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THE HOUSEHOLD--Supplement.

POOR TIRED MOTHER.

They were talking of the glory of the land beyond the skies,
Of the light and of the gladness to be found in paradise,
Of the flowers ever blooming, of the never-ceasing songs,
Of the wand'rings through the golden streets of happy white-robed throngs;
And said father, leaning cozily back in his easy-chair
(Father always was a master hand for comfort everywhere):
"What a joyful thing 'twould be to know that when this life is o'er
One would straightway hear a welcome from the blessed shining shore!"
And Isabel, our eldest girl, glanced upward from the reed
She was painting on a water-jug, and murmured "Yes, indeed?"
And Marian, the next in age, a moment dropped her book,
And "Yes, indeed!" repeated, with a most ecstatic look.
But mother, gray-haired mother, who had come to sweep the room,
With a patient smile on her thin face, leaned lightly on her broom—
Poor mother! no one ever thought how much she had to do—
And said, "I hope it is not wrong not to agree with you,
But seems to me that when I die, before I join the blest,
I'd like just for a little while to lie in my grave and rest."
—Margaret Byttinge, in *Harper's Magazine*.

THE DISTRICT SCHOOL.

The time for the annual school meeting is close at hand. Then will the assembled wisdom of the district deliberate on the respective merits of "men" and "female" teachers, elect a new member of the school board, and vote repairs for the school premises, a new shingle for the roof, a fresh clapboard for the one torn off for kindling wood last winter. The policy of the district for the next school year will be mapped out on this occasion, whether it is to be good or bad, liberal or otherwise.

The district school is emphatically the farmer's school. His children are exclusively taught therein, his money goes to its support, he is directly responsible for its efficiency. Many farmers' children receive their only education in it, it is their only opportunity for schooling. The superstructure on which high school or college shall build is laid, for farmers' sons and daughters, in the country school-house. Whether their children receive all or only a part of their educational training there, it is a most important matter to

the farming community what sort of school they keep up. A good one benefits not the children alone, but exerts a reflex influence on the parents; a poor one is worse than none at all. Good schools and intelligent communities go hand in hand, each existing as a consequence of the other.

In considering the essentials of a good school, we may calculate a primary move must be the selection of school officers. They should be men who are alive to the importance of education, they should be the most responsible, intelligent, liberal minded men in the district. I know an instance where a man who could neither read nor write was made member of a school board, and another, where a man who openly stated before the meeting that they "could 'lect him if they wanted to, but he didn't give a — whether they had a school or not," was elected. No public trust should be reposed in such men. Political preferences should have no place in a school meeting, petty personal spites and neighborhood jealousies should be ignored, and the one aim be to elect the man who will fill the place most acceptably. The school officers are responsible for the efficiency of the school; they are trustees alike of the public funds and of their neighbors' interests, and have no right to neglect their duties or evade their responsibilities.

A liberal policy in school matters is the truest economy. If a thing is worth having it is worth a fair price. So with teachers. A man who has prepared himself for the work, a woman whose experience and ability guarantee success, are not to be had for the money that will hire those who teach to earn a little spending money. A false idea of "saving" will often secure a school to a teacher whose work is not worth half that of the one who might have been chosen but for a demand for a couple of dollars more per week. The principle a man applies in hiring a teacher should be that he puts in practice when he hires a farm hand; he takes the one whose strength and endurance and conscientiousness promise the faithful performance of tasks, even at the highest wages. A school officer has no right to waste public money. He does waste it when he hires a poor teacher.

And when a man finds a faithful, trusty help, he likes to keep him year after year. The man becomes more and more valuable as he learns his employer's plans and methods of work. So, when a good

teacher is once found, it is worth while to retain him term after term, at advanced wages, rather than for the sake of a few dollars saved, hire a tyro. The instructor who has charge of pupils term after term, knows their strength and weakness, their proficiency, how to encourage the dull and guide the forward, and no time is lost at the beginning of the term in finding out the pupil's standing, or going over what is already learned.

