

**Fair Peddlers**—Remunerative novelties at a recent fair were Miss Priscilla Prim, Madame Rossetti and Mr Smiles, who in appropriate and attractive costumes mingled with the crowd and readily disposed of their useful articles. Miss Prim, as a Puritan maiden, carried a variety of handkerchiefs attractively displayed on a tray suspended from her neck by a ribbon. Madame Rossetti, dressed in the picturesque costume of an Italian peddler, carried on one trip bundles from the various tables, and at another a tray of tempting fruit. Mr Smiles as a London dandy, with cane and eyeglass, created much sport and at the same time found ready purchasers of the handsome neckties carried in the same manner as were the wares of Miss Prim and Madame Rossetti. In this way, articles that might have been left over were brought to the attention of all, the result being that not a necktie, handkerchief or bundle remained unsold at the close of the fair. [H. M. R.]

**Heat Rash and Blisters**—Every mother knows what the hot summer brings in small ailments not big enough for a doctor's advice, but sore enough to wring tears of real pain from childish eyes. For many of these hot-day aches, there is nothing like homely medicines. The terribly inflamed mosquito or wasp bite will cool and the swelling subside when bathed for long patient minutes with cold water in which a teaspoonful of baking soda has been dissolved. The small boy with his tender body burned from bathing under the hot sun will never forget the relief he feels when his mother wraps about him bandages wet in scalded buttermilk. I'll bet the mother of Whittier's barefoot boy drew pain out of wounds in the hardened soles by plasters of raw salt pork. It isn't an elegant poultice, but it has a certain efficacy which sucks poison from a nasty wound and helps a sore throat. Sometimes prickly heat brings grown folks as well as children, to the verge of craziness. At the first appearance of this summer scourge, sponge the body in a dilution of salt water and alcohol. Mix equal parts of water and alcohol, having first added a handful of salt to the water. Keep this mixture on hand and tightly corked all summer. It takes the pain out of a tired, lame back as well as the fever from prickly heat. For the dreaded cramps, hot ginger tea with a half teaspoonful of baking soda gives quick relief. [L. G. C.]

**Keeping Summer Boarders**—It must be borne in mind that people go into the country for health and recreation. In the first place, the house must be well situated, the greater the altitude, the better. Drainage should be perfect, and outbuildings not too near. There must be shady nooks for hammocks. Sleeping rooms should be clean and comfortable. Mattings with rugs make the best floor coverings. Use muslin or cheese-cloth for curtains and provide screens. Have good mattresses, springs, plenty of pillow-cases, sheets, towels and blankets. Before the arrival of your guests, fill water pitchers and have soap and towels in place. If you can spare two parlors, leave one of them uncarpeted and use rugs that may be removed for dancing or games on rainy days. Point out places of interest. Take your guests for a drive occasionally. Be thoughtful of their pleasure as well as their comfort. A daily mail is an absolute necessity. The dining room should be cool, with windows and doors well screened. City people want wholesome and well-prepared food served attractively, especially milk, cream, eggs, fruit and vegetables. Fresh meat must be served at dinner, but the poultry yard and fish pond are of great value. Do not serve the same kind of meat two days in succession. Utilize left-overs. Cold meats can be made into croquettes or pasties for tea, also some kinds of fish. Nearly all cold vegetables make good

salad, the others may be used in soup. Always serve the dinner in three courses with soup for the first. For desserts, jellies and light puddings with whipped cream are better than pie or heavy puddings. Fresh fruit should be provided in abundance. Ice cream and sherbets are enjoyed. Serve cereals for breakfast. Steaks or chops are not always necessary. Eggs, chipped beef in cream, creamed codfish or broiled fish give variety. See that the coffee does not stand after making, and is strong. Serve cream with cereals and coffee, even if you must cut down the butcher's bill. Above all, do not ring the breakfast bell too early. Most city people do not care to breakfast before 8 o'clock. Occasionally, serve supper on the piazza or under the trees. Sandwiches, coffee, ice cream and cake make a dainty tea served in this way. Avoid monotony in every way if you would please your guests. Employ plenty of help, so that nothing is wasted, take a little time to mingle with your guests, study their likes and dislikes, and place your price for board high enough to cover all expenses and leave a little margin. [A. B. W.]

