

# MICHIGAN FARMER AND STATE JOURNAL AGRICULTURE.

DETROIT, MARCH 24, 1885.

## THE HOUSEHOLD—Supplement.

### SHUTTING OUT CARE.

We may open the door to our neighbors,  
And open the door to our friends;  
We may entertain guests at our table,  
While friendship with courtesy blends;  
We may gather our dear ones about us—  
Our helpmeet and children so fair—  
But let us forget not to banish  
From these tender meetings dull care.  
It watches at doors and at windows,  
It whistles through crannies and cracks;  
It giveth the good man the headache,  
It pinches and tortures and racks.  
It sits down unasked at the table,  
It crouches beside the down bed;  
It takes all the brightness from slumber,  
It takes all the sweetness from a bread.  
Of all things to make our lives happy,  
Of all things to make our lives fair;  
There is nothing from Home's cheerful fireside  
So sacred as shutting out care.

Mrs. M. A. Kilder.

### SANITARY WORK FOR SPRING.

We have had a long, cold, cruel winter, lingering even into what we are accustomed to consider a spring month. Warmer weather will find us with an accumulation of refuse, the *debris* of the winter, to be disposed of. With the possibility of a visitation from that "Wandering Jew" of the Old World, cholera, the coming summer, it behooves us pay an unusual amount of attention to household sanitation. Every farmer's family should constitute a domestic "board of health," actively supervising the farm buildings. It is to the farmer's interest, in every way, to pay due regard to sanitary laws, for the neglect of decent precautions will inevitably bring sickness and possibly death.

Our best sanitary scientists tell us the cellar under the house ought not to be made the storeroom for quantities of vegetables. Yet often it must be thus used, because there is no other place, though perhaps some ultra individual might insist the health of the family ought not to be secondary to the keeping of provisions. Few farm house cellars, except those of modern build, are provided with ventilating flues, and unless the owner has been on the alert, and duly impressed by the great necessity of opening doors and windows occasionally, the cellar is, long before this, a reservoir of bad air laden with exhalations from decaying vegetables, which is being imperceptibly diffused through the house above it, and helps cause the "tired" feeling of which we will presently complain. Most of us have been in houses where the "cellar smell" of rotting cabbages and

potatoes was noticeable the moment the door was opened, and everybody in the house complained of not "feeling well," though each had his or her particular brand of "bitters" as a tonic.

The most imperative work of early spring is to remove every atom of decaying vegetable matter from the cellar, give it a thorough airing, and sweeten it with lime or copperas. We must not wait for warm weather. The temperature has been kept as low as possible, in order to preserve what is stored in it; therefore when you ventilate it, choose a day when the outside air and the air of the cellar are at about the same thermometrical point, the outside air the coldest. Otherwise—if the external air is warmest—there will be a deposit of moisture on everything, and you will have a damp, mouldy cellar. A damp cellar is a prolific source of disease. Open the doors when it is coldest out of doors, and the cellar will be dry and pure; sprinkle it with lime and copperas water, and it will be sweet, but whatever you do, get out the stale vegetables, and get in the fresh air.

A bad smell in a house, or around it, is something to get rid of without delay. To do this it is usually necessary to employ disinfectants, even after the cause is removed. First find and remove the cause, then disinfect freely. Bear in mind there is a great difference between *disinfectants* and *deodorizers*; one destroys the poisonous gases which are generated by decomposition, and the germs of disease; the other simply replaces one smell by another, without in the least affecting its baleful qualities. Burnt coffee, burning paper and rags, etc., are simply deodorizers, without the slightest value as disinfectants. The best disinfectants are chloride of lime, rich in chlorine gas, copperas, and carbolic acid, with sulphur for fumigation. There will be considerable use for these this spring; some one of them ought to be freely used on every farm, about the back yard, cellar, the sink and drains, the water closet and poultry house; and when the horse and cattle stables get their "spring cleaning" (the farmer ought to clean barns and stables as well as his wife the house,) carbolic acid or copperas should be freely employed there, for now the out-buildings have, for convenience's sake, crept so near the house, greater precautions to secure pure air must be taken.

