

# MICHIGAN FARMER

AND STATE JOURNAL OF AGRICULTURE.

DETROIT, JUNE 23, 1885.

## THE HOUSEHOLD---Supplement.

### THE BEST WIFE.

If man could live a thousand years,  
When half his life had passed  
He might by strict economy,  
A fortune have amassed.

Then having gained some common sense,  
And knowledge, too, of life,  
He could select the woman who  
Would make him a true wife.

But as it is, man hasn't time  
To even pay his debt,  
And weds to be acquainted with  
The woman whom he gets.

### WHAT TO WEAR.

FOWLERVILLE, June 2th, 1885.

Editor of the Household.

Now that the young ladies have been told how to attire themselves, will you please give some hints on what ladies of forty should wear? What kind of goods for a worsted dress, and how should it be made up? Will navy blue be suitable for persons of that age? With what can I replace the large fancy buttons on a velvet waist, and are velvet waists worn now? How shall the neck be dressed for church wear, and for socials and parties? B. T.

There are many pretty fabrics among which our correspondent can choose for her worsted dress. We would recommend what are known as "standard goods" for ladies of forty and thereabout, that is, those weaves which by their intrinsic merit remain in fashion season after season. Among such, suitable for summer wear we would name nuns' veiling as a material deserving its popularity. It is fine, soft, even, light weight, all wool, double fold, 44 inches wide, at from \$1.25 to \$1.50 per yard. Zephyr cloth is another pretty goods, still thinner than nuns' veiling but in other respects resembling it; a colored lining, which may be of the cambric which is white on one side and black on the other, is necessary to make it up over. Made up over an old silk dress as lining it is almost as handsome as grenadine. The price is \$1.50 to \$1.75 per yard, double fold. Cashmere is rather out of favor at the moment, preference being given to a new goods known as cashmere serge, which has the cashmere twill on both sides, and is lighter weight than cashmere and not so light as nuns' veiling; price from \$1.25 to \$1.50. If these are thought too expensive, there are coarser grades of nuns' veiling at 75 cents and \$1, and camelettes, bison cloths and tricots at the same price; these are, however, more suitable for spring and fall wear than for the heated term. Then we have Albatross

cloth and "crazy" cloth, which is a species of canvass, all wool and cashmere width, at 75 cents up to a dollar. These fine woolen goods are very fashionable at present; one sees more of them at church, and on the shady side of the avenue on Saturday afternoon, than of silk. They are not expensive when we consider their width and durability, and being all wool they do not fade and get rusty, as do goods in which cotton has been incorporated, which tempt us by their lower price but with wear soon look shabby. Moreover, these goods can be dyed, and made to do still longer service if one tires of the color, or an accident spots them, and it is only an all wool goods that will dye satisfactorily. For this reason, and because farmers' wives wear their best dresses longer and more carefully than townspeople, we recommend these durable and handsome fabrics. Ten yards, twelve at the most, will make a dress, which will be suitable to all ordinary occasions, and always be stylish and lady-like.

As regards color, navy blue, the dark shades of myrtle and olive green, the new shades of brown which are very beautiful but indescribable, and dark, rich shades of garnet and wine color, are all suitable to and worn by ladies of thirty-five to fifty years of age; and browns and greys are worn by those yet older. Yet many ladies who have passed the fortieth birthday choose black for steady wear, and while not wearing mourning by any means, never buy colored dresses, except white for summer. All the newest and handsomest goods come in black as well as colors; indeed, in some certain qualities, nuns' veiling for instance, the finest and most beautiful grades are only found in black and white. With laces, passementeries, chenille or jet as trimmings, and a touch of color in the bonnet or as lining to wrap, or gloves, the black is lived into a dressy toilette, in which one may attend a wedding without offending that old superstition which decreed black robes must never mingle with bridal white.

For trimmings, lace, either the pretty French laces now so cheap, or the wool laces which are beautifully fine but expensive, are suitable trimmings for nuns' veilings and zephyr cloth. Cashmere serge is handsome enough with no trimmings, but can be made very elegant by a Breton vest of narrow pleats, with velvet revers extending from the shoulder seams and meeting in a point at the bot-

tom of the basque, the revers not to be more than three inches wide at the widest part, across the bust; narrow velvet cuffs and velvet collar are added; no velvet is used on the skirt. For tricots, bison cloth, etc., the worsted braids are suitable decorations, or vest, cuffs and collar of velvet may be added instead of braid.