**Labeling Cans**—Laughable and oftentimes humiliating blunders are made by the housewife because of the similarity or the misplacing of the cans in which she keeps seasoning, spices, etc. This sort of thing is easily avoided. Give the cans a coat of Japan varnish and with a small brush and light colored paint, print the name of what the can is to hold. This can be read at a glance, and it will not be necessary to open and taste of a half-dozen cans whenever you go to the shelf for anything. Labeling cans will save much in temper as well as flour. [Maud Steinyway.]

**Picking Sage**—Gather the largest leaves only, pick when entirely free from damp, and dry in the shade. If none of the small leaves are picked, the sage bunches will soon be ready to pick again. Treated thus, sage is of extra strength, worth twice as much as when carelessly picked and dried in the sun. Keep all blooms picked off and cultivate and enrich around the roots. Do not cultivate deeply. All herb leaves should be gathered and dried in the same way, and the blooms kept picked in order to preserve their full strength. [E. C.]

**Crimped Hair**, which was so fashionable a few years ago for children, is now seldom seen, and little girls are not made uncomfortable during their sleeping hours by the tight, close braids that were necessary for this style of hair dressing. A pretty way for little ones is to part the hair in the middle for girls, and a trifle at the side for boys, then cut it to just reach the shoulders and curl the ends. Comb with a coarse comb, and the curls will look fluffy and natural, and form an artistic framing for the face. To make the curls, divide the hair into two parts and roll only a few inches at the end on soft flannel, which will not hurt the child's head. The hair should be washed frequently with castile soap and warm water and occasionally a little glycerin should be rubbed on the scalp. [D. R. S.]

**Keep Children out of the sun.** It is wasting breath, the constant command to children to keep out of the sun. While they are at play they don't know sun from shadow, and yet a doctor will tell you how the hot weather ailments of children are caused by the sun beating on their unprotected heads. Instead of scolding, find the coolest, shadiest corner about the farm and convert it into a playhouse for the youngsters. I saw an ideal spot of this sort the other day. There were half a dozen thick pine trees in a clump and beside them ran a fascinating brook just deep enough to cool little ankles. Early in the summer, the father of the reticent half-dozen spent one day there, talked

by a carpenter, and the children have lived nearly every day there since. About eight feet up one straight limb a ladder leads to a platform, with cunning rustic seats and a low table. Below are swings, a comfortable hammock, a sand box and a delightful carpet of pine needles. At one side where the afternoon sun would send in rays hot as Tophet, is a funny little playhouse, as large as a good-sized hen-coop, and behind it a screen of rustic lattice-work literally embowered with the quick growing Japanese hop. The playhouse beneath the vines belongs to the little girls, the circle in the trees to the boys. Generally in the afternoon, you will find the mother there with her sewing. Pine trees and a brook are not available on every farm within sight of the house, but it is impossible not to find a shady corner somewhere, a place the children will consider their own and where they will play contentedly in the shade. [I. G. C.]

**Dutch Cheese Profitable**—In 1896 my husband and I found ourselves on a farm of 75 acres, three miles from a thriving little village. We kept six cows and had a quantity of milk left after feeding the pigs. One day I announced that I was going to try making Dutch or cottage cheese and selling it. My father laughed at me and my husband said he would be ashamed to offer skim milk for sale. But I was determined, so made two pounds April 4 and my husband sold it for me. The manufacture and sales were kept up until the latter part of September and brought in between \$15 and \$20. Sometimes my husband sold it for me, but often I marketed it myself. Perhaps you would like to know how I put it up. After I had a nice curd, I added salt, butter and a little cream, worked it thoroughly, then shaped it into half-pound balls. These were cooled, carefully packed and sold for 5c apiece, or 10c a pound. I am sure there is a chance for many farmers' daughters and wives to do the same, where they live near enough to a city or village to make it practicable. [G. L. Carrigan.]

**A Quiet Game**—Here is a nice quiet little game that usually captivates all the young folks. For the girls: Write on bits of cardboard such words as truth, a smiling face, a new gown, a carriage, a piano, a wheel, a story book, a typewriter, a nice hat, gold, an automobile, a necklace, a library, and so on; for the boys: A horse, a new suit, a farm, silver, a yacht, a team, a mine, a railroad, a new house, an incubator, a thousand dollars, etc. Turn down the cards and each girl selects one from her collection, each boy draws from his collection. When all have drawn they talk of the advantages that will accrue to him or her as the result of the choice, what they will make, or pursue, or give, etc., supposing the card represents the object itself. [Breadwinner.]