It is a mistaken policy that makes the schoolhouse the most dilapidated and desolate building in the district. There are a number of schoolhouses in Michigan, so old and tumble-down that some of our breeders of high-priced Short-horns and Merinos would not accept them as stables. I have two-thirds a mind to mention two or three, in the wealthiest counties in the State, but trust the annual school-meeting may bring forth a vote for buildings more creditable to the community. I believe there is considerable educational value in the refining influence of the beautiful; that is, that the fenced, painted, shaded, well equipped schoolhouse will turn out better students, more intelligent and more mannerly children than its opposite. "The whining school-boy, creeping like a snail unwillingly to school," who makes any pretext serve as an excuse for staying out, would not loiter on the way, if a pleasant room and attractive grounds awaited him at the journey's end. Make school a pleasure to the children; "it pays" in the long run. Fence the grounds, and plant trees. The children may have little respect for the row of bare poles which are to develop into handsome maples, but they will be grateful for the shade when it comes. Where complaint is made that it is useless to plant trees, because they are broken down by the children, a system of fines, rigidly enforced, will do a good deal toward educating them to a proper respect for public property.

If your schoolhouse is not provided with dictionary, maps, globe, blackboard, not to mention the little necessities of curtains or blinds, washbasin and towels, it is high time it is. A teacher must have aids to her work, as well as the man sent into the field to rake or hoe, and it is a district's business to provide such accessories; it is the duty of the board to see they are on hand.

To find a country school building into which a breath of fresh air can be admitted without lowering a window or

opening a door, which creates a direct draught on at least a part of the occupants, one must look among the recently erected ones. I fear there is more than one bereaved mother, whose heart feels earth is nothing but a spot to dig graves upon, who traces the croup or congestion or diphtheria of which her child died, to the foul air, the cold draughts, and exposure of the schoolhouse. Languid, listless, dull pupils are the result of vitiated air; the best teacher in the world cannot waken enthusiasm in a bad atmosphere.

See to these things, then, ye fathers and mothers; they affect your well being and that of those near to you, and at the school-meeting is the time to make a move in the right direction, or advance work already begun. BEATRIX.

FORTY YEARS' EXPERIENCE.

I am the daughter of a farmer and now a farmer's wife, and I have had over forty years' experience on the farm. Since I have taken an active part in household work we have always kept one or two hired men. We are a little careful whom we hire, and we do not take a stranger without a recommend. I think farmers ought to be more careful in regard to the kind of men they take into their families. We would not have a hired girl in our house with no better morals and manners than some of our hired men have, even if they were good to work; and yet we allow our boys to work with such hired men, and then wonder how our boys turn out bad. I believe we should be just as careful to teach our boys to be pure and good as our girls, and we should look upon the sin of a young man who has stepped aside from virtue's path in just the same light as we do a girl's departure from the same way. If we did there would not be so many bad men. My husband likes to have decent men around as well as myself. I think the wife has some rights that should be respected, but she should not be unreasonable. Some of our wealthy farmers have a separate house, and then hire a married man, and that removes all unpleasantness of disagreeable hired men, and gives the wife and mother more time for the care of her children. Farmers have some dirty work, such as sheep-shearing and hauling manure. Our men wear overalls and leave them in the barn, and change their boots if they cannot be made clean enough to walk on a carpet, without my saying anything about it. I guess the majority of the men that come this way all had good mothers, but we do get some day laborers who are—I do not know what to compare them to. We only have such when work is hurrying, and then I get along and think "what can't be cured must be endured."

I always try to treat our hired men just as I would wish my boys treated if they were somebody's hired men. We do not know what our future will be; some unlooked for bad luck may change our position in society, and we may be somebody's hired servant. It should not be a disgrace to work, even though we work

for pay. Society is a little inclined to look down on farmers' hired men, but this ought not to be so. They should at least be shown as much respect as our dry goods clerks. This is the reason why some of our best young men, whom we need on the farm, will go to the city and seek clerkships, though they may not get any better pay, when you count in the board. We, as farmers, should aim to make farming respectable. The times are changing, and the time has come when farmers are being looked up to. We have pleasant and refined homes; we surround our dwellings with flowers, and we have everything that is needed to make home pleasant. I have lived in the city just long enough to know how to appreciate my sweet country home, where I find rest and contentment written on every shrub and flower. Some talk about the over-worked and persecuted farmers' wives; that must come from the pen of some city writer, or from some unfortunate wife who has found, when it is too late, she has made a mistake, for there is no life that gives the useful wife so much independence as that of a wealthy farmer.

I have never had any trouble with our men, but find that they respect my wishes and imitate the head of the family in washing and combing and wearing a coat at meal times. When I have had extra company, I have called the men a little earlier, and told them why I did so, that they might make a little change in dress if they wished, and I find they are pleased to do so. I prepare my table just the same for my own family as I would if I had company, and wait upon each member. And then when we have an extra guest or two my own family does not appear awkward.

