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THE HOUSEHOLD---Supplement.

LOVE'S ANSWER.

How should a wife love? She should love truly,
Trusting thy honor and candor securely,
Judging all faults with tenderest kindness,
Hiding thy foibles with womanly kindness.

How should a wife love? Not wildly or madly,
Grieving o'er absence despairingly, sadly;
But cheerfully, actively, asking in prayers
To bear all thy troubles and lighten life's cares.

Thus should a wife love! thus shall I love,
Striving my truth and devotion to prove.
Hope scattereth shadows. I see my path clearly,
Trusting thy heart and loving thee dearly.
Dearest of husbands, the kindest and best,
Secure in the sunshine of life let us rest.

TO THE READERS OF THE HOUSEHOLD.

DEAR LADIES.—It is rarely indeed a week passes that your Editor does not receive from some of the readers of our little HOUSEHOLD, the kindest of encouraging and appreciative words regarding it. Often such remarks are incorporated with letters written for publication, and the editorial blue pencil crosses them out before the copy goes to the printer, because we long ago decided it was not necessary to take up half our space to tell our readers what an excellent paper we were publishing. Oftener, a sentence or two penciled on a slip of paper, or written at the close of an article, expressive of kind feeling, and enjoyment and benefit derived from "the little annex," cheers and brightens the Editor in her quiet sanctum. And too, often the pathetic little confessions, "It was just what I needed," "It helped me so much!" give glimpses of secret struggles and patient endurance, which waken a longing to do more and better work for womanhood. Never a kindly word falls unheeded upon the ear of those whose work is for others. But though these expressions of recognition are pleasant and grateful indeed, there is yet another way in which kindly feeling and good will may be expressed. And, because of the universal favor which the HOUSEHOLD finds wherever it is known, and because of the many pen and ink compliments it receives, the Editor feels emboldened to make a request of its readers: Will not each one of you, who has read the HOUSEHOLD with pleasure and profit the past year, not only renew your own subscription, but send with the renewal the name of some friend or relative, whom you have persuaded to subscribe for six months or a year? It needs only such effort on the part of those who know the FARMER and its HOUSEHOLD supplement, to greatly increase its circulation, and consequently its

efficiency and usefulness. Will you not try it, ladies? Tell your neighbors how much pleasure and benefit you derive from the paper, and persuade them to make a trial trip in its company for 1887. It will require but slight effort on your part individually, while collectively the aggregate will be great. We shall have in consequence a larger corps of able contributors, and be able to make the HOUSEHOLD for the coming year better than it has been in the past.

FOR CHRISTMAS.

As Christmas is drawing near perhaps a few hints concerning presents would not come amiss. It is possible that others besides myself have pocket books so thin, and the dresses and shoes wear out so quickly that but little is left for "Christmas money." For the benefit of these I will try and mention a few articles which can be made at little expense.

Do any of the HOUSEHOLD readers know of the possibilities, for use and beauty, contained in the straw matting which is around tea chests? It can be obtained at any grocery and by lining with pasteboard can be made into slipper cases, wall-pockets, whisk broom holders, etc., of any desired shape. The edges need to be bound with strong cambric, which can then be covered either with pleated ribbon or some soft woolen cloth cut in bias strips, fringed on each edge and pleated. They can be further ornamented with scrap pictures, or, if you are handy with your brush, some simple design can be painted on them.

Pretty aprons, and knitted or crocheted collars, also make very acceptable presents. A neat apron is made of a breadth of turkey red calico, hemmed across the bottom and shirred at the top, with a pretty design outlined with white floss in the lower left-hand corner. The strings can be either of the material or of ribbon.

I have a number of collar patterns, both crocheted and knit, which I will write out and send for publication if any one wishes.

I, too, wish to thank the HOUSEHOLD Editor for our charming little paper. My only regret each week is that there is not more of it; since everything it contains is so good.

MIGNON.

OSSEO.

HERE is a better way to use old silk hats than to cremate them: Take off the beaver and cover again with cretonne or any other material you think appropriate; put a broad ribbon around the hat and fasten with a bow at the side. Shir in a

bright colored lining, and you have a nice catch-all for your sewing machine.

