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## THE HOUSEHOLD---Supplement.

### NOBODY ELSE.

Two little hands so careful and brisk,  
Putting the tea-things away;  
While mother is resting awhile in her chair,  
For she has been busy all day.  
And the dear little fingers are working for love,  
Although they are tender and wee,  
"I'll do it so nicely," she says to herself—  
"There's nobody else, you see."

Two little feet just scampered up-stairs,  
For daddy will quickly be here;  
And his shoes must be ready and warm by the  
fire,  
That is burning so bright and so clear.  
Then she must climb on a chair to keep watch,  
"He cannot come in without me."  
When mother is tired I open the door—  
There is nobody else, you see."

Two little arms round daddy's dear neck,  
And a soft, downy cheek, 'gainst his own;  
For out of the nest, so cosy and bright,  
The little one's mother has flown.  
She brushes the teardrops away as she thinks,  
"Now he has no one but me."  
I mustn't give way; that would make him so  
sad—  
And there's nobody else, you see."

Two little tears on the pillow, just shed,  
Dropped from the two pretty eyes;  
Two little arms stretching out in the dark,  
Two little faint-sobbing cries.  
'Daddy forgot I was always waked up  
When he whispered good night to me.  
O mother, come back just to kiss me in bed—  
There's nobody else, you see."

Little true heart, if mother can look  
Out from her home in the skies,  
She will not pass on to her haven of rest  
While tears dim her little one's eyes.  
If God has shed sorrow around us just now,  
Yet His sunshine is ever to be;  
And He is the comfort for every one's pain—  
"There is nobody else, you see."

—May Hodge, in *The Argosy*.

### SPRING FASHIONS FOR BUSY DRESSMAKERS.

"In the midst of winter we think of spring." And it is the display of cotton dress fabrics, temptingly displayed in all their airy lightness while we are shivering in sealskins and ear-muffs, that turns our thought; spring-ward. The early importations of cotton goods are already draped in most attractive fashion, in the shop windows, and the dressmakers and fashion magazines are ready to tell us how to make them up. Even if one is in no hurry about her spring sewing, it is best, if desirous of choice novelties, to buy now and lay aside till needed, for it really seems as if there were never such dainty, delicate patterns later as in these very first fruits of the looms.

The new cotton satteens that have become so popular are shown this season in larger figures than before. The small sprigs and

dots are *passé*. It is a pity, too, for they were neat and elegant, and made more tasteful gowns than the large flowered styles. They are to be made up entirely in one pattern, combinations with plain goods being voted "out," and about 14 yards are necessary to make a full-draped dress. Patterns of the Scotch gingham also show large designs, as stripes of plain and plaid two inches wide and these too are made all of the same pattern; there are also lace-striped and barred gingham, and percales in stripes, which are so far all the new goods shown.

One of the prettiest of the new 35-cent satteens exhibited in a show window here had a navy blue ground, plaided in two-inch plaids with hair line stripes of white, about one-eighth of an inch apart; where these cross they form little stars. This was very handsome. Another style had a ground of dark wine color, strewn with pale blue leaves; a black ground was broken by lemon yellow triangles. A very dainty, pale shade of lilac had small rectangular figures grouped at intervals. Among the gingham, both plain and lace-striped, was a pale pink plaided with hair lines of white; Sweet Sixteen, robed in it, would look like Aurora with a scrap of a sunrise cloud twisted around her. A pale blue in the same pattern was almost as pretty. Some pretty styles in black-and-white were shown, the white predominating. Of course the most handsome patterns of these come in the 35 and 40 cent goods, but those in lower priced goods are very pretty if not quite as novel. And sometimes they are in the very same designs. A lady who bought a figured foulard last summer, paying 90 cents per yard for it, was disgusted enough to see behind a counter of a store here, a saleswoman wearing a nine cent satteen of exactly the same pattern.

Round waists and shirred basques are to be used for handsome cotton dresses, of muslin, lawn, or gingham, for misses and young ladies. The round waist has no fullness on the shoulder, but is gathered into a belt in front and back. It is best made without a lining, making the seams small and finishing them neatly. Satteens are liked best when made over a lining, the basque is close fitting and has a vest of embroidery or shirred revers; or a gathered plastron at the top with a velvet V below. Tucked Garibaldi waists are liked for gingham and percales; the upper part of the corsage will be laid in fine lengthwise tucks from the neck, and similar tucks will dispose of the fullness at the waist line. The plain Garibaldi waists have a box pleat down the middle of the front, with shirring at the neck and waist line on each side of the pleat, and

the back gathered at the neck—not the shoulders—and waist line; the space below the belt is short and pointed in front and back. The sleeves are full and tucked at the armholes and wrists. Yoke waists will continue popular, both square and pointed, but the V of embroidery in back and front, with the goods shirred next to it, will be most favored. Polonaises will have apron fronts and diagonal waists fastening at the left side. Full round skirts without drapery, gathered to a belt, and trimmed round the bottom with tucks or rows of insertion are again to be worn. Drawn work is introduced as a finish to some of these skirts. Draperies on wash dresses are in simple shape, either a plain apron pointed at the foot, or a round one draped on the side.