A writer on sanitary topics tells us that

the cost of our best disinfectants might be much lessened by making carbolic acid powders at home. About four ounces of the acid, by weight or measure, should be added to one pound of precipitated chalk, or fine sand, or mould, or any other harmless substance in a finely subdivided state, and thoroughly mixed in a large bowl. This powder will be suitable for all ordinary purposes, and will be far superior to many of the disinfecting powders sold at twice the cost. But after all our first care should be for prevention, by cleanliness, care about throwing out slops, or leaving animal or vegetable matter to putrify; our next disinfection or destruction if we are caught napping or there is need.

### A PROPHECY OF SPRING.

The frequent visits of the itinerant merchant who wants to "sell you very cheap" in more ways than one, the occasional "caw caw" from the woods, the delightful fragrance that comes from what will next year be P. O. Goodwood, are all reminders that spring is near. The children are already collecting bits of string and straw to hang on the trees when the warm sunshiny days come, and then from behind the nearest window they will watch the birds as they gather them for their nests. One morning last spring the little folks, and older ones too, were interested in watching the persistent efforts of a robin to detach a piece of twine from a stick which had been used as a whip and left lying under a tree. The stick was too heavy for the bird to fly with, so some one went out and cut the string, and in a few minutes it was being worked into the nest. There is one tree that stands quite close to the windows, both above and below, and great is the delight of all members of the family when some bird chooses this tree for a home. And I think if the birds knew what a bountiful supply of bread crumbs, angleworms and other delicacies would be lavished upon the fortunate nest builders, that the tree would never be left empty. What valuable lessons the children get from the nest building, the pretty blue eggs, the patience of Mamma Robin, the devotion of Papa Robin, and the untiring care of both for the helpless little birds. Thus we trust is being woven a network of pleasant memories which in after years shall prove a potent charm against the allurements of evil.

About "Money Making for Women,"

tack all around them narrow strips of white cotton cloth an inch or two wide. Dissolve a little soda in milk-warm water, and put in the curtains. Let them remain for half an hour, stirring and pressing them occasionally. Wring them very carefully—rather squeezing than wringing—whenever this process is performed. Place them in cold water for an hour, then wash them with soap and warm water. Wash again in clear water, rather warmer than the last. Rinse them in bluing water (only slightly blue, unless the curtains are very yellow). Wring carefully in clean towels. They are now ready for starching. Make the starch according to the usual process, but be sure to have it clear and good, and thin for muslin and very thin for lace. Thick starch is utterly destructive to the fine, soft appearance of the lace. Stir a few times round in the starch, while boiling, a wax or sperm candle, or put into it a small piece of white wax. If the latter is used it should be melted and poured in. When the starch is ready pour half of it into one pan and half into another. Dip the curtains in one, wring them out in towels, then dip into the second and wring again. Over the floor of an unoccupied room spread a couple of sheets, one under the other for each curtain; shake the curtain and lay it down smoothly, the edges of the cotton cloth to the edges of the sheet. Pin down the top and bottom. The other sides will then come perfectly straight without pinning. Leave the curtains to dry. When dry they should not be folded, but put up at once, or, if you wish to put them away for a while, roll them tightly in a loose, soft roll, and wrap in blue paper or cotton (the former is preferable), and lay them where no weight will press against them."

#### HOUSEHOLD HINTS.

A CORRESPONDENT of the *Prairie Farmer* insists that to ensure uniformity in butter, "make the best butter," there must be enough at each churning to fill the tub or crock it is to be packed in.

WHEN a knob comes off a door handle, you can fasten it on again by filling the cavity in the knob with sulphur, then heat the iron end of the handle which goes in the knob, just hot enough to melt the sulphur, put the knob in and let it cool. It will be firmly fixed in place.

THE blue denim, or stuff used for men's overalls, has been applied to decorative purposes in some fine houses east, its soft, peculiar blue being considered very beautiful in draperies with certain tints of walls and carpets. It would be very effective over a long gilt pole, a single length being thrown in a festoon upon it, with hanging ends. It is cheap; try it.

