

DETROIT, MARCH 17, 1888.

THE HOUSEHOLD --- Supplement.

OUR SERVANT GIRL.

We hired her, but she could not cook; She knew not how to make a ted, And I will swear upon the book She could not bake a loaf of bread.

A dustpan she had never seen; The range took on a coat of rust; Pots, pans and kettles were unclean

Till it was black she boiled the tea The pan in which she boiled the fish She used uncleaned for fricasse-At every meal she broke a dish.

Although in splendid health, and strong, Of work she seemed to be afraid; She never cleaned the lamps as long As she could see without their aid.

About her rights she had no doubt And did not fear of them to speak: She wanted every Sunday out And three nights also every week.

My wife to her becoming cool, She left us-sulky, black as ink, She's now instructress in a school For training servant girls, I think.

-Boston Courier.

THE HIRED GIRL.

A great deal has been written about the hired man, how he should be managed and entertained to make him contented, thereby gaining the greatest profit that can be obtained. The hired girl has been left to herself; no one has attempted to ameliorate her condition. Now they are at work organizing themselves into working-women's societies. The objects of the society are good; and every just and humane person should wish that the associations may flourish. One of the many objects of their co-operating is to found a labor bureau. for the purpose of facilitating the exchange of labor between the city and country, and thus relieving the overcrowded occupations of women. Mrs. Croly, writing upon this subject says: "Under competent direction, and with acquired experience, there is nothing to prevent working girls from making a society of their own, which the most fashionable women might be proud to enter, and from which they could learn much. There are plenty of working girls who can perform on musical instruments, who can sing, who can read and appreciate fine authors, and talk about what they read. They could easily make their own meetings interesting by developing their own talents. Annual meetings, anniversaries, or special entertainments in behalf of some one who n the members wish to honor, supply the occasion for the important festivities of the society; and at such time working-girls find the old clothes for the men and boys, and

that the most distinguished men and women are proud to be their guests; and that they can make their gatherings equal in interest to any in the world; and far more important than merely languid coming together of those who have nothing to do in the world."

Now one of the hardest things of a working-girl's life in the country is its want of variety, and the difficulty which she finds in securing opportunities either for recreation or mental development. Is there not a great field open for work, for the mistress of each and every establishment favored with hired help? Why not aid in educating the girls by placing before them such books and papers, and teaching them in such a manner that they will become interested in taking a higher plane? Why not aid them to become competent to form such clubs, and spend their time there instead of discussing their grievances on the streets afternoons, or the evenings spent at a ball, which seem to be their primal idea of erjoyment, which does little but supply a crop of headaches and regrets the next day? How much more agreeable, profitable and happy would every girl become if she could be appreciated, and helped to take a higher plane! It is not the nature of the Yankee or American born girls to be treated as slaves. They desire habitable quarters to rest their weary bodies at night, for they are made of the same clay as the mistress, and many times are superior in intellect, and in keenness of perception.

Who of us cannot instance several cases within the circle of our acquaintance, who are aping some rich relative in the city, not thinking that there cannot be a parallel between city and country; as the mistress of the country home has for her maid her neighbor, educated at the same school, who attends the same church, moves in the same circle, it may be, with her sons and daughters. Can she be placed in a cold and bar ren kitchen with no curtains to the windows, nor flowers, not a picture upon the wall, nothing for a chair but one too old to be in the dining room; and if the kitchen is favored with a maid the year round, no matter how old and broken the stove.

I have felt many times that I would like to take even the plainest of the many easy chairs which are of various kinds, patent rockers and patent without rockers, which literally fill the front rooms of the house, to the kitchen, to surprise the maid's back with a little rest, for it gets no rest day or night, as the duties of the day and evening are performed in the high hard chair, mending

socks and stockings for the children. The Children are allowed to be impudent and saucy to her in various ways, the mother only seeing the cunning or witty words or actions of the child. Many times she will laugh and think the child so smart, while the girl must endure all without check or the rebuke which would be for the child's good and her own comfort. At night she reclines upon a bed of straw, with no springs; the sleeping room may be carpeted, or it may not; there is usually a small mirror, if it is whole it is nice, if not it will do for such a back room in the house; no wash-bowl or pitcher, she can wash at the same sink that the men do, but I will suppose that she has a different washdish from the men, for whoever does the cooking for a family ought always to have a washdish and towel for herself.

I have heard women say "Oh, that is good enough for a hired girl to use; she would not appreciate it if I should get better," which is a mistaken idea.

