

MICHIGAN FARMER

AND STATE JOURNAL OF AGRICULTURE.

DETROIT, JULY 4, 1891.

THE HOUSEHOLD---Supplement.

DON'T WORRY.

There are times and seasons in every life,
Not excepting a favored few,
When not to worry over the strife
Is the hardest thing to do.
When all things seem so dark and drear
We fear they may darker be,
Forgetting to trust and not to fear,
Though we cannot the future see.

Each life has its good to be thankful for,
We must trust we may always find
Some happiness surely, less or more,
Some peace for troubled mind.
Let us try the good in our minds to fit,
Passing over the ill in a hurry,
For when we really think of it,
What good ever comes of worry?

We must bear our trials cheerfully,
Not burden our world with sorrow
Because we are anxious, and fearfully
Are looking for trouble to borrow.
Look into the future with hopeful heart,
Keep a watch for the silver lining,
And the cloud of trouble will surely part,
If we trust instead of repining.

—Good Housekeeping.

A HOME WEDDING.

A correspondent asks how she shall manage a pretty home wedding, which she desires shall be dainty rather than elaborate, and at which about twenty-five guests will be present. A private reply was requested, but Beatrix hopes that in view of the feverish condition of the thermometer and the fact that she's been eating largely of codfish recently in a vain but earnest endeavor to augment her stock of brain force, an answer through the HOUSEHOLD will not be disdained.

A home wedding can not be a very "stylish" one unless the house is large so that fine effects can be produced. A bridal procession in small rooms makes no show and only detracts from the interest which should centre on the principal parties. But there's no reason why one should not have a charming wedding, if all the arrangements are made beforehand and every person who has anything to do does just that thing at the right time. This implies a good deal of thought on the part of some one, in advance, and supervision by somebody who does not get disconcerted under responsibility.

First, as to the time of day. If the just married pair are going away, allow just time enough for the ceremony—which is appallingly short considering how long we have been preparing for it,

—for congratulations, for refreshments, for any necessary change of dress, and for getting to the station. About two hours and half, I should judge, would give time for all without haste, allow for any possible delays, and yet avoid any awful pauses, when people are so prone to sit around and stare at each other. Guests should be on hand promptly. If the hour is two o'clock, they should be in the parlors at that time. Legally, it may be two o'clock till it is three, but socially that rule doesn't obtain. The lady of the house should have attended to every other care, so that she can be dressed and in the parlor to receive the arriving guests, introduce strangers, put people at their ease and promote sociability. A small boy in his Sunday suit should be stationed at the door to open it and indicate the way to the dressing rooms. Tell the clergyman privately where you wish him to stand during the ceremony.

The entrance of the bridal party can be managed in either of two ways, according to whether the bride is attended by maids or not. When everything is ready the groom and his best man should enter by one door and take position at the left hand of the clergyman, and their entrance should be the signal for the guests to rise and for the pianist to strike up the Wedding March. Then the bride and her party should come at once, that there be no awkward wait. Her nearest male relative gives her his arm, and the bridesmaids precede her. The minister faces the company, the pair face him. The attendants should step a little aside, still facing the clergyman, however, leaving the bride and groom standing together—the central figures.

In the other way, two little girls dressed in white and carrying baskets of flowers may precede the party, or with rolls of white ribbon which they unwind to make a lane for the pair; then the groomsmen with the bridesmaid whom he leaves at the right of the minister while he takes his own station on the left, then the groom with the mother or sister of the bride, who place themselves in the same manner, lastly the bride, on her father's arm, whom he should place by the groom, taking his own stand at the right. This leaves the groom and his man together,

and the bride's relatives at her left hand as she stands facing the minister. At the conclusion of the ceremony they face about to receive congratulations. And if the bride elects to be married without attendants, let the two little girls precede the pair, who enter entirely unattended.

The refreshments at a summer wedding should be light and delicate. If possible, have little tables rather than one large one. If this cannot be done, arrange a large table and serve refreshments from it. Nothing hot should be served. The daintiest of sandwiches tied with white ribbons; cold chicken and pink ham sliced as thin as possible; a salad, perhaps, but no pickles; white cake and fruit cake; ice cream with angel's food, and fruit if desired lemonade and iced tea. A wedding repast is not intended for a "feed."

