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THE HOUSEHOLD---Supplement.

"TO STAY AT HOME IS BEST."

Stay, stay at home, my heart, and rest;
Home-keeping hearts are happiest,
For those that wander they know not where
Are full of trouble and full of care;
To stay at home is best.

Weary and homesick and distressed,
They wander east, they wander west,
And are baffled and beaten and blown about
By the winds of the wilderness of doubt,
To stay at home is best.

Then stay at home, my heart, and rest;
The bird is safest in its nest;
O'er all that flutter their wings and fly
A hawk is hovering in the sky;
To stay at home is best.

—Longfellow.

HOUSE FURNISHINGS.

The modern house, where money and taste unite to beautify it, is a poem; it is as much a work of art as a fine painting; it is in fact a picture where draperies and carpets and woods are the pigments, the sheen of satins and silks, and the reflections of velvet and brocade the lights and shades, the room itself the canvas on which the decorator works out his design. He studies the apartment, its size, its uses, its outlook, and then he furnishes it magnificently or simply, makes it cosy or grand, according to its place in the harmony of the house. House furnishing at this period is much different from what it was even a quarter of a century ago, when after a gay carpet was stretched over the floor, a table set between the windows, and a "parlor set" arranged with mathematical regularity against the wall, the room was "furnished" too fine for every day use and consecrated to funerals and weddings.

There is not one person in one hundred—no, not in five hundred, who, even with unlimited money at command, can furnish a house tastefully and harmoniously, up to the Nineteenth Century idea of the fitness of things. So the work has passed into the hands of professionals, whose business it is, whose eyes have become so accustomed to harmonies of tint and material that they never make mistakes in combination, whose perceptions of unity and contrast are instinctive, and whose invention fertile in providing that "something new" for which their fashionable *clientele* is ever eager.

But alas, most of us have our "unfulfilled aspirations." We would have beautiful and artistic homes had we but the money and the taste. Many will buy the skill, but what will bring us the money? So we follow the fashions in furnishings afar off, appy if we can get our humble belongings

together in such a fashion that they don't swear at each other, or sin by grouping our plush patent rocker with the haircloth sofa of a past era.

One of those chilly mornings of the present week I set out to get some ideas of new styles and prices in furniture, and introducing myself to Mr. Keenan, of the firm of Keenan & Jahn, was kindly given "the liberty of the house," with privilege to inspect and admire at leisure. Every article being marked in plain figures, my task was made easy. Mr. Keenan took me first to the "dark room," where some of their more delicate furniture and draperies are shown by gaslight, to enable Madame to judge the effect under artificial light. Here were some exquisite chairs and divans, upholstered in the most dainty hues, tables and screens and all that goes to make the modern boudoir beautiful.

Turning to plainer furnishings, there were many styles of the popular Persian lounge, the "fad" of the time. These are covered with goods in Persian patterns and coloring, and have rolls at the head, over which the cover is drawn to form graceful folds at the ends, these are \$22 and \$25; upon them you seek your "forty winks" after dinner, in your bedroom. A lounge with cherry frame and covered with brown crushed plush was marked \$29; it was very soft and luxurious; another style, with upright pillows forming a divan back, and head rest, was upholstered in figured rep and marked \$29.

Extension tables are square at the ends, of solid oak, plain or carved, and it is a case of "you pays your money and takes your choice." Some very pretty low priced ones were eighty and ninety cents a foot, from this upward. If you have a fancy for dining chairs in stamped leather, with carved oak frames, here is a beauty at \$24, plain leather and less carving at \$12; and \$6 and \$7 for plainer frame, leather seat and spindle-back. Sideboards in oak, at \$48; if you are inclined to be lavish, there are some at \$118 which might suit, with French plate beveled mirrors and beautiful carvings. These styles are new and elegant, and oak is "the thing" for dining room furniture. Mr. Keenan said that into the dining room of a Woodward Avenue mansion the firm is now furnishing, he had put a sideboard at \$300, a buffet at \$250, a table at \$5 per foot, and two styles of dining chairs, one at \$29, the other at \$36 each. These were made from original designs by Mr. Jahn, and were not to be duplicated.