As the kitchen must necessarily be in the rear part of the house, where the passers-by in the street cannot be seen, and as it is the room where she must spend the greatest portion of her time, it seems a pity that her drudgery cannot be alleviated at least by a cheerful prospect. If the mistress would show an interest in making both kitchen and sleeping room just as comfortable, cosy, and attractive as her means and the object for which it is used will permit, the girl will speedily catch the spirit in nearly every case, and lend a hand in preserving order and prettiness; and in nine cases out of ten there would be money enough saved to the master and mistress of one such establishment to furnish three or more such apartments, with a nice easy rocker, a couch, a few flowers in the windows, a sweet singer among the flowers, a comfortable bed, and many other things that would be exceedingly proper and profitable in any laite sleeping room.

You can readily see that it is not more than human nature that the girl with such surroundings would have a greater interest in doing all things well, for all concerned. There would not be so much burned or sour bread, or so much pie, cake, bread and meat thrown into the swill-pail that might be made into palatable dishes for company even; and the pail might be scoured too, instead of being slopped all over the outside with sour milk and greasy dishwater, as well as rich gravies and nice pudding sauce. I think that the mistress who can inspire her maid with affection will lend savor to her cooking, for no girl or

of the necessity of preserving what may be called the unities of mourning. A crape veil over a silk dress is out of harmony. Black ostrich plumes are inadmissible on a hat to be worn as mourning; only stiff black wings are permitted. Lace also is barred, either for trimmings or for neckwear. Little jewelry of any kind should be worn; the widow wears a jet or onvx brooch: a long gold chain meandering over a crape trimmed basque-or even a plainer mourning suit—is out of harmony with the toilette; substitute a plain black ribbon if a jet chain is not at hand.

Handkerchiefs have borders of fine lines of black, in preference to the wide black bands once worn. Linen collars and cuffs are edged with the same sombre hue, but a line of black a quarter of an inch from the edge is much more becoming than the black band next the skin. Gloves are black kid or silk, with heavily stitched backs.

While on this sombre subject I want to say that here in the city the custom of watching with the dead has quite fallen into disrepute. The undertaker prepares the dead for interment, so that no further attendance is necessary; the windows are left open a little way and the blinds closed, a light burns dimly in the silent chamber of death, and the house is hushed in silence almost as profound. When we remember that all our offices for our beloved one are performed, save that of committing dust to its kindred dust, we see how unnecessary and uncalled for is the "sitting-up" which A. H. J. so justly condemns, amd which among the young and unthoughtful, loses its solemn significance and becomes a serious annovance to the bereaved mourners. I knew an instance once where one member of a bereaved family entered the room where the watchers sat, and found them playing cards. "It were all one" to the rigid form awaiting burial, but it was a decided shock to her nervous, sensitive temperament, already wrought to a high tension by days and nights of watching and anxiety. Let no one fear to adopt this innovation, which is sanctioned both by usage, good sense and propriety. BEATRIX.

LOUISA M. ALCOTT.

It is with no ordinary sensation of regret that the book-loving public hears that Miss Alcott is dead. Everybody has read her books, and laughed at the adventures or sympathized with the misfortunes of the real live" boys and girls who figured in them. And everybody will agree with the young miss who said, the evening her death was announced: "Is it not sad! Miss Alcott is dead and we shall have no more of her lovely books!"

Miss Alcott began to write stories when she was but sixteen years old, and for the next fifteen years wrote short stories, sketches and letters, with no particular success in a literary sense. During the war she worked in the Washington hospitals as a volunteer nurse, and when the close of the war released her, she visited Europe in search of health, which had been impaired by her arduous labors as nurse. Then she wrote "Little Women," the book that won her fame; published in 1867, 100,000 copies this is sewed in place and the seams

were sold within three years. Her storie^S had heretofore been about boys, and it was at the suggestion of her publisher-or rather on his daring her to write a story about girls and intimating she could not do it, that she wrote "Little Women." Friends of the family recognize in it the members of the Alcott family, and in "Jo"-the jolly, goodhumored, scribbling girl, with no nonsense about her-the authoress herself. Her literary work was performed very much as was "Jo's." When "genius burned" she shut herself up, in an attic perhaps, anywhere where she could be undisturbed, and wrote almost uninterruptedly until her book was done. Then she came out of her seclusion, as she says herself, "tired, cross, and hungry as a bear," to resume her social and domestic duties. "An Old Fashioned Girl" made hosts of friends, and those who read "Little Women" wanted to know how "Jo's boys" grew up to be "Little Men." These are probably her best known works, though "Eight Cousins" and "Rose in Bloom" were in her best vein.

