

THE HOUSEHOLD.

TO RENOVATE BLACK GOODS.

An excellent cleansing fluid, especially useful when men's garments require renovation, is prepared as follows: dissolve four ounces of white castile-soap shavings in a quart of boiling water. When cold, add four ounces of ammonia, two ounces each of ether, alcohol, and glycerine, and a gallon of clear cold water. Mix thoroughly, and as it will keep for a long time, bottle and cork tightly for future use. This mixture will cost about eighty cents, and will make eight quarts.

For men's clothing, heavy cloth, etc., dilute a small quantity in an equal amount of water, and following the nap of the goods sponge the stains with a piece of similar cloth. The grease that gathers upon the collars of coats will immediately disappear, and the undiluted fluid will vanquish the more obstinate spots. When clean, dry with another cloth, and press the under side with a warm iron. This fluid is also useful when painted walls and wood-work require scouring, a cupful to a pail of warm water being the proper proportion.

When washing black dress goods, soap must never under any circumstances be applied directly to the material. In order to obtain the necessary suds, it must be shaved and entirely dissolved in a basinful of boiling water, and then thrown into the wash-tub.

BLACK LAWN.—Wash very quickly in hot suds, for this material must not lie wet; rinse in deeply blue water, and hang in the shade; iron upon the wrong side while still damp. If stiffening is desired, dry thoroughly, and before ironing dip the goods into very thin and very blue starch; hang once more in the open air, and iron when nearly dry.

Black crape requires careful treatment. Remove the dust by gently slapping it between the hands. Steam small pieces by holding them over the spout of the boiling tea-kettle, and larger ones over a dish-pan of boiling water. Lay the moist pieces of crape between two layers of sheet-wadding, and press beneath a heavy weight—the slab of a marble-topped table or the pastry board weighted with books or flat-irons. It is well to place a width of soft cheese-cloth both above and below the crape, in order to prevent the cotton fluff from adhering to it.

BLACK VELVET.—Brush carefully, and steam to raise the sunken pile. Two persons, their hands protected from the steam, are required to do the work. While one holds the heated iron with its smooth surface upturned, the other, throwing a very wet towel over it, presses the wrong side of the velvet down upon the iron, so that the rising steam forces the pile into place, and continues this as long as possible. Lastly, the wrong side of the velvet is drawn quickly across the surface of the iron itself.

BLACK SILK.—Purchase a few ounces of soap-bark at the drug-store, according to the amount of silk to be cleaned. Steep two ounces of the bark in a quart of warm water for a few hours. Rip and brush the silk, and remove all threads left by the former stitches. Spread the pieces upon the lap-board or a clean table, and after straining the infusion, sponge on both sides with a scrap of the silk. A lather will form, and this is then to be wiped away with another piece of the silk. Do not wring the moisture from the silk; spread the different pieces upon a sheet laid over the carpet, and pin them at the corners. When dry, the silk will look like new.

BLACK CASHMERE.—Wash in hot suds, and rinse twice in lukewarm water well blue. If a clear day, hang in the open air, and iron upon the wrong side when nearly dry. Long, steady strokes of the iron and even pressure throughout will restore the original silky sheen of the material.

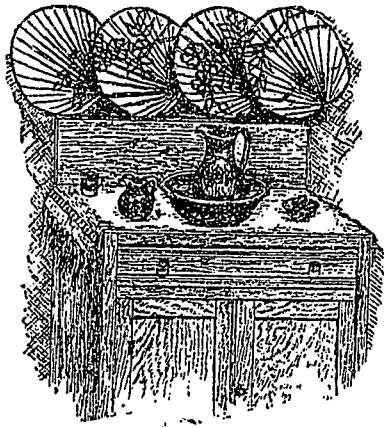
BLACK ALPACA.—Proceed as with cashmere, and add a little gum-arabic to the last rinsing water.

BLACK LACE.—Spread out the lace upon a towel stretched over the lap-board, and, using an old black kid glove or a soft piece of silk for the purpose, sponge thoroughly with a solution of borax—a teaspoonful to a pint of warm water. To retain the shape, direct the strokes from the selvage outward. Cover with a piece of old silk, and iron dry.

—*Harper's Bazar.*

MODERN WASH STAND.

I hardly know what is the latest thing in splash backs, as almost everything has been used for that purpose. Modern wash-stands having high tiled backs require nothing further. With the old wash stand you describe, a quaint, pretty effect may be made by nailing a close row of flat palm-leaf fans (with the sticks cut off) along a



narrow strip of thin wood, as seen in Fig. 1. The fans can either stand up straight or they can slant, overlapping each other a little. Paint them over in some plain color to harmonize with the washstand, and varnish them, or if you have artistic talent a spray of roses on a shaded delicate ground, or a conventional pattern of water lilies, or any little sketches you may fancy, would be effective.—*Household.*

"THE STAFF OF LIFE."

BY CARRIE MAY ASHTON.

