

HOUSEHOLD.

Empty Hands.

Mrs. C. F. Wilder, of the National Household Economic Association, says: Instead of the physical part of our nature being our servant, it is, more and more, becoming our master. The house-mother, instead of being controlled by her intellectual nature, is governed by the animal nature of her family. If it is doughnuts, cake, pastry, pies, that the family demand, doughnuts, cake, pastry, pies, it is from Monday morning until Saturday night. The house-mother, after a time, has a certain pride in saying, 'I can do but little for my family, but one thing is certain—they have what they want to eat and the best in the market;' and by 'the best in the market' she means that they procured food for which the highest prices were paid. Such a house-mother ought to learn to look at life from the farther end of the route. What has she stored in her brain for use in old age? 'Kitchen lore?' What will her children say of her when she is worn out as their slave? 'She made such good doughnuts?' What will she reply to the Master when he asks what sheaves she garnered for the kingdom. She will be forced to look at her empty hands and mournfully say, 'Lord, not one thing to show for my life-work! It is all eaten up.'

Spring Cleaning.

Begin in the chambers, cleaning out the closets first. All clothing should be taken out, put on the lines out of doors, to be brushed and aired. If to be put away for the season, let them be laid one side. If not to be worn any more, put them into the 'charity box' to be attended to later. As to boots and shoes, if too much worn to be useful, have the buttons cut off, good pieces of leather cut out, and the rest burned. The buttons go into the button box, the strips of leather into the 'handy-box,' where hammer, tacks and screws are kept, and are ready for the garden, to tack up the grape-vine and the climber with, or make hinges for a box.

The closets cleaned, things put back, and we are ready for the next thing. The bureau drawers are taken out, the contents also, and looked over. Underclothing too worn to be useful may be cut into suitable pieces, hems and seams cut off, and it then goes into the sick-box. Worn flannels go into the same box. These will furnish plenty for sickness when needed, and provide some to give away. The stockings, if the feet are past darning, may be cut off, put into the kitchen bag, and used for wiping off the stove and for other purposes. The legs are often good when the feet are beyond repair. These are put into the 'charity bag,' to make over for small feet. It is easily done if the child's stocking is carefully pinned on and cut out, allowing for seams. The bottoms of the feet may be made of flannel or cut from another pair of legs. The handkerchiefs should be looked over. If worn, the hem-stitched borders may be cut off, and the rest cut into pieces. The narrow strips make the nicest kind of a 'rag' for a cut or sore finger. These roll up and put into the sick-bag. Kid gloves no longer useful may have thumb and fingers cut off for 'cots' for sore fingers. The hand, cut open on the side, makes a good silver polisher, especially if the glove is an 'undressed kid.' The buttons may go to the button-box, and are useful when an extra button is wanted.—'Good Housekeeping.'

Have a Blackboard.

There are many mothers who do not realize what an unending supply of occupation and amusement a small blackboard furnishes for young children. Very good ready-made ones are to be purchased at the toy shops or they can be made to order at a reasonable price. A small easel that stands firmly should be provided. Have the board made with a little trough across the bottom to hold the chalks, which should be both white and colored. Such a blackboard will provide a means of pleasant occupation, and as a factor in the child's education will prove wonderfully useful. With a few helpful suggestions now and then from the mother,

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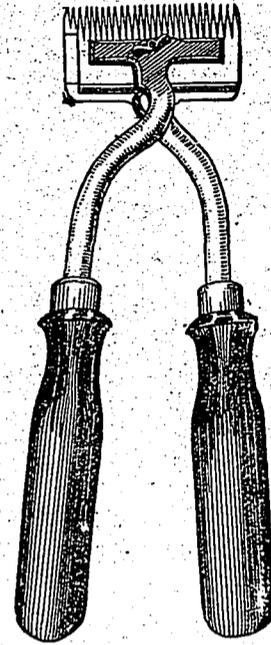
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the child will soon show remarkable improvement in writing, spelling and drawing, if he be at all inclined to learn.

Codfish With Cream Dressing.

As salt fish, and especially codfish, must be depended on in many farmers' families to help furnish a variety of solid food, it is well to know the most palatable ways of preparing it. One good cook furnishes the men with a fish dinner in this wise: A neat block from the thick part is dashed with cold water to free it from loose salt and possible dirt, and is placed over the fire to simmer for a half-hour. It is then drained, the skin, which now separates easily, is removed, and the fish is returned to the stove in cold water, and brought to the boiling point for a few minutes, but not boiled, when it is ready for the table. A drawn butter sauce is made by stirring equal quantities of flour and butter, well-mixed, into hot water. This is made richer by the addition of as much sweet cream as can be afforded; preferably it should be about half cream. When eaten, the fish is shredded and mixed with the potato, and the whole deluged with the cream sauce. This is, perhaps, the best way to serve codfish for dinner. After dinner, what remains can be made into balls for the next day's breakfast, by mixing fish, potatoes and sauce together; these balls are a little better if the potatoes were mashed while hot, seasoned, and beaten white and light as for use on the table alone. A little extract of celery and an egg beaten very light will add much to the flavor, and if quickly browned in plenty of hot fat they will not often be refused, even by the city cousin, who is 'boarding' in the family. Some one has said that codfish-balls are like the little girl of youthful memory; when good, very good indeed; when bad, horrid.

Selected Recipes:

Roast Spare Rib.—Take a nice spare rib, with part of the tenderloin left in; season with salt and a little pepper; sprinkle with summer savory; put in a pan with a little water; baste often, and roast until nicely browned and thoroughly well done.

New Soles.—To make new soles for stockings, cut a pattern by a new stocking, from heel-piece to toe, making it two seams larger all around. Cut a pattern for the top of the foot exactly the same, except that you must make it a seam narrower. Lay the smaller

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pattern on the stocking to be soled, having each folded down the centre, and cut from the toe around to the back corner. Lay the sole pattern, folded, across the waste piece, and cut that off a seam longer than the pattern, rounding it at the back for the heel. Stitch up the heel, open the seam and run each side. Baste the sole which has been cut from another stocking, to the heel, stitch it, open it and run along each seam, making it flat. Now, baste the sole and top of the foot together, stitch and finish. By careful cutting, one can get five pairs of soles from one pair of stocking legs, and nearly all stockings can be cut down the second time, thus making one pair do the duty of three pairs.

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