Miss Alcott was in her fifty-sixth year at the time of her death, being born in Germantown in 1832. She was the daughter of Bronson Alcott, often called "the sage of Concord," and regarded as the apostle of the Transcendental school; he was scholarly and a deep-thinker, and contributed largely to the philosophical literature of the period. He died at Boston on the 4th inst., in his eighty-ninth year; and it was in visiting him on the 1st that Miss Alcott contracted the cold which developed spinal meningit's and caused her death two days after his passing away. She had been suffering from nervous prostration for a long time, but was thought to be improving.

Personally, Miss Alcott while not beautiful was yet attractive; she was tall and stately, with blue-grey eyes, dark hair which had a ripple in it and was always simply dressed in flat coils at the back of her large, shapely head, and a pleasant face full of character and expression. It will be long ere she will be forgotten, either by those who knew her personally or that far larger contingent who admired her through her pure, healthful, charming books.

BEATRIX.

PATCHING MEN'S CLOTHES.

I certainly think one of the most disagreeable tasks a woman has to undertake is the renovation of men's clothing, especially on a farm, where clothes are worn more closely than in cities. "A rent is the accident of the day; a patch is premeditated poverty," some one has said, but most of us prefer the latter-at least "our folks" doand the great thing is to make the patch as unobtrusive as possible. A little good judgment expended in planning, and an effort to make the work creditable, pays. Generally, if one has a pair of trowsers to mend, if the knees are worn through, it is better to set a piece in, rather than put a patch under and cut out and fell down the edges of the rent. Rip the seams of the leg, cut out the worn part, taking pains to keep the edges straight; use this for a pattern, and out of new or partly worn pieces, cut a piece just like it, allowing for seams. When

pressed, if the result is not "as good as new" at least there is the satisfaction of feeling one has done the best possible with the material. So with worn coat-sleeves; set in a new underpart, bind the edges with coat binding (dress braid is sometimes used in lieu of anything better but is not very durable) and the result is quite satisfactory.

A tailor will take a partly worn suit, and by brushing, sponging, pressing and mendng, make it quite presentable. If a patch is necessary, the edges are carefully cut by a thread and the piece inserted "without a pucker." The buttonholes are worked over, and the worn binding renewed. I have thought more than once I would like to see how they manage the buttonholes.

Cannot some one give us some hints on the subject of making over and mending old clothes?

MRS. M. A. FULLER, of Fenton, Genesee County, well known to our readers through her contributions on floricultural subjects is prepared to furnish seeds of annuals, perennials, and herbs, also bulbs, plants and cuttings for the garden and greenhouse. Write to her for what you want. She has been sending out seeds and plants to our HOUSEHOLD people for the past five years, and we have yet to hear of the first complaint.

IF you have to buy lard, remember that though the expense seems greater at the outset, it is really better economy to buy leaf lard and try it out at home, than to purchase the rendered lard of commerce. The latter is almost invariably adulterated, and has beside a large per cent of water boiled into it. The home rendered leaf lard has the advantage in several ways.

THE chief cook of Delmonico's cafe at New York gets a salary of \$6,000 annually, and his commissions and perquisites amount to about \$4,000 more. Where is the woman cook who gets more than \$35 per month, and "why is this thus?"

Something for Breakfast.

CODFISH ON TOAST.-Pick up a bowl-ful of codfish, cover it with cold water, let come to a boil, drain in a colander, put into the basin again with a half pint of cold milk, season with pepper and salt; stir a tablespoonful of flour into a generous lump of butter, stir into the codfish, and pour over slices of buttered toast. This dish has the merit of being appetizing and easily prepared.

BAKED MACKER -Soak the fish over night. In the morning turn on boiling water enough to cover it, let stand a few moments, drain, and lay the fish skin side down in a well-buttered pan. Turn over it half a teacupful of sweet cream, set in the oven to brown a little, and serve smoking hot.

STEAMED EGGS .- Break the eggs on a buttered tin plate, set in a steamer over bolling water and steam until the whites are cooked. In this way the whites of the eggs are tender and light, and can be eaten by invalids with impunity.

RICE CAKES .- Take a cupful of cold boiled rice, thin with milk to the consistency of buckwheat batter, salt slightly, beat in one egg and a handful of flour, and bake like pancakes on a griddle.



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woman can ever become a good cook unless she loves the work, or loves the one for whom she performs it.

