

MICHIGAN FARMER

AND STATE JOURNAL OF AGRICULTURE.

DETROIT, JUNE 16, 1885.

THE HOUSEHOLD--Supplement.

A LOVE SONG TO A WIFE.

We have been lovers for forty years;
O, dear cheeks, faded and worn with tears,
What an eloquent story of love ye tell!
Your roses are dead, yet I love ye well!

O, pale brow, shrouded in soft, silvery hair;
Crowned with life's sorrow and lined with care,
Let me read by the light of the stars above
Those dear, dear records of faithful love.

Ah, fond, fond eyes of my own true wife!
Ye have shone so clear through my checkered life!
Ye have shed such joy on its thorny way
That I cannot think ye are dim to-day.

Worn little hands that have toiled so long,
Patient and loving and brave and strong;
Ye will never tire, ye will never rest,
Until you are crossed on my darling's breast.

O, warm heart, throbbing so close to mine!
Time only strengthens such love as thine,
And proves that the holiest love doth last
When summer and beauty and youth are past.

—Quiver.

A FARMERS' MEETING.

On the 2nd inst the Household Editor left Detroit for a trip to Paw Paw, to visit the home of Mr. A. C. Glidden, the "A. C. G." whose correspondence is well known to readers of the FARMER, and to attend the anniversary meeting of the Antwerp and Paw Paw Farmers' Association. Mr. Glidden resides two miles from Paw Paw, in the midst of a beautiful section of farming country, dotted with the homes of prosperous farmers. The fields are level, stretching away like green prairies till belted by woodland or broken by orchards, with only one elevation of any extent, Prospect Hill, which overlooks Paw Paw, and on whose sloping side lies the village cemetery. Paw Paw itself is one of the prettiest of country towns. Its streets are lined with maples, which in some places overarch the roadway, and the lawns are trim and well kept. The Union school house is a charming contrast to the usual bleak, two story building set in a barren desert of yard, with a few stunted trees persistently clinging to life; it is shaded with the abundant maple, and its walks bordered with evergreen hedges which are kept trimmed, and are solid walls over three feet high. The triangle in front is set to evergreen and ornamental deciduous trees, donated by Mr. Glidden on condition the village authorities would care for them, which has been faithfully done. This little park will, in a few years, be a decided ornament to the place. The "village cow" is not allowed at large, and many of the residents have

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On Wednesday we enjoyed a visit with Mr. and Mrs. B. J. Buell, of Little Prairie Ronde, Cass Co., and Mr. and Mrs. Edison Woodman, of Paw Paw, and in the evening drove through the twilight to the home of Mr. and Mrs. J. C. Gould, about two miles from Mr. Glidden's. Mr. Gould is a fruit-grower, and we passed a flourishing vineyard, but were informed a large part of his peach orchard had succumbed to the severity of the past winter, as had also his apiary of fifty colonies. Mr. Glidden, too, mourns the loss of his entire peach orchard, not a single tree escaping, and only a few tufts of leaves at the extremities of the topmost branches showing a spark of life yet left.

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not say the kind word that might have saved that one a broken life. A child comes to us with his troubles; we wait, and a chance is lost for building a noble character. We wait for tidings from absent ones; we wait for their return, watching for the first glimpse of their familiar forms. We wait for a time to read, and lose an opportunity to gain something useful when we could have picked up a book or paper for a moment, thus overlooking small things, which combined formed important events in our lives. We wait for success in our undertakings; we wait, while the wheel of time, slowly and surely turning, brings us the good we have striven for; or crushes out the hopes long and fondly cherished. The aged are waiting for that sweet rest in the beyond; the middle aged are waiting for the realization of their hopes, while the young are waiting for the good time time coming; all are waiting.

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When the shadows, weary shadows,
From the world shall roll away.