A novel tobacco box, which would be an acceptable Christmas gift for the "gude mon" is made of an empty cocoanut shell. Select a well-shaped nut, and cut off the top not very far down. Take one-third of another shell for the stand, sawing it in a fanciful pattern. Take the top off to allow the other shell to rest on it and glue in place. Fasten two large ornamental pipes crosswise in front to hold matches. The box may be gilded, but is very pretty in its natural color.

A very pretty tidy can be made of a piece of butchers' linen a yard and a half long, and three-quarters of a yard wide. Fringe at the end, and ornament with a band of drawn work, and a pattern outlined with colored linen floss. Gather in the centre under a bow of ribbon, and adjust to the back of a chair.

A banner lamp shade is a pretty gift, and can be easily made by the lady whose time is limited. Take a piece of ribbon about the size of the HOUSEHOLD when folded; ornamented with a design in crazy work—it can be bought that way—fringe the bottom about two inches deep, and put a band of dark velvet across it. Hem the top and attach with silk the same color to the rings of a gilt stand, which can be bought at a fancy store for fifty or sixty cents.

GREENFIELD.

PEARL.

A VERY useful article in the sewing room is an ordinary splint basket, such as grapes are sent to market in, lined with turkey red calico and with a row of pockets around the inside. An elastic cord is run in the hem of each pocket, to hold the contents securely. These pockets are "awful handy" places to tuck bits of trimming, rolls of tape, dress braid, buttons, etc., while the centre of the basket quickly fills up with patterns, rolls of pieces, and the like. A cover of the lining material, drawn up by a string long enough to permit it to be folded back over the basket when in use, protects the contents from dust.

Fancy bags for crochet work, knitted lace, the grandmother's handkerchief and "specs" are made by sewing strips of contrasting ribbon together, the strips running lengthwise of the bag. The bottom is a circular piece of cardboard covered with satin or silk, to which is sewed the bag; the other end is turned over to form a casing for drawing strings of narrow ribbon. If desired, a frill of lace is sewed on the inside at the top to fall back over the outside. By leaving openings on opposite sides, the bag may be made to hold knitting

work, the needles passing through the open seams.

Pretty scent sachets are in the shape of square crackers, made of white satin, tacked to imitate the prickings on a cracker. A dainty design may be painted on one corner, and the wadding inside should be liberally sprinkled with sachet powder.

B.

A CULINARY CONVERSAZIONE.

I have not forgotten that request made so long ago, but I have been so unusually busy the past summer, that I have not found much time for writing, but "everything has an end," and I find myself at leisure again. We have had a large family, and I have cooked all the old dishes and tried lots of new ones, and compounded several myself. There is one dish that is good and healthy, yet is not made as generally as it should be, that is soup. Every week the butcher has brought me a soup bone from the hind quarter, taken off when the round steak is cut; there is considerable nice meat on the upper joint, so I use that part for a pot pie. The rest of the leg is cut in several pieces. I boil this until the meat falls away from the bone, but have added water sufficient to keep the amount of stock I want; this I strain carefully and set away for the fat to cool, when I remove it. The soup does not require a bit of grease; the meat I put away for further use. You can make a variety of soups from this stock. I add about a tablespoonful of curry powder to four quarts of soup, a stalk of celery, one grated potato, a little carrot and turnip grated fine, some pepper and salt, and sometimes sago, or vermacelli. A little of everything gives it a flavor. Caramel for giving a brown color to soup can be made of one teacup of sugar and four tablespoons of water boiled down over the fire and nearly burned, then add one teacup of boiling water, and bottle for future use. A little will brown a soup nicely. It is a good idea to keep a can of browned flour on hand for gravies; brown either on top of stove or in a hot oven; it requires as much care while browning as coffee. It adds a fine flavor to gravy.

The meat that comes from those bones can be used in several ways. You think it is tasteless? Oh no! we must make up in seasoning what it has lost while boiling. I sometimes make a ragout. Toast bread a deep brown, lay around over a platter, chop the meat not quite as fine as mince-meat, put in the pan, add boiling water, butter, pepper, salt; if you have some roast meat gravy, add that for wetting instead of the water, when ready to sit down to the table turn it over the toast; it is a nice breakfast dish.

Another way is to make a crust as if for baking powder biscuit, roll thin, and cut in round pieces; season the chopped meat, and do not make it moist only with the butter; heap some on one of the pieces of dough, then cover with the other, and crimp the edges together, bake about ten minutes until brown. Cold roast beef is delicious cut in slices and warmed in the brown gravy; serve with baked or mashed potatoes.