The girl in the kitchen sits all alone, In her work worn, faded clothes; With only the night to call her own, With only the wind to voice her woes.

The kitchen girl, like a pinioned dove, Has a heart grown heavy and slow; For a father's kiss and a mother's love Are the shadowy visions of long ago.

The kitchen girl has love as true
As the maid in the drawing-room;
And her poor heart aches as her thoughts pursue.
Their faded fancies athwart the gloom.

But the Christ who lay in the manger straw Will find in the kitchen even His own; A girl as pure as the saints who draw In a reverent circle about His throne.

PAW PAW. AURORA.

CHILDREN'S FASHIONS.

Young girls' fashions are, happily, no longer copies in miniature of the styles adopted by their elders. The models are simpler and more suited to their years. This spring the popular material for dresses for girls from three to ten years of age seems to be figured challi, in wool, and sateen and gingham in cotton goods. The challi dresses are made very simply; there are three breadths of the double-fold goods for a skirt, and these have neither tuck nor ruffle, but are simply hemmed. The fronts of the waist and skirt are in continuous pieces laid in long pleats; the sides are flat and plain, and the back of the waist is round and the skirt gathered to it. To make it more dressy, a ribbon or surah sash is draped on the back over the joining of skirt and waist. Other challi dresses have velvet yokes and belts, with straight round skirts; sometimes the yoke is cut out low in the neck to show a guimpe of muslin or pique, in which case the armholes are corded with velvet and sleeves of the muslin or pique are worn. Another variation is to prolong the yoke down the front to the belt and lace it together with No. I ribbon.

Plaid ginghams are liked for little girls' dresses, and trimmed with white embroidery or plain gingham. A full skirt of three widths of gingham is gathered to a round waist, which is trimmed front and back, with three perpendicular tabs of embroidery, an inch and a half wide, the middle one being the longest. Then again some of the new dresses have yokes to which are attached sailor collars. Such a collar has points which come down in front to the end of the yoke. Bias waists of plaid gingham have two folds beginning on each shoulder and meeting in front, at the waist line; these folds are stitched, and be perfectly bias or they give much trouble in ironing.

A pretty dress for a nine year old girl which can be made up in any desired combination has a skirt which is perfectly plain and moderately full at the sides and back. This is attached to a plain underwaist, and the front of this covered with pleats extending to the foot of the skirt, widening a little and forming the front of the skirt and also of the waist. These pleats on the skirt are framed in revers of velvet, narrowing to the waist, where they stop. Over this skirt and waist is worn a jacket, pointed in front, with a rolled collar of velvet, continuing in revers to the bottom of the jacket;

these revers narrow at the waist line and widen out again below, giving a slender effect. The jacket does not meet in front, but two loops of cord under large buttons, one at the waist line and the other near the bottom of the jacket, hold it together; sleeves plain, with deep velvet cuffs, and a high plain velvet band for a collar. For a younger girl, whose dresses are buttoned at the back, the same idea could be employed, by making jacket and dress all in one piece.

A light fiannel dress for a girl seven years old has a plain round skirt, over which is worn a little princess slip, with the edges pinked at the bottom. A short broad sash is draped across the front and tied in a single bow knot behind. A little cape, deeply pointed behind, and nearly reaching the waist line, is worn over this, and completes a very pretty suit for street wear in early spring.

The little people of both sexes just going into short clothes wear yoke slips till they are a year old, when they are promoted to "baby waists." The yokes of these little slips are made of fine tucking with feather-stitching or a bit of embroidery between; the sleeves are full and gathered to a band, and the full skirt-which is quite long-is hemmed and tucked, then gathered to the yoke. The baby waists have deep yokes and narrow belts, and sashes of the same material are added to tie behind in a large bow. (A little Detroit miss, just beginning to struggle with language, calls this big bow "her bussie," which is baby dialect for bustle.) Sleeves are sometimes made half long, with corded edge, and a pointed cap of embroidery at the top. The neck is corded also.

Boys two and a half years old wear onepiece dresses with round pleated waists, and skirt with a large box pleat in the front, the remainder laid in kilt pleats. The waist has a box pleat down the front, with six small side pleats on each side of it. A turn-down collar, open in front and back, is added. These suits are made of any material desired, and are often trimmed with rows of braid; the waists are quite long and loose belts worn to conceal the union of skirt and waist. Sailor suits are worn by boys and girls alike. A kilt skirt is sewed to an underwaist covered in front with pique to look like a shirt, and over this is worn the sailor blouse, cut in a point low in the throat, with a collar which is square behind, pointed in front, and fastened under a knot of blue ribbon.

