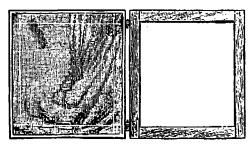


CONDUCTED BY AUNT TUTU.

(Communications intended for this Department should be addressed to Aunt Tutu, care Massey Press, Massey Street, Toronto.)

Strainer for Cream and Buttermilk.

WE illustrate herewith a cheap home-made device, which is quite as effective as the more costly implements for straining cream into the churn, and buttermilk as it is drawn out. Two frames, each twelve inches square, are made of pine three-quarters of an inch thick and one inch wide, and hinged together at one edge. Small brads are driven into the inner side of one frame, leaving the heads pro-



HOME-MADE STRAINER.

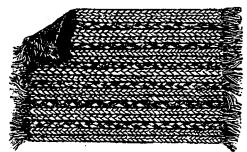
jecting about one-fourth of an inch. When it is to be used, a piece of cheese-cloth, large enough to loosely cover the frame, is pressed down upon the rows of brads and the open frame shut down upon it so firmly as to press the projecting tops of the brads into the soft wood. This holds the cheese-cloth strainer in position. It is then used in the same manner as the tin and wire gauze strainers, to catch any lumps in the cream before churning, and to separate all particles of butter from the buttermilk as it is drawn from the churn.

For Moths and Other Pests.

DISSOLVE two pounds of alum in three or four quarts of boiling water; let it stand on the stove until the alum is melted, then apply with a paint brush, while the solution is nearly boiling hot, to every crevice and crack in floors and closets. The edge of carpets should be wet with turpentine, and the surface of the carpet wiped with a cloth dipped in turpentine.

A New and Handsome Braided Rug.

The pretty braided rug shown in our illustration is a new design much in favor among those who prize home-made rugs, yet find the old-fashioned round-and-round ones rather tiresome. The braids composing it are all of equal length and are sewed evenly together to within about three or four inches



BRAIDED RUG.

of each end, or five inches if the rug is very large. On the wrong side a strong, narrow band of cloth is sewed firmly across each end of the rug, just covering the ends of the seams (as seen in the sketch where the corner turns over; it stays it and keeps it in shape). Then the strands are unbraided as far as the band, and each one cut into two or three narrow strips to form a heavy fringe. Anything suitable for braiding may be used, except very soft or thin cloth that will ravel; gentlemen's lightweight suit goods or old heavy flannel, much fulled, is best.

Hair-Pin Receiver.

In the construction of this pretty hair-pin receiver six strips of wide ribbon are joined together and drawn in closely at the bottom to complete the bag, which is loosely filled nearly to the top with hair. At the top the ribbons are ravelled to form a fringe, below which the bag is slightly drawn in with a double cord run through sashes and tied in loops and ends at one side, the ends being tipped with



tassels. A knitted or crochetted piece is fastened inside the bag along the cord, affording a cover for the filling and a cushion for the hair-pins. The centre piece of ribbon in front is pale gold, on which is embroidered in natural tints a pansy spray, and the centre piece at the back is the same shade, while those at the sides are pale heliotrope. Other shades may be combined, and the floral decoration may be embroidered or hand-painted, as preferred.

Some Home-Made Remedies.

By the purchase of necessary materials and the personal supervision of their preparation and mixing at home, one may easily save half the retail price of many simple prescriptions, adding this advantage to the satisfaction of obtaining the proper ingredients and those of purer quality than might otherwise be used. Furthermore, when troubled by slight irregularities of the system one is not inclined, always, to consult a regular physician, and is still less inclined, if wise, to choose any among the hundreds of patent nostrums sold by druggists. Often, a simple mixture of harmless ingredients proves efficacious and prompt in its results. These, from my limited list, have been well tested:

For Constipation.—One pound of figs, two ounces of senna leaves (obtainable at any drug store), one cupful of good molasses. Chop figs and senna leaves

quite fine, then add molasses, mix well and pack in small earthen jars or glasses. Keep well covered. Give to an adult one-half teaspoonful, to a child one-quarter teaspoonful at each dose.

For Chronic Diarrhea.—Make a mild decoction from the dried leaves of a plant called frost weed, by steeping a small handful of the leaves in boiling water, enough to cover. Drink it hot in small portions until relieved.

For Indigestion or Dyspepsia.—One calf's rennet, washed carefully, cut fine and soaked for a week in one quart of best cider vinegar. Take one table-spoonful fifteen minutes before each meal.

Liniment for Bruises, Strains and Rheumatism.

—One cupful of turpentine, one cupful of ammonia, two eggs. Beat well together and bottle.

Hair-wash for Removal and Prevention of Dandruff.

Two ounces of pulverized borax, two ounces of gum camphor, broken in small pieces, one quart of boiling water. Bottle and cork tightly. Before each time of using, strain a small quantity and dilute with an equal portion of water. Apply to the head with a flannel cloth or with the hands. Wash the head and hair afterward with soft water.

Glycerine and Rose Water for Softening the Hands.—One half cupful of glycerine, one cupful of rosewater, one-half teaspoonful spirits of camphor. First put camphor in the bottle, then glycerine, which shake well before adding the rose-water. Apply after washing the hands and while still wet. Rub in well, then wipe with a soft towel.—Good Housekeeping.

How to Use Flour in Bread-Making.

- 1. Bread should always be mixed as soft as it can be handled. It will rise sooner and higher, be lighter and more digestible and keep fresh longer.
- 2. All the processes attending baking should take place in a moderately warm room, as cool arrests fermentation. Too much heat, however, will make it ferment too fast.
- 3. Always sift your flour when you use it, warming it a little afterward if the weather be cold. Sifting twice is even better than once, as you get more air between the particles.
- 4. Bread should be kneaded thoroughly and faithfully from all sides until it rebounds like India rubber after a smart blow of the fist upon the center of the mass. Lazy people are therefore never good bakers.
 - 5. Poor yeast will make poor bread.
- 6. The best is the cheapest. Never use poor flour. It does not pay. You can always afford to pay for reliable flour 25 cents, 50 cents, or even \$2 per barrel more than for wild-cat brands of Cheap John flours. Adulterated flours, "doctored" with alum, are not cheap at any price.
- 7. Don't have the oven too hot, but have it hot enough, and keep the heat steady after you put the bread in.
- 8. When the bread is taken from the oven it should be tilted on the edge upon the table, the upper part supported by the wall, and a coarse, dry cloth should be thrown over it until the loaves cool. Bread keeps best in a tin box or earthen crock with a cloth at bottom enwrapping the loaves.

To purify a room, set a pitcher of water in the apartment, and in a tew hours it with have absorbed all the respired gases in the room, the air of which will have become purer, but the water utterly filthy. The colder the water the greater the capacity to absorb these gases. At the ordinary temperature a pail of water will absorb a pint of carbonic acid gas and several pints of ammonia. The capacity is nearly doubled by reducing the water to the temperature of ice. Hence the water kept in a room for awhile is unfit for use.