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THE HOUSEHOLD---Supplement.

MOTHER'S MENDING BASKET.

Over and under, and in and out,
The swift little needle flies;
For always between her and idleness
The mending basket lies,
And the patient hands, though weary,
Work lovingly on and on
At tasks that are never finished;
For mending is never done.

She takes up the father's stocking,
And skillfully knits in the heel,
And smooths the seam with a tender touch,
That he may no roughness feel;
And her thoughts to her merry girlhood
And her early wifehood go,
And she smiles at the first pair of stockings
She knitted so long ago.

Then she speaks to the maiden
Learning to knit at her side,
And tells her about those stockings
Uneven and shapeless and wide—
"Oh! I had to ravel them out my dear;
Don't be discouraged but try,
And after a while you can knit
As swift and even as I."

She takes up a little white apron,
And thinks of the woful face
Of her darling when she came crying:
"Oh! mamma, I've torn my lace."
So she mended the child's pet apron;
Then took up a tiny shoe
And fastened a stitch that was broken,
And tied the ribbon of blue

The maiden has wearied of working,
And gone away to her play;
The sun in the west is sinking,
At the close of the quiet day,
Now the mother's hands are resting
Still holding a stocking of red,
And her thoughts in the twilight shadow
To the far-off future have fled.

"Oh! where will the little feet wander
Before they have time to rest?
Where will the bright heads be pillowed
When the mother's loving breast
Is under the spring's blue violets,
And under the summer grass,
When over her fall the autumn leaves,
And the storms of winter pass?"

And a prayer from her heart she utters:
"God bless them, my dear ones all!
Oh! may it be many, many years
Ere sorrow to them befall!"
To her work from the mending basket
She turns with a heart at rest;
For she knows that to husband and children
She is always the first and best.

—Abbe Kenne.

DINNER-TABLE PHILOSOPHY.

In the desultory conversation of a boarding-house table, there is very little conversational "wheat," yet sometimes a chance word or unguarded opinion is dropped, a straw which shows the trend of popular thought. And it is singular to note how old time notions will come

to the front for a moment, only to vanish when contested or opposed.

Not long since, during the idle chat over the dessert, mention was made of a young lady just married, who was known to several of the party around the table, and her "prospects" were briefly discussed. The new home was to be on a rancho in New Mexico, more than one hundred miles from a railroad station, and thirty miles from the nearest military post, the most accessible neighbors. Said one:

"Seems a pity to bury a pretty girl that way. She was educated at Cooper Institute; music, painting, 'way up' intellectually; what good will it ever do her in New Mexico?"

I was pleased at the ready retort from three or four persons, but could not help thinking that this remark only voiced the idea so common to many, that education is unnecessary unless one is in a position to make money by its means or "show off" in society. It shows the predominance of the "great American idea" that wealth and display are indispensable; as "all roads lead to Rome," so all attainments should serve one or both of these objects.

No greater mistake can be made. The woman who is going into the wilderness to help her husband "grow up with the country," can take no better thing with her than a good education, and all that it brings in the way of culture, intelligence and refinement. By its means she is to leave her impress upon the present and the future of the place where she builds up her home; by it she must be sustained and strengthened herself, and diffuse its atmosphere for the blessing of husband and children. It is only the strong woman who can grow mentally under such conditions as I have mentioned, but the isolation is rendered more bearable if she has resources within herself. What a grand companion she makes for her husband in their mutual dependence, with silence forever about them, and absolute dearth of amusements! Her children shall hardly miss the schoolmaster, as they learn of that most patient of teachers, a faithful mother. Surely for the sake of both these, the more education she has the better. The wife, under any circumstances, ought to be more to her husband than his housekeeper; the mother more to her children than a nurse. Her standing should be that of companion and consort to the one, and counselor, instructor and guide to the other. These dual duties she can best perform when heart and hand

are guided and impelled by a well developed mind.