I use a washing machine, one that closes up tight, and I do not get the disagreeable steam that comes from the dirty soap suds; I can also stand in a healthy position while washing. The men do not dislike to work the machine when I am not feeling well.

That warning in the Household of July 22 looks to me like a false alarm. I had always supposed that narrow dock and yellow dock were the same, the narrow dock that we use for greens has a yellow root; it grows with us quite plenty in our door yards, if we will let it. Will Practical, of Augusta, please describe to us the poison kind, that the whole Household may not be poisoned. MRS. R. D. P.

BROOKLYN, August 18.

"IT IS BUTTER ON BEFORE."

I am glad to have such a summing up of the matter as appeared in the Household of the 12th, for it is just what I have been waiting for. One thing puzzles me, however. Beatrix says: "The cellar must not be too cool, so that the milk stands too long; bitter cream is the result." Now many who use the creameries keep the milk as cold as possible without freezing, with ice, and I recently heard a dairyman say that by keeping the milk cold enough he could get all the cream in

six hours. I can not prove it myself, as I have no ice this summer, but perhaps some one else has, and can enlighten me. If there is danger of keeping the milk too cool, what is the right temperature? I believe that that of the cream should be sixty-two degrees, but is that the point to reach in order to separate the cream from the new milk in the shortest time?

Speaking of bitter cream, I remember that last winter while keeping milk in a pantry that was sometimes freezing cold, and again quite warm, I had bitter cream, and wondered why.

Bruneille's article entitled "Expecting too Much," has helped to create a commotion in my brain, and I cannot yet bring forth any tangible conclusion, and perhaps never can, but I do think she is a little unjust herself, thus giving her mite to the "injustice of the world." That some men cannot appreciate some women, and would not if they could, I know; but is it true that the world over it is only the women who are sufferers under the bonds of marriage, that man gets all the good and woman all the trials?

Rather is it not true that people generally receive a false education as to marriage, its object, and the meaning of life as it may be lived? I know one man of the type that Bruneille was thinking of when she wrote that article. His wife was a friend of mine, and a good, intelligent girl; but she was afraid of being an "old maid," and looking into the future that possibility held more terror than life with this man, though she knew his principles. To-day she is unhappy and discontented, and while my heart aches for her, I wonder how daily repetitions of her experience are to be prevented. It certainly is not to be done by finding fault with these husbands; could it not be by prior education, if not given at home, then at school along with civil government? MRS. G.

LAPEER, August 18th.

EVANGELINE'S ANSWER.

I had an article all ready for publication on the butter question, but as Beatrix has given one which is almost an echo of mine, I will merely answer the questions asked me. I would say however, that I churned, last week, eleven pounds of butter from three and three fourths gallons of cream, which rather beats Mr. Wilhelm. The method of washing butter in the churn when it is granulated is excellent, and I think the only true way to do. I furnish families with butter, take it directly to the house, and I like this much better than having to sell to grocery men or butter-wagons.

I will tell E. L. Nye as well as I can, about our icehouse. The dimensions are 12x16 feet; there is a stone wall underneath; the milk room is 6x12 feet, the height is nine feet, the milk-room has one window facing the east, an outside door facing the south, and directly opposite it, a heavy double door opening into the icehouse, which will hold twenty tons of ice. My milk-room has shelves composed of two slabs, which will hold fifty-four

pans of milk; these are painted white, the floor is painted yellow, the walls a drab or brown, the window has a green blind, and the outside of the building is painted white; there is a broad step at the door, which completes the description I believe. If I have not made it sufficiently plain, please write me, Box 1,667, Battle Creek and I shall be very happy to communicate with you.

BATTLE CREEK.

EVANGELINE.

RESPECTING CREAMERIES.

This butter question lies close to the housewife's heart, and sometimes it is a heavy burden, too, before that article is ready for the consumer. A lady of large experience in making butter, one who has worked forty years at it, told me it had been proved by actual test, that twice the quantity of cream could be raised in an old pan that there could be from a new one. I agree with "Hi." that the cellar is no place to keep milk; those who use the Champion creamery round here think they are a great saving, as the men can strain the milk in the cans as they milk, and you can use either water or ice to cool the milk. If you can keep the temperature down to from 45 to 50 deg., in six hours your cream is ready to skim. The work is much lighter, quicker and easier; there is no lifting of cans. You can set your creamery in one room of your icehouse, and keep all of your butter tools there if you wish; or you can set it on a north piazza, or near your well under a shade. Make the wind-mill available, if you have one, and you can care for the milk of from two to twenty cows.

