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ROBERTSON'S CHEAP SERIES.

POPULAR READING AT POPULAR PRICES.

ALL AROUND THE HOUSE;

OR,

How to Make Homes Happy.

MRS. H. W. BEECHER,

Author of "Monthly Talks," etc.

COMPLETE.

TORONTO:

J. ROSS ROBERTSON, 55 KING-ST. WEST, COR. BAY.

1881.

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ALL AROUND THE HOUSE.

THE TRUE HOUSEHOLD.

So much has been written on household and domestic affairs that it may seem to many a worn-out topic, about which nothing more of interest or importance can be written. But "the household," as we interpret it, is an inexhaustible theme. To become an expert even in the simplest forms of the manual labour connected with it, demands continual watchfulness and attention. Instructions must be repeated daily and, hardest of all, patiently. They must be modified or enlarged, under the changes that are a part of a housekeeper's burdens, so as to allow for and control the different individual characters that come under the mistress's care for counsel and direction. All this demands no small skill and labour.

Those who, after some practice, have learned to feel at home in all the departments connected with domestic affairs, naturally begin to venture on experiments, hoping that each trial may bring to light some new and better way of performing their accustomed labours. This reaching out after something better, if not easier, is not confined to housekeepers alone. The farmer aspires to perfection when experimenting with seedlings. He brings them forward with great care to a perfect growth and up to full bearing, knowing well that not one in a hundred, probably, of all that has been so tenderly nursed will prove of any value; but his courage does not desert him; for, if only one develops into a fruit or flower far surpassing the original, he is abundantly rewarded, and stimulated to few efforts.

So, while many experiments in the endless labours belonging to domestic affairs fall to the ground, yet a few now and then are developed, and, under the nursing of good, practical common-sense, are found trustworthy, and of such importance as to super-

cede long-established notions. Every year contribute something new and valuable, of undoubted advantage to young housekeepers, aside from "the line upon line and precept upon precept" which will ever be found indispensable by all experienced persons.

But the manual labour and the thorough knowledge of it that is necessary to good housekeeping are too often accepted as the sum and substance of all that comes under the head of "household duties." It is of great importance, undoubtedly, and justly demands honest advice, with clear and very definite instructions. Nevertheless, it forms but a small part of the duties which we think belong to a household, and which every good housekeeper should feel devolve upon her.

To knit and sew, to wash and iron, to make the sweetest and yellowest butter, the tenderest pastry, whitest and most delicious bread, to feel ambitious that every part of the house shall be spotlessly clean, or to be able to superintend and direct so as to secure the needful results, is no small thing. She who is capable of all this has begun well; but this is only rudimentary—of great importance certainly and truly indispensable, yet it is but laying a small portion of the foundation.

The true housekeeper cannot reach that perfection to which all should aspire, if, stopping here, she feels that it is enough to have proved herself capable of performing this part of her duties in an unexceptionable manner. A hireling may be found who, not for love but for a suitable compensation, will accomplish all this equally well. But there are higher duties belonging to this department, the performance of which no gold can secure.

After digging the cellar, there is a great deal more to be done in building a house. The stone or brick to wall it up securely must be provided, and the mortar to hold

the materials together is to be prepared. That done, what next? Why the foundations are to be laid, and, whatever the materials, it is important that they should be held in place by some strong, adhesive power. On this foundation the walls gradually ascend, but they cannot stand unaided. The beams, the joists, the laths, the nails and plaster, are all indispensable. Without them the structure will assuredly fall and be destroyed.

If, then, all this fitness and adhesion are absolutely needed when you build a house of inanimate substances, how much more when you attempt to construct a household of sentient, living materials, in which, more than in any other structure, every part has its own individual importance, and, to be perfect, every part must harmonize!—for on this harmony the whole depends for beauty, symmetry and strength—almost for existence? As this building rises in fair proportions, you will learn that to insure its safety you must depend upon the strength and durability of the adhesive properties of each part; for that alone can bind it indissolubly together.

This cement is composed of a great variety of elements, and it depends largely on the skill and good management of the housekeeper, whether these are sought for and blended together so judiciously as to secure the abiding strength and unblemished beauty of the whole. Take kindness and gentleness, unselfishness and forbearance, scrupulous regard for the inalienable rights of each, and be sure you bring, in no stinted measure, faith, hope, and that love which suffereth long and is kind, without which all will be unsound and incomplete—and you have a cement that will bind a household together in bonds which nothing can sever. Do not forget that no sophistry can long conceal the fact that household and home enjoyments depend more upon the wisdom and prudence of the mistress than on any other member of the family circle.

We are speaking to young housekeepers, principally. Knowing how much you will often need practical instruction and counsel, we desire, as far as we know the way, to show you not only how to minister to the personal comforts of those who must now depend on you for happiness, but also urge you to bear in mind that, when you became the mistress of the household, you accepted duties far more important than ministering to bodily comforts merely. Housekeeper and home-maker must be to you the same. Henceforth you are to be responsible not only for neatness and order in your dominions, for food well and economically pre-

pared; and for faithful attention to all bodily comforts, but you should watch, with unceasing vigilance, that the peace and harmony, the happiness and usefulness, of those committed to your care are not molested or destroyed.

Every wife and mother, as life draws toward its close must recall many instances of failure—times when she could have been kinder, more patient, and less exacting—when firmness and decision could have been effectually maintained without sinking into sternness or irritability, or where gentleness and loving words would have better secured the desired results. Who would not willingly take up again the burdens of past years if there were reason to hope that a second trial would be more successful than the first? How plainly they can now see where the happiness of others and their own might have been increased tenfold by a different administration of the power committed to them.

If home and household duties could always be viewed in this light, we would hear less of the “restricted sphere” of lofty intellects, great powers and genius, dwarfed in the narrow precincts of home-life, or by stooping to the drudgery of housekeeping. We all know that under wise supervision the “drudgery” can in many cases be delegated to some one less highly gifted. But where can a higher, nobler, more divine mission be found than in the conscientious endeavour to create a true home? What work better adapted to a noble woman’s genius? If you are ambitious of leadership you can find it here—where man, however dear and noble, will not attempt to supplant you. In the home, if you have built it on correct principles and on sure foundations, you may reign a queen.

But, remember, it is no child’s-play to rise pre-eminent in this grand sphere—which seems to us so truly womanly. No high or noble position was ever attained without taking up and bravely bearing some cross. No path ever led to that which was worth honest effort without some thorns. No woman can build a most precious home who does not well understand that she must, for the crown that is set before, cheerfully accept much labour, suffering, and self-sacrifice. We have thought much of late of the inconsistencies and discrepancies that so often disturb the harmony of otherwise perfect families, and as we pass on, would now and then bring these mistakes and shortcomings before you, as beacon-fires to guide you safely past the “breakers.”

A HOME OF YOUR OWN.

The home-education of our daughters is often sadly neglected. Indulgent mothers, keeping their daughters in school from earliest childhood, think it cruel to expect that their vacations should be devoted to anything but amusement and relaxation, leaving all knowledge of the homely duties of house-keeping to be gained after they have graduated. Yet how many pass from the school-room into married life, and on their first entrance into society are transformed from simple school-girls into wives and housekeepers?

If no part of child-life is devoted to those lessons which none should be able to teach so kindly and so thoroughly as a mother, what is the result? The home which the lover dreamed of proves comfortless, and is soon exchanged for a boarding-house, and the bride is too often transformed into the heartless devotee of fashion instead of being the 'helpmeet' God designed a wife to be. If love in a cottage "flies out a window," it would certainly take to itself wings to escape the discomfort of a boarding-house.

Young ladies would soon discover the richer life there is in one's own home, if they were early instructed in an intimate knowledge of the whole routine of home duties and household mysteries, so that, when exalted to the dignity of the mistress of a house, they could, with good judgment and intelligence, direct their servants, if compelled to keep any—or, independently, perform the work of a small family, easily and methodically, with their own hands. Such knowledge and ability to execute would greatly augment domestic happiness.

When the children have grown up and scattered, "the old folks" may perhaps find a pleasant rest in a quiet boarding house; yet what will the "little ones" do if they cannot come to "grandpa's house," and what attractions can grandparents offer them in a boarding house?

True, there is much that is hard and disagreeable in household cares and labours; but what good thing do we possess that did not require thought, effort, and often unpleasant work, before we came into the full possession and enjoyment of it? Yet there is great comfort, under any self-denial or hardship experienced in the performance of duty, in the knowledge that the duties being once mastered, the thought of drudgery connected with them disappears; and, in the happy consciousness of independence and power over difficulties, one finds great pleasure and a full compensation.

To give some guidance in the path of mak-

ing home happy and comfortable is our simple aim. We endeavour to deal with both the general principles and the scientific details of housekeeping. We hope to be able to furnish many recipes which we know from personal experience or reliable sources to be good. In presenting these recipes, we would ask that "young housekeepers try them with their own hands, and not turn them over to the tender mercies of Bridget;" or, if that is impossible, we would add to this request that they attribute failures to the ignorance or inexperience of the experimenter, and not to the worthlessness of the recipe.

Furnishing the house is, of course, the first step, if young people are sensible and begin their married life in a home of their own; but this work depends so entirely on the taste of those who are to occupy it that only a few general rules can be given.

One should aim at good taste even in the humblest home. If you cannot afford the most costly furniture, there is no reason why you should not endeavour to secure articles of neat and attractive shape and colour. A coarse, ungainly scroll in a carpet, with ill-matched and sombre colours, will cost as much as a neat and tasteful pattern, with fresh, bright hues harmoniously blended, and with graceful vines and flowers, true to Nature, in both shape and colour. The one will make you gloomy and dissatisfied every time you see it, perhaps without knowing why; the other will give an air of comfort and contentment to your home, and make you as happy and cheerful about your duties as the birds among your flowers.

The cheerfulness and attractiveness of your rooms depend more largely upon the style and colour of your carpets than upon the furniture. To secure fast and durable colours, great care and good judgment are indispensable. The colours that "hold fast their integrity" the longest are fortunately the most beautiful. Those that are easily defaced by sun, or daily use, may be attractive at first, but the pleasure is of short duration.

Set figures, on medallion patterns, are not graceful, and the colours, for the most part, are not durable. Light-coloured carpets, although often very enticing, seldom prove satisfactory. They need to be kept in darkened rooms, only occasionally lighted up for exhibition to visitors, or their charms will be very evanescent. A few weeks' constant wear would compel one to admit "that a thing of beauty" is not always "a joy forever." Some very sensible housekeepers consider light colours the most desirable, particularly for chambers, under the impres-

sion that they will not be soiled so readily as darker shades. On the contrary, we think that although a foot-mark, or dust that can be easily removed, may be noticed sooner on a dark surface, if not well covered with figures, yet light colours fade and become permanently defaced much quicker. By constant use they soon have a dingy look that quite destroys their original beauty. Bright, clear scarlets and dark rich greens usually wear well, retaining their beauty "clear down to old age." Most crimsons, especially the crimsons of the present day, so largely tinged with magenta, are liable to fade and become dim, except in the richest carpets, and are not very sure even in them. Blue and brown, or blue and oak, are not a good combination. Blue tannines more easily than almost any other colour; and blue and oak do not give a cheerful look to a room.

The variety of styles in useful and ornamental furniture is so very numerous, we can only say in passing that the same general rules hold good as are given for selecting carpets. Bring to the work correct judgment, good taste, and great care in selecting forms and colours that will harmonize with the wall-papers and carpets, and then your own preferences and ability to gratify them must be your guides.

In furnishing a kitchen, first settle in your own mind how much are you willing or able to spend upon it. If your means are ample select the best of everything, but not in such profusion as to overload your kitchen and increase, rather than simplify, labour. Do not buy any new invention until fully persuaded that it is an improvement on other styles. If not able in every particular to gratify your taste in furnishing your house, spare something from your purchases that you may add real conveniences and comforts to your kitchen: that is, if you have health sufficient to keep a rigorous and unnecessary supervision, or can do the work yourself; and if either of these courses is impossible, it seems of little importance what you get. If servants rule your kitchen you will surely be compelled to replenish every few months.

A case of drawers should be in every kitchen-closet — one for breast-clothes and blankets, and meat and fish clothes; another for kitchen table-cloths, roller-towels, dish-towels, and cook's holders; another where soiled table-linen can be neatly folded ready for the wash; and if you have not a laundry separate from the kitchen, a fourth drawer for ironing-blankets and sheets, brown-board and holders, is desirable. Each article should be plainly marked and scrupulously used for its appropriate work, and for nothing else. Let the directions for their use be

distinctly stated, and then accept no excuse either from yourself or a servant for violating the rule. "A place for everything and everything in its place," and need for its own work, should be the recognized law for every part of the house, but especially in the kitchen, and any deviation from it should be met at once with just rebuke. Disorder, waste, and idleness in the kitchen are too easily passed over by those who depend on servants, because the mistress shrinks from the constant oversight and conflict. It is true that eternal vigilance, much patience and forbearance, are necessary to keep the kitchen machinery running neatly and smoothly. But it "pays" not only by the extra economy, but by the greater comfort and happiness of all the inmates of the house.

PROVIDING HOUSEHOLD STORES.

Opinions differ as to the most economical method of providing food and raiment for a family. Many advocate as far as possible buying in large quantities, or wholesale. Another class, perfectly able to adopt the course that best suits them, imagine they economize best by buying little at a time. A third class have no choice. With great care they manage to preserve the semblance of comfort, at least for a while; but their purses are very light, and in a greater or less degree they live "from hand to mouth." A necessity is laid upon them to buy food only for the day, and that in no lavish quantity, and their changes of raiment are not abundant. They could not buy food or raiment at wholesale.

"The destruction of the poor is their poverty" is an ancient proverb that can be easily unaccounted for. It is plain that where everything is bought in small quantities—a pint, a quart, or half a pound, at a time—they must cost more in proportion than when laid in on a more ample scale. All know, or ought to know, that in buying two or three yards of cloth, a table-cloth, or a spool of thread—anything in small quantities—the price must be increased, even by so small things as the wrapping-paper in which they are put, and the time used to tie the parcel. Small as these means seem, it is certain that the smallest must add considerably to the merchant's expense in the course of the year; and, although they may not appear on the face of the bill, they must certainly be taken into the estimate when the merchant or grocer arranges his schedule of prices. These little things go to make up the difference between wholesale and retail, and are a part of the profits which must be secured to make the business remunerative.

But the community could not forego the accommodation and convenience of our retail dealers, and it is all right and proper that they should find in it a source of profit to themselves. But, for those whose incomes are sufficient to give them opportunity to exercise the best economy, we think a large proportion of their purchases should be wholesale. There are, certainly, some things that cannot be bought safely in large quantities, even with an abundant income and ample and well-protected store-rooms.

Meats, fish, poultry, and many varieties of fruit and vegetables, are perishable, and should only be bought in quantities sufficient to supply the wants of a day, or of two or three days, at most. But it is perfectly safe to buy sugar, teas, coffee, molasses, vinegar, canned fruit, spices, starch, soap, and even flour, provided the store-rooms are dry, and in other respects suitable, in a quantity large enough to last a year. Many articles grow better with age, and the savings in such wholesale operations far surpass anything that an inexperienced person would imagine. To those who have lived at a distance from shopping facilities these details will seem needless, but many city housekeepers have never acquired the habit of "looking ahead."

In the dry-goods department of a large family, when sheeting, shirting, ticking—indeed, all kinds of cotton goods—tapes, thread, sewing-silk, pins and needles, are bought by wholesale sufficient for a year's consumption, there will be found an immense saving in the year's expenditures. If kept from the damp air they will not be injured. Cloth of all kinds can be cut into garments or articles of daily use with much better economy, and yield a larger supply, when cut from a whole web, than when two or three, or half a dozen yards are pieced, twisted, turned, planned and replanned, to eke out the garment. Every seamstress knows how nicely the gores, pieces, half-breadths, etc., left from one article fit and come in just right to make certain parts of another and smaller garment, when she has a whole web to cut from, and in that way how almost every inch is utilized which could not be used unless left on the main piece.

We have heard people say, "Oh, if I get a good stock of materials on hand I am not half as careful and saving in the use of them as I should be if I planned out just how many pounds or inches I must have, and bought that and no more. When things are plenty I give away much more than I should if I had only a little in the house."

Such persons are not fit to have the care

of a house and its stores. They should be put to school and taught how to use the good things placed in their hands "as not abusing them." They have no right to waste anything—they have no right to give away anything which they cannot afford to part with, or which was not given into good hands. If God has blessed them with abundance, it should be used to make glad the hearts of all that come under their influence; but it is sin to throw His good gifts recklessly away.

But if any have but little to use or to give away, that little should be carefully husbanded and employed to do the most good. Whether five, two, or one talent may be given into our keeping, if used generously, but with care and without waste, to do the largest amount of good and produce the most happiness, we may hope some day for the blessing which shall make us rulers over many things, *because we have been faithful over a few.*

COOK-BOOKS.

Young housekeepers find it often difficult to select, among the innumerable cook-books which are published, such as will give them the most reliable information; and but a few years since, this was a question that perplexed matrons of large experience. They seldom found one that gave them entire satisfaction; but no one individual found a common ground for complaint—each had reasons for dissent from separate points of view. And, on reflection, it does not appear strange that there should be diversity of opinions.

The number of volumes which are before the public under the various titles of "Domestic Economy," "Model Cookery," "Hints to Young Housekeepers," etc., etc., is past enumerating. Some of these are excellent; some are as nearly perfect in special departments as is possible; some suitable only for the rich; or those who delegate domestic care to hirelings, employ foreign cooks, and eat what is set before them, asking no questions, provided the table looks genteel, and each course is served with appropriate embellishment and in fashionable order.

But in many of these books there is much that will be an unknown tongue to the inexperienced. Many young ladies, worthy of all respect, have a good English education, but are not so situated that they can aspire to anything higher. They have secured sufficient knowledge to enjoy substantial reading, to be greatly edified and bear some part in the conversation of literary people; but

they are dumb if phrases or quotations from foreign languages are introduced. And is it in good taste—excuse the inquiry—to garnish conversation with here and there scraps of French and German, unless perfectly sure that all present are as much at home in these languages as the speaker? It may show learning, but is it doing as one would be done by, if similarly situated?

Most of the popular cook-books abound in recipes and directions couched in language and phrases which, to a large proportion of those who search them for practical information, would render the works useless. Such books are valuable for those who live fashionably, but not for persons of moderate means, who, happily, are obliged to live simply and economically. Yet this class need some reliable guides even for their less elaborate but more practical mode of living; and to the young housekeeper, more than any one, it is important that such guides should make the work as simple and easily understood as possible.

Then in some of the books on housekeeping and domestic economy the directions are not easily understood, by reason of an effort to condense everything into the smallest possible compass. This is all very well for experienced persons, who only need recipes to ascertain the quantity and kind of ingredients needed. They are perfectly competent to put all together without help from any one. Not so with the young and inexperienced, to many of whom all that pertains to cooking and home cares is a mystery, and they stand helpless and aghast, holding out feeble hands for some kind teacher to show them the way. Like a babe just learning to walk, they stumble and fall often, needing a strong hand, or clear and minute directions, till they become strong enough to go alone.

But within the last year or two a new order of cook-books has been brought before the public. The first that came under our observation was published in Aiken, South Carolina, for some benevolent purpose. The ladies having charge of the operation proposed that each should write out some choice recipes for which she should be responsible, and, arranging them in pamphlet form, sell them at the fair, the avails being donated to the object for which they were labouring. The plan was very successful, and the purchaser secured more than her money's worth in many valuable recipes.

Last year the ladies of the Brooklyn Employment Society published "Every Day's Needs," for the benefit of that society, and, each recipe being vouched for by some of our best housekeepers, gives it a thoroughly trustworthy character.

These two books, or pamphlets, are small making no pretence of giving all that a young housekeeper needs; but other more elaborate cook-books have been prepared, which we think are among the very best ever published.

"In the Kitchen," dedicated to "The Cooking-Class of the Young Ladies' Saturday Morning Club," by Elizabeth Miller, is a work of 572 pages, containing miscellaneous directions and recipes for all manner of food, culled from the best sources, of which the author says, "Most have been tested by myself, and there is not one in which I have not full confidence."

We have examined this work carefully, and seen many of the directions tried by skilful hands. We are much pleased with the whole arrangement, and the easy manner in which every item is stated. There is one idea quite new, which it would be well for all to remember who prepare such works. Scattered here and there through the book are blank pages on which to write any recipe found elsewhere and proved reliable.

"The Home Cook-Book," published by J. Fred. Waggoner in 1870, found its way from the cold regions of Chicago to us on the banks of the St. John's, among the orange-trees of Florida. It was originally published for the benefit of the Home for the Friendless, Chicago. For this charitable object the ladies of that city and vicinity gave their time and experience. We have had little time since its arrival to examine it as carefully as we should were we in our own domains; but every old housekeeper is able to judge of many things connected with domestic affairs at a glance—long practice giving her an almost instinctive knowledge of what will be the result if certain rules are followed. In this wise we, are greatly interested in this new cook-book, and such authority as a Western lady in the cooking department, is worthy of great confidence. Some of the best cooking we have ever seen has been found at entertainments given at the West, even before a place had been long enough reclaimed from the wilderness to supply the conveniences and refinements common in older cities.

Then comes "Buckeye Cookery and Practical Housekeeping," compiled from original recipes, and published in Marysville, Ohio. This book is dedicated to the "Plucky Housekeeper of 1876, who master their work, instead of allowing it to master them."

This "Buckeye Cookery" has much more in it than cooking. It gives some of them out sensible rules for practical housekeeping in a concise but very clear manner. Nearly

every recipe has annexed the name of the lady, who sent it, and as it bears the credentials of some of our best and most skillful Western matrons, one need not fear to trust it. This book was prepared with the hope that its sale would be sufficient to enable the contributors to build a Congregational church which had long been needed. They have been so far successful as to begin to feel hopeful, if the sale of the book continues to be as good as it has been thus far, that they may secure their church. Whether they succeed in that part of their work or not, they certainly succeeded in giving to all housekeepers who buy it a most excellent cook-book, rich in the best sort of recipes and rules for practical labour.

Without a moment's doubt we feel safe in assuring those who desire the best book of this kind, that in procuring either of these last three works they will not go astray.

Last, but not least, we have a word to say of "The Six Little Cooks; or Aunt Jane's Cooking Class," published in Chicago by Jansen, McClung & Co. In this work we are specially interested, for it is beginning just where we have long desired to see this part of a girl's education began. The book is full of really excellent recipes, which old or young may profit by; but we like it because, while teaching the young daughters, the mother is at the same time making her instructions a source of great pleasure to her girls. Under such care, when they take life up in earnest they will find this part of their work much easier from having "played work" when young.

We have some young granddaughters who were almost from infancy furnished with a very small cookstove, which their sensible mothers have taught them to use in summer out under the trees, and from which already they often surprise their parents with some nice addition to the "bill of fare." We intend to provide each of these little damsels with a copy of "The Six Little Cooks," and shall expect to fare sumptuously when with them.

Little girls can learn to do cooking neatly and properly just as well as they can be taught to sing, play the piano, or do fancy work; and woe to the mother who dares to teach them that there is anything servile or degrading in such work!

HOME-MADE COOK-BOOKS.

A year or two since, in reply to some queries on the subject of recipes, we advised a young housekeeper to keep a blank-book and insert under appropriate headings every experiment which she made success-

fully, and all recipes that she had found acceptable; also, to beg receipts from her friends, and, after trying one herself and succeeding, to write it down at once, and in foot-note show wherein she thought she had improved upon the original.

Such recipes, tried and varied by one's own experiments, are often far better than those found in our most elaborate cook-books, because too many of the rules and directions for making every variety of food are not such as the author has herself tried and proved, but taken hastily—at the table, perhaps—from the lips of the lady of the house, and frequently without even the safeguard of writing them down. The best of memories are sometimes treacherous, particularly when the thing to be remembered is something out of the usual habit and line of thought, and for that reason so many mistakes are found in otherwise very excellent domestic manuals.

A reader of the *Christian Union* writes and endorses the idea by giving her own experience, and we quote some parts of the letter:

"When a young girl at home, I had done considerable pastry-cooking, canned fruits, made pickles, etc., and thought I knew all about housekeeping. But, ah me! when I married I found that in many things I was as ignorant as my little daughter now is. But, determining to conquer and become a successful housekeeper and home-maker, and believing that regular and well-prepared meals were essential to this end, I eagerly sought information from every available source. Looking back on those days I laugh at my youthful experience, but then it was oftener a cause for tears than laughter. I searched every cook-book I could find, and in all I saw much that was useful, but also much utterly valueless. Then I hit upon a plan of making one of my own; and now, after sixteen years, I would advise all young housekeepers to try the experiment.

"Purchase a blank-book with pages all numbered, but put nothing in it save what you have tried or seen tried. Arrange it systematically; divide it into different departments—one for meats, another for vegetables, for breads, pies, puddings, etc., allowing space at the end of every section in the body of the book and in the index in which to make entries as new recipes or directions are found, tried, and approved. Any good housekeeper will be glad to furnish you her rules for her own favourite dishes. Write all out definitely, remembering that it is equally important that the ingredients be properly mixed and cooked as that the proper proportions are used.

"In such a book, prepared by your own hand, and each thing tested by you, there is a feeling of reliability which makes it invaluable. What a treasure such a book would be to a daughter, all written by a mother's hand, and tested by her judgment and mature wisdom!"

The writer of this letter will, we are sure, so train her daughters that they will be well versed in all home virtues and practical knowledge, and her advice is worthy the careful consideration of all young house-makers.

A little recipe book, prepared for the benefit of the Business Woman's College in Brooklyn by the ladies who have the management of that institution, has in it much that has been proved and furnished by some of the best and most practical housekeepers, and will be a great acquisition to our young ladies—not simply on account of the recipes for nice dishes, but also to show how many good devices these "hard times" have called into existence, by which our charitable institutions have been greatly aided and kept alive at a time when it is hard to secure donations.

Now, have not some of our young people leisure and ingenuity sufficient to devise many other ways for the relief of the poor, or the benefit of our many excellent institutions? We feel that it is of great importance that the rising generation should learn to find more pleasure in good works. Why not begin by dividing their leisure hours—half for the pleasures of fashionable life, and half spent in trying to comfort the sick, feeding the hungry, and clothing the naked? There is a promise of a blessing on those who remember the poor and afflicted: and we venture to predict that young ladies or gentlemen who will thus divide their leisure time for a year will, at the close, acknowledge that they have found the enjoyment of doing good to others far outweigh all they have secured in fashionable life.

DINING-ROOM AND KITCHEN FURNITURE.

Suggestions with regard to the furniture of kitchens and dining-rooms for people in moderate circumstances, are often called for. We notice that a majority of those we have been accustomed to look upon as our wealthiest citizens usually consider themselves in very "moderate circumstances," particularly when some benevolent project is brought to their notice. We do not, however, desire to criticize. All have an undoubted right to estimate the value of their possessions in

accordance with their own ideas of truth and honour.

One inexperienced friend who desires such suggestions evidently intends to begin her new life in a truly economical manner, and arrange her home with reference to comfort, good taste, and true happiness, rather than for style or fashion. The size and style of the house, and the sum that can be appropriated for furnishing it—three very important items, are not given; but there are some few points that in any case should be first considered before making important purchases, and borne in mind continually while making them. No shopping expedition should ever be undertaken without clearly understanding beforehand just what is wanted and how much can be expended. These questions being settled, shopping is far less laborious and perplexing than it would otherwise be.

Before bringing new furniture into a house, all papering, painting and cleaning, should be thoroughly finished. This can be easily managed if the house is new, or, if it is the first experience in housekeeping, when every thing is to be purchased and brought in, there will be in all probability no very pressing necessity for haste, or for receiving the furniture until all needful cleaning has been finished.

The inquiry is often made, "Are not rag-carpets the most durable for dining-room and kitchen, and also the most economical?" In most cases, we think not. When one's resources are limited, or where the men of the family are farmers or out-door labourers, and of necessity, often enter the house with heavy, soiled boots, a strong, well-woven rag-carpet may possibly last longer than an ingrain or three-ply; but even in such cases it is doubtful if, in the end, it will prove the best economy—certainly not for a young housekeeper. It takes the "wear and tear" of a large family, through several years, to save—not buy—rags enough to give the first semblance of economy to these carpets. When a rag-carpet begins to wear out it may be pieced and mended, to be sure, but can never look very well, or be of much service after it has once come to mending; whereas ingrain and three-ply carpets can be pieced and turned as long as any of the pieces will hold together, and if nearly done, will, to the end, look quite respectable.

As far as mere taste is concerned, we much prefer a clean white floor to a rag-carpet. If scrubbing is too hard work (can it be harder than sweeping a rag-carpet?), the floor can be painted—not a dark colour—that shows dirt and every footprint too easily; but select a colour as near that of freshly-planed

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yellow pine or oak as possible—a shade or two darker. With a light, soft mop, and a pail of clean, warm suds, a painted floor may be easily made to look fresh and nice. It has this advantage in a kitchen over carpets or oil-cloth—that every spot can be at once removed without injury.

Dark grounds, well covered with rich colours and tasteful designs, are much to be preferred to light or plain dark colours, in carpets for daily hard use. One scarcely perceives at first how easily a light-coloured carpet is defaced, or, if not faded, how soon the colour loses its freshness and looks old. But in a little while the change is so marked that we wake suddenly to the consciousness that what was a few months since a bright, fresh, and attractive carpet, has been imperceptibly transformed to a dingy, faded, untidy thing that must be a discomfort to the eyes as long as it lasts. On a plain, dark colour, also every footprint is visible at all times. Snow, rain, or mud, will leave marks, notwithstanding the utmost care, that can seldom be removed. Rich, bright flowers, or trailing vines, scattered over dark surfaces, prevent these daily disfigurements, and if you do buy light carpets, the same holds true with regard to them: the more they are shadowed by mixed, bright colours, the less perceptible are the changes that are wrought by time, accidents, or careless usage on the foundation colour.

Bear in mind, when purchasing, that pleasing and harmonious combination of colours and graceful designs in carpets, as well as in dress, cost no more than uncouth, disagreeable ones. A handsome carpet, that is a perpetual pleasure to look at, may wear just as long as a homely one that is a perpetual torment. Therefore every one should search till that is found which is satisfactory. Quality and price should be the first consideration: then the beauty of the article: and the search should not be relinquished till these three points are combined. They can be—and patience and perseverance will insure success; but a large amount of grace will be needed to be patient with a disagreeable article always before the eyes.

Just at present Fashion commands her votaries to seek the Eastlake colours and designs, or the mixed and inharmoniously coloured Persian carpets. Eastlake patterns, for the most part, look faded and old, as if heirlooms, handed down from some of the past centuries, and the designs are as ungraceful and untrue to Nature, and disagreeable to the eye, as can well be imagined. But there are persons who always see, in all that

carries the impress of fashion—something “too lovely for anything.”

Persian carpets, if not too expensive, would be economical for common hard usage, because they cannot show spots, the colour being thrown together so indiscriminately that none can tell whether they are spotted by design, lack of design, or by accident.

Cane-seated oak chairs are pleasant and serviceable for the dining-room, but in that case, table and sideboard, if you have one, should also be of oak. Leather-covered chairs are more expensive, but very durable and handsome. The leather should match the other furniture in colour. Black-walnut sideboard and table, with dark, leather-covered chairs, have a richer appearance, and are not much, if any, more expensive; but this style is more suitable for a large, high-tufted room, well lighted, else the dark material gives a sombre tinge to the apartment which is very disagreeable. A dining-room should be always bright and cheerful, with large windows and plenty of them, that the room may be bathed in sunlight. It is only in such a room that dark furniture can be tolerated. It is not necessary that the carpet should match the furniture, we think, but only that the colours harmonize. Dark greens or scarlets, softened by oak or gold vines or scrolls, help to give the room a cheerful aspect. A black ground, covered with scrolls or vines of oak, gold and green, has been much used for dining-rooms and halls of late, and looks exceedingly well.

White or buff-coloured curtains are desirable for kitchen windows, even when they are supplied with blinds or shutters; for the kitchen needs all the light possible, requiring only thin muslin curtains to soften the intense glare from eastern or western windows, or to shield the occupants from the rude gaze of outsiders. The blinds in the kitchen should never be closed till too dark to see without lamps or gas.

There are many other hints for both kitchen and dining-room that would be desirable; but we have a few words to say about chamber-furnishing, particularly about the beds.

When there are two occupants in a chamber, and the room is large, two bunks, though not indispensable, are a great convenience. One of them at least should have two wide and deep drawers at the bottom, and two deep but narrow drawers on each end over the long ones. This gives space between to hang a long, broad mirror or dressing-glass, and is a very great convenience for a lady; and particularly for one who has no daughter or lady friend to point out whatever may be amiss in her attire, and who has not any desire for the doubtful

luxury of a lady's maid, even if she could afford it.

Whatever may be the style of the bed, by all means have one of the Hartford wire-woven mattresses. The cost is, to be sure, greater than a common under-bed or paillassé, but the difference in expense is nearly, if not quite, saved in the hair-mattress which should be then used with them. A Hartford mattress with less than one-third the usual quantity of hair is all that is required. A very heavy mattress would destroy half the comfort and elasticity of these wire-woven blessings. They are the most desirable under-beds we have ever seen. Many use them, we are told, without any mattress, only spreading a thick blanket or wool-wadded comfortable over the woven wire.

The comfort found in the use of these is not all the recommendation by any means; a well-aired bed is secured besides, and a free circulation of air will pass through this under-bed continually. No vermin can lodge in this network of wire unperceived, if there is the slightest attention given to their extermination, for here there are no hiding-places. When the bedclothes are taken off to air the bed, and the upper or hair mattress thrown over the foot of the bedstead, preparatory to turning it over every morning, one can see all there is to be seen in this admirable under-bed.

Brush the wire network every week with a whisk broom, and wipe the dust that may gather on the rail on which the mattress rests with a wet cloth, and then dry with a towel. That is all the care needed. A wrench comes with the mattress to tighten the wires, should they sag, but we have used our mattresses eight or ten years, and never had occasion to tighten or in any way repair them.

There are many kinds of wire-woven mattresses, but we have never seen any but the Hartford that we would venture to recommend, without any reservation.

CARPETS.

Young people might be relieved of much care and anxiety, if, when they commence housekeeping, they were at liberty to buy everything of the very best materials—those which will last the longest, and always give pleasure and satisfaction, so long as a vestige remained. This is true economy, and as true respecting carpets as in all other expenditures.

But there is an old saying that "the destruction of the poor is their poverty;" and usually young people cannot begin by practising this perfection of economy. The first

cost of the most lasting articles cannot at first be met. It might quite exhaust the modest capital of young housekeepers; so for carpets they must seek the best quality of ingrain or three-ply, which can make a house look very inviting and home-like; and, if one cannot venture on Brussels or Wilton, it may be a satisfaction to know that these commoner kinds have many advantages that the richer ones have not. They are often really more beautiful in gracefulness and harmonious mingling of colour than any Brussels, and wear to better advantage, because they can be turned—giving a change that is like having a new carpet, inasmuch as the colours on each side are differently blended. None who are able to have a carpet at all need feel troubled, if they never can have anything better, therefore be well content with an ingrain of good wool, not shoddy, until with a free conscience and without pecuniary inconvenience a higher grade can be purchased, and then we would prefer the best quality of Brussels for the parlour to velvet or tapestry. A good Brussels will, we think, last longer than tapestry; the colours are as good, and the designs less elaborate and more graceful generally. But both are liable to the same objection. Neither can be turned and made over, like the cheaper styles.

The best Wilton carpets cost more, but are far more durable, than Brussels, for parlor carpets, certainly; that is if parlours are to be used—not shut up and darkened, and only thrown open for show. The Wiltons are usually of good, fast colours, pretty patterns, retaining their colour until completely worn out—if, indeed, they can wear out. Of course there are inferior qualities, but we refer only to the best. The Wilton carpets are not so desirable as Brussels for chamber-carpet. They have a thick, heavy nap, and the dust settling in them more readily than in Brussels makes them harder to sweep.

In putting down carpets, lay something between them and the floor, for the dust, which sifts through and settles on the boards, will grind and wear out the carpet much sooner if it comes in contact with the bare boards. Some recommend laying straw, evenly, over the floor, and fastening it down by passing any old twine back and forth across the straw, tacking the string at each side of the room, as it binds the straw in place firmly. This mode will teach housekeepers and children to untie, not cut, the strings that come round bundles, and carefully roll them in balls, that they may have them always ready for any emergency. But we do not like straw under carpets, and think the

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hard, rough joints, and indeed the straw itself, will wear the carpet more than any dust that can sift through on the boards, even if straw did not tend to gather other dampness.

Newspapers laid smoothly on the floor, and fastened down with very small, smooth-headed tacks, are much better than straw. But carpet-wadding is better than anything we have known for this purpose. It is not expensive, and more than pays the cost by the protection it affords to the carpet. It is made expressly for this use, of coarse but soft brown paper, in large sheets, with cotton placed between the sheets. It is to be found at all carpet-stores, and will last for years, only requiring to be brushed off and rolled up when carpets are lifted for house-cleaning. It adds much to the warmth and comfort of the room on cold, windy days, besides the saving in the wear, for the wind, which can easily reach one through the carpet, cannot find its way through this cotton-wadded paper.

In putting down a carpet, stretch it perfectly smooth and taut, as it is nailed down, for any loose spot or wrinkle will soon wear out. Carpets once nailed down smoothly should not be lifted too often. Ingrains and three-ply will need it every year, and twice a year—spring and fall—if the rooms are constantly and severely used; because dirt penetrates them more readily than the thick kind of carpets, which are very closely woven. Brussels, if in a small family and subjected to little rough usage, do not need to be taken up more than once a year; and, in rooms neatly kept and little used, only once in two years. Wilton carpets should never be raised oftener than every two, and Moquette and Axminster only once in three years, and should not be swept oftener than every other week. Be careful to go over the carpet with a dustpan and soft brush whenever any dirt is seen, but do not wear out the carpet by too heavy sweeping.

On lifting one of these heavy carpets, one is surprised to see how little dirt has found its way through to the floor or carpet-wadding and cannot but feel that, were it not for fear that some mischievous moths had laid their eggs in the corners, it would have been better not to have gone to the trouble of taking it up.

One's own preference must decide how the parlours are to be furnished after consulting the family purse. Only be sure that the room is not overloaded with furniture. That is extravagant and in very poor taste, besides being exceedingly inconvenient. The style and variety of the articles can be settled only by those who bear the expense and occupy the apartments. If necessary to

be very careful and saving, there are many pretty contrivances which a skilful house-keeper can supply with very little actual cost. Some of the most attractive parlours we have ever entered have been made so more by the ingenuity of the ladies of the house, than by anything that furniture-stores or cabinet-makers' skill ever contributed.

IMPORTANCE OF CAREFUL DUSTING.

It is not easy, for persons yet unaccustomed to the daily routine of household care, to realize how essential to cleanliness is the practice of daily, thorough dusting; and there are some old, experienced house-keepers who, though very particular in many things, are nevertheless quite remiss in this important department.

"What nonsense! Who will believe that there can be any perceptible difference between a house that is dusted every day and one that receives that attention once or twice a week? It is a saving of patience, time, and dusts, to be content with less of that kind of care."

We heard remarks like these not long since. Two ladies were giving their experience with unfaithful servants, and one complained of infrequent dusting as forming a part of her trouble, and this quotation was the reply. We did not linger to hear more, but think one could easily see what would be the difference in the appearance of the two homes over which these ladies presided.

Suppose they were just beginning a home-life—and we think they were—occupying two houses, newly, and in all respects similar. For a few weeks there would be but little perceptible difference. Both are alike pleasant, complete and attractive. But ere long a change is noticeable. In one—no spots on the furniture are found; no dust has settled in carved work or mouldings. The statuary, marble-top tables, and mantels, are fresh and pure as when the house was first occupied. No scroll, or bud, or leaf, in the exquisitely-carved mantels shelters the dust, which can always be so easily removed if caught on its first entrance and not allowed to settle and become solid by dampness or neglect. The window-panes are clear as crystal, and no dark spots of dirt are heaped up in the corners of the sash. The gas-fixtures are all in good working condition; the top of each burner free from anything that can obstruct a full, clear flame. The most fastidious caller, with immaculate white kids, need

fear no damage in taking up a book, or resting her hand on a table.

The neighbouring house, opened and occupied at the same time, presents a very different aspect. The furniture has already grown rusty and old; the highly-polished rosewood is losing its fine sheen; dust has found a refuge in every available nook and corner, giving an ancient look to rich carvings, that deserved better care. The windows are clouded and streaked with dust; dark shadows that have been gathering slowly in the corners are now realities, in the shape of dust and lint, that from day to day have been allowed to find lodgment there unmolested.

Marble-top tables, mantels, and statuary, even at this early day, are looking gray and mouldy. All the elegant and artistic work which adorns them is defaced. The gas flickers, or shoots up in uneven and irregular flames, because the orifices in the burners are choked with dust and lint from fires and sweeping, and the shades are unwashed and heavily clouded from neglect.

Such a difference is often seen between two houses having equal facilities for neatness and order, but under entirely different administration. Unfortunately, the descent from careless surface-dusting to real slovenliness is so gradual that the latter state becomes the established fact before the mistress has recognized the evil; and then, though she may deplore it, she is unconscious that it arises from any remissness on her part. No doubt every morning she goes through the pantomime of dusting. With a pretty feather-brush she flirts from chair to bookcase or table, and gracefully passes it over the top surfaces, but never thinks to look farther; while day after day the dust is slyly secreting itself in every crevice where it is secure from the gentle approaches of that innocent dusting-brush.

The upper surfaces, or that part of the furniture which is always visible to a casual observer, may look bright and comparatively well kept for a time; but soon even that lustre fades, and, if the doors or windows are opened on a damp or rainy day, the dust which has settled so long uncared for cannot be easily removed. Something more than a feather-brush is needed to make the least impression, or a few more weeks of superficial work will have changed the rich rosewood to a dead russet-colour, and the marks of premature old age and decay be seen everywhere.

Now, mark the difference between such carelessness and true cleanliness.

Instead of using a feather-brush for anything more than to give the last touches, a good housekeeper will take an old silk hand-

kerchief for the finest articles, or a soft dusting-towel with a fleecy surface (which comes expressly for the purpose), and rub the furniture all over—not simply wipe it. If there is a damp spot where the dust has settled, it must be rubbed thoroughly till it disappears; or, if too firmly fixed, washed off in lukewarm suds, and immediately rubbed dry with a chamois-skin. Draw one end of the dusting-cloth or handkerchief back and forth through all the fine open-worked carving; or, where the cloth cannot enter, use a clean soft paint-brush, which should always be kept with the dusting-articles for that purpose. In this way, all the dust that can accumulate, if looked after every day, will be dislodged, and furniture retain its youth and freshness, in a great measure, clear down to old age.

This process sounds like something tedious—consuming much time. On the contrary, the daily attention that should be given to dust—which no care can prevent from entering, but which at first rests on the furniture so lightly that it is removed with ease—consumes not half the time that a careless and less methodical mode of working, or pretending to work, will do; for, after some delays, the day of reckoning for negligence will come, and hard and long-continued work will be the penalty before the furniture can be restored to anything like decency. By neglect, in the end, not only is much time wasted, but the articles will be permanently defaced.

There are some small places in the carving of rich furniture which even a paint-brush will not reach; but it can be removed by blowing hard into the spot, and thus driving it out. A small pair of bellows is a great convenience to keep on hand for such a purpose, as it easily removes all dust from the most intricate carving.

There are very few things that, to an orderly person, are so annoying as to see dust daily increasing in all of these ornamental parts of furniture which would be a perpetual pleasure if kept clean. Some houses seem made purposely for the dust to hide in, as if to defy careless girls and thoughtless housekeepers.

Finger-Marks.—Near akin to careless dusting is the neglect of doors and door casings, which, if not frequently washed off, will, in a few days, become badly soiled. Servants, bringing up coal, with hands begrimed from being over the furnace and other rough work, are apt to leave the marks of their fingers on the sides of the doors or casings as they pass in and out. Sometimes the whole hand is pressed on the door, if one enters with a heavy coal-hod, to

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steady the steps. It is very natural that this should be done, when carrying a heavy weight; but one can hardly imagine such perfection in our domestics as to feel any surprise that they do not themselves see the damage done, or take instant steps to remove such marks, without being reminded of it. But whoever has the care of the rooms, whether dining-rooms, parlours, or chambers, should be instructed that it is their work regularly to watch for such marks and remove them speedily. If at once attended to, it is very little trouble. A clean, damp cloth will take off all such disfigurements easily if they are not left on too long.

The same care is needed to keep the door-knobs or handles clean. Children with soiled hands, right from their meals, often leave the knobs sticky or greasy, and they can receive the necessary care at the same time that the woodwork is cleaned, taking no longer time, but adding greatly to the neatness and comfort of the house. One of the most essential qualifications of a good housekeeper is a quick, observant eye, that at a glance, almost by instinct, knows when and where such little touches are needed, and secures prompt attention to them.

FASHION, OR ECONOMY?

"Hard times" and "the panic" are terms that, like old customs, are revived about every ten years. Sometimes the days of trouble are not half so hard as the imagination paints them; but no one will doubt the reality of "hard times" the past year. Young housekeepers are fully realizing that there is great need of the strictest economy. They hear it talked of at every corner, and see cause for grave deliberation at every step; and feeling this unusual pressure, they acknowledge the necessity for close calculations in all their expenditures, and would gladly curtail them.

But they groan, being grievously burdened by the exactions of Fashion, and find no possibility of retrenchment while compelled, as they imagine, to exorbitant outlays, by her inexorable laws. They lack the courage, and we may say good sense, to break these bonds, and act independently. If good and usually sensible ladies of riper years would but set the example, we think our young people would soon see how easy a thing it is to dress neatly—in good taste—yet quite economically.

From out the monstrosities of fashion, one surely can select, from every style, some points that may be so combined that a simple, graceful, and not extravagant dress shall

be secured by this sensible gleaning. The most fastidious, if compelled by pecuniary considerations to resort to such selections and combinations, may be comforted by the knowledge that their dress, thus skilfully planned, is far more modest and in better taste than of the uncouth fashions exhibited in our dress-magazines.

But we acknowledge that, to be really fashionably dressed, and yet be economical, is under the present dispensation quite impossible. Those only whose wealth necessitates no very stringent economy can venture on a strict adherence to fashion with impunity. People of limited means are bound to shake off these fetters and be governed by good practical common-sense, or become hopelessly involved.

Bear in mind how fashion changes, and notice how each change of late is more wildly extravagant than the last. If one follows this "will-o'-the-wisp" and remodels the wardrobe or buys new to meet each fresh caprice, what time is there left for anything else? Wait—and once in about every five or seven years thus changeful goddess will come back to a more sensible style. Only a short time since, and immense "hoops" were "all the rage." Then so much material was needed to finish a dress ample enough to cover this unbecoming extension, that a labouring or salaried man could not furnish his wife with what she would call decent apparel, and save money for anything else.

At length "hoops," or crinoline, diminished in size, and what was saved? Nothing. For the amount of trimming that then began to be piled upon the skirts demanded as large a pattern as before this change, and was far less economical than the extensive skirts, because the material was cut up for puffings, bias-folds, etc., so as to be useless for remodeling or making over a dress.

Now "crinoline" has vanished, and "gored" skirts are the style. The dress is now so scant as to cling closely about the feet, greatly impeding the natural action of the limbs. This, certainly, is not agreeable; but instead of buying twenty, thirty, or forty yards of material for a dress, we may hope—at least while these "hard times" continue—for something like the good old days when, whatever burdens may have been imposed on woman by others, her back was never bent under the self-inflicted and almost insupportable weight of ponderous skirts, and unnumbered yards of trimming. Then seven, eight, or at the most ten yards of material was ample measurement for the rich as well as the poor.

Yea. The "hoops" have disappeared,

and the huge, billowy skirts shrunk to very narrow limits, and what have we now secured, in increased comfort, or decreased expense? Absolutely nothing! Indeed, we are not at all sure but this last change brings more discomfort, as well as extravagance, than anything among the styles that have passed away. There is a marvellous increase in trimmings of every sort. Ruffles, flounces, puffings, platings, bands, and bows, of the heaviest material—in dissimilar colour and fabric—in the most elaborate and grotesque devices, are all mingled; and, united, cover the skirts of fashionable dresses—from top to bottom—disfiguring the waist and arms, and making the whole figure a mystery. From the back of the dress, that part of the skirt which should hang in graceful folds is puffed and looped up, forming something more uncouth than the poor camel's "hump." In the heavens above, the earth beneath, or the waters under the earth, there can nothing be found to equal the deformity and most unnatural figure of a lady robed in the "height of the fashion."

? If our poor frail bodies must carry such incumbrances, then crinoline would be a blessing. But, unaided by that which would help to support the burden and relieve the spine from this unnatural pressure, a devotee of fashion has now the whole weight of these heavily-laden skirts dragging from the back and hips, incapacitating the body for any natural, free action; and the trouble is greatly augmented by the last crowning cruelty of all, the "pull-back," which compels short, mincing, uncertain steps, and makes the attempt to enter a carriage, or step up-stairs, hazardous as well as ridiculous.

But the discomfort and absurdity of the present fashions are not the worst features in the case. Great as is the extravagance of wasting so much material on one dress, and cutting much of it into trimming, which spoils it for altering over for a second term of service, the expense and waste of time in manufacturing the garment are still greater.

Unless able to hire her dresses made, what time has a mother or housekeeper for her home duties if she attempts to make a fashionable dress herself, with the required amount of trimming? We give a few statistics: A good dressmaker employed at your own house usually receives three dollars a day. In the country you may find one for two and a half. A full-rigged fashionable dress will require nine days' steady, hard work of a rapid seamstress—twenty-seven dollars, besides the nine days' board, for making one dress!

If you send the material to a dressmaker, you will have a bill varying from fourteen to

fifty or seventy-five dollars, according to the reputation of the dressmaker for stylishness, or her vicinity to the most fashionable part of the community. Appended to this bill you may find a goodly number of extras. These items may be relied on, as we have them from undoubted authority.

Now, unless your husband is a man of wealth, do you think he can safely supply you with money to meet such bills for a fashionable attire?

But a gentleman pays fifty, seventy-five, or even a hundred dollars; for a dress suit, about the same for a dress overcoat, and twelve, fifteen, or perhaps twenty-five for boots. Yes, men of large means do, and perhaps much more; we do not know. But where your husband has one suit you have several, all costing as much as, and some far more than, his one dress suit. Not many years since, a gentleman's wardrobe cost more than a lady's, even when she had three suits to his one. Now it takes so many yards to clothe a lady, that her expenses far exceed her husband's.

Have sewing-machines, after all, been the great blessing of the family that is generally supposed? Since they came into general use it is very certain that a lady's expenses have greatly increased. Work by machine is done so rapidly that fashion-loving people are led from one absurdity to another; whereas, if every stitch were done by hand, we think there would soon be a great change in dress, even among the most ardent devotees of fashion.

RUGS OR CARPETS.

Too late to incorporate into the article on carpets, the idea of substituting rugs in the place of carpets was brought to our notice. This theory is quite foreign to our taste, but well worthy of careful consideration.

As we understand it, the idea is to substitute Oriental rugs, which will cover only the main part of the floor, forming a large square or oblong carpet, but not fitted into the recesses by the windows and doors, or the irregularities which must follow the moulding or washboards on each side of the room. This mode leaves an uncovered surface of flooring all around the room, which is to be painted or finished according to the taste of the occupant. In fine houses the floors are generally inlaid with several kinds of wood, forming a border round that part of the room uncovered by a rug.

There are some well-defined advantages in this proposal. As a matter of economy it is thought desirable by a few. To fit a carpet nicely to all the corners and little recesses in any room may often necessitate some waste,

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especially if there are figures or scrolls to be matched, and it also requires a skilful hand to fit the carpet to all the irregular places found on any floor, however simple.

Another reason suggested in favour of rugs is that the corners and little nooks are the favourite resort of moths. They doubtless prefer to deposit their eggs in the most inaccessible places, and by instinct seem to understand that by so doing they have a more hopeful prospect of securing undisputed possession than in the most exposed parts of the room. Careless sweepers are great friends to moths; so few, unless under strict supervision, are experts in exploring thoroughly the strongholds of these alert and most vexatious tormentors.

Again if a carpet is made only to cover the principal part of the floor—square or oblong, according to the shape of the room—it can be taken up with greater ease, as often as may be deemed necessary, and will require no special skill to replace it. It can also be changed from one room to another with little trouble and without refitting.

Here are some sensible reasons for this theory of carpeting a room. Now let us see what can be adduced on the other side to offset these.

In an economical point of view it is doubtful if much is saved. It may perhaps take a little more carpeting to start with to cover all the nooks and corners under the windows, by the doors, and around the mouldings; but bear in mind that a carpet often requires cutting to match the figures—almost always, even when simply sewed in breadths—and there will probably be enough that must be cut off to fill all these places. There is also another point to be remembered when looking at this plan in an economical point of view.

A carpet which is not fitted to the floor throughout must of necessity wear out in some spots more easily than one that fills up every irregularity. When used as a rug there will be several feet of bare floor all round the room, and, in sweeping and passing in and out, the outer edge of the carpet will receive rougher usage than if this edge were fitted and tacked close up to the door-sills and wash-boards. We greatly misjudge if in a short time an orderly housekeeper would not be annoyed by finding the edges breaking and beginning to show ragged spots on such parts as were nearest the door or close to a sofa or arm-chair. If it were simply a binding, that could easily be replaced; but when the carpet itself begins to "fray" on the edges it will soon look old and shabby.

It is true that moths are more likely to

deposit their eggs in the small corners about the windows, washboards, and mouldings; but they are not always so fastidious. They often seek to nest in the bindings, and, as their tracks plainly indicate, they do not disdain to intrude even into the middle of the carpet; especially in heavy fabrics, when they can settle down into the thick tufted threads of Moquette, Axminster, or Aubusson, fearless of the broom, if not of the tread of many feet. But even if they do select the irregularities of the corners, in preference to other spots, by so doing they have, in their ignorance, put themselves more completely in the care of a skilful housewife than they could be in less secluded places. With the little bellows that can be procured, with a bottle of the best moth-powder, one can blow the powder into the smallest crevice and fan under the corners of the carpet; but if this powder is scattered over the middle of the carpet, it can remain there but a short time, before walking across the floor, opening the door, or sweeping, will remove it, without having accomplished much good. In the corners and unused places, the powder will remain much longer, without annoyance to any one in the room; and, if blown far under the edges, when carpets are closely fitted, even sweeping will not dislodge it, and it continues for weeks, protecting our carpets from these destructive little insects.

We also doubt if lifting a carpet often is desirable. It is quite a tax—an addition to the general labour of a family which we think can be dispensed with. It does the carpet no good; but, if a large, heavy, sewed one, it may, by ripping through rough handling, be greatly injured. A carpet, even under the name of rug, is a cumbersome thing to take up and down stairs, and is seldom whipped or shaken without some rent or strain, if done by hand; while considerable expense is incurred if it is taken to a carpet-beating establishment. All the cleansing secured by frequent lifting will not compensate for the trouble, expense, or annoyance.

The last reason against this new theory which we give now is this: We think this arrangement undesirable, because children, old and feeble persons, or any one crossing or entering the room in haste, risk severe falls. We have known such falls, from mats or small rug, and some very serious injuries by being tripped up on half-way carpets. If one is feeble or in haste, he is liable to catch the toe of the boot under the edge of a carpet not nailed close to the mop-board. But if not able to cover the floor entirely with

carpeting, we should doubtless be content with half, as better than none at all.

Most of these large rugs are made of the very best quality, woven in one piece with elaborate borders, and large enough to cover all but a few feet of handsome inlaid wood floor, round the sides and ends of the room. They look rich and stylish, but are not to our taste.

The rugs are very common in warm climates. In Havana, for instance, the floors are usually marble or stone. A rug of Persian or Turkish carpeting, woven for this purpose, and often very rich and beautiful in colours and design, is spread in the middle of the parlour floor. It strikes a stranger unpleasantly to pass up a flight of stone or marble steps, through a marble-paved corridor, and enter a parlour with the same kind of stone or marble floor. It has a cold, uncomfortable, inhospitable appearance.

In the centre of these parlours a large rug or carpet, is spread, often of most exquisite pattern and wonderful richness. These rugs are ten, fifteen or twenty feet long, and perhaps twelve feet across and often more, according to the spaciousness of the room. Placed all around, in the primmest order, are light, fanciful cane, willow, or bamboo chairs of every conceivable description—rockers, easy-chair, and arm-chairs. Under each a small round footstool of bamboo or cane is placed. All around the sides of the room are settees, or some fancy seats; in alcoves or recesses some quaint-shaped chairs of bamboo, with a pretty table of the same material; but all have either a small rug for each with the prescribed footstool.

Now, in a hot climate these rugs may be desirable, and after a time one may learn to look upon them with favour. We have had but slight experience, but the little we had was not pleasant, so far as stone floors or rugs are concerned, and we should be sorry to see the custom adopted as a matter of choice in our country.

We fear these reasons for and against the idea of rugs instead of carpets have not been very lucidly presented, but perhaps they may serve as a pioneer path for more skilful people to explore and develop.

Just at this present time, whole woven carpets, or those without seam, are "stylish," and or called rugs, for what reason we do not understand, as they cover the entire floor in many cases, or all but a foot and a half, or about that space, all round the room, which is either finished with "inlaid" wood for the border, or with plain filling. Most of these so-called rugs are of the richest kinds of Turkish, Persian, Axminster, etc.

HOW TO GROW OLD.

"What is age but youth's full bloom?
A riper, more transcendent youth?"

We have been repeatedly requested to explain why ladies are reluctant to acknowledge their true age; but we doubt if this folly is very common, though one can imagine some few plausible reasons for reticence; and there may be as great a variety of them as there are individuals weak enough to feel sensitive about such revelations.

In early youth each additional year is hailed as a mark of honour, and our little ones are far more eager to magnify than ladies are supposed to be inclined to subtract from the full number of years.

"I am almost six," or, "I am past ten," replies the miniature man or woman, with an exalted idea of increased importance for every additional month. Nor, as they pass from early childhood to riper youth, do they hesitate to give a prompt reply when questioned of the age, provided the inquiry is properly made, and by those who have any right to such familiarity.

However, there are those who, having passed beyond the *teens* and rapidly nearing the fatal *thirty*, do shrink from such inquiries. In one over-sensitive to ridicule this is not at all surprising, because the term "old maid" is often used in a most offensive manner. That there are sometimes peculiarities in this class of ladies may not be denied. Some are so unfortunately constituted that they are a burden to themselves and a torment to all around them, meddling, interfering, and ready to promote dissensions and bitterness as far as their influence extends. A young person whose life has been closely linked with such specimens can scarcely avoid a feeling of repugnance at the thought that that offensive term may some day be used in connection with herself, and may be tempted to hide her age by prevarication. But it should be remembered that gossiping, meddling, and intrusive dictation are sometimes found among matrons as well as with elderly maidens.

The mistake of our young people lies, we think, in fostering false impressions; in yielding without protest to the popular heresy that an "old maid" must, of necessity, be disagreeable and troublesome—and that from these peculiarities there is no escape.

On the contrary, our daughters should be taught that it rests almost entirely with one's own self whether, if living in "single blessedness," one shall be the bugbear of the family—the dreaded and shunned ogre of

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the nursery, and the sore torment from which all young people flee in dismay—or the idolized "Auntie," to whom the baby turns for ever-ready amusement; and to whom the weak, the helpless, and the young look in every emergency—next only to the mother. Who binds up the cut finger, or bathes the bruised head when mother is not near, so patiently as the gentle "Auntie?" Who helps the careless child in the neglected lesson or forgotten work—shields from censure—and by her pity and tenderness leads the little culprit to repentance, and toward reformation—when rebuke, or punishment, though perhaps deserved, might have made the child bitter or defiant? Who is the angel of light and comfort in the sick room? Who is the sweet counsellor and trusted friend, in all the little secrets and mysteries of youth? Who rejoices in every hour of prosperity, or mourns most deeply when clouds and darkness gather about her loved ones? The maiden sister or aunt, who, with no husband or children of her own to call forth her tenderest love, pours out the rich treasures of her heart, and adopts for her very own those who make a home for her, and give her cheerful reverence and honour. These blessed ones have no hesitation in speaking of their age, under proper circumstances.

But there is a class of ladies who endeavour to hide their age even at the expense of truth—the mothers who love dress and fashionable life more than their homes and children; who, to secure the compliments and attentions usually given to the young, keep their daughters in boarding-schools away from home as long as possible; who look forward to their children's vacation with dread, and see their little girls shoot up into beautiful and graceful women with dismay. Every advance toward maturity is to the vain and heartless mother an index to her own age.

The fashionable woman, with two or three young ladies by her side, is not the one to whom brainless fops do homage, or to whom the "exquisite" lifts his beaver with the most devoted eagerness. Her cheek may be soft "and tinted like a shell," her eyes flash brightly in the senseless badinage or stereotyped repartee of a party, or, bashful as "sweet sixteen," droop in well-simulated modesty, to compliments that no noble man would dare offer, or modest matron receive; but, with these younger and fresher beauties by her side, she soon perceives that her power and glory in the fashionable world have departed.

Such women dread old age—with reason—and will not acknowledge it so long as, by

every known rejuvenator or cosmetic, even at the risk of health or life, they can ward off the dreaded foe. Oh, how many temptations to sin surround them constantly, and how much misery they are "sowing for their reaping by-and-by!" How much exquisite and real happiness they barter when giving their lives to such unsatisfactory enjoyments, away from the safety and love of home! When old age, and all its infirmities, can no longer be warded off, what have they to look forward to but discomfort, repining, and neglect? Their daughters, just entering upon the unnatural and unhealthy excitements and dissipations of fashionable life, have never been taught to respect or love their mothers, and will not give up their own gratification to soothe the declining years of the mothers, who never gave them love and tenderness, and who are made prematurely old and helpless by former dissipation.

How different the lot of those mothers who have made home and home duties their pleasure, and, having tried to do their whole duty, shrink not from wrinkles, gray hairs, or old age, but, keeping their hearts young, find increased happiness and honour in every added year, rejoicing with joy unspeakable in the love and devotion of children who have seen in their mother's age but the "sunset breaking into day!"

MAKE NO HASTY PURCHASES.

There are a few simple rules which it would be wise for the inexperienced to keep before the mind when making any important purchases, and particularly if on so large a scale as furnishing a house. One of the greatest temptations will be to overload or crowd the rooms—especially the parlours—with every variety of stylish furniture, often unnecessary, besides being inconvenient and cumbersome. This is a common mistake with young people, if they have not been taught the importance of "counting the cost," and carefully estimating what the sum total will be. Our best furniture stores are so full of rich, choice specimens, that they fascinate and beguile the unwary, who are in danger of yielding to the spell. Without a thought of the possible want of adaptation, of many exquisite articles, to the style of the house, or the peculiar construction of the rooms which their bargains are to fill, they buy recklessly much which, when delivered, will prove inharmonious, and be a perpetual source of annoyance and dissatisfaction.

First examine carefully the house to be furnished. Take notes of the size and shape of every room. Make a note of every recess,

niche, alcove, or bay window, if any. This close examination, with the memoranda carefully made, will help to keep the most important items, which must be purchased, clearly before the mind. The next step should be a visit to the best furniture stores, prepared to resist any gentle assurances that such and such articles may safely be purchased, without wasting time on further deliberation, because they are "suitable under any circumstances—may, absolutely necessary, in all genteel houses. Why, Mrs.—and Mrs.—bought without a moment's hesitation." This may be true; nevertheless, one buys, or should buy, to suit individual taste, comfort, and circumstances, and must not permit a salesman to entice or urge any purchase.

Each article should be examined carefully to learn if the material is good, and the work well and neatly done. Make a note of such things as seem most desirable; and having all particulars, and each peculiarity, clearly defined so that, with the aid of notes in the all-important memorandum book, there will be no danger of confusion, it will be well then, without making any purchase, to go home, and after resting quietly, review the day's work away from the confusion of the store. If the body is allowed to become painfully weary, the mind is scarcely capable of judging correctly; but a good night's rest will assist one wonderfully to decide what things are best adapted to the house which is to be furnished, and what, however beautiful, would be incongruous.

One day of preliminary research is an excellent preparation for the second day's work. But never forget while making the purchases, that no room must be crowded. In the midst of so many attractions, it requires no little self-control to resist the longing to buy "just this one thing more! it is so beautiful!" When such impulse is felt to be needed, it is safe to conclude that the purchase should be, at least, delayed. There will be time enough after all other articles have been sent home and carefully arranged to buy "just this one thing" if it then seem desirable.

Another thing must be the forgotten—namely, many articles that demand, and which are really in great taste, may be allowed—indeed, are demanded—in a city home, which are inconvenient and exceedingly undesirable in a country residence, unless one is so unfortunate as to be located in the centre of a large village. That is far worse than living in the city, gentility and style being there saved more memorable than in the city.

Heavy damask curtains with rich white

lace over-curtains sweeping the floor may be endured in the city, and by some eyes will be regarded as the crowning glory of the room. They are doubtless a great protection from bold-eyed gazers passing by, but in the country they are surely a great mistake. Aside from being very expensive, we cannot think them half so elegant and tasteful as more simple curtains.

CAMEL'S-HAIR SHAWLS.

We have endeavoured to arrive at as correct a knowledge of this subject as a somewhat extended research through unwieldy encyclopedias and ponderous dictionaries could furnish.

A rough fabric, called *camelium* or *camelina*, was manufactured from camel's hair in ancient times, and the Arabs still make carpets, tents, and wearing-apparel from it. The French use it in making hats, and the finest parts of the hair are sent from Smyrna, Constantinople, and Alexandria, to manufacture the pencils used by artists. There are three qualities—the black, red, and grey. The black is the best, the gray the least valuable. This is, we imagine, nearly the extent of any use to which the camel's hair is put.

The shawl spoken of as the camel's-hair shawl is the India or Cashmere shawl, made from the finest portions of the fleece of the Tibet goat. This animal is found on the cold, dry table-lands of Thibet, fourteen or sixteen thousand feet above the level of the sea. This goat can be reared in many other countries, but the wool deteriorates as it descends from its native home; and in the sultry plains of Hindostan it is scarcely more valuable than the hair of the greyhound. But far up among its snowy heights its fleece is long and silky, straight and white. It sometimes measures more than a foot and a half in length, falling in rich heavy masses from either side of the back. It is usually brown or grey with golden or tawny spots. Some parts of it are white. These goats have been introduced into France and England, but their wool becomes coarse and harsh compared with that which grows high up amid the snows of the Thibet mountains. The Angora goat, like the Thibet goat, has a long heavy fleece, but instead of being straight it falls in beautiful silken ringlets.

It is under the long fleece of the Thibet goat that the exceedingly soft material—too fine for hair, and too straight for wool—is found, which is used in the manufacture of

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the famous India or Cashmere shawls. It will probably be impossible to introduce the shawl goat into France or England successfully.

The genuine Thibet wool has been brought over to England, from which the finest Paisley and Edinburgh shawls have been made; and the English have had manufactories in Delhi and Lahore, employing native weavers from Cashmere to do the work, but all shawls made in these establishments lack the richness and delicacy of those made in Cashmere. They are coarse and deteriorated in comparison with the genuine article.

It is impossible to account for this superiority. It is sometimes attributed to the peculiarity of the water in the vale of Cashmere, but most probably there may be found a variety of causes. The fleece is brought from Thibet—a whole month's journey to this valley—a region of the most wonderful loveliness, and here these celebrated shawls are made more perfect than on any other spot.

The great mart for the wool of which shawls are made is Kilghet, twenty days' journey from the northern boundaries of Cashmere. When received, the wool is separated with the greatest care, fibre from fibre, the choicest being set apart for the most valuable shawls. There are two kinds of wool—the white, which can be easily dyed, and the brown, gray, or ashen colour. The latter, not being easily changed, nor improved by dyeing, is used in its natural colour. About two pounds of either are obtained from a single goat once a year.

After the down has been separated from the hair with much care, it is washed many times in rice-starch. This process is considered very important, and it is to the peculiar quality of the waters of this valley that the inhabitants attribute the unrivalled fineness and richness of the fabrics that are manufactured there. After the wool is thus washed and cleansed, it is then dyed and given to the women to spin. One-half the weight is lost by these various manipulations before it is woven. The yarn is then given to the weavers by the merchant, who either secure a number of shops, where the man in his employ works for him, or he gives the yarn to overseers with full directions for the colours and patterns, and they manufacture the article in their houses or huts, hiring the weavers themselves. The overseers earn from six to eight pence per day, and the weavers about three and a half pence. Four persons are often employed a whole year on one shawl.

Carpets and counterpanes are made from

the coarse, long wool, which is rejected by the shawl-manufacturers. The common inexpensive shawls are woven with a long shuttle, but the finer ones are worked with a wooden needle. The Hindoo weaver has no knowledge of mechanics. His tools are of the most simple kinds. He winds his thread on a distaff, sets up an oblong frame or loom, and then begins his work with this wooden needle. Of course his mode of working is very slow and tedious; but thus far no machinery has been invented that can give such fine fabrics as those made in this simple manner by hand in the rude huts of the Hindoo.

For every colour they use a separate needle, and the more colours the higher the price. Not more than a quarter of an inch can be made by three or four persons in a day. Many of the most valuable shawls are made in separate pieces, in different looms, and each piece, when finished, so skilfully jointed as to tax the most expert to point out the places where they are united.

The labour of making a shawl is divided in order to hasten the completion of the shawl, to protect it from insects, which might injure it if the work were protracted. Some of the best shawls would occupy three years, if made entire. The pattern is woven or worked in on the wrong side; and if a new or very intricate design, the overseer stands by constantly with the pattern before him to direct every step. Both sides of a real Cashmere should be alike, although, in the wearing, one side is called the rough side.

The work in the vale of Cashmere is not as extensive as it has been, from many causes. The Janizaries dressed much in shawls; and their destruction, the loss of royalty in Cabul, and the ruined finances of Lucknow are some of the causes of the decreased demand for the elegant articles. Under the Mogul emperors, Cashmere found employment for thirty thousand shawl-looms. During the reign of the Afghan kings, there were not more than eighteen thousand in use. At present, not over six thousand are employed. In part, this great decrease may result from the sale of the English imitations among the Asiatic people. At first the pretty patterns and brilliant colours were attractive; but, lacking the softness and warmth of the genuine article, they soon lost favour and are now much neglected.

The tax levied by native princes before the shawls are shipped for France and England is enormous, and is increased with every step. There is a duty on the wool as it is gathered on the mountains of Thibet—a duty on cleaning, washing, and spinning—a duty on the sales and importa-

tion to Cashmere—on the thread—on the fabric while yet in the loom—fees to brokers and assessors, the duties from Kilghet to Cashmere, from Cashmere to Amritsir, from Amritsir to Bombay, and while at Bombay, and the insurance—all this before the “far-fetched and dear-bought” luxury is landed in England.

We are indebted to “McCulloch’s Commercial Dictionary,” “Appleton’s Cyclopaedia,” and the “Encyclopedia Britannica,” very largely for such information as we have been able to collect.

COUNTRY HOMES.

A California lady writes :

“Our parlour and dining-room open into each other by sliding-doors. Our dusky summers and romping children force us to think of centre carpets for the floors: but, before completing our arrangements, I wish to inquire if these centre carpets can be so fastened as to be easily taken up and shaken; or, when down, so secured that babies will not stumble over the edges, etc.”

These centre carpets are usually made of velvet, Wilton, Axminster, and the heavier, more expensive kinds. We have never seen any made from ingram or three-ply; but there is no reason why breadths of these cheaper carpets should not be sewed together and finished with a border of stair-carpeting, or the wide borders that are made for other carpets. In this way a very handsome centre carpet may be secured, with comparatively very little expense.

These squares, or centre pieces, can be tacked down, and then be easily lifted for shaking, and replaced with very little trouble. But we would not like to insure the babies from many a tumble, and some severe falls; and the older members of the family may be thankful if they escape without some serious accident, whether the carpets be nailed or unnailed. We think when fastened down, however, they are even more unsafe: for, if the feet catches under the carpet when nailed down, it does not yield so readily, and the fall will be more injurious. If one cannot have a floor covered all over with carpeting, a matting is, in our judgment, much to be preferred for warm climates. To be sure, the matting is not so durable as a good ingram or three-ply; but then it is very much cheaper, and there are kinds that wear well, and are exceedingly pretty. Even in bedrooms, if one can secure a little care and judgment in moving bedroom furniture, they will last well. We have seen rooms covered with the strong, handsome Japanese matting, and a border of

some rich-coloured carpeting fitted all round the room, that equalled in elegance any of the more expensively furnished parlours. A square of velvet or tapestry carpeting can be used, with little danger of tripping, if there is a centre table put upon it, as the carpet will not extend so far as to give any excuse for stumbling. In cold weather this may be desirable, but does not add to the elegance of the room.

The dining-room may be covered with matting and be serviceable, because the crumb-cloth or drugget, on which the dining-table must be placed, should be large enough to secure it from rough wear. This border, the centre piece, and drugget can be easily taken up and shaken often enough to keep moths away.

Our California friend does not think the cane, willow, or bamboo furniture comfortable, and woollen is objectionable, because so easily ruined by moths in that climate. She inquires “if *cretonne* can be used without the necessity of re-stuffing the furniture everytime the cover needs washing or renewal, or if that material will be out of taste, as seeming to cover something very nice.”

Cretonne Furniture.—When *cretonne* is worn out or soiled so that it becomes necessary to take it off and recover the whole set of furniture, it must, of course, be retied or rebuttoned; but, unless the springs have been broken, there will be no necessity for re-stuffing anything.

As a matter of taste simply, nothing can be prettier than some of the beautiful patterns of the *cretonne*. The softness of the cloth, the delicacy of colour, the gracefulness of design, make it one of the most desirable and attractive materials for furnishing a country, or summer, home that we have any knowledge of. It is strong—wearing extremely well and does not soil or fade so easily as one might at first imagine. One of the most bewitching houses we ever entered was near Jacksonville, Florida; and in this fairy-like home almost all the rooms were furnished with *cretonne*. It was a large, commodious house; and that it had been planned with great skill and furnished in perfect taste must have been apparent to all who entered it. The furniture, of unique, fanciful, and graceful patterns, was all covered with *cretonne*, of excellent colour and designs, but each room different: soft, fresh peas-greens, delicate blue-and-pink grounds, with trailing vines, and flowers, and here and there birds’ nests—young birds and their parents, with the bright-hued Southern plumage—for the parlours, sitting-rooms, and some cozy, small side-rooms; and the

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more sober, quiet browns and oak for halls and dining-room. White lace or muslin curtains, with *cretonne* lambrequins shaded the windows. Everything in all the rooms was in perfect harmony, either by similarity or contrast; and wherever allowable, *cretonne* was largely and successfully used. Where trimming was needed, heavy tasseled or netted fringe of cotton, either white or shades suited to the colour, was employed.

