

This liquid will keep sweet two or three weeks if a little salt is added, and it is kept in a bottle, either in the cellar or refrigerator. Try it once to prove efficacy, and you will not wish to test any other recipe for cleaning heads.

TOMATO PICKLE.

Take the small-sized round tomatoes, those which are called "volunteers;" wash thoroughly and dry; take a knitting-needle and pass it once or twice through each tomato; get a large jar and put in a layer of salt on bottom, then layers of tomatoes and salt until the jar is full; let them remain for a week. To each gallon of tomatoes take 4 ounces of ground mustard, 4 ounces of ground pepper, 1 ounce of cloves, and 12 small onions which have been sliced. Take out tomatoes from jar, wipe them and replace again in the jar, putting in the above ingredients as layers of tomatoes are made. Heat vinegar almost to boiling point and pour on the tomatoes. The tomatoes will keep their form and color.—H. T.

PICKLED MANGOES.

Pickled mangoes will keep several years when made by the following recipe (so says Marion Harland, whose common-sense directions in preparing food have been very acceptable to housekeepers generally): Ingredients—Young musk or nutmeg melons; English mustard seed, two handfuls, mixed with scraped horseradish, one handful; mace or nutmeg pounded, one teaspoonful; chopped garlic, two teaspoonfuls; a little ginger; one dozen whole peppercorns. A half-tablespoonful ground mustard to a pint of the mixture; one tablespoonful sugar to the same quantity; also one tablespoonful best salad oil to the same; one teaspoonful celery seed. Cut a slip in the side of the melon, in which insert your fingers and extract all the seeds; lay the mangoes in strong brine for three days; drain off the brine and freshen in pure water twenty-four hours; green as you would cucumbers and lay in cold water until cold and firm; fill with the stuffing, sew or tie up the slit, pack in a deep stone jar and pour scalding vinegar over them. Repeat this process three times at intervals of two days, then tie up and set away in a cool, dry place. The mangoes will not be "ripe" until four months. Pepper mangoes are put up in the same way, using green peppers that are full grown but not tinged with red. Musk melon or cantaloupe sweet pickles may be made by cutting ripe melons into slices of about one inch thick, and for every five pounds of melon make a syrup of two and half pounds of sugar and one pint of vinegar, with syces. Cinnamon, cloves and mace are generally preferred. Tie the spices in a thin muslin bag and put in the melon; let it cook slowly three or four hours, or until it becomes clear. Then take out the melon and boil the syrup until it is thick; pour it over the melon and seal up in glass jars.

FLOUR.

Here are a few good rules worth remembering when one has occasion to select flour for family use. Of course the color is of prime importance. If it is white, with a yellowish colored tint, buy it. If it is white, with a bluish coat, or with white specks in it, refuse it. Second, examine its adhesiveness—wet and knead a little of it between your fingers; if it works soft and sticky, it is poor. Third, throw a little lump of dried flour against a smooth surface; if it falls like powder it is bad. Fourth, squeeze some of the flour tightly in your hand; if it retains the shape given by the pressure, that, too, is a good sign. It is safe to buy flour that will stand all these tests.

FRUIT STAINS.

Oxalic acid dissolved in luke-warm water will remove stains of fruit, ink, iron, mud, etc., from white goods. Use it carefully, as it is rank poison.

REMEDIES FOR HICCUP.

According to the *Lyon Medicale*, Dr. Grellety has observed that hiccup in children was immediately stopped by giving them a lump of sugar saturated with table vinegar. The same remedy was tried on adults, with similar instantaneous success.

FLICKERING LAMP.

A California correspondent says she remedied the flickering of her student lamp by not pressing the glass chimney too far down in the socket. When the air was allowed to draw freely through the air holes the little "unpleasantness" ceased immediately.

ICED MILK

Is one of the most delicious draughts on a hot day that can be quickly obtained; if one is very

much heated a quarter of a teaspoonful of Cayenne pepper stirred in is salutary, as it raises the internal heat to an equilibrium with the atmosphere and prevents chills and cools one off very quickly.

SOUR DRINK.

One gallon of water, one pint of cider vinegar, one pound of sugar, two spoonfuls of ginger; stir well together and add a lump of ice. Some like a trifle of soda stirred in each glass so as to have it foam and sparkle.

Answers to Inquirers.

J. R.—There is no rule which dictates the length of time to which a social call should be prolonged except the rule of common sense.

MAUD.—A lady has no right to make a present to a gentleman who is a mere acquaintance, whether it be on his birthday or any other occasion.

VIOLET.—When two persons who are engaged separate for a while, it ought to be a matter of pre-arrangement between them who is to write first, and how often letters are to be written. There is no rule on the subject; it is a matter of agreement in all its details.

FRED.—The engagement ring is generally the first present that a gentleman gives to a lady on the occasion of their becoming engaged to each other.

CONSTANT READER.—Shampooing is washing the head with a preparation made of the white of egg instead of soap.

JENNIE.—How often must I water my flowers? is the incessant query. It is just as unreasonable as one man asking another—How often shall I drink water? And the answer is equally obvious to man and plant—Only when thirsty, and never otherwise. Watering by dribblets is a sure way of killing flowers; always give sufficient to penetrate the entire mass of roots and soil.