A NOVEL way of mending a woolen dress in which a round hole has been torn, and where only a patch could remedy matters, is as follows: The frayed portions around the tear were carefully smoothed, and a piece of the material, moistened with very thin mucilage, was placed under the hole. A heavy weight was put upon it until it was dry, when it was only possible to discover the mended place by careful observation.

A WOMAN with a gift for carpentering

tells us in the *Country Gentleman* how she made a zinc-lined washstand for her kitchen. A box the desired size and shape was made of some old boards. An old washing machine furnished the legs. She lined it with zinc with considerable trouble and much hammering, but says it is a "household convenience" which she views with pride, notwithstanding the fact that one set of legs will slant inward, in spite of her.

MANY ladies claim that the unbleached cotton wears longer and is stronger than bleached, at less cost. So they buy the unbleached and whiten it before making up. A good way to do this is to scald it and spread it out on the snow, taking it up and scalding again on wash day. The same effect is produced by scalding and hanging on the line to freeze, scalding again whenever the cloth freezes dry. Others use chloride of lime, a safe process if the cloth is rinsed in a copious supply of water afterward.

SLIGHTLY soiled white woolen articles, knitted or crocheted, may be made to look as well as new if they are carefully rubbed in flour. Cover them with flour and rub gently, as if washing, until the flour becomes dark. Shake out the article and rub in clean flour until all soil is removed. Shake well and hang in the wind until no atom of flour remains in the wool. Of course one would not care to cleanse in this way articles that are worn next to the body, but for shawls, capes and head coverings flour answers admirably.

IF you have "gumption" enough to drive a nail, you can manufacture a very pretty fancy table at very slight expense. Take the handles to three worn out brooms, sandpaper and paint them black; "ebonize" them. Fasten them together firmly, crossing them at about two-thirds the length—the only really difficult thing to do in the whole process of manufacture—nail the head of a flour barrel on for a top. Cover it with dark crimson felt, on which you have embroidered a bunch of daisies, cluster of leaves, or any pretty design. For an edge, add a pretty woolen fringe, which you can buy for from 75 cents to \$1.25 per yard. Or cut leaf points of the felt embroidering each, and put on a double row, the point of one appearing between the curve of two others. The result will be a very "cute" little table, quite an addition to every room.

#### Contributed Recipes.

PICKLED CABBAGE.—One peck chopped cabbage; sprinkle one teacupful of salt through it and let remain over night. Next morning pour off the brine, and put in a kettle with enough vinegar to cover nicely. Add two tablespoonfuls of black pepper, two of ground mustard, or whole seeds, two of ground cloves, two of allspice, and one ounce of celery seed, and one pound of brown sugar. Boil one hour. A very nice pickle is made by taking one peck of sliced green tomatoes and one pint sliced onions, and prepare as above.

CHICKEN SALAD.—Two chickens; boil tender, pick meat from the bones, and chop; two

bunches of celery to each chicken, chopped also; half pint vinegar, two eggs, one tablespoonful salad oil, one of liquid mustard, one of sugar, one of salt, one salt spoon of red pepper. Beat the eggs and vinegar together until quite thick; then beat the oil, mustard and red pepper together, and stir into it; mix thoroughly with the chicken and celery. This is sufficient for ten persons.

TO COOK PARSNIPS.—After scraping cut in pieces four inches long, and boil tender in salted water; calculate the quantity of water so it will be boiled away as the parsnips are done; then add a very generous lump of butter and some pepper, and when browned nicely add a coffee cup of thick sweet cream; let remain over the fire a few minutes and serve. An old lady, a very experienced cook, learned me to cook parsnips so, and I call them excellent.

EVANGALINE,

BATTLE CREEK.

SOFT GINGER CAKE.—Two cups molasses, one cup butter, one cup buttermilk, one egg, two teaspoonfuls of soda, the same of ginger. Mix rather stiff.