The woman who, in the wilds of New Mexico, or anywhere else, must strive to satisfy an immortal soul by daily cares and domestic duties, no matter how needful these tasks, has yet failed of gaining all life might have held for her. I can imagine no more unhappy existence than a woman without mental culture must perforce lead under the isolation of a frontier home; no dry-goods stores, no gossip, no neighbors to dress for. It is the fallow intellect that, put to the test of dependence upon itself, is weighed and found wanting; *i. e.*, gets homesick and insists on resigning everything to "go back home."

BEATRIX.

ADVICE TO YOUNG HOUSEKEEPERS.

Labor is a condition of life. Life to some is drudgery; to some pleasure; to others pain; to many art; to all work. There is a certain monotony about work, but if we will reflect there is a great deal of monotony in Nature, which is so beautiful to us, and so restful. The grass dies in the autumn, the leaves drop, the flowers fade, the birds leave our chill climate for sunny skies and balmy air; but when the snow melts from the hillside, the ice thaws in the streams, the grass spreads its beautiful green carpet over the brown earth, the bare branches are clothed with new foliage, and the flowers bloom afresh, the birds return, filling the air with glad melody, the rill and waterfall gush anew. With perfect regularity spring merges into summer; summer into autumn; autumn into winter; and winter into spring; the sun rises each morning only to set at evening. From time immemorial has the little bee constructed his comb the same, and the wasp made his nest; the spider weaves his web the same; the worm envelops itself in a shroud of its own making, and comes out the gay butterfly—these are fixed laws. We can make our work a pleasure and it will seem easy—drudgery, and it will be hard and irksome. You can work because you like it, or work because you have to. The lawyer no doubt finds it monotonous reading Blackstone and Coke, thinking over complicated suits, or writing uninteresting papers; the merchant behind the counter finds very disagreeable people to suit; the book-keeper, cashier, minister, each branch of business has its ups and downs, and our own little

household has its bright and dark days—days when the home machinery goes off like magic, days when it is completely clogged.

Every woman is not a natural housekeeper. We are largely creatures of circumstance, but whatever our surroundings we should have an aim in life, for an aimless life is a complete failure. To succeed we should have a oneness of purpose, for concentration is the first law of success, and this will avail us nothing, if we lack energy. We must enter heartily into our work and what at first seems hard will become easy.

The young wife when she enters her husband's home must have a great deal of resolution of character. She has heretofore lived a life entirely free from care; her mother has directed her; she has never been thrown entirely upon her own resources. Though receiving a great deal of advice, she must decide for herself, and it rests entirely with herself whether she succeeds or fails. There are two maxims which should be engraven on heart and mind, that "Cleanliness is next to godliness," and "Order is Heaven's first law." Cleaning house avails nought unless it is kept clean. Pantry and cupboard may be put in apple-pie order, but unless articles are returned to their places it will be as disorderly as before, and much time is wasted. Most young housekeepers make a mistake by being too painfully neat and orderly, and it is such hard work that the other extreme follows. It is easier for a tidy person to become slack than a slack person to become tidy. It is much more convenient to jerk a dish-towel off the line to handle hot kettles and frying pans, than take a holder off the hook; the easiest way receives the most favor generally.

There is a responsibility in housekeeping which many young girls do not understand. Housekeeping comprises something more than washing dishes and cooking meat and potatoes. While we are told "to take no thought for the morrow," it is very natural to have our fruit closets and storerooms well filled, and the linen press well stocked; this requires wisdom and judgment. It is well also to remember in cooking meals that "variety is the spice of life." Ham and eggs and mashed potatoes does very well for once, but if followed up several meals, ceases to be appetizing. Most housekeepers have spasmodic fits of being saving; redundancy for a while, followed by penuriousness. Perhaps the husband hints vaguely at the short crop of wheat or the low price of wool; wives find out after a few years that this is a chronic disease with men, and pass it by unnoticed. A woman can be a good cook and not necessarily be extravagant or wasteful.

