

# MICHIGAN FARMER AND STATE JOURNAL OF AGRICULTURE.

DETROIT, AUGUST 17, 1886.

## THE HOUSEHOLD---Supplement.

### THE GIRL OF THE PERIOD.

She's very much misunderstood  
And very much maligned.  
She leaves the good "old-fashioned girl"  
A long, long way behind.

True, she may work, and also paint  
Kensington patterns queer.  
But a more useful girl ne'er lived  
In any former year.

Perhaps she owns a dandy pug—  
But, then, why shouldn't she?  
There's nothing wrong at all in that.  
So far as I can see.

She's cultured, but she's practical—  
Can sing, or play, or cook.  
Or cleverly converse with you  
About the latest book.

She rises with the early bird.  
Dresses her with care.  
And of accustomed household work.  
She more than takes her share.

Herself the breakfast table sets,  
The dinner oversees,  
Prepares the salads or meringues,  
And daintiest of teas.

Makes jellies, puddings, bread or cake.  
French dishes not a few—  
In short, there's hardly anything  
This blessed girl can't do.

She plans the tired seamstress' work.  
And makes the children's frocks;  
And, though she doesn't like the job,  
She darns her father's socks.

The little ones all turn to her  
In any childish tralt;  
On her the mother also leans  
In trials small and great.

She's just the girl for men to woo.  
May you and I, sir, win;  
But we must keep our record clean,  
She'll never wink at sin.

She is earnest and she's merry.  
Brilliant, but fond and true;  
The most loving, brave and helpful  
Girl that you ever knew.

Truly she is misunderstood  
And very much maligned.  
She leaves the good "old-fashioned girl"  
A long, long way behind.

—Good Housekeeping.

### WOMANLY WOMEN.

Through the kind indulgence of our HOUSEHOLD Editress I will resume this subject, in "further conversation," and not in "close debate," although I may widely diverge from its first introduction. It is gratifying that Mrs. Serena Stew, with her first advent, chose the theme of so vast importance to man and womankind as "Womanly Woman," yet how she belongs to the family of "Stews," and remains a "Serena," I am quite powerless to comprehend. I shall

compare the expression which acquaints my readers with but a single line of thought leading to the main promptings that gave birth to the broad utterance by me, that from the cradle to the grave the destiny of the race lies in woman's hands, to a large city. Very many thoroughfares, from as many directions, traverse a way to its center. From but one side of its extremities lies an eminence to be climbed, where the eye may catch a sweeping view of the mass of buildings, high and low, that constitutes its whole. When looking down upon its many turrets, roofs and towers, we lose sight of alike its avenues, streets and alleys, its luxurious homes, misery and vice, and bear witness only to its size and grand proportions.

Quite so with my idea; when measuring woman's possibilities in controlling the destinies of the human race in its vastness and in its progressive sense—as regarded by me—its entirety remained unknown to others, and I wonder that it should provoke comments. We welcome them. "The hand that rocks the cradle rocks the world" has been sung in song and oft repeated in o'er true story. Does not character ever precede destiny? Neither man nor woman possesses unlimited power; "God has laid no such responsibility upon them;" yet both form a part in the wise economy of the universe that makes it imperative for them to learn and obey divine laws, both physical and moral. The face of the physical world was formed in its primitive state before man's finger-marks became the index to its subsequent improved conditions. Do we not see how vast such improvements have been, from forest homes, from Nature's wild and uncultivated aspect to the blooming Eden of to-day. Nature diverges not from native expressions of force and law; it is left for man to utilize her gifts, and it is none the less true of our natures. How imperative to the nurseryman, when planting the tree or shrub to become productive of choice varieties of fruits and flowers, that he selects those grown from the seed that will not fail to meet his expectations. When we truly recognize that human dealings with generative laws in a great degree mold and shape the destinies of the race through ante-natal impressions and influences, wisely, will we not seek to endow our minds with comprehensive knowledge such as will tend to promote the most harmonious conditions? When plant and shrub have developed in age and size, when the need of care and culture is manifest, is it good judgment to leave them wholly to a natural growth? Certainly not. The watchful care given them beyond that period is equally as essen-