I think Mr. Keenan stated they had 69 patterns in bedroom sets. These include oak, cherry and mahogany. Styles differ

materially from those of a decade ago. The high, narrow mirror is replaced by the beveled plate as long as the dressing case, the towering headboard by the square carved one, much lower. Perhaps the handsomest sets are of the massive oak, the higher priced ones having colored marble tops to dressing case and washstand, its polished surface shining like glass. White marble is a thing of the past—it went with the haircloth sofa. Prices? Well, there was a very desirable three piece set for \$69; some plainer patterns at \$42 and \$52, while the marble topped, more massive sets were \$110 and above. I've always thought, however, that in the house I am going to furnish "when my ship comes home from Spain," I should have a full length cheval glass and a chiffonier instead of dressing bureau. However, I am becoming more and more grateful for the gifts of the gods as the years go by, and if that mythical ship lingers by the way much longer I may come to be thankful for a comb case and a pocket mirror.

There is an infinite variety of fancy chairs and rockers, to suit all tastes and the dimensions of all pocket-books. Chairs and divans and sofas do not "match" now-days, they harmonize. And their shapes are quaint and graceful, and their hues are softer and more varied than the rainbow's. Here's a divan for instance, just large enough for two, in crushed raspberry colored plush, with the back fashioned like the flutings of a shell, and chairs, with and without arms, after the same style. There are rockers in oak, cherry and imitation mahogany, with seats upholstered in plush, and arms, as low as \$4.50 and \$5.50. Other chairs, with cushions for back and seat, are from \$5 to \$7. The marble-topped centre table is a drug at \$13; the massive carved oak tables begin at \$25 and run down to \$9. If the man of the house wants a desk and bookcase combined, here is one, cylinder top, at \$34, but if he is less ambitious, here is a library table at \$28, or one with four drawers down the side for \$11. A three-cornered bookcase to fit an angle in the wall was novel and quite ornamental, \$34; the usual model with double doors, same price. Seems as if the great want of the time, in these days of cheap furniture, is some new and inexpensive models for bookcases. The bookcase is way behind the times, for the reason, I dare say, that the rich man has his cases built into his library and the poor man has no books.

Among the curtains and draperies are many rich and beautiful novelties. Ecru tints in laces outrank pure white. Nottingham laces are the cheapest in stock, their

range from \$1 to \$5; then comes the imitation Brussels, at \$5 to \$10; these are very delicate and pretty, combining strength with fineness; then French velour at \$6 to \$10; Irish point, heavy and handsome, always in ecru, from \$7 to \$50, and the real Brussels, from \$18 to \$100. There is a revived demand for the old-fashioned embroidered muslin curtains, which were always suitable for modest parlors, at \$3 to \$18. Phrygian curtains are imported from Scotland expressly for this firm; they are ecru, with a design wrought out in tints with silk, and are sold at \$16 to \$50. The silk curtains, in delicate colors, with a ground powdered with conventional designs, and a border, are very graceful and dainty.

For portieres, we can choose a real Turcoman at \$10 to \$20, or an imitation at \$4; a chenille at \$20, or one of the new Deroysatins in blue and gold, or red and gold, the curtain being reversible, that is, where the pattern is blue on one side, it is wrought out in gold on the other, at \$24. A very elegant portiere, suitable for hanging where there must be no "wrong side," is a double-faced velour, a different color and pattern on each side. The latest style of portiere has no dado; it is either perfectly plain with a fringe top and bottom, or a bordered curtain with its centre plain or broken by set figures. In yard goods for portieres and drapings there is an endless variety of colorings, 17 shades being shown in one material; these are trimmed in such a variety of ways, and with such a diversity of fringes, cords, etc., that no style need ever be duplicated. And last, from out a drawer came some of the rich goods used for upholstering the finest work sent out by the firm, beautiful designs with every leaf and petal wrought out in perfection, and heavy brocades, the pattern thrown up in rich relief against the paler background.

It is worth while, occasionally, to visit a furniture store, if for no other purpose than to learn what improvements are being made, how modern furniture keeps pace with modern art and culture, and what are the standards of beauty and utility. Fashions in furnishings change almost as rapidly as styles in dress, and the woman of to-day, who worships at Fashion's shrine, has a double care in that herself and her house must keep pace with "the latest" from modiste and designer.

