

"Wrong! Nettie, the one true love of my life; my brave, true-hearted darling; I will go with you to the ends of the earth. Neither your riches nor my poverty shall come between us," he said, unconsciously quoting Tom's words.

She had conquered. Even John Henderson's pride was not proof against such an attack, and if Nettie had begun the love-making, it was he who finished it after the most approved style with tears and blushes on her part enough to satisfy the most fastidious. And so Tom's plans were quietly overturned and his departure postponed for a month, that he might go with his sister and her husband. He was nothing loth, nor at all unwilling to take the second place, while all the chief interest centered in Nettie and her arrangements. Able at length to indulge her liking for pretty things, she gratified herself and her friends by ordering a trousseau worthy of Joseph Thompson's heiress, and in order to select it she must go to New York. Another motive she had in going there, but she kept it to herself, only at the last moment letting John into the secret.

"There is one thing that troubles me," she had said to him: "I cannot bear to think of leaving them all at home to go back to the old pinching poverty."

"Nor I," he had answered her; "only devise some way of preventing that, and you will take a great burden from my conscience."

Nettie pondered in her own mind, and the result was a long consultation with her lawyer in New York, and the signing of certain papers which she carried home in triumph and showed to John Henderson, whose enjoyment of the secret almost exceeded her own.

Not one of those who loved her in her own home had ever hinted that they would lose anything when she should leave them but her own sweet companionship; they had been most unselfishly glad of her happiness, and full of eager interest in her projected bridal trip, and when the wedding day came they were completely taken by surprise at the unfolding of Nettie's little mystery, for the wedding proved to be no less than the fourth part of her fortune made over in due form to Mrs. Rives. Protests were of no avail; the deed was done.

"You need not say a word, papa," said the happy bride; "it is not yours, but mamma's; the wedding fees have always belonged to her; and I may tell you both this much for your consolation: without some such arrangement John could hardly have made up his mind to take me, he had such a horror of marrying a rich wife."

"No," said John Henderson, turning to her with a fond smile, "not a rich wife, Nettie, but one whose riches consist of money. The smallest part of the wealth that has come into my keeping to-day is the fortune that Joseph Thompson left you."

Minnie May's Department.

MY DEAR NIECES,—We have been specially requested to give a recipe for making good pastry, by some of our nieces who complain of never succeeding in making light, flaky paste, which should be in order to be delicious and wholesome. Very good pastry may be made by taking two-thirds the proportion of butter to flour, instead of the old rule, pound to pound. Pastry being made of flour, butter and water should never be imposed on by other ingredients, or it will tell the tale very quickly. Having weighed your butter and flour, take one-third of the butter and stir lightly in the flour, then get ice water, or the coldest water you may have, and pour gradually with one hand while you stir with the other, until the paste is of a consistency fit to roll out. "Always endeavor to make your paste in a cool place, or, at this hot season, take early morning for it." Flour the board and roll this out, and put over it small pieces of the butter which you saved out, say as large as a bean and about two inches apart, then dredge in flour lightly, turn over the edges of the pastry and roll out as before; repeat this process five or six times, using your butter on each rolling. Bake in a quick oven, and do not open the door to look at it for a few moments. MINNIE MAY.

RECIPES.

HASTY PUDDING.

A housekeeper directs:—Nine tablespoonfuls of flour, six eggs beaten light, one quart milk; have a hot oven, and bake 20 minutes. Eat with sauce; butter and sugar rubbed to a cream and flavored to your taste is very nice. Such a hasty pudding must be nice, if one has plenty of cheap eggs. We should want some sugar in it. Our home manuscript book calls this recipe "Sunderland Pudding."

WASHING CAMBRICS.

Black pepper, I have found, would prevent the colors from running in black and white or brown cambrics. A tablespoonful, stirred into the first water, is sufficient, and it in no way injures the water. EMILY MAPLE.

PRESERVING CORN.

We have tried various methods of bottling and canning green corn, but never with satisfactory results. We have also eaten that put up by those who make a business of canning fruits and vegetables, but the corn was always poor, to our taste. We know of no way to put up green corn successfully, except to cook it on the ears, then shave off and dry it in a strong sunlight, or by the fire, or in the oven. Preserved in this way, it is very palatable at a season when green vegetables are scarce. HOUSE GIRL.

TAPIOCA CREAM.

Soak over night two heaping tablespoonfuls of tapioca; in the morning drain off the water; beat the yolks of two eggs with half a cup of sugar, a little nutmeg and the tapioca; stir all into a quart of boiling milk; boil ten minutes, and pour into a pudding dish. Beat the whites of the eggs to a froth with a little sugar, flavor with lemon or vanilla, spread smoothly over the cream, and put it into the oven and brown. To be eaten cold.

EGG SAUCE.

Make a drawn butter, chop two hard boiled eggs quite fine, the white and yolk separately, and stir it into the sauce before serving. This is used for boiled fish or vegetables.

LEMON SAUCE.

Make a drawn or melted butter sauce, cut a lemon into very thin slices, take out the seeds and stir the slices into the sauce, give it one boil, then serve over boiled fish, fowl, or meat.

BEEF LIVER.

Cut the liver in thin slices, dip each slice in wheat flour or rolled crackers, and fry in hot lard or beef dripping; season with pepper and salt. It must be thoroughly cooked and a fine brown.

WHITE SPONGE CAKE.