In roasting meat, most cooks have too slow a fire, the oven should be hot, so as to

sear the meat immediately. I roasted a piece of beef weighing thirteen pounds not long ago, there was no bone in it, but all through there were slices of suet, all pinned together. It commenced to roast at quarter to eight, and was done splendid at twelve, but I kept a hot fire, basted it often; half an hour before it was done I let the dripping pan get dry, then poured in some water, and the gravy was delicious. I add a generous lump of butter to the gravy.

Salt fish can be prepared in so many ways. Codfish comes in very nice shape now-a-days. Take some of the square pieces, soak them until fresh, put them in a clean white cloth, pin securely and boil about fifteen minutes, turn carefully on a platter, and spread with butter; serve with egg sauce made as follows: One cup of butter and one-half tablespoonful of flour; rub smooth, turn boiling water in and stir until smooth, do not allow it to boil; add chopped boiled eggs.

Oatmeal or rolled oats are nice for breakfast. I turn boiling water on it, salt a little and steam ten minutes, cook a basin full the day before, in the morning slice it off and brown like hot cakes on the griddle; use butter to fry it, serve with syrup or sugar. French toast is good, have the griddle well battered, dip slices of bread in beaten egg; fry brown, serve hot; this is easily performed for breakfast. Any little dish like this helps wonderfully, when one has so little appetite in the morning.

EVANGALINE.

(To be continued.)

INEXPENSIVE PRESENTS.

A pretty apron can be made of pink linen lawn—which will wash as well as white—with tucks and a broad hem edged with white lace, crocheted or otherwise. A toilet set could be made of the same and lined with pink silesia.

A square of butchers' linen hem-stitched around and with a design outlined on it in red marking cotton, can be put at the father's plate where he spatters the gravy. Or a piece to go clear across the table will serve for both heads of the family.

For the old sofa pillow make a slip of the butchers' linen, that is about one-half yard longer than the pillow. Fringe the bottom for four inches and tie; then just above that, make a strip of drawn work, or put a fancy stitch in cotton or washing silk. A design can be outlined on the side which covers the front of the pillow, or not, as you prefer. With a ribbon two inches wide, tie the case up close to the pillow, and the man of the house will probably say it looks like a meal bag. Still it will be pretty and serviceable.

If you have been an extensive worker in worsted and have a good many odd bits left, cut them in lengths of about one half yard, and tie contrasting or blending colors together. Any pretty stitch will do to crochet them into a sofa pillow cover, or stripe for an afghan. It will be after the style of the crazy patchwork.

A convenient holder to hang back of the sitting-room stove can be made with a square of crocheting, or embroidered felt or canvas, and a reverse side that will not

disdain to come in contact with the poker.

A cushion for pins or hair pins, in the shape of a hat, can be crocheted of single worsted. In single crochet stitch make a round flat mat three inches across, then cease to widen, and crochet an inch and a half more which ought to turn down and form the crown of the hat. Crochet another flat mat six inches across with a scallop on the edge. Fill the crown with curled hair and sew over the center of the large mat, which will leave an edge for the rim, and that can be narrowed a little so it will curl upwards. Trim your hat with a twisted cord of contrasting worsted, and balls of the same, or ribbon.

For a handkerchief case, crochet with single worsted in any fancy stitch, a flat piece ten inches wide by twenty inches long. Fold each end over for five inches and overhand the sides together, which will leave a ten inch square with a straight opening in the top. On both sides of this opening and around the whole square crochet a border through which ribbon can be run, and tie the opening together with the ribbon. A case the same shape could be made of silk or velvet.

A ball of twine often comes handy, and can be made ornamental by crocheting it a worsted cover. Begin by making a flat mat the size of the bottom of the ball and continue to crochet up the sides. Finish off the top in open work, through which a cord or ribbon can be run to hang it up by. When ribbon is used an open space is left about half way up the ball through which ribbon can be run and tied in a bow. Draw the string from the center of the ball through a hole left in the bottom of the case. Fine colored cord can be bought at the drug store, and a case made of the same.