Another style for five-year-old boys has a kilt skirt attached to an underwaist which has a full puffed front of embroidered muslin; over this is worn a jacket with a broad, short back, and a front curving away to show the embroidered front beneath and also curved up the under arm seams. A square collar is added, and the whole trimmed with curled braid, or straight rows of white linen braid.

The sailor blouse and yoke waists, mothers should remember, are most becoming to the unformed, angular figures of girls of twelve or thirteen.

BEATRIX.

Two bright New Jersey women, dissatisfied with the money they made teaching, invested fifty dollars in poultry. The first year their profits were \$1,000, the second \$3000.

A HOUSEKEEPER'S EXPERIENCE.

I think the readers of the HOUSEHOLD should give Evangeline a vote of thanks for keeping its pages full; the only fault—to my mind—being that the articles might have been more seasonable. Good cook books are now so cheap that we are not very apt to take time six months hence to look over a file of papers should we wish to use her recipes or ideas.

Let us first of all things make the House-HOLD practical.

At this season—March 1st—I always can up my mince meat; never use any form of alcohol and have never lost a spoonful. After canning, if the meat shrinks, as it nearly always does, I fill up each can with good vinegar; this prevents mold and may be poured off when the can is of ened.

I use tin pails holding a gallon each to put up my lard, and think it keeps nicer in them than crocks.

Pails are more easily cleaned. Should you paint your house this spring you will get a supply of pails for the cleaning, which is no work at all after you learn how. Take a pail as soon as emptied, and half fill with road dust; scrub round a few times and the job is done; the pail only needs washing like any other dish.

As our sweet apples were spoiling, I made them all into cider apple sauce the other day, putting it in tightly corked gallon jugs, and I think we shall enjoy it when apple sauce is not so common as now. I also fill every can as fast as emptied with green apple sauce. I think a good supply of such things makes life easier when house cleaning time arrives.

Now will some of our good ladies answer a few questions:

What colors of carpet warp will best withstand the sun?

How shall I proceed to make wool mattresses after I have cleaned the wool?

I have a hens' feather bed which has become dusty, and as I saved the the feathers very carefully, am sorry to throw them away. If I empty them into a pounding barrel and wash, will the dirt settle to the bottom, leaving the feathers clean?

Will pink and blue cheese cloth fade if used for comforters under a white spread?

Convenient kitchen utensils are so common nowadays, it is very difficult to name the one we prize the most, but I think the one I should have missed this winter would have been my small meat saw. I do so dislike to have the men come with an ax when I want a roast or steak from a quarter of beef.

MRS. W. J. G.

HOWELL.

The Medical Press says the common wart, which is so common on the hands and the faces of children, can be cured by small doses of sulphate of magnesia taken internally. Several children were cured by three grain doses of Epsom salts, taken morning and evening. A lady whose face was sadly disfigured, was also cured by taking 1½ drams of sulphate magnesia daily for a month.

OLD flames frequently get together and make a parlor match.

KITCHEN CONVENIENCES.

When Beatrix asked each to mention her greatest kitchen conveniences, she of course meant anything used within those four walls, whether stationary or otherwise. and if the returns are not all in I would like to add a few words about one that has not been mentioned by any. All honor to the egg-beater, sifter, lardpress, woodbox and even A. L. L.'s dishcloth, but my candidate for household honors is my sink. It is an ordinary iron one, located four feet from the cook stove; the drippings from the well pump run into it at one end and from the cistern pump at the other; and best of all, there's a large waste pipe from it, set at such an angle that it cannot clog, and this in turn empties into just such an open drain as Beatrix described once upon a time, this one being sunk just its own depth in the hillside on which the house stands, so everything goes down it as if it were a toboggan slide. The sink is in the southeast corner of the kitchen, so none of our severe west or north winds can affect it, but to guard against freezing, the spaces be tween the studding and all around the waste-pipe were filled solid with mortar, and there has been no trouble even in the coldest weather. I mention the location because in our other home we had just such arrangements, except that from necessity it was in the northwest corner, and all this precaution would not there prevent freezing.

