

# MICHIGAN FARMER

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## THE HOUSEHOLD--Supplement.

### WHO WILL CARE FOR THE BABY?

Says Joe to Sam, in fierce debate  
Upon the woman question:  
"You've answered well all other points,  
Now here's my last suggestion:  
When woman goes to cast her vote—  
Some miles away, it may be—  
Who then, I ask, will stay at home  
To rock and tend the baby?"

Quoth Sam: "I own you've made my case  
Appear a little breezy;  
I hoped you'd pass this question by  
And give me something easy.  
But, as the matter seems to turn  
On this one as its axis,  
Just get the one who rocked it when  
She went to pay her taxes."

### TABLE ETIQUETTE.

El See wishes some one to tell her, from their individual experience, what is the usage of society at dinner parties, more particularly with regard to the arrangement at table.

In the first place, it is not customary, nor desirable, that the husband should give his arm to his wife on leaving the parlor for the dining room. It is supposed they have sufficient occasions for conversation and enjoying each other's company, and the object of a dinner party is to give opportunity for a "feast of reason and a flow of soul" on the part of those who seldom meet. Therefore in "society" wedded pairs are "mismatched," since at a large dinner party the enjoyment of each guest depends on those who sit beside him. I remember, however, that at a dinner party I once attended, the hostess was disconcerted, the company amused, and the husband "all broke up" by a woman who insisted on going out to dinner with "John," although "John" had already offered his arm to a lady indicated by the hostess, while her own escort stood by her side with elbow conveniently crooked. It is needless to say the poor woman was from "Wayback," and unhappily that most pitiable of all objects, a jealous woman without sense enough to control herself in the presence of others.

At a small dinner party the hostess, at her place near the parlor door, in readiness to greet each guest, mentions to each gentleman the lady whom he is to take in to dinner, introducing him if he is unacquainted. At more formal entertainments each gentleman finds in the dressing room an envelope with card bearing the name of the lady put in his charge; at large dinner parties a plan of the table, indicating the seat he is to occupy, is also

enclosed. If the gentleman is unacquainted with the lady whose name is on the card, he is to inform the hostess as she welcomes him, and she will present him.

"My lady is served," was the pompous announcement of the solemn butler of "Sir Pitt Crawley's" establishment. "Dinner is served" is in better form than "Dinner is ready." The hostess, even if want of or inexperienced help compels her to leave the parlor for a final glance at her table, should be in the parlor when this announcement is made. The host gives his arm to the lady in whose honor the feast is spread, or to the oldest or most distinguished. The guests follow at pleasure, the hostess coming last with the gentleman most to be honored, most frequently the husband of the lady who has just left the room with the host. The host, if the party is small, indicates by a gesture the place each gentleman is to take, who seats his lady at his right, taking his seat immediately. If place has been indicated by cards, each gentleman finds his own seat. It is "proper" to commence eating as soon as one is helped, without waiting for others. It seems hardly necessary to say that soup should be eaten quietly from the side of the spoon; food conveyed to the mouth with a fork, and the napkin *not* used as a baby's bibs but spread in the lap, yet how often some such little nicety of etiquette is disregarded!

When the dinner is over, the hostess looks to the lady whom her husband has taken to the table, and bows slightly. This is the signal for the guests all to rise; the ladies leave the room, the gentlemen follow, or remain for coffee and cigars. It is always allowable for a gentleman to decline further refreshment and pass to the parlor when the ladies go, and none should linger too long in the dining room.

A dinner party is the most formal of entertainments, demanding one's best dress and "company manners." An invitation, once accepted, is to be regarded as a binding obligation. To be late is a great breach of etiquette. The hour is of course always named in an invitation, and the guests are supposed to arrive not more than fifteen or twenty minutes before that time. An invitation to dine does not imply that you are to spend the day. The individual in whose behalf the dinner is given is generally first to leave; other departures are then in order, a formal leave-taking being imperative. Etiquette requires each guest to call on the hostess within a few days after the party;

few people in the country seem to know this is required of them; it is, however, an attention the entertainer has a right to expect.

