

better, half a pound of chips or a small quantity of the extract to twelve quarts of water; heat it to boiling; then add one teaspoonful of copperas; put in the bonnets and boil until black. It generally takes six hours—and if the dye is not strong, it will take longer. Take them out, wash them dry, and brush them.

#### TO PRESERVE THE COLOR OF STUFFS IN WASHING.

**N**OTICING your repeated invitations to the lady readers of your paper, to contribute towards the Housekeepers' column, I herewith send you an excellent method for washing dresses of printed muslins, lawns etc., so as to preserve the colors, whether the pattern be printed in black or variegated hues. The dress should be washed in lather, and not by applying the soap in the usual way direct upon the muslin. Make a lather by boiling some soap and water together; let it stand until it is sufficiently cool for use, and previously to putting the dress into it, throw in a handful of salt; rinse the dress without wringing it, in clear, cold water, into which a little salt has been thrown; remove it and rinse it in a fresh supply of clear water and salt. Then wring the dress in a cloth and hang it to dry immediately, spreading as open as possible, so as to prevent one part lying over another. Should there be any white in the pattern, mix a little blue in the water.

#### NEW METHOD OF MAKING BREAD.

**I**NSTEAD of protracted agony of twelve or eight hours, it will be a pleasant exercise of a few minutes in making it—just two hours for raising—and baked in fifty minutes, and than out comes the loaves, so round and light, so tender and sweet, the whole household will be delighted. The first thing, and last in fact, is proper temperature, both while making it and in process of raising. Without heat internal as well as external, fermentation cannot be rapid enough. Then heat two bricks to 100° or more, and place the pan you make the bread in on them, and so knead and work in the heat with the materials. And now, though the great army of bread-makers stand up in floury array against me, and even shake their doughy fingers at me, I shall not wince or 'abate one jot. Success is the test of merit,' as the world goes, and this past de-

lusive notion that after bread is light once it must forsooth be molded over into loaves and set to work again, is all nonsense. It often induces sourness, certainly multiplies labor, and takes time. Well, then, have two tins well greased (butter is hopeless in these days) and divide the dough equally. I use two quart tins which, of course, requires two quarts of flour and over for a loaf) and set them to rise by the stove on the hot bricks to moderate the heat, and then well cover with warm woollens. In two hours it will be rising like Aladdin's palace, and when fairly brimming full, place it in your oven, and you will soon have as delicious bread to eat as one ought to expect out of Paradise. I claim this as original, and only ask you to follow these directions and give us the result. Thus bread making ceases to be the tax on time and patience it usually is, and the harassing doubts and fears one usually goes through with while following the old method, are quite done away with. I could say much on the philosophy of baking bread, in adjusting the 'golden mean,' which after all, is half. A peep into some of the closed ovens would, I fear, call out the exclamation of the dogs in Landseer's picture of 'too hot, too hot.'—*Cor. Agriculturist.*

#### SYSTEM AND ECONOMY IN FAMILIES.

**I**HAVE had considerable experience in the routine duties of house-keeping, and with your permission will say a word or two on this important subject to every family.

There is far more depending on a well ordered household, than a vast majority of married women would seem to believe. In looking around we see on every side how much system and economy would accomplish if properly observed. I began married life early; my husband had no other income to rely upon than the labor of his own hands. We lived in a small house, having attached to it a small garden. Providence blessed us with health. My duties multiplied by increase of years; but they were carefully laid down and punctually performed. We rose early, breakfasted, dined and supped at exact hours, as most families do. Every hour in the day had its allotted duty or arrangement, and everything was done in accordance with it. By this means a perfect system was maintained, reducing the labor of a family nearly one-half; and in this way I had ample time for reading, receiving and returning visits, out-door exercise, &c. Expenditures in