If every one knew how handy a waste paper basket was in the living room, to save steps to the kitchen stove and rag bag, there would be one in every home. They can be made by crocheting a cover for the tin water pail, or any other, of macrame twine. When your crocheting is half the length of the pail, make an openwork row through which to run ribbon or colored paper. When finished dip into some thick flour starch and place on your pail to dry, after which varnish with shellac. A cover made in the same way to fit a two quart basin will make a work basket. One to fit a small bowl or cup will answer for buttons, hairpins or any such nicknacks.

Mats can be made for the dining-table of macrame twine, in round and oblong shapes, which look full as well after being washed.

A knit or crocheted cover for a yarn ball would please the average small boy.

It is hard to think of presents for boys, and I think something fancy for their rooms pleases them, even if they do pooh at such things.

A waste paper basket in a boy's room might help him to be neat. Boys' or men's neckties can be made at home with little expense, from odd bits of velvet or silk, and by ripping up an old one for a pattern.

Girls, if your mother can't find time to make holders for the kitchen, take three or four thicknesses of ticking and stitch up a square, with a tape loop to hang up by, and

I warrant you she will be very thankful.

Turkish toweling bought by the yard and cut in squares, makes nice wash rags. They might be made extra for Christmas with a bright crocheted edge.

SCHOOLCRAFT.

PANSY.

THE CHAUTAUQUA ASSEMBLY.

NO. III.

Grand concerts were often given by all the musical talent of Chautauqua, including such stars as Mrs. Hull, of New York, Miss Hull, of Boston, the Schubert Quartet, the Amherst Glee Club, Flagler, the great organist, and a chorus of several hundred voices trained by Professors Case, of Ohio, and Sherwin, of the Academy of Music, Boston; and there were times when the sweetness and grandeur of the music so carried one away, that whether "in the body or out of the body," we could hardly tell.

The noted elocutionist, Prof. Curnnack, gave two readings, second one, "The Courtship of Miles Standish."

Geo. W. Cable, who writes for the *Century*, gave three readings from his own works; the first, an unpublished work, the scene of which was laid at Grand Point, 60 miles above New Orleans; the principal characters, an Arcadian family settled there. He gave one reading from "Dr. Sevier" and one entitled "Parson Jones." Mr. Cable is from New Orleans, is a cultured Christian gentleman, and renders his writings, which are full of purest feeling and richest thought, with graceful expression.

Will Carleton gave two readings and held his audience spell-bound until ten o'clock.

Gen. Lew Wallace, of Indiana, ex-Minister to Turkey, recited that wonderfully animated scene, "The Chariot Race." He also gave a lecture on "Turkey and the Turk." The events which led to the writing of "Ben Hur" form quite a history. Gen. Wallace had been somewhat skeptical and meeting Bob Ingersoll in a railroad car, entered into conversation with him respecting the divinity of Christ. Mr. Ingersoll attempted to prove to him that Christ was only human, but he was hardly prepared to acknowledge that, so Mr. Ingersoll urged him to examine the subject carefully, and the result of six years' investigation was—"Ben Hur."

Then there was the inimitable Frank Beard, working wonders with his crayons and scattering jokes right and left; and, by the way, both he and his wife are enthusiastic Sabbath-school workers, and assisted Rev. T. B. Vincent, Dr. Vincent's brother, in conducting the services held every morning in the children's temple for the instruction of children in the Scriptures.

Prof. Ragan gave three wonderfully interesting stereopticon lectures, the pictures, colored according to nature, covering a canvas 30 feet square. The first illustrated the Rhine and Switzerland. Among the many pictures were those of Lake Geneva, "Loved Bingen on the Rhine," Statue of William Tell, Tower of Chillon, Castle of Heidelberg, The Alps and Glaciers, includ-

ing the wonderful Mer de Glace, about which we study in our Chautauqua course. The second lecture illustrated Spain and Morocco. Among the many life-like scenes were the Royal Palace, the chambers of the King and Queen with their rich hangings and gorgeous colorings, Gibraltar, The Alhambra, a grand specimen of Moorish architecture built in the thirteenth century. The lightness and elegance of the columns and the richness of the ornamentation are unsurpassed. The coloring is but little altered by time. We were also shown the Tower of Vela and a leaf from its records, the Paradise of Mohammed, the Last Sigh of the Moor, etc.