The theme seemed to rouse a vein of thought in each heart, and some good things were said in the discussion which followed. Mr. Glidden thought there was often something to be gained by waiting, and that we should not be too hasty in grasping at possibilities which may delude us. Mr. Randolph thought we were in danger of waiting too long, deliberating our course, while the opportunity slipped past us. Mr. J. J. Woodman thought we should never wait when we felt the impulse to a noble deed, but carry out our thought at once; that we should not be "waiting," but all our lives be spent in doing. Mrs. D. Woodman besought her hearers not to wait when kind thoughts entered their hearts, but speak kind words and perform neighborly offices without delay; and spoke of an aged friend who was "only waiting," her life work done, and strength ebbing with disease, for the angel to carry her "over the river." Mrs. J. C. Gould then read a poem by Adelaide Proctor entitled "Strive, Wait, and Pray," which was extremely *apropos* to the matter of the essay which had preceded it, and the exercises were closed by the selection of the next place of meeting.

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thing very desirable is a hat rack for the front hall or for the kitchen, which may be made on a rainy day, instead of "going to town." Make it in the form of a harrow, about three feet square, of wooden bars crossing each other at right angles. Then put in wooden pins at the crossings, on which to hang hats and scarfs. A piece of mirror may be fastened in the centre. Fasten firmly to the wall. It looks best when the bars are crossed so as to make the spaces diamond shaped.

A MASSACHUSETTS man who has a choice herd of Guernseys, sells the butter product in the Boston market at 70 cents per lb. He buys the milk of grade cows from adjacent farmers, makes it into butter by the same process, and retails it at 45 cents in the same market. It is said almost every parcel of "gilt edged" butter sold in Boston is from the dairy of some wealthy owner who makes the work a recreation, and with whose methods the average farmer cannot hope to compete. Yet, nevertheless, the cry comes from town for better butter, and from farmers for better prices. Is no adjustment possible?

DR. R. C. KEDZIE advocates the preparation of sugar syrup for table use at home; by using just the relative proportions of sugar and water to form a saturated solution at the ordinary temperature. This is easily done by dissolving six pounds of sugar in one quart of water. He says a syrup prepared in this way from pure sugar and clean water, is obviously the purest syrup that can be made, and contains nothing unwholesome or injurious. It is the syrup used in his family for many years. The taste at first is somewhat insipid, and lacks the rank taste of molasses and of syrups made from unrefined sugar, but after a time the palate becomes accustomed to this pure sweet and prefers it to all others. By the aid of heat, a much larger quantity may be dissolved in the same water, but when the solution cools the sugar will crystallize out after a time, and form a crust on the sides of the vessel.

MAYMIE, of Saline, must remember our "cast-iron rule" not to publish anonymous communications.

A. H. J. recently complained she could not make the chocolate melt, so that she could coat her "creams" with it. Shave it up quite fine, as you would maple sugar to be melted. Set the bowl in the top of the teakettle, not letting the water touch the bowl. Guess 't will melt then; have to, you know.

THE Household Editor desires to call attention to the inquiry of our Maryland correspondent, Katie, respecting the canning of vegetables. Usually the supply of vegetables for winter use is limited to canned tomatoes and dried sweet corn. If peas, beans and corn can be put up at home, in a satisfactory manner, we all want to know it, and our housekeepers who have experimented in this line will confer a favor upon Household readers, if they will give their experience. Even

if they have failed, the detail of the method tried may bring out new ideas and perhaps point out the way to success.

CONSTANT readers of the MICHIGAN FARMER will remember that last summer a new process of canning fruit was mentioned in the Household, and that several ladies tried it and reported success. The new method is called the "cotton batting process," and is simply to cook the fruit as usual for canning in glass cans, put it, while hot, into bowls, cups, or any open dish, lay a piece of white paper cut to fit upon it, and then cover the dish with a couple of layers of ordinary cotton batting securely tied on. A paper may be tied over the batting to keep off the dust, etc. We would be glad to have our readers try this plan, which has been widely published. Will Pansy, Prudence, Mrs. J. Bale, Mertie and L. B. P. please consider themselves a committee appointed by the Household Editor to test this plan of canning during the coming fruit season, and report to the Household next January, perhaps?