The young bride carries into her home many nice articles for table and pantry that loving friends have given her. Don't put them away to get out of fashion; use the pretty glassware, silver and china. You will be so happy arranging and handling them, and noting the effect; you will also form the taste for a handsomely

arranged table, and you will never lose that taste either. I have heard old soldiers say that coffee never tasted so good as out of their tin cups when camping, but if married and keeping house, I will vouch for it it will taste better in a gold banded china cup passed to them by a loving hand.

In keeping the house neat and orderly we should not forget our own personal appearance. It is a good idea to form the habit of arranging the hair and adding a linen collar or frill of lace in the neck of the dress; it will become second nature after a while. If there is any one thing I dislike to see, it is an unkempt head at the breakfast table. It sometimes happens that when the wife is ignorant of ways pertaining to housekeeping the husband makes up for the deficiencies, but the cases are isolated. It would be better to remain in the home nest a while longer and take lessons; it saves lots of vexation, lots of tears. There are times when the young wife after hard work at cooking meets with failure, and husband scolds; she wishes for a moment she had never married—was a girl again fancy, free, and mother the cook, for things were always right at home; little dreaming that mother had been *right there* once. The art of housekeeping is not learned in a day. Patience and perseverance and work are necessary.

Another secret of success is in being contented with one's life. There are very few who have not aspirations for something better than they have known, but if we are not willing to make the necessary exertion, we cannot reach the heights and had better remain in the valley. Nothing is impossible, but we must not look at the end. We must begin and learn thoroughly, and as fast as we gain ground we must hold it and push ahead; to stand still is to lose it. There is another breaker as dangerous as these secret longings, and this is in sighing for "what might have been." We cannot make our kitchen walls stretch away into magnificent drawing rooms, or change our farmer husbands into lawyers. Men as well as women dress according to their work; blue jean and demin can clothe a gentleman, as well as print and cambric a lady. It is not the clothes that make the man.

"Whatt'ho' on humble fare we dine,
Wear hoddens grey and a' that;
Gie fools their silk, and knaves their wine,
A man's a man for a' that."

Husband and wife can be mutual helpers, but I have yet to be introduced to the man who half realizes how difficult it is to have housework go off like clockwork. Housekeeping in all its details is an accomplishment. We may gather about it all the art and beauty we can, fancy work, painting, books and statuary. It means work, it means paddling up stream against a strong current and high wind; but if we have energy, perseverance, hope and contentment, we can resist and overcome all obstacles, and with this victory we find we have solved the problem, with hand and heart and brain and actual experience. All the books on housekeeping amount to no more than Horace Greeley's "What I Know About Farm-

ing." What we need is experience, a hand to hand encounter with work.

EVANGELINE.

BATTLE CREEK.

KNIGHTS OF LABOR.

Scarcely can one take a paper for a moment's reading without noting some "strike" that has been brought about by or is attributed to the Knights of Labor. As few agriculturists belong to this order, we, as farmers' wives, know very little about it, except the shudder that passes over us when we think of furious mobs and riots. Its history is a brief one. Uriah S. Stevens, a cloth-cutter in Philadelphia, a man of a good degree of intelligence, one born to influence and rule others, established the order in 1869, after much thought and study about the conflicting ambitions of mankind, and with a true desire to elevate and educate the working people. The order was secret at first. None but the members knew when and where their meetings were held. All communications of the order bore only the signature of the asterisks.