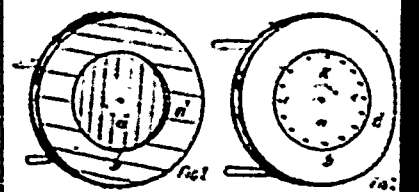
**A Bathroom** might be fitted up for summer by taking one of those small chambers common to farmhouses, which are often used only for the storing away of things for which there is ample room in the attic, and who knows but that the family would find it so convenient that when cold weather came a stove would be moved in, in which a fire might be kept one day in the week. If not oftener, so that the whole family might be able to take a bath? It might take a few extra cords of wood, which is wasting in the woods, or an extra ton of coal. We can buy the largest wash tub we had, a foot-tub and a good-sized baby's or children's bath if need be. These, with wash bowl and pitcher, a tin pail for carrying water (tin is not heavy like wooden pails), sponges, soap and towels, will be all that will cost much, unless it be a small sink with spout and pipe to carry off the waste water, which can be easily arranged by a man of the family. Each one will doubtless be obliged to bring from the kitchen hot and cold water, as it would not be possible to build a cistern or bring running water into the room at small expense, but that might be added later. An oil stove or lamp would be convenient to have in the room for summer use, and a kettle of hot water might be kept on the stove in the winter. If there are no moves in the other chambers, it might pay to keep the stove running all the time and use it for a general dressing room. The room may

be carpeted or plain, with a piece of oilcloth under the large tub, and wash stand, table, chairs, etc., can be brought from the attic. [Alice E. Pinney.]

**Hot Weather Helps**—One who has to work in the hot sun should put several large green leaves in the crown of the hat, changing them at noon. A few years ago I lived where the mercury sometimes reached 110 degrees, and had been even known to rise to 112 degrees. Water was hard to get, and ice impossible. I learned to keep drinking water cool for the field in this way: As soon as you pump the water into the jug or pail, wrap several thick pieces of cloth about it (including cover), fasten and wet thoroughly. Set in a shady place, and keep the cloth wrappings wet. Instead of lounges in the dining room for the men to lie on during the noon hour, put hammocks under the trees or in the porch. Hammocks even in the house would be much cooler than lounges. Get things nearly ready for breakfast as you can the evening before. Then while you are getting breakfast, you can bake pies, cake or custard and not have extra fire. I do not make many pies and cake when there is plenty of fruit. Fresh fruit is more healthful. By the way, always gather fruit and vegetables in the evening or the cool of the morning. The cooler the housewife can keep the less fatigued will she be. Wetting the head in cold water occasionally helps. [H. J. M.]

**Outdoor Work**—When we went on a farm our riches consisted of a sweet little daughter, youth, health and experience, making it necessary that all our resources be used to the best advantage. We kept six cows, a horse, pigs and fowls, and raised early vegetables and berries. All that summer I did a boy's work, leading horse to cultivator, etc., picking vegetables and berries, raking and making out loads in riding time, weeding onions, etc., besides taking care of chickens and making butter for village customers. We were very happy and prosperous, the outside exercise giving me healthful sleep with no thought of nerves. A dear old aunt looked after baby in return for services rendered her. I had no help in the house, aside from an occasional churning on a rainy day, emptying of wash tubs when "the man" was at hand and bringing in wood. But we were so content to let well enough alone, so the next year a boy was hired, and I took boarders, presumably more womanly but the care and worry completely broke down my health. We spent more in doctor's bills that winter than all my earnings amounted to, and it was several years before I called myself well again. I learned my lesson,—that for one farmer's wife, at least, light outdoor work was no hardship, but a help both to purse and health. [R. F. W.]

**Revolving Dining Table**—Fig 1 shows the table without the central turning portion, a being a grooved circle in which 15 small marbles are placed



(all the same size) on which the center A (Fig 2) revolves. A is grooved so the dotted circle a on the under side. A small bolt is in the center to hold steady. Fig 1 is made of inch lumber, top of table being two inches thick when completed. In Fig 2 A is made of two thicknesses of half-inch lumber placed crosswise. The bolt in the center is put through the first thickness only and does not come out on the other side. Porcelain knobs are indicated by c, which A is turned. Fig 2 shows the complete. The portion, a, is 15 inches wide. [W. A. Sharr, W. Va.]

**Frittered Cucumbers**—Pare and slice the cucumbers, add to them the beaten yolks of 3 eggs, level teaspoon salt, saltspoon pepper, and flour enough to make a stiff batter. Just before frying dip in the whites of the eggs, drain, but do not stir the batter as they are added. Fry in butter and serve hot. [L. M. A.]