The tact of a hostess is most clearly shown in the arrangement of guests at her table. It is very uncivil to neglect one's escort for a more agreeable neighbor, so the hostess should take care to put those together who have tastes in common, or get on well together. Yet if through ignorance or carelessness two persons are seated together who are not on friendly terms, they should "bury the hatchet" for that occasion, and at least *seem* friendly and aimable, even if they "never speak as they pass by" in the street, and meet as utter strangers next day. It is the very height of ill-breeding to exhibit animosity or ill-will under such circumstances. Guests are expected to converse with each other if occasion serves, even though not formally presented; the meeting at the house of a mutual friend is a sufficient guarantee that both are desirable acquaintances; but such conversation does not bind them to recognize each other afterward.

Wine is seldom seen on country tables; less frequently than formerly on those in town. If a guest where wine is served, one refuses by placing the hand carelessly over the wine-glass; the servant who fills the glasses understands. The old custom of drinking everybody's health is happily more honored in the breach than the observance nowadays. I am reminded just here of a young, bashful, inexperienced Wolverine girl who, at the table of a General and Congressman, the "big man" of the village, saw her host raise the dainty shell of tinted glass beaded with rare Moselle, and heard him say "Your health, Miss —." His nephew, a youth of eighteen, her pupil, whom she knew inherited a taste for wine, and who had told her confidentially how hard it was to resist temptation, was at the table. It was a breach of etiquette to refuse the intended compliment, but she dared not lift the glass, filled through her ignorance of knowing how to refuse it, to her lips in the presence of the young man whom she had urged to abstain, nor was it a time or place to declare principles. Blushing to her finger-tips, she lifted the cut glass goblet of water that stood by her plate with "Permit me, General —." A courtly bow from her host, and the ordeal was over. She did the *proper* thing without knowing it, as well as the *right* thing.

BEATRIX.



PRACTICAL LETTER ON CREAM-  
ERY BUTTER-MAKING.

I have just finished reading E. L. Nye's letter in the Household, and as I have used a creamer and butter-worker for three years, think perhaps I can tell something that may help her or others.

Our creamer, which stands in one corner of the dining room, we had made; it answers the purpose of house-tank as well, all the water pumped by the wind-mill passes through it. We tried using ice, but that is much more work and not any better. There are only two cans, each of these will hold the milk of seven cows, which the men always strain.

The milk can be drawn out to use at any time without disturbing the cream. We always have milk on the table twice a day; it takes the place of tea, and we find when we have all the milk we want, we do not care for as much meat, and think it more healthy. I can draw off the milk and cream, wash and scald the can, and have it ready for the next milk in twenty minutes; then there is nothing more to do except wash the pails. The milk when drawn off will be sweet, and is much better to feed to calves and pigs than when sour. I use tin cream cans which will hold enough for a churning. Let it stand twelve hours after putting in the last cream, and longer if it does not get a little sour. Before churning I use a ten cent thermometer to test the cream, and churn it at 60 degrees.

Just as the butter commences to come I put in ice or cold water, so as to have it a little colder, about 58 deg., so that it will gather hard. I think this quite important, for if it is gathered soft it will never be as nice. When partially gathered draw off the buttermilk and wash in weak brine, which I think better than clear water. Washed butter does not have the same flavor as unwashed, but I think it is only a matter of taste which is the better, and I believe one will keep just as well as the other, if the buttermilk is all out, but butter that has been washed does not require as much working as the other. After washing in the churn, with my ladle I take it on to the worker, (which is one of Reed's) turn the crank a few times, put on the salt, using a teacupful to a churning, which is about ten pounds. If I am going to pack the butter, I mix a tablespoonful of saltpeter with the salt, as recommended in Arnold's American Dairying, then work enough to thoroughly mix, which takes only a few turns of the crank. I then put the worked butter in a pan and set in the refrigerator; in about ten hours, take it on to the worker again and work. It will often be so hard that it can not be worked with the ladle, but can be easily handled with the worker, and so quickly that it will be all finished before it gets too soft; this is generally all the working that is necessary. I know I can work it a great deal quicker and easier, and preserve the grain better than with the ladle.

I have been very much interested in all that has been written on this subject.

ELIZABETH.

HADLEY, Aug. 11th.