Bread has been truly called the staff of life, and as it is one of the principal articles of our food, it is not to be wondered at that the health of a family depends largely upon the kind of bread they eat and how it is made. To make first-class bread requires common sense, judgment and care, from the time the yeast is started until it comes out of the oven a well-shaped, golden-brown loaf.

The best of recipes will not make good bread unless the flour is good and the cook careful. The longer bread is kneaded the better it is and the whiter.

WHEAT BREAD.—One quart of warm water a pinch of salt, one cupful of soft yeast, and flour to make a stiff batter. Beat thoroughly and let it stand over night. In the morning stir down and add sufficient flour to mix it well, knead a long time and let it rise; then put it into your tins, handling as little as possible. When light place it in a moderate oven and bake an hour, watching it carefully. If the crust is too crisp, wet with a little sponge or cloth dipped in milk.

BROWN BREAD.—Two cupfuls of cornmeal, two cupfuls of white flour, one cupful of molasses, one cupful of sour milk, one teaspoonful of salt, one teaspoonful of soda. Steam three or four hours and bake half an hour.

GRAHAM BREAD.—One quart of warm water, one teaspoonful of salt, a small cupful of brown sugar, one teacupful of soft yeast, a small teaspoonful of soda, and enough graham flour to make it stiff enough so it will drop readily from a spoon. Grease your tins and pour it in. Let it rise until quite light and bake three quarters of an hour in a moderate oven.

ROLLS.—One pint of boiling milk, one tablespoonful of butter, one tablespoonful of sugar, half a cup of soft yeast, and flour to make a soft sponge. Let it rise over night, then knead hard, let it rise again and roll out, cut with biscuit cutter and fold half over. Bake in a quick oven a golden brown.

OATMEAL ROLLS.—To a vegetable dish of cold oatmeal left from breakfast add a tablespoonful of melted butter, one well-beaten egg, a pint of hot milk, two teaspoonfuls of baking powder and flour to make quite stiff so it can be dropped from a spoon. Bake in gem irons in a hot oven.

MUFFINS.—Half a cup of butter, two-thirds cup of sugar, a little salt, one egg well beaten, one pint of boiled milk, half a cup of yeast and flour to make thick. Let it rise over night, and bake in irons from twenty minutes to half an hour.

RICE MUFFINS.—Half a pint of sweet

milk, one pint of flour, half a pint of cold boiled rice, two eggs, one and a half tablespoonfuls of sugar, one tablespoonful of butter, a little salt, two teaspoonfuls of baking powder; melt the butter, add the sugar and eggs, beat well, then add the flour. When smooth add the rice. Bake in muffin rings. This will make a dozen and a half.

GRAHAM MUFFINS.—One tablespoonful of butter, two tablespoonfuls of sugar, one egg, one cupful of sweet milk, three teaspoonfuls of baking powder, and graham flour to make a stiff batter.—*N. Y. Observer.*

TRAIN THE GIRLS.

When a girl is ten years old she should be given household duties to perform, according to her size and strength, for which a sum of money should be paid her weekly. She needs a little pocket money, and the knowledge how to spend it judiciously, which can so well be given by a mother to her little girl. She should be required to furnish a part of her wardrobe with this money. For instance, if she gets ten cents a week, she should purchase all her stockings, or all her gloves, as her mother may decide; and doing this, under the mother's supervision, she will soon learn to trade with judgment and economy.

Of course, the mother will see to it that the sum is sufficient to do this, and yet have a trifle for the child to spend as she pleases. This will supply a healthy stimulus; it will give her a proper ambition and pride in her labor and the ability to use money properly. As she grows older these household duties should be increased, with the proportionate increase of money paid for the performance of them.

We know of a lady who divides the wages of a servant among her three daughters. There is a systematic arrangement of their labor, which is done with a thoroughness and alacrity rarely found, either with a hired girl or daughter who feels that she has to do it with nothing to encourage or stimulate her in the work.—*Clipping.*

BEFORE YOU CLEAN HOUSE.

Long before the calendar says it is time to begin house-cleaning, says *The Ladies' Home Journal*, you should look over the magazines, papers, disabled furniture, discarded garments, and household ornaments which even twelve months accumulate so wonderfully. Be brave, and do not save an indiscriminate mass of articles against the possible needs of the seventh year of which we hear so much. Give away the best of the old garments and sell the remainder to the junk man. The magazines and papers which you do not intend to have bound or to utilize in your scrap-book, will be eagerly read in some hospital or other institution. Even the furniture and ornaments will greatly brighten the dreary surroundings of some poor family. Have the courage of your convictions in dealing with the contents of trunks and boxes. Dispense with non-essentials and systematize the remainder, and your reward will be a delightful sense of space and a feeling of almost physical relief.

HOW NOT TO WORRY.

"It was refreshing to hear one woman say that she had learned how not to worry. How do you suppose she did it? Why every time she felt the inclination to count up her woes and worries she resisted the temptation and counted up her blessings instead. 'And that,' she says, 'always makes me forget that I have anything to fret or be anxious about. We must remember that brooding troubles, like brooding chickens, makes them grow and thrive wonderfully.'"—*Laws of Life.*

HOW TO LAY A CARPET.

