### HOUSEHOLD.

Light at Junset

AR day the rain had fallen Upon the shadowed land, Crushing the pale, sweet flowers That Nature's lavish hand Had strown when Summer glory Reigned in its beauty grand.

But as the day grew darker Beyond the western hill

The storm-drenched world grew brighter As sunlight kiesed the land, And clouds so lately dreary Gleanned like the golden sand, And aft the scene was glided By the fair sunset band.

And thus, I thought, the sunset
Will sweetly glow at last.
When all life's years of tempest
Are numbered with the past,
And o'r my dying pillow
It's fair, bright beauty cast.
—[By Mrs. M. A. Holt.

#### Teach Children to Work.

Teach Children to Work.

Teach the children habits of industry while they are yet very young, and they will always be industrious, says Jenness Miller's Monthly. Give them at first only very light tasks, and try to find the work to which each-child inclines. Don't let them work so long that they become tired and so disgusted with all work, but long enough to accomplish something, and if it is of use so much the better. Teach children that there is a time to be idle as well as a time to be at work. The apparently idle time of the systematically busy man or woman is often the most fruitful in results, for it is then that many things are thought over and plan. When it is possible, let the children feel that they are working for some definite end.

They wish to see the profit of their labor as much as older people do of theirs. Deny them that, and the very highest meentive to habits of labor is removed. A good and industrious woman once said: "One of the most bitter memories of my childhood is that my mother, who was one of the best and most conscientious women that ever lived, was without tact or judgement as to my tasks. On the long, beautiful summer days, when I longed to be at play, and when I ought to have been, since there are always enough dreary days in which to give a child work, she would give me two yards and ahalf of unbleached muslin which I was required to hem. It was always stiff and rough and disagreeable. If it had been fine, pretty work, I would not have minded half so much. Those hems had to be turned and measured and basted, until my poor little fingers ached, and my very soul rebelled at the task. When my work was badly done I had to pick it all out and do it over; when it was well done the piece was torn off without a word of approval and thrown into the ragbag. I was in a state of bitter rebellion all the time, because my toil was of no use to any one. When I said so I was severely reprimanded and told that children were no judges of what was good or bad for them. This is a great mistake, for

#### For the Busy Ones.

A small rent or hole in cloth or other wool goods may be repaired by slightly moistening the edges on the wrong side with a little mucilage, and pasting a bit of the same goods under the torn place. If the threads run the same way the repairing can scarcely be detected. Lace or other thin goods may be rejaired by dampening a piece to match in starch-water putting on the wrong side and pressing with a hot iron.

piece to match in starch-water putting on the wrong side and pressing with a hot iron.

A kid glove can be mended by turning it, drawing the edges carefully together, and fastening with a piece of court plaster cr surgeon's plaster. The latter is best, as it is stronger. That plaster which is stuck in place by warming must not be used—although often sold for court plaster—as in that case the warmth of the hand would probably cause it to come off.

When making underwaists tor the children, after the under-arm seam is sewed up, stitch over it a straight strip of muslin, thus preventing tearing crossways, and enabling one waist to outwear two made without this precaution. If four or more extra thicknesses of cloth are put on under a button before it is sewed on, and very coarse thread used in sewing, the buttons will smally hold as long as the garment lests, if the eyes are smooth and do not cut the thread.

We used to dread window washing more

thread.

We used to dread window washing more than any part of the house cleaning, because in our ignorance we took the hardest way. But since learning the following way it is a pleasure, for it is so easily and quickly done, and the glass is so clear and bright. Wash quickly in strong soap-sude as hot as can be used, and wire immediately with a soft cloth without rinsing. It they are then rubbed with soft newspaper they take on a more beautiful polish, but is not really necessary.

Turn in a greesed pan and washed as the safety of the house of the number of the house cleaning, because in our ignorance we took the hardest well in cold water, wipe and rub with salt, well in cold water, wipe and rub with salt, well in cold water, wipe and rub with salt. Wrap in a cleth, put in a fish-kettle, or lay on a large plate in dut in the bottom of a saucepan, cover with boiling water, to which add a little salt, and let simmer gently ten minutes to every pound of fish, when a man servant without a license. She paid a fine, with testimony to the superiority of boy servants over girls, on a dish, garnish with sliced lemon and serve with egg sauce.