Old-fashioned "sprigged" lawns are to be revived for next summer's wear; these will be flounced either all round the skirt, or across the back widths, with a deep apron falling on a single flounce that extends entirely round the skirt. French percale dresses have the edges of these flounces buttonholed in scallops. The prettiest way to make up an embroidered muslin dress is to put three or four flounces all round the skirt and make a short panier of plain muslin, edged with embroidery, to meet them.

A handsome black faille française—this is the most fashionable silk at the moment; it has a heavy rep, and is very soft and pliable, and lusterless—has a lower skirt which is plain and flat across the front and hung in deep pleats at the sides and back, where it is very slightly draped. A drapery of black velvet laid in folds extends diagonally across the front. The trimming is a deep border of cord passementerie, which can be separated in sections, one of which ornaments the bottom of each of the pleats. The basque is short and pointed, with pleated plastron of silk overlaid with a point of the passementerie and having folded velvet revers on the sides.

It is too early yet for spring woolen goods, or for wraps, of course. But a good many will do Lenten penance over the sewing-machine, making up gingham and satteen gowns for next summer.

BEATRIX.

No leather will keep out snow water, and the worst wetting one's feet can possibly get is from melting snow. Rubber overshoes afford the only protection, and it is imperative they should be worn even when it is thawing only a little, as the semi-fluid snow finds its way through the seams of even the best made boots.

acidity. No yeast is needed after the first setting, but if they are not so light after a while all they need is to be stirred up in the morning and kept warm again for the twenty-four hours. Always use fresh pork for greasers if possible, the difference in the smoke from fresh and salt meat being great. We always saved a supply of griddle-greasers for the winter when cutting up the pork.

There is as much difference in pancakes as in different people's bread, and if only stirred up in the morning and baked they are no more proper food than the leather which they resemble.

I boarded one winter with a family whose breakfasts are always remembered because they were so long in preparation. First there must be turnip put over to boil or squash to steam, each requiring one hour's time; then the potatoes, pork fried in two separate "spiders" to suit the different tastes, two kinds of bread, with pancakes, fried cakes, sauce, honey, etc.; the mother of the family must have been well tired out by the time it was all on the table, and to get the children off for school in time, I remember that the heads of the family were up at about 4:30.

We may have all the variety that we wish for dinner, with ample time to prepare it, but let us have breakfasts that are easily and quickly served; no half day's work with an empty stomach for

EL. SEE.

WASHINGTON.

#### WHICH IS HANDIEST?

My mind has been deeply exercised over the question, "What is the handiest implement or utensil in the kitchen?" and several times I have exclaimed "Eureka," but an afterthought would cast a doubt on the subject, and the matter would be taken up anew.

I have finally concluded the dishcloth fills the bill entirely; for, if anything is handier than that, I have yet to find it. When you are in a hurry to lift a kettle cover or the kettle itself, of course the holder is missing, but the dishcloth is there. Does the milk threaten to boil over, or the meat give symptoms of burning, the process is repeated.

Do you slop things on the table or shelf, what is so handy as the dishcloth to wipe up the muss. How could we get along without it when baking or frying the winter buckwheats? Of course we get our fingers in a mess, and of course the dishcloth is at hand to wipe them on. When in a hurry to serve up the dinner we often want some dish that is not ready. Again the handy dishcloth pops up. And three times a day, three hundred and sixty-five days in a year, it is legitimately called upon to perform duty. Then think of the thousand and one times it does duty in wiping dirt, real or imaginary, from the dishes we are using; in wiping crumbs from shelves, and flour from the spice boxes and other receptacles used in baking. I have known persons who made it useful as a wash-cloth on the children's chubby fists, not disdaining to give a shy rub to their own *sub rosa*; I have heard of it doing duty when little noses were telling the story of hard colds, but this must be taken as a duty not fairly legitimate. Its uses are manifold, and I think anyone giving the matter proper attention, will agree with

me it is one of the handiest, if not the most useful of kitchen helps.

No wonder the knights of the kitchen in olden times had a dishcloth as an emblem of their exalted rank. It seems disheartening to hear of some discarding this useful and time-honored implement for a modern dish washer, a mechanical contrivance not to be trusted to do the work, even fairly well. What can compare with a dishcloth to search the crevices and corners of dishes, to take off and retain the grease and other attributes of dirty dishes! What more loudly proclaims its labor than a dishcloth used on milky dishes in warm weather, by an enthusiast?