If at any time it was found necessary to call a meeting, it was done by marking five stars on the sidewalk where workmen were expected to pass. The name was given to the public in 1881. Even then they were advised to expose as little of the workings of the order as possible. Each class of workmen was to form a local assembly, which was to send money and delegates to a district assembly, which, in turn, was to send delegates to the National Assembly of North America. I cannot tell just when this national association was completed; but it has been perfected and holds its annual meetings in the fall, at which time it discusses all topics of interest to the Knights, enacts laws and elects officers. The General Assembly chooses five of its members to constitute an executive board to arrange, plan, and execute for any assembly in the association. At present T. V. Powderly, of Scranton, Pa., is chairman of this committee, or at the head of all Knights of Labor. T. B. Barry, of our State, is also a member of this committee. There are other officers, grand master workman, and secretaries. The New York *Sun* states their increase to be from one hundred and fifty to one hundred and seventy assemblies per month. Those formed in November last averaged 81 members, making an increase of 13,000 in one month, or 156,000 in one year.

This rapid growth cannot develop any great degree of strength, and affords no time, scarcely, for discipline, ere the ranks are overcrowded with raw recruits, in a large, unwieldy bulk. The original object of the order, as before stated, was to elevate, educate and broaden the intelligence of the working classes; to bring them up to a higher plane, to work for their future good. This high standard seems to have been lost sight of by the Knights of to-day, in their eagerness for present good. The first aim was not so much to fight capitalists, as to teach the laborer how to understand correctly his own rights, and enable him to secure

them by arbitration. Strikes were discouraged and only to be used when arbitration failed.

Much that is good, and will recommend itself to the sympathies of all good people, will be found in their stated principles to-day. They are endeavoring to establish labor bureaus; they protest strongly against giving the public land to railroad monopolies; they ask that all laws not bearing equally on capital and labor be abrogated; for fresh air and fire escapes in large factories; for equal pay; for equal work for both sexes; for a shortening of the hours of labor each day by a general refusal to work more than eight hours.

The above are only a few of the changes desired by them, but I think they will not seem unreasonable to any candid mind. The justness of their demands for changes in their monetary system and governmental control of all telegraphs, telephones and railroads, and the establishment of a co-operative system that shall supersede the industrial system, must be argued by those who have made political economy their study.

It is not the principles they advocate we fear so much, as the manner in which they attempt their enforcement. It is true that the chasm between labor and capital is widening; the feeling of hostility growing more intense. Each year shows a greater degree of unrest. Mistakes are made by both sides, perhaps as often by one as the other, and will be made, as long as selfish hearts and erring judgments exist. Where then is the remedy? Surely no Christian can expect to conquer wrong by wrong-doing. The Golden Rule was made for the laborer as well as the capitalist. Though the sympathies of the public are ever toward the oppressed, yet they will be quick to change, if unchristian acts, such as revenge, rioting, destroying life and property, are resorted to. It is due Mr. Powderly, however, to say he has issued a card and caused it to be circulated among the local assemblies, calling upon them to desist from strikes, and telling them there is a better way. But appeals seem powerless when made to an angered people who believe themselves injured. When we remember what constitutes the great mass of the working people in our largest cities, that by far the greater majority are of foreign birth, with no love of country or respect for law or government, then we see plainly how great the danger. Lyman Abbott says: "There is no power in any church to which they owe allegiance, adequate to prevent an outbreak. There is no power in the State, no police nor military, capable of quelling it."

Congress has passed a bill providing for a Board of Arbitration. May wisdom attend the appointment and its judgments.

CHELSEA.

IN reply to an inquiry, we would say the name of the law book furnished with the FARMER is Haigh's Manual of Farm Law. The price is \$3.15 with the FARMER and \$2.50 alone, postage paid in both cases.

NOTES ON THE STYLES.