A creamery does not cost any more than a good two horse cultivator, and the butter is enough better to pay. I heard a gentleman say his butter brought him thirty cents a pound all this summer, while ordinary butter was selling at fourteen cents. Do not buy a creamery with square cans; if you do you will rue it, for they are so hard to keep clean, and the sides bend badly. When we get this question of the best method of butter-making reduced to its lowest terms, won't we be happy?

LANSING.

ELLENOR.

AN AMENDMENT.

I desire to make a slight amplification of my hastily written article on the Butter Question, in the Household of the 12th inst. In the third paragraph the statement is made that the cream should be taken when the milk is slightly sour. This is intended for those who use pans, and are in a chronic state of indecision as to the proper time to skim; sometimes skimming when the milk is sweet, next time not till it has soured through and through. If a creamery is used the cream rises before the milk sours, of course, and this is one of the beauties of the system. The temperature of the cellar is less a factor in the making of bitter cream than allowing the milk to stand too long because seemingly unchanged. It is the

exposure to the air, chemical changes, etc., which induce bitterness. I think this is often caused in summer by the cows feeding on weeds and bitter herbs in the pasture, and occasionally from eating them in the hay in winter. Some good butter-makers incline to extend the time for cream to rise to thirty-six hours, but the shorter period is the best, particularly in hot weather.

BEATRIX.

KNITTED RUGS.

I saw Anna's request for directions for mats for the floor, and as I have just been knitting some that are very much admired by all who see them, will send directions:

Have some wooden needles, and cast on any number of stitches that will divide by four. I put sixty on mine; then knit four, turn around and knit them back again, then knit eight and go back again, and so continue, knitting four more every time until you get them all knit; then knit back and sew on your other color and knit the same. Red and black, blue and yellow make very handsome mat; then crochet or knit on edge, and sew around. Of course the mat will be round; five points of each color will make the mat if you put sixty stitches on the needle. When you get them all knit, slip and bind the edge and seam together.

I hope we will see more fancy work in our Household. I can add my mite if desired.

VIVIAN.

ANSWERS TO CORRESPONDENTS.

A lady recently inquired what she should use to paint her pantry floor. "Everybody's Paint Book," which by the way is "handy to have in the house," gives the following directions: "To make a nice brown, take of Indian red a half pound, mix it to a cream-like consistency with brown japan, and stir well together. Next take half a pound of lampblack and mix with brown japan in the same manner. Now add the black to the red in small quantities until the shade of brown suits the eye. When the proper color is obtained, add turpentine to the mixture till it is of the right consistency to spread easily with a brush. The paint will wear better if a little No. 1 furniture varnish is added, say in the proportion of one quart of varnish to three quarts of paint. This paint will dry hard in an hour, and will be 'dead,' that is, have no lustre, and should be varnished over with carriage rubbing varnish to bring out its beauty." The above proportions can be varied to suit the dimensions of the floor to be painted. There are also prepared paints which may be purchased ready for use, saving trouble in the matter of mixing. We are inclined, however, to think the formula given will prove most desirable in point of durability.

An old housekeeper told us last week that excellent vinegar can be made in about a month's time by soaking apple cores and parings in water twenty-four hours, turning the water off into a jug, and covering the mouth with a piece of

coarse muslin to keep out insects and let in air. Let the jug stand in the sun. A bit of "mother" will hasten the process. Another lady told us she had made vinegar from sweetened water and cold tea, in much the same manner, adding the rinsings of syrup pitchers, etc., and sundry cupfuls of cold tea from time to time as occasion served. The souring is not as rapid as the other. Whether the tea improved the vinegar, or hastened its making, she declined to state.

RENOVATING DRESSES.

To those who wish to practice economy in dress, I will give my way of renewing black woolen dresses, no matter how gray and rusty they look:

Rip each seam apart, pick out all stitches; make a good suds of warm (not hot for it will shrink your goods) water and hard soap; put your pieces in and give them a good rubbing, rinse in cold water and dry. When dry sprinkle and press on the wrong side. Make up in the latest style, and you have a new dress.