Useful Recipes.

COOKING MEATS.

We append some methods of cooking meats, which have been tested by good housekeepers and found economical and palatable. Beef is almost always baked, mutton, boiled and chickens fried, by inexperienced or careless housekeepers who are ignorant of better methods. The following may be "new departures," but are worth trying:

BEEF A LA MODE.—Six or eight pounds of beef from the round, cut thick. Take out bone, rub the meat well with the following spices mixed together: One teaspoonful each of pepper and ground cloves; one-fourth cup of brown sugar, three teaspoonfuls salt; rub thoroughly into beef, which must stand over night. Next morning make a stuffing of one pint of bread crumbs, one small onion chopped fine, a spoonful of sweet marjoram or thyme, one-half teaspoonful each of pepper and ground cloves and salt; add a large cup hot water in which has been melted a heaping tablespoonful of butter and stir into crumbs. Beat one egg light and mix with it, press this into the hole in the beef; if there is more than needed, make gashes in meat and stuff with the remainder. Now bring into shape with a strip of cotton cloth, sewing it firmly. Put beef into the pot and half cover it with cold water; put in one onion stuck with cloves, a large teaspoonful of salt, and one-half teaspoonful of pepper, and stew very slowly, turning while cooking; cook as much as five or six hours or till the meat is tender. The water in the pot should have been reduced to about a pint. Skim off every particle of fat; thicken with heaping tablespoonful of flour smothered with water; stir in a tablespoonful of catsup and pour over the meat when served. The thick part of a leg of veal may be treated in the same manner. What is left makes good hashes or croquettes.

MOCK DUCK.—Get about 3½ pounds of a good rump steak, cut pretty thick so as to be juicy. Make a stuffing as for duck, that is, mix with bread crumbs a very little finely chopped onion, butter, pepper, summer savory and salt, and the yolk of an egg, and milk enough to moisten the whole. Spread the dressing over the steak, except the ends, roll up, tuck in the ends, and fasten with a needle and thread. Thus prepared, it is laid in a deep, small pan, with a close fitting cover, a

little stock is then poured upon it, and it is simmered slowly about two hours, after which remove it, put it in oven and bake an hour, basting frequently to keep it moist.

VEAL CUTLETS.—Veal is a meat particularly suited for warm weather, but it needs to be highly seasoned. Cutlets taken from the leg, and cut in a thick slice, can be made into a delicious relish. Wipe the meat with a dry cloth, and cut out the bones and skin, and divide into pieces four inches square. Beat them almost into shreds with a meat pounder. Fry several slices of pork until crisped. Dip the cutlets, after scattering a little salt and pepper over them, into cracker or bread crumbs. Place them in the hot fat and fry a nice brown. Then add a tablespoonful of flour, stirred thin with cold water, and half a chopped onion, or a cupful of canned tomato, and a cupful of boiling hot water. Mix all together, and simmer slowly on the back of the stove for three-quarters of an hour, stirring it occasionally, so it shall not become scorched. Have a hot platter ready, and place the cutlets upon it, and strain the gravy over them, and garnish the platter with thin slices of lemon and sprigs of parsley.

BACON AND EGGS.—Cut some bacon into small, thin squares, put them into a saucepan and set over a gentle fire that they may lose some of the fat. Place the dice on a warm dish and put a ladle of melted bacon fat into the saucepan. Set it on the stove and put in a dozen of the squares of bacon. Tilt the saucepan to one side and break an egg in it; manage this very carefully and the egg will soon be cooked. It should be very round and the little pieces of bacon will stick to it. Keep the egg on a hot plate while you cook as many more as are required. This is a nice breakfast dish.