FRUIT CAKE.—One and a half cups of sugar, one cup raisins, one cup sweet milk, one teaspoonful cloves, one teaspoonful cinnamon, one teaspoonful of soda, three tablespoonfuls of shortening.

WHITE CAKE No. 1.—One cup sugar, half cup butter, half cup sweet milk, two cups of flour, two teaspoonfuls baking powder, one teaspoonful of lemon extract, whites of four eggs.

WHITE CAKE No. 2.—Two cups sugar, half cup butter, three-quarters cup sweet milk, two and a half cups flour, two and a half teaspoonfuls baking powder, one teaspoonful of lemon extract, whites of four eggs.

L. J. C.

GORLEVILLE.

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About "Money Making for Women,"

my hobby is poultry raising. Our hens get substantially the same care that Mrs. E. T. gives hers; and the coldest day this winter, when the mercury was down among the twenties, way out of sight of zero. Our 25 hens gave us 17 eggs, and they have averaged 12 per day all winter. You see I can do the bragging, but the credit I shall have to give to Mr. L. B. P., for he does the work. And right here I want to brag a little more, and say that in our nine years of housekeeping I have never had to lay down either butter or eggs, and yet have never been without them. I wonder why more men do not take pains to provide for their families in the same way. Some one has wittily said that all the Household members have model husbands, but I think there would be more model husbands, and wives too, if all were more ready to commend when it can be done honestly, and less ready to look like a "thunder cloud" when things do not exactly suit.

I have always been a sworn enemy to milkweed, remorselessly uprooting every one that I chanced to pass, but after seeing the beautiful pompons that are made from the seed pods, I feel like one who is guilty of some wicked deed. I shall make friends of milkweeds after this, especially those that grow on our neighbors' farms.

I do not know of anything of value to contribute, unless it be an easy way to iron collars, white aprons and similar small articles. Just wring them out of cold starch, put them into a bowl, turn boiling water over them, wring and iron. Be sure that the water is boiling and that no portion of the articles is left untouched by it, and they will not stick to the irons a particle. If you have any doubts as to their being stiff or smooth, just try it and you will doubt no longer. Of course like all other starched clothes they must be ironed perfectly dry.

Unless some one takes up a pen in defense of the poor parlors before long, I certainly shall, for I think they have been abused.

L. B. P.  
ARMADA.

## TRAINING OUR BOYS.

I have read the Household for several years, and in its present form I think it a little gem, and have often contemplated writing for it. But I now feel that I can refrain no longer, for "John's Wife" has given me a text. I think with all the help she would give her girls to make them independent in money matters when they marry, it would not be of much benefit to them unless we teach our boys to properly respect such help. How many times we have heard wives say, "When I married father gave me some sheep (or a cow, as the case may be), and after a time we seemed to have more than the farm would keep, and husband sold mine, and that was the last of my property." It is always the wife's property that is disposed of; it is not so good as the husband's, but he pockets the money. This will prove true nine times out of ten, I had almost said ninety-nine in a hundred. I think I know what I am saying when I

make this assertion. There is perhaps not more than one in two hundred of the ladies who read the Household who write for it, and many of them have confessed, indirectly perhaps, to a knowledge of a similar state of things, and who can tell the experience of the silent ones? Those who suffer most usually say the least.

It will not be materially changed in our day. A reform should have been commenced years ago. Children should be taught that wrong is wrong, no matter by whom it is committed. If a father does wrong he has no right to escape censure; the "nine" would not hesitate to berate their wives for any fancied shortcoming in the presence of the children or other people. We must talk of these things to our boys and explain the injustice of them; they must be taught that a man has no right to be unkind to his wife. At the same time we must "take our rights," as "John's Wife" says, as much as possible, but never argue. A woman can do many things and take many privileges by keeping her mouth shut that she could not otherwise, and be respected all the more for it by her husband. I do not want my boys to make their wives unhappy by asking why they can't do things as mother did. I would be almost tempted to choke them now if I thought they would. We must gain the boys' confidence by making companions of them, by conversing on current events, and asking their opinions; it makes them manly, and gives us the best possible opportunities for influencing their minds in the right direction. I know it may be done from my own observation, and if we can so train our children that they will avoid some of the mistakes that we have made let us do it, and make their lives better and happier.

