

THE HOUSEHOLD.

PANTRY POINTS.

'Going to make cake, Nellie? then do let me see you do it, for mine is not successful at all; although I use your rules, somehow it is a failure, either too light and dry, or else plain, or falls, and my spirits with it.' So my friend Mrs. Reed followed me into the pantry and settled herself to watch my operations. As others may have the same difficulties due to the same causes, I will give what she found to be helpful hints or new ideas. Her first exclamation of 'What is that for?' was while I was buttering the cake tins and dusting flour over the butter. I explained that cake would never stick if the pans were buttered in that way, and that any extra flour could be shaken off by turning the pan over and tapping it lightly and the flour is just as good to use again, also that the cake bakes better on the bottom.

The second question was: 'What flour do you use, Nell?'

'Whatever kind the cook prefers for bread, but for pastry flour always get winter wheat; that is where so many people fail in both cake and pastry making. They use pastry flour, but do not know whether it is spring or winter wheat, even the grocers often do not know the difference; and yet there is all the difference possible. You cannot make light, rich, flaky pastry or good cake of spring wheat flour, remember that.'

While beating the eggs came the question: 'What do you do when the eggs won't froth nicely?' and for answer I dropped a minute pinch of salt into the bowl of eggs, and said: 'If it is for anything you cannot have salt in, put your eggs into the ice box an hour before you use them, but salt will help you when in a hurry; it cools the egg, I believe, anyway it helps it froth easily. Another thing let me tell you, when you want to whip cream, put a spoonful of sugar in the cream, and it will never turn into butter; I never have a bit of trouble whipping cream with my egg beater if the sugar is in, and it sweetens the cream just right.'

A little pause, and then, 'This is my rule for baking powder: Take a pint of sifted flour, one-half pound of cream-tartar, one-quarter pound of soda; stir it thoroughly, and then sift it three or four times, so that it is thoroughly mixed.'

When I came in with a cup of boiling water, the 'What's that for?' came again.

'To stone the raisins for me,' and dropping in the quantity I wanted, I let them stay a few minutes, then with a knife opened them, and the seeds almost fell out themselves.

'Well, that is a great idea. I always hated to stone raisins ever since I was a little girl. Let me try those, how lovely they are, not sticky at all. Down that goes,' Mrs. Reed commented.

Then she looked around the pantry, while I was in the kitchen, and inquired when I came in: 'What do you put your table legs in those cans for?'

'Precaution against ants. I don't have them, but some of my neighbors do, so terribly that their servants tell mine they have to get up earlier than usual to clean them out of everything before they can have breakfast. I prefer the 'ounce of prevention' myself, and when the pantry is cleaned always put the legs of that table (that holds my sugar and cake boxes) into these tin cans—old fruit cans, you see—then fill the cans with water, renewing the water often, that makes an impassable moat for the ants. Then I put powdered borax on the window ledges, and the edge of each shelf, and never have a bit of trouble. See! my cake is done, and it will only take a few minutes to ice it, but it must cool first.'

'Why?'

'Oh, so that it will not break taking out of the pan; mother always does hers that way, so I do it, too—let it cool in the pan, then set it on the stove a minute, to let the heat loosen it from the tin, and it comes out beautifully. Mother always heats hers a little in the oven to make it frost (or ice), smoothly, unless she frosts it in the tin while it is hot; but I just put my icing on, and then smooth it with a knife dipped in hot water, and it looks well. Do you ever use confectioners' sugar

for icing? I do, when short of eggs. You can use water instead of egg, you know. Some people make candy that way: I use egg for candy, but water does quite well for icing.'

As my friend left the pantry, she waved a little note book and said to me: 'Listen, Nell, under the heading "To make good cake" I have—"Use winter wheat pastry flour, use home-made baking powder, butter and then flour your tins; do not use paper. Use salt to make eggs froth, cool cake in tin and put on the stove to heat bottom of the cake to turn out nicely. The rest of the hints are somewhere else under their 'heads' but I see why my cake is not a success."—New York Observer.'

HOUSEHOLD DONT'S.

BY AN OLD HOUSEKEEPER.

Don't, to begin with, be extravagant. Wasting one's strength is the worst sort of extravagance. Be a little lazy whenever you can.

Don't forget to be careful in little things. There's no one for whom I feel sorer than the hard working man whose wife keeps dropping his earnings into the leaky well of extravagance.

Don't forget that pennies make dimes and dimes dollars, and that by carefulness you can save a little fortune by the year's end.

