine.

Waiting.

BY MARY J. JACQUES.

Scarce the wasted fire will burn,
Sings no more the steaming urn,
Cease thy fond, tormenting care,
From the darkened window turn.
Put aside the vacant chair,
Take away the untasted fare,
Give sweet expectation up,
Coldly on denial sup—
Oh, hark! how wide he swings the gate.
My love, who cannot come too late!

To Make a Button-Hole.

Begin at the beginning, and begin right. First, measure the length of the button-hole by cutting slits in a scrap; then a quarter of an inch from the edge of basque mark the whole length with basting—short stitches on wrong side and long ones on right side. From this line measure exact length of button-hole and make another line. Now you see you can cut your button-holes the exact size and all on a line. You can make these markings with chalk.

Now get the distance apart they are to be, and mark with pins.

No; don't cut yet, you're not quite ready, for you must first "bar and tack."

To bar, take sewing silk to match goods, and at the point of the pin on inside line put your needle through with silk double, draw it across to the outside line; take a tiny stitch across the head of the pin and draw the silk back again to inside line, thus making two parallel lines of silk about an eighth of an inch apart.

Now, with the same needle and thread tack down with three or four over and over stitches these bars.

Now the button-hole is barred and tacked, and you may cut right between them. Overcast carefully if necessary, and "work" in the ordinary way, but if you would be perfect you must practice carefully.

When you have worked round the button-hole take three stitches across the end, and work these with three tightly-drawn button-hole stitches.

Now, if you please, you may finish up by shaping with a stiletto held in the front edge of the hole while you draw it, firmly holding at the other end of the button-hole.

I think this is perfectly plain to all, for it is the way of an adept in the art I have tried to describe. MARY ALDEN.

PREPARING CUCUMBERS.—Make a strong brine which will float an egg, pour it over your pickles and let stand twenty-four hours; then remove from brine to brass kettle, add some vinegar and water with a small lump of alum to green and harden them, cover with a folded towel and simmer over the fire until thoroughly heated through; take them out and rinse in warm water and pack in stone or glass ware. Cover with good cider vinegar, add a small quantity of whole cloves, allspice, pepper, mustard seed and a few pieces of horseradish. Will give Mrs. E. S. Smith a recipe for putting down cucumber pickles similar to keg pickles. To one-half bushel cucumbers, take three gallons water, one teacupful salt heated boiling hot, and pour it over the cucumbers four successive mornings. On the fifth morning throw the brine away and rinse

with clear water. Then pour over them one gallon good vinegar boiling hot in which has been dissolved a lump of alum the size of a small walnut. A few cloves, some pepper and mustard seed, also a few pieces of horse-radish to keep the scum from rising on them. This recipe comes late in the season, but like Lucifer matches is warranted to keep in any climate.—[H. W.

Time-Table for Boiling Vegetables.

Potatoes, half an hour, unless small, when rather less.

Peas and asparagus, twenty to twenty-five minutes.

Cabbage and cauliflower, twenty-five minutes to half an hour.

Green corn, twenty to twenty-five minutes.

Lima beans, if very young, half an hour; old, forty to forty-five minutes.

String beans, if slit or sliced slantwise and thin, twenty-five minutes; if only snapped across, forty minutes.

Carrots and turnips, forty-five minutes when young, one hour in winter.

Beets, one hour in summer; one and a half, or even two hours, if large in winter.

Onions, medium size, one hour.

Rule.—All vegetables to go into fast boiling water to be quickly brought to the boiling-point again, not left to steep in the hot water before boiling, which toughens them and destroys color and flavor.

The time-table must always be regulated by the hour at which the meat will be done. If the meat should have to wait five minutes for the vegetables, there will be a loss of punctuality, but the dinner will not be damaged, but if the vegetables are done, and wait for the meat, your dinner will certainly be much worse, yet so general is the custom of over-boiling vegetables or putting them to cook in a haphazard way, somewhere about the time, that very many people would not recognize the damage; they would very quickly see the superiority of vegetables just cooked the right time, but would attribute it to some superiority in the article itself, that they were fresher, and finer, not knowing that the finest and freshest, improperly cooked, are little better than the poor ones.

Toast Water.

Mrs. Loveland.—This nourishing drink is too often spoiled by burning the bread almost to charcoal, making thus a most distasteful beverage instead of a really excellent one, which it is when properly prepared. Toast the bread to a delicate, or even a dark brown, after first drying out the moisture in the oven; then put the pieces in a pitcher or closed pot, pour over boiling water and let it stand an hour or two, when it will be ready for use. It can be iced if preferred.

A Bag for the Dusting Cloth.

A bag for holding the dusting cloth is a great convenience, and may be made ornamental as well. Take a strip of butcher's linen 18 inches long for the back of the bag. Cut the front 5 or 6 inches shorter and both $6\frac{1}{2}$ inches wide. Sew together and bind with ribbon. The extra length in the back is pointed and fastens over on the front with a button and loops. It is swung by ribbons. The front may be embroidered before making up.

COTTAGE PUDDING.—One cupful of sugar, two of flour, one of milk, one egg, butter the size of an egg, one tablespoonful of soda, two of cream tartar. Beat the sugar and butter together; then add the egg well beaten, then the milk, and finally the flour, in which the soda and cream tartar have first been well mixed. Bake in a pudding dish for half an hour in a moderate oven. To be eaten with sauce.