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fame thereof having spread into adjacent townships, the "leaven" is working, and several other organizations are on the point of materializing. "So shines a good deed in a naughty world." Its influence is felt in more ways than one. Mr. E. B. Welch humorously asserted its power in making the farmers composing it "slick up," both personally and agriculturally. Mr. Jason Woodman frankly avowed the influence of the teachings of the club in determining his choice of a vocation, joined to the ideas of the possibilities of farming gained at the Agricultural College. A man is apt to study his methods and be prepared to defend them when he knows a jury of his fellow farmers are interested as well as himself, and prepared to criticize; he reads to fortify his position and formulates his reading into thoughts, and thoughts into words, all of which raises the standard of farming and farm life in the community. Sociability and friendliness among the members are also promoted; its members know less of the comparative isolation of country life, because though they meet but four times yearly, acquaintances soon ripen into friendship, with all its exchange of thought and kindly deeds. Through the discussions, in which opinions are freely expressed, combated or criticised, the members learn to express themselves with fluency, "learn to think standing," and since farmers are coming to the front in legislation and other public interests, it is highly important that they have not only sound ideas, but the power of expressing them. On the whole, it would be well for Michigan and Michigan's farmers if every township had its farmers' club, were all as harmonious, as well supported and as beneficial as this of which we have written.

CHRISTIAN SCIENCE.

As I sent the circular on Christian Science to our editor, I feel in duty bound to defend the subject. I think she has made some mis-statements through ignorance of the subject.

She, with a good many others, seems to think it claims too much; but if there is anything in it, there is everything, for it claims to do no more than Christ did, and I have always been taught that he was sent to earth as an example for us to follow, and to show us what we were capable of being and doing. I never heard of his advocating the use of medicines or hygiene, and his principal work was healing the sick. One of his many commands to his disciples was, "Heal the sick, cleanse the lepers, raise the dead, cast out devils; freely ye have received, freely give." Did he claim them to be any more than human?

The scientists believe God to be the principle of life, and through that principle they heal the sick, and *not by will power*. God claims to be Life, Truth and Love; are those qualities of the mind or body?

It is true, few would care to take arsenic expecting good results; for where

the spirit is willing the flesh is often weak. Still I think it possible, for Christ says "Not that which goeth into the mouth defileth a man; but that which cometh out of the mouth (or heart) this defileth a man." Christ controlled the winds and waves and as he said we could do his works, why is it "impious" to believe his words? I think if people would leave the weather to the Almighty, instead of grumbling about what we do have, trying to predict what we are going to have and giving reasons for what we have had; we would have full as good a quality as we do now. There is no virtue in sitting behind a patient, for a true scientist don't care where he sits. I don't see why so many should think they ought to work without pay, for they have to pay for their education, be clothed and fed the same as a doctor, who exacts fees even after the patient is dead. Mrs. Eddy instructs her students not to turn a worthy patient away for want of money.

If scientists claimed to cure at a distance by will power, it might be extravagant. The power of God extends through all space, and by the use of that power they heal at distances.

I don't think the hospital in St. Louis was governed by scientists, for they claim children need a good deal of care to be educated in the right direction.

If the physician of Boston had attended to his business, he ought to have cured every case of Bright's disease—according to his belief. It is true that if a person can think they are well they are; but they have got to understand the science in order to know why they are well, before they can think so. I would employ a reliable scientist in a case of pneumonia, sooner than a doctor; for where persons have it severely they seem to die in spite of the doctors.

About all the patients a scientist gets are those pronounced incurable by the doctors; for few care to try them unless they think they are liable to die any way. People are always very much afraid of simple remedies.

PANSY.

SCHOOLCRAFT.

CANNING VEGETABLES.

Mrs. N. H. Bangs, of Paw Paw, who entertained the Farmers' Association of Antwerp and Paw Paw at her house recently, set before her guests some very excellent canned corn, put up at home. As there have been so many requests for methods of canning vegetables, I took occasion to enquire of Mrs. Bangs concerning the process employed, which she kindly gave. She cut the corn from the cob, and packed it tightly in the cans, pressing it in until the milk was squeezed out so as to fill all the air spaces and rise on top of the corn. She then screwed on the covers and put the cans into a wash boiler of cold water, which was gradually heated to the boiling point and the corn boiled for three hours; no salt is used. She then allowed the water to cool until she could handle the cans, when they were removed and the tops tightened

wherever it was possible. In cooking for the table, no water was used, sweet milk being preferable. A quart can will hold a large quantity of corn, more than one would expect. This method is identical with that recommended by Mr. Hayes, of Grand Rapids, reported in the Household last year. Not all ladies who had tried it were successful, however. Another lady said a friend had successfully canned corn by cutting from the cob, cooking as for the table, then canning and cooking as above, and another had succeeded with string beans by cooking and canning as fruit is put up.