The third lecture illustrated Paris, and for two hours we reveled in the glory and magnificence of Paris. We were shown a life-like picture of the great Napoleon, and it seemed no wonder that one of so grand and majestic an appearance could sway the legions of men at his will. One of the most striking pictures was the Arc de Triomphe, an arch of white stone, on which are inscribed all of Napoleon's victories, with the names of his generals. Standing under the arch we can look down seven avenues, full of splendid houses. On the east you look along an avenue 1,300 yards long and 100 wide, to the gate of the Bois de Boulogne, a magnificent park, while turning to the west there may be seen, first, the Champs Elysees (Elysian fields) a grand avenue a mile and a quarter long, then the Place de la Concorde, an open square 750 feet long, in the center of which stands the great obelisk brought by Napoleon from Luxor, in Egypt, where it was erected by Sesostris 1500 years before Christ. Beautiful fountains stand on each side. Beyond this can be seen the Garden of the Tuileries, with the royal palace. Half way down to the Tuileries, at the Palace de la Concorde, four streets intersect. On the left is the Rue (street) Royale, on the right, the bridge which crosses the river Seine, on the other side of which stands the Palace of the Legislature, and a little farther back the Hotel des Invalides (hospital for invalids) where is the solitary tomb of the great Napoleon. Then there were the Madeleine, the Pantheon, Notre Dame, etc.

But that which surpassed everything at Chautauqua in revealing the wonders of nature was the microscopic exhibition. It was afterward termed the "oh, my!" exhibition, for as object after object, wonderful, new and beautiful, was exhibited, there was but one thing for the uninitiated to do—ejaculate. The instruments which magnified three hundred times were placed upon tables, around which the visitors passed, the owners kindly explaining the objects, among which were trichinae from a human muscle, catarrhal phthisis with tubercle, retina of human eye, circulation of blood in a live salamander, lip and tongue of a cat, tongue of a fly, water flea, crystals of gold, silver and copper, pure butter, oleomargarine, lard, etc., etc.

One of the most polished, graceful speakers at Chautauqua was Prof. Sumner, of Yale College, who gave two lectures on "The Social Revolution." He handled his subject in a masterly manner, and it was an intellectual feast to listen to him.

John Dewitt Miller, an exceedingly plain looking bachelor lawyer from Philadelphia, gave two lectures, the first on "The Uses of Ugliness." He began his lecture by saying he had heard it said that he gave this lecture in self-defense. If that be so, he gathers what consolation he may from the reflection that in voicing his own defense, he is also echoing the needs of a considerable body of people, a body not, indeed, without representation in the audience. The second lecture was entitled "Love, Courtship and Marriage." It was both sound and witty, and I wondered how he could so well illustrate his subject, having never passed through the ordeal.

There were lectures on Homer, Roman epic poetry, Roman oratory, Roman history, Antony and Cleopatra, and a host of other interesting topics.

Dr. Milburn, the blind preacher, gave two lectures, one on "What a blind man saw in England," and one on "Richard Brinsley Sheridan, the orator and wit."

Mrs. W. K. SEXTON.

(To be continued.)

OUT OF FASHION.

Childless homes seem to be very much in favor at this age, and it is not strange to hear maternity alluded to as one of the greatest misfortunes that can possibly befall a woman. This idea, with a large class no doubt causes a great deal of evil. Nature is perverted and health ruined, and when, owing to an extra degree of vitality, a child survives the many attempts against its prenatal life, it often enters the world too nearly worn out by the struggle to ever have robust health, or bearing within its little brain the germ of a mania for suicide or murder.

"My heart stands still with fear when I think what I wished before she was born," confesses a young mother, bending fondly over the cradle of her babe, and as I see her eyes glow with that wondrous love and realize that she is an intelligent, cultured woman, I wonder whether to her mother or society's tone is due the false education which for a time so changed her true and loving nature.

While a boy-baby shouts, climbs, pounds, drives horses, etc., his sister takes her doll to kiss and fondle, to dress and undress with a gentle touch which shows very plainly what a strong element of woman's nature the maternal instinct is. Something must be wrong when in after years this babe has murderous and bitter thoughts of her own offspring.