## "OUR HIRED GIRL."

I would like to write out some few truths pertaining to my own experience, on the subject of "hired girls" as treated in poetry in the Household some few weeks ago.

It was my fortune, or misfortune, to have employed one of those "girls," whose foreign accent and "sharp replies" were characteristic, some time during October last. She remains with us yet, and to illustrate the good that may be accomplished, with good at heart and a world of patience in the matter, I will relate some of the facts in the case: She was seventeen years of age, born and reared in poverty, and among many other little ones; naturally disorderly and slovenly, with no correct idea of cleanliness, order, system or wholesome cooking. Washing dishes so as to stick to the fingers; sweeping, with the dust remaining in the carpet, under the beds and in the corners, and no knowledge whatever of the "dusting cloth; in fact, everything which she did was done in like manner. My heart ached, and daily my eyes were pained at the sight of such unaccountable doings, on her part, that truly a mountain of difficulties and tribulations seemed to be mine to overcome, before I could even hope to amend all the "outlandish" ways of which the tribes of the field would instinctively know better.

The course which I pursued was to gain her confidence and good will at the outset, frankly and sincerely stating my regard for the truth was above everything else in our association, and kindly and pleasantly adding that my ways were not just her ways, and I would like the privilege of plainly telling her when I thought she could more quickly dispatch this piece of work or that by having system about it, and to invariably practice order by having a place for everything, and as soon as used directly put in its place. She cheerfully consented to begin, and by degrees I took each thing to be done and explained how, why and wherefore, it should be done so and so, saying, we must both keep good natured about it all; and when I discovered the trial proving too much for her good humor, I would kindly say: "I know this is a trial for you as well as me, but if you persevere this time the second time it will be far easier," the cloud would soon disappear under the sunshine of good feeling, and the task be completed with new interest, and when repeated she would remark: "I am glad I can do this better." In the meantime words of encouragement must not be wanting on my part, for that which was deserving commendation. In the matter of truth, she was wont to evade the whole truth, and try to hide little things from my knowledge, and excuse faults where the truth would have answered better. I would say to her: "Do you think I am so easily deceived?" giving my reasons for knowing better, and then kindly allowing her to understand and feel that I never censured her for what she did not understand how to avoid, and she need never fear to tell the whole

truth. When in error myself, I as readily acknowledged the same to her, and the firm and just hold I have upon her life and encouragement to do well, and strive to do better and right always, is to tell the truth myself under all circumstances. When our aim is to do that, our acts must be such that deception need have no resting place in our lives, nor be resorted to as a means to cover up what would have weight against us. To-day I have a girl whom I can trust, whose work now and nine months ago, is not to be compared, and we have not exchanged one harsh or unkind word. It was no small undertaking, but the results have fully repaid all interested.

MERCY.

FARMERS' CREEK, August 12th.

## THE GIRLS.

An assertion that mothers were responsible for some of the shortcomings of their sons created a slight ripple in our Household circle. Shall I cause a greater one if I say boldly that mothers are in fault for the inefficiency and idleness, the unprofitableness of the girls of the period? I believe the charge is a just one, and most serious, and that mothers would do well to consider it such, and reflect upon its importance and application in regard to themselves. In the first place, girls are accused of being fond of dress and giving all their time and attention to it. Yet who fostered and encouraged them in it, from the time they began to run alone, by overtrimming their little garments, doing up the straight locks in curl-papers, telling them they must not show themselves to company with their old clothes on, talking to them about their clothes, and encouraging them to notice those of other girls and copy? Who takes a fashion magazine, when no other reading finds its way into the house, and studies and consults the "styles," making them of paramount importance, and inculcating a love of finery and fashion from the cradle, who but the injudicious mother? Who but the mother gives the first lessons in immodesty, when she shortens the little skirts till we see only a pair of long legs walking off with a brilliant sash surmounted by a big hat; skirts so short that no childish ingenuity can cover the knees when the wearer sits down? Who loads the young girl, whose best ornament is her fresh innocence, and girlish beauty, with rings and pins and heavy chains and earrings, teaching her her aim should be to adorn her body rather than cultivate the graces of the mind, who, but the silly, thoughtless mother, who little dreams she is sowing the weed seeds of vanity and its train in the girl's heart? Who trains the girls in habits of idleness by taking on her own shoulders the whole domestic burden, and sending the girls into the parlor "to practice," or to make endless yards of rick-rack or that other folly of the day, knitted lace? Who lets them lie in bed till breakfast, while she has done a day's work before that meal; and who but a mother will cook an extra meal for them when they do please to get up?