Flowers and potted plants make the most appropriate decorations. One end of the parlor should be banked with plants, a beautiful background for the bridal party. Lots of work? Certainly but we don't have weddings every day. City florists rent palms and hydrangeas for such occasions, and almost any neighbor would loan her houseplants to help out. Or ferns from the woods may be dug up and put in soap or starch boxes, around which green paper may be tacked, and will grow right along if well watered. I'll tell you a secret, how to keep ferns fresh. Gather them a day or two before they are to be used. Carry a pail or large pan of water to the woods where they grow, and as fast as gathered place their stems in water—leave them there or take to the cellar covering them from the sun, and sprinkle the foliage occasionally until ready to use them; then remove drain for a few moments and they will have absorbed enough moisture to keep them fresh and crisp for a long time. If there is a mantle, it should be filled with cut flowers; and trails of smilax, or any light, graceful vine, wreathed round pictures and over windows. It is considered the best taste to use only one flower in decoration. Sweet peas, for instances, can be had in July, and may be carried by the bride and used wherever flowers are employed. Flowers are now massed in bowls rather than vases. A good effect is produced by filling a bowl

Half full of clean wet sand and sticking the stems of the flowers into it. Fewer blooms are necessary, as they do not fall over in a mass. A clover wedding in this city was voted "perfectly lovely." Great bowls of fragrant red clover stood about everywhere; bunches of it were tied on the chairs; the long stalks were loosely braided together to decorate the windows, and a low box just the size of the mantle, filled with sand, was so arranged that it was one mass of fragrance and beauty. On the wall was a huge four leaved clover composed of clover heads with a fringe of the green leaves.

The great desideratum is to have everything go off smoothly, no "hitches," and no haste, which means heat and hurry. Everything should be thought of and provided for beforehand, and if anything is forgotten—till the last moment—let it go; it will not be worth the hurry and confusion it will necessitate.

Two or three important things are to see that the ice cream, once frozen, stays frozen; that the ice-water for the lemonade is ready; that enough sandwiches, etc. are provided, that the little parcels of cake for the guests to take away are done up neatly; that there are enough napkins and spoons ready, and that the going away dress is laid out and the valises packed.

And good luck attend the bonny bride.

BEATRIX.

THE GOSPEL OF POLITENESS.

I've been told and have read that "There's nothing new under the sun," and if we must talk or write of the old things, what matter is it which one of the old topics we select?

A little conversation between two or three persons and myself a short time ago, comes often to my mind. I will relate a part of it; it may be the means of reminding some one that it is necessary to be more careful in watching his or her own conduct and example, and in training and cultivating an easy, natural politeness in the children, for they may be preachers or college professors before they die; if not it is just as necessary for farmers and farmers' wives.

A gentleman was telling of the overbearing, your-not-going-to-prove-the-other-side-of-the-question-right, if I can help it, which-I-am-bound-to-by-giving-you-no-chance treatment by a professor in a college of an opponent in a debate before a society organized to study and discuss certain subjects.

One of the ladies told a story of a man's piggishness at table. The gentleman (but not a Christian in the ordinary use of the word) offered to bet a considerable sum that that man was a Methodist preacher. You can imagine perhaps how glad the lady would have been could she have said "It was not," being a Methodist herself. The gentle-

man then went on to relate an incident or two which had come under his own observation of the selfish appropriation of places and things by "that class of men," as he called them. It was all said in a mild, quiet, gentlemanly way, but it is not pleasant to think any one will so far forget the dignity which belongs to his profession, and which should be maintained at any cost or inconvenience to himself. I am happy to say I do not believe that these are characteristics peculiar to "that class of men" any more than any other, nor that they apply to the large majority of our preachers. And at the same time, I am inclined to be charitable towards those who fail to maintain the dignity of their profession; or try to maintain it in a very unhappy manner. They are not to blame because their parents were rude, uncultivated people, and their associations and surroundings were not such as cultivated fineness of character and unselfishness of heart; James Freeman Clark says: "Outward circumstances, inward experiences and social influences make up a large sum of our education." When young people go away to college to finish their school education, they are surrounded by an atmosphere strongly impregnated with good manners, so they get a certain amount of veneer and polish, but when off guard the inherited nature and the fifteen years (more or less) of lack of culture and refined associations show up very plainly, and the person proclaims in unmistakable manner the conditions of his early life.