Little children not only bring a world of love and happiness but also a world of care, toil and anxiety, and I think there is no time so trying to a woman as when, with heart and hands already full, with a dozen different demands upon every hour of her time and every dollar of her purse, she finds that another child is about to make the burden heavier. Her over-taxed system, not yet adjusted to its new work, is apt to leave the poor brain insufficiently fed and prey to all sorts of morbid fancies and fears, and this, if ever, is a time when her friends should stand by her, and through their sympathy and encouragement, protect her from her own weakness. It is strange, too, how

much good or harm a few words will do her, a chilling manner or sneering sentence often driving her to the verge of desperation; while an assurance that all will soon be well, a suggestion that the coming child may prove the greatest blessing of her life, or a mention of the briefness of the time her family will be small compared to the number of years they will be a comfort and help, makes her feel brave and cheerful again.

A mother caring for young children has a peculiar feeling that the task is endless, and under this impression grows impatient, tired, and too discouraged to take the joy of her dimpled darlings, when, lo! all at once they are grown and gone. She has time for her toilet, her books or pen, liberty to come and go, but often, too, a terrible hunger to gather them back to her arms, to put them asleep in their beds and crib; to watch over them and know that she is the queen of their little hearts and that those hearts are innocent. A woman often has wise and good reasons for not wishing children—hereditary disease, either mental or physical, poverty, or some great unhappiness; but when merely to escape pain, care and toil she foregoes the joy of motherhood, when to escape the few years of their helpless infancy, she yields all the pleasure of the many of companionship and their returning love and care, and faces an old age without children to give her a fresh interest in life, she is false to her own nature and an enemy to her own happiness. A. H. J. THOMAS.

PAINTED LACE.

Beatrice has discovered that painted lace is the newest departure in decorative fancy work, likely to interest her artist friends. At her suggestion I've experimented on all the lace within my reach, and found it practicable as well as extremely pretty. It is suitable on curtain lace for home decoration, or on trimming for ladies' apparel. For the latter Spanish lace is best, as it can be procured in a variety of flower patterns, such as roses, daisies, primroses, etc. You will require water color paints, Winsor & Newtons are considered best, either in tubes or bottles. The following are the most necessary: Chinese white, crimson lake, vermillion, Prussian blue, chrome yellow, burnt sienna and vandyke brown; they should be diluted with a little gum arabic water to thin, and prevent spreading. Of course by mixing these colors many desirable shades can be produced, as for instance, blue, yellow and burnt sienna give a fine olive green, chinese white with a touch of vermillion a lovely pink. I think the lighter the coloring the better the effect. Hogs' hair brushes are the best to use, but camel's hair will answer; one small and one medium size.

Fasten your lace smoothly on a board covered with cloth, and if a number of yards are to be painted it is well to mix sufficient paint in a bottle, as it is difficult to get the same shade when mixed in small quantities; shake the bottle well before pouring in the saucer.

Nottingham lace pillow shams and spread would be very handsome painted in this way if a desirable pattern could be

procured; in fact there are numberless ways in which this pretty art could be turned to account, as will be seen from the following description of a bedroom, taken from the *New York Herald*: "The walls were painted a delicate cream color, the ceiling cream, rose color and light blue. A frieze of Nottingham lace border twenty-five inches wide designed in daisies, with a deep scalloped edge, was painted in colors to match the ceiling, the daisies were of blue, centered with yellow and brown, the leaves and stems a delicate green; and the borders in pink and cream color, the two tints separated by a line of burnt sienna; this was stretched around the room and fastened with white tacks, the whole having the appearance of an elegant fresco. The window drapery was of Nottingham lace, similar to the frieze, painted the same way, the furniture was of brass, the bed curtains, pillow shams, and spread also painted, the mantel was covered with a broad strip of lace painted and caught up at one side with a rosette of light blue and cream satin ribbon. The furniture was upholstered in blue and cream satin, and ornamented with tidies of lace in wild rose design, painted in the most delicate tints and tied in place with satin ribbons; the toilet was also covered with a spread of blue satin covered with lace painted, and of a pattern similar to the tidies."

WATROUSVILLE.

E. B. C.

HOUSEHOLD HINTS.

Do not be afraid to try new recipes, nor test new methods of household management; make the most of every opportunity, improve all your advantages.