BEATRIX.

EVANGELINE'S WEEK.

Evangeline's week's work stirred up quite a sensation among the housekeepers of "our set." One bright little woman declared it gave her a back-ache to think of washing, upholstering two chairs and cleaning doorway all the same day, and wanted to know of what metal this our matronly Evangeline was made. The very neat sewer of our coterie would like to examine the seventeen buttonholes made in an afternoon after cutting out three nightdresses; and the lady who "hates to cook" exclaims over those elaborate bills of fare, as she calls them, "Evangeline must be—ah, a woman of remarkable executive ability," says the Deliberate One, whose slow-spoken sentences always fall with axiomatic weight.

But I find nearly every one unites in

considering the menus too elaborate and extravagant for a farmer's family. Now let us look at them a moment. I confess I should not care for so great a variety for breakfast, as that meal in our family seldom includes meat; we have oatmeal, toast and eggs or gems and eggs, with coffee, except during the fruit season, when fruit takes the place of eggs. But men at work in the open air at hard labor, which causes a waste of muscular tissue which must be replaced by food, would undoubtedly rebel at the light breakfast we all enjoy. I do not find Evangeline's menus too elaborate or extravagant. There is a variety, it is true; always one vegetable besides potatoes, occasionally a soup. But, reduce her list to practice and what do you find? Just one kind of meat, two kinds of vegetables, the bread and butter, the relishes in the way of pickles or spiced fruits, the one kind of dessert, which you find common to all dinner tables but which, written out, seems more on paper than on the table; the one thing unusual is the extra vegetable, and this is actually an economy, as it saves the consumption of meat and bread, the two great staples, the former being the most expensive item of table expenditures. Variety, you see, is not extravagance, it is economy often. Given a certain amount of hunger to satisfy, what difference whether the hungry man makes an entire meal on one dish or kind of food, or whether he partakes of several? Yet there is a difference. He can eat half a pound of beefsteak, at twelve and a half cents a pound, or be better satisfied on one quarter of half a pound, supplemented by two eggs at twelve cents a dozen, or the equivalent of one turnip or one beet or two onions, at twenty-five to fifty cents a bushel. And do you not see the economy? I have long been satisfied that variety is an essential requisite to both health and economy. But some one says it makes more work for the cook. I do not see it so. What difference does it make in my toil whether I cook a peck of potatoes for a tablefull of hungry men, or a half-peck of potatoes and a half peck of onions? While I am preparing the onions to boil, I would be paring more potatoes; while I am seasoning and manipulating the one, I would be handling an extra quantity of the other. The added labor comes principally in the addition to the number of dishes to wash, but this is, to my apprehension, amply compensated by the variety and greater palatability of the meal. It is habit, more than anything else, which makes us think the extra vegetable an extra task. I find it in the interests of economy to reduce my meat bills as much as possible; and in no way can I do this so easily, so cheaply and in so satisfactory a manner to my family as by the free use of fruits and vegetables.

In regard to the manner of preparing food there is a vast difference in the labor expended. Some women cannot get a meal on the table without using half the dishes in the pantry and misplacing the other half; they make countless journeys down cellar and to pantry and storeroom, travel which might be avoided by forethought and calculation. One trip down cellar should bring out of it every article needed for the preparation of a meal. A basket or a tray

is a requisite for the purpose, and once accustomed to the use of either, you will never do without it.

Large iron spoons, tin cups, potato masher, colander, funnel, and any other utensils used daily should be kept hanging close to the cook stove within arm's reach. Salt and pepper should be on a shelf behind the stove, also in easy reach. The gem pans, baking tins, rolling pin, cake tins and cutters, grater, flavoring extracts and dishes and spoons for baking, should be kept in a cupboard or on shelves within a foot of the table or shelf where the baking is prepared for the oven, so one has to make the fewest possible moves to reach them. You have no idea—until you have tried and become accustomed to it—how many, many steps this will save in the course of a day, and how much more easily you will do your work. By taking thought about such things, we too may be able to gain a reputation for being "women of great executive ability."

DETROIT.