To single out one particular style of making and declare it above all others the most fashionable, would be impossible. Within certain general limits, a dress is made with chief regard to what will be the most becoming to the one who will wear it. One feature is the absence of shirring, puffing, many rows of either ruffling or pleating, and the prevalence of straight lines; another the increased fullness of draperies; third, the manner of arranging the back drapery. The latter is full, long and narrow, and draped as follows: For a slender person the back breadth should be at least one and a half yards wide, for a stout one two yards, and cut about one-fourth of a yard longer than the dress. This extra length is massed in a cluster of small pleats about one-eighth of a yard from the belt, taking up enough so that the bottom of the back breadth reaches to within about three-sixteenths of the dress skirt. The goods is then pleated to the belt, taking up only about one inch over one-fourth of its (the belt's) length; thus if the belt is twenty inches the back breadth occupies five or six inches of its length. Then the drapery is tacked in graceful puffs to the foundation skirt, leaving the lower half to fall free and straight over the lower skirt. This drapery is seen on most of this season's dresses. The fronts of such dresses are variously designed. A simple yet stylish fashion is to let a side pleating three-sixteenths of a yard deep, after it is made, run round the foot of the skirt, facing up the back breadths of the foundation skirt with the dress goods. Lay the front in single or double box pleats, and add a short apron drapery, or full paniers crossing each other, one a trifle longer than the other. A very elegant *ciel* blue silk, undershot with cardinal, was made for a lady of this city with the skirt laid in five triple box pleats, short apron front, and back as described above. Other ladies lay the front breadth in horizontal two-inch tucks, or cover it with narrow side pleated ruffles, and add panels on each side, consisting of either a wide triple box pleat extending to the foot of the skirt, or wide forward turning side pleats, or quite fine side pleats filling the space each



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 *Gardeners' 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.

HALLIE.

LENAWEE JUNCTION.

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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side between front and back. Still another model has a box pleating extending one third the length of the skirt, the front drapery a soft full puff falling over it, the fullness pleated to the belt. Another new style, more "fussy," has three wide panel pleats forming sides and front, with the space between them crossed by lines of wide braid or ribbon velvet. The upper part of the front is the puff just described; the back two large triple box pleats extending the length of the skirt; the pleats in front have a two-inch hem or are tucked, as preferred, or trimmed with braid. This style is perhaps even prettier when the spaces between the broad pleats are filled with narrow side pleats. The basque has a Breton vest crossed by lines of braid or velvet ribbon. One of the newest and perhaps most elegant styles, especially in wools, which hang in such graceful folds, is made to fall in two or three long, straight folds down the left side and to curve upward very high on the right, where it joins the back drapery; its beauty consists in the full, long curves that begin at the right side in plaits sewed in with the belt, but disappear as they fall into the folds in the left side. This leaves a large part of the lower skirt in view on the left side, which may be trimmed across with rows of galloon, or else have a lengthwise fan made of the braid. The back fullness is then quite straight, and massed in two large plaits, or else it is bouffantly puffed at the top and hangs straight below, as already described. Basques are generally postilion, with skirts shorter than heretofore, being rarely more than a quarter of a yard deep, shorter on the sides, and with a rounded point in front. Sleeves are comfortably tight, with narrow cuffs; buttons small and bullet-shaped. Vests, either the full fronts crossed by straps or confined by the new jet clasps, or the plain velvet ones set on the basque, are much worn; we note the revival of the Breton vest, which crosses in front and hooks under revers. All the above styles are suitable to ladies under fifty, and are worn by ladies of varying ages in this city.

Velvet basques were worn to some extent this spring, though very few new ones are made for wear with other skirts. Our correspondent cannot replace her large buttons with the smaller ones now fashionable, because the buttonholes will not fit. It will be easiest to remodel the basque by ripping up the fronts, cutting off the buttonholes, and putting on a piece of silesia of the same width. Cut off a little of the velvet, and set in a full silk vest, gathering it at the neck and at the waist line, and turning the velvet under so that it appears as if the velvet was cut away to show the silk; then you can use what buttons you choose. If you can get jet clasps for the neck and waist line, the buttons and buttonholes can be put on the lining, and the silk, held under the clasps, will look like a full vest with no opening, which is new and stylish and not "too young."