Enough for the house cleaning, because in an ampeal way. He put his head under a trip hammer and had it smashed. A London woman, being tired of servant washed let simmer gently ten minutes to every pound of fish, when a man servant without a license. She was immediately summoned for a license. She paid a fine, with testimony to the superiority of boy servants over girls.

A Birmingham steel worker committed suicids in a simple way. He put his head under a trip hammer and had it sumshed. A London woman, being tired of servant such that the bound of a such a license work. She was immediately summoned for which are the put had a long that the put had a license. She paid a fine, with testimony to the superiority of boy servants over girls.

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meessary.

The dining-room carpet may be quickly and easily cleaned by dipping a cloth in gasoline and briskly rubbing the spots with it. It is far superior to washing, and does not require half the time.

When sweeping a room, if the broom be thoroughly wet, then shaken till no more water drops off, it will prevent dust from arising and many times obvate the necessity of dusting. If the carpet be very dusty, or the room large, wet the broom two or three times before the floor is completed.

or three times before the noor is completed.

One of the most valuable cook-books we ever saw was made by the owner, having been begun a year or two before her marriale and is still receiving valuable additions, although many years old. A blank book with flexible back, costing but a small sum, was procured and into this was copied all the choice recipes of her friends. Being much away from home, she obtained recipes for all new dishes she encountered. Many recipes from donestic papers were clipped out and pasted in so that by the time she began housekeeping she had a good collection of tried recipes that she knew could be relied on. As the book is classified and indexed, it is easy to find anything wanted, and becomes more valuable with each succeeding year.

### Assorted Recipes.

Corn Fritters.—Grate or cut the corn from the cobs. To one generous pint of the corn add two egg-, well beaten, three table spoonfuls of milk, three of flour; season with one safe even teaspoonful of 'salt. More flour may to needed, for the batter should be still enough to hold together. Drip a large spoonful at a time in hot fat; when

browned on one side turn; serve on a hot platter.

PICKLED LEWOYS.—You must have firm, small lemons of the best quality for this pickle. Out them deeply with several incisions from end to end, and fill the cuts with salt, put each on end, and fill the cuts with salt, put each on end, and lay them in a dish in quite a warm place. The salt will dissolve and make quite a brine. Let them remain in this for three weeks, taking them rout occasionally and rubbing with additional salt. Then take them frem the brine and nut them in a jar, with a large tablespoonful of mustard seed, half a pound of bruised ginger, two ounces sech of cloves and allapice and a very little tumeric and three or four chiles. Boil all this in vinegar and pour it over the lemons. In about six months they will be ready for use. This pickle will keep for years, and increase in excellence as its grows older. Since the California limes have come into the Eastern market I have tried pickling them by this recipe, adding a double handful of yellow sugar to the vinegar. They are ready for use in about eight or ten weeks and form a very delicious pickle, not surpassed by the best potted pickled limes of commerce.

Nowert Pickled Pickled Pickled limes of commerce.

Nowert Trickled Pickled Pickled limes of commerce.

Nowe

by the way, if the vinegar is very strong, add a cup of cold water to the quart of vinegar, and let the vinegar, spices and sugar come to a boil very slowly to extract the flavor of the spices. This amount will take about seven pounds of peaches. Put a few in the syrup at a time and cook until tender, then remove them to a jar, set in hot water. When all are cooked, fill up the jars with boiling hot syrup and cover. The next day pour off the syrup, place the bags of spices in it and boil gently for twenty minutes; then pour over the fruit again. Do this three times and then cover them securely and set them away in a cool place. You may stick a few cloves in the peaches, but not more than three or four to a peach. I have seen jar so fpickled peaches that were uneatable from the many cloves the were uneatable from the many cloves the were uneatable from the many cloves the were put in them.

BOILED POTATOES.—Wash clean, let stand in cold water a few hours, put in a pot, cover with boiling water and let boil rapidly until done. Drain, set on the back of the stove five minutes and serve.