HANOVER.

## A PRACTICAL ANSWER.

"I Wonder," wishes some practical answers to her "whys." I will give a few suggestions, which if they are not entirely satisfactory to her, may draw from others some that are. First I would put the thought of what "they say" on the top shelf of the pantry, where I would see it only in house-cleaning time.

The different elements of which every household is composed, and their varied circumstances, are such that only the one who knows all the little whys and wherefores is fitted to decide what is right or proper for them to do. The scathing criticisms of an outsider who only looks in occasionally, and at best can not see things as they really are, should be valued lightly. What is suitable and desirable for a housekeeper with no little children or hired men, and plenty of means at hand, certainly is not practicable for one who has the circumstances reversed; and she should know that such a person could not be a just critic of her affairs. Neither is the strong, stout woman who can shoulder a bag of wheat as easily as a man, (I know they are few) a correct judge of what the little weak woman, with two or three weaker children around her, should do.

There are many ways in which housework may be simplified, and thereby gain time for those great desiderata, mental recreations, social duties, and the "poetry of life," even for one who has small children, no girl and hired men. This does away with many desirable but not essential things, which under different circumstances we might adopt.

The work should be so planned as to have no "big day's work" on the list, and so arranged as to time as to have no confusion. Extra work, as washing, ironing, baking, and general chamber sweeping, should come on separate days, so as not to interfere with the regular work of the day.

Substitute plain rusks, crackers, jumbles, soft ginger cake or plain tea cake, in the place of tarts, crullers, wafer cookies and ginger snaps for the men folks and the children; saving not only time, but what is better yet, strength and sweetness of temper. Make plain puddings, boiled rice or hominy, or in their season use fresh fruits as dessert; if any is left over it is just the thing for supper for those school children who are always just as "hungry as bears."

The children's every day clothes must be made plain and serviceable, with a forethought of the wash board and ironing table, and a present thought of the tiresomeness of running a sewing machine.

Every one has "my way" for washing and ironing, but there may be great expenditure of time and muscle here that produces no better results. The chief thing to be attained is to have the clothes clean and folded so as to put away nicely in their respective drawers, or other places for them. If the former can be accomplished by one rubbing, or boiling without rubbing, all the better; and if the purpose of the latter is fulfilled by ironing on one side, instead of two, or folding without ironing, it is just as well for those that are in use every week.

Now as to those walks in the fields and woods: Shut up the house, take the children and go by all means. Find a little time to post up on elementary botany, and entomology, and here are subjects for object lessons on a grand scale, and with pupils more interested than in any school room. Here too will be found refreshing rest and the beauty and freedom of a farm life. Or go to the fields and watch the men and machines at work, and by the kindly interest manifested, "ye good man" will forget to clamor for his second piece of pie.

Then after all, the blind poet says, "They also serve, who only stand and wait." The helpless girl baby of to-day will be the willing grown up daughter of to-morrow. The farm may be rented or passed to the management of stronger and younger hands. When this time comes we do not want to find ourselves mental imbeciles or incapable of still advising our children, who have been favored with far better advantages than we had; so we must find spare minutes in which to catch up a thought of a higher tone than our routine work requires, remem-



bering those hopeful words of Longfellow's:

"We have not wings, we can not soar;  
But we have feet to scale and climb  
By slow degrees, by more and more,  
The cloudy summits of our time."

LITTLE PRAIRIE RONDE.

### DOMESTIC ECONOMIES.

The very best way to warm over cold boiled potatoes is to chop them fine, season with pepper and salt, put a lump of butter in a skillet, add the potatoes and a very little water; cover closely, and let them heat through thoroughly without stirring. Hash also is much better not stirred while being cooked.

A little sugar, not enough to taste distinctly, is a great improvement in baked beans, sweet corn and tomatoes. In any kind of fruit pies add a sprinkle of salt before putting on the upper crust.