It is no disgrace to be of low origin; the disgrace is in not growing above it.

The thought forces itself upon me, why are not parents more particular about their own manners in the home, and demand that all who teach be well instructed in the practice of good manners? Any person who aspires to teach others should be sure he is fully qualified for the position assumed. Children think what teacher does must surely be right; and people naturally expect the preacher's example to be in accord with his preaching and commendable to follow. How much good will lessons or teachings do if the teacher does not live up to what he teaches? "In love preferring one another." The most perfect manners could grow from that one sentence.

I know some people think there are many things of vastly more importance than learning rules of etiquette or good manners. But the New Testament, the Christian's "Book of books," is filled almost from cover to cover with rules for the treatment of others; and that perfect man, Christ's, life is so plainly illustrated no one can fail to understand. If we obey these rules by following that perfect example the result will be "the Kingdom of God within us." "Out of the fulness of the heart the mouth speaketh." The neglect to exemplify this beautiful

doctrine by example as well as precepts, is to bring a reproach upon the Christianity we profess; and it gives unbelievers an excellent opportunity to misjudge a doctrine so practiced by those who profess to believe and teach it. Now let me ask has a Christian morally or spiritually any right to disregard the common rules of politeness in any place or at any time?

M. E. H.

ALBION.

TRUSTING IN PROVIDENCE.

Bruneille seems to have misapprehended me in inferring that I ignore human agencies and instrumentalities in accomplishing desired results. I have no sympathy with the "Faith Cure," or the so-called "Christian Science" cure; but believe in using all reasonable and approved human agencies for curing diseases, training children, etc., first asking a kind Providence to bless the means used, and then diligently apply them. I admire the charge which Cromwell gave to his soldiers just before going into battle, "Trust in God and keep your powder dry." And keeping the powder dry was the most effectual way of trusting in Providence, just as using approved human agencies is the most effectual trusting in Providence. There is no more acceptable way of serving the Lord than by serving our fellow men in the way we would like to be served, or "Doing to others as ye would they should do unto you;" for "Inasmuch as ye have done it unto the least of these my brethren, ye have done it unto me," said our Savior on a certain occasion. If one finds by experience, as the writer has, that many ailments to which flesh is heir can best be cured by fasting, abstaining from work, maintaining a calm, serene state of mind and a goodly proportion of grit and pluck, why he is trusting in Providence most effectually when he is relying on these to bring him safely through.

Providence is helping us when we are helping ourselves in all rational ways, but Providence will not work any miracles for our benefit however much we may implore Him to do so, unless we use the powers and gifts He has bestowed upon us.

GRANDPA.

THE "ethics of journalism" require an editor to respect the *nom de plumes* of his correspondents unless permission is given to the contrary. And so two persons who have recently written asking "the real name and address" of a HOUSEHOLD writer will understand why the information is withheld. Any communication sent in stamped and sealed envelope to the HOUSEHOLD Editor, with request that it be forwarded, is at once addressed and sent to the party indicated. But we do not give addresses except where we have permission to do so.

INFORMATION WANTED.

Can Mrs. Fuller suggest some means by which my fuchsia can be made to hang on to its buds and not cast them off, like a disgusted parent with a naughty child, before they blossom? If the buds were seedling plants I should say they "damped off." The stem seems to rot or waste away about half an inch from the plant, and away goes the bud or the just opened blossom. I can find no insect on the plant, though it grows in a window box with a rose geranium and a heliotrope which have more little green aphides on them than I enjoy seeing. The fuchsia is just an ordinary single one—dark purple petticoat and lighter rosy pink overdress; and one of the same sort troubled me the same way last season.