SCALLOPED SWFET POTATOES.—Boil large sweet potatoes. Peel and slice, put a layer in the bottom of a pan, cover with sugar and bits of butter; put in another layer in the bottom of a pan, cover with sugar and bits of butter; put in another layer of sugar and butter and potatoes, until the pan is full. Set in the oven to brown.

TOMATOES AND OKRA.—Take a quart of okra, wash and cut in thin slices. Peel four good-sized tomatoes and slice. Put all together in a saucepan, add a teaspoonful of okra, wash and cut in thin slices. Peel four good-sized tomatoes and slice. Put all together in a saucepan, add a teaspoonf

TOMATOES AND OKRA.—Take a quart of okra, wash and cut in thin slices. Peel four good-sized tomatoes and slice. Put all together in a saucepan, add a teaspoonful of salt, cover the kettle and let summer gently one hour, add a tablespoonful of butter, with penper and salt.

#### A REMARKABLE LAKE

#### Its Equal Cannot be Found

salt, cover the kettle and let simmer gently one hour, add a tablespoonful of butter, with pepper and salt.

LIMA BEANS.—Shell, throw in water for ten minutes, put in a saucepan, fill with boiling water, add salt and cook tender. Drain, take up, pour over melted butter and dredge with pepper.

APPLE PIE.—Pare, quarter and core good cooking apples. Line pie-pans with rich crust, put in a layer of apples, sprinkle thickly with sugar and powdered cinnamon, add a tablespoonful of butter and a little water. Bake in a quick oven.

CREAM PIE.—Line pie-pans with crust, bake in a quick oven. When done, take from the stove and stand aside. Put a pint of milk on to boil; moisten a tablespoonful of corn-starch with a little milk, add to the boiling milk and stir until thick; sweeten with half a cupful of sugar; beat the whites of four eggs, stir in carefully, take from the soup-bone used for dinner, chop fine, with a third as much celery as meat, put in a salad-bowl and pour over mayonnaise dressing.

Corn Muffins.—Peat three eggs with a pint of buttermilk, sift in corn-meal to make batter, add a tablespoonful of law of spirits, health and pleasure in life that this world can bring.

To all such St. Leon has won undying fame. Humanity has no kinder friend than or butter and a stirt with the mixture and set in the oven to brown.

BEEF SALAD.—Cut lean beef from the soup-bone used for dinner, chop fine, with a third as much celery as meat, put in a salad-bowl and pour over mayonnaise dressing.

Corn Muffins.—Peat three eggs with a pint of buttermilk, sift in corn-meal to make batter, add a tablespoonful of law. We challenge all competitors to name any other remedy that is achieving such extra

a third as much celery as meat, put in a salad-bowl and pour over mayonnaise dressing.

Corn Muffins.—Beat three eggs with a pint of buttermilk, sift in corn-meal to make batter, add a tablespoonful of lard and a teaspoonful of soda. Bake in well-greased muffin irons.

Fried Tomators.—Shee large, ripe tomatoes, dip fint in egg then in stale bread crumbs, and fry in boiling fat. Sprinkle with salt and pepper.

Ginger Cake — Mix half a cupful of lard and butter each together. Dissolve a teaspoonful of soda in a tablespoonful of boiling mysteries ever discovered, and all who use it not only imbite that which supplies the electrical current motor of life. This rare curburetten Hydrogen gas searches the minutest blood channels and instantly destroys all disease germs, microbes etc., it is brought in contact with. No better proof can be given of the presence of this priceless fluid than to say it will burn the barrel or at the spring's mouth. Physician a cupful of sour milk, and sit in flour to make a stiff batter. Turn in a greased pan and bake.

Deven feet. Washa medium sized fish.

which add a little salt, and let simmer gently ten minutes to every pound of fish, which done, take from the water, drain, one of the cloth carefully, turn the fish out on a dish, garnish with sliced lemon and serve with egg sauce.