tial to their success as before. It is high time that parents better understood corresponding operative laws governing the birth and future of their offspring. Children born of mothers whose understandings have been awakened to realization of the weighty impress their minds and being entails upon them, ere their birth, with a like consideration, and realization from the cradle to the grave, we ask whose hand controls the destinies of the race? If father, husband or son ignores an ennobling sense of true manhood, if they lead children, companions and friends into the slough of "debasing influences," and "impure allusions," then are they ignorant of life's true responsibilities. Yet are they not the exact results of birth, education and influences? Do not misunderstand me, O ye sisters! and imagine I hold man and woman not responsible for every act and deed in life; I most assuredly do. I only ask you to question these things. "Search and ye shall find, knock and it shall be opened unto you," more than the clearest intellect or the purest heart has ever dared to hope, from being silent, meek and passive sharers in life's broad fields of culture and reform. O Serena! how can you say "Away with all this gush about trying to save young men?" I have yet to learn that man or woman, old or young, have yet been saved from wrong without the almost sacred touch of human will and sympathy, aided and sustained by the Infinite arm.

While we descend into our city of illustration to traverse some of its many streets and avenues, and turn in mingled wonder and query its corners and angles, we credit A. L. L. with a fair and considerate view respecting the subject of "What Should She Do," and of "Womanly Women."

METAMORA.

MERCY.

### INDUSTRIAL EDUCATION.

Some weeks ago Bess asked a question about manual education, which was briefly answered in the same issue, but believing she and perhaps others may be interested in knowing more of the extent to which industrial education is being furnished, especially in the east, I wish to revert to the theme again.

Emerson, with his trenchant, biting eloquence, dropped the seed which in forty years has blossomed into the goodly plant of Industrial Education, a plant still growing, and to good purpose. He said: "We are students of words; we are shut up in schools and colleges and recitation rooms for ten or fifteen years, and come out at



last with a memory of words and do not know a thing. We cannot use our hands, or our legs, or our arms or our eyes. In a hundred high schools and colleges this warfare against common sense goes on." When a great truth is told in plain prose, it challenges public thought, and by dwelling upon it results follow. Thus it was in this case; the cry was soon "A practical education for a practical age," and trades-schools have been springing up all over the country, despite the opposition of those who contended Latin and Greek alone deserved educational recognition. Cooper Institute was a pioneer in the industrial path, and from this, as from one great central thought, have spread many modifications. Some six or eight years ago, sewing was introduced into the public schools of Philadelphia, and now, the lessons begin with the lowest, and extend through every grade.

The best results have been obtained with pupils over fourteen years of age, who have completed an elementary educational course, and where the object is less an actual apprenticeship, but rather a development of manual skill and dexterity, an education of hand and eye, a facility in handling tools, a quickness of observation, in short, the education of the physical qualities.

Drawing, designing, modeling, carpentry, brass work, wood carving and machine shop work for boys; and sewing, cutting out garments, housework and cooking, with carpentry, wood carving and modeling, for girls, are taught in the Industrial schools of Philadelphia, and sundry of these branches in the schools of Boston, Baltimore, New York, Jersey City, Brooklyn and many other towns. The University at Ann Arbor and Agricultural College at Lansing, have introduced certain branches, and at a visit the writer paid the University work rooms it was pleasant indeed to see the young men in their work-munlike aprons and caps, planing, sawing, joining, working in metal, and otherwise gaining ability to use their hands. The work is regarded more as play; it is a relaxation and a pleasure to the students. The Industrial School of this city gives poor children, for whose benefit it is especially designed, instruction in the arts which will fit them to make good domestic servants; they are taught to make beds, sweep, dust, wash dishes, and cook. They have their miniature outfits, little brooms, diminutive beds, dainty dishes, small rolling pins, washtubs, and with these they learn every part of household work that can be thus taught, also in what order the work should be done.

The kitchen of the New York Industrial School for children, contains a large range as its principal feature. Classes of fifteen receive ninety minutes' instruction in the art of getting up warm meals. Bills of fare are prepared, and each little cook mixes, listens, watches results, and finally eats the food she has helped prepare. They are taught, also, the simpler chemical processes involved, and given instruction in marketing and the relative nutritiousness of food.

