

The Household.

Breakfast Bills of Fare.

BREAKFAST NO. 3.

Codfish in cream. Pop-overs.
Dry Toast. Coffee.

CURDLED EGGS.—Pour boiling water on to fresh eggs and remove the dish containing them to the back part of the stove where the water will keep warm and let them remain ten or twelve minutes. The white of the eggs will then be cooked uniformly with the yolk, and the whole will be superior in flavor and digestibility to an egg which has been boiled.

CODFISH IN CREAM.—Pick up into small pieces, fish that has been soaked in cold water over night. Heat milk or cream boiling hot and add the fish with a spoonful of flour that has been mixed smooth with a little cold milk. As soon as it boils up, break a fresh egg into it and stir just long enough to cook the egg and then remove it at once from the fire.

POP-OVERS.—One cup of flour, one cup of milk, one egg, a piece of butter the size of an egg, and melted, and a pinch of salt. Bake in gem pans. Make the mixture perfectly smooth and free from lumps, by adding the milk very slowly to the flour, and stirring constantly. Beat the eggs and add last. Have the pans hot and buttered, and fill them half full of the mixture, then set directly into a quick oven. Fifteen minutes will take them, and they will justify the name by rising far above the limits of the pan. The secret of having pop-overs just right, is to have everything all ready before you begin, and then make quick work of the mixing and baking. These are also sometimes called egg muffins.

BREAKFAST NO. 4.

Fried Eggs. Dropped Eggs. Baked Potatoes.
Cold Graham Bread. Coffee.

DROPPED EGGS.—Have a frying pan filled with boiling water slightly salted. Lay 12 muffin rings and into each turn an egg which had previously been broken into a cup. As soon as the white is set they are done. Cooked in this manner they are not broken in pieces as when dropped into the water without the rings.

FRIZZLED BEEF.—Have the dried or smoked beef shaved very thin, place in a stew pan with enough water to cover it, and when it boils add a spoonful of flour made smooth in a little cold water. As soon as it thickens add a generous piece of butter, a little pepper, and turn into a hot dish.

GRAHAM BREAD.—Make a batter at night of one pint of milk or water, one pint of flour, and one-half cup of yeast. In the morning add one pint of Graham, one-half cup of sugar, one teaspoonful of salt, beating it in thoroughly. Turn it into two pans. It will be a little slower in rising than white bread.

Little Perplexities.

A housekeeper who takes a sensible view of the minor trials of a woman's life, writes the following for this column:

Why cannot the housekeeper feel that her position is a noble one, and accordingly why does she so many times look upon herself as a drudge? "Women are Statesmen" oftentimes in their management of affairs, even in the kitchen of a farm house; and if they would look upon themselves as such, even when weary and careworn, they would be happy.

It is not the large matters of the household that worry the woman as much as the little things of every day life; the washing, the cooking, and baking are all expected to be done neatly and promptly, but the dust on the windows, the woman long to pitch the window, as did Thoreau, to the wind. But what need of fretting about these things when one has come to years of maturity and this life is full of little annoyances that must be met them as they come. I find that the housewife must be patient and that the most pleasant way to do things is to do them as they should be done. I find that the most pleasant way to do things is to do them as they should be done. I find that the most pleasant way to do things is to do them as they should be done.

nothing but wonder why they don't come; you can wash the cooking utensils you have used getting dinner, the fry-pan, potato kettle, etc.; then you can do the work up quicker after dinner. Whenever about the cooking you are done with a dish, fill it with water whereby a minute or two may be saved in washing it. Keep calm and cool when hindered so that when dinner is at last served you may not be a "roasted lady" as Charles Lamb talks about, served with every course, but may make up by your pleasant manner and witty remarks any deficiency that waiting may have made to show in the food.

It frets a woman less to have dinner wait a few moments than to have the men wait for dinner. The latter stand round and hardly know what to do or say until the welcome voice calls them to the table. Have a paper, book or magazine at hand, and if you are getting fretted and nervous, go to reading and forget for a few moments your trouble. This is a curious world and we must learn to make the best of it and take all the comfort we can if we are farmer's wives.

Choice Receipts.

A HIGH PUDDING.—Now that eggs are abundant this pudding will repay the outlay. Stir together in a saucepan on the fire the yolks of seven eggs, five ounces of sugar, and a large teaspoonful of flour until the mixture becomes a rather stiff batter. When it has cooled add one ounce of gelatine, which has been dissolved in a little water, and a third of a pint of cream, well whipped, flavored with vanilla. Mix well and pour into a mould, and set it on the ice or in a cool place until needed. It will have the consistency of jelly.