Who canvasses every suitor's means, and teaches them to have more regard for the style of home they can secure, than the moral worth of the man who gives it to them? I ask you these questions, mothers, and fear some hearts will plead guilty to my indictment.

DAISY.

FLINT.

### TRUTHFULNESS.

Is not the subject of bringing up children aright one of the greatest and noblest that was ever given into mortal hands to do? I know of some mothers who, it seems to me, do not try to teach their children the right and wrong of things. Once this spring I was talking with my little boy about always telling the truth and keeping his word, and he spoke up and said: "Well, mamma, M—'s ma lets him do this, and talk that, and don't say a word about it, and I don't see why you need say so much." Here was a poser to be sure. Could I tell or explain to him that his little playmate's mother was careless and did not teach him as she ought? This is not the first time he has asked similar questions when I have been talking to him. I think there is nothing we should strive harder to impress upon our children's minds than the necessity of being truthful. If the habit is well established when with us they will not be as apt to depart from it when they grow up and go away from the parental roof. Neither can we be too chaste in our language before the little ones whom God has given us. We all know what imitators they are, and what parents do and say they will repeat. Home is the place, and childhood is the time to establish true principles which will enable them to fight the battle of life victoriously. If we but do our whole duty while they are with us and when grown up they stray from our teaching, we will not feel as though we had not tried to do our part. It seems to me if all mothers could or would try to teach their children to be truthful, abstain from swearing and shun the wine cup, that there would be in the future less drunkenness and crime in our land.

AUNT RUSHA.

BROOKS, Newaygo County.

### A LAPEER LETTER.

When Beatrix says that any woman who has respect enough for the work to do it with her brains, can learn to cook in six months, I quite agree with her. Is not the idea that one has got to spend years in learning to cook an inherited one? Before the days of a multiplicity of cook books and Households, it was not strange that it was considered necessary that a girl should know all that her mother knew, but in these days, with so many helps, why cannot a woman learn. Cannot you take any number of directions for different articles of food, and have as palatable an article at the second or at most the third trial as you ever have? The first trial I made of E. S. B.'s formula for bread was as good as I can make after using it all summer. I believe people are apt to be more critical of the cooking of

an educated woman, than an uneducated one. I know and regret that a great many "school ma'ams" make very poor cooks. I claim that is owing to lack of respect for their work. Do not just as many girls without culture do the same? At how many farmers' houses do you find good bread, meat and vegetables well cooked, while if you take tea with them, things will be quite nice. If this is so, why is it so? I answer because they give their teas more brains than their dinners.

Cooking is a relative science. What is thought good in one family, in another is hardly considered palatable. I claim that every householder should try to educate her taste as well as cultivate the best methods.

Butter making is carried on under so many different conditions that one's own method will not apply to another housekeeper with wholly different conditions. I object to keeping milk in the cellar for two reasons, the great amount of work and the less amount of butter. I think it does not hurt butter to wash it. The buttermilk can be removed with much less working. It takes longer to churn if the morning's cream is added. I would say to E. L. Nye, if "Hi" has a windmill, try a creamery. It is much cheaper, and the work much lighter than in an ice house and dairy room combined. If one has four cows I am told that it pays. Go to some farmer's where they have one and learn their methods, and I will guarantee that you will be well repaid.

I would like to know if Aunt Em's recipe for pickles is the same as we buy in bottles, labeled chow-chow. She did not state how large a quantity it would make. Or is the recipe for mixed pickles in the Household for July 1st the one? Has any member a recipe for frosting for cake, the outside hard and the inside soft like chocolate drops? If so, please communicate.

GRANDMOTHER.

LAPEER, Aug. 14th.