Now that manual education has been recognized as an essential element of that preparation for life work which we call

education, it will undoubtedly take its proper place as subordinate, but an essential complement to "book-learning" which has too long been considered the only education. The result will be graduates with hands skilled as well as brain tilled, no longer at a loss what to do with themselves on leaving school, nor needing supplementary education to fit them to earn a living. And it is also to be hoped that this recognition of the dignity and importance of manual education will make it as respectable to gain one's livelihood by the labor of the hands as by the exercise of the wits.

DETROIT.

L. C.

#### NOTES ON BACK NUMBERS.

Some time ago Jannette said she had been looking and hoping Aunt Lucy would give a bill of fare for the week, particularly for farmers, and also made a request that either Evangeline or Old School Teacher would give one if Aunt Lucy did not. I have hoped that Evangeline would reply, for I give but little attention to bills of fare. I am one of those healthy, hearty eaters, who like anything that comes along (particularly vegetables) if it is cooked, and not brought to the table rare. I dislike to spend a forenoon in the kitchen in hot weather, to prepare an elaborate dinner. I try to prepare the dinner, as far as possible, in the morning while it is cool, and something that can be finished with little trouble. We believe in doing quite contrary to the advice given by some members of the HOUSEHOLD.

My eldest daughter is doing the baking this year, so I will have to give her "modus operandi," but it is one in which I agree. When we have a cool morning she makes a rule of fried-cakes and a double rule of ginger cookies or ginger snaps, a cake, and if we are in need, bread, a pie for dinner and a custard or corn starch pie for tea. Then for a day or two the work is easily done early in the morning. The fried cakes we eat first as they are better fresh, but the ginger snaps and cookies grow better by keeping. We do not have the "inevitable pie" every day for dinner, but vary with puddings, wholesome but easily made, among which I will mention rice, steamed, lemon and occasionally we like an old-fashioned bread pudding. We do not have our supper until the men stop work for the night, so of course we have supper for working men, not little delicate "nick nacks," but it is planned beforehand and easily prepared. I do not live to eat, therefore I can not go into ecstasies over anything to tickle the palate; neither did I ever see a "magnificent pudding," a "grand pie or dish of sauce," as I have heard some women declare.

During the berry season we were given a dish of berries with sugar and cream for the dessert at dinner, instead of pie or pudding; and that makes me think, I am going to have blackberries tomorrow, and if Beatrix and Jannette will make me an afternoon visit tomorrow, we will give them blackberries and ripe pears, and E— has had a baking day to-day, so you see I

am all ready for an afternoon visit, and will not be satisfied with a call.

Yes, Beatrix, I acknowledge that receiving visitors is pleasanter with my grown-up daughters to help to entertain and relieve me of the burden of the work, but visitors are no more welcome than they were when my girls were little children. Then, if the house was not in order and the larder comparatively empty, I had some excuse, but I would receive no pity now if things were not in order, neither would I deserve any. In the majority of cases, when we in the country make afternoon visits we send word asking if it will be convenient to receive company upon such an afternoon, but of course in such a case we do not expect as much formality as in case we received a special invitation; thus you see should "I take the baby" and go to spend the afternoon I would be in little danger of the mumps or measles. By the way, my children caught the measles by calling just a moment at a schoolmate's, and the lady took a great deal of caution to send the infected one into another room. I do not suppose they would any more than "caught them" had I been with them and made a visit.

Should I happen to go unexpectedly and find strangers before me I would make a call and retire; ditto should I find my "dearest foe," installed in the patent rocker, for I should feel like upsetting the chair, which would be unladylike; but for the last I have no fear, as I do not have a "dearest foe" among the feminine part of the community; my "dearest foes" are always of the masculine gender.

But really, I do not wonder Beatrix condemned unexpected visits when she had such a case in mind as was mentioned. I think such friends are wholly destitute of politeness or common civility. But many people are content to ride a "free horse" even unto death. I thought she intended a wholesale condemnation of afternoon visits, and then I begged to differ, as I do enjoy them, and shall continue the custom as long as my friends return the compliment.