The following recipe for white sponge cake has been thoroughly tested and found to be satisfactory in every respect. Unlike other kinds of sponge cake, it will keep as long as fruit cake, and taste as fresh as when first baked. Great care must be taken, however, to follow directions:—Whites of eleven eggs, 1 even tumblerful of flour, 1½ tumblerfuls of granulated sugar, 1 teaspoonful of cream of tartar, one teaspoonful of vanilla flavoring. Sift the flour three or four times before measuring. Beat the eggs on a large platter till very light, then add the sugar, moving the hand lightly in the same direction you had in beating the eggs. Then add flour in the same way. Do not paper or grease the pan, pour the cake in at once and bake in a moderate oven 36 or 40 minutes. Try with a broom straw. When done take from the oven and turn the pan immediately upside down and let stand on the tube till cold. The success of the cake depends upon having the eggs very stiff, and in adding the sugar and flour quickly and lightly. This cake fills a three-quart pan—the pan must have a tube.

BLACK ANTS.

Some one enquires, through your paper, for a way of getting rid of black ants. I set around plates containing corrosive sublimate, dissolved in a little water, and they always leave. This is poisonous; so it should be out of the reach of children. S. L. I.

MEASURE AND WEIGHT.

It is often inconvenient for a housekeeper to weigh out ingredients for baking; and as some recipes give weight instead of measure, this table may prove as handy to others as it has to myself: Ten eggs weigh one pound; a tablespoon of salt or sugar, one ounce; a common tumbler holds one pint; flour, one quart is one pound; white sugar, one quart is one pound. J. C. L.

TO WASH CORSETS.

Take out the steels; use hot water; one teaspoonful borax to every pail of water; place the corsets on the washboard and scrub well with a clean brush, using very little soap; do not boil the corsets, but if very yellow, bleach in the sun; rinse well; rub in a little starch and iron when quiet damp.

SKIN ON THE HANDS.

One can have the hands in soap-suds, with soft soap, without injury to the skin, if the hands are dipped in vinegar or lemon juice immediately after. The acid destroys the corrosive effects of the alkali and makes the hands soft and white.

WASHING PRINTS.

Borax put in the water used for washing gingham and highly-colored prints, will preserve the colors.

THE SKIN.

A piece of flannel is better to wash the face with than a sponge. The slight roughness cleanses the pores of the skin, and prevents these little black specs, which so many complain of, and try every remedy but the right one (soap and water and a rough towel) to cure.

FLY PAPER.

Powdered black pepper is mixed with syrup to a thick paste, which is spread by means of a broad brush upon coarse blotting paper. Common brown syrup will answer, but syrup made from sugar is preferable, as it dries quicker. For use, a piece of this paper is laid upon a plate and dampened with water. The paper may also be made directly at the mill by adding sugar to the pulp, and afterwards one-fourth to one-third of powdered black pepper, and rapidly working it into a porous, absorbent paper.

BORAX FOR COLDS.

A writer in the *Medical Record* cites a number of cases in which borax has proved a most effective remedy in certain forms of colds. He states that in sudden hoarseness or loss of voice in public speakers or singers, from colds, relief for an hour or so, as by magic, may be often obtained by slowly dissolving and partially swallowing a lump of borax about the size of a garden pea, or about three or four grains held in the mouth for ten minutes before speaking or singing. This produces a profuse secretion of the saliva, or "watering" of the mouth and throat, probably restoring the voice or tone to the dried vocal cords, just as wetting brings back the missing notes to a flute when it is too dry.

LIME IN REFRIGERATORS.

Fresh, unslaked lime, in small quantities, placed in refrigerators, will absorb much of the moisture, thereby rendering the atmosphere dry so that meat and other articles, sensitive to moisture, may be kept sweet and fresh for some days. A little experience will enable one to know how much lime to use and when to renew it.

CASE OF STRAW MATTING.

If white straw matting is washed twice during the summer in salt and water—a pint of salt to half a pailful of warm, soft water—and dried quickly with a soft cloth, it will be long before it will turn yellow.

CLEANSING PAINT.

In cleaning paint, put to two quarts of hot water two tablespoonfuls of turpentine and one pint of skimmed milk, with only enough soap to make a weak suds, and it will remove all stains from the paint and leave a fine lustre almost like varnish.

NEURALGIA AND RHEUMATISM.

A very simple relief for neuralgia is to boil a small handful of lobelia in half a pint of water till the strength is out of the herb, then strain it off and add a teaspoonful of fine salt. Wring cloths out of the liquid as hot as possible and spread over the part affected. It acts like a charm. Change the cloths as soon as cold till the pain is all gone; then cover the place with a soft, dry covering till all perspiration is over, so as to prevent taking cold. Rheumatism can often be relieved by application to the painful parts of cloths wet in a weak solution of sal-soda in water. If there is inflammation in the joints, the cure is very quick; the wash needs to be lukewarm.

TO REMOVE SPOTS FROM CARPETS.

Mix half an ox's gall with one quart of water; wet and rub the spot with this. Then, with a clean scrubbing brush, warm water and soap, scrub the spot well, and wet and half wring a clean floor-cloth in clean, cold water and rub the soap and gall out of the carpet; rub the spot with a dry, coarse cloth until it is nearly dry, then pin a piece of thin brown paper over the spot, to prevent dust from settling on it while wet, and leave it to become perfectly dry. If the spot occurs near the side or end of the carpet, undo a few tacks and slip under the spot a thickly folded coarse towel to absorb the water which runs through, and prevent the wet carpet from lying in the dust; after washing the spot, remove the folded cloth and slip in its place a piece of brown paper, and leave this till the carpet is perfectly dry.