Lay the linings on the floor, putting a small tack here and there to keep them in place. Put the carpet on the floor, unrolling it in the direction in which it is to be laid. Begin to tack it at the end of the room which is the most irregular. If there be a fire-place or bay-window in the room, fit the carpet around these places first. Use large tacks to hold the carpet temporarily in place; they can be withdrawn when the work is finished. When the carpet is fitted to a place, use small tacks to keep it down. Tack one end of the

carpet, stretching it well; then a side, then the other end, and finally the other side. Be careful to keep the lines straight and to have the carpet fit tightly; for if it be loose it will not only look badly, but will not wear well.—*Maria Parloa, in the Ladies' Home Journal.*

RECIPES.

RICE CROQUETTES.—Boil half a cup of milk and stir into it a cup of cold, boiled rice, a tablespoonful of butter, and half a teaspoonful of salt. When it boils add an egg well beaten, and cook two minutes longer. When mixture is cold, make into rolls or balls, dip in eggs and cracker crumbs and fry in hot fat.

LEMON PIE.—One smooth, juicy lemon; grate the rind and squeeze out the juice, straining it on the rind; one cupful of sugar, a piece of butter the size of an egg, in a bowl; one good-sized cupful of boiling water, in a pan on the stove. Moisten a tablespoonful of cornstarch and stir it into the water; when it boils pour it over the sugar and butter, and stir in the rind and juice. When a little cool add the beaten yolks of two eggs. Butter a deep plate and cover all over with cracker dust (very fine crumbs). This is the crust. Pour in the mixture and bake; then frost with the two whites, and brown.

TAPIOCA CREAM.—Soak three tablespoonfuls of pearl tapioca over night, add one quart of milk and cook in a double kettle until soft. Beat the yolks of three eggs with a scant cup of sugar and add these to the milk; flavor with vanilla. Beat the whites and add a spoon of sugar, and frost. Place in the oven a few minutes and brown slightly. Serve cold.

TAPIOCA PUDDING, No. 1.—Eight tablespoonfuls of tapioca soaked three hours (or over night) in cold water. In the morning add one quart of milk and five eggs well beaten (leaving out the whites of two). Bake in a moderate oven three-quarters of an hour. Beat the two whites and add three tablespoonfuls of fine sugar, and frost. Set in the oven ten minutes to dry.

TAPIOCA PUDDING, No. 2.—Soak three heaping tablespoonfuls of pearl tapioca in cold milk one hour. Take one quart of milk, add one quarter of a teaspoonful of salt, place in a double kettle and let it come to a boil. Add the tapioca and cook three quarters of an hour. Beat the yolks of four eggs and stir in the tapioca with one cupful of sugar. Stir well and cook ten minutes longer; pour in a pudding dish and set away to cool. When partly cool add one teaspoonful of vanilla. When cold and ready to use beat the whites of the four eggs to a stiff froth; whip half a pint of cream, add three tablespoonfuls of fine sugar, and half a teaspoonful of vanilla; mix all together and pour over the pudding. This pudding is just as good the next day, but it is better not to make the frosting until you are ready to use it.

PUZZLES.—No. 11.

WHERE?

1. Where was a disciple of Christ called Jupiter?
2. Near what island did certain sailors undergird their ship?
3. Where did the gold raised by Jehoiakim go?
4. A certain king who lived in a city was besieged. When he saw that the city was taken he burned himself in the king's palace. Where did he live?

WHAT ARE WE?

We are two boon companions,
We're always on the move;
We travel many miles
In the same old groove;
We handicap each other,
By day and by night;
We never seem to tire
In our endless flight.

QUESTIONS.

1. Where does it say that the hair stood up?
2. What king was magnified because of the presents brought him?
3. The gods of Syria were the ruin of a certain king. What king?
4. To whom did David give a cake of figs?

CURTAINED DECAPITATION.

The total is a sacred place,
A church it often means;
Curtained, a laughing, merry face
It very often screens.

The centre is an article
Quite often used, I see;
For useful things may be quite small,
As solver will agree.

SINGLE ACROSTIC.

My first among the hills of Perth
My sixth and seventh feeds,
At fourth the great Carlyle had birth,
As he may know who reads,
Within eleven Burns was born,
At eight lived Walter Scott,
On last Prince Charlie roamed forlorn,
On three king Robert fought,
Nine is a country near the sea,
A mount is number ten,
Thirteen has much wild scenery,
Fourteen's a noted "Ben,"
A range of hills is number two,
A border county five,
Where twelve you'll find when you go through
If you but look alive,
Primals of Scottish names thus found,
Arranged by numbers give,
The name of one in song renowned
Who did in Scotland live.

ANDREW A. SCOTT.

ANSWERS TO PUZZLES.—NUMBER 11.

NUMERICAL.—Behavior.
CROSS-WORD ENIGMA.—Clover.
CHARADE.—Case—Knife.
QUEER PUZZLE.—

A I L
L O W
W E D

Allowed.—

REVERSAL.—Revised—Deliver.

NUMERICAL ENIGMA.—Never too late to mend.