We think both pride and taste could be as abundantly satisfied with a house, thus furnished, as if millions were at hand to aid in lavish embellishment.

There are very many simple contrivances, requiring some patience and ingenuity, but very little money, that give an air of greater comfort and cheerfulness than rich, expensive, and elaborate furniture can; and then the conscious independence of having secured these comfortable, if not fashionable, surroundings by one's own labour is a great reward.

CURTAINS FOR COUNTRY HOUSES.

Failing to finish our reply to our California friend, we now add a few words which may assist her, and perhaps others who are uncertain how to manage curtains for glass doors or long windows.

Curtains. — Large double windows, or those that open length-wise like a door, are difficult to fit with lambrequins and curtains; but a light wire or cane frame projecting from over the window, deep enough to permit the blinds and windows to swing clear, can be fastened above the window, and both lambrequin and curtain suspended from that with very good effect. There is nothing more refreshing than plain white Swiss muslin curtains, open in the middle, looped back on either side with a broad band of insertion, over blue, green, or cherry ribbon. Or a strip of well-glazed paper muslin looks as well as ribbon. There should be a broad hem on each curtain, with ribbon or paper muslin laid inside the hem. By joining the hem to the curtain with a handsome insertion, and sewing a ruffle on the outer edge of the broad hem neatly fluted, one secures a charming effect from the parlour curtains. Lace curtains are very elegant, but difficult to do up so as to look like new, and somewhat expensive if one has them cleaned by a French cleaner; and are no more beautiful than these Swiss curtains, which can be easily cleaned, and fluted, and look new each time.

Lambrequins, made also of white Swiss to match the curtain, produce a very airy, cheerful effect, or the lambrequins can be

made of damask, or cretonne, with its rich, soft colours and trimmed with heavy fringe. If one has not confidence in one's own skill to cut and shape the lambrequins, any upholsterer will shape them, and then it is easy work to trim and put them up.

Lounges. — Very pretty and comfortable lounges can be manufactured at home with little trouble or expense. If the husband or sons have any spare hours, or skill with saw, hammer, and nails, they can snatch leisure moments now, and then, and make the frame; or if they are not skilful, a carpenter, in an hour or two, could make it and give it a proper shape to suit the part of the room where it will be put. After the slats are nailed on, if there is any place near by where a few springs can be obtained, they will make the lounge much more comfortable; or, better than any springs, some of the woven wire—such as the wire-woven mattresses are made of—would be the most comfortable. Over the spring, cotton batting, hair, or moss should be laid, then a thick, strong canvas or bagging that the springs may not wear the outside cover. When this is nailed down smooth and tight, taking care that the stuffing is spread on evenly without lumps or hard spots—put on the cretonne, chintz, or woollen outside cover, and nail it down strong. Finish by nailing with brass or black nails, a gimp and fringe—plating or ruffle—to cover the edge and you have a neat lounge, quite as comfortable as most that you buy. Three large square pillows, filled with feathers, hair, moss, or "excelsior" (a kind of popular-shaving made expressly to pack furniture in), and covered to match the lounge, are a great convenience for a straight lounge, placed as it should be close to the wall.

Toilet-Tables. — We are happy in a toilet-table, presented by some dear friends, which is both useful and ornamental in either city or country.

Four pine boards are nailed together forming a box about the dimensions of a medium bureau: the back, front top and bottom are complete, but the ends are open. The back rises about four feet and a half above the point where it joins the top board sloping till at the top it is not more than a foot across. On this is nailed a half circle, projecting half a foot in front. This skeleton box is covered with delicate blue Silesia or French cambric—not paper muslin—which is nailed all around tight, except the ends. There the cambric is only fastened at the top, and let loose at the sides and bottom; and thus the inside of the box may be used for a little closet.

The blue cambric is covered with white

dotted Swiss muslin, with a broad hem at the bottom and two deep tucks above, both finished with narrow lace edging. Over this a valance or flounce of the same material is nailed at the top of the table, a little full, hemmed, tucked, and trimmed like the underskirt. This is caught up in festoons at the front. Round the top a pleating of narrow ribbon is nailed on with fine brass-headed nails, and an edging above and below the ribbon. Long loops and ends of narrow blue ribbon are fastened in the centre of the top, where it is festooned up, and at the end of the table.

In the centre of the back board, half-way to the top, the board has a piece cut out a foot and a half long and a foot wide. Round this is the narrow ribbon pleating and on each side a lace edging. In this open place is a fine mirror, fastened on the back with cleats. From the half circle at the top a long curtain of dotted Swiss muslin is nailed a little full, opening in the middle, and fastened with a bow of blue ribbon, with broad hem and tucks, edged with lace like the bottom part. This curtain falls apart from the mirror, leaving that and the table open, and reaches nearly to the floor, fastened at each corner of the table with bows. This is one of the prettiest toilet-tables we have seen, but poorly described. Of course, other colours—pink, buff, light-green, or violet—can be used to correspond with the rest of the furniture.

Brackets.—Pretty and very useful corner brackets can be shaped and made without difficulty, and covered with embroidery, damask, or reps. Round the shelf or bracket a piece of the same material with the furniture cover or lambrequin may be cut in points or scalloped and finished with heavy fringe. These pieces are often beautifully embroidered on Java or canvas, and the brackets when finished are quite ornamental as well as useful. Leather work, or pine cones varnished, are often worked up into very fanciful brackets, and are quite strong and durable.

Footstools and Ottomans may be manufactured out of old boxes, peck or half-bushel measures, or long store boxes. Nail old bagging loosely on the top, leaving one side open till you have filled it evenly and plumply (not too hard) with cotton, hay, moss, or excelsior. Then nail the canvas very tightly all round the sides and over the top, and cover with embroidery, or with material to match the furniture. Cover the edges with gimp or fringe. Nail a piece of oil cloth over the bottom to make it slide easily over the carpet when wishing to move it. Or the top may be fastened by a piece of strong

leather or hinges to one side of the box and stuffed and covered and trimmed as described above, and thus not only the footstool or ottoman is secured, but a box for prices, work, or anything necessary. In this case there should be castors on the bottom to move it when filled, without trouble.

These are only a few of the comforts, conveniences, and really elegant articles that can be manufactured by one's own ingenuity, skill, and perseverance, saving much money, and gaining more comfort and pleasure. Lambrequins and valances for brackets or mantels may be made of black farmer's smock, and flowers, vines, birds, etc., placed on the smock by button-hole stitch in embroidery style. They are beautiful.

IS IT WASTED TIME?

A letter signed "A Thoughtless House-keeper" has been handed us, evidently written under the impression that directions for systematic and thorough cleanliness, in every department of household labour, are snares to catch unwary women, and hold them to unmitigated drudgery. If our suggestions lead any to feel that a suitable regard for neatness must of necessity allow no time for other and important duties, we greatly regret it. If this is a well-grounded impression it must be the result of a most infelicitous mode of expression on our part; but it does not change our firm belief in the necessity of the completeness and nicety with which all work should be done—not for the sake of neatness alone, though that is of sufficient importance, but because in the end it is an absolute saving of time, strength, and money.

We do not propose to discuss this "Thoughtless House-keeper's" complaint at all for our own justification, but hope by a few more words on this subject to convince the inexperienced that true cleanliness—even the most fastidious precision—need not consume so much precious time as many are fond of assuming.

Will it be thought a severe or uncharitable inference, if we confess to a suspicion that a desire to employ one's time in more ennobling pursuits is not always the true or most potent objection to careful housekeeping? Is there not a little indolence? A little disinclination to that particular form of employment which is truly at the bottom of most protests of this kind? Would not "a little more sleep, a little more slumber, a little more folding of the hands to sleep," be better relished than to be up bright and early, "putting the house to rights," looking after and rectifying little mistakes, or starting the

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machinery for the day's work satisfactorily? Or, perhaps, an untimely call, or the late farewell of a guest the night before, may have taken one from an interesting book and left it at an unfortunate sentence, which keeps the mind in so uncomfortable and impatient a state of expectancy that the temptation is very strong to hurry through the next morning's work in a most careless manner.

Our "Thoughtless Housekeeper"—this is a nom de plume of her own—says:

"After reading your last article on dusting, etc., I could not help asking myself, For what end is woman created? Has she no immortal soul to save, or is she simply a machine made for the sole purpose of dusting and preparing a house and caring for the furniture?" etc. If this is woman's mission on earth, I will forthwith arm myself with an old silk handkerchief, chamois skin, paint brush, and bellows, and try to fulfil it."

Now this must be a very "Thoughtless Housekeeper" indeed, and very inexperienced if she does not know that it will take but a small portion of the early morning—not very much longer than it must have taken to concoct that note—to carry out our directions to the letter. Let her, for once, get the "old silk handkerchief" and other needed implements, and try it faithfully for one week, and see if this mountain does not speedily shrink into a mole-hill of very small dimensions. We advise only what we have often tried, and feel confident that by working systematically one can be particularly exact, and yet always find a good portion of time for other duties—so care for the children, to seek the comfort and happiness of the household generally, to enjoy society and social life in a proper degree, to help the needy and show kindness to the sick and sorrowful. One can be scrupulously neat and yet find leisure to read and write, to cultivate the mind, enrich and enlarge the understanding, and looking to "our Father" for help and guidance, give heed to the welfare of the "immortal soul."

Yet to learn to do this easily, and with dexterous celerity, is not the work of a day, but cometh by experience. If taught by a skillful guide from early girlhood, it becomes a "second nature," and the work is performed easily and naturally. To those who have not had early morning it is, for a time a hard lesson, yet one that each soul lightens. But there are certain conditions that it is absolutely necessary should be complied with before "the yoke becomes easy and the burden light;" no more, however, in this than in all important duties. We have not found that those most efficient in domestic affairs, or the most earnest and successful in self-

culture, can afford to let the sun be far ahead of them, on his morning journey, before they also are ready to commence their own day's labours; nor can we see that through the day there is leisure for many hours of gossip or fashionable calls. Time enough for all useful, social enjoyments, but little to be squandered foolishly.

If any housekeeper will make early rising a fixed habit, and see that her handmaidens follow her example—provided she is obliged to have any—it will not take many weeks for even an inexperienced one to learn that all the little niceties that at first seem burdensome, but which give an air of refinement and cheerfulness to every home, can be carefully attended to before the family are ready to assemble at the breakfast table, or, if there is no servant, can be so far adjusted as to make the morning meal pleasant and comfortable. A very short time, after the family separate, will serve to accomplish the rest of the dusting and adorning, and one can pass on to other duties with a quiet conscience. There is so much time gained by early rising, and the early morning labours seem so much less harassing, and less broken in upon, that we cannot but think if those who are now so ready to despise our suggestion, as over-particular, would try the experiments, they would find so much pleasure that, when once the habit has become firmly established, it would be hard to persuade them to go back to the old way of late hours and unmethodical labour.

Too large a circle of calling acquaintances is not conducive to good housekeeping or to self-improvement—at least, we cannot imagine how it can be. It is impossible to perform all the duties that must devolve on every housekeeper, even if thoughtless or inexperienced; or to have time for one's own culture, or for works of mercy, if hours are frittered away in mere ceremonious calls. Aside from the waste of time, a large circle of acquaintance is not improving or half so enjoyable as one more select. If one has an extensive calling acquaintance, what profit or pleasure can spring from it? What time to converse on anything of interest? The weather—which keeps on the even or uneven tenor of its way uninfluenced by any comment—and what has been, now is, or promises to be, the next day's storm or sunshine, is evident to each individual and needs no words or time wasted upon it. Therefore, such calls are always in danger of degenerating into mere gossip, if not into something worse. This is bad for all concerned, lessening the spirit of kindness and benevolence that should be the governing

motive in social life and deadening one's own moral perceptions.

To say nothing of the practical—or even manual—labour that every sensible housekeeper must feel should come under her own supervision—not to be delegated to others—we think she cannot be truly happy if a large amount of her time is devoted to even the best form of social life. For to do that, if she is blessed with children, the care of them and many other important duties must be left too much to the care of employes, who, however good or well-meaning, ought not to be expected to supply her place—especially in the care and influence of the little ones. Bearing all these responsibilities in mind, we cannot but think that, instead of dwarfing the intellect, or neglecting the soul by too exact or fastidious neatness, there is very much more time spent, and more danger incurred in yielding to that which custom and etiquette have forced upon woman, and which profiteth not, than the most scrupulous neatness can bring upon her.

Now we are confident that our view is the correct one; but if not clearly and brilliantly stated, will our readers kindly remember that, while we are trying to write, we are nearing Cape Hatteras—a cold, fierce storm is howling about us in a most threatening manner, the ship groaning and quivering like a wild bird just in the snare—and the writer is fearfully *sea-sick*? Bearing this in mind, kind reader, excuse all defects, and we will retire, hoping that you are safely sheltered in a warm, happy home, surrounded by your nearest and dearest—whom may God preserve!

HOUSEKEEPING MADE EASY.

Every few months some new patent is brought before the public, which in the particular department it represents is to insure us such wonderful assistance that what was once severe labour shall by its ministration become mere sport, or healthful amusement; but having tried it, we do not find our toil much diminished, or our leisure hours perceptibly increased. If the mistress approve, the servants are apt to resist or, it may be, positively refuse to use “any o’ them new not ons.”

Provide a “steamer,” for instance, with separate departments, like that belonging to the “Peerless” cooking-stove, capable of holding a great variety of vegetables (and steaming, when skilfully performed, is, without doubt, the only way to secure the best and sweetest flavours), and your help at once cries out against it. “A great clumsy

thing, occupying all the room on the stove. We can never do anything else when that it is in use.” You go to the kitchen, and arrange every article with your own hands, to show her that, by a little thought and care, she can have as much room on the stove as is necessary, and that economy in room is as often as important, and quite as easy, as economy in materials.

While you stay by her the work goes on successfully, but your presence alone can secure the proper attention; and one may as well do the work as be compelled to watch every step and movement while another does it. There are girls, to be sure, who take great interest in all improvements and readily give new ways a faithful trial, gladly accepting and recognizing whatever advantage they may find; but that is not the character of the majority of servants.

In the present style of living, also, there is of necessity great complication of labour and inventions, which do lighten the work by their easy operations are very likely to tempt the ambitious housekeeper to add new items to the list, already too long, of things to be done, because she has found a way to expedite the preparation. Thus, instead of using the invention to secure more leisure, she employs the time gained by it to give some extra touches to her work. On this account—because of the abuse of the good things which skill and science furnish—we sometimes think that many of the so-called labour-saving machines, which have been accepted and recognized as such, are often, by this foolish perversion, conducive to evil.

Even the sewing-machine, that wonderful invention which should have been a blessing to all, has been seriously injurious to many, by tempting them to expend on dress the time, strength, and money which could have been far better employed, and would never have been given but for the rapidity with which this machine enable them to accomplish the work. If ladies were compelled to hem by hand, in the old-fashioned way, all the ruffling and elaborate trimming that is now heaped upon and disfigure a fashionable dress, we think it would not be long before every one would vote that one skirt to a dress was sufficient, and overskirts, panniers, and ruffling would be spoken of as among the absurdities of the past.

We are almost hopeless that family housekeeping will ever be made easy, especially that part of it which usually brings the most trouble—the cooking department—and when we allow ourselves to think about it we confess to a longing for some arrangement by which cooking could be dispensed with in private families, and food be furnished from

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some large public house, where every department, to be successful, must be systematically divided, to a degree impossible when a lady, with the aid of one or two inefficient girls, must perform the work of every department for the whole family.

We found the old longing vividly renewed while stopping at the Parker House, Boston, some time since. We had the privilege of going from the dining-room, through all the many departments, clear down to the steam apparatus which so wonderfully lightens the heaviest labour. No doubt, most of our large hotels arrange their extensive operations on very much the same general principles; but we have never before had the pleasure of seeing the method by which the housekeeping of large establishments can, by a well-defined system or organization, be made comparatively easy, and each department so planned that every one of the large body of servants knows just what is his own particular work, and slides almost mechanically into his own groove as if moved by machinery.

Our stay was of necessity so short that we could give only a hasty glance at arrangements which we would have been glad to study for hours or days, and therefore we cannot describe that which so interested us. It showed us that, while housekeepers endeavour to follow the present complicated and elaborate modes of living, private housekeeping can never be made comfortably easy, because it is only by the perfect combination of machinery, systematically employed under the direction of those who have made the management of it a study, that it can be done without bringing a pressure of labour and care sufficient to break down the strongest.

We passed from the dining-hall into a large room, from which the waiters receive the dishes so rapidly served, and which are in such quick succession placed before the guests. Here were the huge coffee and tea urns, with attendants ready to fill and pass the cups, and the immense caldrons of soup, with long ladles to dip out each kind, when called for. Right opposite stood the tables and sinks for the dish-washers, to whom each parcel of dishes removed from the dining-hall was handed to be washed and piled up ready for immediate use; plates, spoons, knives, and every variety of dishes were laid as fast as washed and dried, at once in their appropriate places, so that the waiters should lose no time in searching for them. Meats, game, fritts, vegetables, and groceries had here a regular storage-room, and near by were those appointed to select, weigh, and prepare them according to orders, and

place them in the large ice-bins or chests, to be kept in safety till called for by the cooks. It was strange to stand where such large quantities of food were being prepared, and find this region, usually stifling with the smoke and fumes rising from each article in the process of cooking, as perfectly ventilated, and as free from all disagreeable smells, as any parlour. We had no time to examine the mode by which this desirable result was obtained; but it was wonderful to look at those immense grates, one huge mass of glowing coals, to see every variety of material simmering, boiling, baking, roasting, or broiling, and yet no smoke or smell perceptible—all carried up the flues, entirely out of sight.

Then to notice the quiet method or system that was manifested in every branch of cooking, each one in charge giving undivided attention to his own particular department, his work simplified everywhere by mechanical power: the roasts suspended before these steady fires—beef, veal mutton, and poultry—all slowly turning, kept in motion by some unseen agency, leaving to the attendant only the care of seasoning, basting, and dishing—everything moving steadily forward, made comparatively easy by the skillful adjustment of machinery.

While these meats were cooking, in other stalls or alleys the cooks were busy preparing various articles to take their place, as soon as done, while the refrigerators were full of other kinds already prepared. In apartments away from the fires, the bread-maker was kneading his dough, cutting off and weighing the loaves ready for the pans; the pastry-cook, surrounded with plates already covered, and rolling the crust to cover others; close by another, beating eggs, grating lemons, or peeling the fruit, or putting together the material which was intended to fill them. In another apartment, the famous "Parker House rolls" were being prepared, while large trays were rising, or dozens baking, in the immense ovens, which were lighted by gas, so that the operator could see plainly to the farthest corner of the oven, and be ready to remove the biscuits on the large wooden oven-slice, as soon as they became a genuine golden brown.

We would like to say a word of the washing and ironing rooms—clothes washed, wrung, rinsed, dried, and mangled by steam though steam has not yet been found to iron-shirts, collars, embroidery, or ruffing. But we must stop. Possibly we have spoken of what is familiar to many of our readers, but to us it was intensely interesting; and we left, earnestly wishing our housekeepers might soon find some way to simplify

labours and cares, which those who have tried them know are often harassing and annoying, and must be so until our customs become more primitive, or our servants more reliable and efficient.

JUST SIXTY-TWO.

A few months since, the following lines came to our possession under peculiar circumstances; and since they have returned to the mind without warning, but with great vividness and force, at times bringing courage and motives for energetic labour, which at the moment appeared easy and exhilarating, but in other moods teaching lessons so far above the attainments of real life that one cavils at them and grows desponding and hopeless. Yet will not these simple lines lose their hold on memory or imagination; and we now give them to our readers:

"Just sixty-two! Then trim thy light,
And get thy jewels all reset;
'Tis past meridian, but bright,
And lacks one hour to sunset yet.
At sixty-two
Be strong and true;
Clear off thy rust, and shine anew.

"'Tis yet high time—thy staff resume,
And fight fresh battles for the truth;
For what is age but youth's full bloom—
A riper, more transcendent youth?
A wedge of gold
Is never old;
Streams broader grow as downward rolled.

"At sixty-two life is begun;
At seventy-three begin once more.
Fly swifter as you near the sun,
And brighter shine at eighty-four!
At ninety-five
Shouldst thou arrive,
Still wait on God, and work and thrive.

"Keep thy locks wet with morning dew,
And freely let thy graces flow;
For life well spent is never new,
And years unspent ever grow.
So work away!
Be young for aye!
From sunset breaking into day."

The sentiments here expressed find a quick response, when health and strength feed the lamp that "brighter shines at eighty-four." To be "young for aye" is easy and not unnatural when the body remains comparatively strong and vigorous up to that period. Under such circumstances, "just sixty-two" seems truly but beginning to live—"a riper, more transcendent youth."

When blessed with perfect health all the way till this riper youth is perfected, the nervous system becomes firmer with age, and vigorous strength through all these years is still unabated. Many of the small frets and

worries of youth, that naturally kept the young blood in an excitable condition, have passed away and been forgotten, and in this mature state are not likely ever to return to trouble and weaken a healthful old age.

Especially is this the case when one has been early established in happy home connections—when children have clustered about the home; and though some may have been "called up higher," yet, under loving care, a part are left to spring up from sweet babyhood to useful, honourable maturity, ready to give back the care once lavished on their childish life.

But suppose, when the children have passed beyond the necessity of constant watchfulness—as suddenly and unexpectedly as thunder from a cloudless sky, the parent's health fails; infirmities very grievous to be borne, fall, one after another, in quick succession, upon them, and at "sixty-two," with mind still unclouded, the body is racked with pain, the nerves shaken, till trifles light as air assume force and dimensions that are overpowering and appalling. The strong will that once controlled the body—prohibiting irritability or despondency, making it easy to laugh at care and cast all gloomy forebodings to the winds—now, weakened by perpetual suffering, is no longer the dominant power.

Little by little, passing from "sixty-two" to "seventy-three," bodily infirmities increase—the acute torture of rheumatism, perhaps, wrenches every limb, and the stiffening joints reluctantly obey any effort. To rise up, to sit down, to seek for rest on the bed—all are only changing the place to keep the pain. What can be worse? Ah! another foe approaches whose slow, insidious steps, in the steadily increasing suffering, are at first scarcely noticed. But connected with the pain, and underlying it all, by-and-by the sufferer is compelled to recognize occasional numbness in the limbs, a strange sensation and pressure on the brain, and other peculiar symptoms that awaken fears of a danger, more to be dreaded than any mere bodily pain. Suddenly the limbs refuse to perform their duty, and paralysis has the victim in its grasp. In early youth this foe may be conquered; but not for long, when one has passed the seventies. But, unfortunately, even late in life paralysis—is not dying. Years of useless helplessness may stretch out before one.

"Fly swifter as you near the sun,
And brighter shine at eighty-four:
At ninety-five
Shouldst thou arrive,
Still wait on God, and work and thrive!"

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Ah, what mockery seems hidden in these triumphant words, to one helplessly bedridden! So weary! so hopeless!—knowing that this death-in-life may last for years—

“Wishing and praying that life might part—
Nor yet find leave to die.”

It is hard enough to feel so useless—to know that for you, life's work is over—but harder than all, if the mind still retains its balance, to know that those most dear are overburdened—taxed to the utmost in body and mind through their care and watchings over one no longer able to respond—and, if the power of speech is also gone, not even allowed the poor comfort of saying, “I thank you.”

When at last, through the gates of death, God sends release, friends may weep and mourn to lose one who, however helpless, was always dear; but they will naturally exclaim: “Useless—and no comfort to himself or others, but such a burden to all—what a happy release this is!”

Ah! we can understand how persons, naturally energetic and loving, may suffer continually most intensely, and yet with a resolute will—with little selfishness and great love for friends and home—always trying to gather strength each day by looking to “*Our Father*” for help—can

“Fly swifter as they near the sun,
And brighter shine at eighty-four.”

For such, this is not a very hard thing to do. But to be stopped in the midst of usefulness and stricken down helpless—to become a burden where once one was most looked to for help—to meet this mysterious dispensation with patience and courage, and, without a murmur, cheerfully wait God's own good time—is an attainment which none acquire but those who live near to Heaven—whose “life is hid with Christ in God.”

“ORDER IS HEAVEN'S FIRST LAW.”

If we could succeed by any amount of patient instruction in establishing an earnest belief that order and regularity simplify and lighten labour, full half the trouble that vexes and discourages our housekeepers would be laid to rest. But one is often tempted to believe that such efforts must be wellnigh hopeless; because in this enlightened age—as we are accustomed to style it—many of our young people are coming forward to that period when they must soon assume a housekeeper's duties, but are found poorly prepared to meet the demands which will then be made upon them.

Such teaching as will be of any great advantage must begin very early. Let children have a large amount of time for play in the clear sunshine and fresh, open air; but do not fail to teach them simple lessons daily. There should be a short-time every day devoted to some useful work, and, however unimportant it may appear, let it be a fixed rule, which no excuse may set aside, that whatever is attempted must be well done, and at the proper time. Children are naturally very careless, and only “line upon line, precept upon precept,” can bring order out of their heedlessness. If good habits are not early established, what can be expected of our children when they are called upon to assume the serious duties of life?

Most of our servants come to us with habits of unscrupulous carelessness, and these are wellnigh hopelessly fixed through the example of employers as unmethodical as they are themselves.

Through a life of much toil and some hardships, how often have we blessed the dear mother's unwearied teachings which, though in early childhood, perhaps, they did not always guide us exactly as we would have chosen to go, yet gradually shaped our character into so much, at least, of order and method as has enabled us to make many “crooked places straight,” and lighten many burdens, which but for these early instructions would have been insupportable! We are certain that, but for this habit of working systematically, one-half the labour, which in our earlier housekeeping days seemed indispensable, could never have been accomplished by one pair of hands.

It is not necessary, nor is there space, to specify each particular phase of household labour that is much more easily and far more expeditiously done when one works systematically.

But let us give one example for illustration, and that one of the most simple forms of household labour. We refer to the manner of removing food and dishes from the table, preparatory to bringing in the dessert. It is torture to sit quietly at the table and witness the manner in which most servants perform this duty. Knives, forks and spoons are thrown in the most reckless way on the greasy places, or among the fragments left on them; large plates piled over the smaller ones, with, perhaps, a cover or a vegetable dish between them, and this awkward, unsafe pile is whisked over your guests' head, or your own, while all shrink in momentary expectation that the tottering structure may come tumbling over their shoulders or into their laps, and a sickening vision of broken

china and ruined dresses floats before the eyes.

If this cargo passes safe from the table, it is hurried into the kitchen and "dumped" as carelessly as if it consisted of dish-towels, which very likely lie close by on the shelf—a damp, untidy heap unfit for use. One has cause for gratitude if there is not a "crash" when this load is so unceremoniously discharged. The waiter will be sure and say, "Nothing broke, mem;" but the next meal shows that it is far worse than a good, honest, open-face break—the edges are nicked, bits of glazing are broken off, and the china so defaced as to be ever after a grief of heart to a good housekeeper. Dishes so despoiled of their beauty unfortunately never will break and be forgotten.

How easy and far more expeditious it is to pass quietly round the table—first removing the meat and vegetables to the servants' table, then gathering knives, forks, and spoons, into a small pail or receiver, so that each may stand in the dish, instead of being thrown down on the greasy plates, to the great injury of the handles. While the food is being removed it expedites matters, and is a good lesson for the attendants, if the mistress will quietly gather the plates together, removing the fragments left on them into a dish by her side, and pile each plate and dish in order, according to their size, ready to be set on the side table or into the butler's pantry. Of course, silver, glass, or fine china should never be taken into the kitchen to be cleaned. After meats and vegetables are removed and the pile of soiled dishes carried away, while the waiter takes off the casters, salts, or some clean dishes as may remain on the table, the hostess can gather the mats together, and fold the table-towels, all ready for the crumbs to be taken off.

If the mistress will give this timely aid, which need in no wise disturb her, a table can be neatly cleared in five minutes and the dessert brought on, without any of the noise and clatter which so often attends this work.

This is only one of very many items where a methodical way of doing a portion of daily work will simplify and make it easy; and where the quiet assistance of the mistress teaches a lesson far more effective than a whole hour of word-teaching.

We may have spoken of this matter before, but it will bear repeating, for although it seems a very simple thing, it is over such small items that more time is wasted than on others which are erroneously supposed to be of greater importance.

HINTS TO YOUNG MOTHERS.

Parents blessed with quiet happy babies have little idea of the discomfort and exhaustion those mothers experience whose children are nervous and fretful—perhaps crying all the night.

It is often said, "A babe in the house is a well-spring of joy;" and, if the child is most of the time playful or asleep, no one feels inclined to dispute the truth of the wise old saying; but that this joy may be unalloyed, some remedy must be found for those strange "spells" of crying by the hour which one is told to bear patiently, because "all children do so for the first few months," and then are sure to develop into this "well-spring" of perpetual joy.

And so the poor young mother, perhaps not yet old enough to be out of school, or from under her mother's care, tries to arm herself with patience because "it is always so with young babies"—a most unsatisfactory reason, but accepted as inevitable, and without one effort to find relief either for herself or wailing babe. Surely there must be some definite cause for that which robs a mother for months of a large portion of her sweetest pleasure, and makes the new world into which the little pilgrim has entered so truly "a vale of tears;" and if the cause of all this trouble can be found, there must also, somewhere, be found a remedy.

New look back to the first few days of this little life, and recall all that transpired which might have affected the delicate nerves of the tiny stranger, who for weeks should have had undisturbed rest and quiet. How many friends dropped in through the day, "just to peep at baby"—or "to hold the darling for one minute"—or "to wake it this once, and see whose eyes it has!"

It cannot be denied that a mother's pride and affection are both gratified by these marks of interest; yet if allowed to form such bad habits, short naps and restless nights are sure to follow. After two or three such visits in the course of an afternoon the babe will be thoroughly awakened and excited, and cannot be hushed to sleep. Then the mother, prostrated, needing quiet and rest herself, cannot obtain it, while her new treasure is restless even when in its nurse's care. To take it to the breast—although not needing food—is the quickest and easiest way to quiet it. But broken rest and too frequent nursing will insure pain and crying, and no remedy can be hoped for until those who have the forming of the child's habits shall "cease to do evil and learn to do well."

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trained in the most approved, common-sense way—washed, dressed, and fed at fixed hours, and laid in the crib, without rocking, to fall asleep, as Nature meant it should, and under no circumstances to be disturbed by any aunt or grandmother till the next meal. All through the day it sleeps, or serenely watches the shadows on the wall, or the bright sun shining through the curtains. A little cooing ripple occasionally gives token of its presence, else one could scarce believe there was a baby in the house.

But at night, when all should be ready for rest, the little one becomes uneasy, and soon begins to cry. There is no help for it; the child must be taken up. All the usual means are resorted to; it is patted and trotted, rocked and sung to, but with no effect. What is the matter?

Look carefully to the baby's clothes. See if some cruel pin is not the occasion of the piteous cries.

Ah! here is the cause of all this trouble. Following that most barbarous custom, the waists of the underclothes are pinned so tightly that the little body is as round and unyielding as a piece of marble. There is not room for breathing—no elasticity. What wonder if, after many hours of perfect inactivity, the poor baby begins to find this unnatural pressure insupportable? How the limbs must ache, and the whole body feel stiff and numb! Speedily unfasten every string or button, and give the lungs free chance to expand, and the whole body power to move. Rub gently with the warm hand all down the spine, and every limb, to promote the circulation, which these heathenish "swaddling" bands have all day impeded. Try this simple remedy; and if the "screws" are not again put on—unless the child is really sick—the little martyr will sink into a quiet sleep, when both the nurse and mother may hope for unbroken slumber till morning.

Now turn to another suffering baby. Its clothes are more sensibly arranged, but the heart aches to hear its piteous cries.

Take it up at once. Feel the little blue hands—they are like ice. Draw your chair close to the fire, and, wrapping a warm blanket about the baby, lay it on its stomach across your lap, holding the cold hands in one of your warm ones. Shake out the foolishly long robes till, hidden somewhere in this mass of flannel and muslin, you find the little numb toes, and hold them near the grate, till thoroughly warm. See how it stretches its feet toward the fire, and curls the pretty face close to your warm hand. Many a child who has cried for hours, under

such simple treatment will in ten minutes be fast asleep on your lap. Very often simply turning a child over in its crib will dry the tears, chase away the frowns, and reward the mother with soft cooings and happy smiles.

If a baby becomes restless and appears uncomfortable, first let the mother imagine herself in the baby's place. Are the hands and feet wrapped too closely, so that the child cannot move them? Would you lie half as quietly as your infant has done for the last two hours, if your limbs were thus fettered? Could you do it without becoming cramped and full of pain?

Unwrap the swaddling-clothes, and give the limbs freedom; shake up the pillow, turn it over to give the little head a cooler spot; change its position or take it up if it has been long in the crib; rub it softly, soothingly, toss it gently, anything that will give a change, and send the blood freely over the whole body.

If these devices fail to give relief, it is probable that some of the above-named causes have produced colic, which may require more active remedies. Do not give even the most simple medicines till you have tried what virtue there may be in a warm-water enema. We have never seen it fail, unless the crying indicated the beginning of some serious illness. The effect is magical when a child is fretful and restless, and yet not really sick.

If from any cause the mother has been greatly terrified, fatigued, or overheated, she should refrain scrupulously from putting the babe to the breast till fully recovered. Under such circumstances, if great care is not taken, it must be an exceedingly hardy child who does not show the effects of such carelessness, by long-continued crying or fatal convulsions. If the mother's excitement proceeds from fright, let her go to her husband, or some near friend who has power to soothe her into calmness; if from fatigue, entire rest for a short time must be secured; or if overheated, wash the hands and face in cold water—keep away from a current of air or draught, and wait till quite cool before taking the child.

But a more serious evil may threaten the child—the mother has, it may be, allowed herself to fall into a passion, so that the blood courses wildly through her veins, and the throbbing heart proclaims that all self-control is lost—for the time being. Let her beware how she approaches her babe, until in her closet and before God she has overcome the evil spirit and is at peace. Better put her little one under the deadly upas

tree than take it to her bosom in such a state of mind.

There is nothing that more seriously injures a child than to give it its natural nourishment when the mother has lost control of her temper. We can recall several cases where convulsions or idiocy have been the result. These facts are not generally believed, because mothers are too little accustomed to trace the effect to the cause; but most physicians, who look carefully after the cases that are brought to their observation, will assure you that this no fiction.

HOME COLLEGES.

None can feel greater respect for the knowledge and accomplishments which our daughters have an opportunity of securing during the years they spend in the best seminaries and colleges of our land, or more heartily appreciate these privileges, than we do. But if those to whose wisdom and experience we bow with great deference judge it necessary that these early years must be given to mental culture, uninterrupted by domestic training, then we urge, with emphatic earnestness, that, after our daughters have graduated in these public institutions, it should be recognized as equally important that the finishing touches to a thorough education should be given under their mother's tuition, in the home college. Until this is accomplished no young lady should be deemed competent to enter that school which has no vacation—the married life.

Let the heart's highest aspiration for knowledge be gratified, if possible; but do not ignore the wisdom that can be obtained only by domestic training. The two should go hand-in-hand through life. Nothing exemplifies the wisdom of this union so forcibly and so painfully as the multitude of cases where married life is full of discord and fault-finding, through the wife's incompetence to manage her domestic affairs judiciously, and provide an attractive table—a neat and orderly home.

If such inefficient matrons have daughters, they will develop into still more helpless women than their mothers, capable of bringing no brightness and happiness into any home. That thought alone should be sufficient to make mothers particularly careful that their daughters' intellectual and domestic culture should be blended in equal proportions.

"The first ought ye to have done, but not to have left the other undone," is a wise direction that one has frequent occasion to recall in sadness, when seeing young ladies of the highest mental culture, yet utterly

deficient in all domestic knowledge, accept a position which they are quite incompetent to fill with honour and comfort. When they leave their parents' house to make homes for themselves, they destroy all chance of true happiness if they neglect, because distasteful, those duties which they accepted with their marriage vow, or else drag through them heart-sick and discouraged by their own ignorance. Before promising to perform the duties of a wife and housekeeper, or homemaker, every young lady ought fully to understand what all those duties are, and know how they should be performed.

All the responsibility of providing food and raiment for the household, and seeing that nothing is wasted or squandered, rests upon any young lady when once she is crowned "Mistress of the House." She should know how to provide plentifully, yet economically, and so to manage all departments of her kingdom, that her wedded happiness be not shipwrecked by her own carelessness and ignorance, or by her love of fashion and pleasure. If her husband's means are limited, this is an imperative duty, but no less binding, if he counts his income by thousands.

Unless prevented by ill-health, every housekeeper will attend to the marketing herself; for she ought to be better qualified to make judicious selections than any other member of the family. A servant's judgment is seldom trustworthy, and the husband may forget, or, not forgetting—that is supposed to be impossible—it is not best to permit him to encroach so far on "woman's rights" as to imagine he can understand his wife's business as well as she does herself.

To the housekeeper who has attained some skill through long experience nothing seems more wonderful than the instinctive knowledge which seems to come to some without effort. We have sometimes asked such an one:

"How did you make that delicious cake?"

"Oh, I hardly know myself. I never make anything twice alike."

"But you have made this cake to-day, and cannot have forgotten. Do, please, tell me exactly how you made it."

"Oh, take a little flour, just a mite of salt, two or three eggs—beat them well, you know—throw in a lot of sugar, and a 'right smart chance' of butter, and milk enough to make it about right for stiffness. Dash in any kind of fruit and spice you like, and bake—bake some time; you can always tell when a thing is done, you know, easy enough."

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to the young wife, already at her wits' end in view of her own ignorance? But because Mrs. — is such a "fine cook" she goes to her for help in her hour of greatest need, and finds that the coveted lesson has "made that darker which was dark enough before." She never dreamed that rules for cooking could be so hard to understand!

But let no young housekeeper feel that domestic lore is unattainable, or more unmanageable than, in her school-days, she found the French and algebra which she so cleverly mastered. Now—as then—patience and perseverance will win the day; and her love for her husband, and strong desire for his sake to "perfect herself" in all housewifely accomplishments, will make this a less galling effort than the other was.

We do not like to see young housekeepers feel that the time spent in school must have been wasted simply because at the very threshold they are not victorious in domestic economy. Everything that tends to cultivate the mind and enable one to look at all that passes correctly will come into practical use more frequently in home duties than in fashionable life. Practice must teach much that cook-books cannot; but a good solid education is the best interpreter of all troublesome directions, and tends to make care and otherwise tiresome labour a source of pleasure and solid enjoyment.

One of the most disheartening vexations that meet the young housekeeper, almost at the threshold of her new home, is the consciousness of her ignorance, and consequent inability to repair damages, remedy evils, or rectify the mistakes that every one is liable to, but which to the inexperienced are painfully annoying. They feel these vexations acutely, while an old and competent housekeeper would pass over them lightly. The girlish matron sees the responsibility—feels the full weight of her honours, knows her own weakness, and unfortunately thinks everybody else knows them, too—and will be ready to watch her uncertain, faltering steps with a critic's eye.

Take courage, poor child. Your slight shoulders will become accustomed to these unwonted burdens ere long. Old housekeepers are not half so maliciously critical as your vivid imagination pictures them. They may mischievously smile when you slip in your household cares, but they do not forget their own shortcomings and former ignorance, and, while amused at your perplexities, they recognize the far-off kinship, and pity while they smile.

"EVERYTHING NEAT AND TIDY."

"Will you please tell me how a woman, in poor health, two or three in family, six cows, and no help, can keep things neat and tidy?"

We cannot understand how any woman under such circumstances could succeed at all in carrying her burthen, if she did not "keep everything neat and tidy." Neatness should save work, not increase it. With "a place for everything, and everything in its place," and well cleaned before it is put there, one can turn off much more work, with far less fatigue, than if each article used was thrown aside anywhere, to be searched for when next wanted, and cleaned before it could be again used, consuming in the search more time than it would take to do the work for which it was wanted. Every housewife knows that if any article is set aside uncleaned, it will take more than double the time to get it in a proper condition when next wanted, than if it had been immediately cleansed after using. Knives, forks, spoons, plates and dishes, are difficult to clean if left unwashed till what remains on them gets hard and is thoroughly dried. After making bread or pastry the breadboard and rolling-pin can be washed and made spotlessly clean in less than five minutes, if done immediately; but set them aside for an hour or two, or until next day, and you will find it will take time and strength which you can ill afford to waste, to get them in working-order again; or if used unwashed, and we have known such cases, your bread or pastry will reveal the carelessness. Just so with paint, floors, windows, and each and every kind of work. If you let them pass day after day till dust and dirt accumulate in every direction—for these are industrious workers—by-and-by, from regard to your own comfort and convenience you must take a day, perhaps two or three, to repair the damages, and it will be hard work, and a great waste of time; whereas, a few minutes' dusting or sweeping, or use of a clean cloth and water, each day, will easily conquer dust and dirt, moth and rust, and you will find far less fatigue in the operation. We mention these things simply to serve as examples; the same method carried into all parts of your work will save your time and strength, and yet enable you to "keep everything neat and tidy."

"How large should I make sheet and pillow ties?"

Sheet ties should be as long as the sheet is wide, and about half a yard deep, and laid over that part of the sheet that is turned over the bed-spread at the head of the bed.

They hide the wrinkles and tumbled look of the upper sheet after it has been once slept on, and give the bed a neat appearance that is very desirable. Pillow cases may be made two and a half yards long, and from three-quarters to a yard wide, according to the size of the pillows, and spread over both when the bed is made, or cut in two pieces, covering each pillow separately. They may be made with a simple deep hem, or a hem and tucks braided, embroidered, or ruffled, according to your fancy, time, or means. They may be made of new linen or cotton, or when old sheets are too far worn out to be used as sheets for smaller beds, the proper length and width may be cut from such parts as are whole, and hemmed, tacked, ruffled, nicely starched and pressed, and used for pillow-cases. They should of course be removed and neatly folded each night, and with care will not require washing oftener than once a month. They are a great convenience, as a bed may be kept always looking pretty and neat enough to relieve you of all fear of unexpected callers, or company. When the house is small, and one is compelled perhaps to have a bed in the sitting-room, these cases add much to comfort and peace of mind.

CONVENIENT KITCHENS MAKE PATIENT HOUSEWIVES.

As the peace and harmony of the household depend in a great degree on the patience and amiability of the housekeeper, it is important that the building and convenient arrangement of the kitchen should receive much thought, and well-merited consideration. The choice of the utensils necessary to the proper performance of the work to be done in it, when the building is completed, is a prerogative of the mistress which no wise man will attempt to dispute; and in deciding on the style of this part of the house, she, more than any one else, should be consulted, and her wishes and judgment have the greatest weight.

Fourteen feet by sixteen—not including the closets—eighteen by twenty, and twenty by twenty-five, according to the size of the house, are very good dimensions for a kitchen. The first size is suitable for a small house, the other two measurements for medium-sized and quite large houses. We have, however, often worked in much smaller kitchens than the smallest of these, quite contentedly; but that was in our early days of freedom and independence, when not subjected to the caprices and carelessness of help. When compelled to submit to such incumbrances, one comes in too close contact, to find very small kitchens agreeable.

Three large windows are desirable; and for a spacious kitchen, four will make work more comfortable. If your architect refuses so many windows, attempt to secure, at least, doors half glass. If possible, have kitchen windows, like doors, open in the middle to the floor: for, more than any other room in the house, this should have free sunlight and fresh, pure air. We have no fancy for the dim, shadowy light or fashionable rooms in any part of the house; but in this department light and good oil are indispensable. Servants will be far more amiable and healthy if they work in a light airy room, and food will be less liable to be flavored with seasonings not authorized by any well-recommended cook-book. There is also another and very important advantage in these long windows; they have no window-seams upon which unfidy girls can leave soap, wet towels, or greasy dishes— which misdeeds are a grief of heart to all good housekeepers, and a disgusting sight to all who pass by.

A range or cooking-stove, should never be placed opposite a door or window if it can be avoided; for sunlight or wind, striking across them, will deaden either coal or wood fires, and thus prevent the oven from baking equally. But if this mistake is made, and cannot be repaired, the only help for it is to drop the curtains and close the doors or windows while the fire is needed.

Some kind of ventilator is important over the range or stove, by which steam and all disagreeable odours can be carried off without pervading the whole house. A perfect ventilator over the whole house is necessary, but is quite as much so in the kitchen as in any other part of the house. We know a small country house where a very small room is built on the back part of the kitchen to prevent overheating the main room. It is just large enough for the cook-stove, with narrow space for one to pass around it. The roof of this little room is carried up as high as the kitchen chamber, with a window near the top, which can be opened or shut by means of a pulley. At first we thought this a fancy, which would never repay the expense. But careful observation for a few weeks convinced us of our mistake. We gladly bow to the superior wisdom of the contractor, and were we building in the country, would select that mode of ventilating a kitchen.

It is more convenient to have the sink on the left side of the range; but, whichever side it is placed, it should be as near the window as possible, to secure plenty of light.

A "water-back" can always be connected with a range, so that hot or cold water may

be turned into the sink at pleasure; and for that reason the sink must be fitted close to the boiler.

Marble or soapstone sinks are much more desirable than wood or iron, and porcelain best of all. They are more durable, and much more easily kept sweet and clean. A large soapstone, marble, or porcelain bowl for washing dishes, set permanently at the left-hand corner of the sink, with a hole at the bottom covered with a fine strainer and connected with the waste-pipe underneath, is a greater convenience than one can realize until she has tried it. Also, a "grooved" soapstone or marble slab for rinsing and draining dishes. It should be "set" a little inclined, so as to drain into the sink. A slight moulding, about one inch high, will be needed round the edge of the "drainer," to prevent the rinsing-water, when poured over the dishes from spilling on to the floor, and also keep the dishes from sliding off.

With a sink thus furnished, no dish-pans are needed, except to wash pots and kettles. But although in the end, this is the best economy, yet the first cost cannot in all cases be afforded. In that case, as the children sometimes say, "let's play we don't want them," and be well content with a wood or iron sink; and a neat lattice, made of wire or wood, can be fitted over the rinsing-pan with little expense. It is a simple affair, and particularly desirable and useful because it compels a girl to stand her dishes upon this lattice or drainer, one by one as she washes them. This prevents the cracks, nicks and breakages, so inevitable when dishes are tumbled into a pan, one on top of the other, large and small together. This arrangement is very convenient where there is a range, when the hot water is carried by pipes into the sink and can be made to flow with no trouble, at will, over the dishes that have been washed. Even when the water is not carried into the sink by pipes, but must be brought in a pail or pitcher, these draining and rinsing arrangements are still a great saving of time and trouble.

RULES FOR MARKETING.

There are a few hints respecting the selection of articles in market, particularly meats, fish and poultry, which may be of service to some of our readers.

In purchasing beef take notice of the colour. If well fed the lean will be a bright red, flecked with spots of clear white fat, and the suet firm and white. If the fat is yellow, don't buy the meat; you may be sure it is stale, and no plausible assurances

from the butcher to the contrary should be accepted.

Ox beef is the best. Heifer beef is lighter-coloured, the fat white, and bones smaller, but the meat is not so sweet nor juicy, and certainly not so economical.

Veal should be fat, fine-grained, firm and white. If too large it will be tough, unpalatable, and unhealthy.

Mutton.—In selecting mutton seek small bones, short legs, plump, fine grained meat, and be sure that the lean is dark-coloured, not light and bright red, like beef. The fat should be white and clear. When in what is generally understood as prime condition, it is too fat for common mortals' "daily food," and not at all economical; and, to perfectly satisfy an epicure, it must be kept till too tender for an uncultivated taste.

Lamb should be small, light red, and fat. If not too warm weather, it ought to be kept a few days before cooking. It is stringy and indigestible if cooked too soon after killing. Neither lamb or veal should be taken from spit or oven till the gravy that drops from it while cooking, is white.

Venison.—In good venison the fat will be clear, bright, and thick. If the cleft of the haunch be smooth and close it is young; if close and rough it is old. By running a sharp, narrow knife into the shoulder or haunch, one can easily learn of its state by the smell.

Pork.—Great care must be taken in selecting pork. If ill-fed or diseased, no meat is more injurious to the health. The lean must be finely grained, and both fat and lean very white. The rind should be smooth and cool to the touch. If clammy, be sure the pork is stale, and reject it. If the fat is full of small kernels, it is indicative of disease.

Poultry.—The skin of fowls and turkeys ought to be white and of fine grain. See that the breast is broad and full fleshed. Examine if the legs are smooth, toes supple, and easily broken when bent back. If these signs are not found, the poultry is too old or stale. The same rule applies equally to geese or ducks. When the feet are red and hard, the skin coarse and full of hairs, all poultry may be pronounced too old for comfort.

When found necessary to keep meat or poultry longer than was expected, sprinkle pepper, either black or red, over it. It can be washed off easily when ready for cooking. Powdered charcoal is recommended to prevent meat from tainting, and some assert that "when fowls have been kept so long as to turn greenish, they can be made as sweet and fresh as ever by sprinkling with powdered charcoal an hour before cooking." It

may be that the charcoal can make meat or fowl sweet again: but, after the taint has gone so far as to discolour it, we do not believe it can ever be brought back to a healthy state, and certainly should not advise the experiment. A greenish tinge is a sure indication of decay, but that charcoal, either in lump or powdered, will arrest as well as prevent this change, is doubtless true. In hot weather it is always advisable to keep a jar of charcoal in the store-closet, ready for use if needed.

Fish.—No one article of food requires so much attention and judgment in selection as fish; because nothing else, unless it be pork, is so injurious—often fatally so—if stale or out of season.

The eyes should be bright, not sunken; the gills a clear red, not dark colour; the body stiff, and flesh firm, not flabby and slimy. Chloride of lime, it is said, will restore stale fish to a tolerably good condition; but we would not recommend any compromise. "Better is a dinner of herbs" and good bread and butter, than a stale fish, renovated, and severe illness produced thereby. The taste may be restored in a measure, but the flesh cannot be made healthful.

A good *turbot* is full-fleshed, thick, and the underside a yellowish-white or cream colour. If it has a bluish tint, and is soft and thin, it is not good.

Salmon and *cod* are known, when perfect, by a small head, thick shoulders, and small tail. The scales of the salmon should be bright and the flesh red. It is perfect only when dressed as soon as caught.

Cod should have white, clear flesh, and grow even whiter after boiling, and be firm and sweet, easily separated in large flakes.

Herring, *mackerel*, and *sardines*, are quite unfit to eat unless newly caught.

Lobsters, *prawns*, and *surimps*, should be very stiff after they are boiled, and the tails turn far inward. When they relax, and grow soft and watery, they are not in a fit condition for eating, and the smell, when at all stale, is sufficient proof of their unfitness. If bought alive, judge of their excellence by their weight and sprightliness.

The male lobster is the best, unless wanted for sauces or soups; then the female is usually chosen for the coral.

Oysters are not good unless they close firmly on the knife when being opened. If they can be opened easily, or hold themselves open in the least, they should be rejected.

Lobsters and *crabs* can be found in market at almost all seasons of the year: but they are in the best condition and plentiful only from April to the last of October.

MILK AND BUTTER.

No one should attempt the care of milk and butter who does not distinctly understand that the most scrupulous cleanliness is an absolute necessity, and any deviation from it unpardonable. This is one of the many household duties that cannot be left to the entire care of servants. The mistress herself should know how all the work belonging to butter-making must be done, from the milk is brought in till the butter made from it is nicely packed for use.

Of course, we do not mean that the labour may not be performed by the servants; but in no one department is the daily oversight of the mistress so indispensably necessary. This unfeeling oversight is important in all the combinations that belong to domestic economy. Simply giving directions, without seeing that they are promptly and exactly followed, may possibly pass for good housekeeping, but it will not enable one to keep milk properly or make good butter.

Pails, pans, skimmers, butter-prints, and churns must be thoroughly scrubbed in clean hot suds, immediately after using, so that the milk may not dry on. Keep a small, white scrub-brush, with which to scrub the seams, corners, handles, etc.; of all utensils that are used about milk, particularly the strainers of the milk-pails.

As fast as each article is washed in this way, beginning with the pans, dip them into cold water to rinse off the suds, and then set them into a tub, or large, deep pan kept exclusively for that purpose, putting in skimmers, ladders, and prints last. Then pour over all a large kettle of boiling water, and let them remain in this while the milk-pails and churn are being washed. Rinse these last, also, in cold water, and pour over them another kettle of boiling water; then, while they are being scalded, wipe the pans, etc., with clean, dry towels, and turn down on a shelf or bench out-of-doors, where the sun can sweeten them perfectly. Then proceed in the same way with pails and churn.

A tub or large pan for washing, and another for rinsing and scalding, should be kept expressly for these things, and brush, wash-cloth, and drying-towels should be marked, and never, under any circumstances, be used for anything else. Here, also, must the mistress's watchfulness be constant. If her vigilance is relaxed, there is not one girl in a thousand but will use these articles "just this once" for other purposes totally inconsistent with that perfect cleanliness so very important in this department.

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say you? It is not half the trouble, nor does it take so much time as it seems when reading. But even if it does consume time, and is a little troublesome, bear in mind that nothing is ever well done, without time and trouble. The satisfaction of enjoying the result ought to be ample compensation.

In very hot weather, if one has not a good cellar, it may be necessary to scald the milk when first brought in. Have a kettle of boiling water on the fire; strain the milk into a tin pail for that purpose, and set it into the boiling water till scalding hot; but be very careful that it does not "crinkle" or "scum" over the top, else the butter will be full of "mealy" grains, and have an unpleasant taste. We do not think the butter is so good when the milk is scalded; but the cream rises more rapidly and the milk does not sour so soon—an important consideration, when without a cool cellar or "spring-house."

In cool weather milk should never be over thirty-six hours old. It is possible that more butter may be obtained if kept forty-eight, though we do not think so; but what may be gained in quantity will be lost in quality, if kept so long. In hot weather, unless blessed with a large, cool cellar or "spring-house," milk can seldom stand over twenty-four hours. Every minute the cream remains on after the milk changes, injures the butter.

The cream is not "ripe enough" is a common remark among dairywomen. We think they misjudge often. In cold weather we churn while the cream is quite sweet, but thick, and the flavour of the butter justifies the method. In very warm weather the cream will sour, although we churn every day, and the effect in the change in the cream on the flavour of the butter is the chief difference we find between June butter and that made in the hot and sultry months of July and August; but a little extra care makes the difference scarcely noticeable.

The "Blanchard churn" is one of the best we have tried, and most convenient, as the washing, salting and working over can be almost entirely done in the churn, with the "wings" or "dasher" pressing out the buttermilk and salting more evenly, thoroughly, and with far less fatigue. We saw, last fall, at the New Hampshire State Fair, the "Bullard's Oscillating Churn," which we think will, when well known, become a general favourite. It is simply a plain long box, without "paddle" or "wings" inside, fitted to an oscillating table. The box can be taken off easily, when necessary to air it and keep the table clean. By taking hold of a "rung" or handle, at one end, this box is pushed backward and forward. The fly-

wheel on the table regulates and continues the movement. One of the excellences claimed for it is, that the continual "swashing" of the whole body of cream rinses down the sides at every stroke, so that there can be no accumulation of "dead" or half-churned cream on the sides of the churn, which, in other churns, mixes with the butter, and doubtless is the cause of the mottled appearance of a great deal of the butter found in the market. This "dead" cream contains caseine or the cheesy part of the milk, and injures the flavour, and prevents the butter from keeping in a good condition.

We do not see how this churn can fail to be one of the best. It is a great saving of cream, because that amount which, in other churns, becomes "dead" cream, never gathers in this, and all is saved, therefore giving more butter. It works just as easily when the cream becomes thick and heavy as at the first. When the cream begins to thicken, ordinary churning becomes very laborious. If very warm, it is well to put a piece of ice into the churn after the butter has come, and let it stand ten or fifteen minutes before taking the butter out. The butter-bowl should soak in cold water all night.

After drawing off the buttermilk, we throw in a handful of salt, as we fancy it causes the buttermilk to run off more freely and with less working—which, if too long continued or done roughly, injures the grain of the butter. Mix this salt gently through the butter, and pour over it some ice-water; work over gently till the water runs almost free of buttermilk. Then add what salt is needed; press it till no more water will run; bring into a compact ball, cover with a clean cloth, and set in a very cool place.

The next morning break up the butter and work it over till all the buttermilk is removed. Then stamp what will be needed for the table fill the next churning, place in a jar and cover with cold, clear brine, strong enough to bear up an egg, and cover closely. Pack the remainder into the butter-jar, pound it down firmly, fill up with brine and cover closely.

We have found that this method, carefully followed, will secure the best of butter all the year round. Most of the butter sold is ruined by the amount of buttermilk left in, making it full of streaks and of a poor flavour. No brine or care can keep such butter a week even tolerably good.

THOUGHTLESSNESS.

There are three things, at least, that are a great source of discouragement to a careful housekeeper, namely, the apparent im-

possibility to teach a servant to shut a door, to use a "holder," or to put things in their appropriate places, instead of throwing them about on the floor, table, or chairs.

When the cooking is in progress in the kitchen, it is uncomfortable and annoying to find the doors leading into dining-rooms or hall left open, and the steam and all the combinations of odours that necessarily mingle in the kitchen, pervading the whole house. When told for the hundredth time that those doors must not be left open, the invariable reply is, "I only left it open just a minute." They never remember that just that one minute is sufficient to fill the house with disagreeable odours as effectually as if left open half an hour, and that it will take more than twice that length of time to free the atmosphere.

To add to this discomfort, when the head of the house, half impatiently requires, "Can't you teach that girl to keep the doors closed?" the weary housekeeper knows she can never make him realize that "shut the door" is repeated over and over again, hour after hour, kindly, urgently, peremptorily—in every member of tone, till her soul is sick of the sound, and yet "just a minute" is the unvarying, wearisome response.

Good dish-towels of every kind are provided for dining-room and kitchen use: and with them "holders" are given to both cook and waiter, saying:

"Now, girls, if you use these towels, even the coarsest of them, to take off pots and kettles, to remove food from the oven, to take the dishes to the table, or for anything but their appropriate use, you will annoy me exceedingly."

The answer will surely be: "Oh, no, mem! Indeed I never do such a thing!" But, almost while speaking, pie, cake, or bake pans are lifted from the oven with one of these same towels, and most likely it is burned or smeared by so doing.

"Dear me, I didn't think!" is the ever-ready excuse.

There are nice, roomy closets for pots, kettles, and bake-pans; cupboards with abundant space for kitchen crockery; yet these utensils are more frequently thrown on chairs and window-sills than placed neatly and conveniently in the closets, where they can be readily found. This is so common that, whoever sits down on a kitchen-chair, does it at the risk of soiling the dress.

Nor is this heedlessness confined solely to the kitchen. It is as common in the dining-room pantry. In both departments, dish-towels are often thrown on the chairs, to be sat on by any careless body who ventures to

take a seat before seeing if the chair is safe. The next minute, or shortly after, perhaps, the same towels are used to wipe the dishes; or, worse still, laid over the bread on the hearth, or wrapped round the leaves when taken out of the pans, utterly regardless of the large, clean bread-cloths provided for that purpose, and which should be used for nothing else.

No matter how often dish-towels are washed and scalded, they can never be made fit to use on bread or meat. Cloths for both these purposes must be always on hands kept separately and under no circumstance, used for anything else. If this seems too particular, let one who so considers it take a dish-towel that has been washed, boiled, rinsed, and ironed, with the greatest care, and notice how differently it still smells from any towel that has never been used about dishes. We do not attempt to explain the reasons why such articles retain the odour, but the experiment will, we think, satisfy any one that it is not pleasant to think of their being used about our food.

Until servants can be taught to overcome such careless habits, any one quick to observe, or with a fastidious stomach, will not find the frequent visits to the kitchen, which are of so much importance, conducive to a good appetite.

And yet unceasing vigilance is the housekeeper's only safeguard. This is a lesson which many young housekeepers, or those who are unwilling to give more time and thought to their household cares than they spend in social calls or amusements, must learn in time, through the increasing discomforts at home, and the little "leaks" and "wastes" which, after a year or two of neglect, will become too apparent to be longer overlooked.

A young woman little by little wakes up to the fact that certain things that were fresh and pretty a short time ago are growing clouded, dingy, or a hole here and there appears but we seem to be accounted for by the regular wear and tear of daily use.

"Just look at this fine damask towel! How gray and dirty it is! What can have happened to it?" she says to the girl, who brings up a basket of freshly washed and ironed clothes. "And here are those heavy huckaback towels with great holes all over them, evidently not torn, but actually worn through! What does it mean, Mary?"

"An' sure I don't know, mem. They were so when they came to the laundry."

Had the lady been particular in noticing the manner in which her work was done, she might have seen her chambermaid scrub-

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bing the marble halls with these expensive towels, taking them from out the dirty clothes, to save herself the trouble of going down stairs for a regular scrub-cloth. Having seen it once, she would have probably taken steps to prevent a repetition of such ruinous work, and have saved her towels. We have seen such practices in houses where we had no right to interfere, but earnestly desired to have the mistress rouse up sufficiently to see the destruction that was going on about her. We cannot tell what can be devised to overcome the untidy and helpless habits so prevalent among servants, but are fully convinced that there can be no change until our housekeepers, as a class, are more earnest and constant in superintending their work, and their servants learn that they can no longer conceal their shortcomings.

TIME NOT WASTED.

There are many who feel annoyed at directions for unremitting watchfulness in household affairs, and think housekeepers waste time and strength if they attempt, practically, to carry out important suggestions; but we imagine those critics labour under mistaken ideas, or are of that class who believe in taking life so easily that untidiness and carelessness may be carried to any extent, and property, by such neglect, be constantly wasted, rather than have their ease and pleasure broken in upon, by the amount of care necessary to good housekeeping. To give up a ball or party now and then for the purpose of some little extra attention to home duties, or to be interrupted in the most bewildering parts of a highly sensational novel, only to correct some error or carelessness in the various departments under, or which should be considered under, their supervision, is what such housekeepers call "waste of time."

Until there is some provision by which servants can be carefully instructed and trained for the duties which they will be expected to perform as they grow older, the necessary supervision and watchfulness of the mistress will, of course, often be burdensome and perplexing, because it is so seldom that one can be sure that the most careful instructions will be carried out. An order is given so definite, and distinct that forgetfulness or mistake would seem impossible.

"Do this immediately, that it may not be forgotten. You fully understand me, do you not?"

"Oh, yes, mem; certainly."

"Well, now please repeat exactly what I requested you to do, that I may be quite sure that there will be no mistake."

And the directions are repeated correctly and quite satisfied the lady turns to other cares which, with many unavoidable interruptions—especially if the home lies in the city—may fully occupy time and thought for hours; or, it may be, a few days' absence is necessary. After some hours or days have elapsed, you say to the girl:

"Did you attend to the directions I gave you a short time since?" specifying the particular object, and a prompt "Yes, mem," is expected. But, instead, one is deafened by a storm of excuses and reasons for having forgotten or neglected the orders.

This constant watch over every department is no doubt very wearisome and harassing. If strength and other duties would permit, the mistress, if efficient, could do her own work in half the time it takes most girls to do it, because they work heedlessly, and without the exercise of any great judgment. They have never been taught that good judgment is needed in their work, and go through their labour listlessly and thoughtlessly. Their mothers before them did no better, and until the girls are old enough to go "out to service," such mothers have been their only instructors. What better can we hope for until schools for training our "help" properly for household labour have been founded and put into successful operation all through the country? While waiting for that good time, which all thoughtful housekeepers must hope is coming, there can be no very pleasant homes but through the unflinching watchfulness of our housekeepers.

It is important that they should know if the ashes are regularly sifted and removed each morning. One can hardly realize how much coal is saved in the course of the year by carefully sifting all the ashes until the knowledge is gained by watchfulness. It is too easily and quickly done to allow of any excuse if neglected. She must see also that coal and kindlings, are kept entirely separate and each neatly stored in its appropriate bin; and that the cellar is well swept and free from cobwebs. Many ladies have a great dislike to go into their cellars, as if gnomes and hobgoblins were sure to congregate there. No wonder, if kept in the condition which is too common.

In these frequent visits of care and investigation, the mistress should see that the laundry is neatly kept; that the soap is piled in the laundry-closet so as to leave passage for air to circulate and dry and harden the soap; that the starch is covered so as to exclude all dust; clothes-boiler, starch-kettle, and strainer, well dried and put in the pro-

per place ; clothes-line rolled on the reel and hung up, and the clothes-pins free from dust and mildew. If the line and pins are allowed to remain out overnight, they soon become mildewed, and the clothes, by spots and dark, dingy lines, will reveal the carelessness, if it is learned in no other way.

In store-rooms, pantries, and closets, sugar, tea, coffee, spices, sauces, preserves, fruit, and vegetables, all require oversight and attention. In the dining-room, silver, glass, and china need to be often counted, and all the "belongings" should pass under review.

The parlours being more constantly under the mistress's eye, neglect and carelessness are detected in them more readily than elsewhere. But the chambers call for constant and thorough watchfulness. The corners and edges of carpets require frequent examination. See that the chambermaid is provided with—and uses faithfully—a stiff whisk-broom (a large broom will not do the work properly) and a pointed stick to clean out the lint and dirt which naturally tend to accumulate in corners, and, if allowed to remain, will soon become hiding-places for moths.

Mattresses should be bent over like a bow every morning, resting on each end, and the windows raised, even the coldest days, that pure, fresh air may circulate through and around them. Slops can be emptied, and articles scattered about the chambers gathered up, while they are airing. By the time all the beds are thus put to air, and slops, etc., attended to, the first bed will be sufficiently aired to make up.

The "*Hartford woven-wire mattress*" secures good circulation of air ; and the hair-mattresses that should be used with them, aside from being the most healthy and comfortable, are so light as to make this part of household labour easy ; because they can be turned over and shaken with no more strength than it requires to turn over a blanket. Once a week, however, without fail, they require to be well beaten with a stick, or, better still, with a carpet-whip—a number of braided or twisted rattans fastened in a handle. This whip can be had at any house-furnishing store, and is made purposely to beat carpets, mattresses, buttoned or tufted furniture. After being well beaten, the mattress should be carefully brushed all around the tuftings with a pointed brush, such as is also used to clean any tufted or buttoned furniture.

MORE ABOUT KITCHENS.

A man knows—or thinks he does—just

what he needs in his study or library ; and, in the construction of a kitchen, he will be influenced by considerations for the beauty and artistic appearance of the house, as a whole ; with little thought, and no practical knowledge, of what will help to make work easy, and assist most toward the neatness of its performance, or the promptness of its execution. But a woman who practically understands what it is to do work, or daily arrange for others to do it, naturally realizes, more truly than a man can do, that, in building a kitchen, whenever beauty and utility are not compatible, utility must be the major, and beauty the minor, consideration.

To be sure, we see no reason why this particular apartment cannot be more tasteful and attractive, yet perfectly convenient. It by no means necessitates a rough, uncouth combination to make it all that the most fastidious and methodical housekeeper can desire. We can imagine a kitchen pretty enough for a fairy's bower—so picturesque or fanciful that to look into it would be a positive pleasure, but an intolerable torture to be obliged to work in it. And we can also imagine one as clumsy and inconvenient as if thrown together by some convulsion of Nature, that would be just as intolerable and useless for all working purposes as the fanciful style of building. But a happy medium can be secured if one will be but patient and study it out before the work of construction is begun.

Much time is wasted, and not half the efficient labour performed, for lack of more attention to the architectural design of many of our kitchens. Some are so small that one cannot but feel "cribbed, cabined, and confined," just to step inside of them. In others, one is bewildered and lost in the great "Sahasras" which are called kitchens—a wilderness, where everything is lost, and nothing can be found ; where the spider weaves her web unannoyed, and rats and mice find an abundance of waste land, wherein to build their nests, or forage for days unmolested ; where—because the dimensions are so large—servants imagine their sins will not find them out, and are therefore tempted, in hurried moments, to throw cloths, brushes, baskets, brooms, etc., into some of the new hiding-places, which always abound in such large kitchens, there to wait for a more convenient season, when, of course, they intend to put all these scattered things in their proper places.

Ah ! the sure but unfortunately evanescent repentance that will come when, wearied and hard pressed, at the close of the week, all that has been so recklessly strewed

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abroad must be gathered up and replaced! for once a week everything is supposed to have a place of its own—although, we confess, we could never understand why it is more wicked to have things in disorder Saturday afternoon, and on Sundays, than on any other days of the week. But we do distinctly understand how, by neglecting to replace at once every article as soon as one has finished using it, the work is made doubly hard. Why should it be more troublesome to reach out your hand and put a dish, a knife, or a spoon where it belongs, than to drop it carelessly, and by-and-by spend many minutes hunting it, because it is not in its proper place?

We make no pretence to any architectural or mechanical skill, yet have a very definite idea of what we esteem great conveniences, and what we should strive to secure had we any prospect of building; but will, therefore, cheerfully endeavour to answer some of the inquiries now before us.

We dislike the long, narrow, dark kitchens too often found, especially in city houses. But likes and dislikes are largely controlled in building by master-builders, who often very arbitrarily assure those who employ them that a closet cannot be made where one very much desires it, or that a stairway cannot rise by easy ascent, with broad platforms here and there for resting-places; and although one does not believe a word of it, yet being ignorant of their art, you cannot argue the point, or gainsay their statements. One finds it easier and far pleasanter to coax a husband to her way of thinking on such subjects than the architects, who are usually, of all men the most obstinate, and not always the wisest.

In our last we spoke of some desirable arrangements connected with the sink that no water can drip between, is much needed. It is better to have it permanently fastened to the wall, and made as wide as the sink—a kind of long, wide shelf or table on which to clean vegetables, dress meat, poultry, game, etc.; and, by being thus made of easy access to hot and cold water, it saves time and many steps, and, by its convenience, leaves no excuse for not having these things properly cleaned. If always well washed and dried after such work is done (as it ought to be), it is very convenient to put dishes on when washing and drying them. Then, when all are clean, they can be put in place with fewer steps and in better condition. Under the table, near the sink, two drawers are needed, with several compartments—one for polishing-materials, whitening, bath-brick, chamois-skins, and all articles needed for scouring copper, tin, etc.; the second drawer

for stove polish, and the necessary dishes and brushes for keeping stoves or ranges in good condition.

A board over the sink, extending thence the whole length of the room, and between two or three feet wide, is much more serviceable and far neater than plastering or paper. Nicely painted and grained oak colour is the best for a kitchen, we think, it is not so readily defaced and can be washed and cleaned with ease. Into the upper part of this board, hooks and large galvanized nails must be driven, on which to hang the basting-spoons, ladles, a set of skewers, cooking-forks and spoon, chopping-knife, cake-turner, gravy-strainer; but dishcloths—never! A friend suggests that a shelf above this board would often be convenient; but the great temptation it would prove to throw many untidy things upon it “just for a moment” would far overbalance all good to be derived from it.

This table should be carried from the sink up to the next wall, and as near the first window on the adjoining side as possible. There cannot be too much light on the sink or sink-table. In the corner, just where this table and the board above mentioned end, a case of small drawers, set in the wall, for salt, pepper, spice, etc., is very desirable. This, also, saves many steps, being convenient for the work in which such articles are used, and therefore more likely to insure neatness, and guard against loss or waste.

This table and the drawers should be on the left-hand side of the range, if the water-back is placed on that side. On the other side of the range, we need to have nailed a cleat, about five inches wide, and two and a half feet from the floor, supplied with strong nails or hooks, on which to hang holders, poker, stove-lifter, and fire-shovel; or, better still, instead of a cleat, or strip, have a board of that height carried down to the floor instead of plastering. If there is space on that side, a closet, large enough to hold all the iron or tin ware used in cooking—pots, kettles, frying and bake pans, etc.—is important. In this closet cleats are also needed, with hooks and nails, on which to hang frying-pans, waffle-irons, muffin-rings, and any iron or tin suitable to be hung up. Above these cleats a broad shelf is useful for smoothing-irons, starch-kettles, etc., unless one is so fortunate as to have a laundry separate from the kitchen.

At the top and bottom of all doors to such closets there should be a narrow sliding-panel for a ventilator, to be kept always open, excepting when sweeping, or building the fire, and thus secure a free circulation of air,

that the contents of the closet may be kept free from rust and mould.

This gives a very imperfect idea of the most important part of the kitchen. Should there be no room near the range for the iron-ware closet, it must be made just opposite, under the "dresser" or kitchen-crockery closet; and be sure that the ventilator just mentioned is made in the upper and under part of the door, if the "dresser" and pot-closet must be combined.

The cook likes an open "dresser," to display her tins and crockery to the best advantage. But do not yield that point; for, if it be open, it will be impossible to keep the dishes free from dust and ashes when sweeping, or cleaning out the ashes from the stove. If possible, have good sliding-doors. A door on hinges is always swinging; girls will heedlessly run against it, and many broken dishes are the result.

WASHING.

Too many housekeepers are satisfied if table-linen and the "starched clothes" are sent up tolerably clean and well polished, and make no closer examination. But to be successful in a few articles, and those of a kind that are usually supposed to be of the greatest importance, is by no means all that should be required of a laundress. It is surprising that so many housekeepers will permit such marked neglect and carelessness in the washing and ironing of the coarser and plainer articles which really constitute the largest part of a family washing. Sheets, pillow-cases, towels, underclothes, and more particularly hosiery of every description, are often hurried through the suds and rinsing-water in the most unsatisfactory manner. We think it would not make us half so impatient and uncomfortable, if table-linen, sheets, shirts, cuffs, and collars were returned to us half washed and ironed, as it would to find the commoner articles neglected; perhaps—because in the first instance the "perfect work" of patience would be very speedily accomplished, and justifiable reasons for an immediate change would be too evident to be "gainsaid or resisted."

How many housekeepers carefully examine the clothes as they come up from the laundry? How many take time to notice if the sheets have been well stretched and folded so as to bring each hem even? Are they ironed all over, or simply the upper or outside fold, which, when the bed is made, will be turned over the spread, and therefore the laundress feels it important that so much, at least, of the sheet is smoothly ironed? Are towels, handkerchiefs, and table-linen also

carefully stretched and snapped, and, the hems being laid evenly together, are they ironed and folded with neatness and precision? After a laundress fully understands that her employer means to have all her work properly done, and will not be satisfied with half-way measures, if she is worth teaching, she will soon fall into the habit of being thorough and exact.