Mrs. A. C. Glidden reported a "point" in the manufacture of soft soap, which may be new to some of our readers. She has a small quantity of the strongest lye made put into the kettle with the grease, at first, thinning it as necessary with the weaker lye which is "run off" the leach last. The strong lye "eats up" the grease so that the soap is smooth, and by reducing with the weak lye, instead of trying to boil the latter into soap, fuel and time are saved, and often a failure avoided.

BEATRIX.

SOME PROMINENT CHARACTERISTICS OF NEW ENGLAND LIFE.

SELF DENIAL.

This was early taught in the New England household, both by precept and example. Thus two ideas were present in the mind; first the practice of self denial for personal benefit, and second the same practice for the good of others. Children were taught in tender years that all is not gold that appears such, and that many of the wants of life are fancied ones, and might be dispensed with and nothing lost. Plainness of dress, paucity of jewels or finery, scarcity of silver and gold watches, an entire absence of diamond finger rings, pocket pistols, and skating rinks; they got along some way without these and lived long and died happy. In their eating and drinking the same principle was noticeable. Things which merely tickled the palate and injured the stomach were dispensed with, and such sumptuous dishes as pork and beans, mush and milk, and bean porridge, hot and cold, were indulged in to the evident benefit of the system.

But didn't they have whisky and biters then, and drink and treat others, even to the minister? True, many families did, and it was productive of some drunkenness, but it was disconnected from the social or treating feature. They didn't go to the corner grocery and drink, and treat, and then stand around for some one else to do the same. Then population was sparse, now it is dense, making drunkenness the more noticeable. But this principle of self denial was so strong that when temptation presented itself through the avenue of taste, it cost but little to say "no." Then the household was early taught to save for the good of others. Thus institutions of learning, of philanthropy, of science and of charity, have increased. Missionaries have been supported in our own land and in heathen

countries by means of money saved through the practice of self denial.

Now to close this rambling sketch (for I must chop it off somewhere), let me say—put into your character these three—not “faith, hope and charity” alone, but love of home and its teachings, industry, and self denial, and they will be like the shield with which Christian warded off the fiery darts of the old Apollyon. “This do and thou shalt live.” J. E. DAY.

ARMADA.

PREPARING WOOL FOR COMFORTS.

Seeing no reply to Wool's question, and thinking I might be welcomed at least to give her the particulars for her bedding, which will be so light and warm the coming winter, I pause at the open portal of your sanctum and rap for admittance. The wool must be thoroughly cleansed and dried; then some leisure day prepare for a long, rather tiresome job. Wool cards are the proper instrument for the work, but wire curry combs, such as are used for cattle, will answer if none other can be procured. Lay a small piece of wool upon one card spread out the whole width, take the card in the left hand, handle up, with face of card toward the carder, with the other comb it fine, when done thus with a back stroke rub the faces together and recomb until it is fine and even, then remove the flat bat and lay down for use. Continue until enough is prepared for a comforter, then just lap them together, and if one layer is not enough add another. These make very warm comforters, and are much preferable to cotton for they are so light.

Can any one inform me where a book of directions can be obtained for doing repousse or hammered brass work?

Palm leaf fans can be very prettily decorated by painting them some favorite tint and painting a spray of blossoms—morning glories, wild roses, nasturtiums, etc., and a bow of harmonizing ribbon fastened at the base of the handle.

Fearing my own works will by their length condemn me to the waste basket, I hastily take my leave.

PLAINWELL.