The suggestion of having an "at home" day is good, but it has its drawbacks too; what if I should want to don my linen duster and go down to Detroit upon an excursion and look up the "city hall and a peanut stand?" I would not want to forego the pleasure of eating peanuts and throwing the shells upon the city hall steps, because that was my "at home" day when I am at home.

Did I ever "slip a piece of wedding cake under my pillow to ensure dreams of the coming man?" Not that I remember, but I named the bedposts many times and tried many other tricks dear to girlish hearts, but I was always too sleepy to dream; my dreams of the "coming man" were always waking dreams, as I am inclined to think most girlish dreams are. If the girls wish a bit of cake to dream over, I would not rob them of the pleasure, but I see no necessity for taking a slice of five or eight kinds. No, I would not be an iconoclast and destroy all the charming superstitions and time-honored customs, but I would destroy customs that we enjoy at others' expense.

I do not defend the custom of present giving at weddings, and am glad it is fall-



ing into disuse. It is pleasant among relatives; and if one has a few intimate friends who wish to make a gift for love's sake it is all well enough, but let it be a love token and not given because it is customary.

I think A. H. J. is very sensible if she practices what she preaches, and I wish there were many more like her.

OLD SCHOOL TEACHER.  
TECUMSEH.

### SWEET GRAPE WINE.

S. A. G. desires a recipe for making wine of grapes, for medicinal uses. The W. C. T. U. endorses the following for that purpose, the recipe being copied from Mrs. Kirkpatrick's Cook Book, where it is duly credited. The directions are as follows: "Take twenty pounds of Concord grapes, add three quarts of water, crushing the grapes in the water; put them in a porcelain kettle. Stir well until they boil; cook for fifteen or twenty minutes, then strain through a cloth. Add three pounds of white sugar. When the sugar is dissolved, strain again, heat to the boiling point, pour into bottles and seal immediately." It is best to put the wine up in small bottles, because after opening it is like any canned goods and will not keep. Heat the bottles, use new corks, and cover well with hot sealing wax.

### CULTURE OF LILIES.

In answer to a contributor I would say I have no reliable authority for planting hardy bulbs as early as August, and knowing that the health of a lily bulb may be materially injured by bruising leaves or stem while yet unripe, I think it can not well be done. *L. Lancifolium* is only just ready to bloom, also the double-flowered tiger lily. September or the first of October is the best time, when the drouth is over and the earth moist and cool, and pleasant to work. Lily bulbs require deep planting and perfect drainage, or they will decay. At the time of blooming, if, as now, the weather is dry, they should be watered freely. It is a good plan I think, if one has only one *Auratum* bulb to begin with, to plant it in a deep box of good rich gravelly soil, and keep it as many do the day lily, for a veranda plant. Set it in the cellar through winter and return to the air in the spring. I have an idea that it would in this way be kept in steady good humor, and not forget to bloom after giving such specimens as to be indescribable by tongue or pen.

I have a friend who has treated a *Lancifolium rubrum* in this manner, as she has few garden plants, but a conservatory and two verandas, and her lily is a general delight when in bloom. The blooms are grand, of course, as it has the treatment it naturally requires, that is, the right amount of sun and shade, and moisture well regulated; and no freezing and consequent expansion and contraction of soil, so detrimental to bulbs in the ground. Nor does the drouth affect it at its blooming. I have given this note to illustrate the requirements of lilies in general. I will give an offer soon with prices. I am now enjoying the bloom of a fine *Agapanthus* lily which has been wintered in the cellar and allowed to

remain undisturbed in the pot—and this is important—receiving a top-dressing of very rich soil, and liquid fertilizer once in two or three weeks. It is a native of the Cape of Good Hope, and its name implies *amiable flower*. The leaves are long and flat, like the amaryllis, the flowers an umbel on the crown of a high scape, hence *Agapanthus umbellatus*. It may be well known to many of the HOUSEHOLD readers. I find it a very hardy and satisfactory plant. I have some fine *Hibiscus* plants in bloom, with blossoms as large as an old-fashioned hollyhock, of a lovely shade of rose; have others yet to bloom. I have also an *Althea*, which has become quite a tree and is now loaded with buds; it has double flowers. I mention them because so many think them too tender for our Michigan climate.