Out of Fashion, out of the World.

Most of the outcry against the fashionable follies of women comes from men. And it may be asked what do men know about it? What would a woman look like, in nine instances in ten, if she allowed her husband to select the material for her dress, and then give the instructions for having it made up? If she followed his instructions, and then went out on the street with that dress on, he would get a divorce from her. He sneers at her light, glove-fitting shoes. If she wore the great square-toed, double-soled cow-hides he prescribes for her, her foot would appear somewhat larger than his own, which he cases in the finest calf-skin. If she wore her dress, as he sometimes wishes she would, the same pattern that his grandmother wore, he wouldn't speak to her on the street.

As the rule, a man indulges in his tirades against fashion more with the object of hearing himself talk than because he really has any ideas on the subject. He knows that his wife looks infinitely better when she is dressed in the prevailing fashion than when she appears in the styles of two or three or thirty years ago. And he knows he wouldn't wear the same kind of a coat or hat that his grandfather did, not for money.

It is no less women's privilege than her duty, to dress in the style, so fully as she can afford it. She will not only look better, but she will feel better. She will feel more on an equality with other women. She will be better satisfied with herself, and her husband, or the young man who would like to be her husband will feel better satisfied with her.

Cold fomentations are useful in sprains, but not until the active inflammation has subsided, and it is required to give tone and strength to the part. The best way of applying them is to put a thick bandage upon the part and keep pouring cold water over it.

Apples and pop corn are always associated with farm life. Would you improve the corn a little? If so, take one cup of sugar and one-half cup of cider, melt together, and when boiled to a candy stir in the corn and see if you have not something nice.

Single cream is cream that has stood on the milk twelve hours. It is best for tea and coffee. Double cream stands on its milk 24 hours, and cream for butter frequently stands 48 hours. Cream that is to be whipped should not be butter cream, lest in whipping it change to butter.

Mixed Pickles.

In making a crust of any kind do not melt the lard in the flour. Melting will injure the crust.

The water used in mixing bread must be tepid hot. If it is too hot the loaf will be full of great holes.

To boil potatoes successfully: When the skin breaks pour off the water, and let them finish cooking in their own steam.

In boiling dumplings of any kind put them into the water one at a time. If they are put in together they will mix with each other.

A cloth dipped in essence of peppermint, and spread over a burn as quickly as possible, will remove the fire and prevent blistering.

Many persons, on leaving a room, turn down the lamp, to save oil, but such economy is liable to cause an explosion, which is anything but economical.

Chlorate of potash, which is a tasteless substance, looking like rock salt, is the best antidote to bad breath. Let a crystal dissolve in the mouth frequently through the day.

You can get a bottle or barrel of oil of any carpet or woollen stuff by applying dry buckwheat plentifully and faithfully. Never put water to such a grease spot, or liquid of any kind.

Damp linen is very pliable, and a good pull will alter a fourteen-inch into a fifteen-inch collar in the twinkling of an eye. Both collars and shirt-bosoms should be stretched crosswise instead of lengthwise in doing them up.

To fumigate and cleanse the air of an apartment, we know of no more simple way than to heat a common iron shovel quite hot, and pour vinegar slowly upon it. The steam arising from this process is pungent, and of a disinfectant character. Open windows and doors at the same time.

A sick person, wanting nourishment, and having lost appetite, can often be sustained by the following, when nothing else can be taken: Make a strong cup of coffee, adding boiling milk as usual, only sweetening rather more; take an egg, beat yolk and white together, and pour it over the beaten egg in the cup you are going to serve it in.

A modern philosopher thinks it is a mistake to suppose that women have stronger attachments than men. A man is often attached to an old hat; but, he asks, "Who ever heard of a woman being attached to an old bonnet?"

A little girl was asked what was the meaning of the word happy. She gave a pretty answer, saying, "It's to feel as if you wanted to give all your things to your little sister."

A country paper makes the following correction: "For it is a poor mule that won't work both ways," in yesterday's issue, please read, "It's a poor rule," etc."

"Miss" said a gentleman, proffering his arm and umbrella to a lady in a shower, "permit me to be your beau." "Thank you for your politeness," was the reply, "and as I have plenty of fair-weather beaus I will call you my rainbeau."

A boy came home with his hair dripping wet, having just come out of the swimming hole. He was equal to the emergency, and escaped a busy time with his mother and a birch sprout by wearily wiping his forehead and remarking, "It's awful hot work hoeing down there in the garden."

Aunt Emily—"Why, Nellie, don't you know it is unkind to catch hold of your sister and pull her hair?"

"Nellie" (who doesn't see it)—"Well, Auntie, I saw you holding Cousin Frank round the neck quite tightly, yesterday, when mamma was out, and pulling his hair, and he didn't say anything."

A little four-year-old girl going to church with her mother for the first time the other Sunday, saw the long-handled contribution boxes passed. With great wonder in her face, and to the great amusement of all about her, she broke out with the loudly whispered exclamation, "Mamma, mamma, what makes them pass those corn-poppers round for?"