MOLLY MAY.

BEDDING PLANTS, AND TRANS-PLANTING.

Now that our short term of warm weather seems to be fully inaugurated and planting may be safely done, we bring forward geraniums, coleus, fuchsias and other similar plants to bloom and grace the most favored spot in the border. It is of importance to look well to the quality of the soil in which they are to be set. Few of us have soil just right without adding leaf mold or sand, or both; for it should be rich and yet porous, that it may not become heavy and sodden in wet weather and baked and hard in dry. A bed of geraniums of different colors and fanciful foliage, planted with bright specimens of coleus, is a beautiful sight and requires about as little care as any part of the garden.

In transplanting verbenas, pansies, asters and other varieties of this class of plants from the seed bed, care should be taken not to disturb or injure the roots, and the soil should be well pressed about them after being planted and covered. If plants stand too close part should be removed. Transplanting when well done is no detriment to these and many other varieties, but rather a benefit, as it serves to render them strong and “stocky.” I have never failed in securing a premium on Coxcomb, and my best specimens I transplant several times. There are some seedlings that cannot bear removal, as the annual varieties of poppies, lupins and a few others, while often we can get no seed from double portulacca until after transplanting. The work of transplanting must be well and carefully done, and when necessary. Shading should never be neglected.

I do not send out water lily roots; there are plenty in our small lakes. The roots are heavy to send, and I have thought there was no place in Michigan where one would have to go five miles to get them. I can send at my old rates of six for 50 cents, small mailing plants of the following: Coleus; Perilla; Achyrantes, red and white; Alternanthera; Golden Feather, and *oxalis tropaeoloid*. The above are excellent foliage plants for bedding. Also Geraniums, single and double flowered; Abutilon, *Thompsonii* and *Boule de Neige*; Fuchsias, Lobelias; Othonna, sea onion, and heliotrope. I have none but good varieties of plants; one geranium, Mad. Scleroi, is entirely new and unique, the foliage a pale green bordered and blotched with white, a good bedder and good for the house. I will make it one of each order of six plants if desired. M. A. FULLER.

FENTON. Box 297.

SCRAPS.

I THINK it is high time to protest against this continued preaching to women about making home pleasant, as if the responsibility devolved solely and entirely upon the wife. While we must all acknowledge that home should be “the dearest spot on earth” to every member of the family, and that it is largely incumbent upon the wife to see that it is so, I deprecate the idea that the husband has no duty, in that respect. Pray, does a husband and father have no influence in his own house? Has he nothing to say, no voice in the grand, harmonious chord of home? Does happiness prevail, or discord and dissension reign and he a passive, irresponsible agent? I fancy there are few who have tried this home making who do not recognize the fact that, with the most earnest intent and purpose, their unaided efforts are unavailing to create the ideal home. If the husband saves up the ill-temper it is not “policy” to vent on hired men or associates, and comes home frowning “like imperial Jove about whose brow play thunderbolts,” the meet-him-at-the-gate-with-a-smile act becomes a solo rather difficult

of execution, and not likely to run many consecutive nights. We are told the wife should smooth the domestic wrinkles, put aside her cares, forget the day's annoyances, and with pleasant face and tidy person and house await the return of the husband. So she ought; that that is *her* duty. But has she not a right to expect of her husband some exertion of the same nature? Ought he to bear into the home his burden of business cares or disappointments, which make him morose and preoccupied, perhaps downright ugly? No indeed; there are two factors in this multiple of home, and perfect domestic happiness requires co-operation as well as individual effort. It is as much a man's duty to be pleasant and agreeable at home as it is a woman's. He may have had much to bear in the way of petty annoyances during the day; it is ten chances to one his wife has not met quite as much vexation and provocation. Two pleasant faces, two cheerful voices, two loving hearts, make the happy home.