By the way, my window box is a great source of enjoyment to me. It has always been a regret that no place where I have lived in this city has afforded opportunity for a little bit of gardening, unless too heavily handicapped by obstacles which I had not energy enough to overcome. But when I got my window box, I "struck it right." It costs me about \$1.25 for earth and plants every year, but I get much more than the worth of my money in enjoyment of its beauty. I have to pay 50 cents a bushel for rich earth to fill it with—I'd hate to try to buy a farm at these rates, or even a city lot, for a bushel of earth is not "so very much"—when you don't try to lift it—and plants are ten cents each. This year I have a rose geranium (a plant of which I am very fond), a heliotrope (ditto), three zonal geraniums (indefatigable bloomers and so delightfully free from insects), a white ten-weeks stock, two fuchsias, a double petunia, a plant of mignonette and one of blue ageratum. They are rather crowded, of course, but they are on good terms with each other and do not quarrel, as people do sometimes under similar circumstances. The modest heliotrope thrusts its pretty purple plumes through the branches of a fuchsia, and the parti-colored skirts of the petunia neighbor the mignonette; and altogether there's sweetness on the desert air when the breeze wafts the combined odors past my easy chair by the window. And I dig among them with a hairpin, and viciously pursue the miserable little green aphides, and don't forget to water my garden and pick off the dead leaves, and talk about it more than the subject really warrants. Whoever cannot have a garden should certainly have a window box.

I find no better way to combat the aphides or plant lice, than to patiently pick them off. They have a remarkable partiality for the rose geranium and will leave any other plant to revel on its tender green stalks and leaf buds. I take pains to so plant the geranium that it is close to the window-sill, then

I shake the little pests off on the sill and pursue them to the death. In only such manner can I keep them in reasonable subjection. BEATRIX.

CORDIALITY.

Why is it that no matter where I go, I must make all the advances? Why must I always speak to every one first; and more than that, in three-fourths of the cases, why must I invite people specially to my house first?

In any common country gathering of thirty people, not more than five and oftener less than that number will make it a point to go around the room and say a few words to at least one half of the people present. Why is it? Don't they know enough, or is it indolence or timidity? Or what is the matter?

It is no wonder many people do not enjoy society, if all the enjoyment they get is the privilege of saying "Good evening," looking at the people a while, eating their supper, looking a little more and telling their hostess they have had a good time (white lie) and good evening again, and go home, the night half gone, to get up in the morning feeling as if they had been poorly repaid for loss of sleep.

And it is just the same at certain ladies' societies. I heard a woman say a few days ago she did not feel "well used" when the invited guest of another society, the ladies—no—they're not ladies or they would not sit in their chairs and never make a move to speak to her the whole afternoon. So many women do not take the trouble to meet others even half way. It is not because they would not enjoy a social chat together if they sat side by side. I can see no reason for the way they do—waiting for others to take all the trouble, and introduce a topic of conversation, for of course any one who walks across a room to speak to a person must say something, if no more than "It's a beautiful day," or "We've had a very nice rain," and the reply could be "Delightful" if no more to the first remark, and "It was very much needed," or the reverse to the second, as the case may require?

You see it is not really the words we say, but the heart-felt clasp of the hand, and the eye beaming and overflowing with good will that creep into our heart and warm it; and make us feel we are of some account to them, and that they are glad to see us, if they have nothing special to say. We part with mutual good will, and feeling we've had a pleasant time just because of their cordiality.

Let us, each one, stop and think what it is that makes us feel we have had an enjoyable time; then go and do so and more also to others, and by that means "our bread cast upon the waters will come back buttered," as I heard some one remark. PRISCILLA.

RIVERSIDE.

ICE CREAM AND ICES.

What is more delicious on a hot evening than a saucer of ice-cream, or an equally delicious ice—a morsel of snow with ever so slight a zest of flavor and sweetness! And when you make the cream yourself you need have no fears of tyrotoxicon, either. A well made ice cream is as healthful as any article of food if it is eaten leisurely. We will not answer for consequences if a big dishful is eaten in two minutes. From the last issue of *Good Housekeeping* we clip a few good recipes which will yield some delicious results.

Vanilla Ice Cream.—Take two quarts of rich new milk, and heat in an oatmeal boiler. When at the boiling point, add two tablespoonfuls of cornstarch, which has been rubbed smooth with a little cold milk. Separate the whites and yolks of three eggs, and beat them very light. Stir three cupfuls of sugar into the beaten yolks, and then beat into these the hot milk, adding it little by little, and stirring it steadily all the while. While the mixture is still hot, beat into it the frothed whites of the eggs, and then set it aside to cool. When it is quite cool, add to it one quart of cream, previously whipped to a thick froth, and three teaspoonfuls of extract of vanilla, and freeze.