MRS. M. A. FULLER.  
FENTON.

### REVIEW.

In looking over the HOUSEHOLD of July 27th, I was first attracted by that sweet poem of Alice Cary's, "My Darlings." How many bereaved mothers will read it with an agony of pain, as they remember their darlings but will find heart comfort in the perusal.

Next a contribution from our ever welcome sister, A. H. J. It is indeed "up hill" work to do one's work, take care of three babies, and "enjoy poor health." I admire her philosophy, and am sure something good will repay her for her self-sacrifice and patience. I think I should rather allow my little girls more than two aprons a week, as a rule, if I ignored the ironing *a la* A. H. J., (who credits me with rinsing dishes in three waters, and ironing sheets and dish towels on both sides, I believe), for I think clothes allowed to get very dirty cost extra in work and wear to wash them. A sensible mother whom I know, dresses her bevy of little girls in frocks and aprons of dark print or gingham made very plainly, and they are very neat with a minimum of labor.

There is a brand of cotton known as half-bleached, sold at from nine to ten cents a yard, 36 inches wide, fine and close, that will last much longer than the bleached, and washes easier, that is very nice for ladies' and childrens' underclothing. As the item of making up is a good deal, this is worth considering.

Anti-Over in complimenting his former employers, unconsciously pays a high tribute to his own services, as no servant or hired man will be treated as he describes unless he is faithful and capable. It is unfortunately true that they are not always thus treated even when most worthy. This problem of hired help has two very opposite sides, and can only be properly solved by the opposite parties, jointly. There are many overbearing, purse-proud employers; there are also employees who are unfaithful and dishonest. All who serve are servants, and the name implies no dishonor. Yet, technically, many who are hired help object to the term as implying degradation. But the laborer can in all cases ennoble the labor by the way and spirit in which he carries it out. Yet custom, necessity, and nature will always

establish ranks and classes, and happy is he who will aim to be first in his own position, rather than inferior in another. This does not imply no desire to rise higher. The very necessity of such a nature is to persevere, and his rise to higher place is ever progressing.

I think there is in many cases too much sensitiveness felt by some who are hired help, as to their being so designated. Anti-Over speaks of his feelings being hurt by being spoken of as the "hired man," but, probably his employer had no thought of offence, but used that appellation as the easiest definition or reply. To have given his name would convey no definite idea to the inquirer, while the epithet used located him as living at the place and of its personality. Few persons working for others would care to be introduced to transient visitors, as no chance of acquaintance would result, and their position explains itself, and self-respecting help will always be respected by sensible people. Let those who are worthy of respect look the field over, and I think they will see many whom they would not like to acknowledge as equals, or introduce into their families if they were employers. While the world stands there will be fault on both sides, and grasping, selfish men will do many things that good men will condemn, and generous people will have their generosity abused. As we cannot make the world over, let us do the best we can ourselves, that our influence may be felt for the right.

Mrs. F. McP. inquires for a remedy for the "carpet bug." I have had no experience except with moths, but I have heard of carpet bugs. Will some one who knows of them, describe them when giving a remedy. It was my misfortune to buy a lot of moths in a set of parlor furniture three years ago. I think I can give points on their extirpation, but believe it would be cheaper to sacrifice the upholstery at once, than to save it as I have done, and yet have a fear that in the end they may come out ahead. Eternal vigilance, constant work, and gallons of benzine have apparently vanquished them, but one feels unsafe, after all. To apply benzine, put your furniture or carpets out door, apply to saturation with a sprinkler. It evaporates quickly; in a few hours you can put it back safely. Of course the odor remains for some time.

INGLESIDE. A. L. L.

### PRACTICAL SUGGESTIONS.

I have been a reader of the HOUSEHOLD ever since it existed, and I think the MICHIGAN FARMER is pretty generally taken in our neighborhood, yet I have always looked in vain to see this part of the FARMER's vineyard represented in the columns of the HOUSEHOLD. I enjoy reading it very much, and have often promised myself that I would try and contribute something for its pages; but perhaps the next issue would contain so nearly what I had intended to say that I would let the opportunity pass.