Linen collars and *crepe lisse* ruchings seem the popular neck wear for almost every occasion. For anything more dressy

casades of lace are worn, a straight piece of lace being turned down over the dress collar. Lace fichus are said to be coming in again; and the old fashioned but pretty linen chemisette is seen occasionally here, while some of the new double breasted basques are so cut away in front as form a broad V and cross over a full chemisette of soft white wool goods, or delicate colors in *crepe du chine*, while black *crepe du chine* pleases older ladies best.

#### WASTE IN THE KITCHEN.

There is a law that has come down to us from the ages, that "Those who would have must save, and those who would save must practice self-denial," but a great many of the American people form an exception to the general rule. It is a deplorable fact that we are the most wasteful people in the whole world, in the matter of buying and cooking our daily food. There is a sinful waste in the majority of American kitchens; between injudicious buying and bad cooking, we may safely venture to say that in any one hundred homes there is enough wasted to furnish the tables of another hundred households. What particular profit is it to the laboring man, that he receive the highest wages? His wife, with extravagant tastes and wasteful ways in the management of the household, will keep him poor all his days. Girls marry young, and go into homes of their own, with no idea whatever of what management and saving mean. Mother always looked to those things, you know, and quite often mother's ideas about those matters were rather vague. The wisest legislation cannot wholly prevent the evil of hard times, which the country occasionally experiences. But economy in our personal and household expenditures will help wonderfully. We have just passed through an unusually hard, close winter, there has been much suffering, men have not had employment, and as a necessity their families have suffered because there had been no money laid by for that rainy day which is liable to come to every one. A man might just as well work for small wages as large, if it must be squandered at the beer garden or wasted in the kitchen. The French will take barely nothing and serve a delicious soup. There is not a shadow of an excuse for bad cooking; look at the diabolical stuff set upon the table in nine-tenths of the homes, and dignified by the name of "bread." There is no bread about it, it is not fit to eat, it would give a Poland China convulsions. There should be less guess work and more certainty; when the sponge is set at night, you want to know for a fact that the bread will come out of the oven next day in good shape. I mean by this it is to be eatable; so nice and white and sweet and light that your husband and everybody else at the table will remark "how beautiful the bread is," and there will be such a satisfied feeling that you will determine every baking shall be just as nice. I think it needs a well balanced head to run the home machinery, you

need to look a number of ways to keep everything going; you have got to calculate. There are seven days in the week, four weeks in a month and twelve months in a year, with three meals a day, there must be considerable calculation used to have variety, plenty at the table each time, and see that nothing is wasted. There are numberless delicious little dishes that can be prepared out of the fragments. Cold ham can be chopped fine and made into omelet, meat pies out of cold beef or veal, hash will utilize the salt beef and cold potatoes, there need never be waste. The wife is vested with full authority to manage the household, see how many drains there are if she be inclined to waste. The husband will wonder where all the profits go. One will say "Well, I shall not save, he has a new binder and all the improvements in farming implements, keeps lots of help, I shall spend all I can, what little I would save would not count." Ah! but it does. There is nothing better than a well managed household, it will not dwarf or stunt the mind, it will help to develop it. Economy is not stinginess. The pantry need not be filled with numberless butter plates, mouldy meat, dry bread and cake; calculate how much you want for each meal, cook it just as good as you can, improve every time if possible, there is progression in the kitchen as well as elsewhere. A true wife should feel that a great share of her husband's success depends upon herself, she must be interested in the management of the house, or failure is the result.

EVANGALINE.

BATTLE CREEK.

#### SUNDRY DOMESTIC TOPICS.

One would think when we consider the cheapness of nice cotton batting, that to sell wool and buy batting would be the very best way. But batting has not the warmth of wool, and that is the main point on cold winter nights, such as we experienced successively last winter. When wool is properly cleansed it is clean, light and warm, and as the price is down it can be no extravagance to use it in this way for bedding. When wool was so very high a number of years ago I had a neighbor, a dear old lady, who ripped apart her wool comfortables, carded the wool with old fashioned hand cards, and spun and wove it into blankets, using cotton for warp. Now while wool and cotton are both cheap it is a fine opportunity to spin some of our fine wool and with good smooth cotton yarn produce a web that might do service even in the coming generation. I have a few such trophies of former industry now, and would like nothing better than to spin the "filling" for a few such blankets. Now I wonder how many wheels and reels could be produced for the purpose, and how many could use them? It is an old fashion, and so is butter and bread making, ironing and cooking generally, and who knows in the rage (or is that already over?) for old styles, it might prove to be the very best thing to propose. Although wool may be very low if we



wish to purchase a real honest pure wool article we find it stands firm at a good round price.