Are housekeepers watchful that their clothes-pins and clothes-lines are not left out overnight, after the washing is done, to be ruined by rust and mildew; and do they know if the line is rubbed with a clean cloth before the clothes are put on it? If not they must not be surprised if they find dark spots from dirty clothes-pins, or a dingy stripe the whole length where their clothes hang across the line. As the inside of the article is put on the line, a careless housekeeper will not find it out before the stain has become too fixed to be removed. Of course, most laundresses soon learn if they can be careless with impunity. It is the fault of the mistress if girls learn that they can hide or cover up their short-comings. Let housekeepers teach those in their employ that they are never long unaware of neglected duties, and a better set of domestics will be the result.

It is surprising how soon even those who are called good laundresses become careless, if they learn that certain articles are not closely examined. The soiled spots on towels—the finger-marks of careless children—are so distinctly visible one can hardly imagine that they have been passed through the suds even. This neglect can be seen in stockings, more than in most other articles—because the feather-stains and dirt, in careless washing, are left almost as distinct as when taken from the feet, and soon become permanent. These may, perhaps, be thought too trivial offences to be worthy of notice; but we think them important—subtracting from the comfort of the wearer, and eventually spoiling clothes which are thus shamefully handled. We do not see how there can be an excuse for even the first offence of this kind; and if repeated we think it deserving of earnest reproof. If, after the admonition, it is again repeated, we consider it sufficient cause for prompt dismissal.

Rensing Clothes.—There is generally more carelessness in rinsing clothes than in any other part of the laundry work. The soap may be perfect, the streaks and spots faithfully rubbed; but if the articles are thrown into the rinsing-tub, barely covered with water, and hastily passed through it, no

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laundress need look for any great credit for her labour.

The rinsing-tub should have a generous supply of water. The blueing—not a great deal—should be carefully stirred in, and not many pieces put in at a time. Each article needs to be vigorously shaken up and down in the water, and fully opened, that the water may flow freely through every part. Then, having passed it through the wringer, shake it out and hold up to the light, to be sure that all spots or dirt are removed. Put no pieces into the basket just as it comes twisted out of the wringer; but shake it out, and pass at once into the second tub of fresh, slightly blueed water, to be again rinsed with the same care and thoroughness. If there are tubs enough to spare two for the last rinsing, it is well to leave clothes soaking in them till all the white clothes have been passed through the first rinsing-water. Then, in the last rinsing, be sure and leave nothing in the "twist" from wringing, but shake out each piece before throwing into the basket, and hang it up as soon as the basket is full. Clothes should be on the line as quick as possible after the last wringing, or there will be danger of some yellow streaks.

If possible, clothes should be dried in the open air; but if very windy or freezing, they ought not to be starched till they have been dried and brought into the house.

Clothes must not be thrown carelessly and unevenly upon the line, but well snapped out, and hung up straight and smooth. Blankets, bed-spreads, sheets and table-linen particularly require to be thus carefully hung up, bringing the hems or selvage together straight and true, and pinning strongly to the line.

These minute directions may seem trivial, and, perhaps, whimsical, but the wisdom will be proved by the ease with which clothes thus treated can be ironed, the pleasure experienced when one sees them, neat and even put in their proper places, on bed or board, and we think clothes thus attended to are so much more durable that the most sceptical cannot but see, after a little experience, that it is good economy.

To wash Flannels.—White flannel may be kept soft and without shrinking if properly washed. Put sufficient soap into boiling water to make strong suds, and then put in the flannels, pressing them down under the water with the clothes-stick. When so cool that one can bear the hands in the suds, rub the articles carefully, and when well cleansed wring with the hands. If you put flannels or blankets through the wringer the nap rolls up into hard knobs, and makes the

flannel harsh and unpleasant to the touch. Wring as dry as possible, snap out, stretch and pull each piece as it is wrung, so as to keep the original size, and this done throw them into another tub of boiling water, into which some French blueing as been thoroughly stirred. If the first suds is strong enough the flannels will retain sufficient soap for the rinsing water. Shake them up and down in this last water with the clothes-stick till well rinsed and cool enough for the hands. Then wring once more quickly, snap well and pull into shape, on a good, bright day, and with a brisk wind if possible.

It is well to wash but one piece at a time put it into the second tub, and place the first suds over the fire to keep boiling hot, until ready to wash the second. Keep the rinsing water hot in the same way while washing the second article.

When flannels are about two-thirds dry bring them in. Snap and pull again, fold as true and evenly as possible, and roll up hard in a clean towel for a little while, and then iron, or rather press till dry.

Never wash flannels in cloudy or stormy weather, and always iron after being folded and rolled not over half an hour. If they lie long they will shrink. This is not easy work; but if these directions are followed the result will be satisfactory. Blankets washed in this way may be kept soft and white till worn out, instead of the harsh, gray, dirty-looking things one or two careless washings will change them into.

Scorched Linen.—Peel and slice two onions, extract the juice by pounding and squeezing; cut up half an ounce of fine white soap, and add to the juice also two ounces of Fuller's earth and half a pint of vinegar. Boil all together. When cool spread over the scorched linen, and let it dry on; then wash and boil out the linen, and the spots will disappear, unless burned so badly as to break the threads.

BUSYBODIES.

A young friend preparing to begin life with the man of her choice, but with very limited means, rather than wait for the slow, uncertain process of first "becoming rich enough to marry," accepted the position cheerfully, like a sensible woman, fully aware from the first that she would be obliged to work hard, keep no help, cook, wash and iron, scrub, make, mend, and contrive to "make a little go a great way." She has now passed eight years, in which neither party has once regretted that the "twain became one flesh." Two little ones have during this period increased her cares,

but also doubled her joys. Then a sister dies in a distant and yet unsettled part of the country, leaving two boys of six and nine. Without hesitation or fear, on account of the additional labour and care which must in consequence fall upon her, she sends for these orphan-boys—born in the backwoods—untrained and uninformed in mind and manners, to share with her own children equal care and affection; but exacting from them, in return, equal respect, obedience, and helpfulness.

Now, this lady says she tries to live and act in a Christian manner, training and governing her children as far as possible in accordance with the teachings of the Bible; but complains that she is surrounded by neighbours who interfere, and she finds it hard to be patient under this unwarrantable supervision. One criticises the manner she dresses her children; another is distressed that she sends them to school so young; a third censures her for working them too hard; a fourth thinks she favours her own children, to the neglect of these adopted orphans. Thus watched, and every act and word that can be caught up reported through the neighbourhood, she has been annoyed and irritated "until," she writes, "I can endure it no longer, and run to you for advice and comfort."

It is greatly to be regretted that there are in almost all neighbourhoods "meddlesome Matties" who spend their whole time in watching the affairs of others. It would be a blessing to any community where such nuisances are found, if there could be some power to compel them to employ the time they waste over their neighbours' business and actions, in hard labour. But they do more harm to themselves than to you, my friend. With a good husband, healthy children, and all the work you can do, you can hardly have leisure or inclination to make yourself uncomfortable over idle gossips.

But we can not blame you after all. It is necessary to be well seasoned to unjust or unauthorized criticism, before any one can pass on unmoved, when neighbours, with whom it is desirable to live peaceably and affectionately, can find no better employment for their time than in making injurious remarks, and attributing wrong motives to every act which they do not fully understand. But when satisfied that this is the character of those by whom you are surrounded, we know of no way but to keep aloof as much as possible from such people—for a meddler is of all characters the most unsafe. Be always ready to repay their wrong acts by kind ones, when needed; but allow no intimacy. A few good and righteous

persons may be found, even in such neighbourhoods, to redeem them. Endeavour to put yourself in communication with these, if you have an opportunity; or, if so situated that it rests with them to take the initiatory steps toward an acquaintance, wait patiently until they learn your true character—and take care that they find it such that they will seek an introduction themselves.

Meanwhile, you have your home. Do not worry about an annoyance that is common to all. Satisfy your own conscience, your husband, and your God, and you can live very contentedly without much society, until you find that which is congenial, and given voluntarily.

All the best society that earth can furnish can never be productive of half the real happiness which one can and should find at home. It is better that children should not be so much secluded as to grow up bashful and awkward. Yet, of two evils, we should much prefer that to the bold, unshrinking manners, so offensive, and so common in many young children, in these progressive days. The awkwardness and shyness they will soon outgrow; but habits formed by unsuitable associates will cling to them through life.

Simple and unsophisticated little children are very scarce; therefore, if you find gossiping, intrusive neighbours, too troublesome for your endurance, withdraw from them, if only to keep your little ones uncontaminated. Your own home joys and duties will more than compensate you for separating yourself and children so much as possible from such undesirable companions; and, in any case, a small, well-chosen circle of acquaintances will be far more enjoyable and improving than a large, promiscuous one; and, beyond all comparison, better for those committed to your care. This secured, endeavour to banish all anxiety and irritation for what another and most insignificant class—the meddlers—may say of you, or your affairs; only be watchful and prayerful for your children's sake and your own, that you give no real occasion for harsh criticism; then the words of the foolish will be but idle wind. Let them, like the winds, pass and be forgotten.

WHERE IGNORANCE IS BLISS, IS IT FOLLY TO BE WISE?

"You make but a short tarry in the country," said one gentleman to another, as they entered the cars on a hot day a short time since.

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"Yes, I just ran away to get a breath of country air."

"It is a great blessing to escape from the city this very trying weather, and enjoy the coolness and freshness of this pure air. One seems to lay in strength and health for fall duties by these short periods of rest. Are you fond of the country?"

"Y-e-s. For a short time. Can't say I should be content to remain long, however. A day or two at most will quite satisfy me. There is much said about the pleasures and superior comforts of country life, at least in the summer. I don't exactly see it. As far as creature comforts are concerned, I certainly secure better fare, finer vegetables, more desirable meat, poultry and fish, and far more enjoyable accommodations, with less effort, in the city, than I ever found in the country. The corn is miserable—nothing, in fact, but field corn, I think, whereas our city markets supply the best and sweetest. To be sure I had some very nice peas yesterday, for a wonder; but generally, for some reason I cannot understand, all the vegetables one gets in the country have a disagreeable, earthy taste, that the city market-gardeners manage to get rid of."

"I am surprised at what you say. I never fail to find the sweetest corn and peas, the finest vegetables of every description, far better than I can possibly get in the city; and then if there were no other advantages, we escape the mosquitoes."

"Yes, I know it is claimed that there are none of those annoyances; but that claim is not allowable. I find nothing in the country that can at all compensate for the loss of luxuries and superior comfort that I secure in the city. The beds are generally detestable—the lights an abomination—dirty, greasy, smoky lamps, or the feeble light of a country dip, besides the trouble of keeping them in order. We avoid all this in the city. We have only to light the gas, and there is an end to all that trouble."

The cars starting just then, we lost, in the rattle and confusion they made, the remainder of the conversation; but what we had heard furnished food for reflection for some time. "Where ignorance is bliss 'tis folly to be wise," is an old, but we think a very false, idea. If we knew where this city-worshipper passed the few hours he spends in the country it might satisfactorily explain his erroneous impressions. But we think we can give a pretty close guess. He probably stays at an hotel, where all the vegetables are bought in the market and carelessly cooked; or it may be at some

friend's, who, having no garden of his own, is compelled to purchase his provisions from the same source; or, if freshly gathered, they are left in the hot sun, or hotter kitchen, to wither and grow stale, and then have their ruin completed by the ignorance of the cook, to whose care they were consigned.

There is nothing in the culinary department that requires so much care and watchfulness from the time they are gathered till they are ready for the table as vegetables, and nothing can be more easily cooked, and cooked right, when once the proper manner of preparing them is thoroughly understood, that is, if one can have access to a good garden, where such things as deteriorate by keeping can be gathered the same day they are to be eaten. If the vegetables of which this man complained were stale to begin with, and then badly cooked—all boiled together, as is common in many hotels, and as some farmers' wives are content to cook them—we have no doubt that more palatable viands could be procured at a good hotel, or in his own family in the city, and certainly not those that can be as nutritious and safe, as in the country. The remark that "somehow all the vegetables one gets in the country have a disagreeable, earthy taste the city gardeners manage to get rid of," reminds us of the city lady who dismissed her converted milkman, because there was a nasty yellow scum on his milk, so different from the clear, blue-white milk he had formerly served her with.

Perhaps the earthy taste complained of in the country vegetables could be accounted for by a similar explanation: they were like pure milk, so much richer than the stale, tasteless things found in city markets that to a city-nurtured palate the taste was foreign and mysterious.

A few rules for gathering and preparing vegetables in the country may be given, which, if carefully observed, will secure their being brought to the table in an excellent condition, and eaten without one murmur of dissatisfaction.

First be sure that they were raised from the best of seed. It is useless to expect good vegetables unless they spring from the most perfect and best variety of seed. "Do men gather grapes of thorns or figs of thistles?" Those who cultivate but a few acres simply for family use, having learned the importance of choosing their seed with care, are every year becoming more and more particular in their search for the finest varieties. More depends on this than farmers have been accustomed to think; but seeing what can be done by amateur gardeners through care,

and reading the success of other experiments, they are giving much more attention to this than was customary in former years. The result is that there is no longer any excuse for having a poor article brought from either your own garden or the market. It is the length of time they have been gathered and the manner in which they have been prepared, that must determine the character of vegetables.

All vegetables are injured by lying exposed to sun and rain; but corn, peas, fresh beans, asparagus, and lettuce become perfectly worthless. They should be gathered while the dew is yet on them, brought to the house, and placed at once in a cool place where the sun will not strike upon them. It is better to leave corn in the husk, peas and beans in the pods, until it is time to prepare them for cooking. Then watch that they are not left long in water; if, indeed, you cannot avoid washing them entirely. Corn when taken from the husks needs no washing; simply remove all the silk. If there is a black or rusty spot on an ear of corn, reject it entirely; it shows the beginning of disease.

It improves a mess of peas, adding greatly to their sweetness, to boil the pods, after shelling, about fifteen minutes in the water you boil the peas in. For this purpose, it is necessary to pour cold water over the pods, to remove dust or minute bags that may have been upon them. Wash quickly, and then leave them to drain before shelling. The peas, of course, after this need no washing; neither do beans. Asparagus should be washed quickly, to remove all dust; but must on no account be left in the water a moment after it is clean. As soon as washed put in a colander to drain, and then over the stove to cook as soon as you can. All vegetables should be laid in the saucepan in which they are to be cooked, with sufficient salt to season sprinkled over them; then boiling water poured on, and the whole brought to a boil immediately, else they become of a brownish colour and look very uninviting. The salt, either put on them first, or the water salted before they are put in, prevents the colour changing. Then boil, or a still better way, steam them for the proper time. Twenty minutes for asparagus, peas, and corn, is long enough, never over thirty minutes: when so old as to need longer cooking, they are too old to use at all. Fresh beans require longer time, unless very young; from three-quarters to an hour will be necessary.

All vegetables are much sweeter and fresher when steamed, particularly if you use one of the "Rumford boilers" or "Fer-

ris's cooker," where they are inclosed in a tightly-covered pan, or saucepan, so that neither water nor steam can touch them, but the water boils underneath the dish, cooking by the heat. In this case, the seasoning, and just as much water as is necessary to take up with the vegetables, should be put with them into the saucepan—not a drop more. You thus secure all the sweetness and juices of your vegetables, without weakening or destroying the flavour. But if you boil them, use as little water as possible.

We think if a few dishes of country vegetables, gathered and cooked in this manner, were set before those who imagine they find equally good supplies in the city market, they would completely change their opinion. This is hard on those persons whose home is, and must be, in the city. But there is a remedy even for them, if situated so that they can, either by rail or carriage, ride out a few miles to the market gardens, and buy their vegetables direct from the field where they grow. In this way they can have as fresh food as those more highly favoured, whose home is in the country. But there are many who cannot afford to do this, or have not the time, and in these cases their ignorance is a bliss from which it would be folly to try and awaken them.

MUTUAL RESPECT.

When ladies meet together, it is a very common thing for them, in a half-jesting manner, to speak slightly of their husbands, as if they thought, "We are the people, and wisdom will die with us."

"Oh, dear! what can be expected if one trusts an errand to one's husband?"

"Who ever heard that a man could put anything in the right place!" etc., etc.

Of course the listener assents, and at once proceeds to corroborate the assertion by detailing her own more trying experiences—all in good nature, to be sure. They are the happiest, most cheerful company of martyrs that ever was seen. Each wife would be ready for a battle in a moment, if by her remarks any one was led to imagine that this same troublesome, inefficient husband was not as near akin to the angels as can be expected in mortals. But it must be confessed that a listener, who sits by for an hour, on boat or car, in an hotel or at a social gathering, can hardly fail to decide mentally that husbands, at best, are but troublesome comforts, needing a watchful guardian to furnish constant advice, admonition, or reproof.

We recall a scrap that was handed us far back in early youth, entitled, "*Respect due*

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to Wives," which ran something like the following :

"Do not jest with your wife on subjects that may wound her feelings. Remember she treasures every word you utter.

"Do not speak of great virtues in another's wife, to remind your own of a fault.

"Do not treat her inattentively in company; it touches her pride, and she will not respect you more or love you better for it.

"Never upbraid her in the presence of a third party. The sense of your disregard of her feelings will prevent her ever confessing her fault.

"Do not be stern and silent at home, and remarkable for sociability elsewhere."

We remember thinking this excellent advice, and we have not lost our belief in it, knowing it is often greatly needed; but we see many reasons for believing that wives need these cautions quite as much as their husbands.

Perhaps it is the perversity said to be inherent in woman's nature, but we must acknowledge being so far behind the age as to be guilty of a little sympathy and feeling for husbands, and believe they are also entitled to respect and delicacy. We would like to ask some good wives, in a quiet, unobtrusive way, if we could, a few such questions as these :

"Do you never jest with your husband upon subjects that you are sure will wound his feelings, and do it purposely to hurt him a little, by way of retaliation, 'to pay off old scores'?"

"Do you never tell him some great excellence in your friend's husband, to remind him of faults in his own habits or character?"

"Do you never treat your husband inattentively or impertinently in company; while you are cordial and polite to other and less noble men?"

"Do you never blame him impatiently in the presence of a third party? What woman is more sensitive to censure than a husband in the presence of others, when it falls from his wife's lips? He may be too proud to show or speak of it; but do you believe he forgets it?"

"Are you never cross and silent in your own home, with no one to entertain but your husband, but full of life, and wit, and amiability, in company?"

While it is right and just that husbands should take these suggestions to heart, and endeavour to augment the joys of home, should not wives also listen to like truths and profit by them? Are we not equally blameworthy? Ay! more so, for home is our kingdom, where we may reign supreme

if we hold the sceptre with a gentle hand, and with the law of love and kindness ever on our lips.

We have known young people begin life with every promise of perfect happiness, yet make entire shipwreck of all by their own unguarded words, impatient looks, and unregulated temper. A talent for spicy and brilliant repartee may enliven a party, give zest and piquancy to social intercourse, and endow its possessor with a certain position, enviable or otherwise; but in the home circle it is a dangerous gift, and unfortunately one more frequently bestowed upon the wife than upon the husband.

We have often recoiled as from a blow, when hearing those who should be one in heart draw comparisons prejudicial to one another, and complimentary to others, prefaced with some stinging remark. Do they remember that in marriage they take each other's honour in keeping to cherish or destroy; and that God has made the bond so inseparable that all honour bestowed on the one passes over and is shared by the other, and all disgrace or error that militates against the one is equally injurious to the other?

There is much said of injustice to women—of her slighted feelings, and her rights ignored—the possibility of her attaining literary eminence or being equal to man being scoffed at, and her efforts to elevate her sex met with ridicule and contempt. Now, we are not indifferent to any work that has for its aim the elevation of woman, but we are often mortified at the snappish manner that is manifested by some who cannot speak of "woman's rights" without a tart and vixenish fling at man.

Our fathers, brothers, husbands, sons—are they not bone of our bone, flesh of our flesh? If we press forward for the prize which may place us side by side with these dear relations, why may we not work hand in hand with them, instead of attempting to be on the defensive or aggressive? We cannot think that the other sex—to whom we belong, and who belong just as truly to us—will attempt to bar our progress in any efforts to rise, if we retain at the same time our own individuality, the character of true, gentle, loving women—a much more noble type of womanhood, and far more likely to gain the end sought after, than that imperious, fault-finding kind, which will only bring us reproach.

We are fully aware of all that is said of man's rough, abrupt, overbearing ways. There is much truth in it; and it is not at all attractive, or to be excused. But, since the days of old Queen Bess, perhaps by deal-

ing honestly and impartially with ourselves, we might find enough of the same qualities in our own sex to establish our claim, at least, to sisterhood, if not to equality. But admitting that these are purely machine elements, which, find no response in our own character, can we not learn a way to conquer and eradicate even these uncomfortable and undesirable characteristics in men?

When the storm descended in great wrath the traveller wrapped his cloak more closely about him. But the wind caught him and roaring furiously, rocked him, to and fro, whirling him like a feather along the road, in vain endeavours to tear his cloak from about him. He only hugged it all the more closely, and defied the storm and wind. But when the sun came gently and noiselessly to him, the iron will and sturdy frame that battled so successfully with the rough and boisterous tempest, bowed down before the genial, loving influence, and cheerfully acknowledged his conqueror.

And so may every wife, if she will when she first enters the married life, assert her power and secure a most willing loving subject; where arrogance and impatience will but bring her a rough and stubborn opponent.

We are aware that half of the seemingly good natured complaints and assertions that are so often re-counted where two or three women are met together are not meant kindly, but only a sportive way of making and keeping up a sprightly vein of conversation.

But there really is no wit in it. It is a bad habit, and may lead to unpleasant consequences. That which is often repeated in sport may, in time, become so familiar as to leave the impress of reality; and before the wife is conscious of it, the tiny blemishes in her husband's character may have developed, through her imagination and oft-repeated words, into serious faults that portend much unhappiness. The best care we can recommend is for the wife to turn resolutely from those shortcomings that look like faults in her husband, and honestly take an inventory of her own shortcomings and mistakes. She will need no magnifying glasses to find plenty of them. Having found them, let her as honestly place them side by side with what she thinks wrong in her husband, and perhaps she will not feel inclined to carry the investigation farther, but rest content, and bless the union which God has sanctioned, and will bless if she does well her part.

HOW SHALL WE DRESS?

During the past three months applications for assistance have been painfully frequent. To be sure, such calls are always numerous; but the character of the applicants is widely dissimilar from any former experience.

We often see on the door-step two or three ragged, stony, untidy women, laughing, talking, careless and lazy; but the moment the door is opened their whole demeanour changes. The look of great distress flashes so swiftly across their faces that one can scarcely determine when the laugh ceased, and the doleful crawl began. We are bewildered by a well-learned and rapidly-uttered statement of misery—"Five children without food, clothes, or fire; husband abandoned, or dead," etc., etc.

Listening to this jargon, all sympathy vanishes, and we grow cold and hard-hearted.

But of late, although the number of regular beggars has not diminished, there are numerous cases that are exceedingly sad. Many come to us craving the bare necessities of life, who a few months since possessed all that they could reasonably desire. The financial disasters that have swept over the land, wrecking so many, have overtaken them. Men of fine business talent, well educated, suddenly find themselves bereft of everything; wealth which they thought secure taken from them, their wives and daughters compelled day by day to relinquish one luxury after another—palatial homes, rich attire, fine equipages, and all the ease and pleasure they have been accustomed to look upon as indispensable has departed.

Step by step, not luxuries alone but comforts disappear. At last comes the bitterest trial, when the husband and father roams from place to place seeking work, and finding none, and the debilitated wife and children are ere long compelled to go from door to door in an equally unsuccessful search for food as well as work.

And how many times have women with wailing infants in their arms, or half-starved children clinging to the flounced or over-trimmed skirt—the last remnant of departed splendor—stood before us begging for food! Having led a life of ease—ignorant of every kind of work, superficially educated—when this financial storm has swept every possession from their grasp, and they find themselves sinking lower and lower day by day, till starvation stares them in the face, what is left for them but beggary? The accessories of fashionable dress never appear half so sadly indignant as when seen.

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at our doors under such circumstances; knowing, as one does, that these poor sufferers must cover themselves with whatever is left to them, however inappropriate it may seem.

We have just received a letter inquiring how a lady with a moderate but comfortable income can dress neatly and becomingly, and yet avoid extravagance?

Such inquiries are signs that the present financial depression is working out good results, which, though for the present not joyous, will teach our young people that there is quite as much real happiness in industrious avocations as in frivolous amusements or fashionable entertainments. These lessons will also, if rightly impressed, show young mothers the importance of early training their children to habits of industry, and instructing them in all useful pursuits.

If study and work are united, receiving an equal share of attention, our next generation of young women will be far more happy than the last—for they will be more useful and beloved; and should sorrow and reverses and should sorrow and reverses come, they come, they will be better equipped to meet and overcome them.

In making purchases it is economy to select as good articles as one's income will warrant; for there is no saving in buying anything simply because, it is cheap, unless it is also good and serviceable. To buy a needless and flimsy article because the price is unusually low is waste, not economy.

For daily use the dress should be chosen with reference to the work that must be done while wearing it. Make it neat and comfortable for such work without regard to style, unless, by some unusual freak, fashion may have adopted something simple and convenient. To see girls sail through a kitchen or bend over the wash-tub in a trailing wrapper, sweeping the dirt from the floor or soaking in the suds, should prevent more sensible women from giving the warrant of their example to those under their influence.

None should marry who cannot begin life with enough to enable them to dress with neatness, modesty, comfort and good taste, without unduly encroaching on their income. No article is cheaper for being ugly. First be sure of the price, then examine the quality of the goods to be purchased. These two points being found satisfactory, every wife, for her husband's sake, and for her own, should select the pattern and colours which are most becoming to her size, figure and complexion. Of course the husband will take pleasure, when selecting his own wardrobe, in being equally observ-

ant of his wife's preferences and taste. It betokens a cloudy atmosphere when either becomes indifferent to the appearance of the other.

Ginghams and calicoes are the most serviceable for working or morning dress, because they can be washed and made to "look amais as weel's the new" every week, and any unfortunate grease spot on these fabrics can be easily removed by skilful washing. In cold weather, if it is necessary to have warmer dresses than calico, alpaca or serge, although more expensive in the first cost than some of the many varieties of woollen goods now in market, yet being more durable, and less easily defaced, is really in the end the most economical. The less cotton there is in woollen fabrics the longer they will last without looking shabby.

If a person must be much in the kitchen, or finds it necessary to attend closely to the cooking, woollen dresses are so difficult to clean that if they are used, it is prudent to have a long sack apron, made with sleeves, reaching almost to the bottom of the skirt. Raise the dress and skirt beneath the apron by means of a dress elevator, and, when the work is done and the apron removed, an alpaca or serge dress will be found in good condition, and perfectly appropriate for an afternoon, or walking dress.

In summer many kinds of cambrics, muslins, lawns, or piques are pretty and inexpensive to use when the rough work is finished, and if made simply are always in good taste; but on no material do ruffles or puffs so soon become untidy as on thin fabrics.

If one sometimes longs for just one really fashionable dress, which cannot properly be afforded, this fact should yield some comfort: namely—that about every six or eight years this freaky goddess, tired of her usual absurdities, astonishes her votaries by introducing some extremely neat and tasteful style, sufficiently economical to warrant those in moderate circumstances in free indulgence for a season. One has only to wait a few years to be fashionable without being perplexed by conscientious scruples. But follow fashion only when she offers that which is within your income as well as that which is in true taste. Always be her mistress—never her slave.

It is commonly thought that one silk dress at least is indispensable. We see no pressing necessity for it. Any one can be truly respectable without even a silk dress. It may be a gratification, and, if the first expense may be incurred without hazard, it is quite desirable, and not extravagant. But never buy a cheap, flimsy article merely for

the pleasure of wearing a silk dress. After wearing such a silk a few times, it becomes very unsatisfactory, and its owner feels defrauded of the pleasure anticipated by the possession. A good silk—black, or of fast colours—may prove more economical in its appropriate use than almost any other material, because if cut with care and judgment it can, when defaced, be turned, made over, and remodeled almost indefinitely, and always look well—that is, neat and respectable—after each change; but woollen materials do not bear many transformations without looking old and dingy.

When a silk has done duty as a "best dress," with skilful modifications it can become a pleasant home dress, and, when that term of service expires, it may descend to the children or be used for trimmings or linings. But in buying a silk count the cost from the beginning to the end. If made in the present style, no silk, however good, can serve more than one turn: one defaced, whether by accident or wear, it is henceforth good for nothing but to be thrown aside with other cast-off finery, because the material has been so wasted in endless trimmings that there is nothing left for repairs.

Our American silks are the most enduring and economical of any kind, and one dress will outlast two or three of other materials, unless it can be those very heavy silks beyond the reach of persons in moderate circumstances, costing from six to eight dollars a yard. The Hoboken black silks have much of the lustre of the best class of imported silks, but are much more expensive than the Hartford silks (Cheney Brothers). Two years since the Hartford silk lacked the lustre of the imported, or the Hoboken, resembling more the Irish poplins. We have had no occasion recently to examine any samples, but hear they are constantly improving—securing more lustre every year.

These silks wear wonderfully well. They never crack, and the only objection we know of coming from those who prefer change to durability is, that they never wear out, and therefore furnish no excuse for buying a new dress. The Hartford black and white striped silks are exceeding rich and handsome, and the coloured silks (fast colours) of every shade are of excellent quality. Thus one can have one of Cheney's Hartford silks, black, or black and white, or in colours of every hue, for two dollars a yard, surpassing any other silk we have ever known for durability, costing no more than our best woollens, and much more lasting. To these excellences we may add that they can be dyed over and look almost as fresh and new as when first purchased. This last is a recom-

mendation we cannot safely claim for imported silks. For persons whose coffers are not bounteously filled, no dress can be more desirable. We have given these silks of Cheney Brothers, both black and coloured, a faithful trial, and know that this statement can be trusted.

SEA-SICKNESS—ITS LESSONS AND REVELATIONS.

There never was a pain so acute but some one had the only "ready relief" to offer—the only infallible remedy. There never was a nerve so sensitive that a "sovereign balm" was not at once recommended; and if not accepted with unquestioning faith, why, then, the suffering was, of course, all your own fault. Sea-sickness is no exception to this rule. A sure preventive is tendered by a multitude of kind, sympathizing friends; yet no two agree. It is impossible not to be wonderfully amused at the widely dissimilar or contradictory—but each one certain—remedies prescribed, even if so sick that we can only "grin horribly a ghastly smile."

"Eat a good, square meal when you first start. If, at the commencement, you have your stomach well fortified, you are not half as liable to sea-sickness."

"Live very simply for some days before going aboard, and be sure to take gentle but effective aperients the day before you sail. You will have your system in a much more healthy condition, and be fully able to resist the sea."

"If at all sick, take champagne freely. It gives tone to the stomach and subdues nausea."

"Whatever you do, on no account touch champagne or wines of any sort. They will surely give you an acid stomach, inducing sea-sickness in its worst form."

"Take a cup of strong coffee, without milk or sugar, before rinsing, and you will be surprised to find with what comparative ease you will be able to dress. Go at once on deck; 'make an effort,' no matter how badly you feel. Once there, you will be all right. Keep on deck—out of your berth all day, and as late at night as you can."

"Do not touch coffee on shipboard. It will make you bilious, and insure the evil you are hoping to avoid. If at all nauseated, keep quietly in your berth all day. If not too cool, have the doors and windows opened; but on no account attempt to rise."

"There is nothing better than lemons. Keep one in your hand, and taste a little of the juice now and then: it will refresh you and settle the stomach. But let oranges

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alone entirely; they will not digest easily, and will make you bilious."

"Reject lemons altogether. At first they may seem pleasant and refreshing, but will only increase your discomfort; but oranges are nourishing as well as palatable, and if eaten freely, will prove highly beneficial."

"Take soups, highly seasoned. The pepper and other seasonings will warm and invigorate; but avoid broths, gruels, etc."

"On no account venture on highly-seasoned soups. They derange the stomach badly, are too heating, often causing inflammatory symptoms. And leave all meats alone; but chicken-broth, oatmeal gruel, and the like, are simple, easy of digestion, and quieting to a sick stomach."

"Eat as much meat as you can, even if the stomach rejects it. You need strengthening, and though at first it may annoy, you will find that you arrive at a settled, placid state of body and mind much sooner than if confined to light, substantial food, like gruel, broths, etc."

"Deny yourself all kinds of meats, gravies, and condiments, through the whole voyage, even when entirely free from nausea. One enters upon his travels through foreign lands and climates in a much safer condition if, while on the water, after, by sea-sickness, the stomach is thoroughly 'swept and garnished, he still continue the remedial process of a light, simple diet."

And so all kindly attempts to sympathize and advise, but each one give directions utterly dissimilar. "When doctors disagree, who shall decide?"

Of course we have our own ideas of what is the very best mode of procedure; but are not sure that what is beneficial for us, personally, would be accepted by a large majority. There is but one general rule which may be accepted with the greatest confidence. Never venture on the water at all; and then, old and well stricken in years, you may be gathered to your fathers without having experienced the discomforts of sea-sickness. That is the only security. A person may cross the ocean many times, in all kinds of weather, and return triumphantly, making himself merry over the discomforts of others; but "let him who thinketh he standeth take heed, lest he fall." In an hour when he is most confident sudden disaster may overtake him, and the most skillful physician would hardly attempt to explain the reason for the unexpected calamity.

A severe wind or storm could not have been the cause, for many a time, when the sea rolled "mountains high," when the ship rocked and quivered in every timber, and the wind rent the sails like shreds of paper,

and shivered the masts like glass, he has walked the deck exultant, viewing the wild commotion of waters with head erect, and cheek in the full flush of health, saying defiantly, as we once heard one remark:

"The ship may be wrecked, but you can't scare up a storm which will upset my stomach, anyhow."

Take care! the voyage is not yet ended. "Let not him that putteth on the armour boast like him that taketh it off."

"No fear for me: I couldn't be sea-sick if I were to try."

One, two, three days drag by, and still this boaster is invulnerable. Where all others are so miserable, it is provoking to see the mocker pass unscathed. Another night of wind and storm, and in the morning the weak and languid victims of the sea's relentless, arbitrary power miss the loud, jubilant greeting which, in their nervous condition, has been somewhat exasperating. Who is this, outside the saloon, leaning for support against a pillar—pale-faced, lustreless-eyed, with drooping head?

"Can this be haughty Marmon?" "Served him right!" is the irritable feeling—but suppressed, it is to be hoped, before the utterance; for a common trouble should make the heart kind, and restrain the tongue. The right hand of fellowship, in this community of misery, is extended, and the hitherto unconquered meekly accepts the pledge.

We do not undertake to explain this strange vicissitude of seafaring fortune, but are inclined to suppose that, unconsciously, the system may have been in a somewhat disturbed condition just before this particular voyage, and the storm and wind, acting as physicians to the patient, furnish a remedy which, though "at first not joyous, but grievous," will in the end work out a more peaceable condition of the body, bringing the bile into subjection and establishing the health.

If our advice were asked, we should say, bring to your aid all the good sense and quiet judgment you possess, make them your prime ministers, and act up to the light imparted by these counsellors. If you attempt to follow the advice of every one who, passing, stops to sympathize, it will work you woe assuredly. In our own case we should fight the invader, resisting to the uttermost the lassitude that settles over one the moment that nausea begins.

Reject the berth, and as long as there is power to sit up, refuse to lie down; for, though a recumbent position may restrain the sickness somewhat, and, to a great degree, prevent vomiting, yet the strength

gives out sooner, and we are not at all sure, unless it proceeds to great excess, that one is wise to wish to resist a remedy that is far more beneficial in the end than the doctor's ipecac. As far as possible, we should keep on deck, where fresh air can at all times be secured, and make no effort to eat, when sure the stomach will reject the very first mouthful. What is the use of torturing one's self by the vain attempt?

Do not look cross and forlorn. It makes others uncomfortable, and only increases your own disgust with yourself and everything else. Do not whine and draw down your mouth in a grimace, suggestive of a drug-store. Laugh, talk cheerfully as long as your breath will allow, and when that is impossible, sit still and be patient. As soon as the throat relaxes enough to swallow, a few sweet-water grapes are very cool and comforting to most patients; and, when at all possible, a quail or pigeon, if there are any on board, or, next best, a chicken, carefully broiled and seasoned with pepper and salt—no butter—may be accepted by the unruly stomach when stronger meats, gravies, soups, and gruels, are at once rejected.

But this course may not be best for all. Therefore, let each be a law unto himself; but be good-natured, anyhow. If you do not feel so, act it a short time and the genuine article will soon follow. Amid all your discomforts, try and bear in mind that the long-suffering stewardess is mortal as well as yourself. Do not keep her running up-stairs and down for a dozen different things, when you very well know that for the present you cannot touch them, and her fatigue will be vain. "Do unto others as you would that others do unto you."

A VISIT TO A SUGAR PLANTATION.

On a recent visit to Cuba, we were shown a plantation about twelve miles from Havana. It is not a large one, and with none of the modern improvements of some very extensive and interesting manufactories farther inland, which we would gladly have visited had time and war then permitted. At the terminus of the railroad we took carriages to convey us to the mill, two or three miles from the town. A rough, private road, leading through large green fields of cane, reminded us vividly of the immense fields of tall Western corn we have so often seen in Indiana, only the cane is planted near together, without those cleanly-hoed spaces between which are always seen in a well-cultivated cornfield.

Reaching the mill our attention was first

called to the huge stacks of cane, piled in front of the building, ready for grinding. Some fifty men, women and children, from three years up to seventy-five, and long past that age, judging from their appearance, were actively engaged in carrying the cane in their arms to the tramway, or perhaps, more properly, causeway, over which by machinery it was conveyed to the hopper. Little "Tots" and "Dots" of boys and girls—so tiny that our young mothers would have rocked them to sleep in their arms or expected the nurse to do so, came up with their bundle of cane to throw on the inclined platform, as busy as bees, but far less noisily proclaiming their industry. They made us think of *Brule ants* attempting to drag a straw or grain twice as large and heavy as themselves.

Scarcely a sound was heard among that active throng, except the rustling of dry leaves under their feet, or the pieces of cane striking one against another as they were drawn out of the pile. Occasionally some old person gave a short, quick order to the young ones not to loiter, but we thought any such command superfluous. No merry laughter, nor the pleasant sound of childish prattle—little children, with the tired, dispirited look of old worn-out men and women! It was sad to look upon. Not that they were trained to habits of useful industry, but that, by overwork, laying the burden of age on youthful shoulders, all the sweetness and joyousness of childhood were crushed out and destroyed, with nothing better to look forward to "through all life's wearisome way." Of the "wings—some day" probably they never hear, and to them, all that the future promises is work, work, until they find the only rest they know of—the rest of the grave.

Carts, loaded with cane, freshly gathered, were coming in every little while, replenishing the pile faster than the silent workers could make it away. But when the noon-bell struck its first note, the dumb spoke, and the many words, so long suppressed, found utterance. Yet, even now, the fat and frolic and harlequin tricks so peculiar to the colored race the moment their work is done, were wanting. The oxen, which had just brought in their load of cane, hastened to the trough close by, where water was constantly running, but most of the drivers threw themselves down on the manure-heap. A few of the children gathered some of the green leaves remaining on the cane, and, lying down on the ground near the oxen, held it up to them to eat, but most of these little ones curled themselves up in the sunniest part

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they could find by the fence, to sleep till called to dinner.

With the first note of the bell, the women, whose "work is never done," hastened to the "barracoon,"—a large two-storey building—the first floor used to cook food for the labourers, and for all the house-work that they had time to attend to. The second floor was the nursery, where over one hundred babies are kept and cared for by children almost themselves, while their mothers are working out-doors.

But we will return to the mill. As the cane is laid on this causeway or platform, which, by some machinery, is constantly passing up and down, it falls into the hopper, regulated by men in attendance, where it is ground into fine fibres; and as the mill revolves the juice is pressed out, and the pummece, passing from behind the first entrance on to another moveable platform, is carried out, and falls into the cattle-yard beyond. There is some little saccharine property left, and the pigs and cattle feed upon this pummece, which, after the animals have gleaned all they can, is, we are told, mixed with other compost and spread over the fields, to be ploughed in when preparing for the next harvest.

As the cane is ground and crushed, the juice flows through large baskets into the vats of receivers below. These baskets are placed above the vats to catch the juice and strain all the small bits of cane that may fall in while it is being ground; and to make assurance doubly sure, some old women, too decrepit to work out-doors, are seated, down in the dimly-lighted apartments, by the vats, and with their hands, skim out whatever bits of cane may have escaped the straining, squeezing and wringing them as dry as possible, then throwing them into wastebaskets to be carried to the yard with the rest of the pummece.

From these reservoirs the juice is conveyed by tubes, I think, to large boilers, and by a process which I did not clearly understand, is, by steam, condensed, and turned into a thick, black syrup—a quicker and less expensive mode than boiling. The syrup flows into troughs which lead to another set of vats, still lower, and at the far end of the building. In these compartments, negroes and Chinamen, mostly naked, save a pair of short drawers, buttoned round the waist and reaching only half-way to the knees, stand ankle-deep in this black mass of syrup! The syrup, after leaving the condensers, becomes too cool before reaching the lower vats to flow easily; and this gang of men, with wooden shovels, scrape or shovel it into large tanks which have ma-

chinery inside kept in rapid motion, and by this centrifugal force all the sugar in the thick, black-looking syrup is grained and thrown out into other receivers, while that which does not grain runs off below and is put into barrels by another set of labourers. Still another gang of darkies and "beastly Chinese" stand barefoot in the sugar, and shovel it into boxes, ready to be sent to New York to be refined and purified. Need enough of purification, one would think, after having been waded through so long by the filthy beings we saw walking in it.

Is there any process so cleansing that we shall ever, without reluctance, venture to taste sugar or molasses again? It seems that Yankee ingenuity might find a cleaner mode of making sugar. We were told that many of the larger manufactories were much more cleanly, and that in them the work which we saw performed in this repulsive manner was done by machinery. We shall be glad to see these improvements, if only to remove the extremely disagreeable impression made by this our first visit to a sugar plantation.

PLAYING CROQUET.

"I exceedingly desire to obtain your opinion and advice on a matter which some may think does not belong to your department; but, interpreting you by the counsels you have already given us, I judge that in your estimation the 'Household' means all the family relations, as well as the manual labour of household duties, and the directions and receipts for the performance of them, I therefore venture to write you.

"I have three daughters, the eldest eighteen years old. Their most intimate companions, though children of Christian parents, are allowed many more social amusements than I can, with a clear conscience, indulge my children in; yet I find it very hard to deny them much that I fear I do wrong to grant. There are some kinds of amusements that I do not think wrong exactly, but they tempt to great waste of time, and my girls become so absorbed in them, particularly if their companions are with them, that I am constantly troubled lest real duties will be neglected and time foolishly wasted through my lack of firmness.

"For instance, do you think it right to play croquet? My daughters enjoy it greatly, and urge me to join in the game with them. I always wish, as far as possible, to make myself a desirable companion for them, participating, when I can, in all their amusements; but all these things fritter away so much time, which should be more

profitably employed; and worse than that, I cannot but think it must tend to excite jealousy, rivalry, and dissatisfaction and heart-burnings, that may in time separate chief friends."

Just before reading this letter we had been playing a game of croquet, and were ignominiously beaten. Had we been called to reply to these questions at the moment, perhaps we should have been tempted to assert that all such games were a waste of time. But, soberly, we feel bound to say that the individual who invented croquet was a public benefactor, for it tempts to exercise in the open air, and brings into healthy action all the muscles of the back, chest, and arms, more than any other out-door exercise that we have any knowledge of, in which young girls and women have strength to participate. If they have been sitting long at any kind of work, or are overburdened, anxious, or despondent, this variety of exercise has sufficient excitement and interest to change the whole tone of the mind and united with the tonic of pure, fresh air, will enable them under its invigorating influence to bear such burdens as seemed, a short time before, wellnigh insupportable, and assist them to look at the cares and perplexities of life in a more hopeful manner. Any simple amusement that does this cannot be harmful. All the evils that can spring from it—envy, jealousy, and heart-burnings—beset us on every side. Prayer for deliverance from such temptation, and great watchfulness in everything we do, will be our only protection—but are no more needed in our social life and amusements than in every act of our lives which brings us in contact with imperfect human beings like ourselves.

Some very strict people say, "Why seek exercise in such frivolities when there is a large variety of useful work sufficient for all the exercise necessary for health?" A change in the labour performed is doubtless one kind of rest; but every one is benefited by short periods of relaxation and amusement as much as by change of work or entire rest. The mind often needs to throw off care and unbend for a short period, and we know of nothing that will more effectually do this than croquet. There is an exhilaration in trying one's skill in knocking the balls about with force and precision that enlivens the spirits, chases away despondency, and prepares the players to return to official duties or in door-labours wonderfully cheered and invigorated.

We speak of croquet, as that was the species of amusement mentioned; and it is cer-

tainly one of the most pleasant that have come under our observation; but any simple, cheerful mode of releasing the mind a short time from responsibility and care, or freeing the young from studies or work, and allowing the exuberance of youthful spirits full play, is not only proper and harmless, but will go far toward securing a sound mind in a healthy body. If your daughters seek for nothing worse than a few games of croquet, at suitable times, we think you need give yourself no anxiety.

A CHRISTMAS GOOSE.

An individual under the very appropriate signature of "*Some Goose*," is anxious to learn what kind of geese we "had down in our country," for he says, judging from a little incident mentioned by us in an article on "*Procrastination*," a long time ago, "they must be a very hardy kind."

Another person is greatly exercised because we spoke of "the stately old gander" as keeping watch and ward over his mate when on her nest, "for he never before heard of geese sitting in winter, or that the head of the goose family ever guarded the nest."

It scarcely seems a matter of sufficient importance to require a letter or an answer; yet all questions in natural history are interesting, and should, as far as possible, receive attention, we suppose.

We have very little knowledge of the geese of the present time, but in New England, a half century back, they may have been, like the children of that period, more hardy than the present generation—and in the times when winter and sleighing often encroached far on to the spring, there was great need that both should be so. In the "long ago" the incident narrated, though simple, was strictly true. Since then there have been great changes in the climate; at least in those portions with which we were familiar. New England no longer boasts of snows that blocked up the roads so solidly that for weeks we could ride to school over paths high above the tops of the fences; and when the drifts banked up the houses, so that, by digging them away from the doors and windows, beautiful icy arches were made, which to our imagination fully equalled any at St. Petersburg; and the brothers walking on a path over the windows, on a line with the second storey, had a fair opportunity, which was never lost, to snowball the late sleepers in the morning.

With these changes we do not know but the geese have now forgotten to lay in the winter time, but they certainly did not then forget—(we never heard of their sitting till

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spring). And in these days of progress, when women claim the ability to take care of themselves, unaided, and assert equal strength and vigour—a full emancipation, a perfect independence of man—we do not know but the lower orders of creation, clear down to the goose, have waked up to the full consciousness of their equal rights—or evident superiority—and indignantly refuse aid or protection from their mates.

But it was not so in our girlhood days—the courtesy and protection volunteered were gratefully accepted, through every grade of creation, we imagine, and he was a “*right smart lad*” who would risk a bite from the “*stately old gander*,” or a blow from his strong wing, while he was watching over and protecting his mate on her nest. And when the early spring sought to battle with the snow, which so stoutly refused to take its departure, and Madame Goose then began to sit, her warm house, made soft and comfortable with fresh straw, was moved to the east to secure the greatest warmth of the sun, and a shelter under the huge pyramids of wood which had been split and piled up in the winter to season for summer use. Then even a strong man would hesitate before needlessly daring the old gander’s rage, by coming any closer to the goose-house, than his lordship thought decorous. We remember some fierce fights in the season when winter kept possession far beyond its appointed time, so that it was deemed advisable to move the “*coop*,” or goose-house, into the “*feed-room*” to secure warmth and shelter for the young birds just ready to break through the shell. Mistaking the intended kindness for an act of aggression, the spirited old fellow fought as valiantly as any true knight could do, to protect his companion from molestation and harm.

But half a century has passed, and we can not possibly oblige the anxious inquirers into the character and habits of this hardy specimen of creation with even the one egg which we were requested to send.

SYSTEM IN SMALL THINGS.

The advantage of system or method in labour is shown as plainly in small things as in those which we are accustomed to consider of more importance. Indeed, this habit, once fixed in regard to little things, will eventually manifest itself in all that the hands find to do. Watch a number of young children together, and you will see, here and there, one who takes hold of anything, whether work or play, with an ease and unhesitating exactness quite in contrast with the awkward, laboured efforts of the others;

whatever the one undertakes, is accomplished without an effort, apparently, and before his companions have effected anything. Those who notice this, say, “*How naturally and easily that child takes hold of everything she wishes to do, and what awkward, clumsy children the others are!*”

No doubt there is a great difference in the natural acuteness of children, but much is to be attributed to good and bad training; and you will find that, whatever the natural endowments may be, they have been developed into practical use by home training, or left to run to waste by the lack of it.

Unfortunately, most of that class upon whom many of us are obliged to depend, have had no opportunity of systematic training. When they reach our shores, it is generally a necessity for them to “*get a place*” without any delay, and very few are so fortunate as to fall into careful hands, or among those who can give the time to teach them; so they pick up a few ideas here and there, and use them very efficiently. For example: notice the manner in which many girls remove the dishes at the dinner-table. It makes one uneasy and nervous to sit by and observe the slovenly manner in which this work is often accomplished.

Soup-plates with a quantity of soup remaining, piled one above another—all the more liable to spill over, from the soup-spoons being gathered up with them; or the dinner-plates heaped together, with knives, fork, and spoons tossed in among the greasy contents—bad enough when the handles are silver or plate, but ruinous if of bone or ivory; salad, pickle, preserve, and little batter dishes mixed in among the dinner-plates; large and small thrown together in one heap, and this unsafe, tottering pile whisked over the heads of those who sit at the table, and deposited, or rather thrown into the closet with a crash or jingle that tells of the destruction of some cherished article: or if not destroyed past use, it is so cracked and defaced as to be ever after a source of constant annoyance; for the beauty of our dishes once marred, they seem insured against a more thorough destruction.

Such a heedless and unsatisfactory way of doing, even so small a thing as removing dishes from the table, is entirely unnecessary. The right way is by far the most expeditious, as well as infinitely more agreeable.

Let the waiter pass quietly around the table, first gathering the knives, forks, and spoons into a small tin pail, or receiver. Then, when she is taking meat and vegetables to the servants’ table in the kitchen, it will expedite the work if the mistress take the

plates and remove anything that can be made useful, and scraping the remainder into a deep dish for that purpose. By so doing there is a neat pile of plates, arranged according to their size, ready for the girl to take to the closet or pantry, where the best articles are washed. Of course silver, glass, or fine china should not be taken to the kitchen for washing. Then let the waiter, with a clean plate and fork, take up every unbroken piece of bread that may remain by the plates—remove salts, casters, vegetable covers, etc., and gather the crumbs with a crumb knife or brush, while the mistress folds the table towels, or collects the mats.

A table can thus be neatly cleared and ready for the dessert in five minutes, without the noise or disturbance that too often attends this part of table service.

We know that some object to the hostess thus aiding in this work as ungentle, but it is wise to set this kind of gentility aside, and accept that style which insures the largest amount of comfort.

TAKING NOTES.

"Ah! I see you have spied my bonnet and snawl thrown on the sofa, and think me sadly careless and untidy, but, really I was so tired I couldn't put them away when I first came in, and—then I forgot all about them."

But you were not too tired to go to your room, have a good wash, brush your hair after your walk, and make yourself quite neat, I perceive. Would it have added greatly to your fatigue, think you, to have taken the bonnet and shawl with you, and put them, at once, in their proper place? If you begin your new life by putting everything where it belongs, you can hardly imagine how much time you will save; how much real comfort you will secure; or how many temptations to irritability you will avoid.

Nothing tries the patience more than to find yourself compelled to search all over the house for a missing but indispensable article, particularly when a certain monitor in your own bosom whispers that when last in use, you tossed aside that which now you so much need, because—too tired to put it in the one, only, proper place. One moment's care then would have saved all this wasted time now, and secured your own self-respect. A little painstaking, a little practice at the beginning, will soon prepare you to be exact in the smallest things, with scarcely a thought—almost by instinct. And really these little things occupy but a few

moments. Yet the neglect of them lessens—and the careful performance of them adds amazingly to—the sum total of your pleasure and comfort. Let us look, for a moment, at some of these apparently insignificant items.

When you come in from a walk or ride, go at once to your room, before removing your, out-door attire. Take off the gloves first; pull out the thumbs and fingers smooth, like a new pair; fold together and lay on the drawer. They will wear twice as long, and always look new. Then remove the bonnet; brush it with a velvet brush, or if of lace, with a feather brush, kept for the purpose. Straighten the strings, and fold smoothly across the crown of the bonnet, or roll up and pin together, and lay the bonnet in the box. Then take off the outside garment. If a cloak, brush it thoroughly; see that no button, button-hole, or trimming, is breaking—then hang it up, or fold and lay in the drawer. If a shawl, shake off the dust and fold neatly; but not always in the same creases, as they are apt to wear rusty, or break, if not often changed.

All this, which takes so many words to tell, will occupy but a few moments to perform, and then you are ready to brush your hair, and wash your hands and face, before going to your sitting-room. But if callers are waiting for you when you come home, in no case stop to lay off your garments, but go in at once and receive them, with your walking or riding attire still on. In the first place, it is not kind to keep friends waiting; and secondly, you will be tempted, if you remove your things first, to toss them off hurriedly, and very likely forget them for the remainder of the day.

At night, on retiring, if you leave your garments just as they fall from you, an unsightly pile on the floor or chairs, will you be more inclined, or have more leisure, when you rise in the morning, to put them away, than you had at night? Would it not be wiser to shake off the dust, and hang the clothes up in a closet, leaving the door open till morning, that all perspiration may be dried and the garments well aired? Many garments are moulded and ruined by being packed away in a close closet or drawer before they are fully dried, as well as being thrown into a heap, and injured by the wrinkles thus made.

In the morning, throw your night clothes across a chair by an open window, till well aired, and then hang them up in a well-ventilated closet. This is much neater as well as more healthful, than to roll them up or fold ever so neatly, and put under the pillows as many do. They never can be fresh and pleasant when you put them on

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again at night, if folded and put away from the air.

"Oh! how tiresome to be compelled to think of every little item! It would kill me in a week. But some are 'to the manner born,' and all this careful thought comes as easy breathing."

You mistake. Let me tell you a short story.

Many years ago, two little girls lived in a large, old-fashioned house, but none too large for the ten wild, frolicsome children who occupied it. Care for the house and children required many steps, and much hard work. The good mother conscientiously believed it her duty to teach her children to take care of themselves as much as possible, and to help others also, and to do whatever they undertook faithfully.

This was not an easy lesson for those young girls to master, nor indeed for any of this large flock; but the youngest, giddy and thoughtless, found the order, regularity, and scrupulous neatness, that were exacted, a great trial, and sinning and repenting were the usual routine of each day—the sinning so frequent, and the repentance so evanescent, that anyone but a mother would have despaired.

Returning from school, on the youngest's tenth birthday, both girls were called to their cheerful sunny, chamber, and on each side of the east window stood two pretty, new bureaus. Their mother showed them how neatly she had placed everything belonging to them. "And, now," said she, "remember that once a week I shall examine your bureaus. I shall not let you know when. Most likely it will be in the night, generally when my work is all done; and if I find anything, however trifling, out of place, I shall be compelled to wake you, and make you get up, and put all in order. Please try and remember this, my dears; for it would not be pleasant to leave your warm beds some cold winter night to do that which you should have done before you slept. Or perhaps some day, just as you are ready to go on a pleasant excursion, how sad it would be to make you stay at home, because you carelessly neglected mother's requests! It will grieve me, if compelled to do this; but I know of no other way to break up your exceedingly careless habits."

"And what was the result of all this? If the rule, so needlessly strict, was transgressed, it must have been a very cruel mother who could have executed the threatened punishment?"

On the contrary, it was one of the truest mothers the sun ever shone upon; but the children well understood that her word once

passed was unchangeable. One or two little pleasure expeditions lost, and rising a few times, in a New England's winter night, soon rectified the naturally careless habits; and the cure, though for the time not pleasant, was thought in after-life, a small price to pay for establishing a habit of order, which soon became a second nature, and no burden. Indeed, it was a lesson for which those girls had cause to bless the good mother continually.

FRIENDLY CRITICISM.

There is a latent obstinacy in every person, even the most timid and gentle, and nothing wakes it to such active life as sarcasm or ridicule. Criticism given in that spirit blinds the recipient to whatever of justice there may be in the censure; but there are very few things which deserve more gratitude than friendly, kindly criticism. An honest mind will rejoice to meet such a spirit, and examining the reasons for the needed censure, will gladly make the needed corrections; or if a careful review fails to convince us of the soundness of the criticism, we should earnestly endeavour to make a clearer and more satisfactory statement of the points objected to. We are conscious of much help derived from the friendly objections made to our statements, and though sometimes we may think the critic mistaken, and cannot yield to the point, yet we find great advantage in it, inasmuch as it compels us to examine very cautiously, and give the reasons for the faith that is in us, in a more definite manner. We therefore tender thanks to all, even though we remember the fable of the old man who came to grief in his efforts to take the advice of every one he met.

One "hopes we will give plain receipts, adapted to persons of limited salaries."

One thinks "fewer words, short and comprehensive receipts," would be more satisfactory. Another wishes we would be more definite, going more into detail, giving the most minute directions; "remember we are beginners, and want to be taught the A, B, C of house-keeping."

The first is doubtless an old housekeeper, knowing twice as much as we do, at whose feet we would willingly sit and take lessons. The last is probably "a young thing," as she says. To such we are sent, and will try to make every rule and direction as plain and definite as possible.

A lady writes: "I hope you will not counsel us to be too neat; for, as far as my observation goes, our women are in danger

of wearing themselves out with needless work.

If from early childhood a habit of neatness and precision in all things has not been thoroughly established, when womanly cares usurp the freedom of girlhood, and the necessity of faithful superintendence or active labour demands a wise use of time, it will take months to uproot the evil of carelessness, to learn how many precious hours are wasted by throwing things "anywhere," because you are in a hurry, and have so much to do. That is just the very reason why every article, however trivial, should be put at once in its own true place, and nowhere else, the moment it leaves your hand. It takes time and "patient continuance in well-doing" to learn this lesson; but once learned no money could buy it off you.

"In a hurry just now and can't stop." Will you not be as much, perhaps more, in a hurry to-morrow? And will it not seem very hard, and make you quite impatient to-morrow, to hunt ten or fifteen minutes for something that you must have—but which you have thrown, you know not where, to-day because of the hurry? If you had but taken a step, or raised your hand you could have put the article exactly in the right place and never missed the time. But now deduct the few extra seconds—hardly that which you gain to-day, or think you gain, by tossing the article anywhere—from the time you will spend to-morrow in hunting for it, and you will be astonished to see how much you have wasted. That was only one item—how many more just like it were stealing or frittering away your time all day?

Look at the wastefulness of careless, untidy habits, and honestly estimate how much time—we will say nothing here of money—is lost every day by them: then multiply the wasted hours of one day by the number of days in a year, and look at the sum total. We know that neatness and order of the strictest kind, instead of increasing labour, most certainly will make it comparatively easy, and the heavy burdens light.

The absolute necessity of saving time, of making each hour as long as possible, which we learned in earlier life, convinced us, as nothing but practical experience could have done, of the wisdom of a mother's patient teaching, which, in girlhood, we thought too stringent. It is because we have tested how wonderfully order and neatness lighten labour, that we give "line upon line and precept upon precept," in our endeavours to convince young housekeepers of this truth.

We think with our friend, who cautions us against "counselling over-neatness," that "our women are in danger of wearing them-

selfs out by needless work;" but we differ in thinking that the danger lies not so much in over-neatness as in over-labour on worse than useless things. Think of the aching backs, the tired chests, the smarting eyes, the hours of steady labour devoted to the elaborate dress now in fashion. We refer more especially to those who cannot afford to hire this work done, yet sacrifice health and peace that they may join the worshippers of fashion. Even the sewing-machine cannot make this sacrifice an easy one. Indeed, we are sometimes tempted to doubt if the sewing-machine is, after all, the blessing we are accustomed to think it. It certainly is, like many other good gifts, perverted. Look at the miles of ruffling and flouncing, the skirts and overskirts, paniers and bows, "tier above tier," that are required to make one dress! Without the sewing-machine it would not be possible to disfigure the human figure in this monstrous fashion. All the fatigue and labour of the strictest style of housekeeping are as nothing compared to the toils and martyrdom of the devotee of fashion. The oversight or actual labour of a well-organized household brings peace and pure enjoyment, while the pleasures of fashionable life are like the apples of Sodom.

PERPLEXITIES.

We have been repeatedly solicited to speak of the comparative merits of keeping house and boarding, but have refrained for several reasons. There is much that seems plausible, or reasonable, to be said on both sides: there are many so situated that they cannot choose that which would give them most comfort, but are compelled to bow to peculiar circumstances over which they have no control; and we dislike to be the cause of making any discontented with a position which they have not the power to change.

We know that as old age approaches, many worn with heavy cares often think they would gladly cast off the burden of household responsibilities, and enjoy the rest and freedom they imagine may be found in boarding; but we have seldom, if ever, found one who, having made the experiment, felt in the end that it was successful. For our own part we have had but one uniform opinion; we have never found a satisfactory reason for changing it. There is a little romance about it that we imagine every loving woman is somewhat influenced by, though few, perhaps, feel it deeply enough to realize what it means or shape it, even in their own hearts, into definite ideas. But think a moment.

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far dearer name—the husband. He takes his bride from her mother's arms and calls her—wife. If a true helpmeet, she gives to him all the youth, the beauty, the strength, and intellect that God gave her. It may be but little, but it is all she has to give. Who can do more? And the husband enthrones her—the queen of his home. The crown may after many years become burdensome, the sceptre too heavy for hands growing feeble through sickness, labour, and old age; but with all the pains and penalties which come with the crown, what sovereign willingly lays down the burden and abdicates the throne?

This is the romance—one which we cling to and believe in, and always shall; but we fear it is fading out of most minds, and may be classed by the rising generation, by-and-by, among the follies and eccentricities of "the olden times" which the young are so fond of criticising. And yet one can hardly feel surprised that it should be so. If something cannot be found to lessen the heavy burden which fashion binds on our housekeepers, hotels and boarding-houses will be the shelter of our families, and homes be as one of the myths of the past. The style of housekeeping of to-day is so elaborate when compared with that of fifty years ago, and unfortunately, the servants are so much less competent and less amenable to proper authority, that it is difficult to see how our homes are to be preserved.

We cannot wonder if the young daughters, who have watched their mothers fading under the increasing burden of housekeeping, should shrink from assuming the same risk; and therefore our hotels and boarding-houses are filled with young married people who, in their earlier life, are losing all the joys of home. And that is not the worst danger threatened by such a course. In the mixed society of hotel or large boarding-house there is such publicity, so much to distract attention, so few ways of ministering to each other's comfort, that we cannot think young married people who board can be as closely and harmoniously united as when, in their own house, they exercise sovereign but united power.

If our young people would be wise enough to begin their married life in a small house, or better still, on a single floor—a "flat"—how much more of true happiness they might experience! With good health, and only two to provide for in the beginning, no queen on her throne could be more independent than a young housekeeper, even with every limited means. Such care and labour can only be a pleasure, while it insures good health, and prepares the wise by experience

to perform such added cares as coming years may bring, and with much more ease and comfort. But if young people will begin by assuming the cares which must come with a large house, and fill it, as it is naturally filled, with daily guests, they very soon become disgusted with housekeeping and seek refuge from its fatigues in a boarding-house.

But what can we do for those who, having large families, must have large houses; or being public property, seem compelled to keep open house, and be always prepared for any new and unexpected comers? In such cases how long can health and strength hold out without the best of servants? And where shall we find them?

In our large cities, where the labours and duties are more wearing and exacting than in the country, we cannot but feel that some arrangement might be made which would largely secure the comforts, privileges, and privacy of home, and yet emancipate wives and mothers from the wear and tear of housekeeping.

If a spacious hotel, with large laundry attached, were built on a "court," placed in charge of a thoroughly competent landlord, who would employ only the best servants, the washing and cooking could be provided for all the families in the "square." A waiter appointed for every family should take the orders for meals at stated hours, and at the specified times bring in the food under covers in baskets or hampers prepared to keep it hot, and see everything properly served; remaining to attend the table and remove the dishes and fragments.

In this way a family could have their table well served in their own house without the care of preparing their food; no dishes to be purchased or broken, no cook, laundress, or waiter to manage—the most blessed release of all.

Where there are young children and the mother in feeble health, one girl for nurse and seamstress would be very desirable. All else that one girl could not do, unless the house and family are very large, could be easily done by the mistress and daughters, if any, with no more labour or exercise than health absolutely demands—not half as much as would be needed to oversee the kitchen and laundry work.

This is not chimerical. We have seen it in successful operation in some of our cities. Something similar is very common in France; and surely might be developed into a great blessing to our overburdened city housekeepers. By such an arrangement our homes could not only be secured, and wives and mothers have necessary leisure

for social life and intellectual improvement, but oh! how many irritable, fretful words, forced from loving lips by much suffering and by labour far beyond the strength, would never be uttered!

Lift the needless burdens which fashion and custom have laid upon the mistress of a house, and which these tyrants are yearly increasing, and we shall have happier homes, and better and more Christian occupants.

EXCURSIONISTS AND LION-HUNTERS.

"What went ye out into the wilderness to see? A reed shaken by the wind?"

"But what went ye out for to see? A man clothed in soft raiment? Behold those that wear soft raiment are in kings' palaces."

These are questions we have had occasion to ask many times. It seems wonderfully applicable to a certain class with whom we often come in contact, and with whose peculiarities we have no sympathy, for of all the absurd and incomprehensible things that are done by people of leisure, nothing so excites our surprise, and we must say contempt, as the rage for "lion-hunting"—excursion parties, organized for no purpose but to gratify idle curiosity, and hunt up "celebrities" of every description, whether of church or state, of literary or artistic notoriety.

We can understand how one can find pleasure, fully compensating for the fatigue, in going with a party of friends on an excursion to some peculiarly beautiful scene, to a grand mountain, a singular cave, or magnificent cathedral, or simply to escape from the hot and dusty city and wander for a few hours through green woods and fields, and beside the still waters. But to see people enduring the trouble and fatigue for no better purpose than to intrude for a few minutes on the private grounds of some distinguished person—to walk through the gardens—not to look for the choicest flowers and shrubbery—but, discarding all that there may be of beauty, to seek the path that will give the best opportunity to peer into windows or open doors—thereby catching, perchance, a glimpse of the "lion"—then rush back to cars or boats—which never wait for idlers—breathless, but satisfied with such a day's work: all this we cannot understand. Grounds much more beautiful may be seen with far less trouble and expense, and without the consciousness, which we hope all must feel, to a greater or less degree, that they have taken a liberty extremely distasteful to those who have no power to repel the intrusion.

But what went they out for to see? Is the ground owned by a popular or distinguished man or woman more sacred than any other spot of earth? Do the virtues or talents of the owner change the character of the soil? Have the fruits a finer flavour, the flowers a sweeter perfume, because paid for by mental labour? Is the grass greener because their feet have pressed the sod? Popular persons often are obliged to travel from one place to another. Why not track their footsteps everywhere? That would be far more sensible—and certainly better for these unfortunates if they might only be allowed to enjoy freedom from "sightseers" when at home, during the few hours' leisure they need from the labours and cares of their life.

Neither can we understand why these curious people will push and jostle each other in public places in a manner that, if not blinded by their insatiable curiosity, they would, themselves, deem unpardonably rude, just to look at some illustrious person, or, it may be, to secure an introduction, and perhaps the honour of touching his hand. In the confusion and bewilderment of a public gathering, even if introduced, it is usually done in a hasty, inaudible manner, so that the name is not understood, and the individual who has taken such pains to be introduced will probably never be thought of again. What has the poor hero-hunter gained?

We are not, fortunately, a "star of the first magnitude," nor even a "lesser light," but are so situated that we have a realizing sense of the annoyances experienced by those in the front ranks, when so persistently pursued by foolish enthusiasts. Every one has, it may be, a right to perpetrate any amount of foolishness, for his own gratification, without being accountable to any one but God and his own conscience, provided he does not trespass on the rights of others. But the trouble is, the moment any one gives to the public words or works of value, or has done good to his fellow-men by the right use of God-given powers, and is accounted a public benefactor—that moment seals his doom. These harpies swoop down upon him; all that he has at once becomes public property—entirely at the mercy of wonder-seekers.

But this is not all—these "insatiables" will call upon a person of eminence, professedly on business, and wait at the house till the man of fame is at liberty; but after the important nothing for which they profess to have come is dispatched, and they are dismissed, it strangely happens that the album has been rifled of certain pictures which could have been bought at the photographer's for twenty-five cents, only it was

so much more interesting to steal—beg pardon, borrow—the pictures, right from the house where the original lived! Gold pens and pencils, little mementos cherished for the givers' sakes, if not valuable for their own, if they chance to bear the charmed name vanish—myteriously, some say. We never recognize any mystery about it, but feel assured that some relic-seeker who has doubtless told the little ones scores of times—

"It is a sin to steal a pin;
How much more a bigger thing?"

has been in the room—one who cannot understand that to take that which belongs to a person of note is as sinful as if taken from one whose name never appeared in print.

But this kind of trespassing is far more enduring than the unblushing audacity of excursionists and picnic parties going up and down seeking people of note. A gentleman of distinction had finely arranged and spacious grounds which he cheerfully kept open to any one who wished to enjoy the many choice flowers and shrubs. He only claimed that the house should be unmolested. Orders to the servants were peremptory that no one should be admitted to the house who came to view the grounds.

For a time he succeeded; but a party on one occasion were overtaken by a sudden shower. A servant was sent to provide seats on the veranda, where they could be sheltered; but when the doors were opened to give this invitation, those who had often gazed on the house and longed to enter, could not be restrained; and, notwithstanding all remonstrance, like the "plague of flies" in Pharaoh's palace, they swarmed over the house, prying into every nook and corner, through parlours, library, hall and chambers. With muddy shoes and wet garments they wandered, leaving nothing unexplored; and why? Simply because it was a popular man's house. The owner's kindness had often before been requited by the rudeness common to over-much curiosity, but this was the drop too much. Patience was no longer a virtue, and now these grounds are inclosed by high fences, and guarded from sight-seers by locked gates.

Within a week three excursion parties have, like locust, swarmed through the orange-grove where we now write, because in it is the residence of Mrs. Stowe. With great coolness, coming directly to the house, they ask—almost demand—an interview with that lady, as the boat would wait for them but a few moments.

Being told she was absent, they scattered in various directions—some on the veranda, to gain a view of the parlour, others gazing long into the dining-room, as though there must be some mystery there, or perhaps the person they sought. Two gentlemen (?) came to a bedroom on the end of the veranda, and deliberately opening the door attempted to enter. The occupant—a lady—instantly closed it, turning the key. Some half-dozen ladies and gentlemen stopped before the low window, staring into the room. The curtain was hastily dropped, as a slight hint that the intrusion was offensive; so they passed to the second window, persistently determined to have a full view. But that curtain being also lowered, the "sniff" of vexation was quite audible. Evidently, they did not believe that the lady of the house was gone, and, imagining this her room, determined to have "one good look." What mistakes these "patrons" of talent do sometimes make!

Windows and doors being closed, away went the whole party to the orange grove. Ladies beat the limbs with their parasols to dislodge the fruit, thereby destroying many buds just ready to burst into bloom for next year's crop, without obtaining the orange. Gentlemen jumped and tried to shake the limbs. One was badly pierced by the thorns that guarded well their owner's property. Another, leaping to catch a branch, fell heavily over the stake in the croquet-ground. Is it to be supposed that the inmates of the house who witnessed that fall were overwhelmed with pity for the gentleman's misfortune?

When the boat's whistle called them to hasten, in passing by the house again, one stopped to purloin a relic—the first bud from a cyclamen, which had but just been received from the North, and was planted and watched with great care. Another broke off a branch of ivy brought from England, while her friend said: "Don't pick them so close to the house. These little children are watching us, and will tell." If not conscious of doing wrong, why need they care if the children did tell?

Now, what have they secured by such liberties in a lady's garden? Was there any inspiration in trampling over the new-ploughed ground? Will the little flower, planted with so much tender care, when withered and destroyed, furnish the pilferer with one poetic thought? If they had succeeded, when staring into that window, in catching a glimpse of the "authoress," what would they have seen? A little woman, whose quiet, gentle manners give no token of her power. In that slightly bowed head

with brown curls, just silvering, would they have seen the mind? Then what went they out for to see? What have they gained by this "excursion?" A slight gratification of a silly curiosity, a most unmeaning craving for "sight-seeing." What have they lost? We should think some self-respect. We know they forfeited the respect of those who, looking on, witnessed their folly. If a few more of these Arab herds should swarm about the place, high walls and locked gates, to secure rest and quiet and protect private property, must be inevitable.

A gentleman in St. Augustine planted two choice trees brought from abroad. A party of "tourists" entered his grounds a few weeks since, and, having made their inspection, on leaving, two "gentlemen" cut down these choice little trees and trimmed them up for canes! The owner, seeing this outrage, hastened to them and demanded the little spoiled trees. He has tied them near the entrance, and placed an inscription on them telling how they were destroyed, and thinks for the future, his grounds shall never more be opened to any but personal friends.

One result of such marauding parties will be that sensible, well-behaved people will be deprived of that which they know how to value and profit from, through the wrongdoing of a class who have no more appreciation of the beautiful in Nature, than the understanding of the delicacy and refinement of true genius.

And there is another misery which these persecuted people are compelled to suffer. Not only are their grounds and houses ransacked and pillaged, and their privacy invaded by insatiable sight-seers, but when these parties are seen approaching, their victims quake with fear, well knowing that if only a half-dozen are making this raid, there will surely be a reporter among them. That is inevitable: and in a week all over the land will by some strangely garbled statement of what was seen. Heaven defend the poor victim if they succeed in effecting an entrance, and limit their prey into a corner—for reporters eyes see double; some of them do certainly—on, by some optical delusion, conjure up such a picture that the nearest friends will never be able to recognize it! Traits of character, peculiarities (for of course a distinguished person must be peculiar and eccentric), and little incidents, are stated that would be perfectly harmless if not labelled for no one who knew them would be able to guess who or what was meant: but these statements are sent flying all abroad, most distastefully marked, name and dates all given. What can these help

less, long-suffering martyrs do? Be patient? Try it? and tell us how long your patience holds out under the same infliction.