But to return to this particular one: There was a "trap" with the sink, but that was promptly discarded, so the one and a half inch pipe is entirely open, and how nice it seems in all this zero weather that I need not even open the door to get or dispose of water. All the wash water, dishwater, tea and coffee grounds, in fact everything to be poured out, is so quickly disposed of, and brushing out with a whisk broom now and then keeps it all clean. If any dish needs soaking it is put in the sink where there can be plenty of water used inside and out. A large cork fits the pipe for cold nights, or if as in warm weather, I want to cool a pudding or anything I've only to put in the cork, pump the sink half full of water and set the pan into it. I think I could spane anything from my kitchen better than my sink, but I know very well that every one cannot have just this convenience because of the difference in location. My sister spent some time with me last fall and she often said: "There's nothing here that I covet so much as this sink. We are on a dead level and every drop of slops has to be carried off in pails. It seems like the hardest part of my washing to dispose of the water." Living as they do on a corner lot on a village main street, they could not "throw it out" in any direction, and all must be carried into the garden; but there is usually some way out of such difficulties if there is only a will. Many think it necessary to have the water handy to get, but never seem to remember that just as much has to be carried out as is carried in.

Another great convenience that seems to belong with the sink is a sponge. Mine cost twenty cents four years ago and has

time. Its chief mission was to wash the washbowl, but it is pressed into service every way and is always satisfactory. It does not retain either stain or scent, no matter what it is used for; and is never unsightly like a ragged cloth. If the looking-glass over the sink needs washing, or the iron pump, the lamp chimneys, the zinc under the stove or whatever is wanted, it lies there by the cistern pump always ready. If anything is spilled on the carpet throw the sponge into the washbowl, squeeze dry and it is as hungry as a district school boy, then drop into the milk or water and it is quickly sucked up without rubbing or leaving a wet spot as a cloth would do. Soap makes a lather with it better than with a cloth, and it has seemed so much superior in every place that I think it may prove to be the long-sought-for ideal dishcloth, although I have not yet tried it for table ware.

WHAT CHEBOYGAN COUNTY IS LIKE.

WASHINGTON.

I have finished reading the article on Michigan Wild Flowers, by Frances, of West Branch; and as I intend to make the woods of Northern Michigan my home in a few weeks, I thought why not tell the HOUSEHOLD people a few facts about the north. Now I am not in the least interested n the sale of any land out there, but would advise those who are in need of a home, with only a few hundred dollars wherewith to purchase, instead of the mad scramble after farms to rent, or work on shares, (where the whole profits are swallowed up in the wages of hired help, the moving about from place to place every spring, with the unsettled feeling of "no home of our own") why not resolve to be a pioneer in one respect? The life of those seeking homes in a new country is far different from what it was in the days of our forefathers.

Last August I resolved to see some of the rev land of Northern Michigan, believing that if one went beyond the pine belt, better timber and better soil would be reached. So while the mercury stood at 100 degrees in the shade, myself and the two little ones took the northbound train for Petoskey; before reaching there however we passed through some forsaken-looking pine country. I will not stop to expatiate on the beauty to be seen at all sides in the lovely health resort of thousands, for probably many of you have visited Petoskey, but tell you of the many pleasant homes I found out in the country, or woods, as some are in clearings of not over four or five families. Frances says, the woods are very beautiful in summer. Now I do not say his is the nicest place in the world to live, but we meet with blizzards in the west, and many other unpleasant things.

The land near Petoskey, ten to fifteen miles east, is diversified, some rolling, some nice smooth, level tracts, covered with timber, and such fine straight timber too; but it is the soil that I was after. I took the potato pail and away I went to get a pail of potatoes in spite of my friends' objection; I wanted to see the soil for myself and get the potatoes as they grew. I dug my some were small, but what we poor Southern Michiganders would call good sized, they boiled for the hogs. Then I proceeded to investigate the soil, I dug down a foot and a half in the ground and found it rich black mellow soil; in several places I looked for poor soil, sand, but found none.

The houses are comfortable, and I could make one (that is if it were built to my notions) even luxurious; for isn't it a luxury to have a good substantial log house, well hewed and plastered, on a fine eighty or one hundred acres of good land of your very own? I think so; even if the land must be cleared; when it is done it is ours. The lot may seem hard, but it is no more than our grandfathers have done. The land is held at six dollars an acre; good homes with some clearings and improvements, can be bought for \$800 to \$1,000. How much better than renting and living here and there, only earning a living. The people are poor but comfortable, refined, intelligent, and very kind hearted.

MAYBELLE. BRIDGEWATER.

AT HOME.