If fruit cans are difficult to open, press the blade of a knife between the rubber ring and glass to let in a little air, then the top comes off easily.

Keep one of the paper bags groceries come in to put your hand in when toasting bread before the fire, and save scorching your fingers.

The part of Michigan I live in is very new, the orchards are in their earliest infancy. Consequently when mince pies are to be made apples and cider are not forthcoming. So the farmers' wives use venison for beef, huckleberries for apples, and home-made blackberry wine for cider, and there are the mince pies. Good? Of course they are. Too much cannot be said in praise of farm life in the summer, but oh! the winters! I am concluding my first winter on a farm. I have done an immense amount of sewing. I have read and improved my mind to an unusual extent. I have cut carpet rags, and pieced a whole bed quilt, and came to the end of my resources about the 1st of February. What do farmers' wives do in the winter?

HULDAH PERKINS.  
PIONEER, Missaukee Co.

### E. L. NYE MAKES REPLY.

Last fall A. H. J. wanted to know how much my carpet cost per yard. Counting my own time at its cash value, checks the thing off at about \$3. But, allow me to add, my rag carpet is exactly the carpet for the service required of it, and *I can afford it*. I know a few farmers' families so poor that they can't afford such an article of comfort, but I know none so rich that they don't find plenty of use for it. If A. H. J. comes to visit me, and wants to wash her baby, I will give her a nice, soft old table napkin to perform the operation with. I always keep a supply of these on hand for that very purpose, *i. e.*, "wash rags," and the bundle of old linen, old cotton and old flannel for sickness and health, is never encroached on for carpet rags in my or any other woman's well-ordered housekeeping plan.

As for the "clothes that might be mended and worn some more," when my mother's mantle fell on me, I said to the "wins and the other seventeen: "Finely

clad you cannot be; ragged or dirty you must not be, and a 'darned sight' you shall not be!" I have stuck to my text, and shall keep right on sticking; tariff or no tariff.

Nothing short of Cinderella feet, by the glazier shod, would keep an ingrain or any other sort of carpet intact throughout twenty years of active service in a *bona fide* farmer's living room. But the eternal fitness decrees that these same farmer's feet are to be the final fulcrum on which Archimedes is to lay his lever and lift the world; hence the necessity of their being modeled after the Chicago pattern, as are those of the most famous statutes, emblems of male and female physical perfection.

I know that Old School Teacher and all the mighty host of Householders who have from two to ten pairs of those same farmer's feet "fitting" about their happy homes, will bear me out in saying that when the farmer and his family rise like a unit and put their foot in it, the world and Archimedes are bound to know and admit that there's "something there!" Heaven's choicest blessings on the busy, toil stained hands and feet, the fruits of whose labor feed a hungry world! If they rejoice in neat rag carpets, they shall have them!

E. L. NYE.

METAMORA.

### PRETTY RAG RUGS.

The prettiest rag rugs I have seen are made by cutting the rags an inch and a half long and about a half an inch wide, or according to the thickness of the goods. Then with a ball of wrapping twine put twenty-seven stitches on a needle. Knit once across, then knit one stitch and put a piece across, the end from you; knit a stitch and put the other end over, drawing them through tightly; knit another stick, put the rag over, and so on through the needle; then knit back plain and go on with the rags as before. They are prettiest to have half of the pieces black; you can mix the colors together, or arrange them in rows. A prettier way still is to knit three pieces of a color three consecutive times across, which brings them in pretty spots, having every other spot black, and have about three inches of each end of the strips black or any dark color. When the stripes are made the desired length for the rug, sew them together with strong thread, and stretch and tack it wrong side up on a floor; or better still, sew the sides to a quilt frame, putting short pieces across the ends. Then brush the back over with a good flour paste, having some glue in it, and let it dry while being stretched. It gives them a good stiff foundation. They make very pretty soft rugs. Those that I have made are pronounced beautiful. The Diamond dyes, which are inexpensive, color very bright and beautiful colors.

You can keep tinware bright and new looking without scouring, after washing with water and a cloth free from grease, by rubbing with newspapers.