Roast Goose.—Draw clean and singe a young goose, wipe well inside and outside a with a damp towel. Fill with onion stuffing, made of a pint of state bread crumbs, two tabicspoonials of melted butter, a 'easy spoonful of salt, a sprinkle of pepper and to tablespoonfuls of chopped onions. Pat in a baking pan and set in the oven. Roast twenty minutes to every pound, baste every ten minutes. When half done, cool the oven and cook slowly. Serve with giblet gravy and apple sauce.

Sometimes, when life seems wonderfully dear, when heart and spirit bound with untoil For very gladness of our God-given birth. And all the happinesses round us here:

When blossoms throng our pathway, skies are clear.

And loved and loving ones are by our side, that bitter tears alone will bring rolled. The sometimes, in a moment, at a word, some memory—a chilf's sad, lonely cry—The mourtrulu note of some wild stricken bird.

And loved and loving ones are by our side, that bitter tears alone will bring rolled. The sometimes, in a moment, at a word, some memory—a chilf's sad, lonely cry—The mourtrulu note of some wild stricken bird.

The sometimes, in a moment, at a word, some memory—a chilf's sad, lonely cry—The mourtrulu note of some wild stricken bird.

The spots and the horizon wide, the proper stricken bird.

The spots and cook slowly. Serve with giblet gravy and apple sauce.

Sometimes, when life seems wonderfully dear, when blossoms throng our pathway, skies are clear.

The most marvellous of clocks has been built by a Black Forest maker and sold for symmetric that his vessel "was caught by submarine volcanoes, which tossed the source of the well-and the proper stricken briefly more than the men down on the deck like ninepins."

The grotesque knocker on the sanctuary door of the Durham Cathedral, which bea

Last summer an actor, who was going on foot through a noisy part of London on Saturday night came upon a burly loafer who was holding a woman against a wall with one hand, while the other he aimed terrific blows at her face, always, however, stopping within an inch of her nose, but maming at each feint a half dozen different kinds of death that he intended to put her to. The actor is something of an athlete, and he is an American; therefore the sprang forward to rescue the woman from her seeming peril, when a little old transparent to the sprang forward and said, "Go'way, young gentleman, this is a fambly matter."

At another time the actor met a meek-locking woman crossing London Bridge. She had two very black eyes and was shaking her head mournfully, while she repeated to herself. "No, I won't never do it again. Not never. Not never so long as I live." So heing asked what it was that she would not do, she replied that she would not do, she replied that she would not misterfere in a quarrel between husband and wife, for on trying to save a woman from being beaten the woman had told her to mind her business, and had "punched" her in each eye. in each eye.

#### Have You Thought of It?

Frieultural purposes.

Some Remarkable Feats.

A traveler who made a tour of the Orient and who, by the way, is something of a magician himself, tells the wonderful story of his experience with some of the wizards of the far East:

"" " One of these was begun by the largest man in the group, who threw a great coil of ribbons far toward the sky. As it uncoiled in mid air, a small hawk seemed to be liberated-from it. He circled around a few times, seized the ends of the ribbons in his below and they made off toward to be liberated-from it. He circled around a few times, seized the ends of the ribbons in his below and they made off toward to the liberated from the largest man in the group, who threw a great coil of ribbons far foward the sky. As it uncoiled in mid air, a small hawk seemed to be liberated-from it. He circled around a few times, seized the ends of the ribbons in the largest man in the group when the seize of the sei

Dr. Harvey's Southern ned Pine for coughs and colds is the most reliable and perfect cough medicine in the market. For sale everywhere.

The sky, unlike man, is most cheerful when bluest. TOOTHACKE. When suffering with Toothacke use GIBBONS' TOOTHACKE



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"My little boy had Scarlet Fever when 4 years old, and it left him very-weak and with blood poisoned with canker. His eyes became so inflamed that his sufferings were intense, and Could Not Open His Eves.

I took him twice during that time to the Eye and Ear Infirmary on Charles street, but their remedies failed to do him the faintest shadow of good. I commenced giving him Hood's Sarsaparilla and it soon cured him. I have never doubted that it snved his sight, even if net his very life. You may use this testimonial in any way you choose. I am always ready to sound the praise of

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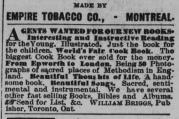
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