L. C.

BROKEN SILENCE.

I have been a silent reader of the *HOUSEHOLD* for about two years; but my silence has come to an end and I must speak.

Of course we have all been deeply interested in Evangeline's "Week." Well, that awful "Week" is ended, and I draw a sigh of relief when I think of it, for I know she must be nearly exhausted. Just think for one minute of the cream puffs, orange cake, jelly rolls, French pickles! It is no wonder that Philander had the colic, it is a great wonder that he did not have something worse.

Well, Evangeline, cook on! you must be a happy woman—three dutiful children and one dutiful husband. The Bible says: Thou shalt not covet thy neighbor's wife, but if I remember right it doesn't say anything about the husband, and I for one have taken quite a fancy to Philander. Now if a man "takes a little notice of another man's wife," is it any of our affairs? And if you hear of my having a little flirtation with Philander will you please keep quiet?

Now it would be very different with me if I were to give a description of my home and its surroundings. I would want to get pretty well out of the neighborhood before saying much, for fear some one would give me away. How often we hear it remarked that every heart knows its own sorrow; then sometimes I think, does Evangeline's heart know any sorrow? Or is it all peace and joy? If so she is indeed blest. But knowing as I do that Evangeline is blessed with a beautiful home (beside that husband) I will conclude by wishing her continued happiness.

Perhaps in the future I will speak again, but if I do, I hope that instead of telling about my nice chairs and how scientifically I do my work, I may say a kind word to encourage some poor fallen sister.

PINE CREEK.

TRIXY.

MRS. J. T. PHILLIPS, of Quanicasssee, Tuscola Co., wants a woman to assist her in her house work; one accustomed to children. Her work is light, and kitchen convenient. Address as above.

HOW WAS IT DONE?

Now that wonderful serial, "One Week," is done, I can wait no longer but must ask for further information right away. There are several points I can not clearly understand. Evangeline says in the beginning that there are three who share the labors of the household, but after that does not mention the other two, only in the most incidental way two or three times; therefore, one must imagine that hers is not only the head that plans, but in by far the greater part, the hands that execute the wonderful amount of work that she enumerates. And when I think of the vast amount that is not mentioned but must have been done by somebody to produce the given results, my back will ache and feet feel sore in sympathy. I am quite discouraged when I think how far below such a standard my best efforts would fall could they be compared. Now I would like to ask who are those "other two?" Are they daughters of this phenomenal housekeeper? If so, they must inherit their mother's proficiency to a remarkable degree. Or are they hired assistants selected for their ability to do and endure a vast amount of labor? If the latter guess is correct, allow me to suggest that it is not a typical farmer's household by any means; as that hardly ever has but one helper under any circumstances and quite as often none at all, especially if there are daughters old enough to assist.

And those elaborate menus which seem to be tri-daily affairs! I really question whether it is a good plan to allow the men-folks to read our little paper now-a-days lest they be quite dissatisfied with our efforts in that direction. The query will arise, "How can she do it all, day after day?" How prepare and cook and serve all the various dishes of which she speaks? Who washes all the dishes that would be necessary? Who does all the sweeping and dusting, the bed-making and general "setting to rights" that has to be done in every house, and which will use up a good deal of strength as well as time. And then comes "washday" which is always the hardest and busiest day of the week with us, although we try to be as labor-saving as we can consistent with neatness, but we fail to find time, after the other necessary work of the house is done, to upholster two or three chairs in the most beautiful and careful manner, or strength to clean up the door-yard of its winter accumulations afterward.

Then after supper and two or three of the best papers in the United States have been read and discussed, she is not yet satisfied with the labors and pleasures of the day, but makes a lot of most excellent candy in various styles and flavors for the further delectation and amusement of the family. I don't wonder "Philander" had dyspepsia, but I do wonder if the days are really so much longer in that vicinity that she can get it all in.

And then the sewing, aye, there's the rub! Taking those "fourteen night-dresses and eight nice comforts" as units of measure, and adding in the same ratio the many and various articles needed in every family of that size and we have a sum that would make even a sewing-machine tired to think

of. Evangeline must have nerves of steel and a constitution more faultless than that of the United States if she can continue week after week in the same line.