Such lovely cotton fabrics are now to be found in our stores that one is sorely tempted to defy the washwoman and her bills, and invest in a stock of the cool looking, dainty dresses, so suggestive of comfort. The embroidered dresses are shown in great variety, at prices ranging from \$4 to \$15. They are made without lining the basque, and worn over a white corset cover. If the material is quite thin, the basque is made double, or lined with the goods. The gathered basque and long draperies are liked for cotton dresses. The fullness is in the front of the basque, the simplest plan being to add two or three inches of extra width to the fronts when cutting them, and gather this fullness at the neck, waist line and end of the basque. In other basques, three inch wide folds are laid at the neck, pressed flatly down the front and shirred at the waist line. The same effect is given by straight scarfs of the material set on each side of the buttons and buttonholes. The back is plain, either cut in postillion pleats at the bottom, or bunched up in soft drapery. The bottom of the basque is finished by a bias piping fold of the goods, neatly stitched on. Where embroidery is used it is added in revers beside the gathered vest, or else inserted in V-shape in back and front alike. Insertions with straight edges are used for the V. The surplice front is very popular with young ladies who have pretty throats. The fronts, instead of being shaped to the neck, are cut from the shoulder in V shape, outlined by folds or ruches, and filled in with lace.

For draperies, the apron overskirt holds its own, in its old shape. It may be hemmed, or edged with embroidery or lace. Ruffles on the lower skirts are narrow. Another way is to lay three or four wide pleats down the left side, held in place by tapes underneath; the front breadths sewed next these pleats are drawn across to the right side and draped high on the hip; the back breadths are straight.

Sashes are much used on cotton dresses; with white muslin they are of surah silk, laid in wide folds across the front, and falling in short wide loops and ends on the left side quite far back.

Certain of our city dressmakers are using a heavy soft cord, as large as the little finger, for the finish of dress skirts instead of braid.

Small boys wear yoke slips like those worn by girls, till they are two years old, or more, though a tall boy of two years should be dressed like a boy. There are one piece dresses made for them of flannel, pique, and gingham in colors. This little dress buttons down the front and has a box pleat down each side of the front. The back has one box pleat in the middle down to a belt which is set in the under arm seams and buttoned low in the middle of the back; the skirt in the back is then finished out with kilt pleats. The fronts may be lapped to make them double breasted, with two rows of buttons. Another style has a very long waist and a skirt laid all round in box pleats; a

belt extends all round, hiding the union of skirt and waist; while still another model has a square yoke and five box pleats the length of the garment, the pleats being sewed as far as the waist line, and pressed in the skirt. A separate belt is two inches wide, and held on by straps in the side seams; it buttons in front. Coats for the "coming man" have double-breasted fronts and backs having two wide back forms that each extend in a broad box pleat below the waist.

Boys from four to six wear kilts sewed to a silesia waist that buttons in front, and a long jacket which comes below the hips. This may be a Norfolk jacket with two box pleats both in front and back, and a belt. Sometimes in more dressy suits the jacket is cut away square at the waist, to simulate a vest. Sailor blouses are also worn with kilt skirts. Wide linen collars are fashionable with such suits. The overcoat is cut as for smaller boys, as above, with the addition of a shoulder cape.

USE OF GRAHAM FLOUR.

I desire to tell the readers of the HOUSEHOLD how we use graham flour. Every morning we fry pancakes made from the flour; the batter is raised with yeast, or stirred with a little more than one half sour milk, or buttermilk, and if thick and rich add warm water, using sufficient soda to sweeten, and salt to season. In the use of either yeast or milk have as large a quantity as a pint of batter left from each frying to the next, and the cakes will be lighter and better. We have continued to fry them for breakfast in this manner over two years, and they have become almost a necessity with us. Graham cakes, rolled oats, coffee, meat—if preferred—ginger-bread or cookies, sauce and eggs this season of the year, we think the most healthy and reliable collection of goodies we could desire for the morning meal. All agree that the forenoon's labors are accomplished with a less degree of hunger and lack of nourishment, from this preparation of food, than from meat, bread and potatoes, and any number of sweets and delicacies offered. We are assured that the life of an invalid father was prolonged by the use of graham diet. In connection with other breads—white and cornmeal, we also use brown or graham flour. Make a sponge of white flour, using meal or salt-rising emptyings, and water enough to make the number of loaves desired; set in a warm place, and when very light add a little salt and one teaspoonful of soda—do not neglect the soda—and sugar to suit the taste if those who eat the bread like it better sweetened, then thicken by stirring in graham flour. Do not knead, but stir it, drop into tins, and when again light, bake in a moderately heated oven. Bake thoroughly, as graham flour is more apt to be sticky. I trust all lovers of good brown bread will try this method of making it, and if success does not crown the first efforts, it is worthy of re-