Any woolen goods, that water will not hurt, and some grays that are part cotton, can be renewed in the same way.

YOUNG HOUSEKEEPER.

PARSHALLVILLE, Aug. 22nd.

[The Household Editors suggests that in renovating old dresses in the manner described, it is better to press the pieces before they get entirely dry, thus saving the trouble of sprinkling, and insuring that they will be evenly dampened.]

CHAT WITH THE MEMBERS.

I have tried, (for the first time) the directions for packing ham without cooking, and find the method superior to the old, in my judgment. I think no one will be so indiscreet as to accuse Beatrix of making butter on paper, as I know from experience that her plan faithfully followed, will make superb butter in a churn, and I am sure none of us would like her to resemble an oyster, as we get so many good ideas from her lengthy letters. I particularly wish to thank Strong Minded Girl for her last article in the Household; it was full of truth and good words for the little ones, in whom I am very much interested, as I have several of my own. I also endorse the remarks of One of the Girls on mending.

SOUTH LYON.

ANONYMOUS.

THE Household Editor has a sample of knitted mat, such as Vivian describes in this issue, which she will forward to "Anna" of Wessington, Dakota, if the latter will send her name, which has been unfortunately omitted in the record kept for reference here. We have two "Anna's," one in far off Dakots, the other in Blissfield; it might be well for one or the other to adopt a new *nom de plume*, to avoid confusion.

Mrs. L. D. W and "Amber" have sent us letters unaccompanied by their names, which explains their non-appearance. No article will be published when sent anonymously.

HOUSEHOLD HINTS.

Is there anything more exasperating than the irritation caused by mosquito bites, those foes to peaceful enjoyment of summer in the country? Yet ten drops of carbolic acid in an ounce of rose water will allay the itching if rubbed on the bites.

A LADY makes fruit pies by lining her pie-tin with the paste, and then baking till it is two-thirds done; she then removes it from the oven and puts in first the sugar, then the fruit, and adds the upper crust. She claims this prevents the under crust from being clammy or under done, and that the juice does not cook out if the sugar is in the bottom of the tin.

If the covers of the cushions in a baby's carriage have faded, they may be upholstered at home at small expense. One of the most satisfactory coverings is of sateen, the cotton sateen. Do not remove the old cover, but take the braid off, and, after tacking the sateen to its place, put a new braid over the edge, or the old one, if not worn, may be turned wrong side out. If you are careful to put the tacks in the same places that they were in before, it will look about as well as new.

SCRAPS.

A LIGHT wrap for cool evenings, or for riding, is almost indispensable to either town or country girls. The light fleecy crocheted shawls are very pretty, and easily made if one has leisure. But a more substantial and enduring, and equally stylish wrap is made by taking a length of cashmere of any desired color, to match a dress or prettily contrast with it, and without unfolding it, embroider the ends in silk, in satin stitch or Kensington embroidery, and add a silk fringe. A black one is suitable for a summer wrap for an elderly lady. A square of cashmere, of some delicate color, with crocheted border of wool exactly the same shade, worn as a shawl, makes an inexpensive shoulder covering.

THE lady who desired instruction in the manufacture of rag rugs, will probably compass her desire more speedily and economically by preparing the rags as for a carpet, and then crocheting them, mitten stitch, with a strong wooden hook, to the required size, than in any other way. A rag rug may be useful, but never ornamental, and it is a waste of time and strength to endeavor to make it fanciful. Keep it sacred to its purpose as a "wipe."

MUCH abused fashion is engineering a sensible move at present, in decreeing earrings "out of style." For a long time these ornaments have been quite small; now fashionable ladies do not wear them at all, except when in full dress; then only those with rare or costly jewels. It is a barbaric fashion at best, this cutting the flesh for the sake of hanging ornaments in the slit, and reminds one too

forcibly of the modes by which a Senegambian belle endeavors to heighten her charms. A pretty ear gains nothing by a jewel pendant from it, a homely one has attention called to its shortcomings. Especially is it unpleasant to see a young child's ears pierced, and drawn out of shape by heavy rings pulling down the tender flesh. Very much less jewelry than formerly is worn by ladies, particularly on the street. A modest brooch, a short chain to a watch worn for use, not display, a ring or two, are the most one sees on the persons of "our best society" on the Avenue. The contents of their jewel cases are reserved for receptions and parties. Style and sense just now go together in banishing showy and ostentatious jewelry.