We all like the easiest way of doing things, or no doubt Katy would see a recipe for canning corn that if carefully done would not fail, but it is some work to prepare it. I have many acquaintances and relatives who use the method I will give the recipe column, and with the same confidence as any other canning, and others I know, (many whom I am sure will read this) who use salicylic acid with satisfaction, as it is said to save everything it is used with. I have never used it, as I have no trouble in canning fruit, and am waiting for some simple process to be discovered for canning vegetables easily. One word of caution I will give; I have a friend who used salicylic acid in canning huckleberries, and they looked very nice in the cans, but proved to be hard as wood, while other varieties of fruit put up with the acid were very fine in color and flavor.

As Leone has proved no sluggard in considering the ways of the ant indoors, I will mention my victory over them in the garden, where they have worked every year with all their noted industry, boring and burrowing, often among some choice flowers, causing me to wonder why they should be held up to poor discouraged mortals for examples, as what they do is of no use whatever. I felt little compunction in destroying as many as possible with boiling water, but this year I soaked a large flower pot in cold water and turned it over the center of the bed; I found in a few days they had taken up their headquarters under it, and taking the can of kerosene gave them my method of "considering their ways." It was a sure cure.

MRS. M. A. FULLER.

FENTON.

[Mrs. Fuller's method of canning corn is identical with that of Mrs. N. H. Bangs, of Paw Paw, given last week, hence we omit a repetition but are glad to have more evidence in its favor.—HOUSEHOLD ED.]

### AMUSEMENTS.

I wonder why it is that the ladies who generally discuss the various subjects presented in the Household, have so studiously avoided the question of amusements raised by Beatrix in the issue of May 5th. Is it because she has said all there is to say on her side, and there are none who dare to differ from her views?

I do not propose to measure swords with our sister, for I confess myself utterly incapable of holding an argument with her, but there are those whose talents are equally as bright as hers to whom I would appeal, asking them to come to the front and discuss the question upon its merits. Perhaps, having quieted conscience by the force of her words, our more talented members are engaged in solving the mysteries of progressive euchre, or preparing robes for the "harmless" private dance. Realizing the importance of her position, Beatrix says she has given this

subject more than usual thought, and has looked at it from more than one standpoint, but I fear that she forgot to ask for wisdom from above. Did she consider that the child that is now learning card playing at home, will soon be surrounded by associations of an altogether different nature? Let us suppose that our new Household Baby has attained the age of twelve years, and euchre being at the time a fashionable amusement his mother permits him, after some solicitation on his part, to learn the game in the quiet of home and even in the homes of his friends he is permitted to play. Perhaps his mother herself teaches him the intricacies thereof. In a short time he becomes an adept at the game, but there being no excitement in simply playing a game of cards with a few friends, he after a time loses his interest in the matter, does not care to play, and his mother beguiles herself into believing that all danger for him is over, and even congratulates herself on her wisdom in permitting him to learn these things in the quiet of home. But our hero soon arrives at an age when he must be sent away from the quiet influence of home and mother to finish his education in a distant school. He is noble, manly, talented, and great expectations are formed of him by parents and friends. All goes well for a season, but soon temptations gather around our boy. He is asked to play a game of cards. He replies that he wore that game out when a boy and does not care to play, but after repeated urging he submits just to oblige his friends, and they, finding the game rather monotonous, think they will add a little stimulus by playing for a few shillings. Our hero has no scruples, for did not his mother teach or permit him to learn the game at home? Is there any more harm to play with his college friends than in his mother's parlor? They play for stakes that insensibly grow larger, until the room where they have met is exchanged for the gambling saloon and our hero becomes at last a noted gambler. Can his mother remonstrate with him? did she not herself pave this highway to evil? Do you think our sister's pillow could be free from thorns under such circumstances? But you say such evil might have befallen him had he had the most sacred training at home. Certainly, but who shall quiet the mother's conscience who has failed in her duty to her son? And if we train our children in the path of right, doing all we can ourselves, may we not have faith that our Father will give them strength to endure temptation, when of necessity they are separated from us?