Don't let soap lie in the water; don't leave dish-towels for mice to destroy; don't throw out water in which you have cooked meat without skimming off the grease for soap; don't throw out nice bits of meat that could be minced or fried with bread crumbs and an onion; don't leave the bread-pan with the bread sticking to it; don't let the piecrust you have left over sour before you use it; instead of that make some little tarts for tea. Don't throw away any food that could be warmed over—some things are better for their second cooking. Don't leave wooden or painted buckets near the stove to be ruined. Don't scrape kettles with good knives or with silver spoons. Don't let rust get so thick on your knife blades that brick-dust won't remove it. Don't let cream stand around in cups or the like to sour or mold.

Don't forget to put the cork back in the molasses jug, or to cover the sugar keg. Don't omit to scald your milkpans and pitchers well once a day. Don't keep vinegar in tin, for both vinegar and tin to be spoiled. Don't keep garbage on hand until it sends its death warning through the house. Don't let vinegar weaken on your pickles, and don't let it eat them up. Don't let cheese mold—throw it out if you cannot use it up when fresh. Don't let bread grow musty—make it up before it grows past using into puddings and bread cakes. Don't throw out a bag of stale soft crackers; put them in a big shallow pan and let them get crisp again in a moderate oven. Don't burn old bones—make soup of them. Don't throw away your wood ashes—make lye to make soap of. Don't put your clothes on the line and leave them to the mercy of the winds. Don't dig with one side of your broom until it looks freakish, or use your best broom to scrub with. Don't kill yourself washing when a little washing powder or ammonia will help you so willingly. Don't use napkins or tablecloths to wipe dishes with—don't.

Don't let the ashes choke up your grate, and so burn it out; don't keep up a big fire in the range when you've no need of it. I have had domestics who kept a blazing fire from meal to meal with no use for it during the interim, because they were too lazy to build another fire; whole dollars fell into the bottomless pit in the buying of coal to keep up those fires. I'm wiser now.

Don't make beds too early in the morning. I'd rather be a little slow with bed-making than too smart. Don't sleep in a room without ventilation. Don't expect dishes to wash themselves—jump right at them and get them out of the way before it's time to set the table again. Don't neglect to put water into washtubs, pails, etc., between Mondays. Don't make yourself iron the day after you have washed. Rest for a day.

Don't awaken any one with a loud scolding or sudden pushings. Call softly and bring the wandering spirit back to its

earthly tenement with caressing little pats and gentle tones. Don't find fault with anybody at meal time. I've partaken of breakfasts that were a torture to endure, of dinners that were horrible to remember, of suppers that were an agony. Don't spoil this pleasant vantage-ground, where good humor should preside, where joke and jests and merry gibes should rout all thought of anything unpleasant, where discord should find no foot-hold, and the dinner of herbs taste sweeter than the grumbler's stalled ox. Don't think you can bring the whole world to accept your views—don't be so idiotic as that—and don't borrow trouble.—*Christian at Work.*

SANDWICHES.

These dainty articles form such an important item in the menu of afternoon luncheons, suppers, picnic dinners, etc., that some new kinds make a welcome change, though one seldom grows tired of the well known 'ham-sandwich' if properly prepared. To have a ham sandwich placed before you, with the bread nearly an inch thick, and torn in holes while being buttered, the ham, tough and in thick slices, with only a fork to eat it with makes you wonder how the seemingly impossible feat is to be accomplished.

For any kind of sandwiches, the bread should be twenty-four hours old. The crust should be shaved from the sides and ends of the loaf, leaving it nice and even. Each slice should be evenly spread with butter before it is cut, and it should not be more than the thickness of an ordinary square cracker. The ham should be boiled the day before and sliced as thin as possible. It cannot be too thin.

Chicken Sandwiches.—Chop tender, cold chicken fine, mix with cold gravy, and season nicely. Spread thin.

Cheese Sandwiches.—Grate one-fourth of a pound of cheese and mix with one-half teaspoonful of salt, pepper and mustard. Melt one tablespoonful of butter, and add one of vinegar. Spread thin.

Sardine Sandwiches.—These may be prepared as above, using sardines rubbed to a paste, instead of cheese, and leaving out the butter.

Egg Sandwiches.—Chop the whites of hard-boiled eggs very fine. Mash the yolks and mix with melted butter, pepper and salt. If not smooth enough, add thick cream.

Salmon Sandwiches.—Drain all the oil from canned salmon. Mash smooth, season, spread one slice, and before covering with the other squeeze lemon juice over it. A little oil may be added if it is too dry to spread nicely. Bits of skin and bone should be removed.