Chocolate Ice Cream.—For this take three pints of new milk and put over the fire in an oatmeal boiler. While it is heating, grate six ounces of chocolate into a bowl, beat six eggs very light, and then stir together the chocolate and eggs, with one pound of granulated sugar. When the milk boils, stir it into the other ingredients, putting in a little at a time; then put all back into the boiler and stir for ten minutes, or until it thickens; then set it aside to cool, and when quite cold, put it into the freezer and turn the crank until the contents thereof are quite stiff; then open the freezer, scrape down the sides, pour in a pint of cream that has been well whipped with an eggbeater, close the freezer and turn the crank till the mass is stiff again; then open the freezer, beat the cream and put it into a mould, and pack in ice until time for serving.

Fruit Ice Creams.—To make pineapple ice cream, the juice of a large, ripe pineapple should be beaten into one quart of rich cream, and frozen quickly. The cream should be first scalded and then allowed to cool; or a good rule is to scald half of the cream only. But in no fruit creams should the fruit juice be added to the cream until the latter is quite cold.

Strawberry and raspberry ice creams are made by mashing and straining the fruit, then adding the sugar to the juice. The fruit should be allowed to lie covered with sugar for a little while beforehand, to aid the expression of the juice, stirring all into the cream, and freezing immediately. To a quart of

cream allow a quart of fruit and a pound of sugar.

Lemon Ice.—The favorite is made by taking the juice of six lemons and the grated peel of three, and the juice and rind of one large sweet orange. Steep all together one hour, and then strain and add one pint of water and one pint of sugar; stir well until the sugar is all dissolved, and then freeze. If you open your freezer three times during the operation, and stir up the contents well, it will improve the result.

Strawberry or Raspberry Ice.—The juice of one quart of berries added to one pint of sugar and half a pint of water and the juice of a lemon, makes a most satisfactory delicacy. The main point in making ices is to freeze them quickly so they will be firm and smooth. Delicious desserts can be made by adding to half frozen ice cream fresh fruit of any kind.

To prepare the ice for packing the freezer, it is most convenient to put the piece into a bag and break it up with a hatchet. There is little or no waste then.

CLEANING WALL-PAPER.

A man in this city makes a good living cleaning wall-paper by the use of rye bread. Having recently seen some rooms, the paper on which has been thoroughly and well renovated by this means, I can recommend it to those who have rooms they do not wish to re-paper, but desire to make cleaner. The "bread" which is used is really a dough made of rye flour and water, made very stiff and dried in gentle heat. It is made in rolls about ten inches long, pointed at the ends for convenience's sake, and two and a half or three inches in diameter. Cut one of these rolls in two and with the cut end rub down on the paper. You will be surprised to see how it will take the dirt off. You will be more surprised to see how long you can keep on using the roll, black as it seems to be, without renewing it. It will take off the dirt from the paper when it seems as if it would soil it instead. When desirable to renew it, cut a thin slice off the end. It requires a good deal of elbow grease, as every inch of the paper must be gone over, but if you get your bread right (it should seem somewhat like rubber, rather elastic and tough), you will be pleased with the results.

DETROIT.

GOOD *Housekeeping* for July quite keeps up the reputation of this excellent monthly, which housekeepers recognize as a domestic treasure. The present issue contains some excellent recipes for ice creams and ices, angel's food and other toothsome dishes appropriate to hot weather, besides a great deal of good and instructive reading on other household topics. The article on souvenir spoons is interesting in view of the present fad for collecting them. Each number is complete in itself. Clark W. Bryan & Co., Springfield, Mass.

HOUSEHOLD HINTS.

If you want good oatmeal, cracked wheat, or other preparations of wheat, remember to put it into boiling water. If the water is cold, the resultant has an unpleasant pasty taste.

MANY housekeepers are not aware that when pieplant or rhubarb is well grown, so that it is tender, it is quite unnecessary to skin or strip it, as it will require less sugar and yet retain a better flavor than if stripped. The delicate pink of the early, cultivated varieties is entirely lost by stripping, whereas if cooked with the skin on the sauce or pie retains its exquisite color.