As it is with card playing so it is with the dance; there is but one step from the private dance to the public ball, and the girl who is allowed to attend the first will soon be found at the second. I know several young ladies whose mothers took the same view that our sister advocates, and did they stop with the private dance? Nay verily. There is not one now but can attend the public ball or masquerade without any question of conscience.

What shall these mothers say when they shall be called to give an account for their training of these immortal souls. Do you think it will be said "Well done, good and faithful servant?" Christian sisters, let us be firm upon these points with our dear ones, remembering that we must give an account of the manner in which we train them. Our sister speaks wisely about the skating rink, my own idea is expressed very clearly in the thought of another "That latest born child of Satan." I would as soon my daughter should attend the dance as the rink. The Lord forbid that she should ever be found at either.

FAITH.

DURAND.

### NECESSITY OF ATTENTION TO DETAILS.

We hear of the essentials and non-essentials of life; but if we seek to separate the two we may find the division surprisingly unequal. There are so many things which at first thought might appear trifling, yet upon viewing their results, they are of more importance than we at first deemed. If we study the lives of those who have achieved success in any pursuit, we will find that they gave attention to minutiae; that they were careful to do well the little things pertaining to that pursuit. One who wishes for oratorical honors not only prepares his words, but studies how best he may present them to make the deepest impression. He reviews, sentence by sentence and word by word, to know how much emphasis to place here and what intonation or inflection there. He practices gestures to learn how and when to use them best to enforce his words. When the artist produces a beautiful picture, attractive to all eyes, he has not simply drawn the outlines of rock, river and hill, and covered all with one blotch of paint, but he has spent days and weeks in slow, patient labor, and brought to each part of his work all his knowledge of light and shade, of tint and tone.

And so it is in all walks of life, even the most humble. Nothing gives satisfaction unless well done, and the faculty of doing well is seldom brought to anything like perfection unless taught in childhood. Habit is strong. As soon as a child learns to do anything it should be impressed upon its mind that no half-hearted work ever brought satisfaction or success. If we are thus early taught to strive for perfection in small things, we shall be prepared to take up the more important duties of later life in the same spirit. There is a work here for parents, the importance of which cannot be overestimated. We sometimes see those who are by nature endowed with talents which if properly cultivated and used would enable them to become a credit to themselves and useful to others, yet who through natural indolence and lack of early training fail to perfect anything. They present to the world the sad spectacle of a wasted life, and in their old age look back to find they have gathered "nothing but leaves."

Gail Hamilton says "It is the foxes,



the little foxes, that spoil the vines." Again there are those not so highly gifted by nature, yet who by earnest, persistent effort and careful attention to the details of their chosen pursuit, become successful to a degree never reached by their idle and careless though talented brothers. Dr. Todd says "Some people are sewed together, and some are only basted. A strong stitch well put holds for a lifetime; the basted threads soon ravel."

If the methods of our early life have been only "basting," and correct habits have not been firmly established, how hard in after years to gather up the raveled threads! And if success is attained there must be an unflinching will; and a discipline sharp as the sword of Damocles.

PAW PAW

MERTIE.

### GOOD ADVICE TO YOUNG HOUSE-KEEPERS.

Sympathy enhances joy and alleviates sorrow. It can be given another only by those who have been touched by the same trials, who have passed through the same experiences. This by way of preface, and what follows will show I am fully qualified to extend to the inexperienced housekeeper words of kindly sympathy and advice.

With hired help most of the time in the kitchen, with sisters my seniors by several years, who doubtless thought the returns too small for the trouble of teaching me the mysteries of bread-making; with the greater part of my life, up to the hour of my marriage, spent within the walls of the schoolroom; what wonder that I knew so little about the art of keeping house? Those were not very bright days when the care of the whole house was given me. Too far from mother to seek consolation and counsel from her, and foolishly ashamed to expose my ignorance to strangers, I stumbled along alone. However, a few months at that expensive but excellent school, experience, worked wonders. Nevertheless, could I have received a few plain directions, not "a handful of this, a handful of that, a pinch of salt and some butter," but exact amounts, it would have been a saving to me in time, money and tears. And right here let me say if you want good recipes and plain, concise directions, take the FARMER; and were I a teacher in a district school I would take the FARMER, and the whole school should have the benefit of it; my whole influence should go to make scientific farmers of the boys and girls; but this does not concern the young housekeeper. About nine out of ten have little or no knowledge of housework before marriage. If you happen to be one of the nine whose early training has been neglected, do not be discouraged; the cause of tears to-day will be the subject of jest and mirth to-morrow. All that is necessary to become the best housekeeper in the neighborhood, is the desire and determination to learn, practice, patience with yourself and every one else. You must give it your individual attention. You can not make good fried cakes and practice on the piano at the same time. Systematize your work.