HAM COOKED IN CIDER.—Put a pint of cider and a cup of brown sugar, into enough water to cover the ham; boil three hours, until the skin will peel off easily. Remove the skin and pour with a crust of sugar, and bake in a slow oven three hours. Dissolve a cup of sugar in a pint of cider, and baste the ham frequently while baking. If the cider is very sweet use less sugar.

PORK CAKE.—Take one pound of fat salt pork, chop fine, turn onto it one pint boiling water, add one teaspoonful of soda, one

pound of brown sugar, one teaspoonful of ground cloves, two of cinnamon, half of nutmeg. When cool add eight teaspoonfuls of flour, and then have ready one pound of raisins—take out seeds and chop; stir altogether, bake in bars.

CRACKER APPLE PIE.—Break in pieces one and a half soda crackers, or one Boston cracker, and turn on a teaspoonful of cold water. Let it stand while making the paste. Put it in a pie plate with a little nutmeg; and a cup of sugar and the juice of one lemon; vinegar may be; and bake with a top crust.

COLD CAISSE.—Half-peck ripe tomatoes, two red peppers, six small onions, chopped fine. Let it stand overnight, then drain off all the water possible. Two teaspoonfuls of cinnamon, two teaspoonfuls of ground black pepper, one teaspoonful of cloves, one cup of white mustard seed, one small cup of salt, one cup of sugar, two-thirds of a cup of celery seed, two roots of grated horseradish, one quart of good vinegar. Do not cork or seal.

STEAMED BREAD AND BUTTER PUDDING.—This pudding is easily made, can be eaten either cold or warm, and is delicious. Spread slices of stale bread with butter and put in your pudding-dish in layers with fruit jam between. Then make a soft custard as follows: 1 quart of milk, 1 cup of sugar, 3 well-beaten eggs, and 3 teaspoonful of cornstarch. Pour the custard over the pudding and then steam it.

Home Hints.

Look out for the children's feet. This is the time for sore throats, scarlatina, and diphtheria. A little care in seeing that the feet are warm and dry at night may save a great deal of suffering and expense. Dry stockings in the morning are imperative, and if the little ones are hoarse give them a cupful of ginger or sage tea before going to bed.

Prof. O. E. Monroe of Annapolis states that the ordinary fruit acids, such as those contained in apples, tomatoes, rhubarb, lemons, etc., all act upon tin. Some cider which he examined, and which had been stored in a tin fountain, and contained 117

milligrammes of metallic tin to the litre in solution. One case was given where persons eating fruit preserved in tin cans were made violently sick, and tin only was found in the fruit.

A Philosopher, Not a Rooster

An old negro who had succeeded in securing an appointment as deputy sheriff and who was placed on guard near a machine shop to guard the property called on the sheriff.

"Why, Anderson, I thought you were on duty."

"I was."

"What made you come away?"

"Well, I 'cluded dat I didn' need dat two dollars an' er ha'er day. Mighty good money an' all dat, but I must git erlang widout it."

"You are not afraid, are you?"

"Oh, no, sah, ain't erfeerd, but somehow I 'got too much judgment ter progro round. While erge some man da come erlang an' tole me dat ef I wanted er appetite fur breakfast ter-mor' dat I'd better drap dat gun an' g'way from dar. My brabery tole me ter stay, but my judgment den hopped up an' tole me to drap de gun an' I drapped it. Lemme tell yer, boss, I'd rather hab er ha'er peck o' judgment den er wagon load o' brabery. Brabery gits er man inter trouble, but judgment keeps him out. Brabery 'langa ter de rooster, but judgment is de property o' de flosserfer. I's er flosserfer. Thought I wuz er rooster, but I ain't; so new yer ken keep yer two dollars an' er ha'er day. I's gwine off down in de wamp an' ketch some fish."

Important.

When you visit or leave New York City, save baggage, Express and \$3 Carriage Hire, and stop at the Grand Union Hotel, opposite Grand Central Depot. 600 elegant rooms fitted up at a cost of one million dollars, \$1 and upwards per day. European plan. Elevators. Restaurant supplied with the best. Horse cars, stages and elevated railroads to all depots. Families can live better for less money at the Grand Union Hotel than at any other first-class hotel in the city.

Cadmus was the first postman. He brought letters to Greece.



Patient: DOCTOR, I WANT YOU TO PRESCRIBE FOR ME.

Doctor (after feeling of her pulse): THERE IS NOTHING THE MATTER, MADAME. ALL YOU NEED IS REST.

Patient: NOW, AREN'T YOU MISTAKEN, DOCTOR? PLEASE STUDY MY CASE CAREFULLY. JUST LOOK AT MY TONGUE.

Doctor: THAT NEEDS REST, TOO.