ONE always sees more or less of human nature exhibited in traveling. It amuses me to watch my fellow sufferers on a railroad journey, and judge of their characters by the external evidence they give. Recently I witnessed a parting and a meeting of married pairs, so diverse in nature as to be quite noticeable. At one station a man and wife—you can always pick out the married folk, as sailors say, "by the cut of their jib"—got on board. The man entered the car first, carrying a large and well-filled market basket, which he was about to deposit in a vacant seat, when his wife pointed to another and sharply said: "Put it thar!" He "put it thar," she seated herself, and he marched out of the car. Not a word of good-bye was uttered, not a gesture of farewell, not a look, even, as they parted. I watched the man unhitch a spavined Rosinante, climb into a dilapidated "one horse shay," and drive off, but his wife never vouchsafed him a glance. I had noticed a young woman with her baby who sat near me, because of her patience in tending the little fellow and supplying the wants of a solemn-eyed, black-browed three-year-old boy. At the first stop within the city limits a laboring man entered the car, looking its length in eager expectancy. The little woman half rose, he made two steps of half the length of the car, and she was caught in a pair of strong arms and given a kiss that fairly shook the ventilators open, while the bald-headed baby placidly endeavored to swallow its foot. Everybody smiled, not in scorn or derision, but in genuine sympathy and pleasure at the evident delight of these two at meeting again. "'Tis love that makes the world go round." I pictured for the first pair a dull, dreary home, never brightened by tender words or loving thought of each other, where sordid cares absorbed life's beauty, living, God only knows for what end. For the other an humble home, where toil was lightened, burdens borne, work done, for love's sweet sake.

THE letter requesting information on poultry matters was handed to Dr. Jennings, with a request that he would give the applicant the benefit of his advice. At the hour of going to press it had not been returned, but will appear in the veterinary column of the FARMER.

Contributed Recipes.

PICKLES.—For every gallon of vinegar allow one teacupful of salt and one tablespoonful of powdered alum; then wash and scald the cucumbers with boiling water, letting them stand till thoroughly cold; then drain and place in the prepared vinegar, which must be the best. When you have all you want, pour off and scald the vinegar three times. They will keep a year.

COOKING BEEFSTEAK.—Of course the first desideratum is good beef, well pounded; some think that pounding spoils it, but that is a mistake. Then have the spider very hot, over live coals; rub it with the least bit of butter; put the beef alone in the spider, and cook rapidly, turning constantly; when done place on a hot platter; add pepper and salt, and a large piece of butter to each slice. Do not cover while cooking. ANONYMOUS.

SOUTH LYON.

KEEPING FRUIT.—Ellenor, of Lansing, sends directions for preserving fruits and vegetables without cooking, which she says are successful in her neighborhood:

Take sound fruit, wash and put in your can, jar, bottle or keg. Shake it down well so the can will be full; then cover with the following composition, dissolved thoroughly: Salicylic acid, 30 grains; sugar, six and a half ounces; water, one quart. For corn, beans or peas, salicylic acid, six pwtls.; salt, five ounces to one gallon of water. Soak in water before using. Anything you want to keep from working, put in a little of the acid; it is not hurtful, and will keep the fruit.


FAVORITE PUDDING.—One quart of flour, one coffeecupful chopped raisins or currants; one teacupful chopped suet; one-half teacup molasses; ditto brown sugar, one teaspoonful soda, two teacupfuls sweet milk; a little salt. Mix and steam three hours; to be eaten with a sauce made of sugar, butter, flour and hot water. The "twist" is in making the gravy without having it lumpy.

FARMERS' FRUIT CAKE.—Three cupfuls of sour dried apples, soaked over night in warm water. In the morning drain off the water; chop, not too fine, leaving the apples about as large as raisins; then simmer in two cupfuls of molasses two hours, or until quite dry, that is, until the apples have absorbed all the molasses; one and a half cups of butter, well beaten; one cup sugar; four eggs; one cup of sweet milk; one teaspoonful each of cloves, cinnamon, nutmeg, and one and a half of soda; four and a half teacupfuls of flour. Add raisins or currants if you please, but roll in flour before adding to the other ingredients.

CREAM COOKIES.—Two cups sugar, two cups thick cream, one egg, a little salt. Flavor with nutmeg or lemon. STRANGER.

PLAINWELL.

JAMES PYLE'S



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