AND this brings thought of another subject in which wives are interested. The advice to make themselves fair in their husband's eyes is so oft re-iterated that it is “like the thrice told tale vexing the dull ear;” and most wives are willing to “fix up,” even if only in a clean print, and wear the pretty aprons and the bright ribbons when the work is done. But why are so many men, especially farmers, so negligent of their personal appearance? and why does no one ever preach to them on the subject of fixing up to please the wife? He must, of course, and like her, dress to suit his work, why not, like her, when that work is done, spend a few moments in making himself presentable for the evening? It is said to be a shock to a man to see the woman he adores in crimping pins and untidy dress; what sensation does a woman experience when the idol of her thought appears before her with a stubble of a week's growth on his face and clothing seemingly adjusted with a pitchfork? There is much dirty work to be done on a farm, we all know, but when it is done the man who respects himself loses no time in suiting his clothing to his release. “There is a moral dignity in a clean shirt,” says the elder Beecher. Many a man who would not be seen on the streets of the neighboring village with his wife if she wore her wash dress and sun-bonnet, will yet expect her to go to town with him just as he came from the plow-field. Ten minutes spent in making himself decent would make the ride enjoyable to both. In every woman's heart there lives a wholesome regard for appearances. It is often a cross to a woman that her husband will not concede the little decencies which society demands. There is nothing independent nor manly in untidiness. Children too, are as proud of a “nice papa” as of a pretty mother, and if you expect the young people to take the burden of the farm from your shoulders, teach them by your example that farming does not re-

quire a man to make an animated scarecrow of himself.

I AM pleased with the ideas of Col. T. W. Higginson on the subject of woman's position as a bread-earner. He says the balance of disadvantage is and probably always will be against women as earners, especially in the matter of physical strength, persistence of purpose, dress, and habits of society. This makes it particularly necessary that every removable obstacle in her way should be got rid of. The obstacle which he places first is pride, not womanly pride, but social pride. Employers often give as a reason for employing men rather than women, that the men are willing to turn their hands to anything, and have less of inconvenient pride. A young man, says the Colonel, when he has his living to make, puts his pride in his pocket; a young woman does not, and this makes a great difference. The young man can be called on for anything; he considers he sells his time, and does not trouble himself to consider whether the service is menial or not; he is not sensitive as to which door he comes in by, nor suspicious as to the manner in which the servants treat him. When a woman has thorough good sense the same is true of her, and then she is quite as useful as a man. The bread winner must learn this lesson: Accepting a certain position, accept the consequences. Women as bread earners must learn the lesson too; and if they seek to compete for employment they must place their pride as well as their time at the service of their employer—that is, their social pride, while not suffering their womanly self respect to be in the slightest degree infringed. We sometimes see this self respect sacrificed and women tempted into sin only to spare the social pride which shrinks, for instance, from domestic service. Women, concludes this reasoner, can never compete with man in the labor market, except by putting social pride, as he does, into temporary retirement. B.

HOUSEHOLD HINTS.

OLD cane-seated chairs can be cleaned in the following manner: With a sponge and hot water saturate the cane well, using soap is necessary; then put in open air, or in good current of air, and as it dries it will tighten and become as firm as when new.

A CORRESPONDENT of the *Gardener's Monthly* says the fruit of the Japan Quince makes a finer jelly and as pleasant a marmalade as the Orange Quince. The jelly is strongly acid, and of a delicate color and transparency. The marmalade is fine grained and of a lighter color than that from the common quince. The jelly is made as from other fruits.

AN exchange recommends the use of glycerine for removing coffee or milk stains. The silk, woolen, or other fabric is painted over with glycerine, then washed with a clean linen rag dipped in lukewarm rain water, until clean. It is

afterwards pressed on the wrong side with a moderately warm iron as long as it seems damp. The most delicate colors are unaffected by this treatment.

THERE are three distinct kinds of soup; thick soup, purees and clear soup. Thick soup is made from stock, browned, and thickened by the addition of various thickening ingredients. Purees are made by rubbing all the ingredients through a fine sieve, thus reducing them to a pulp, and then adding them to the stock. Clear soup is simply stock, with the addition of any, or every kind of vegetable, farinaceous foods, &c., and it takes its name from the principal ingredient with which it is flavored.