### MELONS FOR PRESERVE.

Medium-sized melons are better than very large ones for preserving, and they should not be over-ripe. Peel them and press the juice from the pulp and seeds, which should be taken from the melons with a silver spoon. Wash the melons after this, and add the water in which they have been washed to the juice obtained from the pulp and seeds. The melons should be cut lengthwise into eight pieces, if possible using a silver knife; allow them to soak a day and night in cold water with a little salt and vinegar, in the proportion of a teaspoonful of salt and two of white vinegar to half a gallon of water, throwing a clean cloth over during the time to keep out the dust. In the meantime prepare a syrup with the juice from the pulp and seeds, boiling a pound of good loaf sugar for fifteen minutes to every half pint of the juice, and then letting it stand to become cold. After the pieces of melons have soaked for twenty-four hours—care being taken that they have been quite under the water all the time—place them in a preserving

pan and add the cold syrup as prepared; set it on the fire, and after it comes to the boil let it simmer for about a quarter of an hour, skimming it during the time; then remove the slices of melon into a bowl, taking care not to break them, and pour the syrup over them. For three successive days pour off the syrup, give it a boil up and pour it over again; on the third day place the slices of melon in wide-mouthed bottles, adding some bruised ginger to each; fill the bottles with the hot syrup, let them remain until cold, and then tie tightly down with bladder.—*N. Y. World.*

### ABOUT CREAMERIES.

In the Household of August 5th, I find E. L. Nye's question to Evangeline, if she gets a creamery to tell the Household if it saves as much labor as it is cracked up to do. Will she permit a new contributor to answer?

For twenty years I have been making butter for family use and some for market, and never with satisfactory results through the months of July and August, until in the fall of 1882, an ice house was provided and filled, and in May following a Champion cabinet creamery was shipped to me from Bellows Falls, Vt.

Since then the annoyance of soft, unpalatable butter is gone, the labor is very light and agreeable, and I find more customers for the surplus butter than I can supply, at a price that pays. I have a three can creamery, and have the milk of five cows. If I had but two cows I would have a creamery. I also use a Davis swing churn, which I think a great improvement on any heretofore used.

If E. L. Nye wishes to know further in regard to using a creamery, I will willingly reply to any communication addressed to

MRS. L. B. RAY.

ALBION, Mich.

### ROSES.

The atmosphere this morning was full of suppressed crossness. We all felt it, and the baby gave full expression to her share; the work clogged, everything went wrong, and we were thinking of Don Quixote's attack on the wind-mill, because when we are blue and weak, we always feel that "next meal" is a great arm coming to beat us down, when the door-bell rang. It was no peddler, agent or census enumerator, but a bright-faced boy, who with a genteel lifting of his hat, gave us a bunch of roses sent us from a friend, just four lovely moss roses, yet how much brightness they brought! Everything cleared like magic, even the baby cheered up, and culinary matters seemed to adjust themselves. I wonder why we of the working world so seldom send these little tokens. Perhaps because we are waiting to give greater things, certainly not because we fail to understand their value, or doubt that even the bravest soul at times needs cheering, and what can cheer better than the assurance of somebody's thought and care? A gift need not be costly to give this. I often think t simpler it is the



better, for it then brings with it no feeling of indebtedness, and yet bridges the gulf of silence lying between ourself and friend. We like to be remembered, and are apt to forget that everybody else does too. Let us not keep all our roses, tears, and tenderness, for the dead.

A. H. J.

THOMAS, July 3rd.

### CUCUMBER PICKLES.

A nice way to prepare cucumber pickles for present use, is to fill a gallon jar full of cucumbers the size you like them, throw over them a handful of salt, then cover with hot water, let them stand over night; in the morning drain and put them into hot sweetened vinegar; add spice if you like. A good way to pickle for winter use, is to use three gallons of vinegar, two gallons of rain water, four pounds of salt, one pound of alum; the recipe can be doubled if more are laid down.

Will some one please tell me how to paint my pantry floor, what the ingredients are, and how to prepare them?

I wish E. L. Nye would describe that rag carpet that went to the weaver's in May, as that is a subject I am particularly interested in just now, but I will weary the Household with too many wants at my first call.

AUNT MARY.

BONANZA, Aug. 11th.