The best workman in any calling is he who is systematic. Even in so small a matter as setting the table, carry things to and from the table always in some particular order. You will not be so likely to forget the spoons or the salt. Never attempt to crowd a week's work into one day, but divide it up into six days, giving to each a certain amount and kind.

One of the needful things in a house is a sewing machine, and when one can be had at such low figures as is offered by the FARMER, everyone can buy one. It is a perfect machine. The instructions sent with it are easily understood, but let no one make the mistake one lady did: She had occasion to set a needle; on turning to the instructions she read "set the groove of the needle toward the operator," she then searched one-half day to find the operator!

I had intended taking up the subject (for the benefit of beginners) of cooking meat, but this week's Household has recipes and perhaps others will be given, including different ways of cooking pork, for the pork barrel, though perhaps not wisely, is the farmer's chief source of meat. You have only to follow instructions already given in the Household in order to make good bread and butter; these mastered you have the most essential part of cooking learned.

I am selfishly glad that A. L. L. took that trip to New Orleans, and by her description enabled us who must stay at home to enjoy the scenery and catch a glimpse of the Exposition, all without the expense and tediousness of traveling, and also without the annoyance of the peanut vender and his kind.

PALO.

JANNETTE.

### WOOL QUILTS.

I would say in answer to "Wool" that the fleece intended for filling comfortables should be thoroughly washed after being brought into the house, and dried on a clean lawn, or on sheets spread out doors for that purpose. It should then be picked carefully, all burrs and other foreign matter taken out; and should then be carded by hand. These cards could be found at hardware stores when home carding was the fashion. I fear they are obsolete now. The carding should be continued only until the fibers are made straight. [The method of carding here given is the same as mentioned by Molly May in last week's issue, and is therefore omitted.—HOUSEHOLD ED.] Practice only will show the right quantity of wool for a bat. Try until you make them as thick as you like.

Stretch your lining on the frames; lay the bats on evenly, carefully put on your cover, so as not to disarrange, and quilt, not tie. The lines should run in a diagonal direction on account of holding the wool more firmly in place. The stitches need not be fine; so long as none are left long enough to hang toe-nails in, they will answer. Choose dark colors for your comfortable, the knickerbocker, at five cents a yard, is splendid, light and warm. Then take a width of dark print long enough to reach across the head of the

quilt, double it over the edge and tack fast on each side. This will come to the face, and when soiled can be removed washed and replaced, while the rest will need only shaking and airing.

This is the way it is done; but I think with Mrs. C. P.'s mother, that it is better to sell the wool and buy batting. When batting was almost unknown, and domestic manufactures were in fashion, there seemed no easier or better way. But it's tough, unpleasant work.

A. L. L.

INGLESIDE.

### Contributed Recipes.

**OATMEAL GRIDDLE CAKES.**—I would like to tell some of our oatmeal eaters who tire of the mush, that it is very palatable when sliced and fried and eaten with syrup, or made into griddle cakes. For these take one cup of mush rubbed fine in sweet milk, one pint; two eggs, and flour to make a batter. Let them steam a few minutes before eating.

**SPICED CHERRIES.**—Make a syrup of one pint of sugar and one pint of water to a quart of cherries; add spice to suit the taste; when boiling add the cherries. Cook half an hour; seal when cold. Select perfect fruit and leave the pits in for this conserve. Nice for a relish with meats.

**CIDER PIE.**—In the dearth just before the ripening of fruits pie material is often scarce, and some of our people still cling to the old style dessert, (unwholesome though it be). Pie, and a very delicious one, can be made from boiled cider: Half cup cider, half cup water, four tablespoonfuls sugar, two tablespoonfuls flour, two eggs; all well beaten. Bake with one crust.

MOLLY MAY.

LENAWEE JUNCTION.

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