Were we in their place our daily prayer would be: "Send poverty or sickness, but from excursion parties, prying curiosity, 'lion-hunters,' and reporters, good Lord, deliver us!"

If the young mothers and housekeepers will lay this to heart, and teach their children and all belonging to them how much better it is to stay at home quietly, and try to be like the great and good, instead of running after their shadow, or annoying or haunting them in their own homes, the lesson will be more valuable than ten thousand receipts books or treatises on household labour.

SHOPPING.

Great is the mystery of fashion! But there is yet another mystery which we cannot comprehend. The excitement, the absorbing interest there is in "shopping," especially in a foreign country, is a matter of great and increasing surprise. Ladies leave their homes with trunks almost bursting with the latest apparel which our New York stores can furnish. When they land on a shore where everything is new and strange, and more of interest to be seen than they have time, with the utmost diligence, to examine, one would imagine shopping would be the last thing to be thought of. It is the last; but unfortunately, the first also; for though not even shopping can tempt many ladies from their beds to witness the gorgeous sunrise of a tropical climate, yet as soon as the late breakfast is despatched—what next? Why, shopping, of course. And for what? For "prices" good. The great desire of their hearts is to endeavour by a little smattering of French, German, or Spanish, to "beat down" the merchant's prices; while he with still more unintelligible English, assures them, with the most lavish politeness, that to oblige the illustrious American ladies he is ready to impoverish himself by the fabulously low prices at which he offers his wares.

But our ladies have been warned never to accept the first price named in foreign lands. They are told that a little coyness, combined with Yankee "cuteness," will have a wonderful effect in lowering the original sum. It may be so; but if we mistake not, we have seen some curiously shy glances pass from one clerk to another behind the counter, as if well satisfied with their part of the transaction, when ladies—impugning the notice over the door, "English spoken here,"—have exultantly ex-

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pressed their delight in having fought for and obtained a most wonderfully cheap bargain. We have seen articles purchased which were first offered for one price, then reduced two or three times, and at last bought, taken to the hotel, and triumphantly exhibited as great bargains, when we knew the same material, equally good, could have been purchased at home for less price, and no fear of the custom-house.

Surely the exertion of shopping, and making "great bargains," in foreign countries, is not always tempered with wisdom; and perhaps even at home it is not any more judiciously executed. There is a marvellous infatuation about it, in all places, for some people, which to us is very surprising. It can only be accounted for by the supposition that ladies of wealth and leisure—finding time hang heavy on their hands, and many hours which no books or home attractions can enable them to pass contentedly—seek to amuse themselves and kill time by making useless purchases, of which they will tire almost before these have been exhibited and talked over.

Now we cannot understand what pleasure there can be in the fatiguing business of shopping, only so far as it is gratifying to accomplish any necessary labour successfully. To hang about a counter, examining things one has no intention of buying—jostled, crowded, and made uncomfortable by the ever-surg-ing throng—is fatiguing in the extreme, and exceedingly bewildering unless a list of what is needed has been carefully prepared before entering the store. According to our mode of looking at the work, this should always be done, even in home shopping, but is much more desirable when abroad. Decide what you must have; and fix, as near as possible, the quality and price. This settled, begin your researches—no need of buying in haste and repenting at leisure. If the purchase to be made is of any great importance, never decide at first sight. Take a pattern of the goods with you, after having spent all necessary time in the examination.

When you return to your hotel, compare the sample with something similar which you have brought from home—and the price also—and in the quiet of your room you will decide far more wisely than will be possible in the confusion of tongues which distracts you in all stores; especially when partially tongue-tied yourself by inability to speak the language. By this mode of procedure you will have a better opportunity to complete your purchase the next time you enter the stores, having clearly arranged in your own

mind just what you intend to buy, and the price you are willing to pay,

Notwithstanding the term "fixed price," often seen in large letters in many stores, it is true that the merchant does often make many changes in the sum demanded—perhaps compelled to do so by the determination of the part of his customers to "beat him down," and never satisfied until that consummation, so devoutly wished for, has been achieved.

But, although fully aware that it may not be always safe to accept the first price named, it must be acknowledged that higgling and chaffering in making a bargain is not in good taste. It would greatly lower our self-respect, and we will never stoop to it. To say, in a quiet, lady-like manner, "The price is higher than I am prepared to give," is usually quite sufficient. Most shopkeepers are quick to understand the characters of their customers, and very readily perceive if you know your own mind. If they have the least intention of reducing the sum asked, they will, without any more words on your part, give you their lowest terms—which you can accept or look farther; anything rather than stoop to expostulations or persuasions with a stranger. If satisfied that the article is desirable, and of a fair price, why discuss the matter further? Why wish to expect the merchant to sell his goods at a loss to himself, just for the honour of dealing with you? He must be destitute of common-sense to offer to do so, and if any such pretence is made—"take care; he is fooling you." Do not expose your own weakness and credulity by giving him an opportunity to lure you into a purchase through any such pretensions.

SEWING-MACHINES.

"What is the best sewing-machine?" If this inquiry had been made fifteen or twenty years ago the reply would unquestionably have been "Wheeler & Wilson," for we did not then suppose it possible that any invention would at all compare with it.

A few years after we received a "Grover & Baker." The little troubles that sometimes perplexed us in using "Wheeler & Wilson" had always seemed insignificant when compared with the time lost by hand-sewing, and we had no thoughts of complaining. But after using "Grover & Baker's" we forgot our first love. The machine was less complicated, the work so strong, the stitch so perfect, no ripping save by coaxing, and we could do more and better work, we thought, and with less fatigue than on our first machine.

We were perfectly contented. Work rolled off with marvellous rapidity, and, truth to tell, being able to accomplish so much in so short a time, we did indulge in a few more tucks and extra ruffles, because it took so little time, comparatively, to make the children's clothes very tasteful. That was folly. It must be confessed that there was much noise and little talking when either of these machines was in energetic operation.

Just at the height of our dreams of perfection, "Wilcox & Gibbs" came to us to disturb our repose and contentment. The "Noiseless Machine." The idea of a quiet house and a little real enjoyment while at our machine, was indeed to be accepted with a grateful heart. Noiseless, beautiful stitches, the perfection of "hemming," "felling," "tucking" and "quilting" were at our command—all surely, that the heart of a good housewife could desire in a machine. Skill and invention can surely no farther go. To be sure the work would sometimes rip, and, whenever started, the ripping was very effectually accomplished; but that, we soon learned, was our ignorance, and with riper knowledge the trouble ceased. Always ready to accord all praise to other machines, yet we turned to the "Wilcox & Gibbs" with infinite content. Lately the new "Automatic Attachment" has apparently removed all causes of complaint in fastening the thread, although the mechanism is not quite as simple, but with this attachment it is worked with even less noise than before.

But now comes "Beckwith's" machine, to be operated by hand or by foot, at will. That will be a relief. How often have we risen, after some hours steady work at the machine, with aching back and almost crippled with numbness, and pain in the feet and ankles! To have a machine on which one can change, using foot or hand with equal facility, and find the work equally good, would indeed be a blessing. We are not yet familiar with the "Beckwith," but are pleased with it as far as our knowledge extends, because we find a very perfect, even stitch, and that the machine is capable of doing all kinds of work well—both plain and ornamental—but chiefly because we see that operators may be relieved, when working it by hand, from the great strain on the hips and back, which constant use of the foot has shown to be injurious.

Next in our experience comes the "Domestic," of which we only know enough to be satisfied with the variety of work which can be accomplished on it, and only object to it as being so noisy. We have seen

no work that has pleased us better. It is more complicated than any other machine that we are acquainted with, but when it becomes familiar through practice, the security and ease with which the work can be fastened, the self-regulating tension, requiring no care on the part of the operator, and other peculiar excellences, cannot but compensate for any little annoyance from the noise, and any unusual intricacy in the machinery.

But there are now before the public so many excellent sewing-machines, that it is quite difficult to give advice in selecting one. Then the improvements in all sewing-machines are so great—each year developing something new—that one can hardly recognize an old friend with these valuable improvements or added conveniences. So great have been the changes in some that we supposed had reached perfection, that it will not be strange if our present favourites should, in a few years, be thought crude and clumsy compared with the wonderful developments that are in store for our children and grandchildren.

How little did our housekeepers of fifty years ago dream, when spinning and weaving at home, that all that hard work would be done by machinery in a few years! And to fancy it possible that their wearisome, endless labour with the needle would ever be performed by a machine, was quite beyond their powers of imagination.

There are so many really excellent sewing-machines now in the market, that we think one can hardly go astray in making a purchase. If the "automatic attachment" on Wilcox & Gibbs' is found to perform all it promises, we must say that, so far, we have seen nothing better, and, for the sake of its quiet, noiseless movement, it will always be a favourite.

The sewing-machine is doubtless a great help to the weary, a great blessing to the heavily-laden mother and housekeeper—or it should be; but all have need of caution, lest they make this good gift a curse. Let us look back to the time when sewing-machines were unknown, and compare the amount of cloth, time, and stitches necessary to make the most elaborately fashionable dress then with that which is piled on the ordinary dress of the present period. Look at the ruffles, puffs, flounces, etc., that mothers put on even a little girl's dress, to say nothing of the amount required on their own. Think of putting one hundred yards of ruffling on one dress! And any lady knows that is but a small estimate of the number required for some stylish dresses. If there were no way to have

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it made but by hand, how few dresses would be so elaborately trimmed?

Knowing how rapidly all kinds of sewing can be done with the machine, is there not danger that ladies will be beguiled into a great waste of time, money, and material by the possession of that which was designed to give them rest and time to use for their own improvement and for the welfare of others? Aside from the temptation to extravagant expenditure of material, time, and strength—if not very careful, there is danger of many becoming devotees of fashion, who, but for the ease and rapidity with which the work is done by these wonderful machines, would have made better mothers and happier homes.

The wise will see this danger and resolutely turn from it. We can hardly understand how sensible women can be so beguiled by fashion. In their own hearts they must acknowledge that the excessive use of trimming now in style is not in good taste—that Fashion fools her votaries by enforcing styles that all can see are ludicrously extravagant. If common-sense ever becomes the mistress and fashion the servant, as she should be, many of our modern improvements and useful machines will be more truly appreciated than they can be now, when compelled to aid the foolish and extravagant, instead of ministering to the comfort of the weary and overworked.

HOUSE-CLEANING.

It is difficult to realize, after so long a term of excessive heat, that autumn will soon call back our wandering housekeepers, and they doubtless need no reminder that their first duties on returning home will be to put their houses in order for the coming winter. Those who have not been so fortunate as to secure a short respite from home duties have probably already begun their house-cleaning—one of the prominent parts of household labour that custom has needlessly made a dreaded and most formidable undertaking.

We cannot think it necessary that to effect a satisfactory purification of the house, the whole of the interior should be dismantled and thrown into wild confusion, and all the inmates be made cross and uncomfortable, in order that the mistress may have the satisfaction of knowing that twice a year, at least, her domains are in order and thoroughly clean. By a little care, good management, and forethought, except in a few particulars, a house may be kept in good condition the year round, and a large portion of these home revolutions and disturbances, so dangerous to the comfort and happiness of

the majority of the household, be avoided.

Yet with the best management, there is much extra work to be done every fall and spring. In the fall the dust, that is exceedingly annoying and likely to pervade the whole house during warm weather, and all traces which the flies, without regard to the most persevering care, will always leave on paint, furniture, etc., must be removed. In the spring the smoke from gas, and the dirt from furnace and grates, will call for labour equally hard.

When frosty nights begin to be felt severely, the flies will have done their work, if with the aid of an active assistant they have been hunted out every evening from all the dark corners, with brush and broom, and those that are by these efforts scattered on the floor are gathered up and burned. As the cold increases, they become more feeble and inactive each night, and will lie in large masses on the ceiling or in dark corners, and, when thus brushed down, are too stiff and torpid to fly quickly, and may be captured in large quantities. But as soon as fires are kindled, and the house is pleasantly warm, or the bright October sun shines in at the window, if these efforts to destroy them have not been made, they will be as busy as in July and August, and far more persistently annoying.

If coal and wood for the winter were not put into the cellar in the spring, that will be the first work to be done before house-cleaning commences, because the dust which finds its way into the house when coal is put in will make all attempts at cleaning useless.

The next step is to see that grates, ranges, and furnaces are in order, and all the ashes taken away. If there are any repairs to be made about the house, they should be attended to before the great work of house-cleaning is commenced.

Preserving, pickling, and all kinds of work that tends to leave stains or dirt about, more than is to be expected in ordinary labour, should be finished and securely put away before the more labourious occupation of cleaning the house is commenced; but the closet in which pickles, preserves, etc., are to be stored, must be well cleaned before they are put in. This done, the house is at the mercy of scrub-brush and brooms.

AUTUMN LEAVES.

We take great pleasure in collecting our rich-coloured leaves every fall, although we are by no means an expert in preserving them. But by observation and inquiry it is easy to glean sufficient knowledge to find much enjoyment in the work. Added to

this, it is pleasant to try experiments on leaves and vines, and the many modes of pressing them. The little we know on the subject we are happy to lay before our readers.

We began, some four or five years since, by simply laying single leaves—selecting the most perfectly coloured—between two or three thicknesses of soft paper, then another layer, and so on, each day, as we found fine specimens, laying large, heavy books on top. We changed the leaves into dry papers about every other day, until they were well dried, and found them smooth, with pretty good colour, but very easily broken, and though, when carefully arranged, quite ornamental, not at all durable.

Another year we pressed our leaves in sprays, using not only maples but alders, oak, the linden—one kind of which turns a clear lemon colour and is soft and smooth, the other russet and rough, but both very desirable. The sumach also keeps colour well, and, if not taken too late in the season, may be preserved in sprays without losing the leaves.

This time we varnished the leaves when nearly dry, and were greatly pleased with the colour they retained, but did not like the unnatural glossiness. When varnished, they are as brittle as glass, but, if placed above reach, last some time; and, if fastened near the ceiling or over the tops of picture-frames, the unpleasant lustre arising from varnish is not apparent. Some will be removed this fall from the walls, that were prepared three years ago, and are still in good colour.

The next experiment was with boiled linseed—a disagreeable piece of work—but when finished there was no perceptible difference between the looks of the leaves that were oiled, and those which were varnished, and both were liable to the same objection—unnatural lustre and great brittleness. This time we pressed not only sprays of three or four leaves, but little branches a foot and a half and some two feet in length, and found no difficulty in doing so. Perhaps the leaves were not quite as smooth where the stem was the largest, as the pressure could not reach them as effectually; but unless close by, in the hand, it was noticeable.

Of late we have tried waxing the leaves, when freshly gathered and when half dried, and are greatly pleased with the result. Those half dried do not look as well or keep the colour as perfectly as those waxed when first gathered. Common yellow wax is preferable to the white.

Lay several thicknesses of thick, firm wrapping-paper on the ironing-table. Fold

up paper, or fold cloth into a pad on which to put a cake of yellow wax. Lay the leaves smooth, and if a spray or branch, pick off those leaves which overlap on the branch and hide a good part of the leaf; pass a warm flat-iron over the wax quickly and then over the leaf or spray on the upper side first; then turn over and do the same with the under side, and remove to the paper in which it is to be pressed. When the sheet is full, cover with two or three thicknesses of paper—proceed the same way with more leaves till all are waxed. This done, put all under an even but heavy pressure, and change them to dry papers every two or three days till the leaves are perfectly cured.

We find the leaves that have been thus treated keep in good colour, are as soft and nearly as flexible as if fresh from the tree. But this year, although leaves on the mountains and in high latitudes have turned very beautifully, they do not appear to have the firm texture and strength usually found in autumn leaves, and do not keep colour under any process as formerly. We hear it attributed to the intense heat of the summer, which seems to have burned all strength and vitality out of the leaves, as well as out of mankind generally. This looks like a very natural explanation.

In pressing leaves it is a good plan to get a smooth flat board a little larger than the papers in which they are to be laid. Then put the papers smooth on this, and place the leaves in order as fast as ready. Cover with more papers; add more leaves, till all are placed. Then put another board of the same size on top, and on that pile large, heavy books, making an equal pressure all over; or instead of the books, take off the marble top from a table or stand and put that on top. This gives the most even pressure, and is sufficiently heavy.

We have been told that after leaves have been pressed a day or two, if they are dipped into a weak solution of sulphuric acid, shaken free from drops and again put in press, it will restore the colour perfectly. When well dried from the wash they can then be waxed. We have never tried this.

When leaves have been cured they can be made very ornamental by being mingled with any kind of ferns. The Hartford creeping fern is very beautiful to use in wreath and festoons over doors, pictures or around window and door cases. By linking the vines together with a spray of non-leaves the effect is very pretty. Crosses, crowns, circles, or any fanciful shape may be cut out of paper, and leaves and ferns of all sorts sewed on. Or take very fine thread wire and wind bright leaves and small

ferns, together with the wire work, in preparing for flowers to be bound with silk, or wreaths or pictures or curtains made to be tooled in to bunch or sprays, prettier decorations for autumn leaves, and so on. A skillful hand.

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ferns, together with the creeping fern, on to the wire with "reel wire," such as is used in preparing wax flowers, or the wire used for flowers by milliners, which comes wound with silk. In this way very tasteful vines or wreaths can be arranged around windows or pictures, brackets or lampshades. White curtains may be tastefully looped up or festooned in the centre by these vines, or a bunch or spray of richly-coloured leaves. No prettier decorations can be found than our autumn leaves may furnish in ingenious and skilful hands.

SELF-DEPRECIATION.

"Well, I declare! I will never venture to ask Mrs. D. to dine or sup in my house again—never!"

"Why not? We always supposed you and Mrs. D. the best of friends."

"And so we are, to be sure. It is certainly from no lack of the most sincere affection that I made that remark."

"Which, of course, you did not mean?"

"No, I suppose not. I spoke carelessly, I acknowledge; but when I visit there, everything is so nice, so enticing, that, for very shame, I think I can never invite her to sit at my poor table again. I don't see why it should be so. I am sure she cannot try more earnestly than I do to provide the best of everything, and have the whole arrangement of the table attractive. Unfortunately for my credit, it cannot be charged to the difference in our servants; for, during my short experience in housekeeping, I have been favoured with better servants than my friend has had: at least, I am sure I should not expect to have an eatable thing in my house with such help as I know Mrs. D. has often been compelled to endure. But, alas! I never succeed, and she never fails! She has the 'knack' of doing everything well: I have not. She is a most excellent cook, and I a very poor one. I think—but why are you laughing, when I feel so desperately disheartened?"

"To see how skilful you are in self-torture. Your lamentations remind us of a little incident that at the time afforded us much amusement, and may be of some service to you, if only to dispel, for a few moments, the clouds from your face."

"A young clergyman, while on a visit to his brother, also a clergyman, agreed to preach for him in the evening. Neither had been long in the ministry, and they had never heard each other preach. The pastor preached in the morning, and on returning from church his brother said to his wife, 'Kate, I cannot preach this evening. While

listening to my brother I felt that I had mistaken my calling. I ought never to preach anywhere. I cannot preach here to-night."

"His wife tried to cheer and comfort him, but all through the afternoon he was much depressed; and, grieving over her husband's distress, she made known the cause to her sister. Rising above this despondency, however, in the evening he delivered a most excellent discourse—all the better, doubtless, for his sojourn in 'the valley of humiliation,' during the afternoon. But on the way home, after the evening service was ended, the host, who had listened, in his turn, to his brother, who was evidently suffering from a severe attack of ministerial blues—and it takes a young clergyman to have the genuine article. At last, unable to remain silent longer, he said to his wife, 'Mary, I think I must give up preaching altogether, and go off somewhere into the backwoods out of sight, and become a farmer. After hearing my brother preach this evening I don't think I can open my mouth again as a teacher.'

"Can you wonder that his wife, who had heard the other side, responded to her husband's Jeremiad with a merry laugh instead of the sympathy he had a right to expect? Even a woman with her proverbial reticence, could not be expected to enjoy so rich a treat alone. She repeated the story at the supper-table, and for that time, at least, banished the blues from both parties."

"Very amusing, doubtless, if I was in the proper mood to enjoy it; but I cannot see how it is applicable to my case."

"You cannot? We will tell you, then. We called at Mrs. D.'s some weeks since—not long after she last dined at your table—and while with her we listened to her compliments, for your excellent table, almost word for word, like those you have so carefully uttered. She was sure she would never dare to ask you to her house to take a meal again—never! Everything was so good, so perfect, and your table was so elegantly arranged, everything in such good taste; and hers—oh! so poor always, when compared with yours!"

"Is it possible?"

"Yes, every word true; and we must be allowed to say we think you both dear, good silly women. We will tell you why, if you will be reasonable, and look at the matter honestly. Your own heart tells you that you do 'set a good table,' as good as—if not a little better than—most people. By a good table, we refer only to home and informal entertainments—with those stylish affairs, ordered from fashionable restaurants all for show, over which you exercise no authority,

and have no responsibility till the bills are sent in, we have nothing to do. We mean the genuine, social, friendly repast, which skilful hands present as friendship's offering."

"But you surely do not think that I was not sincere in what I said?"

"No. Be at ease. We are very sure that you spoke just as you really felt at the time, and so did Mrs. D. Many causes combine to produce that state of mind. Nothing ever looks as well, or tastes as pleasantly, over which we have spent time and thought sufficient to cause fatigue. At a friend's you pass to the table, not having the least idea of what you may find there; you have not thought about it, planned for it, and laboured over it for hours, until the sight wearies you, but all has the great charm of novelty.

"Then, perhaps, a little unconscious pride—affectionate pride—mingles with all your plans to entertain your friends. If it arose from any spirit of rivalry, the consciousness of your own ability in such matters would never permit you to undervalue yourself when compared with another. But, through the love you bear your friend, you are led to think nothing too good, no effort too great, to express your affection, or to do her honour; and she, in her turn, reciprocates the feeling. Through your affection you magnify the beauty and excellency of all she does to entertain you, and depreciate your own efforts; and she, likewise, does the same.

"Then again, do you not realize that, if desirous of preparing an unusually fine entertainment, this very anxiety leads you to see all that you accomplish 'as through a glass darkly;' and if obliged, as is often the case, to perform most of the labour with your own hands, you become fatigued and incapable of judging of your own work sensibly; and the weariness brings, also, something very like disgust for it all?"

"Now, these things ought not so to be. We see and hear a great deal of this, and are sorry for it, because it destroys much of the pleasure which should come from friendly intercourse. Real friends are supposed to meet together from higher motives than to be pampered with the choicest and most appetizing dainties. Good food, neatly and skilfully prepared and arranged, is not to be despised; but it is to be hoped friends do not come to our tables having that for their chief object.

"It is irksome to provide for those who make you feel that they will go away to cavil and to criticise. There is little pleasure to be gleaned from such visits, and much

discomfort and heart-burning spring from them. But when sure of the kindness and the integrity of your guests, it is the most foolish of all self-torture to allow yourself to depreciate your own efforts and magnify your friends'. Why think about it at all, to draw comparisons? Do the best that your time, strength, and purse will allow, and rest content. By being over-anxious about that which, though worth doing well, is not of paramount importance, you not only deprive yourself of much pleasure, but by-and-by make your friends uncomfortable. Appreciate and enjoy to the fullest extent the excellence of the beauties your friend sets before you; but do not neutralize the pleasure you should receive, by mentally comparing her entertainment with that which you may be able to provide in return."

WHO IS TO BLAME?

Those who are still held in bondage through "olden times" proprieties are often startled by the topics which young people of the present day feel at perfect liberty to discuss freely among themselves, or join with their elders, who should set a better example, in expressing their settled opinion about the whole matter.

We are surprised and pained when we hear these things—partly because the topics are of a nature that one would gladly believe a young, fresh, pure-hearted girl would naturally shrink from listening to, much less talking about, even to her closest friends—certainly not in general society—and partly because of the levity with which such remarks are made, and the boldness with which their youthful judgments are pronounced.

We are led into this train of thought from repeatedly hearing, of late, young ladies and gentlemen earnestly expressing their opinions on the last topic one can imagine young people would care to discuss—divorce. We were more particularly pained because, in two instances, after hearing of the marriage of a friend, they found it so easy and natural to glide into an argument on the reasons which should secure divorce in general, and the facility with which the marriage bond could be sundered. It struck us as a very serious evil that young people were learning to look upon the married vow as so light a matter.

Is it necessary to go before a justice, or take an oath after the exact formula of judicial courts, before a couple are considered responsible for solemn promises, which, if broken after this oath, would brand them with the shame and sin of perjury? To say in court, or be

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fore a justice, "I solemnly swear before God and these witnesses," is an act so solemn that the lip trembles and the cheek grows pale with awe while these words are being spoken; and if they have any honour, any fear of sin, what could tempt them to break that oath, or violate the promise it seals? Is not an oath administered by a clergyman, and before witnesses, as irrevocable as if taken in court?

What is an oath? A solemn affirmation or declaration made with an appeal to God for the truth of what is affirmed. The appeal to God in an oath implies that the person imprecates His vengeance and renounces His favour if the declaration is false; or, if the declaration is in the form of a promise, the person invokes the vengeance of God if he fails to fulfil it.

A large company assembles. At the appointed time the door opens, and as the guests divide on either side, the room—that but a moment before was a perfect Babel with laugh and talk and sprightly repartee—is in an instant as silent as the tomb. The bride and groom, with attendants, pass in and take their appropriate places. The pale bride and earnest groom apparently recognize the solemnity of the act they are about to perform, and the grave and tearful faces around bear witness to the importance of the occasion.

The clergyman steps forward, and his voice ascends in earnest prayer, imploring God to witness the vows about to be made, and bless and prosper those who make them, according as they remain true to these vows. Then, as God's ambassador, he calls upon each severally, "in the presence of God and these witnesses," solemnly to promise, "forsaking all others, to love, honour, and cherish," and for "better or for worse" to remain true and loving husband and wife "till God shall separate them by"—what? Incompatibility of disposition? No. Insufficient support? No. Intemperance? No. Unkindness? No. The promise is for "better or for worse" until God shall separate them—by DEATH.

Now are our young people to be influenced to believe that this ceremony and the vows of marriage are all a farce? Did that young couple take these vows with perfect knowledge of their full import? Do they realize that now they have "an oath in heaven," which God has witnessed, and by which, if broken, they call down upon themselves "His vengeance and renounce His favour?" And how are the rising generation learning to understand these vows?

Look at the answer in the sad occurrences of every-day life. For a few weeks or months—it may be years—their lives glide on, ap-

parently peaceful and serene; but after a time, as with thunder in a clear sky, we are startled with a trial for *divorce*! Why? Incompatibility of temper—a growing want of sympathy; or children are given, and those who should have riveted the solemn promise past all breaking are the cause of the disgrace and sin. One parent is too strict, the other too indulgent—and divided counsels in family government estrange the hearts that once beat in unison, and this "root of bitterness" springs up into vigorous growth, and soon bears fearful fruit.

Or the wife was reared in affluence. Foolish parents allowed no care or disagreeable duty to annoy her. She knew—her parents knew—that the lover just entering upon his life-work was not rich, but willing hands and a brave heart gave promise of success. Time only was needed, with his young wife's loving co-operation, to enable him to place her in circumstances equal to those from which he took her.

From the first she understood she would be obliged to join hands with him in his efforts to work his way up to competency. She knew he could not give her many of the luxuries that she might freely claim when with her parents. Rich dresses, large parties, and luxurious carriages must for a time be dispensed with. All this she knew and accepted when "before God and these witnesses" she made those solemn vows. But her words were lightly spoken; and to her marriage was but a new pleasure, a novelty, a plaything of which she soon tired, and heart-burnings and repinings were the result.

She goes on a visit to her parents. The ease and luxury of her childhood's home seem now more precious to her than the true and loving husband in the less stylish establishment; and, forgetting that her promise was "to love, honour, and cherish till death do us part," she refuses to return, and her parents, slighting her Saviour's command, "What God has joined together let not man put asunder," uphold her in her sin, and sanction her appeal for divorce.

What is the difference between a false oath "lawfully administered" and a broken marriage vow? Whatever dissimilarity an earthly tribunal may decide there is in the guilt, we think the Recording Angel will write down one as much perjury as the other.

It is fearful to see how easily, of late, divorces can be obtained, and for how slight a cause they are often applied for—as often by one one party as the other. It would seem that marriage was being looked upon as the gratification of a passing fancy merely,

which could be cast off as readily as an unsatisfactory garment.

There is a terrible sin to be answered for somewhere. Those who have made legal divorce so easy will be held accountable, we think; but fear that parents are most responsible for this growing evil. If, both by precept and example, their children are taught to see the beauty and holiness of the marriage relation, we cannot think they would enter into "these bonds" so thoughtlessly, or cast them aside so lightly. We believe there is but one cause for divorce—*infidelity*—that, God's law and teaching sanction.

BEFORE AND AFTER MARRIAGE.

When a young man begins to feel especially drawn toward a maiden—and by more intimate acquaintance this interest ripens into affection—all the politeness and respect he can command will be manifested in her presence. The best traits of his character are called out to entertain and honour her; to draw closer the bond of union he desires to see established. Both, if the interest is mutual—perhaps with no intention or desire of making a false impression—are in that peculiar state of mind which shows them to the best advantage. Particularly is this true as regards the lover. To gratify the slightest wish of his chosen, no effort is felt to be wearisome; no labour a burden. All self-denial for his lady-love is accounted as a joy and honour. His very life seems too small an offering.

But how is it when the prize is secured, and the twain are made one? Are those graceful courtesies, sweet amenities, kind and watchful attentions through which the coveted prize was led to an exalted estimate of the lover's character, to be continued by the husband—growing brighter and holier as the years roll on? Will the respectful attention and honour which a true gentleman yields to woman be more scrupulously accorded—be held more sacred—when bestowed on the wife? "Then will sweet peace wreath the chain round them forever;" and the love which budded in youth, and grew deeper and broader with the after years, will be matured and perfected in old age, holding them as one till, separated by death, they meet again in that better world where love is the light thereof.

But if marriage brings indifference, or a feeling of ownership which is supposed to exonerate a husband from all attention to his wife, to release him from the common civilities, which he dare not refuse to other women, then there is little hope of true hap-

piness in that household. The first year of married life is, doubtless, the most critical. No young people ever become fully acquainted with each other during the period of courtship, or engagement. There is a glamour over them that hides any disagreeable or inharmonious peculiarity—and every one has some—that will not show well in a strong light:

We daily see young people accept the mutual duties of the married state profoundly ignorant of the life upon which they had so thoughtlessly entered. The husband may understand what is right and honourable among men, but without the first idea—especially if he has not been brought up with sisters—of what respect and attention a wife has a right to expect, and he is bound to give, as an honourable gentleman.

We claim for wives a degree of respect and attention beyond what a true gentleman gives any other lady, but we also claim that wives should be governed by the same rule. Both should be affable, courteous, and kind to all with whom they associate, but for each other there should be a deeper respect and deference than is ever seen in their intercourse with others, however worthy; yet in far too many cases politeness and good breeding are folded away with the wedding finery. But until the children that are growing up around us are taught by their parents' example the sacredness of the obligations they assume whose hands are joined in wedlock, the horribly disgusting records of cruelty and crime that fill our daily papers will continue, and happy homes be "like angels' visits few and far between."

Aside from the present misery and strife, what will be the condition of society, or of our country, when the children of these unhappy marriages come to the front and take their places as rulers of our country and fashioners of society? If the mother is vain, foolish or irritable, and self-willed, in no wise seeking to make home happy, never yielding to her husband's judgment or caring for his pleasure: or if she seeks to live peaceably and make her family happy, but every effort is met with coldness, indifference, or sneers from her husband, will not the fruits of such example be shown in the future character and lives of their children?

There can be no happy marriages or happy homes if love, pure and sanctified, is not the foundation. So few young people know what love is! A little romance, a good deal of pride or ambition, hovers about them, and they call it love. "Of all the sad things in this world, the saddest is the leaf that tells what love meant to be, and the turning of the leaf to tell what love has been. One all

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blossoms, the other ashes; one all smiles and gladness, the other all tears and sadness. Nothing is so beautiful as the temple that love builds; nothing is so miserable as the service of that temple if God be not in it.

"If there be anything that young wedded love should have as its first vision, it should be a vision of a ladder between the earth and heaven, and the angels of God ascending and descending—and God over all blessing it. Then there is hope. Begin your household life, begin your wedded life, with a firm hold upon God and purity and heaven, and there is hope for you; otherwise, sad is your fate!"

HUSBANDS AND WIVES.

Under this heading an article from *The Spectator* was sent to us some days since by a friend, as it contained a few ideas that seemed suggestive of matter for *The Household*.

We like many parts of the article from *The Spectator*, and would gladly give it entire, but can note only here and there a sentence. In speaking of the choice of a life companion we find this sentence:

"There are two broad rules worth teaching, because they have some chance of being believed, and they are these: Let the woman's first requisite be a man whose home will be to him a rest, and the man's first object be a woman who can make home restful."

This we subscribe to; but the writer should not have stopped there. Like most that is written on this subject, he makes the husband's ease and comfort the most prominent thing to be considered—"a man to whom home will be a rest," and "a woman who can make home restful."

A true loving woman needs no instruction in this particular. She naturally endeavours to insure, by every means in her power, the peace and rest of her husband, and will use all her skill to gather about her kingdom every possible attraction to enable him to find it there. But has the wife no claim on her husband by which he shall feel that he is equally pledged to secure peace and rest for her?

Again:

"It is the man with many interests, with engrossing occupations, with plenty of people to fight, who is the really domestic man—who enjoys home, who is tempted to make a friend of his wife, who relishes prattle, who feels in the small circle where nobody is

above him and nobody unsympathetic with him as if he were in a haven of ease and reparation."

All very well as far as it goes. This is what home should be to every husband; but how about the "haven of ease and reparation" for the wife?

We know that usually the husband is the "bread-winner," to whose earnest labour, either intellectually or manually, the family look for necessities or luxuries; but although his work may be the most remunerative in dollars and cents, are his labours any more wearing and perplexing than his wife's? Would he willingly change places? Let the wife go to the law-office, or conduct a case in court; go as a physician among the sick; a pastor or preacher before the great congregation; a salesman in a store; a president or cashier in a bank; a mechanic in the shop; a labourer on the farm. Then let the husband supervise and direct the household; be harassed with poor servants, knowing that when things go awry it will be attributed to want of care, or lack of patience with their incompetency or willfulness; let him night after night hush and soothe and care for the fledglings, that year by year fill the nest; let him wash and iron, bake and sew, and perform all the labours belonging to the position, in addition to the unceasing care and watch over these little ones.

How long would he be content? How soon would he return to his legitimate labour? Which would tire the soonest? In this supposititious case we have not taken in to account the inevitable physical weaknesses and sufferings which a woman must endure, aside from her daily cares and labours, of which men can know nothing, fortunately, and can alleviate only by gentleness and tender love.

One more extract:

"As we should say to women who wish for domestic happiness, never marry a lounging, or a pleasure-seeker, so we should say to men with the same yearning, never marry a fool of any sort or kind. There is no burden on earth like a foolish woman-tied to a competent man; unable to be his sweetheart, because she cannot help dreading him; unable to be his confidante, because she cannot understand him; unable to be his friend, because she cannot sympathize even with his ordinary thoughts. . . . No amount of that household capacity, which men so absurdly overrate—as if any able woman could not learn to manage a household in three months—can compensate for the absence of clear thought, quick comprehen-

sion, ability to follow and credit or discredit a statement of fact, and competent to understand what the husband is. This is the rock on which thousands of the marrying men of this city split."

Yes. And are not an equal number of our young women shipwrecked on that same rock?

"As if any able woman could not learn to manage a household in three months!" It must be a wonderfully able man who could learn to do it, in all its details, in three years. All of this quotation but the last wild mistake, we can fully indorse. We only desire that the same rules may be made applicable to both parties; we only crave unity between husband and wife; and that the rules for governing their lives, bound together as they are, and must be by the marriage covenant, should be also united. We have no battle to wage about man's supremacy or "women's rights." We only claim that they should be equal—labouring together for one purpose—the welfare of each the upbuilding of their homes—working together in spirit, while each takes that part which is best adapted to the abilities given. We long to see each governed by the law of kindness—to see the respect and courtesies that are bestowed on strangers and acquaintances blossom into riper and more tender respect and attention when shown to each other.

We see with much pain how frequently a husband or wife is quick sighted to see faults or mistake in their other self which would not be noticed in a friend or acquaintance. This ought not so to be. Those who are to walk through life together should be slow to find faults, but quick to see and recognize a deed well done, however simple for love's sake, and also for the good such examples can do the young under their care, who are so easily influenced, and that there may be no heart-ache and bitter repentance for their "reaping by-and-by."

"We vex 'our own'
With look and tone
We may never take back again.
We have careful words for the stranger,
And smiles for the transient guest.
But oft for 'our own'
The bitter tone.
Though we love 'our own' the best.
Ah, lips with the curl impatient!
Ah, brow with the look of scorn!
I were a cruel fate
Were the night too late
To undo the work of the morn."

"THIS IS THE WAY: WALK YE IN IT."

"MRS. BEECHER: Will you listen to me a moment, and tell me what to do?"

"I began my married life, about eighteen months ago, with every prospect of unusual happiness. But a great change came over the spirit of my dreams. My husband is always kind and gentle, but no longer, as at first, shares his thoughts with me, or takes me into his counsel and confidence in matters where we should be supposed to have mutual interests. Gradually a barrier, that I see not how to remove or overcome, has risen between us. I cannot go to him as I used to—he will not come to me for explanation, if he feels the need of any. I cannot say, 'Tell me what is wrong.' He would—not unkindly, but indifferently—say, 'Nonsense! nothing that I know of.'

"If I could only know just what was the right thing to do! His love, respect, and confidence are so much to me, no pride would stand in the way of a full and loving understanding. Do tell me what I can do! Through the experience of the last few months I am led to believe that, by helping me, you aid many more young married people than I generally supposed. I have reason to think that my trouble is not an uncommon one, but it is none the less hard to bear."

This is a difficult and delicate subject to handle, and judging from many similar letters, which we have been reluctant to answer, we have no doubt but that the writer is correct in supposing her case "not an uncommon one."

In many cases—perhaps in most—it is quite probable that what seems "a cloud" is but a freak of the imagination springing up through over-sensitiveness on the wife's part, or from too great anxiety to do what would be most pleasing and acceptable. Women are much more thoughtful of the comfort and happiness of others in little things than men. The little courtesies and attentions, the graceful and gentle words, that are to them, when coming from the best and dearest, as the breath of life, are of much less importance to their husbands. But judging by their own appreciation of these tokens, they offer them freely, and, if accepted carelessly, or with no response, it hurts. How silly most husbands would think their wives if they could for a moment realize how sharp the pain is!

In many cases it is no lack of affection, no sign of estrangement, no clouds rising in the distance, threatening disaster; it is only

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want of thought, inability to understand the needs of organizations so unlike their own.

Then, again, the wife is in danger of forgetting, in her less absorbing cares, that her husband's duties are often complicated, requiring close attention and anxious thought; and it would not be strange if, returning from such responsible and difficult labours, the affairs of store or office should still linger in his thoughts, making it sometimes difficult to give a prompt and hearty response to loving attentions.

But the danger lies in lack of openness and mutual confidence. If these peculiar traits are not understood by both, by-and-by serious coldness and misunderstanding may spring up that must eventually mar the beauty of their married life.

These little clouds, however, unfortunately, are not always the offspring of oversensitiveness on the wife's part, and the cause, not always absent-mindedness and too great absorption in business on the husband's. Lack of confidence—between husband and wife is the cankerworm which has destroyed the peace of thousands. And here the wife is usually more in fault, in the early days of their married life, than the husband. She keeps to herself the little mistakes and troubles that are to be to her a source of pain and annoyance, because they may seem childish and insignificant to him, and she shrinks from being teased or ridiculed. But let a wife go to her husband freely with her troubles, mistakes or follies even, and, if he is at all worthy of that sacred name, he will assist her to overcome or help her to bear them.

This is by far the safest way. He is not her judge or master, but her other self; and being one, it is wiser to bear the frets and vexations of life together. Let both confide each in the other. He will give her strength and courage, and her quick, instinctive penetration will often help him to see things in a truer light than he would have done alone. He is in the busy world all day, his thoughts distracted by many details and perplexities; and she—away from the turmoil and vexations of active outside business life, and often much alone, or with her young children about her—if her husband has confided in her, thinks over the topics they have talked about together—looks at them from every point of view, without such interruptions as distract his thoughts, and has the time to pause, ponder, and reflect which he needs, but in the whirl of business cannot secure.

Without perfect confidence, married happiness cannot be permanent. There can be

no true union where either through pride or fear, or the consciousness of mistakes or errors, one conceals from or attempts to deceive the other, or holds back from any motive that which each had a mutual right to know. Of course, professional men are an exception, in so far as they withhold from their companions the affairs of others committed to their care professionally—not a step farther. In all else, they who practise concealment, even in business matters, lose half the joy and blessedness which God designed that marriage should bestow.

Wretched, indeed, are they who find the one taken "for better or worse" is like a sieve, incapable of keeping that which was committed to their love and honour. But until hope is vain, and one is compelled to give up all confidence in a companion, let there be no concealments.

Want of confidence on the part of the husband, after the novelty of married life and having a "home of his own" has worn off, is more frequently practised from the foolish fear that by confiding truly to his wife she may learn to exact it as a right, and his pride takes the alarm, lest trusting to his other and often far better half, he may risk the loss of some of his boasted independence.

The wife is sometimes tempted to concealment, and, alas! too often to deceit and falsehood, through fear of her husband's anger or, worse, the dread of his ridicule. She may have erred in judgment, or done some foolish, weak, but not wicked thing; and having learned too soon that his tones are not always of the gentlest, feels that, instead of guiding her to a clearer light and a higher life, he will be more likely to sit in judgment on her mistake, or, what is the sharpest thing for a loving heart to endure, make a jest of mistakes, or ridicule her weakness.

Rather than face either of these, she sins against her conscience, and conceals her fault. Successful in this—the next concealment is easier and less repugnant, or, if conscience lifts a warning voice, she silences it by the plea that the blame must rest with him, whom, if gentle and loving, she would have so gladly flown to, nothing concealing, but making him always her head and her guide.

Married life, opening with every promise of perfect love and harmony, is often wrecked—the mischief begun by "just one" trifling concealment. This is followed by another and another, with shorter intervals. Mistakes concealed grow more frequent and less simple, and when at last exposed, recriminations, bickerings, and heart-burnings destroy

the home where the light and purity of love once held undisputed sway.

This wife of eighteen months, who fears that "a cloud" is rising between her and her husband's love, may not, at first, find any help from these suggestions; but possibly, after careful self-examination, they may at least lead her to act well her part, being very rigid with her own shortcomings, and very lenient with her husband's—above all, avoiding all confidants of either sex. A wife's bosom should be the tomb of her husband's failings, which should only be remembered to warn her from the same mistake. But while we now speak chiefly to wives in reply to a wife's request, these suggestions, if of any assistance, are equally needed by the husband. As one, they should be governed in all things, and by the same rules.

HARD TIMES CONQUERED.

Without being really conscious of it, every one depends, more or less, on the kindness and co-operation of others for happiness or success, in whatever is undertaken. But in the present state of financial affairs, whoever looks for the helping hand in any business pressure is likely to find a "lion in the way" which retards or entirely prevents the fulfilment of his hopes. "Hard times" is no imaginary obstacle. To be sure, the term may be sometimes employed too readily as a reason or excuse for refusing kind deeds, yet no one doubts its reality. Its pressure is felt in every department of business all over the country.

We can scarcely number the times we have listened to the piteous moans of young people whose parents, by heavy losses, are compelled to reduce their expenses, and call upon their children to aid them, if not by active co-operation, at least by the exercise of a little self-denial—children who, like "the lilies of the field," were never called upon "to toil or spin." Their "Heavenly Father," no doubt, "careth for them," but, unlike the lilies, we think He designed these children to use the strength and talent given, to do all they can for themselves, looking to Him to bless and bring their efforts to perfection—"out of seeming evil still inducing good."

About seventy years ago, a physician, with a young family springing up around him, consulting his wife, as all good husbands will find it prudent to do, bought a large farm in one of our New England States, where every farmer truly earns his living by the sweat of his brow. Both felt that nowhere could their children be trained to industry and frugality so thoroughly as on a good farm.

Of course the doctor was obliged to "run

in debt" for this property and give a mortgage on the place. The payments were to be made quarterly, and promptly, or the whole would be forfeited and revert to the original owner. In those days physicians were not likely to become millionaires in a hurry, and though his practice was large the pay was small, and not always sure. He therefore looked to the farm to bring forth the means to release him from the bondage of debt; and the children, even to the youngest, were taught to labour for, and look forward eagerly to, the time "when we have paid for the farm!"

The creditor was the doctor's father-in-law, through his first wife; and while the good old gentleman lived, if by any mishap or over-pressure of business the quarterly payment had been delayed, it would have been kindly excused. For the ten or fifteen years that he had lived after the sale of the farm, there had not been one delayed payment, though now and then there would come a time when it was very hard work to secure the needed sum in time; for even in the olden days "hard times" were often found prowling about, to the great terror of our hard-working New England farmers. But little by little the heavy debt was diminishing, and they were looking forward, hopefully, to the year of Jubilee, when they could sit, under their own vine and fig-tree with none to molest and make them afraid.

At this period the father-in-law died. He had had but two children—daughters. The younger, the doctor's wife, died childless. The elder married a hard, close, scheming man, who, knowing that his wife and children would inherit this property, in case the payments were not promptly met, lost no opportunity of remarking that Dr. Mason's farm would doubtless soon come into his hands, as with his large family he must certainly fail to pay, by-and-by.

The financial troubles which the war of 1812 had caused, as all wars are sure to do, were not yet adjusted. Money was scarce, and payments very difficult. Ten children now filled the old house with merriment and gladness; but they were to be clothed and educated.

Let us see how successfully they had been taught to make their high spirits and resolute wills cheerful auxiliaries in lifting the burden which, since their grandfather's death, was pressing heavily upon their parents.

At the time of which we write, among other crops, rye was extensively raised. It was used for food among the farmers quite as much as wheat, but was also valuable for

other purposes. When full-grown, but still in the milk, large quantities were cut to be used for "braiding." The heads were used for "fodder;" the stalks, after being soaked in strong, hot soapsuds, were spread on the grass for the sun to whiten. When sufficiently bleached and ready for use, they were cut at each joint, the husk stripped off, and the straw thus prepared tied in pound bundles for sale.

Bonnets, then, meant something more than a mere bit of silk or velvet with a flower or feather attached, and the "straw braid" for making them was in great demand. Boys and girls were alike taught to braid, and the long winter evenings were not spent idly. Dr. Mason raised large crops of rye, and each child, almost as soon as weaned, was taught to braid, and was soon able to earn something by this work, toward clothing himself. At six years of age, a dollar a week was easily earned by braiding straw; at eight, three dollars; and in something of that proportion up to the eldest.

Does any one think such a life, with such an object in view, was heard or cruel? Never was there a greater mistake. It was of immense value to these young spirits. They had something real, that they could understand, to labour for. There were life and courage and true heroism in it: an education—with here and there, to be sure, some rough places to pass over—which was worth more to them than all the money millionaires bequeath their sons and daughters—an education which prepared them in after-life to be courageous and self-helpful.

It is this kind of training that has made New England's sons and daughters strong and self-reliant, and the lack of it which makes these hard times such a horror that many seek death by their own hands, as preferable to the struggle for better times.

In the long winter evenings, when the labour of the day was over, the children home from school, and the "chores" all finished, the candles were lighted, and the evening work began. The mother in her corner was busy making and mending for her large family. The doctor, if not with the sick, read in the opposite corner. The children gathered round the long table in the middle of the room, where lay the school-books and straw already "machined" for braiding, while the old fire-place, heaped with blazing logs of hickory, oak, and fragrant birch, made the room warm and cheerful. Here, with their books fastened open before them to the next day's lessons, the children, with nimble fingers, plaited the straw, and studied their

lessons at the same time. For children taught to be industrious usually carry the principles thus developed into the school-room, and are ambitious to keep as near the head of the class as possible.

Such a family as this was well equipped to meet and conquer adversity. At last there came a period when the doctor was unusually grave and silent. All noticed it, but no remarks were made until evening, when he came to supper, so unmistakably worried and despondent that his wife inquired if he was not well.

"Yes, well enough. But, Lucy, I have so far been unable to collect money for our quarterly payment. So much is due me, that I have had no fears but that enough would be promptly paid to save me any trouble.

"How much is lacking?"

"Not quite a hundred dollars; but it might as well be thousands for any chance I now see of getting it in season. There is so much sickness about, that, as you know, I have had no rest, and little time to collect money. If not ready before midnight to-morrow, we are ruined. I have kept it from you as long as I dared, still hoping that those who ought to pay me would do so."

"Have you told them how very important it is that you have the money?"

"No; I did not wish to speak of it. Mr. H. is watching greedily for a 'slip,' and we need expect no mercy at his hands. Under our hard labour and good care this farm has risen greatly in value—too much so for him to spare us an hour, if he can once get hold of it. I am about discouraged. It is the darkest spot we have seen yet. But I must be off, and shall probably be out all night. To think there are not forty-eight hours between us and ruin! And my hands so tied by several bad cases, that I may not find one hour to try and make up the little that is needed!"

For a few minutes after the doctor left, the children stood silent and sad, watching their mother. At last she said:

"Children, we can help father through this, and save our home, if you are willing to submit to some little self-denial. No; I should have said to great self-denial. You have all worked diligently to buy new garments for winter. You need them, and deserve them, and I should be so happy and proud to see you all neatly and comfortably clad. But, to help father, are you willing to let me try to clean, mend, or make over your old clothes, and use what you have earned to help brighten this dark day? Whatever the braid you have on hand may bring, with all now

due you at the store, is your own, or to be expended for your own clothes; and if each one of you is not perfectly willing I do not wish you to give it up. It is your own, not ours."

It was a beautiful sight to see those eager faces watching their mother, ready to answer the moment she had finished: for, in the olden time, children were taught that it was disrespectful to interrupt any one when speaking, even if, as in this case, it was difficult to keep silent. But the reply, when given, was prompt, enthusiastic, and what she had confidently looked for.

"Thanks, dear children! Now, then, hasten. First bring me all your braids, and let us see how much it will come to."

The braid, in ten yards rolls, was brought and its value estimated.

"With that which is now due us at the store we have nearly sixty dollars! Well done, for all these little fingers! But now we must devise a way to make up the remainder. Your father spoke last night of a large quantity of straw which was cut some days since, and which could be sold. He will be away all night. If you work well, we can cut many pounds before midnight. Now, girls, help me wash the fishes, while your brothers bring, before dark, the saw we must cut to-night."

By the time the candles were lighted, all was ready to begin.

The younger children were excused at their usual bedtime, but the others worked with their mother till the tall clock in the corner struck one. Then all retired for a few hours' rest.

Dr. Mason returned home in season for breakfast, and his wife inquired if the eldest son could drive her over to the neighbouring town to dispose of some braid for the children. He replied that he must be gone again all day, and neither son nor team could well be spared from important work at home.

A strange thing followed this impudently refusal. Mrs. Mason, who never allowed her plans or wishes to interfere with her husband's, now repeated her request, and urged it till he yielded, from sheer surprise, apparently, that his wife could be so persistent.

The doctor went his usual round, and the mother and son departed on their impetuous errand. Their business accomplished, they returned well satisfied, and all was ready for supper when the father arrived.

A deeper gloom was on his face when he entered: but no word was spoken till all were seated at the table. He was too much absorbed in his troubled thoughts to notice

the suppressed excitement plainly visible on every face, or if he noticed, knowing they understood his fears, it did not surprise him.

Then in a slightly agitated voice, his wife inquired:

"Have you been successful in obtaining the money?"

He shook his head, but remained silent. Each young, quivering face was turned first toward him, then with earnest, half-impatient glance to the mother.

"Do not be discouraged, dear, even at this late hour."

"With the irritability born of great fatigue and anxiety, he replied:

"Are you wild, Lucy? The are are but six hours between us and ruin. Can you talk of hope now? I have none—none."

With a warning gesture to the children she rose, stepped to the back of her husband's chair, and, passing her arm around his neck, said, gently—caressingly:

"Yet shall hope on, my husband; God will not forsake us."

He moved impatiently from under her arm; but as he did so, she dropped a roll into his bosom and turned toward her chair.

"Lucy! Lucy! what is this? Where did you get it?"

All was then wild excitement, each child laughing, sobbing, shouting—but one glance from that strong but gentle mother quelled the exultation, and she replied:

"It is our children's offering, and sufficient to make up the needed sum. I persisted in going away this morning against your wishes, because I saw no other escape. We cut the saw last night—many willing hands made quick work: I sold it, and their braid, added to what the straw came to, with what was already due them, completed the sum."

Those who witnessed that scene will never forget it: Dr. Mason with his arm around his wife, and both in tears, calling her all happy names; the children clinging about their parents, so joyful that home was saved, and they had helped to save it.

"Put Charlie into the waggon, quick! If he fails me not, the six miles between here and M— will be the shortest I ever rode. I shall be home before bed-time to thank you all. I cannot now. Let the children sit up for once, till I come. I hope we shall never come so near ruin again."

And they never did. In two years the last dollar was paid, and then Dr. Mason vowed he would never owe any one a cent. He kept his vow.

WASHING FLANNELS.

Some explicit directions are requested about washing flannels. We noticed this department of household labour some time since, if we mistake not, but are happy to call attention to it again, because later experiences show many valuable points in this connection, which may in some respects modify former counsels.

Cut up what soap may be needed, and dissolve in a skillet of boiling water. Let it stand on the stove and simmer till every particle is dissolved. Never rub soap on the flannels or allow a bit to settle on them. Nothing "fulls" flannel so badly as rubbing soap on it, or letting bits of it settle on the cloth. A place on which a bit of soap has lodged or been rubbed in will have a different shade from the rest when dried, making the whole garment look spotted.

Take a small tub, not quite half full, of scalding-hot or boiling water. Into this pour enough of the dissolved soap to make good suds; pour to this some ammonia, prepared from the "concentrated ammonia"—a table-spoonful and a half to ten or twelve quarts of suds is a fair proportion—and half a spoonful of powdered borax. Stir this and the soap into the hot water till it is all thoroughly incorporated. Then put in the flannels. Two or three articles are quite enough to soak, at one time, or if large, like blankets, etc., only one should be used. Press them well under the water, but turn them over in the suds occasionally while soaking. Let them remain in the water until it is cool enough to put the hands in without discomfort. While washing, keep a good quantity of water at boiling heat on the range for rinsing purposes, and to keep the suds as hot as it can be used. Before one piece is washed and ready to be wrung out, fill a small tub full of clear hot water. Into this stir a little more "blueing" than would be used for cotton or linen. Shake out each piece as soon as washed quickly, and throw at once into the hot rinsing water.

Rub the flannel as little as possible, but draw it repeatedly through the hands, squeezing rather than rubbing. Harsh rubbing thickens and injures the fabric. Never wring with a wringer, as the pressure mats the nap down so closely as to destroy all the soft, fleecy look of good flannel. Wring as dry as possible with the hands, then rinse and wring again; and when as dry as it can be made by hand, snap out, stretch and pull into the true shape, and dry in the open air, if possible. Bring in when not quite dry, roll up a short time, and iron while still a

little damp, so that each part can be more readily brought into shape. Pressing, when ironing, is better for the flannel than rubbing. It does not make the fabric feel so hard and wiry.

Scarlet flannel is poisonous to some skins if used before it has been washed; and as one is not always sure how they may be affected by it, it is safer to give it a scald in hot water with a little soap—not enough to make a strong suds—before wearing. Let it stand and soak a few minutes, then wring out and treat like other flannels. The smell of new red flannel is not agreeable to many, and for this reason it is desirable to wash it before using. But no washing that we have any knowledge of, can keep red flannel looking nice if used for underwear for any length of time, unless worn by people that do not perspire freely. It becomes badly discoloured and spotted in many cases. Washing red flannel before making up will "shrink" it as much as is desirable.

MANAGEMENT OF INFANTS.

"A reader" inquires "how early it is safe or best to put infants to bed alone," and desires information "about the care of young children."

We can only answer these inquiries through our own experience. One is inclined to believe one's own way best; and all the directions on this subject are so varied—no two persons believing in or practising the same rules—that it is impossible for mothers to decide upon the best mode of rearing their little ones, unless they learn to judge for themselves. But, to do that, their judgment must be gained through experience.

Ah! there is the misery of it! In many things the various experiments tried—and mistakes made—before one learns the most sensible way of doing a thing, may be amusing, inconvenient, and a little humiliating often, but seldom do harm that is past repairing. Not so when the objects of our experiments are our "winsome wee babies." A mistake in the management of these frail and dependent little ones, if not fatal, may bring great suffering to them and life-long sorrow, that finds no alleviation to their mothers. Therefore our care of them should never be through experiments on many different theories, but by a carefully matured plan. Of course we have in mind not the bodily management only, but the first steps toward mental development.

There is no sweeter pleasure than a mother feels when, with her baby in her arms, nestling in her bosom, and looking up in her eyes,

she lulls it to rest with loving smiles and soft, cooing caresses. As she watches the bright eyes gradually close, and sees it pass into a sweet and tranquil sleep, it is not easy to forego the pleasure of holding it a little longer and enjoying its unconscious loveliness. These are the sweetest hours that a mother ever knows; and because they are so sweet, many an infant is spoiled, and becomes a little tyrant before it is a year old.

We never had leisure to spoil our babies by over-indulgence in this pleasure. As a general thing, those mothers who have the least time to spare have the most quiet and least troublesome infants. It is those who, having few outside cares, devote their time almost exclusively to their children—making all the household subservient to their earliest whims and caprices, keeping two or three nurses to fly at every call—that have the most troublesome and unruly children. When an infant is washed, dressed, and well fed at proper intervals, one may think of it till the heart is satisfied; but the less noticeable care it has, over and above that, the better for the comfort of the family by-and-by, and a thousand-fold better for the child itself, from its birth and all the way up to maturity.

In the morning, as nearly at the same hour as is possible, if the babe is awake, (never otherwise), take it up, wash and dress it. If old enough for play, the mother may indulge herself and child in that pleasure for a few moments, and while dressing, let it stretch itself, jump it, toss it up, not roughly, but so that every joint and muscle has a change and is well exercised. Be careful and stop before the little one is weary or unduly excited. Many a nervous child has had convulsions that a careful observer could trace back to a boisterous frolic, carried beyond its frail strength.

Washing, dressing, and frolicking having received due attention, the little one is ready for breakfast, and, after a good night's rest, is not likely to go to sleep while nursing; but as soon as its hunger is appeased, if not excited any more, it will be perfectly contented if laid on the bed while the crib can have a very thorough airing. Now the mother may leave it and attend to other duties. If she has begun to get and the child has never been accustomed to any other way, it will look for nothing more; but, happy and contented, will be cooing and smiling, watching the shadows on the wall, or the waving leaves and branches seen from the window—anything that is in motion—till the eyes grow small and at last the white lids close over them, and the baby is asleep.

Begin in this way from the birth. Let no nurse, however skilled, give the child its first lesson; if the mother is strong enough to speak, allow no rocking or walking with the child. When every want is supplied, the bed or crib is the best place for an infant in good health, and if this is acted upon from the beginning, the child will look for nothing else; it should never know that anything else can be had for the asking. It will not expect to be rocked to sleep; it will never know that it has lost anything by sleeping alone.

A large roomy crib is a good thing. It is not well for a young babe to sleep in the same bed with its parents. It will not sleep as well; and a child will not be so strong or healthy as if laid in its own well-aired bed alone. Cribs are an excellent invention, but a cradle with rockers is quite the reverse. We never believed that the motion of rocking was good for a child. We never had a cradle in the house, and never held a child in a rocking-chair for the sake of rocking.

The less a child is "tended," the less it is in the mother's or nurse's arms, the more it is left to stretch and play on the bed, or, later, to roll about on a rug on the floor, the better for the child, and the more easy, certainly, for those who have the care of it. It will have stronger muscles and better figure if left to put itself in natural positions. If held in the arms, its limbs are often cramped, or the body put in a most unnatural and uncomfortable position. Trotting a young infant or setting it up on the knee, letting it bend over the arm, so that the poor little head rolls or nods about, because the neck is not strong enough to support it, is a very injurious thing. We have seen very young infants ruptured for no reason that we could imagine but the incessant "trot-trot" of the mother or nurse, or from holding them so that they bent forward over the arm before the umbilical cord was thoroughly healed and strong.

These are little things, but much of a child's after health and comfort, and the comfort of those who have it in their charge, depend upon them; and these little things—these rules and directions which seem so insignificant and unimportant in the care of a mere child—will scatter small seeds that, by-and-by, will spring up into the full-branched tree, bearing fruit, good or evil, according as they have been properly or improperly understood and acted upon.

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HARD TIMES AND HAPPY HOMES
NOT INCOMPATIBLE.

After a hard day's work, with small remuneration, many a man returns to his humble home content and happy, knowing that the coarse, perhaps scanty, fare he will find is seasoned with love by the wife who watches for his coming, and who daily labours as hard and as cheerfully as he does, for their mutual support and comfort. Both are patient and happy in their present state, but, looking hopefully forward to the good time coming when they may reap the reward of their "patient continuance in well-doing." Gradually, perhaps, the way becomes easier and the heavy burdens lighter, until riches seem not far distant, and long before they have passed middle age they may possibly represent the moneyed class of their community, or the millionaires. Stranger things are seen almost yearly.

In their early home, how often on a winter's evening have the husband and wife talked of what they would enjoy, and what they would do, should success attend their united efforts, and release them from the cares and burdens that belong to an income so small as to be almost poverty! If at last these dreamers realize that which they have so courageously battled for, what is the result? Who will ever know how many times they look back to the small and meagrely furnished rooms—their "wedded love's first home"—which they so joyfully exchanged for a grand mansion—and honestly feel that, in that cramped and scarcely comfortable spot, they realized more true happiness—a deeper and stronger love—than they have found amid the splendours that now surround them?

Wealth has power to unlock the gates and give an entrance to "fashionable life" or to the "best society." But money is not the supreme power that controls this new kingdom. The "laws of the Medes and Persians" were not more stringent than those which govern what are called the "upper classes," or than the long-established rules that belong to fashionable etiquette. These must be obeyed, or the offender's riches cannot save him. He must either accept his bonds, or, like the leper, dwell apart.

Such a life is at first so fresh and strange that the law, as laid down in this new code, and the strict obedience it enforces, are for a time amusing—rather than burdensome. Nor yet do they realize that riches have cramped their freedom, that they are no longer the independent persons they were in their early home. But gradually they feel the fetters, and shrink from contrasting

it with the unshackled life of their low estate. Little by little they learn that the happiest lives are often found with those who have little of this world's goods.

Those "to the manor born," like those born blind and deaf, having never breathed the atmosphere of true freedom, do not know what they lose. Yet if naturally strong and full of courage, when overtaken by sudden reverses they may not only work their way back to affluence, but take with them an experience of true love and happiness cheaply purchased by their first overthrow, and also an independence that forbids renewed obedience to those laws of society that are arbitrary, unreasonable, and tyrannical. "Neither poverty nor riches" is the medium that best insures true, independent happiness.

Not long since a young wife came to us earnestly desiring to learn, if it was in her power, to help her husband by her own exertions. With a small income to start with, and now greatly diminished by the reduction of wages, they could no longer pay what they had been doing for their board, which though not an exorbitant price, had hitherto given them a comfortable living.

We asked: Could she teach, or do fine sewing? "No, she did not think it wise to confine herself to such work so closely as to make it remunerative, and certainly not capable of teaching."

What salary did her husband receive? "Seven hundred a year."

Had she any family? "None but herself and husband."

Did she understand house-work? Could she cook nicely by not extravagantly? She thought she could. We learned they had furniture sufficient for one room.

Then, we said, why not take one room, or, if they could, find one with a small hall-room opening into it to serve for a kitchen, and go to housekeeping?

The look of amazement that flashed across the bright young face would have been a study for an artist.

"Housekeeping! with only furniture for one room and but seven hundred dollars a year! Surely, Mrs. Beecher, you cannot be in earnest! There is nothing we so greatly desire; but we could not live decently on so small an income."

We assured her we were in earnest, and though she could not receive much company, or give parties in one room, yet we were confident, a capable, efficient wife could make this small cage a home of peace and contentment, and secure a good share of the real comforts of life—a home round which,

in after-years, might cluster some of the sweetest experiences of life.

The lady was incredulous but very much in earnest, and modestly wished we could spare time to give her some practical explanations of the way we imagined this could be accomplished. Time with us is a very scarce article, but we never spent an hour which has given more pleasure in the retrospect, because we have learned the seed was sown on good ground and has brought forth good fruit.

NEITHER POVERTY NOR RICHES.

In the last chapter we spoke of an interesting conversation with a young wife, who was anxious to assist her husband in making his small salary support them in comfort and respectability, and mentioned our advice to try keeping house on a very small scale.

The little lady listened attentively, earnestly desiring to be a true "helpmeet" to her husband; but evidently half doubting that the ideas we were endeavouring to make simple and intelligible could be, or ever had been, put in practice. When at last we told her how to manage on "washing-day," her astonishment was unbounded.

"Do my own washing! Why, I never did a bit of washing in my life!"

"Well, it is never too late to begin. You say you are strong and have excellent health. The prevalent idea that there is degradation in it, or that the washing for two persons must be hard work, is a great mistake. Many things that every good housekeeper must do are infinitely harder than washing."

"I have always put great reliance in your directions and recipes, because you tell us that you speak only of what you know and have tried your own self. But do not think me rude, dear madam, if I cannot help feeling that in advising me to attempt to keep house in one or two small rooms, and do my own work, washing included, you must be speaking theoretically, not practically. If in my circumstances, do please to tell me, could you—would you attempt to do yourself that which you have advised me to undertake?"

"My dear child, in this matter, as in many others, the advice is based on actual experience, and under far less favourable circumstances than you have any prospect of encountering. Our life has not been an easy one, and we sincerely hope it will never be too easy. Those who, in the common acceptance of that phrase, have an 'easy life' never fully develop into all that God gave them capacity to be. They are dwarfed. If not exactly indolent, they are never self-

helpful, and busy half, and often more than half, of their talents in a napkin.

"As you seem sceptical, listen to a story of our early housekeeping: With a salary not half equal to your husband's, we were first settled far West. For six weeks we bearded, or rather were entertained by a parishioner. Their changes in their family rendered it necessary for us to decide on some more independent mode of living. Boarding was too expensive and would eat up all our small income. But how could we keep house on it?"

"Yes, have sufficient to furnish one room, you say. We had nothing. We could not rent a whole house. That was far beyond our ability. At last we found two small rooms; but such rooms! They had been occupied by labouring men, without a woman's care, and were exceedingly dirty. But we knew what soap and water, guided by a willing spirit, could do to purify and freshen. Tobacco juice and smoke, well dried in, require many pails of hot suds and renewed applications before they can be obliterated; and our landlord would not consent to paint.

"This work was very hard; but we did not scrub alone. The husband with as willing hands, and a much stronger arm, lightened the labours wonderfully, and made our first house-cleaning a name never to be forgotten.

"At last our little rooms were clean, and to furnish them was the next effort. A cook-stove, a small square of cotton carpeting that just covered the middle of the floor in our 'best room,' an old bureau, a pair of candle-sticks, half-a-dozen cups and saucers, and as many knives and forks, were given us. The husband's college study-table, chair, single bedstead, and a brass lamp, were hunted up from the 'good-for-nothings' in the Seminary yard—well cleaned and polished, and sent down from the Seminary to our home. We found, among some rubbish in the back yard—thrown out to be burned—three shelves, the remnants of an old bookcase. These were cleaned, varnished, and screwed to the back of the study-table, and the top of the table covered with a piece of cloth, the remains of an old coat found also among the debris of college days. Now, what country pastor could wish for a more convenient set to say elegant—study-table than this?"

"A very cheap table covered with an old shawl, half a dozen wood-seated chairs, a cheap bedstead, bunk mattress and pillows, two sheets and a pair of pillow-cases—to be washed, ironed, aired, and replaced every Monday—completed the furnishing of what was to be the pastor's study, and our parlour and bedroom. Fortunately there was a

small cupboard in the room which held all our table furniture.

The smaller room was to be the kitchen, and in it the stove was placed. There was a sink in this room; and from two boards found among the fuel, the husband made a cover, which could be slant down over the sink and make a cooking or ironing table, as needed. A curtain of four-cent calico was stretched by a wire across one corner of the room, making a half circle. A wire ran through the hem at the bottom and linked into a staple at each corner, held it firm like a partition. Here, on a bench on one side, the tubs and wash-boiler were placed, the flour-barrel and other stores on the other side; overhead, the bridle, saddle, etc., were hung wrapped up in a piece of this same expensive calico, and a calico roof was stretched over all to keep out dust.

The single bed, redeemed from the rubbish of college days, having been well-nigh worn out with scrubbing and scalding, was placed in the back part of the room. Four long poles were screwed into the corners; a strong wire on which a certain amount of calico was strong was fastened into staples at the top of the poles. This was our wardrobe when we had no company, and our garments were tied to the wire inside. But if company came to stay overnight our garments were all folded, put into trunks and slipped under the bed, and our double bed, with its husk mattress and pillows, given up to our guests, while we adjourned to the kitchen clothes-closet, or single bed.

This has given you a full list of our furniture. Here we passed the first year of our married life, and there never was—and never can be—a happier year. We did our own work, washing, ironing, and all. It was often hard at first; but, thanks to the training of a noble mother, the work was not unfamiliar, and, knowing the value of systematic labour, we soon learned to do all that was needed and yet have many spare hours. After keeping well ahead of our own sewing, even without a sewing-machine, we found leisure to take other sewing that was remunerative and a great help.

Remember that in living in small apartments there is less to do than if occupying a whole house. Even one large room, with a screen or curtain stretched across to hide the cook-stove and table, should callers happen in at untimely hours, is almost as convenient as two small ones—unless liable to company, occasionally, over-night. You will have the advantage of us in selecting a room, for in a large city there are many to choose from. Try to secure one with wardrobe and a cupboard. These are a great convenience

if one can find them and afford the rest of such a room; but not an absolute necessity. If they cannot be found without great expense, the united ingenuity of husband and wife should be able to improvise a substitute.

Begin with prompt and early rising, even if your husband's avocation does not compel an early breakfast. If it does not, all the more reason for early rising, for by this excellent habit he will have an hour or two to assist in making the small home more convenient, and working in a garden-plot, if so happy as to have one. If the room which is to be home is on the second storey—as ours was—he will take pleasure in splitting the wood—if fortunate enough to have any—bringing up water and coal to last till his return at night, or going for such marketing as may be needed. We would be thankful if always sure of a cheerful and competent assistant as we know a good husband can be.

As the work grows familiar, it will not take long to finish that which pertains to the morning's work. Of course, with only one or even two rooms the bed cannot be made till after breakfast; but spread it up neatly and air the room.

As soon as breakfast is over and the husband has left for his day's work, take off the bedclothes and place them by an open window, turn over the mattress, shake up the pillows, and leave all for a thorough airing till the dishes are washed and the early morning work is finished. Then make the bed, sweep and dust the room; and if your husband does not return to dinner, as is too often the case in cities, arrange for your own simple lunch, and for a pleasant dinner with him on his return. After this work is finished there will be a long, quiet time for sewing, reading, writing or any outside work that may be needed.

On Monday the washing for two cannot take more than an hour or two, and then leave plenty time for rest by reading, sewing, etc., before the late dinner, unless you prefer to make a day of it—as we used to do—and do washing and ironing the same day.

Make all preparations for breakfast the night before; and if a late dinner is necessary, be sure that the breakfast is strengthening, though simple, and keep on hand something that can be neatly put up for your husband's lunch; for home lunches should be more palatable, aside from being more economical, than any found at a restaurant.

Have we convinced you that our advice, if theoretical, is capable of practical demonstration? If so, we shall hope to hear that

you have tried it with great success: and doubt not you will make improvements on our personal illustration, or individual experience."

WASHING-DAYS—OLD STYLE AND NEW.

Among the many grievances with which housekeepers are too much inclined to entertain their friends, the discomforts of washing-days, and trials and vexations originating with their servants, often hold the most prominent place. One is tempted to inquire if a return to the primitive customs of the ancients—the days of the Tudors and Stuarts—would give them greater satisfaction, or make life more enjoyable?

No cotton was known in those days, and wearing-apparel was never washed. What happiness! What glorious lives the husbands must have led! The garments of the poor were made of harsh, coarse woollen, and worn unwashed and uncleaned until they could no longer hang together. No under-clothing was ever worn by rich or poor! How would our dainty matrons like being served by such filthy, unwashed attendants? If simply reading about these customs is sickening and disgusting, what would the reality be?

The nobles and people of wealth were clothed in rich silks, velvets, or taffetas—a kind of thick silk with a wavy lustre—much like the watered silks of more modern times. Washing such garments was, of course, never thought of; but, if by long-continued use they became unseemly, they were put into the hands, not of a laundress, but a dyer! Imagine the amount of filth thus hidden from sight! But could any dye-stuff conceal the foul smells that long contact with the body, without washing, must have developed, even if health was not impaired by such utter lack of cleanliness?

Besides, in those days neither rich nor poor wore under-garments, and the outside apparel had the full benefit of all the dirt that could adhere to it till worn past further use. It was years after this before a linen shirt was ever heard of: and even then, if some royal personage occasionally received such a treasure, it would be the occasion of as much curiosity and comment as was possible before newspapers and reporters were abroad in the land.

Anne Boleyn and Queen Elizabeth first introduced the wearing of night-gowns, we think. It was certainly near that period. But these also were made of heavy silks, or velvets, trimmed with lace, and often lined with fur. In some historical records of

Queen Bess we have seen copies of her orders for a certain number of sableskins to line a purple velvet night-gown, and also the quantity of lace required. Such garments were dyed when they passed out of her hands, if her ladies-in-waiting chose, but they were never washed.

After many years, a more cleanly order of things began to creep in, and linen goods came gradually into more general use. With this approach to comfort, the idea, or rather necessity, of washing such articles began to dawn on the now partially cultivated community, but, like the house-cleaning of the present day, it was only attempted two or three times a year. As the product of the loom became more abundant, so the desire for a large quantity of clothing grew with the increased supply, and, as garments multiplied, the pleasure and comfort of having them clean became apparent.