Now if there is any magic by which common people can accomplish any such amount of work, I should like to know it, and I wait anxiously an explanation of what seems to me the greatest of puzzles—how to put all that work into seven days and not stretch the days or the truth.

E. W.

PAW PAW.

ECONOMY BREVITIES.

A good housekeeper is one who looks well to the ways of her house, seeing that there is no waste or drainage, economizing in small as well as large things. Small leaks often amount to more than large ones, because unobserved. No matter how cheap one buys, unless the full value in use is obtained, you are cheated. The dollar made in a bargain loses its value if the articles purchased are wasted.

In the manner of stocking the pantry and storeroom with the groceries necessary, there are two ways, buying in large quantities once or twice a year, and the exchange of butter, eggs and poultry from week to week. We should take into consideration the fact that in small quantities quite an amount of cord and paper is purchased. All kinds of spices, if kept in close boxes or cans, can be bought in large quantities. In order to secure strictly pure spice and pepper, coffee also, it is best to buy the berry and grind it yourself. Still it can be found all ready for use, that is pure. Soap will go much farther if bought in quantities and allowed to cure. Corn starch, rice, sago, tapioca, molasses, sugar, bluing, stovepolish, and everything else in daily use, if properly taken care of, can be bought six months or a year ahead.

Cupboards and storerooms that are infested with mice, ants, etc., will not help economy.

Table linen and bedding need looking to often. Pinning sheets and tablecloths on the line always in the same place, and leaving them to whip in the wind and storm will ruin them very soon. Knives with rubber handles should never be washed in soap suds, as it takes the gloss off the rubber and causes them to flake up. Ivory, bone or wood handles should not be put in hot water. Tinware of all kinds should be thoroughly dried before putting in the cupboard; it soon gives out if allowed to rust. Burning kettles, frying-pans and tins while cooking shortens their usefulness.

Scraping the butter plates clean, saving odd bits of butter for a day or two, will amount to quite a little, and is just as good for frying purposes or seasoning vegetables. Save the odd bits of meat, bones, for soup; what accumulates in a week will make one good soup. Dry bread can be steamed, toasted, soaked for cakes, made in a bread pudding once a week; dried in the oven and rolled into flour, it is nice to roll meat in to fry—thicken soup, etc. Never throw away a piece of bread.

Save the cord that comes around packages; wind it in a ball, and it is always ready for use. When meat is fried aim to cook just

about enough, as warmed over it is not very good. When potatoes are scarce and high in price, sort them as you go along; the very small ones are good boiled with the skin on, then peeled; fry them whole in hot lard, or slice thin and fry in a little butter; or chop fine and stew in cream. All bakers testify to the good qualities and superiority of the small potato for yeast. The medium sized are best for baking, while the large ones will be left for boiling.

Hams and shoulders can be kept from flies and vermin by packing in a good tight barrel and filling in with dry oats.

Keep the clothespins in a calico bag made for that purpose. When putting away the winter clothing for the summer, brush and clean it thoroughly, mend all the torn or worn places and they will be all ready next fall.

Save the paper-rags, many a tin and basin can be bought with them.

Do not throw refuse articles, waste water, etc., around the back door, it is unhealthy and uncleanly. If you have an attic or tuck room, keep it orderly, don't stand at the foot of the stairs and sling things up; it is a good place to rummage in rainy days. Musquito net that has done service for a season in windows or doors can be utilized; fold it four or five thicknesses and stitch crisscross with the machine into convenient sizes for dish cloths. Five cent muslin or lawn makes nice soft dish cloths. Have enough dish cloths so they can be kept clean; a dirty dishcloth is not fit to use. Clean the coffee pot, tea pot and tea steeper once a week by boiling out with strong soap suds; wipe out with a dry cloth and see what a deposit there has been. If cold coffee is left keep it in a bowl or pitcher, and keep the coffee pot empty, only when using. Hot alum water will rout ants, black and red, and all vermin.

EVANGELINE.

BATTLE CREEK.

THANKS RETURNED.

I believe the custom of saying "I thank you" for every favor received is falling off, if it has not already fallen into disuse; nevertheless permit me to say to those who answered my inquiries, thank you, for they have enlightened me upon hitherto darkened subjects.