"I don't care how I look at home;" and the young lady, with a merry laugh, drew together some long rents in her faded dress; one of which extended from neck to waist and disclosed a ragged, shapeless corset and soiled underwear. I did not doubt her words, but when I met her in the afternoon. looking as dainty as a lily in her dress of white muslin, with a bunch of Margnerites at her belt, I queried if it would not be as well for her to understand something more of the laws of equalization.

It is nothing strange, in making a call, to hear our ring at the door followed by a sound of flying feet and be admitted to a disturbed atmosphere. If we chance to be formal, the young ladies of the house appear after a time, in costume, and try to give us the impression that they are always thus. If on familiar terms, after our voice is recognized, they peep from behind doors and down stairways, and repeat our opening phrase, or what is worse because it is a lie, "Oh dear, you'll be frightened to death, I never looked so bad before," etc., etc. Meanwhile, in either case, the mother is left to face the music and cover up and excuse the appearance of things, in a way that is disgusting to one fond of living on a solid and genuine basis. It is a nice thing to honor our vocation, to have a dress suitable to it; and no matter who sees us, to feel no need of excusing either. This is such a nice thing that it would pay to teach it to our children and even to practice ourselves.

As a rule those men and women who appear in the finest style abroad, appear in the worst at home. I have seen men barefooted, with no clothing except a pair of overalls and a shirt, and the lower half of the sleeves cut off the latter, who, when they "go out" can hardly find collars too high, or trowsers too tight; while women whose costumes are sufficient to rouse envy when "dressed up," are the very epitome of diet and slovenliness within the precincts of their own kitchens. I have known an old never been dry for a half day in all that pail full of large, nice, fair skinned potatoes; water-proof garment, devoid of buttons, to take the place of a wrapper a whole summer, and the efforts made to keep the fact secret took time enough to have made a dozen dresses, and warped the nature of the wearer more than her store of silks, velvets and muslins could ever beautify. There is a great deal of work which one can not do in nice, even good clothes, without ruining them. So if a farmer hauls manure, or his wife makes soap, whitewashes her rooms, or a dozen other tasks which demand it, let them don their poorest suit, and feel no shame about it because it is suitable. But when their daughter begins to keep all her finery for a show and all her shabby clothes, and manners to match, for home; it is time, and rather late, that she be taught to deduct a print dress and apron from her new walking suit, and pay some attention to her appearance at home.

THOMAS. A. H. J.

THAT DISH-CLOTH.

I enjoy the HOUSEHOLD department very much indeed; and I do think the FARMER one of the best of papers, and would often like to speak right out in meeting while I am reading, but it makes me feel bashful or something when I think of writing. I wanted to tell you what was my most convenient article about the kitchen. I own up that the dish-cloth that A. L. L. writes about "takes the cake," in fact "the whole bakery." I do not use mine in that way. A great many things are useful, but they all sink into insignificance compared to that dish-cloth.

I have thought the swill pail stood first, set in an-out-of-sight place; while the dishes are being washed it saves one's hands not to expose them to the cold air, if they are liable to chap, to empty slops. Again, I ike a goo I strong basket that does not leak lirt for wood, better than a box. It can be taken to the pile to fill and the dirt emptied every time; when not wanted by the kitchen stove, it can be put in the woodhouse out of the way.

I find it very convenient to have a small wooden box covered with paper like that on the wall, hung with stout cord back of the stove; it is very handy for every day slippers, gloves and mittens. They are always warm and dry, and out of the way.

I am just like "Aunt Sue" about E varge line; who has a better right to live well than the farmer if he can afford it?

BATTLE CREEK. TAB. B.

A QUESTION OF ETIQUETTE.

Mrs. A. W. S., of Grant, inquires: "Is it proper for a lady to bow to a strange gentleman when they meet in the street, in the city or country." Certainly not. It is the lady's place to bow to her acquaintances only. In the city—and I presume in the country as well—only two interpretations can be put upon the recognition of a stranger on the street. Either it is a case of mistaken identity, or the woman who thus attracts a gentleman's attention is of questionable reputation. No young lady, especially, can venture upon such a recognition without gravely compromising herself in the eyes of the stranger.

MENDING.

Two things were taught us when we were little girls that we have always been glad to know, one was darning and one was making button-holes.