peated trials. When just right, it is the very best and most palatable of all breads, besides being the most healthful. A large number—and they are on the increase—are suffering from that dreadful disease, dyspepsia; and while we would deprive no one from the enjoyment of good food, or any variety they wish, and have neither a hobby to ride, or theory to advance, we believe the present general habits of eating are among the prolific causes of this malady.

We also know by experience that a regular and more careful diet, if heeded, in time will tend to arrest and correct these enfeebling tendencies, brought on by abuse. Coarser breadstuffs should enter largely into our daily living.

MERCY.

METAMORA.

CROTCHED CAP.

Crotched or "Jersey" caps or toques are much worn by children, and though they are very cheap, much prettier ones can be made at home than can be bought in the stores. Four ounces of Berlin wool, of any color preferred, single, is needed for a cap for a child four or five years old. The cap is made long enough to turn up the large end for a band or border about three inches wide, finished at the top with a row of shells. The point of the cap is finished with cord and wool pompons. The cap is worked in single crochet. The directions follow:

Begin with the point of the cap and work downward, crocheting round and round. Crochet a chain of five stitches and work into it on both sides a row of single crochets. The second and third rows work plainly around. In picking up the stitches, carefully put the hook through both loops of the stitch. From the fourth to the forty-fifth row increase two stitches in each row, one on each side and about equidistant from each other. Avoid increasing it exactly at the same point as in the preceding row. The next ten rows work plain. In the following seven increase as before, two stitches in each row.

Work the rounds of the border in the opposite direction to those of the body of the cap, so that in turning up, the right side shall appear on the outside. Crochet five rows plain; then in the following six, decrease two stitches in each row. The edge is made by alternately working four double crochets, putting all in one stitch, and then a single crochet, skipping two stitches before and after it.

The cord and pompons are made of the wool. The pompons are made by covering two equal circles of cardboard, having holes in the centre and laid close together, with worsted, which you pass through the holes and over the rims until the opening is nearly filled. Slip a piece of strong thread in between the two circles and with a pair of sharp scissors cut quite through the wool all around down to the edges of the card. Tie very close and secure; cut away the cardboard discs and trim down the balls with the scissors. The perfect shape of the ball depends upon the centre hole being of just the

right size. If this is too small the pompon will be oval in shape. Sew the pompons to the ends of the twisted cord.

Turn the border up, sew it in several places to the cap, fasten the point down to one side under the edge of the border, and secure the cord and pompons to it.

A smaller toque, if required, can be readily made by proportionately diminishing the number of rows in each section. Instead of forty-five, make forty, instead of ten, eight and so on.

DOMESTIC REMEDIES.

I live eleven miles from a physician, and in case of slight illness must rely on simple domestic remedies which can be kept in the house.

For diphtheria I use one teaspoonful of chlorate of potassium in two-thirds of a glass of water, to be taken as a gargle and to be swallowed also. For croup, a lump of alum burned and pulverized, mixed with twice its quantity of sugar; it is the quickest remedy that I ever used. A pinch taken between the thumb and fingers should be put upon the tongue as often as necessary.

For fever take one tablespoonful of good vinegar, put it in a glass, stir carbonate of ammonia into it until it ceases foaming, let it settle, then pour off two teaspoonfuls into another glass, and fill two-thirds full of water; give one teaspoonful every half hour. I have found this remedy very useful.

WISNER, Tuscola Co.

MRS. J. P. P.

PIE-MAKING.