WHEN you are done using the hot fat in the frying kettle, pour the fat into a basin, wipe the kettle with a cloth, then strain the fat back into it through a square of cheesecloth kept for the purpose. This removes all crumbs; and then, if you have a tin cover to fit the kettle closely, the fat is ready for immediate use whenever wanted. Never allow the fat to get too low, it is more economical to use plenty.

EVERY one makes kitchen aprons big and "far-reaching" nowadays, but every one does not increase their capabilities to the fullest extent. Make a holder of convenient size, cover it with goods like the apron, and attach it to the band by pieces of the goods stitched together. Make the attaching band long enough so that the holder will be readily useful. If in the way when not in use, put it in the pocket, which should be large.

MRS. J. P. P., of Wisner, has our thanks for a can of very nice apple jelly, which reached us in good order last week. It is of good color and excellent flavor. Mrs. P. says of it: "It is made entirely of apples, without sugar, simply cider boiled into jelly. I find it splendid for cakes and puddings, but rather too sharp for tarts. I make a cracker pudding, put jelly on top, cover with frosting and brown in the oven, and we like it very well."

SOME of our correspondents are forgetting the newspaper rule which requires that matter for publication shall be written on but one side of the paper.

Contributed Recipes.

ROMAN SAUCE.—Nice with fish. One teacupful milk, one of water, brought to a boiling heat. Stir in one tablespoonful of flour and three well-beaten eggs, salt, pepper, two tablespoonfuls butter, and a little vinegar; boil four eggs hard and lay over the dish; pour over the sauce and serve.

CODFISH A LA MODE.—One teacupful fish, picked fine; two cups mashed potatoes; one pint sweet cream; two well-beaten eggs; half cup butter; salt and pepper. Mix well. Bake twenty minutes.

RUSKS.—Four cups bread dough; two well-beaten eggs; half cup butter; one cup white sugar; mix thoroughly; let rise until very light; then mold into rusks long as your finger, and narrow; when raised sufficiently, wash the tops over with sweetened water; bake quickly. Delicious for tea.

BUNS.—Four cups bread dough; half cup sugar; half cup butter; half cup Zante currants; mix; then roll about an inch in thickness; cut with large biscuit cutter. Do not crowd them in the tin. Sift cinnamon and sugar over tops. Nice for breakfast.

BAKED EGGS.—Strew bread crumbs about an inch deep in an earthen pie-plate; add pepper and salt and bits of butter; break eggs carefully on top of the crumbs; add butter, pepper and salt. Bake about eight minutes in a hot oven. Nice breakfast dish.

FRIED CARROTS.—Boil carrots until tender in slightly salted water; then peel them, slice lengthwise and fry them brown in butter. As nice as parsnips.

MARbled LOAF.—Take equal parts of beef's tongue and veal, be sure it is boiled tender; grate the tongue; cut the veal in large pieces; mix alternately in a jar or dish, seasoning with butter, pepper and salt, sage if you like; put on a weight and press solid. Keep in cold place.

GLEANERS' PUDDING.—One quart sweet milk; one pint bread crumbs; four eggs; one cup sugar; quarter cup melted butter; soak the crumbs fine in the milk; rub the butter, sugar, yolks of eggs together, and add; bake slowly without browning much. Take from the oven and spread thickly over the top raspberry jam or currant jelly, or blackberry jam; beat the whites and add three tablespoonfuls of sugar; flavor to suit taste, pile over the pudding, return to the oven, and brown a golden brown. Eat with sweetened cream.

CHARLOTTE RUSSE.—Arrange slices of white cake, spread with jelly, around a large dish; take two coffee cups of very thick sweet cream; put in a large bowl and beat it with the egg-beater until it is thick and foamy; then add half an ounce of gelatine, previously placed in sufficient hot water to dissolve; then cool, and strain into the cream four tablespoonfuls sugar and one teaspoonful vanilla. After adding these ingredients, beat a few times—be very careful or you will have butter—then pour it into the dish over the cake; put bits of the jelly on the top. Set in a cool place. Delicious.

WHITE MOUNTAIN PUDDING.—One quart sweet milk; four large butter crackers; teacupful white sugar; yolks of four eggs; mix thoroughly; flavor with lemon; bake slowly. Do not allow it to boil. Beat the whites of four eggs, add three tablespoonfuls sugar, flavor, spread over the top, and brown a delicate golden. It does not require any sauce or cream.

EVANGELINE.