Chopped Ham Sandwiches.—Chop the ham fine as grated cheese. Add melted butter to make a paste, or butter and cream, mixed-mustard, pepper and a little pickle. Beaten egg may be used instead of butter.

Nice bread-and-butter sandwiches may be made by putting crisp lettuce leaves between extremely thin slices of buttered bread, or use nasturtium leaves, young dandelion leaves, or pepper grass instead of lettuce.—*Housekeeper.*

THE IDEAL TRAVELLING SACHEL.

How many women know how to pack a travelling bag properly—to pack it so that there will be a convenient place for everything, and so that things can be taken from their corners and replaced, without a complete upheaval and public exhibition of the contents? writes Edith Gray in a practical article on 'The Art of Packing a Satchel' in the June Ladies' Home Journal. The following method of packing a satchel has been found after many trials to be by far the most convenient arrangement of the small belongings which it is necessary to take on a railway or steamboat journey.

The ideal travelling satchel is the square-topped, wide-mouthed affair, which is fashionable at the present time, the inside covers of which have a strip of leather made into receptacles intended for the convenience of small articles, such as the button-hook, tooth-brush, nail file, scissors, etc. It contains two pockets at the ends, not at the sides, and can be made to hold quite a quantity of things. As a rule the receptacles in the strips of leather will hold

a small button-hook and tooth-brush—the bristles of the latter should be protected by the small adjustable tin box sold for this purpose—a nail-file, glove-buttoner, stylographic pen, pair of scissors (to which a small ribbon bow of some bright color is tied, for easy identification), penknife and lead pencil with rubber sheath.

In one of the pockets place three or four extra pocket handkerchiefs, a second pair of gloves, an extra veil, and a small envelope of court-plaster, and in the other an envelope containing some postals, a couple of addressed envelopes, one or two telegraph blanks, and a few sheets of writing paper, or, better still, a small writing tablet with blotter. A stamp box, containing, with others, one or two special delivery stamps, should also be placed in this pocket. If the satchel is not provided with the before-mentioned strip, this pocket should contain also the pencil, penknife, and the stylographic pen in a secure case. In the other pocket drop the nail-file, button-hook, glove-buttoner and tooth-brush.

In the bottom of the bag place a light-weight (silk preferably), dark-colored Mother Hubbard wrapper, for use as a night robe on sleeping-cars, and a small towel. A toilet case made from a strip of linen with tying strings of ribbon or tape and plainly marked 'hair,' should contain brush, comb and a box of hairpins. A similar roll marked 'sewing,' should hold a needle case, well filled with coarse and fine needles, spools of black and white cotton, Nos. 40 and 60, small cushion stocked with black, white and safety pins, a bag with a few buttons, small scissors, and a celluloid thimble, the loss of which will not be regretted as would one of value. A soap box of tin or celluloid pays for itself in convenience many times. A sponge bag of oil-silk or of some rubber-lined material can either be purchased or made cheaply. A whisk brush should be adjustably fastened to the interior of the bag, and thus equipped the traveller is proof against dirt and disordered apparel.

Take also an inexpensive black folding fan, and a pair of rubber overshoes, wrapped in some dark cotton material.

TO COOL THE HOUSE.

A great source of heat in summer in almost every house is the kitchen range. The same amount of washing and ironing, and usually much more, is done than in winter, making these days of dread throughout all the summer. The same cooking is in progress, and frequently the added cooking of preserves and pickles. Some housewives are happy in the possession of a summer kitchen, and are thus enabled to keep their house cool, therefore do not need the following advice. If there is no such luxury, try by all means to have something to answer the purpose. A well-constructed shed, large enough to hold a stove and table, may surely be at the command of almost any housewife, and by its use the house will be relieved of the superabundant heat needed for washing, ironing and cooking. If these suggestions are carried out, they will ensure coolness and comfort, and, provided a house is well constructed as to its windows, so that there can be good ventilation, there will be no reason to dread the hot summer weather.—*Jenness Miller.*

BED AND TABLE LINEN.

Sheets, pillow-cases, table-cloths, and napkins should not be hemmed until they have first been shrunken; but before the shrinking process, each one should be made into its proper length. If this is done, they will always fold evenly when ironed, which is not the case if made up without shrinking, or if shrunken in the piece, and then made into proper lengths. Sheets and pillow-cases should be torn by a thread; table-cloths and napkins should be cut by a thread.

RUBBER RINGS.

The rubber rings of preserve jars will recover their elasticity if soaked for a while in weak ammonia water. This is quite an item when canning is being done, and the rubber rings are found to be stretched out of shape.