AUNT ADDIE says we can dispense with the tedious beating of eggs to a froth, which has been considered necessary to the proper icing of cake, by simply stirring the sugar and white of egg together. She gives a new formula for icing, which we would like some of the cake-makers to try and report upon: "Take two tablespoonfuls of rich sweet milk and stir into it all the sugar it will take; spread over the cake and set away. This icing will not crumble nor crack." Another recipe is as follows: "Take ten teaspoonfuls of sugar, the white of one egg, and one teaspoonful of cold water; stir all together."

A CORRESPONDENT of the *Rural New Yorker* speaks of a home-made convenience for those about to undertake a long journey, which is very useful as a receptacle for wraps, gossamers, slippers, etc., and is made of grey waterproof cloth. Of course other material could be used, as we have seen very nice ones made of canvas, and also of heavy ecru linen; prettily embroidered they are quite ornamental as well as useful. To make of the waterproof goods, buy a yard and one-half of the material, which, being double fold, will make two. "Cut through the fold, and turn up one end so that two-thirds of the length forms the envelope, or pocket, and the remaining third serves as a 'lap-over;' sew up the sides of the pocket, and hem the sides and end of the flap. Stow into it your articles folded as flat as possible, and secure with a shawl strap. It will hold much or little, is durable, extremely light, protects its contents from ordinary damage, is cheap, and when not in use can be made to do duty in more ways than one, besides taking up no room for storage."

CANNING CORN SUCCESSFULLY.—Cut the corn from the cob and pack in glass cans until no more can be put in. Put the cover on loosely, and set as many cans as will stand straight in the boiler, and let boil three hours from the time the water begins to boil. If two quart cans are used, boil four hours; then take out and screw the cover down tight. Hay or straw should be put in the bottom of the boiler to keep the cans from breaking. It is a good deal of trouble, but you will be repaid next winter in eating the nice fresh corn.

LENAWEE JUNCTION.

HALLIE.

WE will give a full reply to our Fowler-ville correspondent's inquiries in our next issue.

ONE of our city housekeepers says the very nicest way of preparing strawberries to can is to cook them in the sun. The delicate flavor is retained to a greater extent than in any other way. Sprinkle the sugar among the berries and expose to the hot sun till sufficiently cooked, protecting them from insects and flies by covering with mosquito netting.

ONE of our correspondents answers a part of Wool's inquiry about the method of preparing wool for comfortables as follows: "'Down East' we used scalding hot chamber ley and soft water, equal parts poured over, and it will only require rinsing with warm soft water and will be white as snow and not stiff, as when alkali (which is sal-soda, usually) is used."

Useful Recipes.

STRAWBERRY JAM.—Prepare as for preserves. Cook more slowly, and stir frequently. It should cook till a little taken into a dish will thicken somewhat as it cools.

CANNED STRAWBERRIES.—Make a sugar syrup of four pounds of sugar and two quarts of water. Prepare eight pounds of berries, and after the syrup has boiled and been skimmed, put in the fruit and allow it to boil up; then fill the cans.

STRAWBERRY PRESERVES.—Weigh equal measures of fruit and sugar. Sprinkle the sugar among the berries and let stand over night. In the morning drain off the juice, boil and skim it, put in the berries and cook till the syrup is thick. Best kept in cans.

CANNED STRAWBERRIES. No. 2.—Put layers of strawberries and sugar, in the proportion of one pound of fruit to a half pound of sugar, in a porcelain kettle, let come to the boiling point, and fill and seal the cans. No water is used, the juice of the berries furnishing enough liquid to fill the cans.

STRAWBERRY JELLY.—Heat the fruit in a preserving kettle, mashing the berries to avoid adding water. When soft strain through a jelly bag. To each pint of juice allow one pound of sugar. Boil the juice ten minutes; then add the sugar, which should be set in the oven till heated. Boil ten minutes, when it should be ready to jelly. The berries must not be over ripe for this jelly.

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