But I do want to say to E. S. McL. that I have tried her "Washing made Easy" and give it my hearty approval. The recipe was published in the *Grange Visitor* as taken from the HOUSEHOLD, and it was so simple



and so easily tried that the next washing day found me not rubbing on the washboard as usual. I find it a great improvement on the old way, and my clothes are a beautiful, clear white. I think it will save much wear also by doing away with the weekly rubbing.

I wanted to tell the lady who had trouble with her cake some time ago, to add three or four tablespoonfuls of buttermilk and a little soda to neutralize it, and her cake will surely "stand up." It will not interfere with the baking powder in the least. I got the idea from an experienced cook, and it has kept me from getting nervous when I was so anxious to have good luck.

I hope Beatrix will cling to her heresies in regard to home-made rugs and patchwork. Life is all too short to spend a portion of it in such an unprofitable way, to the neglect of the cultivation of the mind.

ONSTED.

LUCY MORE.

### THE CARPET BEETLE.

This destructive insect, concerning which a New York correspondent made inquiry in a recent *HOUSEHOLD*, has appeared in Adrian, and a resident of the city has appealed to Professor Cook, of the Agricultural College, for information as to its habits, and remedies. Through the *Adrian Times* Prof. Cook makes reply as follows:

"The technical name is *Anthrenus scutellaris*, and the insect was first known in this country in 1872, though it has long been known in Europe. It has been found an enemy to furs, clothes, animal collections and even leather and dried plants. The beetle is scarce 3-16 of an inch long, and nearly three-quarters as broad. It is very pretty, decked as it is with black, white and scarlet colors. The larva or grub is larger and quite hairy. Like other beetles of the same family, the grub is banded by different shades of brown. The beetles, as stated by Prof. J. A. Lintner, will be found from October till spring. The larvae, or grubs, may be found feeding on carpets and clothing at any season. Owing to the small size of the insect, it bids fair to become quite as serious, if not a more destructive pest than is the old clothes moth. This insect should be called the carpet beetle or carpet *Anthrenus*.

"Not having had any opportunity to experiment, I can only give suggestions. I think carbolic acid, either the liquid or paper dipped in it, would be almost sure to kill the insects. Pyrethrum should also be tried. This should be dusted on the floor and carpet where the grubs are at work."

Dr. Lintner, State Entomologist of New York, thinks the best agent for its destruction is benzine, though he says kerosene is nearly as good. Whichever is used should be poured in the crevices of the floor-joinings, or copiously applied with the feathered end of a quill or fine brush, as also beneath the baseboards. Either of these materials will promptly kill all the insects with which they come in contact, in the several stages of egg, larva, pupa and imago. Packing the crevices beneath the base-boards, and of the floor-joinings for eighteen inches from the walls, with cotton batting or other absorbent saturated with kerosene oil, will also be of service. To protect a carpet not infested gas-tar roofing-paper, cut in strips of perhaps eighteen inches broad, and laid beneath the carpet around the sides of the room, is the best known preventive.

### HOUSEHOLD HINTS.

A CORRESPONDENT of the *Rural New Yorker* says:

"A tin pail, fitted with a very fine wire gauze lid, and a heavy saturated jacket, set in a raised, shady window, furnishes a far better place to keep milk pure and sweet than nine-tenths of the household refrigerators, which usually contain a little of everything else but sweetness."

A WELL recommended method of keeping eggs for winter use is to prepare a pickle by adding one and a half pounds of salt to a gallon of water, boil twenty minutes and add three tablespoonfuls of quicklime. When cold, turn over the eggs, previously packed in a keg or jar. The main point to be considered is to have the eggs absolutely fresh when laid down.

LADIES who are enamored of novelties in patchwork will please take note of the following clipped from the *Toronto Globe*: "A new industry has arisen for elderly ladies in idle circumstances—the construction of counterpanes out of the backs of old kid gloves. They are ugly, they are dirty, they won't wash, they are of doubtful antecedent circumstances, but they take a world of ingenuity and an æon of time, and therefore they are popular. Another and more exalted occupation is painting black satin night-dress cases, a funereal bedroom adjunct that has been borrowed from the stock-in-trade of the undertaker."