THE Madras sash curtains formerly so much in style may be best washed in this fashion: Beat and shake out the dust very thoroughly, and then wash in bran water. Boil a quart of bran in a bucketful of water, strain, and put the curtains in while it is yet moderately warm. Rinse in more bran water and hang up smoothly in the shade to dry. Press them on the wrong side with a not very hot iron.

A "new wrinkle" is to cook eggs in cream. A newlaid egg thus cooked is a delicacy. Try it. Beatrix ate and said, "Yum-yum! give me another!" Just grease the bottom of the frying-pan with a little butter, to prevent the egg and cream from sticking to it, pour in just cream or milk enough to cook the eggs—not quite as much as you would use of water to poach eggs, and break them in this. The milk will cook them so the white will be a soft jelly, and there will be no milk left in the frying-pan—or eggs on the platter.

If you want your asparagus to be "real nice," take pains to cut the stalks of equal length, tie in a firm bunch and stand upright in a deep saucepan, leaving nearly two inches of the heads out of water. The steam will cook the heads sufficiently while the hard, stalky parts, which may thus be cooked longer, will be rendered soft and succulent, and fully a third more will be eatable. If placed in the pan horizontally the delicate tips are cooked to a mush while the ends of the stalks are underdone.

IN the *Review of Reviews* for July a competent authority has prepared a thorough review of all the ballot reform legislation of the American States in recent years, including the enactments of the legislatures of 1891, thus bringing the record down to the time of going to press with this number of the magazine, with a map showing all the State which have adopted the Australian system. There is also an article on "Food-Aided Education in Paris, London and Birmingham," which discloses to Americans the fact—not here-

tofore generally known—that the school boards of these foreign cities find it necessary to feed, at least once a day, in the public school buildings, the children of the poorer classes, to make sure they are in physical condition to receive intellectual instruction.

A LADY who purchased one of the watches furnished by the FARMER writes us: "I took the watch I obtained through the FARMER to an expert. He said I had just what you advertised, and that he could not get the same for me for the money that I paid. I believe I have an article that will be very satisfactory."

THE *Ladies' Home Journal* for July shows no evidence of lassitude on account of the hot weather. It is up to its usual point of interest and excellence. And what greater praise can we give, when the thermometer stands at 90 deg. and everybody's brains seem to have liquified?

Contributed Recipes.

CUCUMBER PICKLES.—Pick cucumbers from the vines, wash, put in a crock and to one gallon of cider or sweetened water vinegar, add a teaspoon of salt and some pieces of horseradish root. In about three months throw in one-half cup of sugar to a gallon of pickles, to keep up the strength of the vinegar. Be sure and keep the pickles under vinegar. This way seems too easy to be valuable, but I have proved it a success.

H. A. BEAL.

AGRICULTURAL COLLEGE.

CUCUMBER PICKLES.—To one gallon of vinegar add one teaspoonful of sugar; half teaspoonful salt; one cup of horseradish root, broken; ginger root; one tablespoonful each of cinnamon, cloves, pepper and mustard seed. Boil. When cold it is ready for use. Pick the cucumbers, pour boiling water on them, let stand until cold; wipe dry and put in the vinegar. Stir every time you put in fresh cucumbers. For ease in preparing and keeping, this recipe is the best I have ever known. I am not sure, but I think the recipe was taken from an old number of the *HOUSEHOLD*.

JANNETTE.

TOMATO BUTTER.—Pare seven pounds of ripe tomatoes; add three pounds sugar, one ounce ground cinnamon; half ounce cloves; a quart or less of vinegar, according to strength. Boil three hours. Canned tomatoes may be substituted.

PUELLA.

ROCK CUCUMBER PICKLES.—Wash and pack cucumbers in crock, size according to the quantity of cucumbers you have on hand; place a light weight on them. To two gallons of water add one teaspoonful of salt; boil, skim and pour over the cucumbers boiling hot. Drain, boil and skim for three mornings in succession, always pouring on boiling hot. The fourth morning drain very thoroughly and add two-thirds water one-third vinegar, and a lump of alum, according to judgment; boil, skim, add boiling hot. Let them remain in this liquid three days. Then drain and add cold cider vinegar. Place horseradish leaves under the weight and they are always ready. They will keep the year round.

PERRIS.