But as yet the possibility of more than two seasons a year for the cleansing had not been revealed. A broader civilization, increasing knowledge, and more extensive manufactories, made the multiplication of garments easy, and particularly as at that period woman was judged more by the amount of sewing she had accomplished than by her mental culture. Going from one extreme to the other, their eyes were opened to the absolute necessity of having not merely one or two dresses, but closets full; and from fifty to a hundred sets of undergarments, instead of none at all. This supply, which in our time would be thought fabulous, was a necessity when there were only two seasons a year to do all the washing.

Weekly washings became a regular family arrangement with us much earlier than in the old country. Some time after the Hungarian revolution, when Kossuth, with many of his brave compeers, was in America, one of the noble ladies, who was in our family some weeks, was greatly astonished on learning that our washing was done every week, and in our own house. From her we understood, better than before, how this work was managed in Hungary, and, indeed, generally throughout Europe.

Linen goods are much cheaper than with us. In every family a large stock of garments was made for each member, for many changes were indispensable between the semi-annual washing days. Even the poorer classes had many such garments, though often of the coarsest. Spring and autumn were the times usually employed for the great washing-carnival. The clothes from many families were brought in large harpers to the banks of some river, where, after washing, they were bleached for several

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days. And need enough there must have been for a long process of bleaching to whiten clothes that had lain soiled for six months.

The grounds were under the care of public authorities day and night, to prevent any disturbance, where so many were assembled together; but when the washing, bleaching, drying, mangling, and ironing, were all completed, those who had borne the burden and heat of the day finished—as they do with us in hop-picking season—by a night of dance and hilarity. That part of the performance may have been some compensation for the employees; but would our housekeepers be willing to have their clothes lie six months dirty, growing yellow and rotten, to escape the trouble, which need not be very distressing, of a weekly washing?

WHY IS MONDAY RECOGNIZED AS THE WASHING-DAY?

To some extent we are creatures of habit, and accept that which has become an established custom, without much reflection, simply because it was "our mother's way." But we question if Monday would have been so long and generally accepted as the washing-day by good and sensible housekeepers, if they were not satisfied that, taking all the varied labours of the household into consideration, that day was, on the whole, the most appropriate for that particular work.

Now and then a few rise up and remonstrate, giving reasons that at first appear plausible, but do not bear careful examination. They certainly have not been hitherto strong and weighty enough to convince housekeepers in general, or to break up the custom. We imagine that those who are merely lookers-on—not active workers—or do not superintend close enough to be capable of giving substantial reasons against the custom—are usually the ones to raise these objections. The strongest argument we have ever heard against doing the family washing on Monday is that, as considerable preliminary work overnight is required so as to be ready for early morning washing a proper regard for the sanctity of the Sabbath would deter all Christian housekeepers from making the preparations on Sunday evening.

But what necessity is there that such arrangements should be made on that night?

Most of the white clothes are in the clothes-basket by Saturday night. Let the tubs be partly filled that evening with clear soft water, and if it is convenient to have it warm—not hot—it is better. Then all the articles that are ready may be carefully

sorted out, and put at once to soak Saturday evening. In this way there will be not much left to tempt to any infringement on the peace and sanctity of the Sabbath. To be sure, there will be some articles that could not have been put to soak Saturday night; and we fail to see any more sin in putting such as need soaking into a tub of water made ready the night before, than in picking them up and putting them into the clothes-basket.

We know some are so strict that they think it wrong to change the bed linen Sunday morning. But we have always felt that it was peculiarly appropriate—a very proper mark of respect for the day—to have everything fresh and clean Sunday morning, in the chambers, as well as on the table, or our own persons. And surely these scrupulous people will change their own and their children's linen on that morning. Is that less sinful than putting on clean sheets?

In airing the beds before making them (and no one will dispute that such airing is as necessary on Sunday morning as on any other) the clothes are all stripped off. Is it more wicked to throw the sheets into the clothes-basket than to spread them across a chair? Then, if clean sheets are laid out Saturday—as they should be—how many more minutes would it take to spread them on the bed Sabbath morning than it would to replace them had they been put on fresh Saturday? The only extra work we can see is drawing off the soiled pillow-cases and putting on the clean, carrying those taken off with the sheets to the laundry, and putting them into the water that waits for them—perhaps it would be five minutes' extra work in all. These objections savour of the "straining at the gnat and swallowing the camel."

When putting clothes to soak, have the tubs half filled, and in one put all the fine things—muslins, cuffs, collars, and shirts. Next take all the table-linen and put to soak in a separate tub—no one would like table-linen washed or soaked with bed-linen or underwear, therefore the bed-linen is put in another—and put the coarsest and most soiled articles by themselves in a third tub. For obvious reasons, dish-cloths and wiping-towels must always be soaked and washed apart from other articles. This done, the contents of each tub or pail should be covered well with water and pressed down. Very little if any soap should be allowed in the water that clothes are soaked in. If there chance to be a spot or stain, the soap "sets" the colour and renders it almost indelible.

Monday morning, bright and early, pre-

pare a boiler full of clean, warm suds—not very hot—by stirring into the water some soap that has been dissolved in hot water Saturday night. Drain off all the water in which the clothes were soaked shaking them up and down in this water as it runs off, and press them hard against the sides of the tub occasionally, so as to free them from as much water as possible. When all has drained out, pour over the clothes the warm suds. It will be found that the clothes will wash much easier if soaked well, and will look much cleaner afterward if properly washed and rinsed. Be careful that they are abundantly covered with water all the time they are soaking, and be sure and keep table-linen and dish-towels separate from other clothes both in soaking, washing, and rinsing.

If the weather is fair, a good laundress will have her washing done long before dark—unless she has an enormous wash. Then, before bringing them in, she will clean out tubs and boilers—wiping all very dry—put into their proper places the soap, blueing, and pails; have her range cleaned out and all ready for the next day's work; the floor well washed with some of the cleanest of the suds left over. This done, she will be ready to bring in the clothes, take down and roll up her line, sprinkle and fold her clothes, and have all ready to begin ironing early Tuesday morning.

The washing and ironing done, the girl, if she has anything to do with the chamber-work, has now ample time to sweep and dust, wash windows, etc., and have the house in excellent order by Saturday night. But if the washing is left till the middle of the week and delayed by storms or cloudy weather, the clothes cannot be all washed, dried, and ironed, by Saturday. Nothing is more inconvenient than to have this work left over the Sabbath unfinished. In warm weather the clothes they have sprinkled and folded must be shaken out and dried, or they will mildew; and the same is necessary also in cold weather, for if they freeze the starch will be injured, and all the sprinkling and folding must be done again. Added to this, very few have such an abundant supply of cotton and linen articles that they would not often find it quite troublesome if the full stock was not ready to be drawn from Saturday night. But if the washing is under way Monday, even if delayed somewhat by bad weather, it will seldom fail to be in order in time to prevent much inconvenience. There are other reasons which show the appropriateness of washing on Monday, but it is hardly necessary to say more.

"SILENCE IS GOLDEN."

We remember, when quite young, hearing a schoolboy tell another to "hold his tongue." We exclaimed at the rudeness, but were silenced by the grave assurance that the boy was quoting the "eleventh commandment." If a "commandment," then we supposed, of course, it must be in the Bible, and, if there, it could not be other than perfectly proper. Aided by the "Concordance," we searched the Scriptures for the "eleventh commandment," but failed to find it.

But though this specific injunction could not be found in the Bible, in riper years we have often thought that parents would show the greatest kindness to their young children if they would teach them, from earliest years, how wise a thing it is to bridle the tongue; and, what is after all the most effective teaching, make them see, by their parent's examples, that they believed in, and acted upon, the lessons they tried to inculcate.

Words spoken in season are of the greatest value; but, now and then, even with our best and dearest, there come seasons when the gift of silence is far more to be desired than the most royal gifts of eloquence.

With almost every one there will arise something that tempts to dispute, when to refrain from a reply would be the better as well as the harder way—when even a "soft answer" has not half the power of perfect silence.

With the ignorant and passionate it is not only useless, but the wildest folly to dispute. We doubt if Solomon, with all his wisdom, was in the most trustworthy state of mind when he advised to "answer a fool according to his folly." He certainly could not have been influenced by that wisdom which comes through inspiration. With great self-control, sensible people may dispute or disagree over points of interest, and yet not forget the laws of kindness and common-sense. But to attempt to "answer a folly" is to descend to his level.

In the household there are many things which demand forbearance and a good stock of patience. In a large family hardly an hour goes by, even when all are disposed to be ruled by the laws of love and kindness, that little shadows do not pass over the horizon, which, by a trifling irritation or mistake, could be nursed into dark clouds threatening a storm; but, by silence—by "setting a watch over the door of the mouth"—they pass away without a ripple.

The wife—more than any one else—should have full possession of the crowning house-

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hold grace of silence, and know how to hold her peace even from words of greeting or endearment. Men are so entirely unlike women in this respect that while loving strongly and faithfully, they do not depend on the daily outward expression of it, as women do. A word of endearment, a smile, or caress, are all pleasant enough now and then; but these little weaknesses are not necessary for a man's comfort and happiness. On the contrary, a loving wife can dispense with food now and then, and think it no hardship, if, by thus forgetting her own bodily needs, she secures the time to cater for the taste or minister to the comfort of those she loves. But loving words—especially from the one loved par excellence—trifling expressions of affection and tenderness, she cannot dispense without suffering and loss. They are her life; with them her nature expands, broadens, becomes richer and nobler; without them she withers and is greatly impoverished. Some husbands little know how quickly their wives may deteriorate and become mere cold machines if they pass heedlessly on their way, forgetting the heart-famine they leave at home.

But, no matter how much a wife craves gentle attentions and loving notice, it is better that she should teach herself to know the great power she may command by silence—but that which gently tends toward peace. Its patient continuance will sometimes open a husband's eyes to his unintentional neglect, and make him love and honour his wife all the more for the quiet lesson she has taught him. There are times in a man's life, far more than in a woman's, when any reply to careless remarks, or complaints of inattention or seeming neglect, would be unwise and threaten trouble.

A woman in comfortable health naturally wakes in the morning in a pleasant, happy frame of mind, inclined to cheerful, sprightly conversation; and if her husband was of the same mind, could, in these few moments of morning converse and greeting, drink in enough nectar to make her eyes bright and her face cheerful all day long. But unfortunately, it often happens that the short time devoted to waking and dressing are the very moments when a wise woman will hold her peace, and be content to know that loving attentions and pleasant words have more power, and are better appreciated, after a hot steak or chop, and a good cup of coffee, than before.

"We agree with the "Inquirer," at whose request we write, that such a state of things, with which we judge she has had a large experience, does not appear to be just. But here are the facts, which in many families

are of too common occurrence. Can you effect a change by constant repining—a long, sad face to meet the delinquent when he returns? Does not that mood—which we judge has been too common—enhance the evil and risk, changing carelessness now and then into a settled indifference? And by expostulations, complaints, and perhaps reproaches, does not a wife endanger her own love? While that shines undiminished there is always, hope that the "dove of peace and promise" will yet fold its wings and take up its abode there, and the last days of that household be brighter and more lovely than the first.

Have we helped "Inquirer" toward the solution of her doubts and fears? Will she try the virtue of silence—a cheerful silence—when tempted to "last speeches," and see if it will not do more to "lift the cloud" she thinks she feels settling over her house, than the "bitter invectives she is tempted by wounded pride and irritated love" to utter? The first, faithfully acted upon, brings hope of better times; the latter, if not at once and forever dismissed, is sure destruction to all true love and domestic peace.

SIMPLICITY, OR EXTRAVAGANCE?

A large class of people all over our land are this day in actual need of the commonest necessities of life, and we are met everywhere by strong, able-bodied men and women begging—not for food—but for work, by which to earn enough to save their families from starvation. While such genuine distress is known to exist, would it not be wise in those whose lot has fallen in easier places, who have a goodly heritage, to inaugurate a better economy—a simpler mode of living—and by it secure not only increased means for a larger benevolence, a higher happiness, but, by their example, give a practical lesson to those less favoured with this world's goods? Are not the leaders of fashion in the present emergency responsible if they do not teach a simpler and less extravagant style of dressing as well as living?

Ah! if "style" or "fashion" did not "shine to bewilder, and dazzle to blind," how easily would the greater beauty of less elaborate dress, of simple, modest elegance, be recognized and appreciated by every one! It is impossible that any one can see beauty or true taste in the deformities of the present fashions. They are too grotesquely absurd, and as soon as they pass away, those who now exclaim, "How lovely!" "How elegant!" will be among the first to ridicule them.

There is much we wish to say of the ab-

surdities of fashion, but defer it till a more convenient season. Just now we are overburdened by the sorrows of those who are seeking work and finding none, and mourn our inability to help them. In this phase of suffering we meet many of those untried by former prosperity and abundant riches to battle with the adverse circumstances that are now crushing them. Seeing this, and in some of the most painful aspects, we are more than ever in earnest in our desire to have the rich understand the true wisdom of economy themselves, and the true love which should educate their daughters to understand and practise the whole science of domestic economy. There is no degradation, but honour in it. A French writer says:—"The distinctive sign of a high-born woman is shown by what she knows about the kitchen."

There are none so high through wealth, but there is a possibility that they may, by business fluctuations or over-confidence in dishonest and designing men, be brought very low, and compelled to seek the simplest occupation and live on the coarsest fare—thankful even for that. How important it is, therefore, that early instruction and practice should have taught them how work can be done the easiest and cheapest! And a solid education should have given them that judgment which would show them how to make a little go a great way.

This kind of education, thoroughly secured while young is not likely to so fade out of one's mind that it cannot be easily recalled and utilized. If the foundations of these early instructions are based on true and thoroughly economical principle, the descent from a princely income to a few hundred a year, or from a palace to a small tenement, or perhaps one or two rooms, is not half so severe. And if brighter days come after a while, and those who were obliged to make this experiment regain something like their own position, we think they will look back to their "two-roomed home" with a nobler pleasure than was ever experienced in their original palatial abode.

"Sweet are the uses of adversity;" and to feel that one can accept poverty without repining, and, through a mother's early teaching had learned patience, and by patience has conquered, is a proud experience which riches can never give.

Our readers may recall a conversation with a young lady whose husband's salary was so reduced that she was troubled to know how to make the small sum given, carry herself and her husband through the year. Fully convinced that we were giving her good advice—to her dismay we recommended living in

two rooms and doing her own work. But, after the first surprise passed off, like a brave, sensible woman, she made the trial; and though brighter prospects came sooner than she had any reason to expect, the short experience gave her a confidence and strength which will be a blessing to her always. A short time since, from across the waters, a letter came to us from which we are tempted to copy a portion for our readers:

"MY DEAR MRS. BEECHER:—I hope you have not forgotten the young woman who came to you one day last winter for advice in her domestic affairs. I have not forgotten your kind advice, and, best of all, that scrap of your own experience in your early married life which you gave me.

"Shortly after that visit I acted upon your advice, gave up my lodgings and took two rooms and commenced housekeeping. My husband protested against it, my own family friends looked dubiously on and shook their heads mournfully at my attempt, but I only replied to all remonstrance, 'Mrs. Beecher has done it, and I guess I can,' and I kept doggedly on. In about two months we had our two rooms nicely carpeted and sufficient furniture to make them quite respectable. But about that time my husband's mother sent for him to make a visit home, and, while there, he concluded to go into business with his father.

"To show you how virtue is rewarded, I was sent for immediately, and here I am on the shores of old Erin, in a cozy little house nicely furnished, and with a servant at my command. What though the house was built in the days of the Revolution, and the servant nearly makes my hair stand on end by her ways of doing things, and the society is about as far advanced in ideas as our people were a century ago? Cæsar said, 'Better be first in a little Ibernian village than be second in Rome,' and I think he was right.

"Will you think of me sometimes as learning the daily lessons in housekeeping which you have been through? I find it takes no end of all the virtues, particularly that one called patience.

"Please tell Mr. Beecher from me that I am trying to carry out his teachings among these sons and daughters of Erin; and how much I have to thank him for every day—the good God who made him only knows."

We don't think any apologies are needed for closing with this letter, and, therefore, attempt none.

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WASHING LACE CURTAINS.

There are many ways of doing this work; the curtains which are cleaned by French or professional laundresses are usually bleached by the use of bleaching powders, which will make the lace beautifully clear and white, but usually injures the fabric; and when possible it is much safer to have them done up at home. The prevailing impression has been that there was some peculiar mystery in bleaching lace of any kind; that the process was tedious and very intricate, and if not done by a professed starcher, the lace was in imminent danger of destruction.

It is not so at all. Once understood, the work is as simple as any washing. Shake all the dust out of the lace curtains when taken down, but be gentle about it to avoid tearing. The shaking will remove the greater part of the loose dirt. Then spread them across two lines near together in the clothes-yard, and brush them softly with a clean feather duster. When this has been done, put them, one at a time, into a tub of milk-warm water and add two tablespoonfuls of liquid ammonia. Let them remain ten or fifteen minutes, turning them over carefully every minute or two, and squeezing with the hands. This, together with the ammonia, will loosen all the dirt, after which squeeze out gently but as dry as can be done without breaking the meshes. Have ready another tub of tepid water with some more ammonia, and put the curtain into that immediately. Let it soak while the next curtain is taken through the same process as the first, and so on until all the curtains have been taken through at least three waters, or till the water looks clear—squeezing and washing the curtains with the hands as the work goes on. Ammonia in the first two waters is sufficient, and if not very gray and smoky it will only be needed in the first.

After taking the curtains through the three waters, many starch and blue them, and, without any soap or scalding, prepare to stretch them and pin in shape. But we prefer to put them into a bag, or coarse pillow-case, and scald in clean soap-suds (not very strong) for a few minutes. The suds should be made of very pure soap, and the water, when they are first put in, only tepid; then just bring to a boiling heat.

While the curtains are scalding prepare two tubs of clean water—one to rinse the curtains when they are taken from the boiler, and the other for the last rinsing. This should be blue; and the starch requires to be blue quite deeply, as, when hung up against the light, lace does not show it. The blue

water and starch should be strained, that no mote of blueing may escape to settle on the curtains.

Take the curtains from the boiler when slightly scalded, rinse thoroughly, but with a gentle hand, till all the suds are out, then squeeze out, and put through the blueing water, squeeze from that, and prepare to stretch and pin out smoothly to the original length and width. This must be done when just taken from the water, as lace cannot be stretched when dry. The whole process of washing, scalding, rinsing, and stretching should be done as expeditiously as consistent with thorough work, for no other cotton material shrinks so easily.

Many pin a clean sheet on to a carpet, in an unoccupied, airy room, and pin the curtains on to the sheet. Every point and scallop should be pulled out and pinned on to the sheet evenly. But that is a very hard way for any one who finds stooping and bending-over painful; and we don't think the lace looks as clear, because when pinned on to a carpet there can be no free circulation of air from underneath.

It is easier, and in every way better, to keep on hand four strips of thin boards, about three inches wide, made very similar to quilting-frames, with holes at suitable distances, to increase or diminish the length and breadth to suit the size of the curtains, and strong wooden pins put through the holes to fasten the frames firmly together. Tack closely, strips of cloth, selvage edge out, or wide tape, the whole length of the bars. Then place them on chairs so that they will stand firm and steady—out-doors, if a still, bright, sunny day—and pin or baste the curtains to the tape, pulling out and fastening every point in the lace.

Before wetting the curtains do not forget to measure them in length and breadth, and mark the measure on the frame they are to be dried on. When washed they must be fastened at both ends first, and then stretched to match this measure. It takes but a little time to dry curtains thus stretched in the sun, and if well rinsed, free from soap, several curtains may be stretched out at the same time. This is a great saving of time; though we always fear the lace will not look as clear as if dried separately. But we have never tried that way. We, however, hear it approved by those who have.

Instead of nailing tape or strips of cloth to the "frame," small-sized galvanized tenter-hooks are often driven into the frame on all four sides, and the lace or muslin curtains are caught on to these hooks and thus stretched out to dry. We do not like this so well as basting the curtains to the tape.

We fancy the lace will be more injured on the hooks than it could be if sewed on. Lace should never be ironed. It costs but very little to make these bars, and they will last a lifetime if carefully put away when not in use; and the curtains can be made to look quite as well as if done up in a French laundry, and will last much longer. It costs every year twice the expense of this frame to hire curtains done up.

TABLE MANNERS.

A "young housekeeper" finds it difficult to understand all that is implied by "table manners," or the recognized laws of "table etiquette," particularly the "little things" that come under those laws.

Rules which belong to home manners—rules that regulate the minor proprieties of the table, which should be an established home custom, a "second nature"—are the ones about which our "young housekeeper" is the most perplexed; and fortunately, they are similar in all places where good manners and true politeness are felt to be important elements in social or family life. Most of these small rules should be as strongly enforced at the home table as at a fashionable party; and it is these things which we greatly desire to see recognized and carried out in every phase of society.

There are some who insist that when a plate is sent to be replenished the knife and fork must be laid together on the plate. But we are happy to say that idea is being generally discarded. If the plate is passed thus encumbered it would be a marvel, even with the best trained servants, if accidents did not often occur, and usually under the most mortifying circumstances. A quick movement of the arm, which just touches the waiter's as the plate is taken, would most likely send a greasy knife or fork off the plate into a lady's lap, or against a gentleman's coat.

The knife and fork should be taken from the plate when it is passed, and either held in the hand, or laid down with the tips resting on the solitaire butter-plate or a piece of bread. This is less awkward and much more convenient than holding them in the hand. When the plate is no longer needed, lay the knife and fork on it together, with the handles turned the same way, and the points of the fork laid downward.

Little mistakes and occasionally a troublesome accident occur at the table sometimes, particularly where there are guests, either through carelessness or diffidence on the part of the host or guest, and they are often of the most embarrassing nature. But for the

sake of all concerned it is best to meet such infelicities with quiet dignity and self-possession.

The more awkward and mortifying the accident, the greater need of calmness—not indifference. Pass your own part of the trouble off with a smile, but let all the feeling which will find utterance be shown in the kindest manner to the one causing the accident, or the one who suffers the most by it, if other than yourself. If the accident occurred through the carelessness of host or hostess, or stupidity or ignorance of the waiter, continual reference to it and apologies for it only keep the matter before the mind and enhance the evil. If one of the guests is the sufferer, common kindness and sympathy for the culprit will lead him to pass the matter over lightly or with but a few quiet words, sufficient to lessen the embarrassment the host and hostess must feel.

We once saw a plate of soup poured across the sleeve and skirt of an elegant dress, as one next to the lady inadvertently raised his arm just as the waiter was removing the plate. The hostess, for the moment, lost her self-possession, and greatly disturbed, hastened, with many exclamations, to assist the waiter to remedy what in a calmer moment she would have seen was past help. But the owner of the dress with a quiet smile begged the hostess to be seated, gently requesting the waiter to resume his work, and taking her napkin, wiped off what she could without disturbing her neighbours; then, drawing a light shawl over the dress as if nothing had gone amiss, resumed the conversation which had been interrupted. Quiet self-possession under such circumstances is not hypocrisy, but a kind and proper regard for the comfort of others.

Smacking the lips when eating and making needless and unpleasant sounds with the mouth at the table are contrary to all rules, and exceedingly ill-bred and disagreeable. It is ill-mannered anywhere, but at the table so offensive as to destroy all comfort.

Reaching across the table, helping one's self with one's own knife and fork, are among the improprieties that can hardly be excused in good society.

Adjusting the hair, cleaning or cutting the nails, spitting, blowing the nose, are all very objectionable in company—but far more vulgar at the table than anywhere else.

Whispering at the table or in company is offensive—disrespectful alike to the host and hostess and their guests, if there are any. Let the conversation be general, and as far as possible of a nature to interest all. If from the forced seclusion incident to ill-

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health, or from natural diffidence, one is disinclined to bear a part in the conversation, it is but showing suitable respect to those who are talking to be at least an attentive listener. It is rude to sit silent, if one does not by an attentive manner show that the conversation is followed and fully appreciated. Yawning and restlessness during conversation are very disrespectful.

POOR COFFEE.

The poor coffee found in hotels and restaurants is a subject of universal complaint. When one is travelling for a few months' pleasure it is not so hard to be suitably patient under the infliction, because the interest awakened by novel scenes, or works of art, is so absorbing that temporary table discomforts are easily forgotten in constant sight-seeing.

Besides, the days are passing rapidly, and soon the pleasure-seekers turn their faces homeward and find there more abiding pleasures and more solid comforts than can be secured when rushing from place to place under the most favourable circumstances. Once more seated at the home table, with a good, honest cup of coffee before them, they begin to realize how much they have endured in their pursuit of happiness outside of home.

But it is those whose business compels frequent or long-continued absence from home, and who are obliged to depend on hotels and restaurants of every style, who have the greatest cause for complaint, and have a right to a sympathy which should be active in efforts to remedy the evil. The miserable stuff set before a weary man, and called coffee, is such a disappointment that one cannot wonder if complaints of this nuisance are often made in strong and indignant language.

Many men find nothing so restful and refreshing as a real good cup of coffee after a long, hard day's ride. To lose that, and find in its place a wretched, muddy, unwholesome-looking compound is provoking to the last degree, because home experience has taught them that it is an unnecessary infliction; and, when at times they are tried beyond all patience, who shall say they are unjust if they call it a downright fraud?

Not long since we heard one of this much-enduring class of people, when speaking of the vile stuff which is so often served out to weary travellers, make some very emphatic remarks, and for once in our life—and the only time—we did wish we could avail ourselves of the services of a reporter. Like many other things they are very plentiful when not needed, but nowhere to be

found when one could make them useful. We should be most happy could we repeat correctly the substance of these remarks for the benefit of those entertaining strangers, might perhaps, for their detestable coffee, find themselves honoured with the company of "angels unawares."

But those remarks were designed to show how easily any deviation from real honesty in making coffee can be detected. For some things the tongue, eyes and nose are the best detectives in the world. No one can mix rye, chicory, or barley, with coffee, however good the real article may be, and from that compound furnish a beverage that will beguile a true coffee-lover into the belief that he has the pure article. The taste will detect the fraud if the smell does not, and both together are not easily outwitted.

Take a cup of the best coffee, freshly roasted and ground, and mix with it the smallest quantity of stale coffee that has been cooked and set aside, and the eye will discover the imposition, even if taste and smell are at fault; for the moment milk or cream is added the coffee becomes of a dark, disagreeable, bluish colour, not pleasant to the eye, and very unpalatable to the taste.

Judging through the taste and smell, one can easily imagine how much of the coffee found at the restaurant is made. In the morning the first trains that stop "ten minutes for refreshments" have the best coffee that will be provided during the entire day. For one cannot be so uncharitable as to suppose that in the morning the coffee boilers are not all emptied, at least, and, we would fain hope, well washed and faithfully scalded.

Then, if the coffee is of good quality and generous in quantity; if it is freshly roasted, without scorching, and ground; if the coffee-pot is hot when the coffee is put in; if the water is boiling—bubbling hot, when poured on to the coffee, and not poured over till within fifteen minutes of the train's arrival; and if the coffee is allowed to boil up only two or three times, and is then set back on the range where it will gently simmer till the train is within whistling distance, and then set off on one side to settle a minute—then the passengers on the morning train can hardly fail to have good coffee. But by the time the next train is due, what prospects have they for a decent cup of coffee? And the next, and the next, till the last one which stops for refreshment has passed by?

Fresh coffee may be added for every arrival, but how many times have the boilers been emptied and thoroughly washed and scalded

before adding new coffee? Probably not once; but, as no guests will have time, even if they had opportunity or inclination, to note the process of concocting in haste, can declare positively that fresh coffee is mixed with that which is prepared in the morning without throwing away the old and seven times steeped dregs. Only when the boiler is too full of these dregs to hold any more can one, judging by taste and smell, believe that they have not been emptied since morning.

But, although silent, the passengers no doubt before night have very decided impressions that they have not had their money's worth of coffee, however inviting the other provisions may have been. The eye detects at once, by the dirty bluish colour, that the old stale coffee has remained in the boiler all day. The taste and smell also give satisfactory evidence that this must be true. So the passengers on late trains pay ten cents for a cup of coffee that has stood and soaked all day; and those who received it fresh and palatable in the morning paid no more. Is this honest?

To be sure, unlike most evils, there is one pleasure gained by this dishonesty. Let one who has had such experience go home, and, as he sits over his fragrant coffee, say, "Well, there surely is no place like home, and no coffee as good as my wife's!" and, if the happy smile that acknowledges the approval does not go a great way toward compensating for the day's discomfort, we think he deserves poor coffee. Will he has learned to translate and appreciate all that smile was meant to convey. He would have brought no present that could make his wife so happy.

Moral, Gentlemen: Once in a while—it will do no harm if it happens often—let your wives know by look and word that you appreciate their efforts to make your homes the happiest and most comfortable spots in the world. It will not cost you as much as a silk dress, or an elegant present, and will be worth to a loving heart much more. And thus you see our advice is true economy, if nothing better.

To make good coffee, there are a few things that must be always remembered. Be sure that the coffee is the best that can be had. No one can make good coffee out of a poor article. Pick over the berries before roasting, making sure that no imperfect kernel slips in unawares, and then put them in a large coarse cloth and rub them to remove all dirt or dust, but never wash them.

Do not buy your coffee ready roasted, or send it to be roasted, but do it yourself, or see that it is carefully done under your eye.

Set the roaster or pan into the oven with the door open till the coffee is well heated through, but not browned at all. Then set the roaster or pan over the fire, and stir constantly till every berry is of a clear, rich brown. This done, put in a bit of butter, the size to be determined by the quantity of coffee roasted at one time. Stir it well, and when cool put the coffee into an air-tight box if more is roasted than is used at one time. But one is not as sure of the most perfect coffee unless it is roasted every morning ground hot and made immediately after.

Having seen that the boiler is perfectly clean, scald it in boiling water, and let it dry while grinding the freshly-roasted coffee. As soon as ground put it into the dry boiler; let it stand on the side of the range till quite hot, then throw in an egg-shell, pour on the boiling water, stir the whole together, cover closely, and set over a quick fire till it boils; but leave it over a hot fire but a minute or two after it boils, then set it back where it has simmered or boil gently for a few minutes—~~not more than ten~~—then pour out a little into a cup, to be sure that no grains are in the spout, and pour it back again—leave a moment to settle, and send to the table fresh and hot.

Many put a few spoonfuls of cold water to the coffee and beat it up to a paste before putting it into the boiler. We do not think the coffee is so good for it. Some break in an egg or part of one, beat it into the coffee, and then pour on boiling water. But it turns the coffee into a ball, and much of the aroma is lost, and the full strength not as readily extracted. We think the shell alone is quite sufficient to settle the coffee, and a real coffee-lover will like it better without the egg.

In the French filterers or coffee-pots no settling is needed, but many do not like the flavour of coffee made in them so well as that made in the old style of coffee-boilers.

PROVE ALL THINGS.

Nothing is more helpful than short and well-merited directions for cleansing delicate material or removing spots and stains from every variety of fabric, and various items connected with household affairs—but young ladies give little attention to such things, when they hear them discussed before marriage. That which then seemed so insignificant—the little scraps of knowledge, the minute suggestions—become of great value as soon as they feel the care and responsibility of household duties, and become more and more conscious of their own ignorance every day. We are compassed about with a cloud

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of witnesses to the truth of this statement in the form of a multitude of requests for aid, for rules or infallible remedies. Seeing the evil effects of their early indifference they are in danger of rushing to the opposite extreme, and listen to a dozen different and entirely opposite directions for accomplishing the same thing. They try all things, but prove none, and are discouraged.

We would suggest the importance of making a deliberate and thorough trial of each direction before yielding to discouragement. "Prove all things." "If at first you don't succeed" be not disheartened. Many rules and regulations seem hard and incomprehensible to those who, entering upon new duties, have never been taught to bring good common-sense and clear judgment into the minute details of every-day life. Remember that it is wise to prove each rule, receipt or direction thoroughly before accepting it as infallible, or discarding it as worthless. It is folly to reject that which does not bring the desired result on the first trial.

Some persons who have never been accustomed to work methodically find it hard to carry out any rule precisely as given. They guess at rather than weigh or measure anything correctly, and the result is that their work is full of mistakes and failures. In such cases they find it easier, and certainly less annoying to their pride, to put the blame of the misfortune on the advice or directions they made a pretence of following rather than acknowledge their own ignorance and folly.

Many rules, when first suggested, will appear absurd. For instance, if we tell our readers that they can economize in the use of soap by substituting milk in its place for many purposes, and find much comfort and convenience in the change, who will believe it? We did not when we first heard of it. But first have your laugh then give this theory a fair trial. You will only laugh for joy after that.

Many troubles and disappointments arise from the erroneous idea that verbal directions, and the teachings of good recipe-books are all that is needed to make any one a good cook; and also in part from the habit of charging many failures to false directions and untrustworthy recipes. There are, doubtless, now and then mistakes in both, and some cook-books are prepared by those whose knowledge is gained by observation, and not by the work having been done by the compiler's own hands. Such works are not safe guides to the young and inexperienced. To follow them implicitly without the guidance of good judgment and prac-

tical knowledge is sure to result in failure and discouragement. We are inclined to think that the troubles often so piteously related come upon the young by trusting to false guides. It is not wise to go to a book-store and simply ask for a "Cook-Book."

We have read directions or receipts in some of these "Guides" at which an experienced housekeeper would be dumb with amazement; and yet in many respects the book was excellent. But the compiler, ignorant herself of how the work should be done, had listened to some receipt given verbally, and in writing it out mistook either quantity or material, and in all sincerity published it without dreaming of its ridiculous impossibility. For instance, we give part of a receipt found in what is often quoted as an excellent cook-book:

"Take half a pint of arrow-root, make it into a thin paste by stirring in half a tea-cup of milk," etc., etc. It seems impossible, as some ladies would say, that "even a man" should not know that the quantity of arrow-root given could not be moistened by that quantity of milk, and yet similar errors are common in much that is put before the public as perfectly trustworthy.

"Prove all things, and hold fast to that which is good," is sound advice; but in cooking—if nowhere else before the thing to be proved is acted upon—it is well to be very sure that the directions are correct, and that your own judgment in following them is not at fault. Something more than the best of recipes is needed to make any one a thorough cook.

Be patient and persevering, remembering that steady practice and an earnest desire to succeed are indispensable in this department as well as in every separate division of household labour. United to these, the ability to vary somewhat the primary directions will often be equally necessary, requiring the good sense and correct judgment which should have been partially developed and strengthened in girlhood, but which need not in any wise have infringed upon those hours spent in study which young housekeepers are now so ready to feel were misspent and wasted. Not so. Those hours should have made them stronger, better prepared to conquer all the difficulties that now disturb and perplex.

In cooking it sometimes happens that a special ingredient is needed, and the want of it is not discovered until the food to be prepared is too far under way to make a change in the bill of fare for that day at all convenient or easy. To be sure, it was a mistake to have begun the work before all the

necessary materials were laid out in order. But, having unfortunately neglected to do that, practice, experience, and sufficient knowledge of the various articles that can be substituted and properly combined in place of the missing one, will soon show one how to conquer difficulties and release one's self successfully from many unpleasant dilemmas.

In the new cases that will arise very often, certain general instructions must be well understood; and to assist in the application, sound judgment and good homely common-sense must be called into active life—together with a quick intuition to mark just where and how much it will be safe to vary and modify the directions given.

There are very few recipes that will not be the better for the changes that are often made necessary by the quality of the material on hand.

If flour is dry, or moist, or "runny;" if eggs are fresh, or a little old; if the sugar is the best refined, or second class—all these points require something besides well-authenticated recipes.

To follow the exact letter of any recipes under all circumstances, may often insure a failure; and besides, as in the agricultural and horticultural world a seedling may prove much better than the parent stock, so a sensible, well-informed young housekeeper's experiments may far surpass her teachers. But to assist in forming correct ideas of such modifications as may from time to time seem advisable, some general directions are very necessary.

To be sure, we occasionally meet one who from childhood has manifested a gift for household management, and particularly that which pertains to the mystery of cooking, and for whom, in riper years, all rules appear superfluous. Instinct is apparently the guide, and success crowns whatever the hand touches. Not one in a hundred of these fortunate ones could give details that would prove at all satisfactory if tried by another hand.

We know a Western housekeeper whose "company cooking" was never intrusted to any hand but her own. "Every-day fixin's" were of little consequence. Her bread was the lightest, yet always retaining the sweet, natural taste of pure wheat—never sour, never overdone or slack-baked; her pies sweetened and flavoured "so as not to mix taste; not well joined;" yet, judging from her remarks, she never paid much attention to recipes, having only a vague idea of how other cooks managed. She never weighed or measured anything, and never

was able to give any distinct impression of her mode of procedure. No one could follow her attempts at giving a rule or recipe, or in any degree approximate that which sprang from her magic touch.

These self-taught or instinctive cooks and housekeepers are bad teachers for young people. They never give an intelligible reason; they really never give much thought to their work. It comes to them, or, as this woman said, "I just throw things together, and somehow—why, they make themselves, I think: When I begin I never have any clear idea of what will be the result; only I feel pretty sure it will be good." These household geniuses can no more tell how or why than precocious baby singers or wonderful boy musicians can tell why they can catch a tune, or touch, untaught, the right keys on the piano.

CEILING AND OIL-CLOTHS.

A correspondent writes: "I have found a good way to prevent ceiling from coming down in case a leak admits water to the plastering, and under circumstances which prevent immediate measure for repairing the roof. I find where the water comes through, by wiping the ceiling if necessary; I then bore a hole up into the pool that is standing and soaking on the upper side of the plaster. By putting a nail or match up into the hole so as to serve as a gutter or leader, the water will run off in a stream, and the plastering thus drained does not soften enough to fall, or even loosen. I have given this method a pretty fair trial, for I have twice had, in peculiar emergencies, a number of such spigots stuck up into the ceiling and running streams hour after hour, all day or all night, and without apparently weakening the ceiling, so that it has required nothing but pointing up the nail-holes and whitening."

Of course we suppose this last operation was performed only after the roofs were overhauled and the leak stopped.

This may be good advice. We have never tried it, and should be fearful of bad results.

Washing Oil-cloths.—There is much complaint of the poor quality of the oil-cloths of the present time. "Why! my mother's oil-cloths never lost colour or wore out; but mine are so poor and the colour so bad that I am quite discouraged."

Let us ask a simple question or two. Who washed your mother's oil-cloths, and how? Who takes care of yours, and do you know how it is done?

We imagine we see where the trouble lies in part, though we confess we do not think

oil-cloths are as durable as those made fifteen or twenty years ago. In "olden times," whoever did the hard work, the mistress took good care that no soap, no hot water or scrub-brush was ever used on her oil-cloths; and she also saw to it that when washed they were wiped perfectly dry. If soap or hot water is used, or if they are left wet, they soon crack and the paint peels off.

An Irish servant-girl cannot imagine that she can clean an oil-cloth without a pail of strong hot suds, and a good, stiff scrubbing-brush. Then she puts to her work all the strength of a strong, healthy arm, and smiles with great satisfaction at the result of her labours. No doubt for a few moments, till the cloth is dry, the colours stand out clearly and the floor looks fresh and brilliant; but it takes but a few of such scrubblings to destroy the best oil-cloth ever made.

Take a pail of clean, soft, lukewarm water, a clean, soft piece of flannel, wash your oil-cloths, and wipe them very dry, so that no drop of water is left to soak in and rot the fabric: and you will have little cause to complain that they take hold so much faster than your mother's—provided you select cloths of good make. After washing and drying, if a cloth is wrung out of a dish of skim-milk and water, and the oil-cloth is rubbed over with this and again well dried, the freshness and the lustre of the cloth will repay the extra labour.

IF YOU HAVE A WILL YOU WILL FIND A WAY.

We quote from "Every Day's Need" for the double purpose of giving some good recipes and timely suggestions to young people, many of whom are but just learning how much anxiety their parents are passing through under the present financial troubles, and are, we trust, eager to help in every possible way, even though they may succeed only through self-denial.

Young ladies would greatly decrease family expenses if they could be induced to give half the time to important and very necessary plain sewing, that is now devoted to fancy work. The latter work is pleasant and ornamental, and, if no important home duty is neglected, not at all objectionable. But one naturally asks how many dollars a year a young lady could save by doing all her plain sewing, instead of fancy work, and experience no injury thereby. Half the time and eyesight used over embroidery and elaborate imitation of grotesque Chinese work, would secure a large assortment of indispensable garments. If we could not

have both, we would be sure that all our under-garments were neatly made and daintily trimmed, even if to secure this we were obliged to have dresses and overwraps substantially but not elaborately made. We could easily dispense with ruffles, flounces, or plaiting for the purpose of adding to the elegance of the underwear. But even that is a matter of fancy, also to be dispensed with if necessary.

When young girls have become expert in cutting and making every description of underclothing, it is then desirable that they try some experiments in making over and remodelling their own dresses. Let them begin on some worn article of little value, which will be no great loss if the first attempt prove a failure. A few trials will make it less difficult, and after a few more, the work will become easy, if not agreeable.

We knew a young girl, naturally observing, who, when dressmaking was done in the family, by carefully noticing the way the dressmaker measured, fitted, cut, and basted, began to think it not a bad idea to attempt to make her own dresses. She made some mistakes at first, but was not discouraged, and very soon became quite expert. She had no thought of ever attempting dressmaking for others.

But times wrought changes by which it became important that she should seek more remunerative employment than she was then engaged in, so that she might better minister to the necessities of those depending on her; and she betook her that, through the influence of friends, she might turn what she had gained by observation to some profit. At first she went into a few families simply to assist their regular dressmaker. Little by little she gained the confidence of those who noticed her great aptness for this occupation, and was often employed to fit and make children's clothes.

From that she soon advanced another step, and went into a fashionable dressmaker's establishment to work as an assistant. In less than two years she rented rooms and secured some of the most fastidious customers, and thus built up a fine remunerative business.

Why have we told this? Because, as "riches sometimes take to themselves wings and fly away" abruptly, we think it might be wise for those who now "dress in rich attire and silver have to spare" to amuse themselves in their days of prosperity with some useful employment now and then. If their prosperity is builded on a rock, this knowledge will do them no harm; but if the foundation is laid in the sand, then when the storm comes upon them, and their wealth

is swept away past recall, they can draw upon this knowledge and be able to secure at least the comforts of life even if they may not regain their former abundance.

We have seen many manuals to teach dressmaking at home—some by measure, some by definite rules for fitting—and now we learn that Mrs. L. L. Jackson, of Indianapolis, who furnished some time since a "Family Dress Guide," has prepared and is about to publish an original method of teaching the art of dressmaking, by original diagrammatic delineations of garments in miniature, which she entitles "The Science and Geometry of Dress."

She has designed and arranged this book "for private tuition, for dressmakers, and for ladies generally;" but what chiefly attracts our attention and has our highest commendation, is the fact that Mrs. Jackson is endeavouring to have her "Guide" introduced into our public and free schools, giving girls fewer books to digest every quarter, and teaching them, as an important part of practical and genteel education, how to use their fingers most efficiently, instead of compelling their brains to carry all the burden.

We have schools where girls are taught all the manual labour that belongs to a thorough knowledge of household economy, without lowering their social position; and now, if the "Science and Geometry of Dress," including instruction in the art of designing, drafting, and cutting wearing-apparel for ladies and children, is given to our schools as a recognized part of a girl's thorough education, we cannot but think it will be acknowledged by all sensible people to be a great blessing.

Mrs. Jackson's book is designed to begin at the foundation, not teaching how to cut and make a dress alone, but every article of underwear—the proper or best material—number of yards needed for all ages—the most appropriate trimming, and how to buy and use all materials in the wisest and most economical manner; together with a full vocabulary of fashion, consisting of all the words and phrases peculiar to dress, which are now as useless as Arabic to most people.

If this book is accepted, and proper steps are taken to make it one of the established branches to be taught in our schools, who can estimate the good it will do, or the change which in a few years will be apparent in the habits of our young girls? It is only necessary to note how much pleasure a child takes in trying to dress her doll, to feel satisfied that our girls will at least enjoy this new and improved addition to the usual routine of their prescribed education.

GOOD SERVANTS, BUT POOR HOUSE-KEEPERS.

A good housekeeper will try to teach her servants not only the best modes of management, but also the most economical. And when, after much anxiety and painstaking, the girl has learned all the mysteries of domestic labour that she is capable of, and her employer begins to feel that she may now rest, depending almost entirely on her scholar for all care and oversight, Maggie comes shyly to give notice that she's "about to be married," and must leave her employer as soon as she can find another girl. It is well if, after all, the damsel has not already taken the irrevocable step and does not leave on short notice.

Now, having been so carefully instructed, how will she rule her own household? Those who have seen her success as a servant will naturally think she can be held up as an example to all her companions. But it is seldom that these expectations are realized. Frequently those points wherein she most excelled as a servant will be those where she will most signally fail in married life. In service she was thought neat, careful, and methodical, and no doubt she was so. She was all that could be desired for the position in which her labours were then required.

But when the neat, quick-footed girl was married, all her capacity for deftly managing domestic affairs seems to have vanished. Strange that it should be so. She was well aware that her husband could not afford the little niceties and conveniences she had enjoyed in her mistress's house. She knew that a labouring man or a mechanic, however industrious or prosperous, could not furnish the same quantity or quality of material for their food as she always found in the pantries and store closets which she had once under her care.

Before leaving her father's cabin in the old country, to be sure, she had seen only bare walls, uncarpeted floors, scanty supplies of food, and that of the coarsest and cheapest; but that was in her early child-life. Her mother's close economy, or the misery that must have followed the neglect of such needful care and industry, was a thing of the past, all memory of which vanished with her childhood; and for years she had lived where everything was of the best, and plentifully provided. The change from such a mode of life to that which now, through her marriage, she has accepted, is as marked and strange, as far as food and furnishing are concerned, as it would have been for her mistress's daughter.

This good servant knew nothing of house-

keeping but what she had acquired in her employer's abode. When "in service" everything was provided for her use. She had no buying, no bills to pay, and no idea of what the elaborate and genteel cooking she was called upon to do had cost. And this expense was perfectly proper in her mistress's position, but utterly beyond what she could afford in her husband's house. She had seen provisions purchased in large quantities—not by the pound. She had been trained to make everything as nice and good as she could—not to study how to prepare a dinner from the smallest possible amount, and without any of the delicacies that loaded her employer's table. There two, three, and four courses was the common rule; now one simple course must suffice. Fish, flesh, and fowl, pies, puddings, cake, and sweetmeats, were the old order; how unlike must be the new!

She calls for money faster than her husband's earnings can supply. She must have this or that convenience; has never worked without it; knows no other way of managing, or how to adapt herself to her changed condition. She soon becomes dissatisfied with the humble home of only two or three rooms, perhaps uncarpeted and meagrely furnished. Now and then she rouses to renewed efforts, hoping to bring the expenses within the sum she cannot but know is all her husband can furnish. But repeated failures discourage her, and her efforts relax. She looks back with strange longings to the "flesh-pots of Egypt," and at last becomes careless in her person and about her house, negligent in preparing her meals, and indolent and fretful when her husband comes home.

In the early days the husband grieves that he cannot give her all she deems needful, but soon becomes angry and annoyed at the waste and lack of care. He sees his hard-won substance melt as snow before the sun. He reproaches her with extravagance. She accuses him of meanness. She grows sullen and cross, he quarrelsome and moody, or, worse, seeks forgetfulness in the grog-shop; and all their hopes of a pretty, neat, quiet home vanish forever.

Is not this a picture frequently seen as the result of such marriages? Yet, although pitiable, is it strange? We never see these girls leave a good home and marry without feeling sad; for we have known so many made worthless and unhappy by the change, and so far we cannot tell how to remove the difficulty. While those needing and employing servants require—and justly—that their work must be done in the best manner, these girls, of necessity, acquire a mode of performing it which makes it very difficult for them

to change when placed in entirely dissimilar circumstances.

The young men, also, who go out to service in gentlemen's families as waiters, coachmen, gardeners, or in any position that gives them their meals in their employer's house, become accustomed to a bill of fare very different from that which they must accept when they marry and make a home of their own. The disposition to pattern after their employers in dress, food, and "privileges" will in the end keep both poor, discontented, and open to many temptations. With the Irish this is particularly true. They are naturally improvident, over-sanguine, and reckless of consequences. It is almost impossible to persuade them to lay by a part of their wages. Their money is spent as soon as pay-day comes round, either for dress, wedding frolics, "wakes," or to help some of the interminable list of brothers, sisters, or cousins out to this country; and then, unless they both remain in service after marriage, they begin their new life with nothing. They take rooms, and call it "going to housekeeping." But they have no provision for the future, or even every day's recurring wants, save what the husband may bring home every Saturday night, or what the wife receives for washing and ironing or sewing. If he is industrious and receives good wages, and she is willing to work steady without "privileges," or the "half day out" that she had when in service, they manage to keep the wolf from the door unless sickness, accidents, or children make too heavy drafts on the small purse.

If this class of our population could be made to save a small portion of their wages every week before their marriage, their prospects for the future would be brighter. A deposit in the savings bank, if but of a few pennies every pay-day, could easily be made by every man and woman while unmarried, if willing to deny themselves a few frolics and much extravagance in dress. But as a class they literally obey the precept: "Take no thought for the morrow."

Among the Catholics their church fees are a heavy drain upon their wages, and the mystery is how, if strictly honest, our serving girls can pay these large fees and spend so much on dress. They are such eager devotees of fashion, that it requires keen eyes to distinguish across the street the millionaire from her cook, as far as dress is concerned; indeed, the latter is often the more heavily laden with flounces, fringes, feathers, or other absurdities of fashion. Once in a great while we find a girl who

will save something weekly, but these are rare cases.

Must these girls then always live at service—looking forward to no other home than their employer's house, no other companionship than what they find among their fellow-servants, or marry, only to bring upon themselves many discomforts, severe trials, or abject poverty? This should not be so; but how can our ladies not only teach their servants how to work acceptably for those who have plenty, but also give them lessons which will prepare them to be able and content to live comfortably upon small incomes?

This is a difficult lesson for the mistress to teach—a still harder one for the servant to practise. "Oh, what can I do at all!" said one newly married. "I am sure I don't know how to manage. I keep forgetting that I haven't a whole barrel of flour, or sugar, or a tub of butter to go to when I please, and I run to the grocery twenty times for one thing or another before I can get our simple dinner; and then, oh my! how it costs! I never dreamed how fast the money goes, just for something to eat. And, dear me! it's just so with everything."

"Well, I know I never dare marry," said another. "I should have myself and the old man in the poor-house in a month."

THE SAME OLD STORY.

Most young housekeepers are met at the threshold of their new life with some difficulty which appears insurmountable; but, knowing that others have overcome, they feel ashamed to seek counsel lest they be thought unusually ignorant or stupid. That is a mistake which pride leads them into. We have before us a letter from one who, unwilling to ask personal friends, seeks the needed knowledge through these columns, that her inexperience may not be known. She has no occasion to feel the least mortification. In answering her questions, we but repeat the same old story—the same directions we have given many times to others similarly harassed. We feel the greatest sympathy with all young people upon whom the burden of housekeeping is laid before they have been thoroughly trained to understand all that belongs to each department of household labour—not only to understand how the work should be done, but to step to the front and do it with their own hands in an emergency, or for their own pleasure.

Many of the stumbling-blocks that dishearten a beginner spring from ignorance of cooking and want of judgment in selecting

materials, quite as much as from inability to combine these articles properly, and use them without needless labour.

In the first place, our "young and sorely-tried friend" should bear in mind that in most things it is, in the end, true economy to buy the best, and nowhere is this so true as in the purchase of articles of food; and of all such material flour and butter should be selected with the greatest care. Get the best, in market, even if you pay an extra price; and, when buying flour, be particular to notice the brand. Then try the flour faithfully, and if it proves satisfactory "make a note of it," and continue to buy that same brand, unless it is found after a while that it has deteriorated.

It is, unfortunately, too often the case that an article which has been found superior, and patrons have been earnest in its praise, very soon is less carefully prepared, and gradually becomes quite inferior. That once discovered, it is but just punishment if the patrons seek for a better and more honest article.

Just at present there is no better flour than that known as the "New Process Flour," which, it is claimed, is so made as to secure that portion of the wheat—the sweetest part—which lies close to the hull, and which is the portion of the grain that gives the peculiar sweetness to Graham flour. This part is saved without using the thin, sharp portion known as the hull, which is liable to irritate the coats of the stomach, and which, physicians are telling us of late, is for no one the peculiarly healthy food that it has been supposed to be in times past. The "New Process Flour" is a little more expensive—a dollar on a barrel more than ordinary good flour. But we were assured, a few months since, by one who had used it nearly two years, that one barrel of this flour would last one-third longer than any other brand; and we know it makes better bread than any we know of.

A good, honest grocer is the first comfort to be thought of by the young housekeeper, and should be searched for as for hidden treasure. Once assured that he is thoroughly trustworthy, his judgment will be of great service in many cases where inexperienced persons would be greatly disturbed, until by long practice they learn to trust their own.

In purchasing flour, take a portion in your hand and close the fingers over it tightly. If good it will remain in a ball, and when the hand is opened the lines in the palm of the hand will be distinctly seen on the flour. The dough made from good flour will be of a yellowish colour, not a clear blue white, and

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after being well kneaded will not stick to the hand.

The same rule holds good with all groceries. Buy the best. Money and comfort are saved by it. Poor, cheap sugar is as poor economy as bad flour. Pure, clear granulated sugar will last much longer and be cheaper than any of the coffee of brown sugar.

In cooking, see that the stove or range is in first-rate order before collecting the materials. Shake the grate free from ashes; have all the fuel that will be needed close by, and that which is in the stove burning clearly. Keep doors and windows closed if they are opposite the range or stove. If the air blows across the stove, it cannot bake well, or if the sun shines directly upon it. If either of these is allowed, the coal will soon look white, instead of burning clear and lively.

The fire and oven being in a proper condition, the bread, cake, or pastry can now be attended to. A large clean apron is needed. A sack apron, made long and full enough to cover the dress all round, with high neck and short sleeves is of great convenience. Then, if one is suddenly called from the work in the kitchen, it is easily thrown off, leaving the dress in a neat, presentable condition. Before putting on this apron, fold back the dress sleeves above the elbows. Do not push them up. That wrinkles the sleeves, and they will not look nice if one is called off to see company. A close net cap drawn over the hair will prevent loose hairs falling on the table or in the food, and should be more generally used than is customary, particularly since the present mode of freezing or roughening up the hair—instead of the neat, smooth, glossy way that was so natural and so becoming.

A basin of clean water and a clean towel close by are also necessary, for one should not be compelled to stop in the midst of the cooking to go for them in case of any mishap. Put everything needed on the table neatly—not scattered all over it. It will save time. All utensils should be put away perfectly clean and well dried, so that when next needed one will not be hindered more than to wipe them free from any dust that may have crept in on them. Never forget that scrupulous neatness about all cooking utensils, if nowhere else, must not be neglected, if you would learn to do the cooking easily and expeditiously. If the necessary dishes, whatever may be the materials, are put aside dirty or only half cleaned, there will be much time wasted when next needed, in putting them in a pro-

per state for use, and also great risk of the food having a mouldy or musty taste.

A good-size moulding-board, kept white and perfectly dry and smooth, is always necessary while baking, not only for kneading bread, etc., but to keep spots from any liquid used, and the scattering of sugar and flour from the clean white table. It can be easily taken, with all the soiled dishes that have been used, from the table to the sink for washing, thus saving time and steps as well as much litter. Every one should aim to cook without gathering a large number of dishes. It saves many steps and much confusion. After keeping this before the mind a short time, and practising it, it is surprising how few utensils one finds are needed to do even the nicest kinds of cooking.

It is these little things—the first steps—that are the hardest to learn, and each item correctly understood prepares the way for the next step to be easier. All such minute directions seem superfluous to the initiated, unless they have had young people constantly about them who keep their own first efforts before their minds, by the continual necessity of teaching others.

TOO LITTLE SLEEP.

It is often said, "Better wear out than rust out."

Very true, if one were compelled to choose between the two; but what necessity is there for doing either? Our American people are certainly in little danger of "rusting out," and such a nervous, wiry, restless people may be too tough to wear out easily. The number of long-lived persons to be found in almost every town would indicate that as a people, we are hard to kill. But it is not so much the loss of life that is to be apprehended from the hurried, energetic way in which our countrymen rush into, and dash through everything they undertake, as the wear and tear of the nervous system.

Too little sleep is an evil injurious to old and young, and unfortunately is little noticed by the persons who should have carefully guarded the health of those under their influence. Persons who frequent places of fashionable amusement—parties, balls, theatres, or concerts—are invariably kept up late, and on reaching home are wakeful from the unnatural excitement, the miserable practice of late suppers, and the tea and coffee, if nothing stronger, that is provided. But, though they seek the bed at most unseasonable hours, if they are people of business, or compelled to attend to household cares, they cannot afford to regain lost sleep by late rising: or, if young, and with no

cares that are imperious, a long sleep after the sun is up is not half so refreshing or healthful as if it was secured in the night—the natural time for sleep.

Some foolish king once said, "Six hours' sleep is enough for a man, seven for a woman, and eight for a fool." How many mothers with young children obtain seven hours of quiet sleep. If by chance they and many others could secure eight hours, they ought not to be charged with folly. The amount of sleep supposed to be necessary to insure good health and steady nerves depends much upon the nature of the occupation through the day, but still more upon the constitution. Some are so nervously active that they consider a few hours' rest sufficient; and even in sleep they find no respite from the daily care, but live it all over again in their dreams. If one expostulates with them for giving so few hours to rest and sleep, they will assure you that they need no more, and that they are as fresh and bright in the early morning, and through the day, as they would be if they had "wasted" double the time in bed. Such persons are sure to pay heavily in latter years for the rest of which they robbed their youth.

A sleep which is but a pretence—half sleeping, half waking—is indicative of some unnatural strain upon the nerves. A healthy sound sleep, giving perfect rest to all the functions of the brain and the entire nervous system, will restore the vigour used up through a day of active mental or physical labour; and mind and body, thus refreshed and strengthened during the hours of darkness, will spring up elastic with the first blush of morning light, eager for renewed work, which, after such healthful sleep, becomes a pleasure.

Infants need all the sleep they can be induced to take. Sleeping and eating are all that can be expected of them. Their rapidly-developing bodies demand this, and if healthy will secure it; and all the way up from infancy, through childhood, there is little fear of their sleeping too much. But when the body is fully matured, from seven to eight hours, according to the nature of the daily avocation, is a fair supply for good health, if taken at the proper hours for sleep, after the "early to bed, early to rise" rule. There are exceptions to this rule, of course, occasioned after some season of great excitement or exhaustion, such as cannot always be avoided.

Mental labour demands more sleep than physical labour; but from mature youth to past middle age more than eight hours in bed is debilitating. If some peculiar tem-

peraments and some avocations require more than that amount of sleep, better take a half hour or an hour even in the middle of the day. When old age draws near, more sleep will be required of course.

As a general rule, if body and mind have full exercise through the day, if the supper is light, and the evening is spent in a happy, quiet and sensible manner; if one retires to a well-ventilated chamber, and keeps it so through the night, a sound and healthy sleep will be the natural result almost as soon as the head touches the pillow. On the contrary, if the evenings are spent in work or amusements that require late hours, the same excitement will follow one to bed, and fevered fitful dreams will be the result, from which one rises more languid and weary than when retiring.

MISTAKEN HANDESS.

The deprivations and hardships that many endure in early life affect the character in various ways all through the riper years, largely modified, or exaggerated to be sure, by natural disposition or early training. Some begin mature and active life bitter and morose, and apparently take a malicious pleasure in forcing the young, who are so unfortunate as to come under their control, to pass through the same rough and painful experience that tortured and embittered their own youth—not sorry if the thorns are even sharper than those strewn along their childhood's pathway. With such spirits we have nothing to do at present.

But there is a class whose excellences are a glory to our race, who grow stronger and better with every trouble or hardship that they are called to pass through; choice spirits,

"whose spirits
Hearts which suffering only leaves
Stronger when the storm is past."

From such noble characters no complaints are heard of their troubles. They never speak with bitterness of those who might have alleviated the trials or lightened the burdens of their childhood, even if powerless to have them removed altogether. They will not dwell on the darkness in their past experiences, or the heartlessness of others, but rejoice to find or make an opportunity to return good for evil, blessing for cursing.

One effect which the trials and burdens of their childhood seem to have had upon their mature characters is to make them over-indulgent to the young who come under

their influence and protection. In their anxiety to shield their nurslings from aught that in any degree resembles their own experience, there is danger that their mistaken tenderness may weaken the characters of their youthful charge, making them self-indulgent, inefficient and useless.

These gentle-hearted people shrink from seeing their little ones brought in contact with disagreeable or painful duties. They would take all the cares and hardships upon themselves, if thereby they might shield others from early trials—forgetting that these sharp experiences are often sent to strengthen and build up the young into all nobleness, ready for every good word and work. Their love blinds them to the fact that by excessive indulgence the young become exacting, troublesome, and intensely disagreeable to others, and lose the bright and cheery spirit that is the charm of childhood and youth.

But too often those who have been strengthened, developed and purified "so as by fire"—who know that the hardships and trials of their youth laid the foundation, in their own characters, of that power which has made them strong to comfort and build up many who, but for them, would have fallen by the way—are tempted in later life to defraud the young by mistaken kindness.

Every one is defrauded—dwarfed, who, either by kindness or over-indulgence, is prevented from using to the fullest extent every faculty, and all the strength that the Maker has bestowed. If friends choose for them, or permit them to choose, only the easiest and most agreeable duties, slipping all that is distasteful upon others less dear, then their best talents are lost or buried, and those who might have become bright and shining lights grow into disfigured, one-sided characters, of little value to any, unless by some unexpected change, they are thrown on their own resources, and compelled to dig up their buried talents and apply them to their proper use.

This mistaken kindness works in many, and entirely different ways. There are some natures among the young very difficult to spoil—some who will receive any amount of petting and indulgence with little injury; or so little that when changes come they show an energy of character that, though long dormant, spring up into earnest life when loudly called for, and break the bands that have held them indolent and useless for years. In such cases, if the mistaken kindness of loving friends does not again become too active, a bright and noble character may be developed through the sufferings of

the fiery furnace into which they have been cast.

A young girl leaves a happy home and loving care, where she has been petted, but not spoiled, begins a new home, and enters on a new life that at first promises to be all sunshine. But trouble overtakes her, the sunshine vanishes, and after many sorrows and trials, very bitter and almost overwhelming, she at length returns to her father's house—a widow with little ones to struggle for, but almost destitute of the means to give them the most scant support.

When she went out from her girlhood's home she had never known a trial or a care. She was as tender and delicate as a flower, and had been carefully sheltered from all anxiety. But now, grown strong and self-reliant in the rough school of adversity, she seeks shelter for herself and children where she knows loving hearts are ready to receive her. That shelter gained, she is perfectly competent now to retain the care of her little flock. Grateful for the love and kindness manifested, she at the same time desires to make herself helpful and useful. She only seeks this protection till some way can be devised by which she can gather them all once more into a simple, but independent home.

Now, if allowed to use the energies and faculties that through the painful experience she has passed, having developed into rich maturity, she will surprise all who only knew her as the petted "baby" of the family by standing before them changed from the tender girl into the strong and thoroughly competent woman. And here there will be danger that the mistaken kindness, springing from the deepest and most earnest love, will combat her efforts for a true womanly independence, by endeavouring to keep her from every exertion and guard her from care. It is hard for friends to realize what time, and contact with rude adversity, may do to strengthen and enrich the whole character of those who but a short time since left them but half fledged.

But in no way can their love be more truly manifested than by encouraging this self-helpful spirit, and in every way assisting her to secure an independent home, however simple, for herself and her fatherless children.

All parents are responsible for the proper training of their children, although some may not be as competent to fulfil these duties as others. Still to their best care are the children committed, and no grandparents or friends can lift the responsibility, or carry the burden, if such it is thought to be, for them. For this reason, if there were no oth-

ers, a separate nest for each distinct brood is very important. When the birds are full-fledged and fly away, the parent bird's care ceases, and, for aught that is revealed, the loving remembrance also. In this last respect the cases are not analogous; but we may take a lesson from the birds in so far that, when their young mature and are old enough to build a nest or home for themselves, the old parent bird does not attempt to build it for them, or relieve them from the care of the little birdlings that come to fill it. With us the love never ceases, but the young parents are stronger and nobler—the grand-children have a fairer prospect of becoming helpful, self-reliant, and worthy men and women—if they grow up in their own home, loved and tenderly remembered by all friends, but nurtured, cared for, and governed by their own parents and no one else. Grand-parents, uncles and aunts, and loving friends are invaluable—the child who has none is greatly bereft—but there is an inner circle or line in every home over which these dear friends should not allow themselves to pass.

POVERTY.

The poor we have with us always. Their claims are such as we cannot gainsay or resist. But there are many classes or grades of those who call for aid, or are in need of it. We all find a wide dissimilarity in their characters and the effects they produce upon our sympathies and feelings. Some reveal their wants by letter, either because they are at too great a distance to apply in person, or lack courage to make known their poverty and solicit aid. This class are usually among the most deserving.

Those who are distressed and harassed perpetually by the incessant applications for help are soon taught to estimate the character of the claimant correctly, whether the appeal is made personally or by letter. It is not necessary to read half a dozen lines of a letter before one knows, instinctively, whether it is written by one accustomed to that style of correspondence, or one whose distress and mortification are unmistakable. One turns contemptuously from a long letter with two or three pages of flattery and compliments, or beginning with an earnest appeal to "one so widely known as a public benefactor," or to "one whose ear is ever open to the claims of suffering humanity," or an assurance that the writer would never have "ventured to trespass on your valuable time: but in the watches of the night, while praying that the Lord would direct to some kind-hearted, charitable person, it really did seem that a voice was heard by

the bed, saying, 'Go to—Mr. —; be sure he will never turn a deaf ear to requests like yours.'

Such letters may for a short time make some impression on persons who have lived remote from large cities, or have not the misfortune to belong to the public. But when almost every mail brings similar documents, asking—almost demanding—aid, because they claim it would be a sin to refuse applicants armed with such vouchers as these "visions of the night" afford, one soon learns to consign such letters to the waste-basket before half read, without one feeling of pity. A person must be very superstitious and very self-conceited, who can imagine the Lord send an extraordinary number of the poor to him individually, by spiritual agency or "visions," and it is usually safe to conclude that these effusions do not come from the deserving poor.

It will not take long when the door is besieged at all hours with a class that begin to whine and weep the instant it is opened: "The Saints preserve your ladyship! Will ye please help a poor widder wid six children, an' not a prater in the house, an' the landlord threaten' to turn us into the street the day, if I don't pay the rint, an' not a penny to bless meself. The Holy Vargin be good till ye, but what will I do at all if yer ladyship don't help me?" to harden the heart against this oft-repeated story of the poor widow, six children, and a stony-hearted landlord. "I cannot assist you" is easily said after a few such experiences. But one may be sure, as the door closes, that the blessing will turn to curses and abuse. To give to this class of mendicants is defrauding the deserving, and "casting pearls before swine."

But there are others whose sad story modestly and quietly told, cannot be doubted, and for whom sympathy and more substantial aid are forthcoming almost before the words pass the blue and quivering lips. Their troubles and impoverishment may be the fruits of their own folly and improvidence. It matters not. Let those who never made mistakes, or done foolishly, cast the first stone. Their necessities are too apparent. From such turn not coldly away. If able to furnish but a trifle, season the little you can do with kind words, remembering that they "do good like medicine."

This long season of financial depression has thrown upon our streets another class—the hardest to meet of all—those who but a short time ago had all the comforts and perhaps all the luxuries that abundant wealth could give; but by this severe business stagnation everything has been swept away, notwith-

standing their most strenuous efforts to avert the misfortune. With no blot on their honour, no fault in their management, they are step by step going down to the most appalling suffering and poverty. They come to our doors, not asking alms, but work, something to do, no matter how menial, by which they can keep the wolf from the door, and yet be saved the humiliation of asking or accepting charity. These are among the hard spots in life—hard for those who suffer, and often almost as hard for the kind and generous-hearted who have not the power to lighten these grievous burdens.

We have spoken of only a few of the forms of suffering that poverty brings before our eyes constantly, and these are the most common. There are some that steel the heart, and others that awaken the deepest commiseration. But there are others that are both laughable and painful.

GENERAL BEGGING.

Misfortunes often assail the most deserving through no lack of care or thrift on their part. One blow follows another in quick succession, and while sinking lower under every additional stroke, seeing no way out of the thick coming darkness, they continue to struggle with patient heroism; still hoping to regain that which they have lost, or at least protect those depending on them from bitter want. But despite their most earnest endeavours, they come at least to a point but a step from actual starvation. Death would be far easier than to be compelled to beg, and yet what can they do? Every treasured article has been disposed of to provide shelter from wind and storm, or furnish a morsel of the coarsest food to children crying with hunger.

Now, when all that mortal can do to preserve independence has been done, the time has come when asking help of the more fortunate is no disgrace. Starvation and death may have less terror to the earnest, sensitive mind than to take the first step toward begging, if only their own individual comfort were at stake; and there are many cases where the sufferer had delayed till the lives of those most dear were in jeopardy rather than take up this cross. Begging is a fearful thing, and those who have the least self-respect will shrink from it while there is the faintest chance to escape; but when every door is closed and there is nothing else to be done, it then becomes a sin to neglect to ask alms of others, where the lives of the family become endangered by this reluctance.

But we are sorry to say that of late beg-

ging seems to have, lost its terrors, and is becoming almost as common in our own independent country as it is "beyond the seas;" why, we do not attempt to say. Either by letter or in person, petitions are presented that shock the feelings of every honest, noble mind. These bold requests often come from persons that one can hardly imagine could stoop so low.

As a matter of curiosity, we kept for a short time a file of such singular productions making a concise note on the back of each showing the nature of the request. We add a few examples, not selected, but just as we turn down one after another in the package:

"A widow wants \$1,500 to buy a farm out West, where she can live easily."

"Three young ladies want money to go to the Centennial—enough to allow them to spend a week *genteelly*."

"A man of unblemished character wants \$800 to buy a hearse, and start as an undertaker."

"A widow whose husband has been dead five years, wants money to buy a handsome monument for his grave."

"A young lady wants \$500 to buy a wedding dress."

"A clergyman who has laboured faithfully in his Master's vineyard, wishes to begin to provide for a comfortable old age, and wants \$3,000 to buy a Western farm." The donor is requested to look to the Lord for payment.

"A farmer wants \$700 to buy a good yoke of oxen and a stylish horse and buggy."

"A young lady wants, and hopes Mr. — will be very particular to select a fine-toned instrument."

"A young man wants a watch, but would feel ashamed to carry a silver one. Will not Mr. — send him a good gold watch?"

"A lady wants a Brussels carpet. Her husband thinks three-ply good enough. She has cried all night about it, when something seemed to say, Ask Mr. — to give you a Brussels. He can do it, and never feel it."

"Young man wants to travel a year before settling down to work. Would like \$2,500 or \$3,000."

These are not extreme cases. Hardly a day passes without similar requests, made apparently without one thought of shame.

A young lady wanted a fine suit for a grand party. Her father refused to buy her one as fine as her heart desired; so she bought it privately. When the bill was presented he refused to pay, and insisted that she should earn the money herself. With the most piteous lamentations she begs Mr. — to send her \$300, for, "you know, I should feel so ashamed and degraded to work for it!"

A young lady wishes us to send her "a box of our partly worn, nice clothes," for she lives in the midst of girls who dress fashionably, and desires to look as well as the best. She goes on to enumerate some of the articles she especially desires. "A nice black silk, a stylish cloak, a party suit of some light silk, a set of furs, pretty ribbons, not much soiled, laces, gloves, fine party handkerchiefs, several kinds of jewellery, such as we can spare 'and never feel it'—such things as will make her look stylish. She has a good faculty of altering over things so no one could tell them from new."

She assures us she is very proud and would not stoop to do a mean thing for the world; but she lives so far from us, no one will ever know where or how she obtained them, and surely she couldn't think of earning them by work! She is sure God will reward us if we send her a good box of nice things by express—and pay the expressage:

Now all this may be amusing or ridiculous at the first glance: but the amusement ceases, and great sorrow comes in its place, when we reflect how low—how lost to any self-respect, a person can be who can stoop to such genteel begging.

There is a sad fault somewhere; and parents who indulge in all the absurdities of fashion, and allow their daughters the same license, will do well to reflect on this great shame a little, and see if they have not something to answer for. An inordinate love for "style" and "fashion" grows rapidly, and seems, when once it has obtained the mastery, as ineradicable as the love of strong drink, and almost as destructive.

Among all the reforms, will not some do our good and earnest women begin a crusade against the great evil of "Genteel Begging?"

TOO PARTICULAR.

It is difficult to attempt to give rules and directions for the proper performance of every variety of household labour, that will be satisfactory to each individual. Among those who are placed at the heads of families, some are fastidious and whimsical to their ideas of neatness to an extreme, and cause much discomfort to all who are under control, or in any way associated with them. Others are passably neat, but not much disturbed if here and there they see some gross neglect about their domains, or know of duties that have been pushed to one side, or entirely out of sight, to secure a few days' pleasure, and freedom from care. Others go on the even tenor of their way, following the footsteps of their mothers and grandmothers, not very nice, nor uncomfortably careless, but without one thought of

the possibility of improving on the old style.

There is another class—and it is that which we have particularly in view just now—who crave leisure at any cost and mean to have it, who are fond of dreaming, and are determined not to be roused from this indulgence by the intrusion of any disagreeable duty. They delight in books, flowers, and singing birds, and can more easily accept untidy rooms, smeared and smoky windows, with here and there a rip or tear in upholstery or clothes, than relinquish those luxuries. But it is not quite possible to have the first, without the discomforts of the last?

We copy a few sentences from a letter from the West:

"Please, Mr. Editors, can Mrs. Beecher be persuaded to write less dreadful housekeeping rules? Her housekeeping depresses me dreadfully. The 'help' in the East may tolerate it; but Western help, and indeed Western housekeepers, could never, never wash, iron, bake, and churn according to her directions unless time was no more, and we had all eternity to do it in. I was taught by a Connecticut mother; but before her death (and her life was shortened by hard work) she taught me that there was virtue in being able to endure poor housekeeping. I have blessed her for this latter teaching more than for any other. I am now gazing through some smoky windows, and feeling grateful that they do not irritate me as they would have done once. There is a scarlet geranium in full bloom in front of one of the windows."