In regard to the hemmers, I knew the fault was with myself and not the machine. I still am obliged to baste all hems, otherwise they would come from the machine wider in some places than others and skewed, looking more like a ruffle than a hem, but do not think any one can give me instructions without guiding the work and running the machine. To people who are dull nothing but an object lesson will answer.

JANNETTE.

INFORMATION WANTED.

I have read of crocheted couch covers, but never saw one. Will some of the HOUSEHOLD readers kindly send directions for making, also instruct me as to what material is used. I want something cheap and durable.

C. C.

JOHNSTOWN.

GRADUATING DRESSES.

Roses and the sweet girl graduates belong to June; and in all the thirty days sacred to Juno, or in all the school life, the day of days, before which all others hide their diminished selves, is Commencement Day. No girl ever again experiences the sensations which rush upon her on that occasion. Joy and regret, grief at separating from teachers and her "dearest friends on earth," delight at her emancipation, and the culmination of the pride of the Senior in the climax of the day when she is a main feature, the cynosure of all eyes, fill her with gratification and proud pleasure.

Second only to the importance of "passing those awful examinations" is the question of graduating gowns. And oh, girls! if you would only be content to be girlish, and not try to be grown up, simple, instead of fine, how sweet you would be!

White is the regulation hue; white wools instead of the muslins which were so stiff and sheer. But there are an infinite number of shades of white, as you would soon discover if you had to match a bit. There's magnolia white and shell white, and pearl white, blue white and grey white, and ever so many tints of cream white, pinky cream, and ecru cream, and every one to be chosen with careful reference to its becomingness to the individual. Of materials, there's cashmere, best of the inexpensive wools, camel's hair, challi, Henrietta and clarette; India silk, and richest and most costly of all, China crape, so exquisitely soft that one might pull her dress through her bracelet.

And how should it be made? With the utmost simplicity. Much depends upon the style and figure of the wearer. For a slight, slender figure, nothing is so pretty as the full straight skirt, hemmed, with a narrow pattern of silk embroidery above the hem, and gathered to a belt; the waist should be shirred to form a short yoke, and gauged at the waist line. A wide sash of soft silk, exactly matching the color of the dress, should pass twice around the waist and tie at the left, the ends reaching the bottom of the dress. The sleeves should be full, and wrinkled upon the arm, and instead of a standing collar there should be a frill of pleated lace falling away to reveal the white throat. Bronze slippers, and suede gloves in very light tan or cream shades are worn with white dresses. No pink or blue or red ribbons are to be worn with white; sashes match the dress, and ornamentation stops there.

A stout girl may have the front of her dress laid in kilt or single box pleats, the back full, straight except for a couple of soft loops put in from the top and not breaking the straight line on the bottom, a waist cut jacket front, with the space filled in with loose box pleats of the material or of surah, and crossed by Empire folds shaped to make a round pointed girdle; silk revers, or four large buttons, silk covered, on each side, accent the jacket fronts. The back of the waist is plain, terminates in a round point, and may have a soft silk sash arranged on the point.

Still another way is to tuck the straight skirt, and with heavy silk featherstitch or herringbone each tuck. Three inch and a

half tucks above the hem are enough. The waist has a yoke of tucks, the fullness thus made being gathered into the waist under the silken sash. The top of the skirt is gauged for an eighth or three-sixteenths of a yard below the belt. White embroidered muslins are made up after the first style described, but are less popular than wool goods.

BEATRIX.

ANSWERS TO CORRESPONDENTS.

Are shoulder-capes to be worn this season, asks a young lady. Not the round capes of several years ago. The little wraps which are not much larger than shoulder-capes, which reach the bottom of the waist at the back and have longer tabs or points in front, are seen in great numbers this spring. They are covered with jet, lace and passementerie, confined by a ribbon belt, and cost from \$4.75 up to \$15 or above, according to quality of material. A young lady attracted considerable attention on the avenue by appearing in a suit of striped gray and white flannel, skirt laid in pleats to show only the gray, and a cape of the same made by attaching a deep frill of the pleated goods to a collar cut with a little cape. But it was not pretty nor yet stylish. I have seen capes in the same style made in black lace attached to a jetted collar, which were pretty and dressy. The lace is simply pleated very full and pressed; then the shoulders shape it.