AN exchange says: Many a barrel of pork is lost by neglecting to see that there is always a supply of undissolved salt in the bottom of the barrel or crock. Pork is nice, if when put to fry a dash of pepper, and a little sweet cream be dipped on each slice before turning. It is also nice dipped in beaten egg and rolled in bread crumbs, previous to frying. We prefer to always sprinkle a pinch of sugar over pork when put to fry, bringing back somewhat the natural sweetness extracted by the freshening process; we also think it nicer when freshened in skim milk. When rolled in egg and bread crumbs the slices should be cut very thin.

A. L. L. recommends in this issue a special make of cotton as excellent for ladies' and children's underclothing. I wish all our readers knew how very much superior to cotton garments made at home with a great deal of pains and trimming are the gauze under-vests and drawers which can be bought so cheaply, nowadays. The very slight percentage of wool carded with the yarn is not enough to irritate the most delicate skin; they are lighter, fit better, are cooler and more comfortable while ample protection, are as easy to wash as a pocket-handkerchief; altogether they are a great boon to women who are sensible enough to adopt them, and much more economical in money and labor. It is a mistake to believe cotton garments must be worn over them. Try them once and you will never be induced to go back to the old-fashioned chemise, with its extra bulk about the waist and all its trimming, so much trouble to make and do up, and so warm in summer. I never really enjoyed life till I discarded them. With the advent of cooler weather

put on heavier ones, and with several sets, of varying weights, one can be comfortable in zero weather and tolerably so in the dog-days. B.

MRS. J. J. PHILLIPS, of Wisner, Tuscola County, reports excellent success with hams sugar-cured by a recipe given in the *HOUSEHOLD* at her request. Of the manner in which she kept them, she says: "We had twenty-six in all, and as we did not know how to keep so many, we concluded to put them in a light brine, and found they kept excellently. We smoked them in April, and have just used the last. They were of just as nice a flavor after being in the brine as before. As the brine was weak it would become mouldy after a time; then we would take them out, wash them and put them in fresh brine." If our correspondent has a good stone or brick smoke-house, she will find the hams can, if well cured, be left in it with safety, the coolness and darkness preserving them. A good way to keep a ham from which one is cutting is to have a stout paper bag to slip it in; secure with a string and hang up in the cellar. Flies cannot touch it. If all the *HOUSEHOLD* readers are as tired of seeing ham cut to a shaving and fried till it resembles a basswood chip in flavor and digestibility as the Editor, they would gladly inaugurate a new method, by cutting the slices a third of an inch thick, and then broiling it over a good clear fire. Or, even if fried, as customary, it is much better than when cut so thin and dried out in cooking.

### Contributed Recipes.

DEVILED EGGS.—Boil eight or ten eggs hard. When cold cut around the white in the center and take out the yolks; do not break the whites and they will be cups to fill, and this is the filling: I get one pound of veal, wash it and boil until tender in enough water so it won't burn; let get cold, chop one good head of celery quite fine, chop veal the same, also yolks of eggs; put them all in an earthen dish. Take two good teaspoonfuls of made mustard and enough vinegar to mix the meat, eggs and celery so that it will pack in the whites of the eggs in place of yolks. Salt and pepper to taste. What is left of the filling is good chicken salad for tea.

HUCKLEBERRY SWEET PICKLE.—This is to use in place of preserves or with game or baked meats. Look over six or eight quarts of berries, wash and put them in a stone jar; cover with common molasses, not letting it come quite to the bottom of the jar. Tie over the top some mosquito netting; keep in cool place, and it is well to set a small plate over the jar, but not one large enough to keep the air out. In six weeks they will be nice to use. When we came west fruit was not plentiful, and we used one sort in many ways.

PRESERVED GRAPES.—Pulp the grapes, put one-half of the skins in a dish by themselves, and the pulps in the dish you preserve in; put over a slow fire, and as the fruit begins to cook skim out the seeds; and by the time the pulp is cooked well the seeds are nearly all out. Then put in the half of the skins—which is a plenty, with not quite one pound of sugar to a pound of the grapes, and cook till the juice will jelly; then can. I have some left from last year and it is nice as can be. The seeds will come to the top, not go to the bottom of the dish when cooking. S. F.

YPSILANTI.