This letter may seem to need no comments: but there are a few things springing from it that may be permissible.

If the lady is an invalid, or at least not strong, and is without help, she certainly has reason to be thankful—having made every effort toward thorough cleanliness which her strength will permit—that she can patiently accept the inevitable, and, without irritation, gaze through smoky windows and over cobwebbed walls. But if in tolerable health, and perhaps with only one small girl, we see no good ground for thankfulness that she can be content with such surroundings.

Cleanliness is not many removes from godliness in our opinion; and there are many things that can be dispensed with better than neatness. There may be hours worse than wasted in small talk and gossip, which profiteth not, which, if given to home duties, would have made the windows clear as crystal. How much time is spent by those who complain of "too

particular housekeeping rules" in worsted work and embroidery—in ruffling and puffing and weary stitching, to secure a fashionable attire? Time thus wasted we will not criticise at present, provided one finds abundant leisure to secure neatness and good order throughout the home, or if a lady has trained her servants to carry out her well-digested rules for the maintenance of such order and neatness.

We have lived both East and West, and have found little difference in the "help" to be obtained in either section. They all need to be well drilled by a mistress who not only knows herself how work should be done, but also how to do it with her own hands, if necessary. Not once in a thousand times does one meet with help able to work faithfully, neatly and systematically, unless the mistress' hands "hold the reins, and shows them the way to go."

There are many neat, faithful, and conscientious girls, whose honest desire it is to do right and give entire satisfaction; but they have not been taught to do the work connected with all the varied departments of domestic economy. Plain cooking can possibly be done without constant oversight; but one would not be competent to prepare an elaborate dinner without training, nor could she perform a waiter's or laundress's work satisfactorily. Neither would a waiter or laundress succeed without much instruction, if she stepped into the cook's place.

Unlike the old style of New England trainees, the girls to whom we now look for help, are seldom expert in more than one department, and indeed even there need much oversight. This being the case, it must depend almost entirely on the mistress whether she shall be compelled to "look through smoky windows," or whether she shall have the inside of the house in harmony with things outside—as beautiful as a "scarlet geranium in bloom."

It is because we have been not only obliged to teach our help, both East and West, how to do their work well, and with the greatest ease, but have also, for many long months together, done it all with our own hands, without any help, that they are so earnest to inculcate prompt, efficient, and thorough work. It is because by our own experience we do know that, take the hours from Monday to Monday, the year through, the one who is the most thorough is the one who saves the most time and strength, as well as money.

We know all the temptations that spring up when one is half sick, very weary, the house full, and children frolicking or crying

all around—dear little "steal-times." "troublesome comforts" that they are. We know, at some most pressing time, how it is to resist the whisper: "Just leave that undone for, once. It will be easier to-morrow." But we never yielded to such whispers without learning, to our sorrow, how unwise it was to "put off till to-morrow the duties of to-day." We have thoughtlessly in childhood written hundreds of times in our copy-books, "Procrastination is the thief of time;" and whenever in mature life we have been tempted to test it, the results have not been comfortable or cheerful.

It would be wise for every bride when she is established as mistress of her house, to hang up a few illuminated texts, as follows:

"Never put off till to-morrow the duties of to-day."

"A place for everything, and everything in its place."

"A time for everything, and everything promptly done at the right time."

"Anything not worth doing thoroughly, is not worth doing at all."

And lastly, "*Never look through smoky windows out on scarlet geraniums.*"

Such injunctions may at first seem formidable to those who are beginning to see that they must put away childish things and commence life in earnest. The first steps are always the hardest, and made more formidable from the air of mystery that hovers over any unfamiliar enterprise; but once taken, each successive step is easier. By accepting home cares at the very beginning of married life, the young mistress has time to become acquainted with her duties, and they are almost like a second nature, if performed systematically, before other new and sweeter cares are added.

Because experience lightens labour, we have always urged upon the young the desirableness of having a home and learning to understand its duties, at the beginning of married life. And because we do know that the most thorough and systematic mode of working is the best and easiest, after it once becomes familiar, we cannot, in kindness and justice to the young, "be persuaded to write any less dreadful housekeeping rules."

PRIVATE INSTRUCTION, OR PUBLIC SCHOOLS.

It is difficult to answer many questions respecting the education of children, because we lack confidence in our own judgment. But after much deliberation we come to the conclusion that, if we can do no more, we can at least give expression to our earnest

sympathy with those who have the grave responsibility of deciding how and by whom—as well as where—their children shall be educated. We quote a few sentences from a letter recently received :

“I am deeply interested in a little girl, frank, warm-hearted, impulsive, and overflowing with life and fun. As she is an only child, her parents, fearing she will grow old too fast if associated entirely with her elders, are anxious that she should be thrown into a general companionship with children of her own age, and come in contact with all varieties of disposition.

“Acting on this theory, they have placed her in the public school in their own town, so that part of her time may still be spent at home.

“But the teacher is very strict, and with little sympathy for the young. She cannot understand what a tax it is for a fun-loving, mischievous child to keep still, or to constantly bear in mind a large number of very confusing rules. The little girl is by no means perfect, but is very affectionate, and we think sincerely wishes to do right. She has always been free and open-hearted, having no concealments from her parents, but her love of a frolic sometimes is too strong for her control. This her teacher calls ‘wilful’ and ‘unruly,’ and is more severe with her than with the other scholars.

“The child is very truthful, and once, carrying an excuse for being late, she lost it. When she told the teacher she had lost her excuse, her reply was, ‘I’ve heard that story too often, and it won’t go down with me.’ So she punished her severely, and the accusation of deceit cut deeper than the disgrace of the punishment.

“Many such instances of what she feels to be injustice have made her unhappy at school, and she pleads hard to be allowed to stay at home and study. Her parents grieve for her—knowing how irksome the restraint must be—but think this discipline will make her strong. They think, if shielded too tenderly from trials and hardships in her youth, she will grow weak-spirited and cowardly. We all love her too much to judge correctly, and earnestly desire that you would tell us what is the right thing to do.”

We do not think any one grows strong or noble-minded any more readily from being constantly misunderstood, or treated unjustly. With the young, the knowledge that justice is not impartially meted out may embitter the disposition, and cause them to become hard and unlovely as they grow older.

But whether children are best educated by private instruction or at public schools or

seminaries, is still an unsettled question with many minds. Our own early school-life was so very pleasant that, by experience, we cannot sympathize with those who tell us of the many disagreeable features and trials of their schooldays.

We have no doubt that children educated at home, under very favourable auspices, are more delicate-minded, have more refined manners, and are less passionate and unruly than those who are made to “rough it” with a large number of children of every disposition. But to insure the best results from home education, parents must see to it that the tutors and governesses have good sense, good judgment, kind hearts, and are lenient to faults that spring merely from the immaturity of youth.

Added to the best of instructors, it is absolutely necessary that the parents themselves, are neither too indulgent nor too severe; that they conscientiously abstain from interfering with the policy of the school-room—unless some flagrant act of over-indulgence or injustice comes under their observation.

But we doubt if children—particularly boys—brought up under the most perfect system of home instruction are, when they arrive at mature years, as well able to meet future trials or cares, or are as self-reliant as those educated in large schools. It is hard to send our children away from home, but, if never allowed to mingle with children in youth, how will they succeed when called to take their proper place in mature life?

We cannot shut our dear children up in fairy palaces all their days for fear of injury or contamination. If taught at home, they must have some companionship; they go into the streets sometimes, at all events, where they will meet other children; and they are likely to gather good or evil faster by contact with transient companions, through its very rarity, than if it was a part of their everyday life.

But at home, or in public institutions, one is not always certain that the teachers under whose care our children are temporarily placed, in their modes of teaching, or in their moral training, will be all that we expected. Indeed, it sometimes happens that those from whom we hoped the most beneficial influences instil into the young minds committed to their care much that will be very injurious. How to judge what will be in all respects is a hard question to solve. Both at home and in schools many evils lurk unseen and unexpected; and when the parents look back, after their children reach maturity, there is often much which, as they see too late, might have been better planned.

But in either case parents need to keep

vigilant watch to ward off evils that may spring from unwise teaching, or from the wild spirits of childhood, or, worse than all, contact with unsafe characters among their schoolmates. One thing they must always bear in mind, namely, that nothing can be more injurious to children or unjust to their teachers, than for parents to listen to complaints from either teacher or children without hearing both sides. They must take great care that there is no false accusation, and no unjust punishment.

We know a little girl—bright, smart, full of the most honourable intentions—who is in a fair way to be ruined by over-strictness—injustice we call it—on the part of the home governess. The parents see this, and are distressed: but fear to protest or insist on a different management, lest the child be more injured by the interference, than by the governess's arbitrary and severe management.

It is difficult every way. There will be hard places all through life for our children, and there is such a variety of characters, even in the same family, that no one rule will apply to all. Parents grope their way through many dark places as they bring their children from the cradle to maturity; and none so much as parents have need of an abiding faith in the heavenly Father's strength and willingness to be always near, if they only trust Him; "going before them in a pillar of cloud, to lead them by day; and by night in a pillar of fire, to give them light."

UNNECESSARY LABOUR.

We have alluded to complaints that our directions were "too particular." We do not see our way clear to accept the criticism as correct. The work which we advocate appears to us, in ordinary cases, peculiarly necessary, because, if rightly performed, it is in the end time-saving.

But in looking over other letters, whose writers are inclined also to think we "bind heavy burdens," it is evident that it is not so much the labour of following these rules that is irksome and over-fatiguing as it is want of taste for the work—a disinclination for the coarser duties which must be performed.

Did they not accept these duties when they willingly assumed the dignity of mistress of the home? Would they keep the position without the pressure of the cares that come of necessity with it? They doubtless have a strong preference for pretty, delicate, fancy employment—work out of the kitchen—that will leave the hands white and soft, always

ready for the most delicate embroidery or the piano.

Very many of our young ladies are married almost as soon as they leave their seminaries, knowing nothing of the most simple kinds of work. While in school, their music, drawing, and painting occupy all the time not needed for the more substantial parts of their education. Their mothers may live in great style, or may be engaged in fancy stores, dressmaking, etc.; and, having themselves no time for home duties, their daughters can have no knowledge of such things, save what they can obtain in a boarding-house. If the mothers are sensible, they have been taught to take care of their own rooms, to make their own beds, perhaps to sweep and dust. With such preparation, how many young girls pass from their school-room into married life!

With the best intentions and most earnest desire to be true "helpmeets" for their husbands, young ladies who enter the married state, unprepared for the right performance of all the duties that belong to a home, have some dreary hours in prospect, till they learn by sad failures and many experiments the lessons that should have become familiar long before marriage. It is seldom that one defrauded of the home education and a mother's teaching ever becomes expert in all that knowledge that is needed to make a good housekeeper. There are so many little things that should have become as familiar as A, B, C, from earliest girlhood. Many of our school-girls have never been trained to notice the small things that must be done to insure a neat and attractive home.

How many girls brought up in some fashionable city home know what has been done to make the parlour, dining-room, or chambers look so pleasant? Being late in bed, or busy with lessons, they do not notice that their mothers have either carefully dusted the rooms and all they contain, or directed a servant to do, and arrange everything in a neat and attractive manner. They might notice that there was something strange or disagreeable about the premises if these little things were neglected, but would they understand what was wrong or how to rectify it?

"When I read your article on dusting I thought—Well, I've no carving, wood-work, etc., to clean; but when I began to look around I was surprised to see that there was quite a quantity of dust on even my plain furniture."

(The writer remarks that when she married she had very little knowledge of domestic affairs.)

"I went to work with a will and made quite an improvement. But spring sewing is coming on. I keep but one servant and do the sewing and mending for five; and it is so easy for me to leave all to the girl and do nothing but run the machine till I am weary, and in the afternoon run down town to do the shopping, etc.

"The question with me is: How shall I oversee the housekeeping faithfully, and keep up nearly all my own sewing? etc., etc.

"My sewing consists of my own and little daughter's garments, shirts and mending for my husband and two boys. My little girl is our pet and darling, and it is my delight to *puff and tuck and braid for her, because I love to see her looking as daintily pretty as possible.*"

(The italics are ours.)

Now, this is one of the kinds of unnecessary labour that we refer to. In the first place, we think a sweet, innocent child is disfigured by over-dress and much trimming. If one half the time devoted to puffing, tucking, and braiding little girls' dresses—we will not now speak of the mother's own dresses—making them more like French dolls, than the precious home blessings, were devoted to household duties, several excellent things would result from the change. Mothers would have less disposition to complain of too particular rules for housekeeping, for they would find abundant time to do, or superintend the doing, of all that the most fastidious could desire, and also greatly curtail family expenses. Their own health would be firmer, and home joys and comforts greatly enhanced.

But the benefit to the little ones would be far more perceptible and important. Much of the innocency and simplicity of childhood is taken away from those children whose mothers teach them, at least by their deeds and example, that elaborate, fashionable dress is a matter of great importance. They soon watch their companions, and make ill-natured or envious comparisons between their playmates' wardrobes and their own. They become old before they have tasted the simple pleasures of childhood, and such companionship, and amusements as befit their tender years.

My dear child, spend more time in making your home beautiful, if only in its spotless cleanliness. Keep your "lace curtains" if you wish—we would, even if "the children play about them" and make it necessary to "do them up every three months." They will make your rooms bright and cheerful. Give less time and thought to "puffing, tucking, and braiding"

your little girl's dresses, and you will have time and strength and great pleasure in doing all that is necessary to make your home delightful, and at the same time keep your "pet and darling" worthy of the affection of all, much longer than if you train her, through dress, away from the simplicity of childhood into an unnatural, artificial life.

IS IT POOR MATERIAL, OR CARE- LESSNESS?

We are asked: "Is there no way to secure better materials and more honest manufacture of them, for our ranges, cook-stoves, and utensils belonging to them? I am sure they used to last much longer than any we buy at the present time."

"Forty years ago, when we became the independent mistress of two small rooms, and began housekeeping, we were presented with a fine cook-stove. Our experience in the use and care of such conveniences was very limited. In our girlhood two large "brick-ovens," the "roaster," "Dutch oven," and large, old-fashioned fire-place with the "crane, pothooks, and trammels," were the only cooking arrangements with which we were familiar.

But it takes no large amount of common-sense to become mistress of a range, or cooking-stove, and still less to understand how to keep them, and the necessary utensils that belong to these "modern improvements," in good working order. Iron, properly cared for, grows stronger by constant use; and tin if seldom secured, but always washed in hot suds and rinsed in hot water, then wiped dry and exposed to a sun-bath—why ought it not to last for ever almost? We certainly thought so in our days of blissful ignorance, for, from our babyhood, mother's tins and milk-pans were like silver. We could not see that they looked any older when we left that dear old home for a very small one of our own, than they did when, in our childish ignorance, we used to wonder if the "streets paved with gold" were brighter or more beautiful than the huge pyramid of "silver" milk-pans piled high, catching and reflecting the rays of sunlight which made this bright array marvellously glorious in our young eyes.

After keeping house ten years, on our removal last we sold our cook-stove for two dollars more than its donor paid for it—in perfect order, not a crack or flaw in it. Of course, it was all the stronger, and far less liable to crack; after, after having lived through these years unharmed.

We did not then think it was anything out of the usual order of events. We never once

supposed that such household furnishing could be demolished. But then we kept no help?, and were alone responsible.

In our next home the landlord had put in a new range. Our family being now larger, and more outside work expected from us, it became necessary to keep one girl. It was not many weeks after this unnatural acquisition before we were told:

"Mrs. B., one of the covers to the range is broken."

"Broken! It is not possible, unless you have let it fall; and even then how could you break it?"

What an ignorant woman! But we soon learned that we were no longer to live in such blissful ignorance. We only kept "help" at that time to do the rough work—clearing out the stove, starting the fire, etc.—but scarcely a month went by without breakage. The top plate of the stove split, the dampers bent, or the grate burned out. How we groaned in spirit, and wondered if western iron was not stronger than the eastern!

My dear madam, if you should ever be obliged to do your own work, all alone, for a few weeks, you will be astonished to see how few articles will be broken or defaced; that is, if your own early training and later experience have taught you to be careful, as well as expert in household labour.

No! we do not think that either the material or manufacture of it is any less trustworthy than it was forty years ago. That there is a very great improvement in the designs no one can doubt, and probably in the strength and durability of the work as well. You seem to have imagined that "after the war" everything that was manufactured was prepared with fraudulent design. No doubt there was shoddy cloth-wortless and a sore distress to the poor—and in some commodities, we fear, there has not been much improvement.

It is doubtful if this evil will ever be checked until housekeepers all agree to import one of the rules so common in domestic management abroad, namely: let every employee distinctly understand that the value of articles broken, defaced, or stolen will most assuredly be deducted from the wages. This seems hard at first, but on reflection all the hardness vanishes and the wisdom becomes apparent. If a girl, from the time that she enters your service, knows that she alone is responsible for the preservation and good usage of all that comes under her care—and if harm comes she must be the loser, not her employer—the effect on those who enter our families as employees would be most surprising and most salutary—a blessed

relief to the mistress, and invaluable to the maid.

At first there may now and then be a serious accident, and the loss so heavy as to make the mistress feel that she cannot insist upon restitution. If such sympathy is allowed full play, "accidents" of this nature will increase with wonderful rapidity. Be as lenient as possible without infringing upon a sensible and just rule. Make the time and terms of repayment as favourable as possible, but insist upon payment, in small instalments, to the end. After it is once accomplished, sympathy may be manifested in a suitable way, but not to weaken the good to be derived from the lesson. Such lessons, if the girl is one capable of improvement, will last a lifetime, and be of the greatest value in an honourable, trustworthy character.

DO MANY HANDS MAKE LIGHT WORK?

There are many kinds of labour where numbers lighten and accelerate work; but not often in household affairs, we think; certainly not in the kitchen department. It may be pleasant and sociable for two to make the beds, or wash the dishes, or sweep the parlours together. But we doubt if this kind of partnership is conducive to good temper, or to faithful or even rapid work; nor does it seem to save time. At the end of a day we do not believe as much work will be accomplished as if each one employed about the house was held responsible for her own special part of the day's duties.

To be sure, in making beds it saves some steps to one of the parties if two unite in the performance of that work; but then it takes two girls' time, and we do not believe that the work is done two minutes quicker, even if no time is wasted in talking.

In our experience we have noticed that, however capable and systematic our girls may be, the work, if done together, is seldom accomplished without much talking; and not one pair in a hundred can keep the business on hand steadily progressing, and yet amuse or entertain each other by social converse. The sheet or blanket will be held in suspense, or the pillow be held long unshaken, or the laugh and talking become so interesting that the work is forgotten. And it is just so, or worse, in washing dishes, etc.

Now, we would not deprive any from pleasant converse, and cheerful, merry enjoyment; but there is a time for everything, and what is proper and peculiarly appropriate at one time is quite out of place at another. A

good mistress will be glad to see her help enjoy themselves, and find pleasant companionship with those who labour with them; but she will be only doing her duty to them and to herself, if she teaches them that such enjoyment must come after their appropriate work is done.

Every housekeeper knows that to rightly perform her own part of the work she must be systematic, and that she cannot work effectively if she allows herself to be beguiled by pleasant companionship into neglect of duties, or superficial, hasty performance of them. And servants, if they see that the mistress recognizes the importance of quietly and silently attending to that which she sees is necessary to be done, denying herself social enjoyment till the "convenient season" when nothing will suffer or be neglected, cannot reasonably complain if she expects that they will profit by her wise example. Yet how often, if girls are working together, they feel ill-treated and oppressed if reproved for loitering about work that requires prompt attention, or for disturbing those in the house by too much talking and loud laughing!

A New England lady, who seems to have been a housekeeper by nature—doing what she finds needful in her household by instinct rather than by rule—says :

"I am often asked questions about house-keeping or cooking that would never be asked if a few moments' reflection and a little common-sense were exercised."

In this remark she does not realize how bewildering certain things appear to those less highly gifted, which she sees and does with scarce a thought. She must bear in mind "who made them to differ."

But she adds that which all, especially young housekeepers, will do well to read and reflect upon. Her family consist of herself and husband, two step-children, a daughter grown up, a son of eleven, a little two-year-old baby of her own, and her aunt.

"I keep but one servant, and have the washing and ironing done at the house. I took a young German girl, and gave her at first six dollars a month. I found her bright and tractable. At the expiration of the first year she was able to cook a dinner perfectly. I attend to puddings, pastry, etc., myself; but in plain cake, bread, etc., she excels. I now pay her eight dollars a month (she is sixteen years old), and my washerwoman ten shillings a day, which makes my expenses equal to what is usually paid to one girl. My three years'

experience teaches me this is better than paying one girl to do the general 'house-work. My girl (having no washing or ironing to do) can prepare the dinner, arrange her dress, and the different dishes, so as to wait on the table and yet bring the different courses in orderly and hot. At first I had a cook and waitress, and hired my washing and ironing done; but soon found it was unprofitable, and the washerwoman seemed to breed strife and contention between the two," etc.

With good or tolerable health this is the happiest way to keep house. If the young housekeeper, before a family begins to gather about her, would take a young girl, and kindly and carefully train her to do the work in the most desirable manner, when the child grows up, and the mistress' cares are steadily increasing, giving her much less time than she once had to devote to household labour, she would then begin to find her reward for all the care she gave this girl in the commencement of her married life.

Girls thus trained from early youth, and growing up under a kind mistress' eye, often become the greatest blessing to the whole family in after years. But let none attempt this experiment unless fully conscious that they have patience and forbearance sufficient to teach the child in all gentleness and kindness—treating her with dignified affection, and binding her to the family by love and a fully recognized appreciation of her true value.

PICKLING.

We doubt if pickles are the most healthful compound the housekeepers can prepare; but as they will be used, it is well to make them as perfect and as little injurious as possible.

Many pickles that look the finest are very injurious, and often poisonous. All that are of a vivid green are doubtful. In most cases they are "greened" by being left to lie some little time in a copper vessel covered with vinegar, which naturally absorbs some portion of the copper. That, all will be likely to know, is poisonous. When left but a short time in such vessels, the vinegar may not take up so much of the poison at a time as to be deadly; but it certainly is injurious, though perhaps imperceptibly so to most persons; and to some more delicately organized constitutions even a little is fatal.

There is no necessity that pickles should be green. It is a mere fancy, a matter of taste, and of late years in a great measure discarded; and almost all pickles are made

in porcelain or enamel-lined kettles. But with proper care a good brass kettle is perfectly safe, we think, and much preferable to the enameled or porcelain-lined kettles, because these kettles burn easily, and after anything has been burned in them a few times the lining cracks and flakes off, leaving spots of the iron or tin bare, and then anything delicate will be discoloured by the iron. Of late we have also seen it stated that there is some reason to think, if the enamel on these kettles is once cracked, they are almost as injurious as brass or bell metal. Any acid that can find a way under the glazing absorbs some injurious property from the composition with which porcelain or enamel is made. Of this we cannot speak with certainty, but we have always used a brass kettle, and never saw any injurious effects from it.

No one should ever use a kettle of this material, however, who cannot be depended upon to be exceedingly particular in keeping it scrupulously clean. To be sure, cleanliness is important in the use of all utensils, but with brass it is an absolute necessity. Just before using a brass kettle, see that it is carefully cleaned with salt and hot vinegar. Rub it all over the inside, over the rim, and around the ears, where the handle fits in, till every part shines like the pure yellow gold. After it is used and taken from the fire, remove the contents at once. When a kettle is thoroughly cleaned, no harm comes from its use so long as it is kept over the fire; the mischief arises from letting anything stand in it and cool.

In scalding any kind of pickles, as soon as that work is done, empty the contents into a wooden or earthen bowl, and immediately proceed to scour the kettle again, even though the same articles are to be returned to it as soon as changed into other water or more vinegar. These are very minute instructions; but they are necessary wherever brass is in use.

Wine vinegar is used by many to make pickles; but pure cider vinegar is the only kind we would willingly use for that purpose. In the country one can make one's own vinegar (even if there are but few apples) with a small cider-press. After the juice is pressed out, let the cider ferment, and then, if the weather is still warm, set the keg or barrel in the sun, and put an inverted glass bottle in the bung-hole to keep out the flies. A gallon of good cider vinegar added to this new cider, brown paper dipped in molasses dropped in, if there is no "mother" in the vinegar jug, will after a little make the best of cider vinegar. Add a little molasses, brown sugar, and good home-

made yeast, and occasionally skimmings from jellies and preserves. If too cold when the cider is pressed out, let the barrel be put into the cellar that never freezes and remain till warm spring weather, then set in the sun as above directed. Keep the barrel closely stopped, so that no dirt can enter after the vinegar is made, and it can be constantly replenished as it grows too strong by adding fresh cider occasionally—only a little at a time; and thus you need never be out of good vinegar. Be sure that it never freezes.

Save all apple, peach, and pear peelings, and the cores and pits and all sound pieces of fruit; cover with a little water long enough to extract the juice. Strain and put into the vinegar barrel, and in a few days the vinegar will be as perfect as if freshly made. To prevent the possibility of having inferior vinegar for a few days after adding to the barrel, having the forethought to keep a jug always filled for present use, and be at the personal trouble of seeing that it is filled every time before making any additions.

Keep pickles in glass jars if possible, if not, in stone jars. Having once bought your glass or stone jars, keep them for that purpose always. Never allow them to be used for anything else. As soon as one is emptied, wash, scald, set in the sun till well sweetened, then cover up and set away carefully for another year, saving all the covers or corks. If you find that any of the glazing inside the stone jar is cracked or broken off, never use that jar again for pickles.

If all kinds of pickles are not kept well coursed with vinegar, they will soon turn soft and mould and be ruined. If in a stone pot, turn a saucer bottom up over them, and then cover closely. If in glass, have covers tightly screwed on. Pickles should all be examined every few weeks to see if they are keeping well; and if there is the least uncertainty pour out the vinegar, scald, skin, add a little sugar, then pour hot water over the pickles again, and cover closely.

If you raise your own cucumbers, they can be gathered all through the summer, put into brine, and kept till the season closes and you are ready to make them into pickles. Pick none longer or larger than your finger, and measure by the little finger as far as possible. Leave a small bit of the stem on as they are gathered. If this precaution is not taken, and the skin by the stem is torn, and bleeds, the cucumber will not keep well. Rinse after gathering one by one, handle gently so as not to rub off the prickly coat, and pack in a wooden firkin or half barrel, with layers of salt between each layer of cucumbers.

Keep the top layer well covered with salt, and press them down by a board and a clean stone on top. This will pack them in the salt closely, and keep them so, and thus make all the brine needed. No scum will rise, and they will keep a long time, retaining both colour and firmness.

FRAUDULENT ARTICLES IN FOOD.

Almost every variety of condiment or delicacy, now in general use on our tables, can be so easily obtained in the markets, groceries, or confectioners' shops, that it is a great temptation to housekeepers to relieve themselves of the trouble and fatigue of making them. No doubt many of these articles can be bought ready made at less expense than they could be prepared at home, because those for the market are made in large quantities, and all the materials bought at wholesale prices. But is it not safer to endeavour to exist with a smaller quantity of these relishes, and making them at home, be willing that the first cost should be more than those imported, rather than risk the danger of the adulteration so common in almost everything that is furnished in our markets, or imported from over the waters?

It is astonishing to notice the infamous practice of adulteration that is carried on in every article of trade, and also to learn how varied are the methods of effecting this work. The dearer and better class of substances used in food are combined with certain proportions of a greatly inferior quality, but of the same kind, which can be bought at a very low figure, and this mixture is sold at as high a price as the very best.

Another way is to mix different substances of a very cheap kind with a portion of the true article the purchaser has called for. In these two methods the fraudulent mixtures are not usually essentially injurious to health; but there is a third mixture which no honest vendor can declare to be free from injurious constituents. In a fourth practice, the maker or vendor, having cut loose from any conscientious scruples, employs small quantities of some cheap materials, which he is well aware are of a poisonous character.

It is not to be supposed that this wretched practice arises from any desire to injure those who purchase. Doubtless if the manufacturer could make as great profit by supplying the pure article, he would do so. It is bad enough in its least exceptional aspect without supposing that the gains being equal, he would have any desire to practise the fraud.

In the first place, this practice originates

in the cupidity of those whose business it is to prepare and sell these articles to supply the public demand, and at the same time realize large profits; and the evil is kept alive by the ignorance of the purchasers. After using adulterated articles for some time, if their attention is called to the dishonesty that has been practised on the public, or if some dealer's conscience prompts him to a reform, his customers, having become accustomed to these impure articles, are too ignorant or indolent to examine and ascertain the truth. But if he brings the pure article which his return to honest practices leads him to furnish them, the difference in looks and tastes so surprises his patrons that they are often inclined to call his honest act a fraud.

We some time since heard of a milkman who, turning from the error of his ways, felt that as a Christian he could no longer procure part of his milk from a town-pump, and began to supply his customers with pure, unadulterated milk. This continued for some days, when an old lady came to him in great indignation, saying:

"John, I have bought milk of you for ten years, and never, till now, had cause for complaint; but for several days, of late, a 'nasty yellow scum' rises on the milk that is absolutely disgusting, and I can't put up with such dishonesty any longer. You must either bring me such milk as you used to, or I shall be compelled to seek a new milkman."

A grocer once, convinced of the dishonesty practised in these various adulteration, determined from that time on to serve his customers with articles free from any false ingredients. But the pure pepper, mustard, etc., differed so materially in taste and colour from the old compounds, with which the public had grown familiar, that a great prejudice arose against the honest tradesman, and nearly ruined him.

MORAL.—Learn just what constitutes a pure article, and, as far as in your power, manufacture it yourself.

OCTOBER AND NOVEMBER.

October gives us as nearly perfect weather as any month of the whole year, and there is danger, while revelling in these golden days, of forgetting to prepare for their departure. But this will never do. These beautiful days are just what are needed to put the house in order for winter. If neglected, we must pay the penalty when the shorter days of November, with their frosts and sharp, piercing winds, will make the work a grievous burden.

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Cleaning house, after the days grow short, and cold weather sets in, is an exceedingly hazardous experiment, endangering the health of all.

September would be a comfortable month for this semi-annual work, if it were not for the many warm days that recall the flies, which have been frightened into winter-quarters by some of her chilly evenings. But November is too nearly allied to winter for safety or comfort. Therefore, October is the best month for all such operations.

The early days of November bring that kind of weather that one needs to be suspicious of—bleak, raw, cold, and much given to fierce winds and ugly-tempered storms—and that's just what's the matter with you good friend. You "have danced, laughed, sung, and made yourself merry" through all the last month, but, suddenly, with no apparent reason, you find yourself cross, moody, impatient, and irritable, and ask: "What is the matter with me?" Why, you are simply Novemberish. You need only to protect the body from the disagreeable changes, from sudden colds and exposures, and watch against the inroads of impatience and ill-temper upon the heart.

We remember when quite a little girl fighting our way against a wild wind and pelting rain and sleet, the long mile to the village school. How cold, uncomfortable, and injured we felt all the dreary way! And when we entered the schoolhouse, the tight box-stove, "heated seven times more than it was wont to be heated," and the steam of the children's wet clothes, combined with the terrible heat inside the house and the cruel storm outside, made us feel—what little girls are never supposed to feel—that the world was dreadfully out of joint that day.

But just as the repining was at the height, we were unexpectedly told to take our place on the floor with the "second class" instead of the "third class," as was our usual custom! The "Second Reader" was put into our hand, and we were informed, if we read the passage pointed out as well as we could, we were to be promoted. Think of that!—promoted to the second class! Of course we were not proud. Oh, no! But all at once the world looked brighter, somehow, and really seemed to be shaking itself into place once more. We opened the famous "Second Reader" with reverence, turned to the section designated, and these were the first lines from some French author, which caught our eye:

"In the gloomy month of November, when the people of England hang and drown themselves—"

We recall no more; but that sentence revealed to our young mind the cause of our first attack of "the blues."

However, November has some redeeming qualities. By-and-by we may have the mild "Indian summer" days, which will bring us to the first of winter in a better condition to meet the cold than the transit from October to November found us. Still, every housekeeper and mother should bear in mind, while luxuriating in the beauties of October, how rapid is the change often between the 31st of October and the 1st of November, and be watchful with regard to her own health and that of those dependent on her care.

Before that change, if there is a furnace the fire should be started in it, just enough to keep off chill or dampness, or fires kindled on the hearth, so that the whole atmosphere of the house may be such as to counteract the mild, genial days to cold, blustering, stormy ones. The morning air once softened if the house is getting too hot, open a window from the top a short distance, but never from the bottom to chill the feet.

These precautions are especially important after the house has been closed through the summer and early fall. Even if the family return while warm weather yet lingers, fires, if only night and morning, are of the greatest importance to dispel injurious gases generated in an unoccupied, darkened house, and dry off the dampness that will be in the house, even if closed but a few weeks. Fires are also necessary when much hot and cold water must be used about the house while house-cleaning, and for some days after. These precautions will prevent much of the sickness now called malarial.

Strong, healthy persons will not perhaps feel the need of fires as the fall begins to take counsel of the fast-approaching winter; indeed, they may rebel at the idea of any necessity to dry or warm the house, because, full-blooded and strangers to sickness, they can keep themselves warm. But they should remember that a feeble person, or one recovering from illness, may be seriously if not fatally injured, if they take their own health and strength as the gauge by which to judge of others' ability to endure a cold room.

"Oh, put on more clothes! Don't heat the house. Keep warm by extra wraps."

How absurd! It is burdensome for any one to be weighed down with heavy clothing, and insupportable for the weak or feeble. It is the atmosphere that penetrates clear through, when one is cold, making throat and lungs sore and full of pain, and only a fire will modify it. What amount of extra wraps will soften the air which is drawn into the lungs? We bear-of "chest-protectors,"

but at what clothier's or druggist's can we find garments that will protect the lungs from the cold air that is poured in upon them by every breath?

MOTHS IN CARPETS.

Directions for destroying moths, or protecting carpets as well as clothing from these little incorrigible marauders, are innumerable, and many very useful; but in this, as in every household duty, eternal vigilance is an absolute necessity if one would subdue this small, but by no means insignificant foe.

Heavy carpets need not to be lifted oftener than every second year, and some may safely remain down three years if the moths will keep the peace, or if the indomitable perseverance of the mistress can keep them in subjection. But if they have so far conquered as to secure a lodgment in the house, it is not safe to leave a carpet on the floor even one year. Until sure that the house is freed from this pest, it may become indispensable, however disheartening, to take up the carpets spring and fall. Until the battle is fought and the victory surely won, this extra labour is the only reliable method of protecting carpets and furniture.

After the house has been well cleaned, both spring and fall, and every carpet shaken and cleaned, if any moths have found a harbour beyond reach or observation, very few weeks will pass by before the moth-miller may be seen flying about in every room on its mischievous errand; and if not at once hunted out and their bank deposits found and overhauled, their destructive work is soon accomplished. The favourite resort of the carpet moth is about the bindings and corners of the carpet. If ingrain or three-ply, the evil may be overcome by wringing a cloth out of hot water, laying it over the bindings and edges, and ironing with a very hot iron—as hot as can be used without scorching. Hold the iron on till the cloth is dry, then move on. Have several irons over the fire all the time. Re-wet the cloth and change the iron as rapidly as one becomes dry and the other cold, until all the edges and corners have been thoroughly steamed and ironed. This will destroy both the egg and the young moth more effectually than anything we know of, and after a few such operations those troublesome things will disappear.

But this process of steaming and ironing will not prove as effectual with Wiltons, Mosquette and all heavy kinds of carpeting. The heat will not penetrate through the thick material sufficiently to destroy the insect, and ironing is injurious to these

heavily-fleeced carpets. But much may be done, and time and hard labour saved, by occasionally drawing the tacks, so that the edges can be laid over far enough to observe if any moths are sheltered underneath. Of course, only one side, and but a part of that, should be turned up at a time—only far enough to steam and iron the edges on the wrong side. That will not injure the carpet.

We have been successful in our wars with the moths by following these directions, and then wiping the floor, as far under as we could reach, with a cloth wrung out of strong and hot "cavanne tea," leaving the carpet turned back long enough to dry the floor. Before renailing the carpet, wring a clean cloth quite dry out of this hot peppertea, and wipe the binding and edge of the carpet with it, rubbing it hard.

It is said, and by good authority, that after wiping up the floor, if salt is sprinkled over it while damp, moths will not try that harbour again. When making a carpet it is recommended that enough be allowed to fold under an inch or two, so that when it is put down salt all around the sides and corners of the room before nailing the carpet. We have never tried this, but have several good authorities who endorse it, and promise that moths will not injure carpets if this advice is followed. But is there not danger that the salt, which is so easily affected by damp weather, will injure the carpet as much as the moths?

Small pieces of cotton batting dipped in turpentine and put under the edges of the carpet have been successfully used, but we quite incline to the salt remedy. It is worthy of a fair trial, and perhaps can do no harm.

On reflection, since writing the above, we do not feel satisfied with the salt remedy. Salt becomes damp with the changes of the atmosphere, and we think will make the edges of the carpet damp, and in time mouldy, and in the end be almost as harmful as the moths themselves. We feel surer of the red pepper, or Persian powder.

AUTUMNAL HOUSE-CLEANING.

When the melancholy days, which some speak of as the saddest of the year, bring the semi-annual house-cleaning before the mind as something inevitable, that cannot be longer pushed out of sight or ignored, we are happy to say that there are some women who can meet it patiently, and do not allow themselves to become irritable or disagreeable while doing, or overseeing, this necessary work.

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No woman, we imagine, looks upon this part of domestic economy with any very joyful emotions, but accepts it as a duty to be performed without grumbling. But you are indeed, foolish or very inexperienced if you expect husband, son, or brother to endure this in the spirit, although they are only lookers-on — not workers. House-cleaning seems everywhere to be the *bête noire* of their lives. This one important and necessary part of household labour makes the sovereign head of the house miserable. It is for him an evil which he anticipates with dread, and when it comes endures without the faintest semblance of patience.

But considering the way that house-cleaning is often managed, we are not at all surprised that in many cases it should be a terror to a gentleman. The moment the work begins, farewell to all hope of any home comfort until the great undertaking is fully accomplished. The house, from cellar to attic, is thoroughly disorganized and thrown into confusion. A comfortable meal is not to be thought of, nor a comfortable night's rest; or if a decent bed can be at last secured, the poor man must first find it under great difficulties—stumbling over a bucket, tripping over a mop or broom, stepping on a carpet tack, or shivering on the bare floor, while he carefully creeps to find a match that he may throw some light on his surroundings.

Now, under such adverse circumstances, we think we should have very little respect for a man who would submit patiently to have his house a scene of disorder and discomfort, as we have known many a house to be made when "the dreadful house-cleaning" is in progress. We do know that it is not necessary so to disorganize a home. It is folly to bring in a troop of women to aid, in doing this work, and send them like the flies of Egypt swarming from cellar to attic, unsettling every room at the first step. Housekeepers can arrange this work systematically as easily as any other part of the labour that comes under their jurisdiction; and should be able to understand that the least laborious mode of accomplishing this item of their duties is that which causes the least disturbance in their families.

It is not necessary that many should be employed. With the aid that every mistress should give her servants, if she has any, to relieve them of some of the regular work about the house, no strange help need be introduced.

By taking only one or two rooms at once, two women that understand the house will work more expeditiously and effectively than

half a dozen strangers; and after trying this easy, quiet way of work once, any one will be convinced that house-cleaning can be shorn of half its terrors. One or two carpets can be shaken and cleansed by a man, or at a factory, while the girls are cleaning the room. If not able to put them down the same day, a few rugs or strips of carpeting thrown down here and there on the floor will give the room an air of comfort.

If the work is thus done, one or two rooms a day, quietly, without haste, noise, or want of method, there need be no discomfort to any one, not even gentlemen, in having a house thoroughly cleaned from top to bottom; and, after one or two experiments of this kind, it will be a surprise to see how quickly, as well as quietly, this great bugbear has been disposed of.

To be sure, there are many cases where most, if not all, of the family are absent for vacation or business at the time for house-cleaning. Then it is quite desirable that the mistress should return, if possible, and secure as many good workers as can be employed to advantage, take up all the carpets at once, and while they are being shaken proceed with the house-cleaning in a most vigorous manner. With a man to put the cellar in order while the carpets are being lifted, three or four women could perfectly cleanse a large house in a very short time, without disturbance or annoyance to any member of the family save the mistress. If she has secured good assistance, the work of supervision which will fall to her share need not be severe; and having none of the family around to interrupt or disarrange, she will find so much to satisfy as to have little room for annoyance.

This mode of cleaning house is the best of all, if it can be effected without inconvenience.

ADULTERATING FOOD.

Few will deny that home-made food is by far the best and most palatable. Aside from that, the infamous practice of adulterating many articles of food is sufficient reason why every good housekeeper should see that not only solid food but fancy dishes, as far as possible, are prepared under her careful supervision or by her own hand. The increase of fraudulent practices furnishes additional reasons, if any are needed, for urging mothers to give their daughters a thoroughly practical home education, and assist them to form correct judgments in their selection of materials, as well as to give them sufficient chemical knowledge to detect the frauds now so frequently palmed off on ignorant and un-

suspecting customers. It is in a great degree the ignorance of a large proportion of housekeepers that tempts the dealers to such dishonesty.

We have alluded to this injustice before, hoping to arouse the mistresses of families to a proper realization of the danger to health, as well as comfort, that must spring from the use of these deleterious combinations. Some little idea of the importance and necessity of these suggestions can be gathered from a few examples. But a few hints should suffice to make housekeepers think earnestly about these things, and that once done, there is little fear but that they will follow it up by thorough investigation.

Flour is less frequently adulterated by foreign substances than many other articles of food, not on account of the immaculate honesty of those who sell it, or prepare it, but because plaster of Paris, sawdust bleached and carefully ground, and some other substances that can be successfully mixed with flour, would cost so much to buy and properly prepare that the pure unadulterated wheat would bring larger profits in the end. But the best grades of flour are often mingled with a cheaper and far inferior quality, and sold for the best brands.

Good flour should be of a creamy white—never a bluish white—and when pressed in the hand will not only remain in a lump, but retain the impress of the fingers, and even the graining of the skin. The presence of any mineral adulteration in meal or flour may be easily detected by putting a small quantity of the flour in a glass tube with chloroform. The mineral adulteration will collect and settle at the bottom, and the flour float on the liquid.

Coffee can be tested easily by putting a spoonful of coffee gently on the top of water in a glass. If pure, the coffee will not sink for some minutes, and will scarcely colour the water; but if chicory is mixed with it, it will sink to the bottom at once, rapidly absorbing the water, and, as it sinks, give a dark reddish tinge to the water.

If burnt sugar, which is the basis of the so-called coffee essence or extract, is in the coffee, it will slightly discolour the water in a minute or two.

To test tea, infuse a little sulphuretted hydrogen gas into some water, then put tea into it. If the tea is impure, or mixed with foreign substances, the water will become black. If the tea has been dried in copper, an infusion of this tea, dropped into a little spirits of ammonia or hartshorn, will turn blue.

To test milk dilute the milk with clear water, and if any chalk has been added, it

will settle to the bottom in a few hours. Drop any acid, vinegar, lemon, etc., on to this sediment, and if it is chalk, it will effervesce. But the most frequent adulteration of milk is by watering it. As water costs nothing, those guilty of this fraud consider all they add to the milk clear gain. Buy a glass tube marked with a scale of one hundred parts, fill it with milk, and let it stand a day or two. If the milk is pure or has not been watered, the cream will ascend to the top of the tube, and occupy from eleven to fourteen of the divisions, according to the natural richness of the milk.

Cayenne pepper is often mixed with mustard seed or salt, as they are cheaper than the pepper, and though not agreeable, they do not injure the health; but brick dust and red lead are sometimes put with the pepper and are very injurious. We are not able to tell how this can be tested, but any chemist or druggist will be able to analyze it.

Sugar is more largely adulterated than almost any article of food. Starch and arrowroot, also, have much foreign matter mingled with them, and almost all ground spices, but these can be better and more thoroughly tested by a chemist or apothecary than in any other way.

We are anxious to see this system of adulteration thoroughly examined and exposed. It is a matter that concerns everyone, but what is everybody's business is usually neglected. It is an evil that should be recognized by the law, and those concerned in it severely punished; but until some strong steps are taken, having legal endorsements, our housekeepers should be capable of protecting themselves. Let them test such produce or articles as they must purchase, or, if not capable of that, they should have them tested by honest, competent chemists, and understand wherein they are adulterated. This demonstrated, they should refuse to deal with those who practise such injustice. It is an evil that is increasing rapidly, and demands prompt and energetic handling.

ELI AND HIS SONS.

A mother writes: "After several years of uninterrupted happiness, there is danger of serious trouble between my husband and myself; and with a sad heart I come to you for counsel.

"We do not see eye to eye with regard to the management of our children. We have five—charming and well-beloved in the eyes of their parents. But their father, forgetting the thoughtlessness of youth, insists upon implicit obedience to every command,

and visits the slightest deviation with prompt and often, it seems to me, with severe punishment.

"I cannot think his ideas are correct, and believe that the mother, who has suffered most for them, should have the ruling voice in their discipline and bringing up. I think we should make their young lives as merry and happy, and free from care or self-denial, as possible. Troubles and deprivations will come fast enough, when they pass out from care and take up life's burdens on their own responsibility. I would gratify all their reasonable desires; and what matters it while they are young and immature, if their own sweet wills are often unreasonable and troublesome? I want them to have their fill of enjoyment, and am satisfied to give up many things to make them as happy and frolicsome as the birds, even to my own discomfort.

"Now, my husband—who in all else is the kindest and most reasonable of men—thinks that I am spoiling our children, and claims that if they are indulged and uncontrolled in their babyhood and younger days, they will grow up selfish and unreasonable men and women. And so disputes have sprung up and we often rise from these discussions with clouded brows and unamiable tempers—at least I do.

"I love my husband too well to be happy when we differ. I can't be always disputing, but I won't see my children 'cribbed, cabined, and confined,' by his strait-laced, puritanical notions of family government. Is it wicked for me, under these circumstances, to shield them privately, and keep their shortcomings, and my willingness to overlook them, from him by a little quiet, skillful management?"

This is a sad letter; and we fear a very dangerous cloud hangs over your lives, which, if not dispelled by some divine interposition, will gather blackness as years roll on, until ruin and desolation, such as no late repentance can redeem, shall mark the spot that was once a happy home.

Years ago there lived a man, honoured and revered by all the people among whom he dwelt. Two sons were born unto him, to be the comfort of his ripe age, the staff and stay of his declining years, or to make him curse the hour they saw the light. He was gentle and indulgent, or perhaps, as is, alas! too often the case, too indolently happy and self-indulgent, or too cowardly, to risk the pain that parents feel when duty demands that their children's small offences—little sins—must be nipped in the bud, even at the expense of present suffering.

So, as these two boys passed from baby-

hood, the little follies developed into serious misdeeds, then hardened into positive vices and crimes. Their earlier offences were unnoticed, their more active wrong-doings winked at, till these boys became men, wild, reckless, disobedient, dissolute, and altogether wicked.

And what had the father done to prevent the downward course of those he had so unwisely loved? Nothing but to expostulate with them weakly. "My sons, why do ye such things? I hear of your evil dealings by all this people." "Nay, my sons, for it is no good report that I hear. Ye make the Lord's people to transgress."

Now, my dear lady, if your little ones are uncontrolled, and while their minds are yet young and immature, you insist that nothing shall be denied; or if, when gentle remonstrance is unheeded, you refuse to follow it by a restraining influence, or by punishment when all else fails, do you expect to be able to control or enforce obedience when these "twigs," grown into knotted, distorted trees, "incline" to all sorts of deformity and sin? You will find the final result of this indulgent father's mode of bringing up his two sons in the fourth chapter of 1 Samuel. Do you dare take that weak old man's example for your guide?

We do not believe in severity or sternness if they can be avoided. Try first loving, gentle words, as long as they insure obedience; but if these fail, the true, holy mother-love, which God will accept and bless must act for the best good of her children, even if compelled to secure it by present pain. Such love looks beyond the hour, and the mother knows that "these light afflictions" which she brings upon her children "are but for a moment, and will work out for them the peaceable fruits of righteousness," building them up into noble, loving, strong men and women. Children thus carefully trained are a crown of glory to their parents, making their old age one perpetual thanksgiving and rejoicing.

Will you accept the small vexations and trouble of thus watching and guarding your little ones, for the sake of the glorious reward laid up for your last days, or, weakly shrinking from such government, and for the sake of momentary ease, bring upon yourself and children a future shrouded in darkness, which must close in despair?

Your temptation to shield your children from their father's firmness, and to connive at and conceal their faults is the worst kind of cruelty to them, and fearful deceit and sin in you. Resist the tempter who has put such thoughts into your heart, and you may

yet retrace your steps, and once more walk in unison with your husband.

One more suggestion, and I have done. Remember that you and your husband are the united rulers of your home—have a common and united interest and duties toward your children. But, should questions arise upon which you cannot by loving counsel agree, do not let the new theories of equal rights destroy your peace and ruin your children. The husband is the head of the house; and in all points relating to home government, where husband and wife cannot agree, he should have the deciding voice.

Trusting these suggestions may help you to see the right and pursue it, and may find favour with many others who, we know, have been walking under the same depressing shadows, we leave you only asking you to remember that "every wise woman buildeth her house, but the foolish plucketh it down with her hands."

LACK OF ECONOMY IN LITTLE THINGS.

It is impossible that some of the most systematic housekeepers would be surprised if a fair estimate of all the little items wasted—the small leaks that find their way each day into household economy—were spread out before them, even when they imagine that no nook or corner and of no use of material has escaped their vigilant oversight.

But we do not intrude upon experienced housekeepers with our suggestions or advice. Our desire is to call the attention of those who are just assuming new duties to the necessity of a careful supervision, and show them how small leaks, if neglected, become in a very short time uncomfortably large.

The cellar, laundry, and kitchen are among the places that demand daily care, if one would guard against great wastefulness. It is incredible how much that could be profitably used, either for the family or to help the poor, is thrown away or rendered worthless through the lack of a little economy. The wastefulness of only one day is small, perhaps, and not easily recognized; but the mischief once begun and suffered to pass unrebuked, grows rapidly, till it reaches a sum total at the end of the year which is found to be immense.

For instance, the waste of soap and starch alone in the hands of an ordinary good laundress, week after week, would easily supply a poor family with all they would require. Clothes-line and clothes-pins left out from one Monday to the next rot and mildew, instead of being brought in and put in their proper

place, will help to swell the list of expenses at the end of the year more than one would at first imagine; not only by the actual expense, but more by the injury done to clothes by this neglect.

Coal and kindling-wood are also among the things that a young housekeeper will be in danger of giving less attention to than to many others of minor importance, particularly if she has both a cook and laundress. But the lavish expenditure of coal and wood in the laundry and kitchen, through mismanagement or indolence is no unimportant drain in the course of a year if not stopped at an early date.

If a girl is tardy in rising in the morning, and feels the necessity of hurried preparations to start the washing or the breakfast—if she has learned that she need fear no detection from her mistress, she will probably fill her grate with kindling-wood, and, when fairly ignited, feed the fire with a larger size of hardwood to expedite her work. She is well aware that a brisk wood-fire will bring the wash-water to a boiling point, or heat the oven much quicker than coal can possibly do. So a good deal of wood and very little coal is used till the water is hot, or the breakfast ready. Then she spares time to add some coal, and at that point in her work can easily wait for it to get under way. This mode of expediting work where wood is dearer than coal will make a heavy addition to family expenses at the close of the year.

Of course, where wood is abundant and coal little known, this mode of hastening morning's work, as far as the economy of fuel goes is of less importance. But, however cheap the fuel of any kind may be, the haste to distribute the heat and bring washing or breakfast under way rapidly is very injurious to the stove or range, and usually damaging to food prepared in that manner.

Nothing injures a stove or range so badly, whether used for coal or wood, as to allow the wood to be piled above the lining bricks, and thus liable to fall over on to the iron plates on the inside. With such management it will take but a short time to burn out the fire-brick and top plates of the oven—to warp the frame, split or warp the covers, and fill the pipes with ashes. Then, when complaints come more and more frequent of bread, pies, and cakes that are underdone, if not raw at the bottom, who thinks to examine every part of the stove or range, and learn where the mischief is? Certainly not the cook or laundress; and the housekeeper neglects to search for it, the manufacturer is sent for, and removing every

cover and lifting the plates he soon learns the cause of trouble.

But the mistress who does not examine into the matter herself, at the first appearance of evil, and see that her maid removes the obstruction, will not be likely to stand by and discover from the manufacturer what the matter is. If the mistress is not a looker-on, and in her absence the man reproaches the cook for her culpable negligence, will she be inclined "to tell on herself?"

So the fuel is wasted, the range or stove much injured, food found less palatable than it should be, and at last the stove-maker's bill crowns the long chapter of carelessness in little things, which sprang from those two items.

Turn to another illustration: waste in preparing vegetables. Few understand how much is lost in preparing fruit or vegetables for cooking. This seems a very little thing to speak of, but watch the cook, a few minutes when paring apples, potatoes, squash, or turnips. See how large a proportion is taken off in the thick parings.

When there are animals on a place to eat all refuse matter, the extravagance is not so startling; but it seems a great pity to throw the best part of our fruit and vegetables to the hogs or chickens, and by so doing make our food less nutritious. The sweetest and best parts of all these comforts lie nearest the skin, and the thinner the peeling the finer is the flavour of fruit or vegetable.

From the kitchen—although we have not hinted at half the waste to be found there—there is but a step to the dining-room, where we can "spy out the land" in that region; and we therefore give it a passing glance, though we do not intend to search the whole house or examine the skeleton in every closet.

One needs but a look at the pieces of unbroken bread, the butter in the small *hôte* butter-plates that has not even been defaced or marked by a knife, the large quantities of food left on the plates, the thick mass of sugar at the bottom of each cup—all of which will be ruthlessly scraped into the swill-tub—to see that at the dining-table there is a waste, that in the end must prove a heavy tax on people in moderate circumstances, and a sinful carelessness even for the rich.

"Ah! yes. But this is the fault of our servants. They are so ignorant, so wasteful, so careless and disobedient!"

But are you not the mistress? Whose place but yours to watch their shortcomings and take active measures to prevent them? Servants are often great trials; but would

they be half so troublesome if the mistress' eyes were more frequently over every portion of her house; if her maidens understood perfectly well that, while she was kind and in no wise overbearing, she was at the same time efficiently observant; that she was just to them and also to the interests committed to her charge? That, while they could not but see that she was thoughtful of their interests, she also firmly insisted that they should reciprocate by being thoughtful of hers? That she was ready to give them all needful instruction, showing them by personal superintendence just what she required; but that, having thus faithfully instructed them, she was firmly determined to have her instructions carried out, or she would not retain them in her service?

If this course was pursued and fully understood in every family, should we not have better service, larger incomes, and much more quiet homes?

ARE NEW HOUSES UNSAFE?

When a new house approaches completion, good advice, mingled with solemn warnings, flows in upon the expectant occupant in unbroken streams, but often, it must be acknowledged, with more semblance of good sense than is usually carried with volunteered advice. Much evil is predicted; even death itself, it is feared, lurks in the fair mansion that has been so anxiously watched over and its completion so impatiently waited for.

But one need not fear any unnatural, uncanny trouble simply from the fact that he is to occupy a new house. It is the impatient longing to test a new plaything prematurely which causes all the mischief. An inexperienced person—and often, we fear, those whose gray hairs should have brought wisdom—will take possession almost before the carpenters' benches and tools are out of sight, without knowing or caring, apparently, if health may not be endangered by such untimely haste.

If elderly people leave their first home for a newer and more attractive one, then you may be sure that prophecies of calamity and evil will abound; and whenever the ill-fated couple are mentioned, one and another will remark in melancholy tones: "Well, it's not a good idea for old folks to forsake their old home and build a new one. I don't understand it, but you'll see that Mr. and Mrs. — will not live long in their house. I am not superstitious! but there always seems to be a fatality attending such transplanting."

We think this an old-time fable. The

mystery or fatality so much talked of can be easily explained as the result of ignorance or carelessness, rather than that the new dwelling has been bewitched by some evil spirit that harbours a prejudice against old folks.

No new house is safe to dwell in until thoroughly dried and seasoned. If even the young and inexperienced will reflect for a moment, or take the trouble to inquire of those who have some scientific knowledge, or even of the builders themselves, they will soon learn the folly, the insanity, of such reckless haste in taking possession. The sins of youth and ignorance may be winked at; but there can be no excuse for those whose riper years should have given them too much caution and experience to risk the health of themselves and families through such childish impatience.

We have before us a statement, that to build a medium-sized three-storey brick house 20,000 gallons of water are required to prepare the mortar alone. Think of the immense quantity of moisture that must fill the walls and pervade every part of the building. How many weeks, with furnaces firing burning constantly, must be required before such a structure can become so dry and thoroughly ventilated that it will be a safe abode? All the bricks as well as the mortar are full of moisture, aside from the sap which is often retained in the timbers.

Yet, with these facts which may be easily understood, if one will pause for a moment's reflection and reason a little about it, very many, every year, are so blinded by their eagerness to be settled in their new home that they go to their death through culpable negligence or rashness, not because a new house has any mysterious effect on either the old or young. In such cases they can hardly screen themselves under the plea of ignorance.

If it is true that elderly people, oftener than the young, die soon after they move into a new house, it is simply because there are very few young folks in a position to make the expense of building, when they first enter on their new life, wise or desirable. For this reason they are not tempted to commit such folly. If they had the means to build, it is quite probable that such needless loss of health and life would count up to double the number among the young, to that which is found among their elders.

But there are other dangers to be guarded against in new houses, and therefore it is of the greatest importance that those who are preparing to build should, before anything is begun, take great pains to be well inform-

ed about the work, and especially such parts of it as can have any possible effect on the health. Everything that belongs to the sewerage, the tanks, waste pipes, gas pipes, etc., should be thoroughly looked after and fully understood.

Vermin of every kind are all too willing to move in with the first occupants of a new house; and rats and mice begin to build their home in such attractive places, without asking leave. Carbolic powder or red pepper, or both, put in with the first coat of mortar, will do much toward keeping these nuisances at a respectful distance. Cloths or paper rolled in powdered red pepper, and some saturated with potash, will give a warmer salutation than they will find agreeable. If used plentifully in any spot where these agents can be employed, and if, after a mistress is established in the house, a suitable degree of watchfulness is maintained, we do not think there is danger of molestation from these disagreeable intruders. But the carpenters, bricklayers, and plumbers must be responsible for the first and most important step—namely, combing these safeguards with the mortar and plaster.

POOR MATERIALS SKILFULLY PREPARED.

Those who are able to procure the best of everything for their families of course consider that a good cook is an indispensable provision; but how few give one thought to the manner in which the very poor, or even those who feel the necessity for the closest economy, prepare their food. Because the poor are obliged to be content with inferior articles, they are not apt to be at any trouble about preparing it with care. It is thrown together hastily, cooked with no attempt to season it, and eaten without relish, simply as something that must be done to keep body and soul together, and the quicker it is out of the way the better. And yet how many articles of quite inferior quality can, by skill and knowledge combined, be prepared so as not only to afford a larger amount of nourishment, but also be so improved and transformed that the the most fastidious will find no just cause for complaint!

There is no article of food that can be prepared in so many different ways, and be so improved by skill, as beef; and of all its various portions the steak can be the most benefited by a good cook, or ruined by a poor one. Doubtless a fine "tenderloin" or first-class "porter-house" steak will always be selected by an accomplished caterer, if the choice is in no degree hampered by economical considerations. But while

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"the times are so out of joint," and are hard and grinding for those who find only precarious work and scanty pay, it would be the height of folly for any but the prosperous to make such selections. They must not look for delicacies, but for as substantial and nourishing food as they can get for the lowest price. Yet if the poorest and simplest is prepared with neatness and care, it will be found, in most cases, that many less appetizing dishes are placed on the tables of the rich than could be made out of cheap, meagre-looking pieces of meat.

This is one of the reasons why we urge that our girls should all be taught the science of cooking. By giving some thought early to this subject, by making careful experiments, under a mother's experienced hand, the young may be prepared to put the skill thus laid up to a most happy practical use.

Every day shows us how often those who were born to great wealth and never knew any care, are rudely shaken from their position, and sink lower and lower, till they are thankful to find the poorest abode and scantiest fare. Now, then, comes the time when they can practise in earnest experiments begun for pleasure, but with no thought that they could ever be the means of greatest comfort.

A piece of beef, cut from the "round," the "second round," the "rump," down to the very poorest parts from which a piece can be cut, by trimming may be brought into the shape of a "steak" (the trimmings, however small, may be put into stews, hashes, or soups), and by a few skilful garnishes—costing nothing—may be made to look quite tempting, and be often more palatable than that for which the "gentleman across the way" paid the highest price.

In most directions it is forbidden, in the most emphatic manner, to pound a steak with any force that may break the fiber or tissue of the meat, because it is claimed that, by so doing, the best juice is lost as soon as it comes in contact with the coals. But with proper care this need not be. The steak should be the very last thing cooked before serving the meal. Put into the platter which is to receive it half the butter to be used, or if that is too expensive, clarified drippings, sitting over it half a tablespoonful of flour; set the platter where it will get hot; the plates also should be set to warm. Put the gridiron on the back part of the stove to heat. Have all vegetables cooked, dished, and put where they will keep hot; toast and coffee ready, but kept hot.

This done, rub the gridiron with butter or drippings, have the fire hot and clear, trim the meat as near the shape of a first-class steak as is consistent, and chop it lightly with the chopping knife all over both sides, but not clear through. Place on the gridiron instantly, and over the coals, and dust on a little pepper. Double wire gridirons united at the back by a hinge, and with a clasp to hold the two handles together, are the best as well as the cheapest; the meat can be turned with the gridiron without taking it off. The moment a blaze reaches up over the meat, turn the iron over, and in turning raise it above the hottest part of the fire long enough for the blaze to subside. In this way the meat is kept from scorching or any taste of smoke, which so often spoils the best steaks. After turning over twice until both sides are so seared that the juices cannot escape, sprinkle with salt and a little more pepper while over the fire, on the third turning.

Five minutes' careful watching and turning will cook a steak rare, if the fire is right, and eight minutes will furnish a well-done steak, both as tender and fine-flavoured as the best "porter-house." Chopping the meat makes it tender; the quick, sharp fire, which, nevertheless, is not allowed to burn or scorch, singes or closes the outside fibres or cells, and thus prevents the loss of juice, if not allowed to remain on too long without turning.

This is but one instance; but with all kinds of meats skill and thoughtful care have a wonderful transforming power. This is in a great measure true of poultry. When turkeys or chickens are too old and tough for common use, they are often sold very cheap, and it is usually thought that the only possible way by which they can be eaten is to boil till tender. But that done, what nourishment can be found in the flesh from which all the juices are extracted? The liquor in which it is boiled is useful for a soup; the flesh, if eaten, can only serve to fill the aching void, but can give no nourishment.

After the bird is nicely cleaned, well washed, and left to drain and mellow for a day or two, rub salt and pepper inside, and prepare a stuffing to suit the taste, or pocket. Then put it into a tall stone pot, cover tight, and set into a large boiler in which there is enough boiling water to come all around the inside jar, but not to flow over it, as it must be kept free from any liquid save its own juices. When it has been cooking about fifteen minutes, so as to be heated through, and the pores of the skin open to receive the seasoning, remove the cover long enough to

sprinkle over what salt and pepper will be needed, and then cover quickly, and quite tight.

If more convenient, the bird can be put into a closely covered dish and steamed, or into the oven, so that no water comes near it, and the cover fits so tight that no steam escapes. It comes to nearly the same thing in the end, and after two or three hours (judging of the time by size and age) it will be found delicious, almost a mass of jelly, but with all its juices saved. Very many comparatively valueless pieces of meat or poor poultry can be thus prepared and made very good and nourishing, because none of the juices are lost.

THE FIRST MONTH OF SPRING.

March sometimes comes in a very mild and gentle manner, but don't trust it—"it is fooling you." Its smiles are quickly followed by frowns, and the bright, warm sunlight all too soon will be forced to give place to fierce winds and drifting snows. We are quite as well pleased when this, the first month of spring, appears in its own proper character—windy, stormy, and bitterly cold, for then we hope that it will make its exit in a gentler mood.

At the risk of repeating what we have said before, we must call your attention to the necessity of great care and watchfulness now. There is no month in the whole year which so completely makes you the slave of the broom and dusting-brush. If there were a carpenter ingenious enough to build a house so tight that it could defy the searching winds of March, he would most certainly be an universal favourite among all housekeepers. Under the doors, from the top, bottom, and sides of the windows, in at the key-holes—everywhere, the dust finds an entrance. No table, chair, or shelf may be touched without showing the presence of this subtle enemy. Each book, picture, or article of dress acknowledges its power.

Was it not in the month of March that the plague of dust tormented the Egyptians? Unless some learned interpreter of the Bible can prove the contrary, we are inclined to accept this idea. There is no other season of the year when one feels so little courage, but the good housekeeper cannot "rest from her labours." However faithfully the work may be done, one hour will destroy all trace of her industry. Then why attempt to do it? Why not let all cleaning cease till March gives place to its betters, and then have a general purification?

If there were no other reason for patient continuance in well-doing, notwithstanding

all disencouragement, the injury done to carpets and furniture would be a good and sufficient one. With the strong March winds, the dust is so thoroughly sifted into the threads of carpets, and into the mesh bags and ornaments of furniture, that, if not very often removed, it would be almost impossible ever to do it. The sharp grains of dust would sink into the carpets, and the friction of walking over them would wear out the material more in this month than in any two months of the year. Heavy brocade curtains and delicate lace are very easily defaced and injured by the dust, if not often shaken and freed from the constant accumulation.

Windows are very difficult to keep bright and clean at this season of the year. If there is rain or snow, it is usually followed by high winds, which dries the streets and very soon covers the damp windows with a storm of dust, settling into the mouldings and around the sash to such a degree that it will require much time and hard work to remove; and even while washing them, the dust is still swept over the windows. It is wise, when windows are so quickly and so easily defaced, to wet a clean, smooth cloth in a little whiskey or alcohol, and cleanse the glass with it. It removes the dirt much more thoroughly, and gives a better polish to the glass, than water can, and evaporates so quickly that the dust will not adhere so readily. This may be liable to objections on the ground of economy, but for three or four weeks, it is much more effective, and makes the work so much easier, that we are inclined to think it is not extravagant. Of course it must be used with judgment. A little will be sufficient.

Now, more than any other part of the year, the ashes must be removed from the cellar, if you have a furnace, faithfully every morning. If allowed to accumulate, a heavy wind will send them up through the flues and registers, to settle in the carpets or furniture, and do more injury than the dust, because the alkali will eat the fabric and injure the colours.

Then, again, it is important that on washing days some attention should be paid to the wind. It is a great trial to a methodical housekeeper to put off the week's washing for a day or two. It seems to derange all the work planned for other days, and makes one feel unsettled, as if everything was sadly out of joint. It is not at all pleasant to consent to such innovation, but March is a tyrant, and in the end it is better to submit to its caprices. To see all your clothes on the line at the mercy of a real March wind would be worse than to defer the

washing and wait for a milder day. The clothes will be more injured and worn by one day's snapping in a very high wind, than in weeks of wear; and, unless one has a good roomy attic, with windows on each end to admit free air, it is wise, if not agreeable, to put the clothes in soak after washing with plenty of clear water, and wait for the calm, or defer the entire washing to that propitious moment.

Yet a good, brisk March wind, with an unclouded sky has its excellences. There is no better time to put blankets, carriage-ropes, and heavy winter garments out to air, unless the wind is furiously high. If not left out too long, such heavy articles will not be liable to so much injury, by whipping on the lines, as cotton and linen, and it is an excellent and effective way to free these cumbersome garments from dust and moths.

UNWELCOME GUESTS.

Winter has passed and gone out of sight; wild winds and snows are almost forgotten. Spring cares are over. Woodens and furs are beaten and carefully hidden away in boxes, or sealed up in paper-bags, to protect them from moths; the house-cleaning is successfully accomplished: the unfortunates who are compelled to move, have survived the 1st of May, and, settled in their new quarters, are beginning to feel at home and ready to enjoy the delightful summer days, so rich in fruits and flowers. But this anticipated freedom is interrupted by intruders as nimble and mischievous, if not as destructive, as the moth.

The first buzz of a fly, as harbinger of spring and summer, would be hailed with joy, after a severe and tedious winter, did not housekeepers remember the care and trouble these active little creatures will surely bring with them.

The various kinds of "fly-paper" that can be found at all druggists' afford some relief, but cannot by any means free us from this great vexation. During the heat of summer, it is impossible to keep doors and windows closed and the rooms all darkened. Free sunlight is very necessary to good health and cheerfulness. Darkened rooms, although they may in some degree keep flies under subjection, ensure impure air and depression of spirits—the latter a greater evil than all the flies of Egypt. But if doors and windows are opened only long enough for a breath of fresh air and a ray of sunlight and good cheer, these unwearied intruders are instantly aware of it, and come swarming through the house in countless numbers.

A simple frame, fitted closely inside the lower sash, with mosquito-net or lace nailed across it (use galvanized nails to prevent rust), is a protection against these lawless and unwelcome visitors. The frame must be a little lower than the sash, so that there may be room to push in the spring and raise the window when necessary.

Doors also can be guarded in the same manner. A door-frame should be hung on hinges, with a cross-piece or stay in the middle, and a hook to keep it closed. A little watchfulness and attention will soon teach the family to close the net-door after them, and the flies themselves will be constant reminders of any remissness.

A wire-net is more durable, but much more expensive, and makes the room darker than net. In spite of all precautions, however, the flies will often find an entrance, especially into the dining-room, when dinner is being dressed, or when one is blessed with a troop of restless, active children, and then a fly-brush can be used effectively. Cut a newspaper in strips about an inch wide the whole length of the paper, save a small space left plain, four or five inches wide, at the top. Take a lime sapling, or smooth, round stick, the size of the finger and about two feet long. Wind the uncut part of the paper tightly around the top of the stick, and tie with string twine so tightly that the paper cannot slip off, leaving the long strips hanging loose. This will prove one of the most effective of fly-brushes.

There are many "fly-traps" advertised, but most are discarded after a short trial. We know of but one that we should be willing to recommend. "Fly-paper" hardly makes any noticeable difference in the quantity of flies that are so persevering in their attentions, but the "trap" to which we refer does great execution, although we will not pretend to say that it removes the plague entirely.

We do not know the maker's name, but the trap can be found at most hardware stores. A cone of fine wire-net, about nine inches high, nineteen inches round at the bottom, and fourteen at the top, is put on to a piece of board a little larger than the bottom of the net. This board is depressed or concave in the middle, so as to hold a little liquid in the centre, and grooved about half an inch from the outer edge. The wire-cone is placed upon the board and fastened over the groove by a more catch. Inside of the outer wire-net or cone is a smaller one, rising to an abrupt peak, like the top of a sugar-loaf, with an opening at the top large enough for a fly to go through. This cone comes within a few inches of the top of the

outside one. In the bottom of the board or stand a little molasses, or molasses and water, should be poured. Do not be too nice, but let some of it come over to the groove part, or even to the outer edge of the board. It does not take flies long to learn where there is any sweetened food ready for them. They hover about the outer edge, and sample the goods so temptingly displayed. They rather like the first taste, but think it wise to examine farther and try that which lies in the groove. That is good ! And surely the golden fluid in the concave bottom must be delicious. So in they go. But the fly that once enters within this charmed circle leaves liberty and life behind. When surfeited with the tempting nectar, and ready to withdraw, they naturally rise up and find themselves in the inner cone, and from thence pass out through the small orifice at the top into the outer chamber, from whence there is no escape. The top has a tin cover closely fitted, and the two cones are joined at the bottom. They never attempt to crawl back through the small hole in the inner cone, and are now close prisoners.

When the trap is full—and it does not take long during fly season to fill it—plunge it at once into a kettle of boiling water—a quick and humane death to the captives. Then take off the tin cover from the top, and empty the dead flies into the stove. Put more molasses on the bottom, fasten on the trap, and hang in the windows again to entice other wanderers.

We do not pretend to say that this "trap" destroys all the flies, so that one need fear no more annoyance ; but it certainly does make a very perceptible difference in dining-rooms and parlours ; in the kitchen, where they "most do congregate," it is wonderfully effective, for the "traps" seem more attractive than the food, thus saving the cook much annoyance, and securing their own capture and destruction.

We have used these "fly-traps" two or three seasons, and would not willingly be without them.

[From the *London Garden* of 1875.]

The Rev. George Meares Drought writing from Ireland to the *Times*, says : "For three years I have lived in a town, and during that time my sitting-room has been free from flies, three or four only walking about my breakfast-table, while all my neighbour's rooms were crowded. I often congratulated myself on my escape, but never knew the reason of it until two days ago. I then had occasion to move my goods to another house,

while I remained on for two days longer. Among other things moved were two boxes of geraniums and calceolarias, which stood in my window, the windows being always open to full extent, top and bottom. The boxes were not gone half an hour before my room was as full of flies as those around me. This, to me, is a new discovery, and perhaps it may serve to encourage others in that which is always a source of comfort, viz., window-gardening."

WHAT IS YOUR LIFE WORTH ?

Just all that you choose to make it, and no more. As you sow, so will you reap. If, from the first hours of responsible living, you choose to live only for self—for your own pleasure and comfort—taking no thought for others ; if a habit, begun in childhood, of thinking first of all, "How will such a course or act profit me?" is allowed to gather force as years roll on—what will your life be worth ?

While the young blood rushes wildly through the veins, and, careless and reckless, you plunge from one excitement into another still more tumultuous, regardless of the wishes or comfort of parents, brothers, sisters, wife, or children, there may be for you a kind of mad enjoyment, but will it last ? And while it lasts, what is it ? What is your life really worth ? How soon will all such unnatural excitements and selfish revelry wear themselves out, and grow stale, and prove an insufficient stimulant, causing you always to reach out after more, which, when gathered, may prove worthless and unsatisfying ?

Or, if your selfishness leads to a desire for wealth, instead of indulgence in riotous pleasures, when after long toil riches begin to flow in upon you, and—a miser—you hoard instead of using it, while the bank account swells to more and more extensive proportions, and you, living on the barest pittance, grudge the commonest necessities to your family ; when at last your ledger shows you millions—what has your life been worth ?