Will some one of the ladies try my plan of making pies? Place the crust on the plate, put the seasoning under the filling, (especially in case of small fruits, pie plant, &c.,) wet the edge of the under crust, press the upper crust lightly on the filling and against the wet edge; bend the crust slightly over the edge, hold the wet edges together, while you cut the crust on a slant with your plate; raise the under crust from the edge of the plate, bend the upper one between the under one and plate; then pinch closely together.

ROBERTA.

ROGERSVILLE.

We cannot inform Mrs. H. Gilliam, of Blissfield, where to obtain the articles she desires.

SOME of our readers seem under a misapprehension in regard to the HOUSEHOLD. We do not send it except as it is ordered in connection with the FARMER. At the very low price at which it is rated with the FARMER, it would not pay the publishers to keep a third mail list, including the labor of mailing, &c.

BEATRIX is indebted to Miss Fannie Johnson, of Thomas, once our "HOUSEHOLD Baby," but who must be "getting a big girl now," for the first fruit and flowers of the new year. A home grown strawberry, with an abnormal development of calyx but the true strawberry color, albeit seedless, was the fruit.

Thanks, Fannie, for your kind remembrance.

In reply to an inquiry, we would say the daisy tidy, described in the HOUSEHOLD of the 6th inst, is not made on a "foundation." The "daisies" are sewed together by two or three stitches through the points of the rick-rack; the two strips of ribbon crossed at right angles, and in each of the four angles thus made is set one of the squares made by sewing nine of the daisies together, three each way, and the points of rick-rack which cross next the ribbon sewed to it. The beauty of the tidy is its daintiness and delicacy, which would be lost if sewed to a foundation.

Contributed Recipes.

GERMAN COFFEE CAKE.—One quart yeast; half coffee cup butter; two eggs; one cup of raisins or English currants; one cup sugar. Mix into a loaf and let rise; then knead into bun shape, and when light enough to bake, beat an egg and sugar together, and cover the top with it. Should be watched closely to prevent burning. This recipe was given to me by a German lady.

VILLAGE FRUIT CAKE.—One pound butter; one pound dark brown sugar; ten eggs; two nutmegs; two teaspoonfuls cloves; three teaspoonfuls cinnamon; two pounds of raisins, chopped fine; two pounds currants; half pound citron; two pounds figs, chopped fine; two pounds almonds, shelled and blanched; one pint black molasses; one teaspoonful soda; half a cup of rose water; one pound flour. One-half of this recipe makes a good sized cake.

MRS. J. P. P.

WISNER.

Useful Recipes.

A NEW WAY TO COOK EGGS.—An old Southern "Aunt," one of those typical cooks in flaming turban, fat and jolly, who were the priestesses of domestic rites in ante-bellum days, cooked eggs in this fashion: She buttered a thick tin saucepan well with cold butter. Each egg she broke into a cup, set the cups in a pan and turned the buttered saucepan over the tops of the cups. She then quickly inverted the whole arrangement, and set the saucepan on the stove. As the butter melted she poured in a very little water, raising each cup a trifle to let in the water, but allowing none of the egg to escape. In four minutes the eggs were done. Each was a lovely sphere, with the yolk just showing through the semi-transparent white.

GINGERBREAD.—One and a half cups of sorghum molasses; half a cup each of butter, sweet milk and brown sugar; a teaspoonful of soda; half a teaspoonful of ginger; quarter teaspoonful of salt. Pour in shallow pans and bake in an oven not too hot. It is a good plan to set the tins on a grating on the bottom of the oven, as molasses gingerbread burns very easily on the bottom.

TO KEEP SMOKED MEATS.—When thoroughly cured, bring into the house. Take about a tablespoonful of molasses and rub it on flesh side of ham; then take the pepper-box and thoroughly sprinkle with black pepper. Then hang in an empty barrel; cover barrel tight, and put in dry room, and they will keep until next November.

A young lady who said she had married a tanner, deceived her friends most shamefully. He was only a schoolmaster.