When you are having a cistern made or replastered, save some of the water-lime, as it is nice and convenient to scour

knives; and a small potato is the best to do it with.

A little kerosene—say a tablespoonful to two quarts of pretty hot water—is good to sprinkle house-plants with to rid them of insects. Reduced carbolic acid is good, too.

Will some of the Household sisters tell how to make nice hard soap from clear grease? Some one gave a recipe some months ago, saying that it was easier made with grease and caustic soda, and that the soda could be obtained in half-pound cans at little expense. I do not find it in small quantities, and it is rather expensive in any form.

S. A. G.

DEARBORN.

### HINTS FOR "I WONDER."

That it is desirable for a woman to spend some hours with books and papers is generally conceded. She does not wish to be left too far behind in the race, but desires to at least keep pace with her children, and to be able to discuss understandingly such matters of the outside world as may be of interest to her husband and friends; but even this sometimes seems almost impossible to the busy housewife.

"I Wonder" wishes for some practical suggestions, and I hope there may be many responses. I wish to say a few words in reply. In the first place I would not have the children neglected; but one can spend much time in waiting upon them unnecessarily, and even to their detriment; or the little ones can be taught very early in life to wait upon themselves, and be helpful to others, thus saving much time for the mother, which may be spent in reading; and then a saving can be made in the matter of children's clothing; they may be dressed plainly, and neatly, or covered with frills and furbelows.

The kitchen is a place where much time can, according to my ideas, be wasted. I know it is very nice to have that place shine, with floor, table and shelves scoured to the last degree of whiteness, and tinware rubbed to the brightness of a mirror; yet I would say oil the woodwork and be content with cleanliness; and in purchasing utensils for household use, get such as will not tarnish and which a thorough washing will keep presentable, thus spending as little time as possible with the scrub-brush.

If a man thinks he cannot get help for his wife, while he has men to lighten his burdens and add to hers, let him occasionally lend a helping hand. There are so many times when a few moments' work by a strong man will save a half hour and much weariness for the wife. If he does not see this for himself, a little judicious coaxing will usually accomplish the desired end.

I have only briefly noticed a few of the ways in which I think housewives can, if they choose, save time for the cultivation of their minds, and will for the present leave the subject for others to enlarge upon, hoping with "I Wonder" that many things practical may be brought to view.

MERTIE.

PAW PAW.



## NO SYMPATHY FOR SINNERS.

I find the following paragraph in one of our papers:

"A member of the New York legislature has brought in a bill for the consideration of that body, which provides that any person who shall send or carry bouquets or other articles of luxury to condemned murderers shall be fined not more than \$25 for the first offense, and imprisoned not more than 25 days for the second, and the sheriff or other officers who assist at such presentation shall suffer the same penalty."

The necessity for such legislation is humiliating, the more so when we consider that these murderers receive sympathy and attention, not from the degraded criminal classes, but from law-abiding citizens, mostly women, and even members of the church. What has led to this? Surely to take life is as heinous a sin to-day as it ever was. Right is still right, and wrong is wrong. Where then is the beginning of this "maudlin sentimentality that tries to exalt notorious criminals into heroes?" Some of it arises in the mistaken idea many have, that they are thereby exercising the spirit of charity. From such you will often hear: "Judge not that ye be not judged." "The begging, lying, thieving tramp is our brother." They fling at others, "All seems infected the infected spy." "God's sun shines on the just and unjust," and much more of the same meaning. Never do they repeat, "God is angry with the wicked every day." Yes, some say,

"Who made the heart, 'tis He alone,  
Decidedly can try us."

He alone can judge and condemn. From the same high authority we receive a rule whereby we may judge, "For by their fruits ye shall know them."

The so-called charitable judgment that palliates sin is not a virtue. Let the helping hand and words of cheer be given to the poor and needy, to those trying to reform, and to the innocent sufferers of wrong, but not to the wrong doers.

JANNETTE.