To sum up, it may be used equally as a holder, duster, brush, washcloth, handkerchief or towel, and in every case it "fills the bill." All hail the dishcloth, king of kitchen utensils!

A. L. L.

INGLESIDE.

#### GOSSIP.

Ells Wheeler Wilcox defines gossip as any uncomplimentary remark we would not dare make in the presence of the person discussed. She says, and says truly, that the really good-natured but indiscreet and garrulous woman who loves to impart information is more to be dreaded than the woman who has won a reputation as a gossip, whose notoriety is the protection of society. People know her failing, and are guarded in their speech in her presence and accept her statements with due allowance. But the women who rake up forgotten mistakes, the "outlived errors," and repeat them, not always accurately, not always with intent to injure; but merely for the sake of telling some new thing, are the real social mischief-makers. It really seems as if, with so many interesting things as are afforded by the music, art, literature, and science of the day, not to mention the domestic interests of women, we might find enough to talk about without discussing our neighbors' little peccadillos and magnifying them into grave errors. We take undue and unnecessary interest in our friends when we discuss their personal affairs with others. We venture on comments we would not presume to make in their presence, and almost invariably say something that in cooler moments will be remembered with regret.

BRUNEFILLE.

DETROIT.

#### HOUSEHOLD HINTS.

A SILVER-PLATED chopping knife is the latest addition to the housekeeping outfit. If you cannot buy one, you can have a good one plated to order. It is useful in chopping apples, oranges, salads, pineapple, fish, etc., or anything that the ordinary knife would discolor.

It is worth while to remember that in just so far as working men suffer for want of good and nutritious food, well cooked and palatable, they are more subject to the cravings for alcoholic stimulants. They feel a "goneness" from want of a well-cooked breakfast, or a good cup of coffee, which they try to supply with beer or whiskey, in order to carry on their work. And when once the beer or the whiskey becomes

a necessity, the appetite for nourishing food diminishes. Before you devote yourself to "temperance work," be sure your husband and sons are always provided with appetising food, simple, not too highly seasoned, but always palatable and nourishing; and especially with a satisfying breakfast.

We often see recipes in cook books which instruct the cook to add a "pinch of soda" to peas, beans, cauliflower, etc., when boiling. Now don't you do it. The "pinch of soda" ruins the flavor of any green thing. Nor are the vegetables as wholesome boiled in soda water.

THERE is no better toilet soap than plain hard white or brown soap which has been kept some time. Colored soaps may be harmful, they are also less apt to be made of the best materials. A very cheap soap is almost certain to be trash. Transparent soaps have undergone an extra purification. Strong perfumes disguise rancid fats. Soap is an essential to cleanliness; the excretions of the skin are oily and will not mix with water; we must therefore use an alkali, best supplied in the form of soap, to effect its removal.

To wash articles embroidered with silk, or silken linen, use pure white castile soap with lukewarm rainwater. Never rub soap on the article to be washed, no matter how dirty, but make a lather of the soap. Wash carefully, by hand, and rinse in clean water of the same temperature. Dry in the shade, pull gently into shape while still damp, and press with a warm—not hot—iron.

#### Contributed Recipes.

POTATO SALAD.—Boil one quart of potatoes; when partly cold slice them, not very thin or very thick—about one-sixth of an inch thick. Chop two hard-boiled eggs very fine; add a tablespoonful of chopped parsley, one of onion, one of capers, three minced anchovies and a tablespoonful of chopped chives, with pepper and salt. Pour over this a dressing composed of eight tablespoonfuls of salad oil, three of vinegar, a teaspoonful of lemon juice, and a little cayenne.

SALMON SALAD.—Pick up a can of salmon, and pour over it a dressing made of two boiled potatoes rubbed through a sieve, a saltspoonful each of sugar, mustard and pepper, and a very little salt; add four tablespoonfuls of vinegar and two of salad oil. Mix the fish with lettuce or celery, chopped, before pouring the dressing over.

SALAD DRESSING WITHOUT OIL.—Melt a generous tablespoonful of butter, stir in a tablespoonful of flour, and add slowly a gill of boiling water, stirring well. A saltspoonful of pepper and two of salt; the yolks of four eggs beaten with a gill of cream; stir till smooth, take from the fire and add three tablespoonfuls of butter cut in bits, let it melt, then slowly stir in two tablespoonfuls each of vinegar and lemon juice. Set on ice to cool.

CABBAGE SALAD.—Two eggs well beaten; one tablespoonful mustard; one teaspoonful pepper; two teaspoonfuls salt; four tablespoonfuls melted butter; six tablespoonfuls sweet milk; one teacupful vinegar. Stir all on the stove until it thickens like custard. When cold mix with finely chopped cabbage. Extract of celery, or a little celery salt, is an improvement to those who like celery.