Darning is the only fancy work we ever indulge in, for between ourselves and the wash woman there are so many holes to be mended there is no time for anything else. We like a neatly mended stocking and always darn with precision as long as there is anything to darn to, and it is our custom to mend at once all places beginning to look thin. Never wait for a hole to come through; run the yarn along the line of Stitches whenever you can see your mending ball plainer in one place than another. The patch is easier done and when it begins to wear off again, which it will not so soon, the threads can be easily crossed so as to make new cloth. Finally, when too far gone to darn or when the darned places are themselves worn, cut out a square and knit it in with yarn as nearly like the original as you can find. Balbriggan stockings, ecru tint, do not look badly heeled with white of a very fine quality, knitted in on fine steel needles. Any color can be matched, either in wool, cotton or silk, and the old stocking takes on new life by means of this patch. The knees of children's stockings can be well mended in this way.

Now about button-holes. We like to make button-holes and like to own nice ones, and we like to have them look in good repair all the time.

This is the way we do it: Keep a quantity of button-hole twist on hand and occasion ally look over the garments, and wherever there is a sign of giving out, make new right over the old; have the finished edge come exactly over the tailor's or dress-maker's finish—a little pains will do it—and the button-hole will do its work again as nice as new. Never let bindings, or hems, or edges, wear clear through without first attempting to lengthen their term of usefulness by a little bit of button-hole stitching here and there where the most wear comes. A very little labor will often put off for a long time the worst days of a garment.

What applies to outside garments applies equally to inner or to cotton garments.

For silks, nothing mends nicer than a bit of court-plaster on the wrong side of the garment; a rent or crack is especially well repaired in this way.

Patches can also be gummed upon certain garments, as wearing knees and elbows, putting the patch on before the garment is worn through.

ANON.

LANSING.

Daisy Cakes.—Make any k'nd of rich cookies, and cut them out with a scalloped cookie-cutter. Make a stiff frosting of the white of one egg and powdered sugar. Put some of this into a little roll of stiff white paper with the point cut off, or use a confectioner's syringe if you have one; with this put petals of the white frosting on each cookie, like the petals of a daisy. Do not let the petals quite come together at the centre. Make another frosting of yolk of egg and sugar, and make the centre of this, a spot about as large as a copper cent. These are pretty ornaments for the table for a child's birthday party.

HOUSEHOLD HINTS.

One who knows how it is himself strongly recommends bathing chilblains with peppermint extract, saying almost instant relief is experienced. Menthol—the active principle of peppermint—is the agent which relieves, and is the basis of many alleged remedies. But the peppermint extract is just as good and less expensive.

In making pie-crust, getting it too moist and handling it too much makes it tough. It should be handled as little and as lightly as possible. Fruit pies generally require a longer time to bake than other varieties; an apple pie is much better to be baked an hour slowly, than twenty minutes rapidly.

IT passes the courage of many lovers of fruit to attack an orange at the table, when it is not prepared in any way for eating conveniently. They sympathize with the maiden ladies in "Cranford," who used each to take an orange on rising from the table, and with it retire to her own room and in its strict seclusion, proceed to eat it by that very palatable but inelegant method known as sucking it. One way of conquering the difficulty is to cut off the end with a knife and with a spoon dig out the pulp. A manner of serving which obviates all difficulties is as follows: Cut each orange evenly in two, remove the pulp, separate it into sections, taking out the seed, but breaking the inside pulp as little as may be. With fine wire make a handle to each half of the rind, thus forming little baskets, and wind the handle with ribbon. Fill each basket with sugared sections of orange and arrange them all on a fancy dish or platter with sprays of flowers or of pretty green foliage interspersed if that can be had.

PAINT can be removed without the laborious rubbing with sandpaper once thought necessary, it can be removed with perfect ease by one or more applications of naptha. Chloroform in spirits of ammonia will also remove it readily.

Useful Recipes.

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BEEF LOAF.—Three pounds of chopped beef; two well-beaten eggs; two cups rolled crackers or bread crumbs; one cup sweet milk; half cup butter; half tablespoonful of salt; half teaspoonful pepper; one pint water. Mix thoroughly, mould into a loaf, and bake two and one-half hours, basting often.

CORNED BEEF.—To every hundred pounds of meat allow six ounces of pure saltpetre; six pounds of coarse salt; two pounds brown sugar. Dissolve the salt in five gallons of waier, and the sugar and saltpetre with hot water; skim, after mixing, and turn over the meat. If the meat is to be kept after warm weather in the spring, it must be taken up and the brine scalded and a little more salt added.

MOCK TURKEY.—Take a leg of pork, remove the outer skin and the bone, roll out a thin pie-crust and envelope the meat in it, covering every portion of it. Put into the oven and bake in a moderate heat. Remove the crust before serving; the meat will be found delicious—white, tender, and tasting like a well-fattened turkey.