Or if, lured by ambition, you seek to build yourself a name, and in this pursuit neglect family, friends, and a proper amount of social enjoyment, struggling, fighting, to secure a high worldly reputation that will shine preeminent in executive talent, in knowledge and all mental powers, and make your name illustrious ; yet if, mingling with the trumpet-notes that speak of your fame, there are heard no sweet tones which tell of goodness as well as of greatness—no word of loving gratitude for sad homes made bright and happy, of the sick healed, of desolate places where kindness has softened the woes of the

past years, of the fallen raised by your generous sympathy and redeemed from sin—what is your life worth?

But there is a life, rounded out and perfected by good deeds, which has a value no human mind can estimate. In the house of mourning where, yesterday, lay one very dear, we heard some similar inquiries addressed to the young, intended to show the infinite difference between a life of folly and selfish indulgence, and a life which gathered divine happiness in doing good to others.

In the coffin near us lay all that was mortal of a good man—worn, wasted, till but the shadow of one who had done us good, and that continually. One glimpse—we cared not to look again. That was not our friend. He is risen. That was but the worn-out casket, decayed, crumbling to pieces. We would gather it up carefully, lay it away tenderly; but why look upon it, so despoiled and shattered, when that which we loved, and which loved us, has been taken up in all honour out of that frail tenement to the realms of glory, where there is no more weariness or distress, no more sickness and sorrow?

We look back upon the web which eighteen years have woven, and the threads are luminous—gemmed with memories of his care and kindness to us and ours. Yet we were only a small part of the multitude who were the recipients of his wise and thoughtful care. He started out, a poor boy, to make his way through life unaided save by his Heavenly Father. When once asked by a clergyman, who had been his debtor for many kindnesses, how he, a poor boy, managed to work his way up to influence and honour? where lay the secret of his success? he replied:

“When at sixteen I found I must take care of myself, and deliberated how I could best achieve a reputable independence. I concluded that my surest way was to do everything so well—to be so careful and exact in the performance of all that I undertook—to make myself so useful, that those who employed me couldn't do without me. After that, when I began to put by a little money and by degrees saw the amount increasing, I concluded that I should be happier and no poorer if I spent a fair proportion of my earnings in trying to help young men to be industrious, saving, and scrupulously honest.”

And he found that a generous heart, a liberal hand, guarded and guided by clear judgment and good business talent, did not impoverish. He died possessed of wealth; but of the multitude who gathered together to do him reverence, as they bore his body to

the grave, a large portion could look back to the time when this kind friend had, by sound counsel, earnest expostulation, or more tangible help liberally given, established them on firm foundations.

And yet there was no ostentatious display of his good deeds, but instead a humble estimate of his own merits. Among the last things he said, to the clergyman who wept over his coffin while he told of the good he had done, was:

“The great mistake of my life, which dwarfed my ability to do good, was that I did not become a Christian when a young lad. How much more good I might have done! Oh, how much better a man I might have been had I given all my life—had I begun younger! That is the lesson which the young will do well to learn.”

Now, what was this man's life worth?

He sowed good seed wherever he went; and in the glorious mansion where his freed spirit has gone, he is reaping his rich reward.

What better legacy can parents leave their children than to teach them that success and prosperity are surer if they begin by doing everything well; by being so careful and exact in the performance of every duty, and making themselves so useful, that their friends or employers “cannot do without them;” and that when success begins to crown their efforts they will “be happier and no poorer” if they use some proportion of their wealth in aiding those less fortunate? Let parents and employers, both by example and precepts teach their children and their employees to be industrious, faithful, economical, and scrupulously honest, and the daily papers will not send through our community such records of crime and immorality; records so foul—and becoming increasingly so—that it is pollution to have them brought to our homes. Better take our children and those under our care into the midst of the worst and most infectious disease than have them contaminated by the perusal of such records.

PRACTICAL KNOWLEDGE FOR EVERY-DAY USE.

Chicory.—We are requested to speak earnestly against the use of chicory in coffee, and are asked if it is not a poisonous article.

On the contrary, the chicory, succory, or wild endive, although it grows wild in our country, is much cultivated abroad. The leaves, unblanched, are bitter, but, soaked some hours in water, the bitter property disappears, and it is used as a salad. When blanched, it ranks with some, among the

best winter or spring salads. It is easily raised, and by packing the roots in a trench close together in the fall, and in the early spring laying on some earth well mixed with manure, the young leaves will push out finely blanched, forming a very crisp early salad, much superior, we are told, to the early tough green lettuces. Its growth is rapid, and it can be cut several times in the year; or the roots may be laid in a warm cellar in the fall, away from frost, and the tender leaves will shoot out, nicely blanched, for an excellent winter salad. In Belgium and the Netherlands the roots are scraped, boiled, and used like parsnips.

The root is largely used mixed with coffee; and if done without the knowledge or consent of the purchaser, it is a fraud. But many like the mixture better than the poor coffee. In some of the recipes for "French" coffee it is recommended to "take freshly roasted coffee, two-thirds Plantation to one-third Mocha, and mix with it an eighth of their combined weight of chicory." There is no accounting for taste, and this mixture is nowise injurious and quite proper, so that it is used from choice, not with the intent to deceive or defraud. All fear of that is easily removed by buying the green coffee and having it roasted and ground at home. That is the best way in every respect.

Potatoes.—Many recommend putting salt into the water in which potatoes are boiled, but we don't think that the best way. Put potatoes into boiling water, and, as soon as done, pour off the water, remove the cover till all the steam has evaporated, then sprinkle a tea-spoonful of salt over the potatoes, cover the pot closely with a towel, and in a few minutes they will be very mealy.

Vegetables.—Never leave any vegetables soaking in water. It destroys the real flavour. Potatoes are often peeled and left soaking in water some time before using. This is a very bad practice. They, like all kinds of vegetables, should be washed quickly when it is time to put them on to cook, and, without being allowed to remain in the cold water at all, should be at once transferred to the kettle of boiling water in which they are to be cooked. Lettuce is greatly injured by lying in water. Put it on ice when gathered, and wash just before sending to the table.

To Remove Ink from Carpets.—If you have cotton batting in the house, soak up all of the ink that can be removed without rubbing when first spilled; then have ready fresh cotton batting and a basin of milk; skim-milk is as good as new, only it must be sweet. Wet the ink-spot thoroughly with the milk, and then soak it up with the batting.

Apply more milk and sop up again. Continue this, taking fresh batting as soon as one piece is discoloured, dipping it each time in milk, till the ink is removed. If fresh spilled, it will take but two or three applications before the spots will all disappear. Then wash it in clear hot water first, then with weak soapsuds, and rinse in clear hot water. Wipe dry. Old cotton cloth will answer to take up the ink, but batting is the best.

Coffee Sacks washed clean and cut in suitable shapes will, if embroidered with bright colours, make nearly as pretty and useful mats, to put by the bed, bureau, etc., as burlap, without the same expense. This enables one to use up material usually thought only fit for scrub-cloths—and too stiff for comfort even when thus used—in a useful as well as ornamental manner.

Cleaning Ivory.—When ivory ornaments become dingy or yellow, wash them in soap and water with a teaspoonful of ammonia. Brush carefully with a small brush, and place while wet in clear, warm sunlight. Wet them in this suds for two or three days and leave in the sun, and they will be beautifully white.

Cayenne Pepper is the best when made from chillies instead of the common capsaicums, as their flavour is much better. The cayenne which comes to the market, we are told, is thus made: Dry the peppers for twelve hours before the fire, then put them into a marble mortar with one-fourth their weight of salt. Pound and rub them together as fine as possible, then put this powder into a closely-stopped bottle.

Preserving Eggs for Winter Use.—Pour four gallons of boiling water over three pounds of quicklime. Stir it slowly till well mixed, let it stand thirty or forty hours, and then take off the clear lime-water so as to remove as little lime as possible. Mix a teacupful of salt with the lime-water and pour it over the eggs, previously put into glazed earthen pots, or tight kegs, till it rises full an inch above the eggs. This quantity is sufficient for twelve dozen eggs.

We have kept eggs perfectly, put up in this way, from November till June.

Weights and Measures.—It is very difficult to give rules that require accurate weights and measurements so definite that every one can use them successfully. Weighing is the most trustworthy; but so many articles are made requiring tablespoonfuls, teaspoonfuls, cupfuls, etc., that it is quite impossible to prepare everything by weight. No two families are likely to have cups, tumblers, or spoons of the same size; but after a little experience, one learns to become tolerably

accurate. We give, however, a table of measures that may be a guide for the inexperienced :

4 tablespoonfuls.....	=	$\frac{1}{2}$ gill.
8 tablespoonfuls.....	=	1 gill.
2 gills.....	=	$\frac{1}{2}$ pint.
4 gills.....	=	1 pint.
2 pints.....	=	1 quart.
4 quarts.....	=	1 gallon.
$\frac{1}{2}$ gallon.....	=	$\frac{1}{2}$ peck.
1 gallon.....	=	$\frac{1}{2}$ peck.
2 gallons.....	=	1 peck.
4 gallons.....	=	$\frac{1}{2}$ bushel.
8 gallons.....	=	1 bushel.

A common-sized tumbler holds half a pint.
 A common-sized wine-glass holds half a gill.
 One quart of sifted flour equals one pound.
 One quart of corn meal equals one pound two ounces.
 One quart of powdered sugar equals one pound seven ounces.
 One quart of closely packed butter equals two pounds.
 One quart of granulated sugar equals one pound nine ounces.
 A piece of butter the size of an egg weighs about two ounces.
 Ten eggs are equal to one pound.
 Four ordinary teacups of liquid are equal to one quart.

Graduated glass measures, found at any chemist's, are a very great convenience to all housekeepers.

IN THE TROPICS.

Sick, alone among strangers whose language was unknown to us, we were very grateful to some of our own country people, by whom we were most kindly and cordially met. We were looking over the harbour to where we could see the waters of the Gulf of Mexico as they broke upon this strange shore, that was shadowed by graceful palms and the tall, stately cocoonut tree.

Ferryboats—taken down to these waters from our own Fulton ferry, and a Spanish name put upon them—were plying with many other vessels back and forth, and on this beautiful night we sat watching the strange phosphorescent light that follows each steamer, making the water for quite a distance around almost as brilliant as day. It was near midnight; we were up late to see the Southern Cross, which would appear between twelve and one. We were told it seldom rose so as to be visible at that point. Whether it was so or not, most of the guests were at their balconies waiting for it. We had been long silent, bewildered by the ex-

quisite beauty of the scene before us. Slowly, white fleecy clouds, like large piles of snow or wool, were gathering. Suddenly one of the party began to sing these simple lines: Perhaps the clouds, so white, like little lambs, had brought to her mind the little ones so far off, to whom she had recently vowed to supply a mother's place :

Sleep, baby, sleep.
 The father watches his sheep.
 The mother shakes the dreamland tree,
 Down falls a little dream on thee.
 Sleep, baby, sleep.

Sleep, baby, sleep,
 The large stars are the sheep.
 The little stars are the lambs, I guess,
 The silvery moon is the shepherdess.
 Sleep, baby, sleep.

Sleep, baby, sleep.
 The Saviour loveth his sheep.
 He is the Lamb of God on high.
 Who for our sakes came down to die.
 Sleep, baby, sleep.

HAVANA, February 13, 1872.

FOOLISH COMPLAINING AND GRUMBLING.

What a miserable world this would be if all the petty disturbances, annoyances, and insults, that many imagine themselves subjected to, should be visited upon them in stern reality! What a string of complaints is heard in connection with almost every topic that one attempts to speak about! But, over and above all else, public duties, and the manner in which those who have the responsibility to administer them, furnish an unfailling subject for fault-finding and grumbling.

Doubtless there might be great improvements in every direction, possibly in the fulfilling of private duties as well as public. There is needless carelessness and ignorance, much wilful neglect and dishonesty, in almost every department. Muddy streets, and dirty crossings and sidewalks, are disagreeable and uncomfortable, and in no way conducive to a meek and Christian spirit. Crowded, unventilated, and filthy cars, steamers or ferryboats, are not pleasant or inviting places of resort. They are, as it seems, necessities, not luxuries.

But looking at all these discomforts from a charitable standpoint, and remembering the rushing, driving, impetuous class of people that are to be accommodated, is not reformation in most of these cases rather a difficult undertaking?

"It is a shame," says one, "to pack the cars or boats so closely."

Well, friend, what is to be done about it? When you see these public conveyances full

—particularly the street cars—do not you rush and push, and jostle others to crowd yourself in somewhere? Do you hesitate a moment from one thought of pity for the poor, overburdened horses? Do you ever remember, or, remembering, do you care, that by thus pushing into the already overcrowded conveyance you also must make somebody very uncomfortable?

"Oh, my business was most urgent; and then just one more can't make any appreciable difference."

No. But the next corner is only "just one" more; and if he misses this car he will lose the train, and it is a matter of vital importance that he is not delayed.

Or that labouring-man, and that slender, pale-faced shop-girl, who have to do with hard masters, and will lose their places or suffer a deduction in their scanty wages if five minutes late; surely they must be excused if they eagerly strive to find a foothold in that closely-packed car.

"Oh, yes. But we were grumbling, as you call it, not that here and there one or two force their way, but that those in authority permit crowds to pile in by the dozen after they can't but see there is scarcely breathing-room."

Well, who make these "crowds by the dozen"? Why, "just one" and then "just one more," more, and so on; but each "one," doubtless, had most weighty reasons for making others uncomfortable, and being made uncomfortable himself. But they soothe their consciences, and patiently bear their own discomforts, by saying, "It's only for a few moments."

Then, in the fierce wind and snow, and intense cold of some of our winter storms, where every conveyance is densely crowded, is there anyone who, hesitating to add, "just one more," will wait unsheltered at the mercy of that wild blast till another car may pass in a less crowded condition? How long would he have to wait? "Let him who is without sin cast the first stone."

It is hard to be wedged in and endure all the very disagreeable things which cannot be avoided in such close accommodation—dirty feet, filthy persons, bad breaths, made viler by tobacco and liquor. But, as these present afflictions are of but short duration, would it not be wiser—would not every one be happier, if they would possess their souls in patience till some remedy—if that is possible—may be devised? We notice that those who grumble the loudest, without attempting to show any remedy, are among the ones who never hesitate to take the last available inch of room, and do not always

add to the purity of the pent-up atmosphere by their own presence. No one who smokes, chews, or drinks, can safely venture to criticise the rank smells or impure atmosphere of any place; for nothing can be fouler than the breaths of those who indulge in these luxuries, especially when confined in close quarters.

While so many are begging for work at any price, there is less excuse for unclean streets, sidewalks, and crossings, than might be found for the inconvenience and annoyance of crowded and dirty conveyances, unless, indeed, our cities are ready to acknowledge bankruptcy. But whatever censures and criticisms may be deserved and needed, one thing is sure and sensible; namely, that none should claim the right to grumble save those who are quite confident that they could administer affairs with greater wisdom and success under the same circumstances.

RECEIPTS.

YEAST.

No one can have good bread if the yeast is not of the best quality. There are as many varieties of yeast as there are modes of making bread, a young housekeeper is wise to make trials of several well recommended kinds, and see with which she is the most successful uniformly. Having once satisfied herself on this point, she will do well to abide by that which her own judgment and experience approve, until she has by long practice found herself strong enough to venture on experiments.

Home-made Yeast.—Hop, potato, and dry or cake yeast are among the best varieties. There are several good kinds of yeast always to be had at the grocer's, baker's, and brewer's; and as they are not expensive, and less trouble than home-made, a large proportion of city housekeepers are tempted to use them constantly. Indeed, some of these varieties are as good as any one need wish for.

The "Twin brothers," the "national yeast cakes," and the "pressed yeast" are excellent, particularly the last, if bought when freshly made. It is not good for more than two days.

Potato Yeast.—Boil two tablespoonfuls of compressed, or half a tablespoonful of pressed hops, ten minutes, in three quarts of water. While they are boiling, grate enough raw (peeled) potatoes to make a quart. Mix with the potatoes one teacup flour, one tablespoonful salt, and one and a half tablespoonful sugar. Strain the hops through a

fine cloth or strainer, then bring the hop-water once more to the boiling-point, and pour, while boiling, over the grated potato; flour, etc., stirring it well for a minute or two, and then strain through a coarse sieve. When it becomes milk-warm add half pint baker's or two cups home-made yeast, or two cakes of dry or cake yeast, which have been dissolved and made ready. Set the whole, after stirring together, in a warm place. When quite light and foamy, put it into a large-mouthed jug or tightly-covered stone-jar.

If set in a cool place it will keep lively and sweet two weeks. When nearly used up take out a bowl of it, if quite sweet, to raise a new mess. In boiling hops, if they are put into a muslin bag kept for the purpose, and tied tight, it will save the time and trouble of straining them. If potatoes are grated (raw) instead of being boiled and mashed, the yeast will be more lively and keep much better. So me of the best properties of the potato are lost by boiling, though perhaps in part secured if the water in which they are boiled is used to boil the hops in.

Dry Yeast.—Boil a large handful of loose hops, or a heaped tablespoonful of pressed hops, tied in a muslin bag, twenty minutes, in three pints water; then take out the bag, and stir into the hop-water a pint of raw potatoes (grated). Add one tablespoonful salt, one of ginger, half a cup sugar, and one pint flour; stir the flour in slowly, and pour as much boiling water as is needed to make it a smooth batter, stirring briskly while pouring it on, till all is smoothly combined. Then remove from the fire. When luke-warm add a cup good yeast, or one good yeast-cake dissolved. Let it stand one day in warm weather, or two in cold, stirring it down as often as it rises and foams. Then stir in good white cornmeal to make it thick enough to make into thin cakes. Dry these cakes in the shade; but where the air circulates briskly, turn them over often. The quicker they can be dried, the better they will be. When dried all the way through, put them into a bag, and hang up in a dry, cool place.

Cakes should be small; not over two inches across, and half an inch thick. One of these cakes will raise four or five good-sized loaves.

Why Yeast is sometimes Bitter.—Probably too many hops have been used. If so stir in a quart or more of tepid water, according to the quantity of yeast. Then set it aside to settle for three or four hours. The water will take up all the bitter. Pour it off, and use only that part of the yeast which settles

thick at the bottom. But sometimes yeast will grow bitter from being kept too long. Take some fresh charcoal from the fire, but cool the surface a little, then throw the coals into the yeast. Let them remain in an hour or so. Freshly-burned coals will absorb those gases that have unpleasant smell or taste, and they will improve your yeast. But we should much prefer to throw away the offensive yeast and make fresh, and be careful ever after not to use large a quantity of hops, and never to allow yeast to get stale or old.

BAKING CAKE.

If the oven is too hot when ready to bake cake, lay a large wire grate on the oven bottom, or place some nails or old pieces of iron on it. Put a piece of paper over the cake. Take one or two covers half off, till the oven is cooled off; but never open the oven door, as that will make the cake fall. Close the drafts, but they should be partially opened always while baking.

When cake seems to be done, try it with a clean straw or splint from a broom, or, better still keep a long knitting-needle for that purpose. Then one is sure it is always clean. It is not pleasant to think of using a splint from a broom, not knowing what it may have been used for last. If this comes out of the cake dry and clean, the cake is done; but if there are any doubts, leave it in a few minutes longer.

BREAD.

There are more recipes for making good bread than good cooks to try them; but we give only such as we have tried and found satisfactory, though doubtless there are many equally good. It is important to select good flour as the first step; without that, no skill will avail. We give a few rules for selecting it.

To select good flour, wet and knead a little. If it is soft and clammy, it is bad; if it feels dry in the fingers and works elastic and springy, it is hopeful. Spring wheat flour is likely to be sticky and poor. If while being white it has also a slight straw-coloured or yellowish tint, it is good. If it is a dead white, with bluish shade, or has dark motes in it, don't buy it. Hold some of it tight in the hand, and then throw it against the wall, and if it sticks in a lump it is likely to be good; if it falls at once like powder, have none of it. If it retains the shape of the fingers when clasped tightly in the hand, it may be trusted.

Sponged Bread.—First set a pan of sifted

flour near the range or stove to dry, while getting all the needed materials together. Melt two great spoonfuls of butter, or half butter and half lard, in a pint of milk, or water, if milk is not plenty; add a spoonful of sugar and two teaspoonfuls of salt. When the milk is blood-warm, put in a small cup of home-made, or not quite a penny's worth of baker's yeast, and stir in flour enough to make a very thick batter. Strain flour over the top. Lay a long, flat stick, kept for that purpose, over the pan, and cover with a thick linen cloth; and over that spread a small crib-blanket. The stick, bread-cloth, and blanket should never be used for any other purpose. Make this sponge in the evening, and set in a warm place till morning. Then it should be light and foaming. Now add half a pint of warm milk, or milk and water, and knead in enough flour to make the dough just stiff enough to handle easily. Then, folding the fingers over the thumb, knead the dough, first with one hand, then with the other, rapidly, until it no longer adheres to the hands, when it may be turned on to the clean, well-floured bread-board. Now beat it ten or fifteen minutes longer with the rolling-pin, or better still, with a long-handled pounder—made like a potato masher, but longer and heavier—beating it together every few minutes into a ball. When well moulded, put the dough back into the pan to raise. When raised enough, which can be known by the cracks on the top of the dough, place it again on the board, which should have been well cleared and dried from the first kneading, and knead ten minutes longer. Put into the bake-pans to rise once more before going into the oven. Forty-five minutes or one hour should see it nicely baked. When done, take the bread from the pans, wrap a clean bread-cloth about each loaf, and turn, top down, into the pans—not touching the bottom, but resting against the side, to give a free circulation of air while the steam softens the top crust. Leave it so until cold.

If you have strength and patience to knead and pound long enough, the bread can hardly fail of being good, unless spoiled in baking. There is no article of food that is more easily made than good bread; and yet none that is so often spoiled for want of proper care. The best recipes are worthless if care and good judgment are not used in kneading and in watching the rising and baking.

Bread without Spousing, or Once Raised.—If yeast cake is used, put the cake to soak in about a gill of tepid water, while the other ingredients are being prepared.

Scald one pint of milk, if plenty; when hot, add to it one pint cold water. Sift three

quarts of flour; add to two quarts of the flour a tablespoonful of salt, setting aside one quart of the flour. Pour the milk over the two quarts, mixing it thoroughly; add the yeast-cake stirred smooth, or one gill of liquid yeast. Then beat it hard six or eight minutes, either with the hand or a long wooden spoon, and then work in the third quart of flour. Sprinkle a little flour over the moulding board, pour the dough out on to it, and knead thoroughly for fifteen or twenty minutes, using as little flour as possible while kneading—only what will prevent the dough sticking to the hands or board.

When kneaded enough it will begin to grow light—or puff—under the hands. Then mould into loaves and put at once into buttered pans, which should be only half filled, and set them in a warm place—well covered up—till they rise to the top of the pan. In warm weather, it should rise sufficiently in five or six hours. In cool weather, mix in the evening, set in a warm place, and let it stand over night. When light, prick it, to prevent blistering, and bake.

Bread only once raised has much more of the sweet, wheaten taste than that which is sponged, and then raised twice.

In setting bread to raise, do not set it on the hearth, or where a current of air will pass over it. When the stove has a rack attached to the pipe, there can be no better place for raising bread, if the rack is not placed too low, as both the top and bottom of the loaves have an equal distribution of heat.

Bread Twice Raised.—This may be made like that only once raised, except that when well kneaded it is to be returned to the bread-bowl, instead of being made into loaves. Set in a warm place to rise; when risen, it is again put on the moulding board, well kneaded the second time, but not quite as long as at first, and then made into loaves, put into the pans, and allowed to rise again before baking.

In either case, if one likes, boil four or five nice, mealy potatoes, roll smooth, rub through a sieve, and then rub into the potatoes two tablespoonfuls of butter, or one of lard and one of butter, and work into the flour, after which proceed as above directed.

Thrice-Raised Bread.—Use the same proportions of flour, scalded milk, cold water, as directed in the two last recipes; if five or six loaves are wanted, wet only enough of the flour to make a smooth batter or sponge. Let it rise over night. In the morning, if light and foamy, add the remainder of the flour, with or without potatoes, as preferred. Knead faithfully, and return to the bread-bowl and let it rise again. When quite

light make into loaves; put them into well-buttered pans to rise for the third time. When again well-risen, prick over the top to prevent blistering, and bake.

If a soft crust is desired, as soon as the bread is taken from the oven, wrap the loaves in a clean linen bread cloth, cover that with a thick flannel, and leave it thus to sweat till cold. But if the crust is better liked crisp, leave it uncovered, fully exposed to the air till perfectly cold.

Brown Bread.—Two parts Indian meal to one part rye meal (or two quarts of one, and one quart of the other). Stir both well together, and pour over just enough boiling water to merely wet it, but not to make a batter. Stir constantly when pouring on the hot water, then add a cupful molasses, a little salt, and enough tepid water to make it as stiff as it can be stirred or worked with the hands. When cool enough, add a cup of lively yeast. Work with the hand, and when all is thoroughly mixed, smooth over with the hand dipped in cold water, and let it rise all night. In the morning take out into pans, let it stand an hour to rise. Bake five or six hours. If you have a brick oven, or a stove that can be kept at the right heat, leave it in all night.

This bread is very nice steamed, if one has a steamer of the proper kind. The "Ferris steam-cooker" is excellent for steaming bread, as well as for many other kinds of cooking. In steaming, the bread is put into a bowl, bread-pan, or dish, and set into one of the compartments of the steamer, and covered air-tight, so that no steam or water reaches the bread, the heat working on the outside of the pan.

Graham Bread.—Make a sponge with white flour, as for white bread. When light, add two spoonfuls molasses, enough to give the sponge a golden colour. Then with a strong wooden spoon stir in the unbolted flour until quite stiff, but do not knead it. Set it aside to rise. When light, mould into loaves with as little kneading as possible, or, better still, beat it together with a strong spoon and pour out into pans to rise once more. Be very careful that it does not get the least sour. Bake in a quick oven, but not hot enough to scorch.

Graham Bread without Yeast.—Stir into one pint and half of sour milk, as much Graham flour as can be managed with a strong spoon. Add a teaspoonful salt, half a cup molasses, and the last thing, add two teaspoonfuls soda, thoroughly dissolved in tepid water. Never use hot water to dissolve soda. Beat all very thoroughly together, pour into evenly buttered pans, and

put at once into a well-heated oven, and bake two hours.

Graham Bread.—Stir into two cups Graham flour and one of wheat sufficient warm-milk and water (or only warm water) to make a stiff batter: add a teaspoonful salt, and two tablespoons molasses. Beat free from any lumps, and add half a cup of yeast, or one small yeast-cake, which has been dissolved in enough warm water to make a smooth paste. Beat again and put into bake-pans. When quite light, but not at all sour, bake three-quarters of an hour in a good oven.

Rye Bread.—One cup of yeast, if home-made, four or five boiled potatoes mashed hot and very smooth, three pints of rye flour, a heaped tablespoonful of sugar, and one quart of warm water. Beat all well together, and let it rise over night. In the morning add a pint bowl of corn meal and sufficient rye flour to knead well. Let it rise once more very light, but be exceedingly careful that it does not sour in the least; then mould it into loaves, set the pans in a warm place, and let it rise again. Then bake like wheat bread. In all recipes for rye flour a handful of corn meal or Graham flour is considered an improvement.

Bread from Unbolted Flour.—Put four pints of unbolted or Graham flour into the bread-bowl. Make a hole in the middle and pour in a pint of lukewarm water: add half a tablespoonful of butter, a little salt, a gill of molasses, and a teacup of good yeast. Stir into this enough of the flour to make a thin batter, cover, over, and leave to rise. When light, work in the remainder of the flour. Make it into a loaf as thin as can be handled, and put into a baking-pan to rise. When light, bake it rather slowly.

GRIDDLE-CAKES, BREAKFAST-ROLLS, WAFFLES, ETC.

Rye Griddle-cakes.—One quart of rye flour and one cup of wheat flour. Wet it up with sour milk or buttermilk, until the batter is thick enough to cook easily on a griddle. Add a little salt and a scant teaspoonful of soda, dissolved in warm (not hot) water, and one well-beaten egg.

Rye griddle-cakes are far better than wheat, very much tenderer. If preferred, use cornmeal with it instead of wheat flour.

Breakfast Puffs.—One half pint of milk, one pint of flour, two eggs, a tablespoonful of salt. Bake in hot-roll panes.

Graham Gems.—One quart milk and two even cups of Graham flour. Beat together so as to be smooth and free of lumps; then

turn in well buttered and very hot "gem-irons," and bake in a quick oven. Made in this way, they are very light, tender, and sweet, needing no soda or salt. If made any stiffer, they will not be light.

Other ways.—1. Drop two eggs, without beating, into a quart of milk, half teaspoonful salt, and one and a half great-spoonfuls of melted butter. Beat into this enough Graham flour or meal to make it as stiff as griddle-cakes. If the flour is stirred in so as to have no lumps, that will beat the eggs enough. Drop into hot and well greased gem-pans, and bake immediately in a hot oven.

2. Prepare as above, but add half a cup of corn meal or wheat flour. Many prefer these gems.

3. Omit the butter, and use but one egg; in all else proceed as in the first receipt. If properly made, Graham gems made in this way can be very nice, but not as tender as the first.

4. Make a batter as for Graham bread sponge with yeast, but thinner, let it rise till light, and bake quickly.

Graham Griddle-cakes.—Three teacups brown flour, one cup of white flour, three cups of buttermilk or sour milk, one teaspoonful soda dissolved in warm water (never dissolve soda in hot water), one teaspoonful salt, a heaping tablespoonful of butter or lard, if butter is dear, but butter is much nicer—three eggs beaten to a froth; mix all faithfully by quick beating, and bake as soon as well mixed. If obliged to use sweet milk sift two teaspoonfuls cream-of-tartar with the flour.

Raised Gems.—One pint of warm milk, four tablespoonfuls home made, or one-fourth of a pint of brewer's yeast, surred well together; two tablespoonfuls of butter, one of sugar, one teaspoonful of salt, and wheat flour enough to make it as stiff as one can stir easily with a spoon. Let it rise about nine hours. Stir it only with a spoon. When raised dip out and fill the well-greased gem-pans about two-thirds full, and bake in a quick oven.

Corn Bread.—Beat two eggs, whites and yolks separately, one pint of sour milk or buttermilk, two tablespoonfuls sugar, one tablespoonful sugar, one tablespoonful butter, melted, but not hot, a little salt. Mix these all but the whites of the eggs. Reserve them for the last. Put two-thirds of a teaspoonful of soda, rolled perfectly free from lumps, into a pint of corn meal, and sift both together; then stir into the milk, eggs, etc.; beat well and add the whites of the eggs the last thing. Put into a well-buttered pan and bake.

Another.—One quart buttermilk, one pint and a quarter of corn meal, one teaspoonful salt, one table-spoonful sugar, three eggs well beaten. Put one teaspoonful soda in just as little cold water as will dissolve it, and beat it into the whole mixture the last thing. Bake in a hot oven, but don't use a very deep pan.

Another.—Two cups corn meal, one of wheat flour, two-thirds cup butter, one of sugar; pour on boiling water just to moisten. Let it stand under a close cover for a few minutes, until the butter is softened, then stir in enough sweet milk to make it as thin as waffles, and add the well-beaten yolks of two eggs, and a teaspoonful of salt; add the whites, beaten stiff, and a scant teaspoonful of soda perfectly dissolved, the last thing. Pour into well-buttered pans, and bake in as hot an oven as possible without scorching. Corn bread requires even a quicker, hotter oven than Graham meal.

Raised Rolls.—Two quarts of flour; make a hole in the centre, and put in butter size of an egg, a little salt, a tablespoonful sugar. Pour over these a pint of milk, scalded and cooled. Beat up smooth, and the last thing add a half teacup of lively yeast. When this sponge is light, knead fifteen minutes; let it rise again, and cut in round thin cakes; butter one-half the cake, and turn over on itself; let it rise again, and bake in a quick oven.

Gem Short Cake.—Make a batter nearly as soft as for griddle-cakes, of wheat flour and milk, a little salt, one egg, two spoonfuls of melted butter, and bake quickly in well-buttered and very hot gem-pans. When done, break, but do not cut them open, lay in a deep platter, and over strawberries, raspberries, blackberries, or nice stewed apples, or any fruit well seasoned with sugar, and rich cream. This is much nicer than ordinary short-cake, and needs no soda or baking-powder.

Buckwheat Cakes.—Pour on to one quart buckwheat flour enough warm water to make a thin batter; add teaspoonful salt, two tablespoonfuls of molasses, a large handful Indian meal or Graham flour, and four tablespoonfuls yeast, or half a yeast-cake well dissolved, and stirred smooth. Set it to rise over night in a warm place. In the morning stir in a scant teaspoonful soda well dissolved in tepid water, and if too thick a little water.

Nearly equal quantities of buckwheat and Graham flour makes excellent batter-cakes.

Another.—One quart of buckwheat flour; mix with lukewarm water, rather thicker than you will wish it when ready to bake. A cup of Graham meal added is, we think,

an improvement. Stir in half a cup of family yeast, or half a penny's worth of baker's, and a teaspoonful of salt; mix in an earthen bowl, or a large earthen pitcher; the latter is the most convenient, as the batter can be poured from the lip of the pitcher more neatly than it can be dipped out of a bowl; set it where it will keep warm all night. The batter should be made early in the evening, as it takes fully ten hours in winter to rise; when ready to bake in the morning, beat half a teaspoonful of soda into a great spoonful of molasses and stir into the batter, adding also enough lukewarm water to make it thin enough to fry; bake quick. The thinner the cakes can be baked the better they will be.

Rice Griddles.—One and a half cup cold boiled rice, a pint of flour, teaspoonful salt, three thoroughly-beaten eggs (yolks and whites beaten separately), with boiled milk enough to make a batter rather thicker than for common griddle-cakes. If the milk is pure over hot, the eggs must not be added till it is cool.

Waffles.—One quart of milk slightly warmed; five cups of flour; three eggs well beaten; two-thirds of a cup of home-made yeast, or half a penny's worth of baker's, and half teaspoonful salt. Set as sponge overnight. In the morning add two tablespoonfuls of melted butter. Have the waffle-irons very hot and well greased, and turn quickly to prevent scorching.

Another.—One quart milk, half cup melted butter, yolks of three eggs well beaten one heaping teaspoonful of baking powder. Beat in flour enough to make a thin batter, and add the well-beaten whites of the three eggs the last thing.

Raise: Waffles.—Melt five ounces of butter in one pint new milk; when cool beat in two and a half teacupfuls of sifted flour, and not quite one gill yeast. Allow six hours for raising. Just before baking beat the yolks of four eggs and stir thoroughly into the batter, then the whites, beaten stiff and stirred in last.

Green Corn Griddle-cakes.—Grate twelve ears of corn, full grown but not hard; squeeze all the milk from the cob; after grating put to this one cup sweet milk or cream, three tablespoonfuls butter if milk is used, but only one if cream, or if very rich cream no butter at all, and a teaspoonful of salt. Bake on a griddle.

Corn-meal Griddle-cakes.—Put a pint of nice corn-meal to soak over night in four cups of boiling milk, or three cups sour milk, and one of cream. In the morning add two-thirds of a cup of flour, a little salt, two well-beaten eggs, and if sweet milk is used

two teaspoonfuls of cream-of-tartar should be sifted in with the flour, and a small teacupful of soda well dissolved beaten in, the last thing before baking. If sour milk, no cream-of-tartar is needed.

Corn Oysters.—Grate six ears of sweet corn; add half pint of rich milk, a scant teaspoonful of pepper, half as much of salt, and half a teacup of flour. Mix well together, and fry in hot butter.

French Toast.—Beat four eggs very light and stir them into a pint of cold, rich milk. Slice some nice baker's bread; dip the slices into the egg and milk; then lay them carefully into a skillet of hot lard and fry brown. Sprinkle a little powdered sugar over each slice when taken out, with a little cinnamon, if that spice is liked. Serve hot. If nicely prepared, this is an excellent dish for breakfast or tea—almost equal to waffles, and much less expensive.

Another way.—Beat very light one or two eggs, according to the quantity of toast required, and stir into one or two cups of new milk. Add a little salt. Dip some neatly sliced bread into this milk till each slice is quite soaked, but not to break the slice. Lay each slice on a hot well-buttered griddle till delicately browned, then spread with butter and serve hot.

Or, chop cold boiled tongue very fine, mix it with cream—milk will do—and add the yolk of two eggs, well beaten, to every half pint of the tongue and milk. Set over the fire and simmer a minute or two. Have ready some nicely toasted bread, butter it, put on a hot toast dish and pour the mixture over it. Serve hot.

From "The Home Cook Book," and very good.

Oyster Toast.—Scald a quart of fresh, large, plump oysters in their own liquor. Then pound them in a marble mortar, if you have one; if not, lay them on the bread-board and pound them with a pistle. When pounded till they form a paste, add a little cream, season with pepper, and, if needed, a little salt. Have some nicely toasted bread all ready; cut thin and evenly, and spread the oyster paste on it. Place it in the oven long enough to heat through; sprinkle over some finely-chopped pickle after it leaves the oven, and serve; or serve the chopped pickle in a separate dish, lest it may be disagreeable to some.

Sanwiches.—Chop one-fourth of a pound of cold pressed ham or tongue very fine; add a tablespoonful of chopped pickles, a teaspoonful of mustard, and a little pepper. Put about six ounces of butter in a basin, and stir till it is like smooth cream. Then put in this chopped meat and seasoning.

Have your sandwich bread cut in thin slices, spread the meat over the bread evenly, but not very thick, and lay over this, in spots here and there, the thinnest bits of cold veal, poultry, game, interspersed with occasional strips of fat; dust over a very little salt and pepper, and spread over this another slice of thin bread. When all your bread is thus made into sandwiches, trim the slices in what ever shape you please, but neatly and tastefully.

These are nice for pic-nics or parties, and will keep good, under cover in a cool place, from twelve to twenty-four hours.

Muffins without Yeast.—One quart of flour, two eggs beaten separately, one tablespoonful of lard, one of sugar, one teaspoonful of salt, one cup of sour milk, and two teaspoonfuls of baking powder. Beat all together and bake immediately.

Strawberry Short-cake.—Sift one quart of prepared flour; rub into it three teaspoonfuls of good sweet butter; mix with milk just as soft as can be handled; roll half an inch thick, and bake in jelly-cake pans. Bake quickly, but be very careful not to scorch it. Split each cake and put on a large ice-cream platter. Spread over a thick layer of strawberries, generally covered with sugar and rich cream. Finish the top with cake or berries, as best suits the taste. Beat plenty of fine sugar into a pint or more of rich cream, and use for sauce.

The ice-cream platter is the best dish to serve berry cake on, as it protects the tablecloth from the juice when the cake is cut.

Another way.—Make a crust as for soda biscuits, only with a little more shortening. Divide in two parts; roll half an inch thick; prick all over to prevent blistering, and bake in a hot oven. When of a clear brown, and baked through, split each cake open, lay one half on the plate, crust side down; butter it well, and spread over a thick layer of strawberries and sugar. Then lay over another half, and again spread over the butter, strawberries, and sugar—and so on. The last half cake may be put on as a cover—the crust up—or be covered with fruit, etc.; like the others. After it is prepared have in the oven long enough to heat all through, and send to the table hot. Any fruit, in season, may be used.

Rice Gem Cakes.—To one pint of soft-boiled rice add a teacup of flour, one tablespoonful of butter, a little salt, two well-beaten eggs, and milk enough to form a batter. Pour into well-greased gem pans, or bake on a griddle.

Soda Biscuit.—Put two teaspoonfuls cream-of-tartar into one quart of flour, and sift both through a fine sieve; rub into the

flour two ounces butter and one of lard. Put a small teaspoonful of salt into the lard; rub them so as to be thoroughly mixed. Put a teaspoonful of soda in just enough milk to dissolve it perfectly, and then pour it to three gills of sweet milk, and stir into the flour quickly, using the hands to it as little as possible. Lay the dough on a well-floured board; work it into shape lightly; roll out, cut in shape, prick, and bake in a quick oven.

By adding a little more shortening, this soda biscuit is excellent for the crust of strawberry or any fruit shortcake.

Graham Wafers.—Put a little salt to half a pound of Graham flour; wet it with half a pint sweet cream. Mix quickly but thoroughly; roll out as thin as possible; cut square, in strips, or round, and lay in a pan; prick, and bake in a quick oven.

Waffles (very good).—Stir half a pound of butter to a cream. Stir half a pound of flour gradually into half a pint of milk till perfectly smooth. Beat the yolks of five eggs thoroughly, then stir into the flour. Then beat the five whites to a very stiff foam, and beat them into the butter till the whole is white and creamy. Mix all thoroughly together and bake.

SOUP.

Stock for Soup.—Much that is thrown into the waste or swill tub can be utilized in an acceptable manner if our housekeepers understand how necessary good, rich stock is to secure the best soups.

All the liquor that is left from boiling fresh or salt meats should be carefully saved. All the bones from cold meats or the trimmings from uncooked meats should be put aside to boil upon this liquor. Crack the bones thoroughly. They are very essential to a good soup, for they contain much gelatinous matter that enriches the stock. Every bit of meat or fowl of every kind should be carefully preserved. Put all into a large pot or kettle, with water enough to cover them. Let this simmer slowly over a steady fire, but never let it boil. Keep the pot covered closely, stir the contents frequently. Pour in a cup of cold water now and then, and skim off the scum as fast as it rises. For fresh meat, bones, or scraps, commence with cold water; if cooked meats, use hot water. One quart of water to a pound of meat is a fair proportion. After this has simmered from six to eight hours it will be ready for use. Let it stand over night, then skim off all the fat. Keep a large jar, into which put all the stock you can make day by day. Cover closely.

A jar of such stock should be kept constantly on hand, as from it almost any kind of soup can be quickly prepared.

Making Soup.—Place over the fire as much stock as you will need for a soup for your family. Season it with such condiments as suit the family taste. Then, if you wish vegetable soup, cut them fine and boil slowly till all are so soft as to mash up smoothly. Pass through a coarse sieve or colander and serve hot. Nicely browned, but not scorched, toasted bread, cut in dice or any fancy shape, thrown in as the soup goes to the table, is an improvement. Or if you wish the vegetables as ornaments to your soup, boil in this rich stock only till well done, and serve the soup without straining. In that case strain the stock before adding the vegetables. Almost any soup but shell-fish is better warmed over and served the second day.

Soup—Vegetables with Eggs.—Make a good stock from a knuckle of veal, and any bones which may be on hand from baked or broiled beef or mutton. Add one turnip, two carrots, one onion, a little lemon juice, a small sprinkling of thyme, and a little celery. Let it boil five or six hours, then strain, set it to cool, and, when cold, remove all grease. When needed, heat it, add a little thickening of rolled cracker or flour, and to three quarts of this stock add the yolks of five or six eggs, one gill of cream, and pepper and salt to taste. Drop the yolks in whole, and let them cook a few minutes. Some like to drop them in just as the soup is dished. We do not think it so nice; but that is a matter of taste.

Scotch Sago Cream Soup.—Make a strong stock by boiling an old fowl till all the strength is taken from the meat. While boiling, add some whole white pepper and a small piece of mace. Strain and skim the stock. Set it away to cool. When quite cold, remove every particle of fat that has risen and hardened on the top. For every two quarts stock, take three ounces sago or tapioca; wash in hot water, and boil it in the stock one hour. Then break the yolks of two eggs in a basin, and add to them half a pint of cream or milk. Beat them together and while beating pour in gradually a little of the hot stock; then turn all back into the stock or soup. Let it heat after putting in the cold milk till just up to the boiling point; but take care it does not boil, lest the soup curdle. Then dish and send to table.

Veal, rabbit, or fowl answers for this soup, or all three put together.

Turtle-bean Soup.—Soak one and a half pint of turtle-beans in cold water over night. In the morning drain off the water, wash

the beans in fresh water, and put into the soup digester, with four quarts of good beef stock, from which all the fat has been removed. Set it where it will boil steadily, but slowly till dinner, or five hours at the least—six is best. Two hours before dinner put in half a can of tomatoes, or eight fresh ones, and a large coffee-cup of tomato catsup. One onion, a carrot, and a few of the outside stalks of celery, cut into the soup with the tomatoes, improve it for most people. Strain through a fine colander or coarse sieve, rubbing through enough of the beans to thicken the soup and send to the table hot.

Beef Soup with Okra.—Cut up a pint and a half of tender okra, and put into four quarts of good beef or tender stock. Slice two small onions, and put to it if not disagreeable to any; season with salt and pepper—a little red pepper improves it—and boil slowly till the okra is like a pulp. Strain and serve hot to the table.

Okra Soup.—Take a knuckle of beef, crack it up small to expose the marrow, boil in six quarts of water seven hours. Then take out the bones and meat with a skimmer, and season with pepper and salt. Put to the liquor two small onions cut fine, one carrot also cut up, a few pieces of celery and a sprig of parsley, one quart can of tomatoes or a dozen fresh ones, and add two quarts of okra cut up fine, and boil two hours longer. Season with more pepper and salt if needed. Strain and serve hot.

Potato Soup.—Boil eight or ten potatoes and one onion tender; then strain them through a sieve into the water in which they were boiled. Add salt and pepper to taste, and nearly one teaspoonful of butter and quart of sweet milk. Boil all together for a few moments, and serve hot.

Or, boil the potatoes and onion in rich stock, instead of water. In that case less butter is needed.

Oyster Soup.—Strain off the liquor from two quarts of oysters. Put it in a saucepan on the back of the stove. Hash the oysters, removing every particle of shell. Heat three pints of milk, with a little mace added, if liked; rub into three ounces of butter one and a half ounces of flour. When the milk is hot, stir into it the butter and flour. Stir till it begins to thicken, then add the oyster liquor, which should be hot but not boiling. Season with salt and pepper. Now add the oysters; as soon as they look plump and edges ruffled, serve the soup. If there is more than half a pint of liquor, use less milk, so as to keep the same quantity of liquid.

We take this from "Dora's Housekeep-

ing," by the author of "Six Little Cooks." We are delighted to see this "Cook Book." for young girls. They are far more likely to form a taste for domestic life when tempted to do useful things by such pleasant methods.

There are no recipes either in "Dora's Housekeeping" or "Six Little Cooks" which are not well worthy the attention of every housekeeper. They are both published by Jansen, McClurg & Co., Chicago, who together with the author, have our thanks at least, for this excellent effort toward making a practical life attractive to the young.

Mock Turtle Soup.—Take a calf's head dressed with the skin on—the fresher the better. Take out the brains and lay aside. After washing the head several times in a plentiful supply of cold water, soak it one hour in cold spring water. Then put it into your soap-kettle or digester, adding two quarts more of cold water than is needed to cover it, and place it over the stove or range. As it begins to heat, a large amount of scum will rise to the top. Watch it carefully, and skim it off as fast as it rises. Let it boil one hour, or till the meat can be easily removed from the bone, when it should be taken out of the liquor, and when nearly cold cut from the bones, in neat pieces about an inch square. The tongue may be cut up in small pieces with the meat, or cut up and mixed with the brains for a side dish. The skin of the head is the best part, and should be cut up carefully, leaving as much fat adhering to it as you can. As soon as the head is taken out, put to the broth in which it was five pounds knuckle of veal and the same of lean beef, adding all the bones and trimmings of the head, a half-dozen cloves, a quarter of an ounce of allspice and the same of whole black pepper; boil five hours; skim well, and keep closely covered. Then strain and set aside till morning, when all the fat must be removed, and two quarts of this stock reserved. Now put in a large saucepan, over the fire, half a pound of good fresh butter, twelve ounces of onions, sliced, quarter of an ounce of green sage, chopped. Let these fry one hour slowly. Be careful that it does not scorch. Then rub in half a pound of flour, gradually adding the broth, by degrees, till of the thickness of rich cream. Season with salt to your taste; add half an ounce of lemon-peel, grated. Let it simmer again gently an hour and a half, and strain through a hair-sieve or tamis. Don't rub the soup through the sieve; it will make it muddy. If it does not run through easily knock a wooden spoon against the side of the sieve; that will start it through without the sedi-

ment, which would go through if rubbed. Put the stock, when strained, into a clean stew-pot with the pieces of the head; add to each gallon of soup half a pint of nice claret, if you wish it dark—madeira or sherry if not—two tablespoonfuls of lemon-juice and two of catsup, one of the essence of anchovy, a teaspoonful of curry-powder, or quarter of a dram of cayenne. Let it simmer till the meat is tender, taking care that it is not done too much, and by frequent stirring prevent its sticking. When the meat is quite tender, serve the soup with force-meat, brain, or egg balls. This should have been reduced by boiling to four or five quarts.

FISH.

Broiled Mackerel (salt).—(In soaking all kinds of salt fish, put it into a large pan or dish of water, with the skin up; else the salt, which of its own weight naturally sinks to the bottom, will settle in the skin, and the fish not be freshened at all.) Soak a mackerel over night, with the skin up. In the morning take from the water, dry carefully, trim off head, fins, and tail, cut the fish in half, and rub off the skin with a coarse towel. Be careful not to break the fish. Rub the bars of the gridiron with a little whiting, and the fish will not stick to them. Prepare the butter sauce before putting the fish over the fire; and just as you are ready to broil it, throw a handful of salt over the coals to moderate the fire, and also to prevent the disagreeable smoke or gas that would otherwise arise from it, which is very unhealthy. Watch the fish while broiling, that it may not scorch.

To Broil Fresh Fish.—Clean thoroughly, wash and wipe dry; rub in salt and pepper, and lay inside down on a well-battered gridiron. Be careful not to let it scorch. When one side is done, turn on the other. When both sides are well done, take from the gridiron carefully on to a hot platter. Butter the fish, dust over a little more pepper and salt, and serve hot.

Broiled Fresh Cod.—Clean the fish carefully; wash thoroughly, wipe dry, and pin up nicely in a napkin, unless it is cooked in a fish kettle that has a strainer. Then it needs no wrapper. Cover with boiling-hot or cold water. If hot water, a good-sized cod will need to cook from twenty minutes to half an hour. If in cold water, it will need but a few minutes cooking after the water comes to a boil. But we like the flavour best when put into hot water. Put salt and grated horse radish in the water in which it is cooked. When done, lay a folded napkin in the fish platter, lift the fish care-

fully, and lay on it. Serve with drawn butter and oyster or egg sauce.

What is left of boiled cod is nice, picked up neatly, and warmed up with the remains of drawn butter, oyster or egg sauce, adding pepper and salt if needed. Warm thoroughly, stirring to prevent burning, and then make up in any form, and brown in the oven or before the fire.

All cloths or napkins used about fish should be always kept apart from all others, and only used for fish.

Fish Cakes.—Take cold boiled cod, either fresh or salt, add two-thirds as much hot mashed potatoes as fish, a little butter, two or three well-beaten eggs, and enough milk to make a smooth paste, season with pepper, make into nice round cakes, and fry brown in sweet beef-dripping or very clear sweet lard.

Picked-up Codfish.—Pull the fish in little bits, then soak half an hour in a good deal of cold water. Pour off the water, put the fish in a saucepan, and add more cold water; simmer till tender. If too salt, pour off the water in which it is cooking, and again cover with cold water, and when it boils up drain off the water and cover with good thick cream, and a piece of butter half the size of an egg, or larger if the cream is not rich. Set over the stove till it boils up, and thicken with flour wet with water. Stir in a beaten egg while hot, and serve.

SHELL-FISH.

Lobsters and Crabs.—The lobster is in season from September to June. It must be brought home alive, plunged into boiling water well salted, and thus life is destroyed instantly. It should continue boiling from twenty minutes to an hour, according to the size.

Many send to Boston for lobsters ready cooked rather than buy them in other markets, simply because they are there boiled in the salt water right from the ocean, which is thought to give a better flavour than when salted with common salt.

Crabs are boiled in like manner, but only a little more than half the time is needed.

To Sew up a Lobster.—Take off the large claws, crack them lightly without bruising the flesh, lay open the tail with a sharp knife, and dish the lobster neatly on a napkin. Garnish with parsley. The crab claws, as well as the small ones of the lobster contain much very sweet flesh; but being difficult to extract, we have found great convenience in putting nut-crackers by each plate, as they enable one to get out all the contents in good shape.

To Dress Crabs Cold.—Open the crabs, take out all the flesh and fat, and the white meat from the claws; mix the meat well with half tablespoonful mustard, one tablespoonful vinegar, half teaspoonful white pepper, and a pinch of cayenne. Then wash and clean the shells, fill with the meat thus prepared, and serve. Garnish with parsley. This is only the dressing for two crabs. It takes the meat of two crabs to fill one shell when prepared in this manner. Many use a larger proportion of seasoning, but this is quite sharp enough for most people. We think they are much better plain, with dressing, but this is a matter of taste.

Stewed Lobster or Crab.—Take out all the meat from two lobsters; cut in squares; add three ounces of butter, half tablespoonful of mustard, same of vinegar, a teaspoonful of mixed salt and pepper, and a pinch of cayenne, and a little boiling water. Simmer all together ten minutes. Serve with sliced lemon.

Crabs can be prepared in the same way.

Lobster (stewed).—Chop the meat of a lobster quite fine. Season with a little white and cayenne pepper, salt, and very little nutmeg, if agreeable. Add a piece of butter the size of an egg, and enough cream to sweeten the whole. Place it over the stove to stew fifteen minutes, watching it carefully to prevent its scorching; then cover a dish with fine bread-crumbs and small bits of butter; pour the stewed lobster into it, and place in an oven five minutes to bake. Serve hot.

Stewed Oysters.—Drain the liquor from the oysters. Rub a tablespoonful of flour into a quarter of a pound of butter for each hundred oysters. A little mace or nutmeg, if agreeable, six whole white peppers, salt to taste. Bring the liquor to a boil, then add the oysters, and as soon as they boil up once add the butter and flour; stir constantly, and when boiling add half a cup of rich cream to every hundred oysters. Stir all well together, and serve as soon as cooked enough, which will be, after adding the cream, as soon as it boils up once thoroughly.

MEATS.

Roast Beef.—Take three ribs of beef; cut out the gristle and bones, roll tightly, skewer, and wind with strong twine. Pound with a rolling-pin till evenly shaped, and bake a little more than if the bone had not been removed. Baste well; baste quickly at first, afterward with a milder but steady heat.

Potted Beef.—Cut quite lean beef in pieces, as for a stew, and put in a close-covered pail.

Put in one layer at a time, then a little salt and pepper and a little sprinkling of cloves and cinnamon. Then put in another layer, season as above, and so on till all the meat is in the pail. Pour over all a cupful of vinegar and water for about three pounds of meat. Cover the pail closely, and set into another partly filled with boiling water, and let it simmer for hours. Eaten cold, or warmed up for a breakfast dish, this is very nice. Cloves give it a dark colour, but improve the flavour. When warmed up thicken the gravy a little, and place bits of toast around the dish.

Mince Meat.—Mince steak or roast beef very fine; add cold water enough to make a gravy. Let it heat through, and when just at the boiling point shake in a little flour. Never allow it to boil up, as boiling hardens the meat. Serve with nice toast.

English Stew.—Cut cold meat of any kind into thin slices. Sprinkle salt, pepper, and flour over them; also spread over the meat any kind of pickles, chopped or sliced. Pour over all half a teacup of water, and a little of the vinegar from the pickles, with a spoonful or two of catsup and some of the gravy left from the meat. Stir all together, and bake one hour.

To Grill a Shoulder of Lamb.—Half boil it; score it with a sharp knife, and cover with egg, crumbs, and parsley, season as for cutlets; then broil over a very clear, slow fire, or put into a Dutch oven, and brown it. Serve with any sauce that is agreeable. A breast of lamb may be cooked in the same way; and this mode makes both very nice.

Mutton a la Venison.—Lard a leg of mutton with strips of salt pork inserted in deep slits in the meat (which should be previously rolled in pepper and cloves). Bake two hours, or according to the size of the meat, basting frequently while in the oven. An hour before serving spread over it some currant jelly, return to the oven, and let it brown.

If larding needles can be procured, the "larding" can be done more easily and nicely by drawing the pork through with the needle, instead of cutting slits in the meat. A long mattress needle with a long eye will answer very well.

Bread Hash.—Chop any kind of cold meat quite fine. Scald twice as much dry bread as there is meat. When soft, drain dry, and mix with the meat; add pepper, salt, a little butter, and enough good cream to make it sufficiently soft. Mix all thoroughly, and warm. Send to table hot.

Ham Toast.—Scrape or pound cold ham, mix it with beaten egg, season with pepper,

lay on buttered toast, and place in a hot oven three or four minutes.

Dried salmon, smoked tongue, potted meats, or any nice relish, are also good on toast, prepared like the ham.

From the "Buckeye Cookery or Practical Housekeeper," published in Marysville, Ohio, we cull some recipes that we know are good.

Lamb Stewed with Peas.—Cut the neck or breast in nice pieces and put into a stew-pan, with some thin slices of good salt pork. Add water sufficient to just cover it. Put a close cover on the stew-pan, and stew till tender; skim free from all scum; add a quart of fresh green peas, shelled, and little more boiling water if necessary, and again cover till the peas are done tender; then add butter melted in flour and pepper to suit taste; simmer a few minutes longer, and serve.

Red Beef.—Slice the beef as thin as possible; put into a saucepan, cover with cold water, and set over the fire till it slowly comes to a boil; then drain off all the water, add two gills of rich cream, if you have it, or rich milk, adding two tablespoonfuls of butter. If milk is used, wet to a smooth paste of cream a teaspoonful a half of flour, and stir in as it comes to a boil, and serve hot.

Broiled Steak.—First be sure that the fire is good, but not too hot. The gridiron should be kept always smooth and perfectly clean; but to make assurance doubly sure, wash and rub dry and smooth just before using. Rub briskly with chalk to remove all roughness, then wipe with dry cloth. Have it hot when the steak is put on; open all the drafts to carry off smoke while broiling. Throw a little on the fire to prevent scorching, and then put on the stake, and set the gridiron down close over the fire for a few minutes to heat the surface quickly; turn, and do the same with the other side. Now expose it to a less intense heat, by raising the gridiron from the range by means of two bricks. Turn the steak often and with care. When done, lay it on a hot platter, in which an ounce and a half of butter has been melted with a teaspoonful of salt, a little pepper, and a few bits of chopped parsley, well mixed. Turn the steak over two or three times in this dressing and send to the table hot.

Pot Roast.—Meat of any kind, beef, chickens, prairie fowl, or pigeons, may be cooked in this way. Slice an onion and a few slices of pork, and put in the bottom of a kettle. Place on top whatever meat is to be cooked; add just water enough to stew it. Be careful not to use too much water; it can be easily added if it cooks away, but it spoils the dish

to be obliged to take any out. Keep turning the meat, and let it stew or roast slowly till brown and tender; then take out the meat, strain and thicken the gravy, pour over the meat, and serve hot.—(Selected from "Every Day's Needs." Excellent.)

Sweetbreads (stewed).—Wash, remove all the bits of skin, soak in salt and water one hour, then parboil; when half cooked take from the fire, cut in small pieces, stew in a little water till tender; add a piece of butter, a teaspoonful of salt, a tablespoonful of flour, and boil at once. Serve on toast very hot.

Sweetbreads (fried).—After lying in salt and water put them into cold water a few minutes, then dry on a cloth thoroughly, fry them with little strips of salt pork; or dip in beaten egg and roll in bread-crumbs, and fry in hot lard; or draw little strips of salt pork through the sweetbreads with a larding needle, fry till the pork is crisp, then dip in beaten egg, roll in bread-crumbs, pour over half a cup of rich cream, stir in one teaspoonful of flour, let it boil up for a few minutes, and serve hot.

Sweetbreads (broiled).—Parboil after soaking in salt and water, then rub well with butter and broil. Turn often, and dip in melted butter to prevent them from becoming hard and dry.

Sweetbreads and Tomatoes.—Soak four or five sweetbreads in salt and water. Put three pints of fresh and nicely peeled tomatoes, or one can of canned tomatoes, in a saucepan over the fire, to cook slowly one hour and a half. Drain the sweetbreads, trim them nicely, and put to tomatoes when done; put in a little salt, a teaspoonful black pepper, and a little cayenne. Let them stew slowly for an hour. Rub three great spoonfuls of flour into two-thirds of a cup of butter, or about four tablespoonfuls, till quite smooth, and put to the sweetbreads and tomatoes. Let it continue to stew a full half hour longer, taking care that it does not scorch; beat the yolks of four eggs and stir in. Let it boil up once, stirring it carefully. Send to the table hot.

Stewed Tripe.—Cut one pound of nice-cleaned tripe into very small pieces. Cut up a pint of raw potatoes and two large or four small onions. Put into a pot a layer of tripe, sprinkling over it a layer of pepper and salt, and cover with a thin layer of onions and potatoes, then another layer of tripe, with a little salt and pepper, and strew over more onions and potatoes till all is in the pot; two teaspoonfuls of salt and an even teaspoonful of pepper will be about the right proportions. Wet to a smooth paste a half pint of flour; then stir gradually into

three pints of water, and when well mixed and free from lumps pour it over the stew. Set the pot over the fire and let it simmer gently one hour and a half, then send to the table hot. If on the first trial there is not as much onion and potato as you like, or salt and pepper, you can improve it on the second trial.

Fried Sausages.—Wash clean, cut the links apart, lay in the pan, and pour boiling water over them. Let them boil ten minutes. Then drain off all the water. Prick them with a fork to prevent their bursting open while frying. Have some sweet, well-clarified dripping in the pan hot; lay in the sausages, and fry carefully twenty minutes, turning often that they brown evenly. Cut stale bread in any shape you please, and fry in the dripping. After taking out the sausages, fry the bread brown and garnish the dish with it. Brown bread is excellent fried in this way.

POULTRY.

Turkey.—A good-sized turkey should be roasted two hours and a half, or three hours—very slowly at first.

To Roast a Boned Turkey.—To bone a turkey requires very careful manipulation. You must begin with a very sharp knife at the top of the wings and scrape the flesh clear from the bone, and then proceed to the breast-bone, back-bone, and legs. If this is done carefully and dexterously, the whole mass of flesh may be separated from the bone, so that you can draw out the entire skeleton at once. Then take between two and three pounds of sausage-meat, some truffles, cut up some salt pork into strips with ham, tongue, and veal, and three eggs, and half a glass of catsup, stuff all in the turkey in layers, and tie it so that it will keep in shape. Bake, according to the weight of turkey, one or two hours, having a brisk fire—or you may boil it; and when done lay it between very clean flat boards with heavy weights against them to keep it in place, trying to preserve the natural shape as much as possible.

Stuffing for Turkey.—Stale bread is better than rolled crackers or stuffing. Save all bits of bread and dry in a cool oven. When well-dried roll with a rolling-pin on a board kept for that special purpose, as the dry crumbs make the roller and board too rough for pastry; or the bread can be pounded in a mortar. Take of these fine crumbs enough to fill the body and breast of the turkey quite full; add a teaspoonful of black pepper, one tablespoonful of salt, a

teaspoonful of finely powdered sage, one of parsley, one of summer savory, two eggs well beaten, two tablespoonfuls of butter, and cold water enough to moisten. Some cooks chop a little sausage and mix with the dressing; in that case use less seasoning. Or mince a dozen oysters and stir into the bread-crumbs, and use the oyster liquor to moisten the whole.

Or boil a pint of chestnuts, peel, take off the inside skin, and chop or pound them and mix with the other ingredients. When chestnuts are used, very little bread-crumbs are needed.

Another.—Boil, peel, and pound enough chestnuts to fill the turkey; add a little pepper and salt, one egg, and a little flour to bind the chestnuts, and use nothing else.

The art of making seasonings or stuffings consists chiefly in so proportioning all flavour that none may predominate or hide the taste of others.

In stuffing, leave room for swelling, or the stuffing will be hard and heavy.

In ducks or geese, onion is much used in the stuffing; but as onion is very injurious to some people, before using it, one should be sure that all the family or guests can eat it without injury.

Turkey or Chicken stuffing.—Grate three cups of bread, then rub them through a colander; pick out every bit of crust; put a very little water to the crumbs; add a scant cupful of finely-chopped suet; pick out all the stringy parts. Add chopped parsley, if agreeable to all, and if liked highly seasoned, a little sweet marjoram and summer savory, but not unless it is known to be pleasant to all who are to partake, for these herbs are injurious to many. Grate the rind of one lemon and a very little nutmeg; add pepper and salt. Bind all together with one or two beaten eggs.

Fried Chicken.—Cut up the chickens neatly; lay them in a large panful of cold water half an hour to extract the blood. Then drain and put into just enough boiling water to cover them; season with pepper and salt; parboil for twenty minutes. Fry crisp and brown some thin slices of salt pork. When the chicken is sufficiently parboiled, drain it from the water and lay each piece into the hot pork-fat. Dust over some flour, and fry the chicken a clear brown, turning each piece when sufficiently brown. When done on both sides, lay each piece on the platter neatly, and set where it will keep hot but dry. Now shake from the dredge-box, into the hot fat, enough flour to absorb the fat. Do not stir it till all the flour is saturated; then with a spoon stir smooth and pour in, little by little, enough of the water in which

the chicken was parboiled—which should be kept boiling—to made what gravy you need, stirring it all the time. When thickened and free from lumps, pour over the chicken, and serve hot.

To Roast a Goose.—Select a goose with clean, white skin, plump breast, and yellow feet. If the feet are red, the bird is old. Let it hang for a few days, if the weather will permit it, as by so doing the flavour is greatly improved. In dressing, take great care in plucking, singing, and drawing the goose; for if the oil-sack is broken over it, or the gall-bladder broken inside, it will be more noticeable and less easy to remove in a goose than any other poultry. Cut off the neck close to the back, leaving the skin long enough to tie over. This can be done by drawing back the skin, while you sever the neck from the body. Cut off the feet at the first joint, and separate the pinions at the first joint also; beat the breast-bone flat with potato-masher or rolling-pin. Put a skewer through the under part of each wing; draw up the legs closely, and run a skewer into the middle of each, passing it quite through the body. Put another skewer into the small part of the leg, bring it close down to the side-bone, run it through, and proceed the same way with the other side. Cut off the vent, make a hole in the skin large enough to draw the rump through, so as to keep in the seasoning. Make a dressing of mealy potatoes, finely mashed, two boiled onions chopped very fine, one and a half teaspoonfuls of powdered sage, one of salt, and one of black pepper. Fill the body of the goose, and secure it firmly by tying the skin over the neck, and drawing the rump through the hole cut in the skin. Roast for two hours, if large, or bake the same length of time; but roasting is much nicer. Roast often, dredging a little flour over. Do not baste in the drippings from the goose; they are too strong; but prepare some basting by putting a little browned butter, salt, and pepper, into part of a cup of boiling water. When half done, drain the fat from the roaster; the last drippings will not be so strong, and with the basting-water, will suffice for the gravy. Make a good gravy, to which the giblets, finely chopped, and a little flour for thickening, have been added and boiled. Put the gravy into a tureen, and serve with a dish of nice apple or gooseberry sauce.

Wild Goose.—A wild goose should be cooked rare. One hour's roasting is quite sufficient. A cup of currant jelly and a glass of red wine added to the gravy, which is made the same as the last receipt. Boil up, and serve hot.

To Roast a Green Goose.—Geese are called 'green' till four months old. Dress and truss the same as a fall-grown goose; but do not stuff the bird. Put into the body pepper and salt and a little butter to moisten it. Roast for an hour; serve with gravy made like the first, and tomato or sorrel sauce.

EGGS.

Poached Eggs.—Have the water boiling in the frying-pan; break the eggs separately in a saucer; remove the pan from the stove, and slip the eggs (one at a time) on the surface of the water; when all are in, place the pan again on the fire, and boil about three minutes; take them out with a skimmer, drain well, lay them upon pieces of buttered toast, place on a hot dish, salt to taste; garnish with parsley.

Baked Eggs.—Butter a clean, smooth saucepan; break as many eggs as are needed each separately, into a saucer, and if found good, slip it into the dish. No broken yolk allowed, nor must they be close enough to crowd each other so as to risk breaking the yolk. Put a piece of butter on each, and sprinkle with pepper and salt; then set into the oven, well heated, and bake till the whites are set. If the oven is of a suitable heat, it will take but a few minutes to cook them, and they are far more delicate than fried eggs. Serve on toast, if alone, as is more desirable.

Egg Baskets.—Boil as many eggs as are needed quite hard. Put into cold water until cool, then with a thin sharp knife cut neatly in half. Remove the yolk, and rub to a paste with some melted butter, pepper, and salt, and set aside, covered up, till the filling is ready. Take some cold roast duck, chicken, or turkey, left over from the dinner the day before, chop fine, and pound smooth; and in pounding mix in the egg paste prepared from the yolks. Moisten with melted butter as you pound, and the gravy of the fowls heated up that was left. Set the parts over hot water till hot. Cut off a small slice from end of the empty whites so they will stand up, and fill them with this paste. Place them close together upon a flat, round dish, and pour over them the rest of the gravy left over, improved by a few spoonfuls of cream or rich milk.

Boiled Eggs.—To boil soft, eggs should be put into boiling water and boil three minutes, if desired quite soft; if the white is to be well set, and the egg hard, from eight to ten minutes.

Another Way.—Put eggs into cold water, set over a quick fire; when the water boils,

the egg will be delicately done all through, and the white much more palatable and digestible.

CROQUETTES, OMELETS, ETC.

Chicken Croquettes.—One large chicken, or two medium-sized ones, chopped fine. Put two ounces of butter in a pan, with two well-filled tablespoonfuls of flour, one pint of cream, and season with salt, pepper and herbs to your taste. Let this mixture boil until it reaches the consistence of thick custard. Take off the fire, then stir into it as much of the chopped meat as is requisite to make it thick enough, so that when cold it can be formed into balls. Also stir in the yolk of one egg. When cold enough make into croquettes, and dip each one in a batter made of one egg, then roll in fine bread-crums, and fry in hot butter.

Rice Croquettes.—For a side dish or dessert, wash a half pound of rice and cook slowly in a quart of milk. When done stir in four ounces of sugar, and simmer until the rice is soft and dry. Then beat one or two eggs and mix thoroughly with the rice. When cool roll into small balls, or into any fanciful shape. Dip in beaten egg and bread-crums, and fry in hot butter or lard.

If to be used as dessert, flavour with lemon or vanilla; and before dipping the balls into beaten egg, press a small hole in each and fill with any kind of preserves. Close the hole up with rice, and then fry.—“Every Day’s Needs.”

Scalloped Oyster-plant.—Boil oyster-plant or salsify till very tender, drain off all the water and rub through a colander; add butter, pepper, salt, and milk, and mix well together. Put in a baking-dish, cover the top with bread-crums, with here and there small bits of butter. Bake to delicate brown. Clery-salt may be used for a flavour, but not quite as much as one would of common salt.

Salsify Croquettes.—Prepare as above for basing. Then make the mixture into thin balls. Dip them into beaten egg and roll in bread-crums. Fry as croquettes in a wire basket, if you have one, dropping the basket deep into hot lard. Fry till of a golden brown.

Omelet.—1. Cut from a loaf of bread a slice an inch thick, and pour over it half a pint of milk. Stir it smooth, adding pepper and salt. Beat five eggs, yoke and whites separately; pour on to the soaked bread; stir it together, and brown in a quick oven.

2. Beat the whites of eggs very light, so that the froth is stiff enough to stand alone, and the yolks to a smooth batter. Add to

the yolks when thus beaten a small cupful of milk, with pepper and salt to season to taste. Have ready in a hot frying-pan two or three tablespoonfuls of nice butter. Stir in lastly to the yolks the stiff-beaten whites, and when the butter just begins to boil (be careful that it don't scorch) pour all into the frying pan, and set it over a clear fire; do not stir it, but as soon as the eggs set, slip a broad-bladed knife under the omelet to prevent its burning at the bottom. It should cook in eight or ten minutes. When done lay a hot plate, bottom upward, over the omelet; turn the pan over so as to bring the browned side up, and serve immediately.

3. Beat three eggs to a foam, and, while beating, add gradually one tablespoonful of Duryea's improved corn starch. Then add a teacupful of milk, a little pepper, salt and sugar if desired. Fry in a spider covered with butter; turn several times and roll up, keeping them in motion till slightly browned. This is a very good omelet, and saves eggs when they are dear and scarce.

Eggs and Potatoes.—Chop cold potatoes the size of a coffee bean; season with salt and pepper. Melt some butter or lard in a frying-pan, and put in one quart of the chopped potatoes. When quite hot, stir in six well-beaten eggs, and continue stirring them till all is well mixed together and the eggs are done, not hard. Pepper and salt if more is needed, and send to the table hot. This will be found to be a pleasant dish for breakfast.

Potato Puffs.—Two cups of cold mashed potatoes; stir into this two tablespoonfuls of melted butter, beaten to a cream, two well-beaten eggs, one cup of cream or milk. Pour this into a deep dish, and bake in a quick oven.

Scalloped Chicken.—Mince cold chicken and a little lean ham quite fine, season with pepper and a little salt if needed, stir all together, add some sweet cream, enough to make quite moist, cover with crumbs, put it into scallop-shells or a flat dish, put a little butter on top, and brown before the fire or front of a range.

Chicken Jelly (for Convalescents).—Skin the chicken, remove all fat, break and pound the bones and meat, cover with cold water, and heat slowly in a steam tight kettle. Let it simmer till like a pulp; then strain through a sieve or cloth, season to taste, and put over the fire again, but now without a cover. Simmer till the liquid is reduced one-half. Be sure and skim off the fat. Set it to cool until it becomes a jelly. If one has no steamer, a cloth laid between the lid

and any kettle that it will fit closely answers the same purpose.

Macaroni.—Put one pound macaroni to three pints beef soup; add a little salt; boil fifteen minutes. By that time the macaroni should have taken up all the soup. Take it up, lay on a dish or flat plate, sprinkle grated cheese thickly over it, and pour over all some well-boiled tomatoes strained and seasoned with salt pepper. Put it in the oven to heat all well together, then serve. Some prefer it with tomatoes, but this is the true Italian way.

Savory Sandwiches.—Boil eggs hard; leave them to become quite cold, or throw them into cold water, if in haste; then cut in slices, moderately thick, add a few pieces of anchovy, or anchovy paste, or broiled ham chopped very fine, or any cold meat that is convenient; cut bread or rolls quite thin, butter each slice, and lay the egg between two slices. Very nice for picnics or for tea.

Cream Toast for the Sick.—Toast the bread very carefully, boil some milk, add a little flour and salt, and strain through a sieve on to the toast. Add a very little butter if allowed.

GRAVIES AND SAUCES FOR MEATS OR FISH.

Corn-Starch for Gravies.—Melt half a pound of butter. When hot, stir in half a pound of improved corn-starch; keep stirring till the whole is evenly and delicately browned. Then put into a dish and lay aside till wanted. Small portions of this can be used for thickening soups, sauces, and gravies, and will be found superior to flour. It is also excellent to use in making a dressing for fish.