## THE SOAP QUESTION.

I confess I have very little sentimental sympathy to waste upon that "tired mother" who comes in to sweep the room, while her daughters paint water jugs and the like. My girls may paint or cultivate any other accomplishment for which they have any genius, but the work must be done first, then I will share the pleasure with them. And perhaps these girls were not so much to blame; it may have been unnecessary work to sweep just then. I know mothers who seem to enjoy drudging, greatly to the annoyance of their families, who would gladly see them resting in an armchair with book or fancy work.

As spring is almost here I would like to introduce a new subject to the Household—receptacles for soft soap. The other day having finished the "necessary" work, I took up the March *Century*, and was soon at the bottom of one of the extinct craters of the moon, and quite oblivious to mundane things in general, when—"Mamma, mamma, the bottom is

out of the soap barrel, and the soap is all on the cellar floor!" Now to be called from the moon to the cellar, dipper in hand to dip slippery soap, is just too exasperating, and this is not the first time either.

I was reading lately of a soap "vat" constructed of brick in two compartments, one for the made soap, the other for strong lye, into which the grease might be thrown. If practicable this would be very nice, but the directions were "plaster inside with water lime." Now that might be all right, but it seems to me that lye strong enough to make soap, against water lime, would be a good deal like the lion and lamb lying down together.

Prof. Kedzie has so kindly noticed the Household, perhaps he would be kind enough to tell us what effect the one would have upon the other. I confess I am ignorant whether water lime is an alkali at all or not.

Mrs. W. J. G.

HOWELL.

## HOUSEHOLD HINTS.

HOME MADE lard "squeezers" are handy and easily made. Two pieces of thick pine board the size of your hand at one end and whittled away at the other to form handles, are joined with a strap of leather. They may be made about twenty inches in length. The scraps, after the lard has been pressed from them by these "squeezers," are a choice dainty for the hens.

THOSE who make winter butter and practice scalding the milk, may be interested in the following, clipped from *Agriculture*: "The skin or scum which rises on the milk when it is scalded is not cream, but caseine or cheesy substance. This scum should be taken off before the milk is set away for the cream to rise or else the cream will rise up under it and the scum will become incorporated in the cream, and so pass into the butter, where it will make white specks and injure its flavor."

A LADY writes to the *Rural New Yorker* that she gave her lace curtains a very fashionable creamy tint, by rinsing them, after washing, in water in which a little yellow ochre powder, just mixed with a little water and strained through a muslin bag, had been stirred. Add the dye till the desired shade is obtained. Do not wring, but press the water out with the hands.

DEAR LADIES.—If you will not comply with our rule to furnish your names as well as *nom-de-phumes*, you may as well spare yourselves the trouble of writing. Anonymous communications are quietly dropped into the yawning basket on the Editor's right hand. Be business-like; and not foolishly attempt to evade an established rule. It is a breach of etiquette to ask a contributor's name of an editor; it is a breach of confidence to give names. Some of our writers are not all jealous to conceal their identity, others desire to remain incognito, and the wish of the latter class is always respected.

THE Household Editor is very willing to furnish to our readers any information in her power, but desires that when questions are asked of a personal nature, which are most properly answered in a private note, stamps—or better yet, a stamped and addressed envelope—be enclosed for reply.

"ROSE MARY" wishes a recipe for good sponge cake, also for home-made crackers. Will some of our readers respond? If Rose Mary will notify the Household Editor what issue of the Household for 1884 is missing, we will if possible, supply the missing number.

MR. AND MRS. T. LANGLEY, of Greenfield, the latter better known to our readers as A. L. L., left for New Orleans last week. We hope to be favored with some "impressions du voyage" on their return.

## Contributed Recipes.

CHARLOTTE RUSSE.—Make a boiled custard with one quart milk, six eggs, one coffee cup sugar, and a bit of salt; flavor with vanilla; then add one box of gelatine, dissolved in one pint of hot water. When cool and thick beat into it one pint of cream. If you desire to serve it in small dishes or glasses, put it in them at this time; or it may be poured into a large mould lined with pieces of sponge cake, and kept in a cool place until wanted. For Mrs. J. W. P.

MERTIE.

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