A STRAWBERRY SHORTCAKE.

As I have been a diligent reader of the *HOUSEHOLD* for the past two years, I am beginning to feel like a "dead-beat" who receives all he can get and contributes nothing. After the many useful hints and helpful suggestions I have met with, I hope that my mite will in its turn assist some weary housewife. First, I wish to shower blessings on the head of Beatrix for the confession recently made that the top drawer of her bureau is not always in a state of immaculate neatness. She never will know how much good it did at least one reader. I do try to have all things decent and in order, but my bureau drawers are not always open to inspection; now, however, since I feel that I am not alone in this respect, I shall take courage and will never "say die till I'm dead."

My favorite strawberry shortcake requires one quart of flour; two teaspoonfuls of Royal baking powder sifted with the flour; a coffee cupful of lard; ice cold water. Mix soft, *very* soft, cut the dough before rolling in as many pieces as you wish layers (to lessen times of rolling), bake in layer cake tins (deep ones), putting in two layers of dough, spreading butter between before baking, which will enable you to lift off the top crust and is much nicer than splitting. Have the crust thin and put plenty of strawberries mashed with sugar between. In my opinion the strawberries are better with good bread and butter; but when people will have shortcake they will, and I have found this the best way of many. For further information about the strawberry read "Alice Lorraine," by R. D. Blackmore, a perfect picture of the Kentish grower and the county of Kent.

I suppose you all use the wire dishcloths

and clean the zincs of stoves with kerosene; but I mention them as I have only recently found how good they were and now would not try to do without.

A quotation from Hawthorne's "Mosses from an Old Manse" may not be amiss: "It is a marvel whence this perfect flower (the water lily) derives its loveliness and perfume, springing as it does from the black mud over which the river sleeps, where lurk the slimy eel and speckled frog and the mud turtle whom continued washing cannot cleanse. It is the very same black mud out of which the yellow lily sucks its obscene life and noisome odor. Thus we see, too, in the world that some persons assimilate only what is ugly and evil from the same moral circumstances which supply good and beautiful results, the fragrance of celestial flowers, to the daily life of others."

WHEATFIELD.

CHISELAURST.

LEMON EXTRACT.

If Dill A. Tory will get one pint of alcohol, one-half ounce of oil of lemon, and the peel of two lemons, she will have materials for a home made extract better than the grocery article at about half its price. Put one-half of the alcohol into a bottle containing the oil of lemon and shake occasionally until they mix; put the other half upon the peel, in a pitcher, and let stand a few days, then pour into the bottle of alcohol and oil, and shake. She will find it good.

I am told pieplant will keep a year by simply cutting up as for pies, packing tightly in cans, filling up with cold water and sealing.

When making pieplant or other very juicy pies, twist a little piece of white paper—not newspaper, on account of the ink—into a funnel, break off the point, and insert it into the centre of the pie. It will help keep the juice from boiling over and wasting the best part of the pie.

A. B. C.

ANN ARBOR.

TRY the lemon cure for biliousness. It is better and cheaper than patent medicine at a dollar a bottle. More agreeable to taste and palate, too.

Contributed Recipes.

BAKING POWDER COOKIES.—One cup white sugar; half cup butter; one egg; half cup of sweet milk; two teaspoonfuls baking powder; sufficient flour to roll thin. Bake in a quick oven.

C. C.

JOHNSTOWN.

CODFISH ON TOAST.—Pick the fish into fine flakes or shreds, put a bowl-ful, thus prepared, into a skillet, cover with cold water, let come to a boil, turn into a colander to drain. Return to the skillet, pour in half a pint of rich milk or cream, season with salt and pepper and a generous piece of butter, cook five minutes and pour over slices of dry, buttered toast.

CORNMEAL MUFFINS.—One pint sour cream; two eggs; two tablespoonfuls sugar; one cup cornmeal; half cup flour; teaspoonful soda; saltspoonful of salt. Bake in muffin rings, in a quick oven.

L. C.

DETROIT.