A little book of these recipes—which we have found excellent—can be obtained at the office of the Glen Cove starch factory, No. 29 Park Place, New York City.

Beef Gravy.—When the beef is done, remove from the bake-pan, and drain from the pan part of the dripping. Set the pan on the stove, not over a fierce heat, but where it will simmer gently; and from the dredge-box shake over the hot drippings a thick cover of flour, about two great spoonfuls, or more if a large quantity of gravy is required. Do not stir it until gradually the drippings have boiled over the flour, and thoroughly saturated it. Then with a spoon work the flour smoothly into the drippings. Do not let it scorch. When smooth and of a deep russet-brown, pour in gradually enough boiling water to make what gravy is needed, stirring as you pour in. Season with pepper and salt if more is needed. Strain and put into the gravy boat.

Poultry Gravies.—When poultry is first set into the oven to bake, put the giblets, with the neck, over the stove in a saucepan, with a pint of boiling water. Cook till very tender, then chop very fine, and put back into the water; set on the back part of the stove to simmer. When the poultry is done, remove from the pan, and drain off part of the drippings. Set the pan over the stove, and proceed as for beef gravy. When the flour is well and smoothly mixed, instead of boiling water, pour over the chopped giblets, and the water in which they were boiled. Stir carefully, and let it boil till a smooth nicely browned gravy.

Mint Sauce.—Two tablespoonfuls of green mint, cut fine, three of sugar, half cup of vinegar, and two tablespoonfuls of water.

Sauce for Fish.—Mix with cold water three tablespoonfuls of flour to a smooth paste; then pour to the flour a pint of boiling water. Set the dish over the fire in a skillet of boiling water, and stir till smooth, but do not let it boil. Season with white pepper and salt; add the last thing two well-beaten eggs and two hard-boiled eggs chopped. Stir till as thick as needed; add a little lemon-juice if desired. Serve hot.

Drawn Butter.—Rub one tablespoonful of flour into a quarter of a pound of butter, till smooth, add a tablespoonful of milk or water, and put into a saucepan over a kettle of hot water. Shake it well till the butter melts, but do not let it boil, as that makes the butter oily.

VEGETABLES.

Boiling Vegetables.—In boiling beef and vegetables, put a teacup of vinegar into the pot when the water is cold, and the beef will be much tenderer, and cabbage and beets better flavoured, and will not fill the house with unpleasant-smell. The vinegar will not affect the taste of the food.

Boiled Potatoes (new).—Scrape or rub the skin from new potatoes till they are white and clear, and put in boiling water. When done, drain off the water, take them to an open door or window, and shake them; then set back on the fire a few moments, not to scorch. Leave a few small ones in the kettle when the others are taken up. Mash them, add salt, rub a teaspoonful of flour into three or four tablespoonfuls butter, and blend with the potatoes; then pour in half a pint rich milk. Stir constantly. When it thickens, pour over the whole potatoes—should be left on the back of the stove, while preparing the gravy, to grow dry and mealy—and serve.

Peas (steamed).—Gather young peas. First

boil the pea-pods, in just enough water to cover, about fifteen minutes—no longer, as much boiling spoils the taste. Strain off the water; put the peas into the dish they go to the table in. Sprinkle over what salt will be desirable, and pour over as much of the water in which the pods were boiled as will be sent to the table with the peas. Set this dish in a close covered pan, and put the pan into the steamer, and steam vigorously twenty or twenty-five minutes. Then, before taking the dish from the steamer, add butter and pepper to please taste; re-cover, and let them steam three or four minutes longer.

Peas (boiled).—Prepare the pods as above directed; then put the peas in a farina-kettle, with boiling water in the bottom part. Sprinkle salt over them, and after that, pour on as much of the water in which the pods were boiled as will be needed. Set over the fire, and boil, if young, not over fifteen minutes. Season and serve hot.

Always put the salt over peas, beans, spinach, and all green vegetables, before the water is poured over; or salt the water before it touches the peas, etc., or they will turn brown. The salt put on first sets the colour; if added after, destroys it.

Lima Beans.—Shell the beans; pick over free from dirt; put salt over them when ready to begin to cook, and pour on boiling water enough to cover, and two or three inches over. Let them come slowly to the boiling-point, then drain off the water. Sprinkle over more salt, pour on boiling water again, and boil till tender. Then pour off most of the water, leaving only a few spoonfuls; add butter, pepper, and salt, and a few tablespoonfuls of cream. Let it stand a few minutes over the fire, then serve hot.

All shell-beans may be cooked in this manner.

To Stew Celery.—1. Clean the heads thoroughly, take off the coarse green outer leaves, cut in small pieces, and stew in a little broth. When tender, add some rich cream, and a little flour and butter, enough to thicken the cream. Season with pepper, salt, and a little nutmeg, if that is agreeable.

2. Cut up in small pieces, cover with cold water, cook from twenty-five to thirty minutes. When done, pour off what water is not needed into the soup or stock kettle. Rub two tablespoonfuls of flour into three tablespoonfuls of butter; add half a cup of cream or rich milk; boil five minutes, and serve hot.—“In the Kitchen.”

Spinach.—Wash clean, pick over carefully, put into a covered saucepan, sprinkle with salt, and pour on very little water. Boil

twenty minutes, then drain in a colander; chop fine, return to the saucepan over the fire a few minutes, cover with (hard-boiled eggs, cut in slices over the top, and serve.—“Dora’s Housekeeping.”

Succotash.—Boil one pint shelled Lima beans (green) fifteen minutes; cut the corn from six good-sized ears, and put to the beans; boil half an hour; then add salt, pepper, and two tablespoonfuls of butter. In cutting off the corn, be careful not to cut too close to the cob; better cut less deep, and then scrape. After adding the corn, watch carefully to keep from scorching. Or, cook with one pound salt pork, boiled two hours; then add corn, but no butter.—“Backeye Cookery.”

Succotash No. 2.—A better way, we think, is to boil the beans—either Lima or small white beans—for fifteen minutes; pour off the water, and again just cover with boiling water. Cook the corn on the cob, to secure all the sweetness from the cob; put on the corn not more than fifteen or twenty minutes before the beans are done. When the corn is done, cut from the cob with a thin, sharp knife, scrape off all that adheres, and put to the beans two-thirds more corn than beans, adding from the water the cobs were boiled in as much liquid as is needed. Add butter, salt, and pepper to suit the taste. A cup of rich cream is a wonderful improvement.

Baked Cabbage.—Boil a solid head of cabbage till tender, then drain in a colander till perfectly dry; then chop fine, add pepper and salt and a little cream, put into an earthen bake-pan, and bake slowly one hour.—“Home Cook-Book.”

To Boil Spinach.—Pick and wash it with great care; put into a saucepan that will just hold it; sprinkle in some salt, and pour over only one cup and a half of boiling water; cover close, set on the stove, and shake the pan often, to prevent the spinach from burning. When done, beat it up with a little butter and pepper. It should come to the table quite dry. It looks prettily when pressed into a mold in the form of a leaf. Serve with poached eggs.

Pot-cheese.—Scald sour milk until the whey rises to the top; pour it off or skim out the curd, place it in a cotton cloth or bag, and hang it up to drain five or six hours; do not squeeze it; after the whey has all dripped out, put the curd in a bowl, salt to taste, and work in well, with your hands, butter and a little cream; mold into balls or pats; keep in a cool place.

Cheese Muff.—One and a half ounce of butter, four ounces of crushed cheese, one teaspoonful of salt, half a teaspoonful of pep-

per, four eggs. The butter and cheese are to be melted in a saucepan; add the well-beaten eggs just as the cheese and butter begin to melt, with salt and pepper. Stir and cook until it can be pushed up into a soft, muff-shape form. Then serve at once.

CANDIES.

Chocolate Caramels.—Two pounds sugar, one and a half cup grated chocolate, three great spoonfuls butter, one cup cream; bring to a boil over a clear fire before the chocolate is added. When about half done put in the chocolate and boil till the syrup is brittle; drop a little in water to know when done; then pour into pans, and when almost cold cut in squares or diamonds.

Another Way.—Grate one cup of Baker’s chocolate and put it into two cups of boiling milk, add four cups of sugar, stir all thoroughly together; add two cups of best New Orleans molasses, butter size of an egg, one tablespoonful of flour, not quite half a teaspoonful of soda; put in a clean saucepan or porcelain kettle and boil half an hour. Stir it constantly to prevent scorching. Pour into buttered plates, and when cool mark in squares.

Some use water instead of milk, and brown sugar rather than molasses. Just before taking from the fire add any flavour that is preferred. It is usually liked best without any, or a little vanilla.

In making chocolate caramels, stir hard till all is dissolved; but after it begins to boil, only shake it to keep it from burning. Much stirring will make it grain.

Molasses Candy.—One cup molasses, two cups sugar, one tablespoonful vinegar, two teaspoonfuls butter, and, if liked, a little vanilla. Boil ten minutes; try by dropping a little in water. If done so as to be brittle, pour into buttered shallow pans, and as soon as cool enough to handle begin to work and pull it.

Another Way.—Two cups best New Orleans molasses, one tablespoonful vinegar, butter size of an egg. Boil until it becomes brittle when dropped in water, then stir in a teaspoonful of soda and pour on buttered tins. When cool, pull till of a golden colour, and cut in sticks. Shake the pan if necessary to keep from burning, but don’t stir.

Or, two cups sugar, two tablespoonfuls vinegar; boil till brittle; then add a teaspoonful soda and pour out to cool; then pull, or cut in squares without pulling.

Everton Taffy.—Boil together one pound and a half of brown sugar, three ounces of butter, one cup and a half of cold water, with the rind of one lemon, and when nearly

done add the juice. When it thickens and becomes ropery, take it from the fire, stir briskly for a few minutes and pour on to buttered plates.

Soft Candy.—Mix three tablespoonfuls of molasses with one pound good brown. Put it on the fire, and when boiling put in a quarter of a pound of butter. When it grows thick and ropery take of the fire, and stir till it begins to grain. Put in any kind of nuts while stirring, if liked. When it grains, pour on to buttered plates.

COFFEE—TEA—CHOCOLATE.

Vienna Coffee.—Leach or filter the coffee through a French filterer, any of the many coffee-pots that filter instead of boiling the coffee. Allow one tablespoonful of ground coffee to each person and "one extra for the pot." Put one quart of cream into a milk-boiler, or, if you have none, into a pitcher, and set the pitcher in a pail of boiling water. Put it where the water will keep boiling. Beat the white of an egg to a froth, add to it three tablespoonfuls of cold milk, and mix thoroughly together. When hot, remove the cream from the fire, and add the egg and cold milk. Stir it all together briskly for a minute or two, and then serve. This will give a cup of coffee very nearly equal to that we drank at the Vienna Bakery at the Centennial.

Another Method.—A gentleman writes: "I agree with what you have said about poor coffee, etc., and what you say of the berries and the way of roasting them; but after that I think there is a better way of proceeding. Make a flannel bag; hem the top and run through it a small wire, by which the bag may be suspended in the pot so that the bottom of the bag comes within two inches of the bottom of the pot. Grind the coffee fine and put into the bag; then pour the proper quantity of water through the bag and coffee into the pot. Let the water be boiling when poured in. Then set the pot back where it can simmer gently fifteen minutes, and you have good coffee, without eggs, shells, or cold water to settle it. My idea is that coffee that needs settling is not properly made. The flannel of the bag must be so fine that the coffee will not sift through. Try it once, and I think you will say that our readers should know how it is done."

We made coffee that way years ago, and like it, and take pleasure giving all a chance to try it; but it's old-fashioned!

Coffee with Whipped Cream.—Make the coffee by boiling, simmering, or filtering as best suits the family taste. While making,

for coffee enough for six people, whip half a pint of rich cream to a thick froth. Put into each cup the desired amount of sugar and a tablespoonful of boiled cream, and pour the coffee over it; then pour on top gently a tablespoonful of the whipped cream, or more, if much cream is agreeable, and stir it gently.

If cream is not plenty, use half cream and half milk, or only milk, and add to it the whites of two eggs—for the above quantity—beaten stiff. Put the cold milk into a bowl, and set the bowl into a kettle of boiling water—enough water to reach half way up the side of the bowl or pitcher; then stir in the beaten whites gently till the milk is scalding, not boiling hot; pour into the cream pitcher and send to the table.

This makes delicious coffee.

Vienna Chocolate.—Mix three heaping tablespoonfuls of grated chocolate with enough water to beat it to a smooth paste, taking care that no lumps remain. Put it into a chocolate-pot and set into a kettle of boiling water; pour in one pint of new milk with the whites of one or two eggs, well beaten. Stir the chocolate paste to the scalding milk, and let it boil two or three minutes; then stir in the beaten whites, and serve it hot.

Chocolate.—Dissolve six tablespoonfuls of grated chocolate in a little cold water. Stir till a smooth paste, then stir a quart of boiling water. Boil hard fifteen minutes; then add one quart rich milk, scald a few minutes, and serve hot.

Or, use three spoonfuls of chocolate and three of cocoa. They are both made the same way, whether mixed or separate.

Both chocolate and cocoa are more delicate for weak stomachs if made the day before using, boiling it from three quarters to one hour. When cold, skim off the oil which rises, and when needed, add the milk or cream, bring to the boiling point, and serve.

Tea.—The Japan, Old and Young Hyson, and all the varieties of real green tea, should never be boiled. Scald the teapot, leaving the boiling water in it till the pot is very hot. Then put in three full teaspoonfuls for six persons, and while the pot is still hot, pour boiling water. Unless boiling, you cannot have good tea. Let it stand only three or four minutes in a hot place, but never boil. If the cover is removed from the tea-kettle, and the teapot is set over it while the water in the kettle is boiling, but only for a minute or two, and then served, it will be just right.

English Breakfast Coffee.—The English breakfast tea is made in the way; but when the boiling water is poured over it, it should

be set on the stove, or on an alcohol lamp, to boil up for a few minutes. To make it real strong, one-third more tea is needed than for the green teas.

Some mix the English breakfast with the green teas or Oolong. In that case, prepare three teaspoonfuls of the green teas, steeping, but not boiling. Put boiling water to the same quantity of English breakfast tea, and boil for a minute or two, in a separate vessel, as above directed; then pour both together into the teapot, and let it stand over the stove a minute.

Oolong is one of the varieties of black tea, but is better if set to steep a few minutes over hot water than if allowed to boil.

Iceland Moss Jelly (good for colds, and very nutritious in convalescence).—Soak for an hour four tablespoonfuls of the moss in cold water enough to cover it. Then stir it into a quart of boiling water, and simmer gently till it dissolves: strain, sweeten to taste, flavour with juice of two lemons, and a little cinnamon if agreeable and a glass of wine; strain into moulds, and cool before using.

Beef-Tea.—Chop a pound of lean beef quite fine. Do not leave a particle of fat on it. Put it into a jar or bottle without any water. Cork or cover very tight, then set it in a kettle of cold water and place on the back of the range, where it will heat slowly, till it begins to boil. Let it then simmer several hours. Then drain off and strain all the liquor, season, and set aside to cool. When cool, remove all the fat. When needed, warm to suit the taste of the patient. This mode secures all the juice and leaves the meat white and tasteless.

If in haste, very excellent beef-tea can be made by chopping the beef (one pound lean) and pouring over it one tumblerful of cold water. Let it stand covered up an hour, then put into a saucepan, cover closely, and boil slowly ten minutes. Strain and season. This is very good, but not equal to the first rule.

CAKE.

Coffee-Cake.—Rub together one cup of butter and one of sugar. When light and creamy, beat three eggs (whites and yolks separately: one egg will answer if eggs are scarce; add the yolks to the sugar and butter; one teaspoonful of cinnamon, one of allspice, half a grated nutmeg. Have ready one cup of strong coffee, which add to the butter, sugar, and egg, and stir in two cups of flour. Have a teaspoonful of soda dissolved in very little water, and beat it into one cup of molasses until it foams and grows light-coloured. Before it has done foaming,

pour it into the batter and add two more cups of flour. Rub one cup more flour into one pound raisins, stoned and chopped; then stir the fruit to the batter, adding the whites beaten stiff the last thing, and bake.

In making any cake, all the ingredients must be weighed or measured, the soda dissolved, and eggs beaten before the combination begins, so that the work of putting all together properly can progress without a moment's interruption.

Hickory-Nut Cake.—Three cups and a half of flour, into which stir two teaspoonfuls of baking-powder, or, better still, sift it with the flour. Beat two cups and a half of sugar with one of butter to a cream; add to this the well-beaten yolks of five eggs; mix together one pint of hickory-nut meats, half one pound citron—cut them in small pieces—one pound stoned raisins, chopped. Rub into this fruit one and a half cup of the flour which has been measured out, and, when thoroughly floured, put one cup of sweet milk to the sugar, butter, and yolks. Stir to this batter the two cups of flour remaining; beat smooth, and then stir in the nuts and fruit, adding five whites of eggs, beaten stiff the last thing. Bake immediately, and with care, one hour.

Cider-Cake.—Beat three cups of sugar, one of butter, and yolks of four eggs, to a cream; then stir in six cups of flour, beat till smooth and light, put one teaspoonful of soda to one cup of sour cider, stir quickly, and, before it ceases to foam, pour into the batter; beat till light, then add a coffee-cup of stoned and chopped raisins, plentifully floured, beat into the batter, and the well-beaten whites of four eggs the last thing. Bake immediately.

Cider-Cake No. 2.—One cup of sugar, half a cup of butter, one egg beaten to a smooth cream. Put to this one coffee-cup of cider, one teaspoonful of soda, flour sufficiently to make it as thick as pound-cake. Stoned raisins, part chopped and part whole, are a great improvement.

Sponge-Cake.—One teacup of flour, one teacup of coffee-sugar, three eggs. Mix sugar and yolks of egg well together. Beat the whites to a stiff froth, then add them to sugar, and lastly the flour and flavouring to suit the taste. This makes one loaf.

Sponge Pound-Cake.—Three cups of sugar, one cup of butter, one cup of sweet milk, six eggs, five cups of flour. Use baking-powder instead of soda or cream of tartar, the usual quantity, judging by the kind of baking-powder used. Divide this receipt, using one-half of each ingredient, when only one cake is wanted.

In making sponge-cake, fresh oranges are much better than lemons.

Mrs. C.'s Cookies (excellent).—One cup of butter, two of sugar, two eggs, one teaspoonful of soda dissolved in a little vinegar, one nutmeg. Mix thick enough to roll thin, like wafers.

Mrs. C.'s Spice-Cake.—Half a cup of sugar, half a cup of butter, half a cup of molasses, half a cup of milk, one teaspoonful of soda, one teaspoonful of cinnamon, one of cloves, one of allspice, two eggs, one cup of raisins, enough flour to make it as stiff as soft gingerbread.

Crullers.—Eight heaping spoonfuls of sugar, four eggs, four tablespoonfuls of softened butter—not melted; four tablespoonfuls of milk, two-thirds of teaspoonful of soda dissolved in very little vinegar. Fry in hot lard, and dust a little sugar over when hot.

Crullers No. 2.—Six eggs, one coffee-cup sugar, six tablespoonfuls softened butter, four of new milk, two teaspoonfuls cream of tartar, one teaspoonful ginger, a little nutmeg, and cinnamon, making about an even teaspoonful of the two combined, and only just flour enough to roll out easily, one teaspoonful of soda dissolved in two teaspoonfuls of cold milk. Sift the cream of tartar with the flour to mix it thoroughly, beat all to a cream, add soda last thing before the flour, and fry in hot lard.

Doughnuts without Eggs.—Two quarts of flour one pint of milk, one full cup of sugar, and a piece of butter fully as large as an egg. Scald the milk, and when tepid add the sugar, the butter, half a cup of yeast, and half a teaspoonful of soda. Pour this all into the centre of the flour to make a sponge. Let it rise all night in a comfortably warm room. If light in the morning, sprinkle in whatever spice is preferred, knead in the remainder of the flour, then knead fifteen or twenty minutes, and let it rise till light. Then knead again for the same length of time. Roll thin; cut out with a small biscuit or cake cutter. Let them stand five or ten minutes, then fry in boiling lard.

Ginger-Snaps.—One cup of sugar, one of butter, one of molasses, one egg, two even teaspoonfuls of ginger and cream of tartar, and small teaspoonful of soda dissolved in three tablespoonful of milk—or water will answer. Put the soda in after all else is well beaten together, and mix hard with flour.

Ginger-Cookies.—Two cups molasses, boiled up once and cooled; one cup of equal proportions of butter and lard; one cup of milk, or water, if milk is not plenty; one egg; one tablespoonful ginger; put to the molasses two teaspoonfuls of soda; wet the soda just

enough to dissolve it, and beat it into the molasses till it foams up to a light colour, then stir in half as much flour as will make it a stiff batter; then add the milk, or water; then the eggs and butter beaten light, and beat in enough more flour to make it just stiff enough to roll easily. Bake quickly. This is nice with coffee.

Excellent Ginger-Snaps.—One pint of molasses, one tablespoonful of ginger, one cup of butter. Put these together and let them boil up once, cool, then add two even teaspoonfuls of soda, and flour enough to roll out thin.

Sugar-Cookies (very good).—One cup of butter, two of sugar, three eggs, five cups of flour, two tablespoonfuls of sour milk (or, if sweet milk, add two teaspoonfuls of cream-tartar sifted in the flour), one small teaspoonful of soda and spice to suit the taste. Bake quick.

Soft Gingerbread.—One cup of sour milk, half a cup of melted butter (melt slowly, but do not heat it), one tablespoonful of ginger; dissolve two teaspoonfuls of soda in as little warm water as will wet it, so that it can be all absorbed; beat one-half of the soda into the sour milk, and one cup of flour; then beat the other half of the soda into two cups of molasses till it foams and grows light-coloured, when it should be poured to the batter, and enough more flour added to make not quite as stiff as pound-cake.

Fruit-Cake.—Three cups of sugar, half a pound of butter, four cups of flour, three eggs well beaten, one cup of milk, two nutmegs, two pounds of raisins, stoned, one pound of Zante currants, or half a pound of preserved orange-peel, sliced very thin and cut fine, one teaspoonful of soda, or, if you use Jewell's prepared flour, no soda is needed. Bake two hours and a half.

PASTRY.

Pastry for Mince-Pie. One cupful of lard, two cupfuls of flour, one half cupful of ice-water, a pinch of salt; use a knife to cut the lard through the flour until fine; then add the water, and mix with the knife until no flour remains in the bowl. Roll in a sheet and place small bits of butter over; dust well; fold up, and repeat the process twice, using half a cupful of butter. Roll the crust thin; have a quick oven; it will rise in flakes.

Pastry made with Suet.—Get a pound of the best suet, with very little membrane running through. Roll the suet on the pasteboard for several minutes, removing all the skin and fibres that will appear when rolling it, and this will leave the suet a pure

and sweet shortening, looking like butter. Rub this into the flour, salt, and mix with ice-water. When ready to roll out for the plates, put on a little butter in flakes, rolling it in as usual.

After making up paste, it is a good plan to put it on the ice or in a very cool cellar for an hour or two before using.

A Simple but Excellent Pastry.—Put one pound of flour in a dish, make a hole in the centre, drop in the yolk of one egg. Then make a paste by pouring cold water into the hole, and stirring until all the flour is made into a paste; then roll out. Have ready one pound of butter, lay it on the paste; fold the dough over the butter and roll out. Repeat this—folding the dough over and rolling out—eight or ten times, with a quick, light stroke. Then put the paste on the ice for an hour or so; then roll it out again several times, before covering your pie-plates or cutting the pastry into puffs.

Pastry made in this way is light and flaky, yet crisp and tender.

PIES.

Apple-Pie.—Grate fine-flavoured sour apples; season with sugar and spice to suit the taste; melt—but not heat—two tablespoonfuls of butter and heat into the apple, and make with upper and under crust.

This is better than stewed apples, and with no danger of the apple being raw, or half done, when it leaves the oven, as sometimes happens with sliced-apple pie.

Pumpkin-Pie.—Cut up part or all of a well-ripened pumpkin. Do not pare it, only take out the seeds clean. Much of the best part of the pumpkin lies too close to the skin to afford to waste it. Cut in small pieces; lay an inverted plate or saucer at the bottom of a kettle to prevent burning, and put in the pumpkin. Pour in half a teacup of boiling water, and let it stew slowly for several hours, till quite dry and of a rich orange colour. Rub when done through a coarse colander while hot, then add a quart of rich sweet milk—or half cream if plenty—and three or four well-beaten eggs; salt, sugar and ginger to suit the taste; two tablespoonfuls of molasses is an improvement; ginger cannot be left out in pumpkin-pie. Part of a nutmeg is a great improvement. Bake with an under crust only.

Wortleberry-Pie.—Pick over the berries, and if bought of berry-boys, or in the market wash and dry them; but if you can trust the hands that gathered them, rubbing gently in a coarse cloth is the best way, as you lose none of the flavour. Fill a deep

plate, after having rolled the berries in sugar, and cover quite thick with sugar, after they are put into the plate. No spice. Bake with upper and under crust. Some add a few currants to wortleberries, or a little juice of lemon, but we think nothing can improve their natural flavour.

Blackberries, raspberries, etc., are cooked in the same manner; of course each must sweeten according to their own taste.

PUDDINGS.

Plum-Pudding.—One and a quarter pound of flour, one pound of raisins, half pound of suet, one cup of light-brown sugar or molasses, two ounces of citron, five eggs; and nutmegs, cinnamon, and cloves, each one teaspoonful.

Sift the flour; seed the raisins, and dredge with flour; chop the suet fine, and remove the strings; cut the citron in small bits, and beat the eggs, whites and yolks separately. Beat the yolks and sugar together, add the suet, spice, and flour. Thin this gradually with milk until you can stir it easily with a spoon, add the fruit by degrees, and lastly, beat in the whites. Butter a pudding mold, and pour it in. Bake or boil it, as you prefer. If you boil it, be sure that the cover of your mold is well secured, and will not let the water in. Be careful to have the water boiling when you put it in, and kept boiling until you take it out. When ready to serve, take it from the water and plunge it into cold water, then turn it immediately from the mold on your platter. For inexperienced housekeepers, we would recommend that it be baked, as the top of the range will be used for cooking the vegetables, and the pudding would be likely to get shoved back, and so be spoiled.

Boiled Plum Pudding.—Grate the crumb of a twelve-cent loaf, and boil a quart of rich milk with a small bunch of peach-leaves in, or flavour with the extract of bitter almond. Pick a pound of currants and wash and dry them, and take the same quantity of seedless raisins; strew over them three large teaspoonfuls of flour. Roll fine a pound of dark-brown sugar, and mince as fine as possible three-quarters of a pound of beef suet. Grate two nutmegs, and take a large tablespoonful of powdered mace and cinnamon, also the grated rind and the juice of a large lemon and an orange. Beat ten eggs very light, and when cold stir them gradually into the milk alternately with the suet and the bread. Add by degrees the sugar, fruit, and spice, with a large glass of white wine and brandy. Mix the whole very well and stir hard. Put the

whole into a thick cloth that has been scalded and floured, pasting the place with a small lump of moistened flour; put it in a large pot of boiling water, and boil steadily for six hours, replenishing the pot occasionally from a boiling kettle. Have ready half a pound of citron cut in strips, and half a pound of almonds blanched. Stick the citron and almonds all over the outside of the pudding, as you take it from the cloth. Place it on a large pudding dish and pour a little brandy or alcohol around it, setting fire to it. Send it in at once. To be eaten with wine sauce or cold wine and sugar.

Delicate Apple Pudding.—Scald or steam and then pound in a marble mortar, or grate, as many sour apples as will fill your pudding dish about three inches deep. Stir to the apple the grated rind of one lemon or orange, and sweeten to your taste before putting it in your dish. Mix half a pint of milk with the same quantity of cream, and the beaten yolk of one egg. Scald these together, stirring all the time. Do not let it boil. Sweeten, take from the fire and set aside till cold, then pour over the apple. Finish by spreading over the top nicely whipped cream or frosting. One or two nice oranges thinly sliced, seed removed, cut in small pieces, and mix with the apple, are even nicer than the grated rind of either lemon or orange.

Mrs. D.'s, Iced Pudding.—One and a half pound of sweet almonds, two ounces of bitter ones, three-fourths pound of sugar, eight eggs, one and a half pint of milk. Blanch and dry the almonds thoroughly in a cloth, then pound them in a mortar until reduced to a smooth paste; add to these the well-beaten eggs, the sugar and milk; stir these ingredients over the fire until they thicken but do not allow them to boil; then strain and put the mixture into the freezing-pot; surround it with ice and freeze. When quite frozen, fill an iced-pudding mold, put on the lid, and keep the pudding in ice until required for table; then turn it out on the dish and garnish it with a compote of any fruit that may be preferred, pouring a little over the top of the pudding. This pudding may be flavoured with vanilla, curacao, or maraschino. It takes half an hour to freeze the mixture.

Baked Sponge Pudding.—Three eggs beaten light. Their weight in butter, in sugar, and in flour. This quantity makes four large cups. Fill the cups half full; bake in a moderate oven ten minutes, being very careful not to scorch.

To be eaten with cream sauce, hard sauce, or wine sauce.

Boiled Apple Dumplings.—One quart flour, one tablespoonful lard, the same of butter, one teaspoonful soda, dissolved in a little hot water; two teaspoonful cream of tartar, sifted through the flour; a little salt; enough milk to make the flour into a soft dough. Roll out the paste less than half a inch thick, cut it in squares, and place in the centre of each an apple, pared and cored; bring the corners together; place each dumpling in a small square, floured cloth; tie the top, leaving room enough to swell; boil fifty minutes.

Cocoanut Pudding.—Grate the meat of one cocoanut. Roll very fine, and sift through a coarse sieve, five Boston crackers; mix this with the grated cocoanut; add a pint and a half of boiled milk, and three tablespoonfuls of butter, just softened enough to beat; or, instead one pint of thick, sweet cream. Beat six eggs—yolks and whites separately; add a cup of sugar; beat well together; and bake like a custard. Eaten hot and cold.

A friend sends us the following, which we have never tried, but it sounds quite relishful:

School-days Pudding.—One quart bowl of Indian meal, a little salt, tablespoonful of ground ginger. Moisten thoroughly with cold water. Tie in a cloth and boil two hours.

Sauce (very important accompaniment).—One pint of molasses, small teacup of water, one tablespoonful of ginger (or more, to suit the taste), two heaping tablespoonfuls of butter, all heated together and poured hot over every slice.

Corn Pudding.—Grate fifteen ears of sweet corn, scraping off carefully all the milk that may remain on the cob, but do not take the hull with it. Add to this one cup and a quarter of white Indian meal, four well-beaten eggs, three spoonfuls of sweet butter, and enough rich milk to make a thin batter; add pepper and salt, and stir in the eggs the last thing and bake. Stir it several times before it is half done; after that leave it unmolested till done.

Steamed or Boiled Suet Pudding.—Equal parts of bread, sugar, apple, raisins, and suet—say half a pound of each; grate the bread, or roll it if dried. Sift or roll the sugar free from lumps, chop the apples, stone and chop the raisins; pick free from skin, and chop the suet; add a little salt and nutmeg, and rub all together. Beat (yolks and whites separately) six eggs, and when very light add yolks, then the whites. If too stiff, add a little milk, and tie in a pudding cloth or mould, and steam or boil five hours. To be eaten with any sauce that

is agreeable. Double the quantity of raisins given improves it.

Peach Tapioca.—Soak half a pint of tapioca in half a pint of cold water for several hours or over night. Fill a baking-dish half full of nice canned peaches, leaving out the syrup. Sprinkle sugar over the peaches, to suit the taste, and bake half an hour. Add half a pint of peach syrup to the tapioca, as much boiling water as is needed to thin it, and half a teacupful of sugar. Boil this till perfectly clear, then pour over the peaches, and bake slowly for another half hour. When cold serve with sugar and cream.

Light Dumplings.—To every cup of cold water needed to make as much dough as is desired, put one teaspoonful of soda; then stir in instantly flour enough to make a little thicker than biscuit; cut out, and boil twenty minutes. If directions are strictly followed, you will have light dumplings.

Spanish Cream.—One quart milk, four eggs, half an ounce gelatine. Pour one pint of milk on the gelatine, then add the other pint of milk, and stir it over the fire, in a farina-kettle. Beat the yolks of the eggs with three tablespoonfuls of sugar, and stir into the milk just before it boils. When it comes to a boil, take it off, stir into it the whites of the eggs, and beat to a stiff froth, with three tablespoonfuls of sugar. Flavour with vanilla; pour into molds. Use the next day.—Contributed.

Paradise Pudding.—Three eggs, half pound of bread-crumbs, three apples, a cup of currants, juice of half a lemon, nutmeg and salt to taste. Mince the apples, beat the eggs, and stir all together. Rub the currants in flour, and stir in the last thing. Boil one hour and a half. Eat hot with sweet sauce.

Sweet Apple-Pudding.—One pint of scalded milk, half a pint of Indian meal, one teaspoonful of salt, six sweet apples cut in small pieces, one small teacupful of finely-chopped suet, two great spoonfuls of molasses, half a teacupful of ginger, nutmeg, or cinnamon, whichever is most desirable; two eggs well beaten, and half a teaspoonful of soda. Beat all well together, put into a pudding mold, and boil two hours.

Peach Cobbler.—Make a raised crust, or take well-enough risen bread dough; beat one egg, yolk and white separately, and work into the dough faithfully with the hand; wet half a teaspoonful of soda and work in after the egg. Roll out the crust about an inch thick; spread on two great spoonfuls butter cut in thin slices; flour; fold over the crust; roll out again; spread on two more great spoonfuls flour; fold over

the crust; roll out again; spread on two more great-spoonfuls flour; fold over the crust; roll out the third time, and again cut two tablespoonfuls of butter thin and spread on; flour; roll over, and then with rolling-pin pound and chop with chopping-knife for ten or fifteen minutes, folding over as the cobbler requires it. Set to rise over night; knead down if well risen by bedtime, and put in a cool place. In the morning roll out in two sheets, for the bottom and top crust of a large deep dish; cover it over on the paste-board till light; then line the dish with one crust, and cut in small pieces part of a can of peaches; sprinkle over sugar plentifully; put on another layer of peaches, cover with sugar, and so on till the dish is full; then pour over half a cup of the syrup, and put a rim of the crust about the dish and the upper crust over all, cutting a slit in the top. Set in the oven and bake slowly an hour and a half. Add sugar to the remainder of the syrup to make it quite thick when boiled, and pour into the slit on the top crust as the liquor boils away. This is enough for a large dish, and is excellent.

Pudding Sauce.—Mix one large cup of brown sugar, one teaspoonful of flour, and one cup of Porto Rico molasses with half a cup of butter; add the juice and peel of a lemon, one nutmeg grated, half a teaspoonful each of cloves and cinnamon; add a cup of boiling water gradually, stirring all the time; let it boil a few moments until it is rich and clear.

Another Way.—One and a half cup of sugar, one half cup of butter, one egg beaten to a froth. When the whole has been beaten together very thoroughly, pour in one great spoonful and a half of boiling water, and let it boil up once, beating it all the time. Then remove from the fire, and flavour with nutmeg and half a wineglass of wine.

Maple Sugar Sauce.—Crack half a pound of maple sugar in small bits; let it simmer a few minutes in half a gill of boiling water; cut up quarter of a pound of butter, take the melted sugar from the fire, and stir in the butter. Then send to the table.

Almond Sauce.—Pound one and a half ounce of blanched sweet almonds, and four bitter almonds; add to these half a pint of cream, and a tablespoonful and scant half of sugar. Put them into a saucepan, add yolks of two eggs, well beaten, and stir all together over boiling water until as thick as rich custard.

PRESERVES.

We are often asked how to preserve figs and citron rinds. All who cultivate these tropical fruits should endeavour to learn

every mode of preserving such as cannot be shipped in the natural state. The citron looks like a mammoth lemon, and we have been pained to see the ground under these trees covered with the fruit going to decay for lack of the knowledge to preserve them, and have made diligent search for receipts, but so far only find the following for preserving only :

Cut the fruit in quarters, clean out all the seeds and pulp, and put the rind to soak in salt water for two days ; then soak in fresh water one hour. Then put into clear cold water, bring to a boiling heat, and boil till tender ; then put to drain. Make a syrup of one quart of water and one pound of sugar. Boil the rinds half an hour in this syrup thick enough to fall from the spoon in threads, and boil the citron in it half an hour ; then take out to dry.

Our Southern friends will oblige us by giving us any other way of preparing the citron rind, and also how to preserve and to dry figs.

Fig Preserver.—No. 1. Take figs perfectly ripe, but do not wait for them to crack open. Lay them in a wire basket, like those used to cook asparagus in. Dip this basket into a kettle of hot lye, not too strong ; hold them in but for a few minutes, or cover them with lime water and let them soak in it an hour. Then leave them to drain while a syrup is made of one pound of sugar to a pound of figs. When the syrup is ready, put the figs in, and let them boil till tender. Then skim out carefully, and boil the syrup down till there is just enough to cover the figs. Put them back into the syrup, and let all boil a few minutes. Dip into glass or porcelain jars while hot and seal up carefully.

No. 2. Gather the figs with stems on when not quite ripe enough to eat. Put in salt and water twelve hours, then put in fresh water three days, changing the water every day. Then make a thick syrup, put in the figs, and let boil till tender. Put into jars, and seal up.—“In the Kitchen.”

No. 3. We have received two receipts from a lady who has made fig preserves many years, and says she “has worked out a receipt for herself which has proved a success, and gladly gives it to help others to avoid the mistakes she used to make.” The white Smyrna, or large green fig, makes the handsomest preserve. They are best preserved with pineapples, as the two flavours mingle pleasantly, and the pineapple furnishes the juice which the fig lacks. Together they make a most delicious preserve. Gather the figs when perfectly ripe, but before they crack open much, and with the

stems on, weigh them, and then cook in a weak sugar syrup fifteen minutes. Then skim out carefully on a platter to drain. Pare the pineapple carefully with a silver knife ; and with a sharp-pointed knife take out the eyes, and with a silver fork pry out each little core or section, leaving the woody core untouched. When all the meat or sections have been taken, wring the core to extract all the juice ; but don't use the woody substance. Allow a pound of best white sugar to every pound of fruit, and cook for twenty minutes ; then add the figs—the same weight of figs as you have pineapple ; add a half pound of sugar to every pound of figs. Cook all together twenty minutes more. Equal quantities of both the fruits will give sufficient syrup ; but if less pineapple is used, it will be necessary to add water to make all the syrup required. If the syrup seems thin, take out the fruit carefully into jars and boil the syrup slowly until it is thick and rich ; then pour it over the fruit in the jars, and seal at once closely.

Spiced Fgs.—Fill a large jar with grapes picked from the stem ; add a little water ; cook slowly ; stir occasionally to prevent burning ; when tender, strain out the juice through a fine sieve. (The Muscat grape is the best.)

To one pint grape juice add three pounds of sugar, a bag of spice (mace, cinnamon, cloves, to suit taste). Pare seven pounds of figs very thin, ripe enough to be soft, but not to crack open. Cook the figs in the grape syrup until tender enough to pass a straw through easily. Then dip out carefully, and seal in glass jars.

A special jelly can be made from the syrup, if any is left over, after the figs are done.

This receipt was sent us by a California lady, for which we are grateful ; for we think our Southern friends, who are favoured with an abundance of fine figs and choice grapes, will find this exceedingly good. We quite envy them such luxuries.

Direction for Canning Fruit.—In canning fruit, either put glass jars into a pan of cold water and bring the water to scalding heat with the jars in it, emptying each as it is wanted, or wrap a dish towel wrung out of cold water round the jars while filling, and you need not fear breaking them by putting boiling fruit in them.

Orange Marmalade.—Equal weight of Seville oranges and sugar ; to every pound of sugar allow half pint of water. Weigh the sugar and oranges. Score the skin across, and take it off in quarters. Boil these quarters in a muslin bag in water until

they are quite soft, and they can be pierced easily with the head of a pin; then cut them into chips about one inch long, and as thin as possible. Should there be a great deal of white stringy pulp, remove it before cutting the rind into chips. Split open the oranges, scrape out the best part of the pulp, with the juice, rejecting the white pith and pips. Make a syrup with the sugar and water; boil it up until clear; then put in the chips, pulp, and juice, and boil the marmalade from twenty minutes to half an hour, removing all scum as it rises. In boiling the syrup, clear it carefully from the scum before the oranges are added to it. It will take two hours to boil the rinds, ten minutes to half an hour the marmalade.

PICKLES.

To Pickle Cauliflower.—Cut off each cluster from the main head, leaving on as much of the stem as you can. Wash carefully; and for a peck of the clusters, sprinkle over a full half pint of salt. Keep them in the salt all night, or full twelve hours, when all the salt must be shaken off, taking care not to break the cluster. Throw in a dozen peppercorns, and cover with scalding-hot vinegar. Cover closely, and set aside for use. They will be ready in a few weeks.

Mrs. C.'s excellent Cucumber Pickles.—Make a brine strong enough to bear up an egg, and pour boiling hot over six hundred small cucumbers and four green peppers. Let them stand twenty-four hours, then take them out, wiping each one. Heat sufficient vinegar, boiling hot, to cover them, and pour over. Let them stand in this vinegar twenty-four hours, then pour off. Prepare fresh vinegar, into which put the following ingredients: One ounce each of white cloves, cinnamon, and allspice; two quarts of brown sugar, half a pint of white mustard-seed, four tablespoonfuls of celery-seed, and a piece of alun the size of an egg. Heat this scalding hot and pour over the cucumbers. Cover closely and set away for a few days, when they will be fit for use.

Pickled Peppers.—Select large green peppers (those called sweet peppers are the best); cut a small slit on one side, taking care not to cut off any part; take out all the seed very carefully, that the outside may not be broken or marred. Soak these peppers in salt and water six days, changing the brine two or three times—else the peppers will be too fiery—and adding fresh brine each time. Chop onions, red cabbage, tomatoes, small cucumbers, green grapes, beans, okra, a few slices of carrots, some green corn cut from the cob, some horse-

radish, whole mustard-seed, celery-seed, a little curry-powder. Regulate the quantity of each ingredient by your own taste. Some like many onions, some like only a flavouring of them—and so with each. Prepare as much of the stuffing as you think will fill to the natural size all the peppers you design to pickle. Before filling the peppers, sprinkle all over the inside of them a little ground cinnamon, cloves, and allspice; then fill in the stuffing, after having mixed all well together; sew up the slit neatly, place in a stone jar, cover with cold spiced vinegar; cover up the jar closely, and set aside. In preparing green peppers, be careful not to handle the seeds when scooping them out, or the fingers will become very sore and painful.

These pickles, if prepared strictly according to this rule, are delicious, and not fiery, as one would suppose.

Chow-Chow.—Small measure green tomatoes, six green peppers, one quart small white onions, two medium-sized heads of cabbage; chop all fine; throw about three handfuls of salt over; let stand about two hours, then squeeze the water out; scald white vinegar with one ounce whole cloves and allspice mixed; throw over it all; fit for the table in twenty-four hours.

Spiced Currants (very nice).—Ten pounds of currants, eight pounds of sugar, powdered cloves and cinnamon to suit the taste, half a cup of cider-vinegar. Boil an hour over a quick fire. Blackberries, raspberries, and cherries are very good prepared in this way.

To Make Pickles of Preserves just Souring.—If not badly soured, drain out all the liquor into the preserve kettle; boil and skim till clear. Then tie up in a piece of thin muslin a few whole cloves and small bits of cinnamon, a little mace, and one or two small Cayenne peppers. Put them into the liquor, adding not quite a half teacup of vinegar for every three quarts of liquor, and sufficient sugar to make a good syrup, as rich as for sweetmeats. Let all simmer slowly, carefully skimming off all impurity. When quite clear, put in the fruit with care, so as not to break it; let it boil up two or three times, skimming carefully; then put into the cans, and fill up with the boiling syrup and cork tightly. In a few days you will have nice sweet pickles and save your fruit.

Fig-Pickles (a great delicacy).—Gather the figs when ripe and not much opened. Put them in strong salt and water for twelve hours; then drain off the brine, scald it, and pour over the figs hot, and again let them stand twelve hours. Then drain off all the brine, and wash them well in vinegar, and let them stand in it several hours. While

they are soaking, prepare enough spiced vinegar to cover them, adding one pound of sugar to a gallon of vinegar. or more if you prefer the pickles pretty sweet. Bring the spiced vinegar to boiling heat, and skim. Drain off all the vinegar the figs were soaking in, put them in jars, and pour the spiced vinegar, boiling hot, over them. Allow two-thirds figs to one-third vinegar in each jar. The vinegar must be of the best quality of cider-vinegar.

STAINS AND SPOTS.

Stains.—1. Any article stained. either with fruit, wine, ink, or mildew, must first be wet in clear cold water. If it is of material that it is not best to wet all over, lay the place stained on a clean skirt or bosom board, wet a clean towel or sponge in cold water, and gently sponge or wipe the stain till quite wet. After this, apply a lotion made of one table-spoonful lemon-juice, one of the purest cream-tartar, and one tea-spoonful oxalic acid; put all into a pint of clean rain-water. Shake it often while using it. Apply with a soft cloth till the spot is saturated with the lotion; then sponge off again in clear water. Repeat till the stain disappears.

If this lotion is used very soon after the article has been stained, it will at once remove the stain. After it has been dried in, it is more difficult to efface. If the article cannot be washed after using this mixture, white currant juice is better than the lemon. This preparation can be safely used on the most delicate articles if carefully sponged off as soon as the spots disappear. As oxalic acid is deadly poison, it is not wise to prepare more than will be used at one time.

2. Most fruit-stains and coffee-stains, if taken in season, can be easily removed from linen by placing the part stained over a pail, bowl, or pan, and gradually pouring a stream of boiling water on the spot. Hold the kettle as high up over the spot as convenient, and the stains will fade out entirely.

3. Pour a moderately strong solution of nitric acid on the stain or on mildew, cover it with salt, and lay where the sun will strike it, and the spots will disappear in a few minutes, unless of long standing; in that case it may be necessary to repeat the work. But wash and rinse thoroughly as soon as the stains are out, or the acid will injure the cloth.

4. Lemon-juice, thickened with salt, powdered starch, and soft-soap, laid over stains, mildew, or iron-rust, will remove them if the articles are spread on the grass where

the sun will strike them. This is sure, and does not injure the fabric.

5. Rub soap on mildewed spots, scrape chalk over it thickly, and lay in the sun. Repeat till the spots disappear.

6. Two parts water will remove mildew, iron-rust, and stains, if the part of the cloth that is stained is soaked in it two or three hours. Wash and rinse carefully as soon as the spots are gone.

7. Most stains will disappear if the cloth is held in milk that is boiling over the fire.

Stains from acids can be usually be removed from white materials—linen or cotton—by washing in warm chlorine water, and frequently nothing more is needed than soaking and rinsing in pure soft cold water; then wash as usual and boil out.

Ammonia and water, diluted in proportion to the delicacy of the goods, will erase acid stains, orange or lemon juice, vinegar etc., from coloured goods and silks. Wet the spots, not the whole garment. When the spots disappear, sponge off the alcohol, and then with a little clear water. Do not rub, but only pat the spot with a cloth or sponge wet in the mixture. Rubbing coloured silks or woollens leaves a whitish spot quite as unseemly as the original.

White cottons or linens, stained or defaced by lime, lye, etc., are restored by washing in cold water. No soap till the stains are removed.

A weak preparation of citric acid, applied with the tip of the finger, will restore the colour to silks or coloured goods that are defaced by lime or alkalies, but the spot should be first moistened with cold water.

When cottons or linens are injured by rust, nut-gall, ink, etc., moisten them with a warm solution of oxalic acid, or with diluted muriatic acid, or granulated tin. When the spots disappear, wash in suds; boil and rinse in the usual manner.

If the colour is surely fast, coloured cotton and worsted articles can be benefitted by dipping the spots several times in weak citric acid, then sponge off.

Children's clothes, table-linens, towels, etc., should be thoroughly examined before wetting, as soap-suds, washing-fluids, etc., will fix almost any stain past removal. Many stains will pass away by being simply washed in pure soft water; or alcohol will remove, before the article has been in soap-suds, many stains. Iron-mould, mildew, or almost any similar spot, can be taken out by dipping in diluted citric acid; then cover with salt, and lay in the bright sun till the stain disappears. If of long standing, it may be necessary to repeat the wetting and

the sunlight. Be careful to rinse in several waters as soon as the stain is no longer visible. Ink, fruit, wine, and mildew stains must first be washed in clear, cold water, removing as much of the spots as can be; then mix one teaspoonful of oxalic acid, and half a pint of rain-water. Dip the stain in this, and wipe off in clear water. Wash at once, if a fabric that will bear washing. A tablespoonful of white-currant juice, if any can be had, is even better than lemon. This preparation may be used on the most delicate articles without injury. Shake it up before using it, and be careful and put out of the reach of meddlers or little folks, as it is poisonous.

Grease Spots.—Grease-spots may be taken from white linen or cotton by soap-suds or weak lye, and from calicoes with warm soap-suds. Grease-spots on woollens can be taken out by soap-suds or ammonia. On silks, use either yolk of egg with water, magnesia, ether, benzine, ammonia, or, French chalk. Either is good. These are mostly used by the French, who have great skill in cleansing spotted or stained fabrics. Most of them we have used, and know them to be reliable.

Wine or Fruit Stains.—Holding white cotton or linen over the fumes of burning sulphur, and wetting in warm chlorine-water, will take out wine or fruit stains. The sooner the remedy is applied after any of these spots or stains are discovered, the more effectual the restoration.

To Remove Sperm, Stearine, etc.—Spots, from sperm candles, stearine, and the like, should be softened and removed by ninety-five per cent. alcohol and a small quantity of ammonia added to it.

Paint or Varnish.—Oil of turpentine or benzine will remove spots of paint, varnish, or pitch, from white or coloured cotton or woollen goods. After using it, they should be washed in soap-suds.

Grease and Paint.

Question. I have broken a bottle of salad-oil on my carpet, and have a large spot of paint on a nice shawl, and am very unhappy. Can you tell me of anything that will remove those causes of distress?

Answer. Yes; we could recommend a dozen different articles—all very good; but the work is labourious, and, with some, needs to be repeated. But there is a little bottle of grease-extractor—L'Oter—just coming into public notice, which we have tried severally, and each time with great satisfaction. It acts instantaneously, removing grease, paint, or stains, from any fabric or colour which water does not spot, without injuring or defacing the most delicate fabrics. It

can be found in many drug-stores, and is coming slowly but surely into public favour.

Stains on Marble.—1. Iron-rust stains on marble can usually be removed by rubbing with lemon-juice. Almost all other stains may be taken off by mixing one ounce of finely-powdered chalk, one of pumice-stone, and two ounces of common soda. Sift these together through a fine sieve, and mix with water. When thoroughly mixed, rub this mixture over the stains faithfully, and the stains will disappear. Wash the marble after this with soap and water, dry and polish with a chamois-skin, and the marble will look like new.

2. Stains on marble can usually be removed by a mixture of one ounce of soda, a piece of stone-lime the size of a walnut, quarter of a pound of whiting, and the same amount of soft-soap. Boil these together ten or fifteen minutes, and then put the mixture on the marble while hot. Leave this on twenty-four hours, then wash off with clean warm water, and polish first with soft flannel and then with chamois-skin.

3. Stains on marble may be removed by mixing quick-lime into the strongest lye till it is like milk, and keeping it on the marble twenty-four hours. After that, clean with soap and water. But while the stain may be removed in this way, the polish on the marble will be injured. Except in extreme cases—a bad stain, for instance—soap ought never to be used on marble.

To Remove Ink from Carpets.—When freshly spilled, ink can be removed from carpets by wetting in milk. Take cotton-batting and soak up all of the ink that it will receive, being careful not to let it spread. Then take fresh cotton, wet in milk, and sop it up carefully. Repeat this operation, changing cotton and milk each time. After most of the ink has been taken up in this way, with fresh cotton and clean, rub the spot. Continue till all disappears; then wash the spot in clean warm water and a little soap; rinse in clear water and rub till nearly dry. If the ink is dried in, we know of no way that will not take the colour from the carpet as well as the ink—unless the ink is on a white spot. In that case salts of lemon, or soft-soap, starch, and lemon-juice, will remove the ink as easily as if on cotton.

To Remove Ink from Paper.—Put one pound of chloride of lime to four quarts of water. Shake well together and let it stand twenty-four hours; then strain through a clean cotton cloth. Add one teaspoonful of acetic acid to an ounce of this prepared lime-water, and apply to the blot, and the ink will disappear. Absorb the moisture with blotting-paper. The re-

remainder may be bottled, closely corked, and set aside for future use.

Ink on Rosewood or Mahogany.—If ink has been unfortunately spilled on mahogany, rosewood, or black-walnut furniture, put half a dozen drops of spirits of nitre into a spoonful of water, and touch the stain with a feather wet in this; as soon as the ink disappears, rub the place immediately with a cloth ready wet in cold water, or the nitre will leave a white spot very difficult to remove. If after washing off the nitre the ink-spot still lingers, make the mixture a little stronger and use the second time and never forget to wash it off at once.

MISCELLANEOUS.

Ammonia—to Clean, to Remove Grease, &c.—There are very many articles with which every housekeeper is familiar that can be made helpful in many ways, and some that lighten labour wonderfully, if their modest excellences were only better understood; and none can be used for so many purposes, with great success and entire safety, as ammonia. Most of our housekeepers think of it as only to be used in “smelling-bottles,” as our grandmothers used to call them, for faintness and headache. But let us enumerate some of the ways in which, if properly applied, it can make many kinds of labour easy, over which now we groan and are troubled.

A quart of “concentrated spirits of ammonia” can be purchased at the wholesale druggists’ for twenty-five cents. This is the strongest form—so very powerful that one should take care in removing the stopper, which should be of glass, not to inhale the fiery vapour, as it would be dangerous.

To prepare this for common use, or like that found generally at the drug stores, mix one quart of alcohol with one quart of water; shake well together, and then add the quart of concentrated ammonia, and, for a trifle, you have three quarts of one of the most useful compounds to be found.

To remove grease spots, put half a teaspoonful of ammonia to half a tablespoonful of alcohol; wet a bit of woollen cloth or soft sponge in it, and rub and soak the spot with it, and the grease, if freshly dropped, will disappear. If the spot is of long standing, it may require several applications: In woollen or cotton the spot may be rubbed when the liquid is applied, and also in black silk, though not hard: But when light or coloured silk, wet the spot with the cloth or sponge with which the ammonia is put on, patting it lightly. Rubbing silk, particularly coloured silk, is apt to leave a white spot almost as disagreeable as the grease-spot.

For pants, coat-collars, and woollens, nothing cleanses so quickly or so thoroughly. For grease-spots on carpets it is unequalled. It will not injure the most delicate colours. It is well to rinse off with a little clear alcohol.

For ink-spots on marble, wood, or paper, apply the ammonia clear, just wetting the spot repeatedly till the ink disappears.

For cleansing the hair, a few drops in the water with which the hair is to be washed leaves it bright and clean. Rinse with clear water after, as ammonia has a tendency to dry the hair.

A few drops of ammonia put into a little water will clean a hair-brush better than anything else, and does the brush no harm. If very dirty, rub a little soap on the brush. After cleansing, rinse in clear water and hang the brush up by the window to dry. Do not let the bristles rest on any hard substance while wet. It is better to tie a string up round the handle and hang up.

Ink-spots on the fingers may be instantly removed by a little ammonia. Rinse the hands after washing in clear water. A little ammonia in a few spoonfuls of alcohol is excellent to sponge silk dresses that have grown “shiny” or rusty, as well as to take out spots. A silk—particularly a black—becomes almost like new when so sponged.

For cleaning jewellery there is nothing better than ammonia and water. If very dull or dirty, rub a little soap on a soft brush and brush them in this wash, rinse in cold water, dry first in an old handkerchief, and then rub with buck or chamois skin. Their freshness and brilliancy when thus cleaned cannot be surpassed by any compound used by jewellers.

For washing silver, put half a teaspoonful into the suds; have the water hot; wash quickly, using a small brush, rinse in hot water, and dry with a clean linen towel; then rub very dry with a chamois-skin. Washed in this manner, silver becomes very brilliant, requires no polishing with any of the powders or whiting usually employed, and does not wear out.

Silver-plate, jewellery, and door-plates can be beautifully cleaned and made to look like new by dipping a soft cloth or chamois-skin in a weak preparation of ammonia-water, and rubbing the articles with it.

Put half a teaspoonful into clear water to wash tumblers or glass of any kind, rinse and dry well, and they will be beautifully clear.

For washing windows, looking-glasses, &c., a little ammonia in the water saves much labour, aside from giving a better

polish than anything else ; and for general house-cleaning it removes dirt, smoke, and grease, most effectually.

Spots on the towels and hosiery will disappear with little trouble if a little ammonia is put into enough water to soak the articles, and they are left in it an hour or two before washing ; and if a cupful is put into the water in which white clothes are soaked the night before washing, the ease with which the articles can be washed, and their great whiteness and clearness when dried, will be very gratifying. Remembering the small sum paid for three quarts of ammonia of common strength, one can easily see that no bleaching preparation can be more cheaply obtained.

No articles in kitchen use are so likely to be neglected and abused as the dish-cloths and dish-towels ; and in washing these, ammonia, if properly used is a greater comfort than anywhere else. Put a teaspoonful into the water in which these cloths are, or should be, washed every day ; rub soap on the towels. Put them in the water ; let them stand a half hour or so, then rub them out thoroughly, rinse faithfully, and dry out-doors in clear air and sun, and dish-cloths and towels need never look gray and dingy—a perpetual discomfort to all house-keepers.

Sweet-oil or almost any grease may be taken out of a carpet by putting one table-spoonful of ammonia or hartshorn and two of beef's gall into a pint of warm water, and sponging the spot with the mixture very thoroughly. Then rinse repeatedly with pure alcohol, and wipe with a piece of woollen cloth till nearly dry. If the spot has been of long standing, this may need to be repeated two or three times before the grease is all removed. We have never known it to fail.

This is occupying more space, perhaps, than many will think is needed to sound the praises of so simple a thing ; but let these directions be followed, and we will leave it to all good housekeepers to say if we have said more than the results will warrant. We should add that all water and suds in which ammonia is used should be saved to water plants or put about trees.

Insects and Vermin.—Dissolve two pounds of alum in three or four quarts of water. Let it remain over night, till all the alum is dissolved. Then, with a brush, apply, boiling hot, to every joint or crevice in the closet or shelves where Croton bugs, ants, cockroaches, etc., intrude ; also to the joints and crevices of bedsteads, as bedbugs dislike it as much as the Croton bugs, roaches, or ants. Brush all the cracks in the floor and mop-boards. Keep it boiling hot while using.

This is vouched for by the Journal of Chemistry, and is doubtless correct. But we have found cayenne pepper so effectual for the dispersion of all such vermin that we have had no occasion to try the above. A strong, boiling-hot tea of cayenne pepper, used with a brush, as recommended above, and, when dry, the powdered cayenne blown into rat-holes and cracks, will prove a warmer reception than ants, bugs, or rats will wish to try the second time.

To Prevent Cockroaches eating Wall-Paper.—We have so far escaped any such infliction, and can give no direction from our own experience ; but we have often seen it stated that carbolic acid, stirred into whitewash or paste, will effectively rid a house of cockroaches and other vermin that often infest the walls of old houses and destroy the paper. Paste, if made in hot weather, and left a little too long unused, will become sour, and, when put on the walls, will be for a long time very offensive. Good paper-hangers claim that carbolic acid, mixed with the paste, will entirely destroy this unpleasant odour, as well as keep insects from eating the paper.

Papering Whitewashed Walls.—There are many ways, but we mention those that are the most reliable : Take a perfectly clean broom, and wet the walls all over with clean water ; then with a small sharp hoe or scraper scrape off all the old whitewash you can. Then cut your paper of the right length, and, when you are all ready to put on the paper, wet the wall with strong vinegar.

Another way is to make very thin paste by dissolving one pound of white glue in five quarts of warm water, and wash the walls with it before putting on the paper. A very good way is to apply the paste to both paper and wall. The paste may be made from either wheat or rye flour, but must be put on warm.

Cheap Lime-Paint or Whitewash.—Put one peck of clean salt into warm water to dissolve. Soak half a pound of clear glue thoroughly, then put it into a kettle, and set that into a larger one filled with water, and hang it over a slow fire till dissolved.

Slake half a bushel of the best unslaked lime with boiling water, and cover closely while slaking to keep in the steam. While the lime is slaking boil three pounds of ground rice, or rice flour, to a thin paste ; then stir this paste, with the salt and glue, into the slaked lime, and add five gallons of boiling water to the whole mixture, stirring it all well together. Cover up closely to keep out dust and dirt, and let it stand a few days before using. The salt, glue, and rice should all be prepared by the time the

lime is slaked, so that all may be stirred 'in together.

This paint or whitewash must be put on as hot as possible. Set the pail containing the wash into a larger pail half full of boiling water, and set it over a portable furnace. This prevents scorching, which would ruin the whole. One pint of this mixture should cover a square yard on the outside of a house, if properly applied. Brushes more or less small may be used, according to the nicety of the job required. This answers as well as oil-paint for wood, brick, or stone, is much cheaper, and will retain its lustre for years. For a southern climate it is particularly desirable, as the heat destroys paint so soon. We have seen in Florida a house painted with this mixture four years since, which looks much more like a newly-painted house than one not far distant that was carefully painted in oil two years since.

Any shade of colour may be mixed with this preparation. A little lampblack will make a slate colour. Lampblack and Spanish brown gives a redish stone colour. Yellow ochre or yellow chrome goes further and makes a prettier colour.

Wire-woven Mattresses.

Question. Are wire-woven mattresses as durable as the spring mattresses, and are they likely to stretch so as to sag in the middle?

Answer. The wire-woven mattress is the most durable of any we have ever seen. We have used ours several years, and it is in as good condition as the day we first used it. A wrench came with ours to tighten if needed; but we have never had occasion to use it. We think this kind of mattress beyond compare better than any other we know of.

Economy in Little Things.

Question. Thanks for your talk about "economy in small things," but I—and I doubt not many others—wish you had given more examples of things that could be saved. I don't know where to look for them until you tell us, and then of course I am ashamed of my stupidity. Every little while pieces of nice soap accumulate in the soap-cups in my chambers. I don't know what to do with them, so I throw them away when they get very small. But your article makes me think it wasteful. What can I do with them?

Answer. It certainly is wasteful. Put all the small bits of soap into a cup and set on the back of the range or stove, where it will melt slowly. When liquid, dip a small mold or cup in cold water and pour in the melted soap. Set it away, and when cold

you will have a nice cake of soap as good as new. Or tie all the pieces of soap up in a little bag of thin muslin, and use this bag as a cake of soap.

Question. How can I help wasting much flour when making bread, cake or pastry? So much is washed off the bread-board or the cake-bowl, and yet I cannot see how it can be helped.

Answer. There is no necessity of wasting any of it. Knead your bread in the bowl till it will no longer adhere to your hands, then dip your hands in flour and rub off all the dough that clings to them. Sprinkle very little flour on the board, taking care not to scatter it, but keep it only where it will be needed. If the bread is properly prepared, it will require but little flour to finish kneading it after you put it on the board. Put a little flour in the bowl, and, with it, rub off all the dough that remains, and work it in with the bread. Scrape of all the flour and such dough as may stick to the molding-board which should be very little. Put what is thus scraped up in the bottom of the bread-bowl; and when the dough is raised enough to go into the pans, this flour at the bottom of the bowl will be light enough to work into the dough and thus be saved. When molding the dough to put into the pans, if you scatter flour or dough on the board, more than you work in, scrape it up and put it into your yeast-pot, and do the same with all adhering to the board when making pastry. By practice you will soon be able to make both bread and pastry and leave but very little to scrape from the board. All that sticks to the bowl in making cake should be scraped off with a tin-bladed knife and dropped into the pan with the cake.

Remedy for Stings.—In the soft, warm autumnal days, when cool nights and mornings last but a few hours, when the sun warms the earth before noon like midsummer, the wasps, bees, hornets, etc., that hide at night from the first approach of cold, come out in swarms, but are too wise to go far from the nooks, corners, and windows, where they seek shelter, and therefore are apt to be annoying to the household, particularly to children. For this reason it is wise to have a list of remedies for their stings.

For the little ones' sake, if not for your own, keep a box of cut tobacco near at hand, and be sure that all know just where it can be found and how to use it at a moment's notice.

The instant any one is stung, wet some cut

tobacco and lay at once on the spot. Hold it there a few minutes, and the cure is complete. We cannot tell if it is a perfect cure when not applied within a few minutes after being stung. Have no doubt it will relieve, but doubt if, after the poison has been for any length of time in the blood, though it may remove the pain, it will prevent swelling; but we do not know an instant application is an almost instant cure.

A little grandson was stung on the cheek a day or two since, and ran to his mother half frantic with pain and fright. A spoonful of tobacco was instantly wet and held to the spot. In five minutes the merry little fellow was as ready for play as ever.

The excitement had hardly subsided when a neighbour's child stepped unawares into a hornet's nest, and was fearfully stung. An application of moistened tobacco was speedily made to the numerous spots, with almost magical results.

That should be generally known, for stings are severe for any one, but terrible for a child not only on account of the sharp pain, but the fright that comes with it, and some persons are seriously poisoned by them.

The sting of a wasp or bumblebee is not so severe as of the hornet or honey-bee; the latter leave the sting in the wound, and there is no relief till that is removed.

Washing Oil-Clothes.—In washing oil-clothes, never use any soap or a scrub-brush. It will destroy an oil-cloth that should last for years in a short time. Use instead warm water and a soft towel or flannel, and wipe off with water and skim-milk. Keep the best of soap on hand; but, by a fair trial, it will be seen that full two-thirds more soap is used than is beneficial. It is indispensable in washing clothes, we think; but further than that, the less soap used the better.

To Remove Fishy Taste from Game.—Pare a fresh lemon very carefully, without breaking the thin white inside skin, put it inside a wild duck and keep it there for forty-eight hours, and all the fishy taste so disagreeable in wild fowl will be removed. The lemon should be removed and a fresh one put in its place as often as every twelve hours. A lemon thus prepared will absorb unpleasant flavours from almost all meat or game.

To Keep Game Sweet.—Game of all kinds, birds, rabbits, or deer, can be kept sweet a long time by putting finely pulverized charcoal in a thin muslin bag and placing it inside the game. Change the charcoal every day. It is excellent to keep any meat, fish, or fowl pure and sweet. Wash clean before cooking.

Are Buckwheat Cakes, Pork, and Cake injurious to Persons of a Scrofulous Tendency?—We are asked if buckwheat griddle-cakes are injurious to persons of scrofulous tendency, and if cake and pork are not also injurious. We speak only of our own impressions, and not with authority; but think buckwheat cakes are often indigestible, and with many constitutions, if partaken of freely, are apt to cause a rash over the skin. But we do not think there is any sure indication of a scrofulous tendency. Much cake, especially that which is rich, is injurious; and it requires a strong digestive organization and very pure blood to eat fresh pork without injury.

Straw Matting.—We came across the following directions on a "wrapping-paper" some time since, and therefore cannot give the credit to the author; but we know them to be good:

If white straw matting is washed twice during the summer in salt and water—a pint of salt to half a pailful of warm, soft water—and dried quickly with a soft cloth, it will be long before it will turn yellow.

A thin coat of varnish applied to straw matting will make it much more durable, and keep the matting looking fresh and new. White varnish should be used on white matting. If thus varnished, it will not need to be washed. Be sure and have the varnish thin, or the matting will crack.

Raw Starch.—Raw starch, if properly made, is supposed to give a polish more decided than the common mode of starching. But first starch shirt bosom, cuffs, and collars with well-boiled starch. When dry, dip in raw starch, well rubbed in, fold down, and leave till morning. To make raw starch, make a weak suds with white soap and cold water: wet as much clear starch as, judging from the number of articles to be starched, will be needed; stir till smooth, and then wet whatever is needed in it. By leaving the things dipped in this, tightly folded down, to soak over night, they will iron easily, and with a better polish than if only boiled starch is used. But if the starch is not well dissolved, if any lumps adhere to the clothes, there is more danger of scorching than with boiled starch. A little sugar added to boiled starch will produce a fine polish, but much care should be used to avoid scorching.

Milk instead of Soap for washing Dishes.—In washing dishes, fill a dish-pan half full of very hot water, and put to that quantity a half cup of milk. It softens the hardest water, gives the dishes a clear, bright look, and preserves the hands from the rough skin or "chapping" which comes from the use of

soap. It cleans the greasiest dishes without leaving the water covered with a greasy scum. Iron pots, saucepans, and dishes of any kind in which food is cooked, should be filled in part with hot water and set on the range as soon as the food is removed, to be kept hot till ready to wash them. This sends most of the grease from the pan into the hot water. As soon as ready to wash these pots and kettles pour out the hot greasy water, and wash in very hot milk and water, as above directed.

To Clean Varnished Paint.—Tea leaves may be saved from the table for a few days, and when sufficient are collected, steep, not boil, them for half an hour in a tin pan; strain the water off through a sieve, and use this tea to wash all varnished paint. It removes spots, and gives a fresher, newer appearance than when soap and water is used. For white paint, take up a small quantity of whitening on a damp piece of old white flannel and rub over the surface lightly, and it will leave the paint remarkably bright and new.

Mending with Plaster.—If the wall cracks in any part of the house, get five cents' worth of dry plaster of Paris, wet with cold water, and rub into the cracks with your finger. Rub till it is smooth. Bad nail-holes in the wall may be filled in the same way, look just as well as if a plasterer has been sent for and a bill to be paid.

If the top of a lamp becomes loose, take it off, wash with soap and water, wash the glass also to remove all the grease, then spread the wet plaster around the glass; put the brass top on quickly before the plaster has time to harden; let it stand till quite firm, and it will be ready for use. Kerosene softens the plaster, and these lamps should not be filled quite full.

Carpet-Sweepers.—Carpet-sweepers are a most useful invention in the hands of those who know how to use them correctly; but we have not felt it safe to trust them to servants, at least we find them of little use in their hands. To use them to advantage, they should be placed flat on the carpet, and pushed as far as possible the full length of the carpet. To do this effectively and reap the full benefit of the "sweeper," chairs and such things as can be easily moved should be taken from the room, so that one can have a free run in one direction. Never turn the sweeper round when on the carpet—that scatters out all the dirt that has been gathered; but on the "return trip," take the sweeper up from the carpet, turn, round, and proceed as at first.

All the dirt and dust gathered must be emptied every few rounds, and the brush

inside the box kept free from dirt, strings, and hair. When the sweeping is finished, clean the box and brush thoroughly before putting away.

We are surprised to see so little notice taken of "carpet-sweepers" in many household manuals. Indeed at this moment we cannot recall one in which they have been mentioned. But we think nothing cleans a carpet so well and with so little injury. It is much easier and far more expeditious when one becomes well accustomed to it than sweeping with a broom, and what should commend it to all careful housekeepers, it does not fill the room and cover everything with dust.

We have tried only two varieties, and do not know of any other, but cannot remember the name of the maker. They can be obtained at all large house-furnishing stores.

Since writing the above we have received the Welcome Carpet-Sweeper, manufactured by Charles W. Bassett, 31 Brattle-street, Boston, Mass., and find it beyond compare, the best and easiest we have ever seen. A child can use it as far as strength is concerned. All the dust is taken into the sweeper, so that no dust settles after sweeping, and it is so still in its movements that it can be used in a sick-room without disturbing the invalid; and we do not hesitate to accord it the merit of being the best we know of anywhere.

Setting Colours.—Blue calicoes, which fade so easily, may have the colours set by washing them the first time in salt and water. After this, and ever after, they may be washed in the common way.

To do up Lace Edgings, Point, Guipure, etc.—Roil the lace carefully on a round bottle; a long cologne bottle is good for this purpose. See that the edging is wound on the bottle very evenly, and none of the pearl edging turned in. Have a wash-bowl of warm soap-suds (white soap) ready, and lay the bottle or bottles in it. Have them abundantly covered with the suds. If a fair day, set the bowl in the sun, and let the lace soak several hours. Then rinse through several waters to cleanse from all soap. Blue the last rinsing water slightly, and put in enough gum-arabic water to stiffen—no more than new lace, then hang the bottle in the sun to dry. When thoroughly dry, unwrap it from the bottle, and folding it very evenly, lay it in a clean handkerchief or soft towel, and put a heavy weight on it for an hour or two. Never iron lace.

A lady writes:

"I have a nice way of doing up laces,

which makes them as fresh as when new, particularly thread-lace.

"Wash carefully and rinse, then put through a little gum-arabic water, just thick enough to stiffen slightly. Sit down before the fire, or in the sun, and pick it out carefully till perfectly dry, and in its original shape."

We know the first rule works admirably, and is the least trouble. Will some one try both, and tell us which makes the lace look most like new?

Airing Pillows, Mattresses, etc.—Do not put your pillows or feather beds, if so unfortunate as to have feather beds, into the sun to air, but in a shady place, with a clear, dry wind blowing over them. If it is cloudy, but not yet damp, and the wind strong, it is all the better. This, if practised often, will keep well-cured feathers always sweet. Badly-cured feathers cannot be made sweet. A hot sun on the best of feathers will turn them rancid.

Driving away Ants.—Take carbolic acid diluted with water, say one part acid to ten parts water, and with a syringe throw this liquid into all the cracks and holes where they nest, and they soon vanish. Crickets are also driven away by it.

Ferris's Cooker.—Being requested to try "Ferris's Cooker," and not having time or opportunity, we sent it to a friend—an experienced and excellent housekeeper—and this is her report:

"On Monday, while the wash-boiler was on one side of the stove, I used three of the compartments, or pans, of the cooker—one for meat, one for potatoes, and one for turnips. All were very successful. I browned the meat in the oven after it was cooked. I have since made suet pudding and apple pot-pie to our entire satisfaction. It is easy to manage and to keep clean; but I do not think the one you sent me is entirely tight, as the water evaporates too readily, I am sure. I like it very much but don't think I have given it a fair trial, as our cooking is too simple to show all that it can do, I am sure. The cooker is capable of splendid results.

To Wash Cretonne.—If of doubtful colour, put a teaspoonful of sugar-of-lead into a pailful of water. Put your curtains into it, and let them soak fifteen minutes before washing. Then wash like any nice calico. If best to starch at all, simply wring through very thin starch-water. Iron on the wrong side.

THE END.