### CANNING VEGETABLES.

As some would like to know how to can corn, peas and string beans, I will send a recipe which I can warrant if the directions are exactly followed:

Prepare the vegetables as for cooking; pack them in the cans as solid as possible; then fill the can two-thirds full of water; screw down the cover as tight as you can; then put the cans in a boiler of cold water, boiling the corn three hours. If the water boils off, pour on more hot water. Then take the boiler off the stove, let the cans get cold in the water; when taken out try to screw the covers down again which have been loosened by boiling.

In the winter when you want a mess of string beans or green peas, open a can, pour the vegetables into a pan, season and boil up as you would when fresh from the garden.

F. L. P.

NORTHVILLE, August 11th.

[Patterns mentioned would be acceptable. Ed.]

### MAKING VINEGAR.

Kathleen, of Lapeer, who wished information about making vinegar without cider, may perhaps gain some information from the following, by Dr. L. C. Whiting, of East Saginaw, clipped from the *American Bee Journal*:

"On visiting a vinegar factory you will see a number of very tall, slim tubs; the bottom of which is made tight with a good head. A foot or so above this is a false bottom bored full of small holes, and the sides of the tub above this are bored full of holes which slant downward and inward, so that any drip will run in instead of out. The inside of the cask is filled with coarse shavings of

beechwood, and the top is open. These chips are saturated with the best cider vinegar that can be had, and left to stand a few days to become well soaked and soured.

"Old, hard cider, or sweetened water that has fermented, will become good vinegar by dripping slowly through these chips once or twice. Even sweetened water without fermentation will become vinegar; but if much is used at one time, the chips lose their acidity, and you have to sour them as at first, before you can do good work.

"Whisky and water makes the best vinegar we have, and you can make from six to ten barrels per day, by passing it through this tub of chips. The room must be kept warm."

### HOUSEHOLD HINTS.

RUB cups discolored by baking custard in them with damp flannel dipped in whiting.

ALCOHOL and ammonia is best to clean silver, rubbing up at the last with a little whiting.

EGG SHELLS crushed into bits and shaken in decanters and bottles three-fourths full of cold water, will clean them and make the glass look like new.

RED pepper pods, or a few pieces of charcoal thrown into the dish in which onions, cabbage, etc., are being boiled, will prevent the unpleasant odors which are so annoying.

MARKS on tables caused by setting hot dishes on them, can be removed by rubbing with lamp-oil, finishing with a little spirits of wine or cologne rubbed dry with another cloth.

PUT a teaspoonful of ammonia in a basin of warm water, and use it to clean hair brushes. It will make them beautifully white, but care must be taken not to let the backs of the brushes get wet.

### A SUGGESTION.

If those who use jugs in putting up fruit will use putty, moistened with oil until pliable, in place of sealing wax, they will find it preferable; at least that is my experience.

Will Mrs. Fuller please tell us what she uses to cover her butter with in place of a cloth?

DOROTHY.

HOLLY.

THE Household Editor is wondering what has become of F. E. W., E. S. B., C., L. B. P., C. B. R., and other valued contributors who have not been heard from lately, and hopes that during the "vacation month" they will not forget the Household.

### Contributed Recipes.

GINGER CAKE.—Two eggs, one cup sugar, one-half cup molasses, one cup sour cream, three cups flour, one teaspoonful soda. Bake in two tins.

ELIZABETH.

HADLEY.

BREAKFAST ROLLS.—At night take one coffee-cupful of E. S. B.'s fermentation, one coffee-cupful of new milk, and two tablespoon-

fuls of shortening; thicken with flour until very stiff. In the morning take on the moulding board, and add flour if necessary to roll. Roll thinner than for biscuit, cut, put on each piece a small lump of butter, double together and put in bake tin very near together. Let them get quite light and bake quickly.

PEACH PICKLES.—To one peck of peaches take four pounds sugar, one pint vinegar, one teaspoonful each of mace, cloves and cinnamon. The spices should be tied up in little bags of swiss. Scald the vinegar and sugar together with the spices and pour over the peaches; do this three times. The last time put in the peaches and simmer gently till they are clear.

RIPE CUCUMBER PICKLES.—Ripe cucumbers make the most wholesome pickles in existence, and if properly made, not one person in ten will fail to pronounce them "the best he ever ate." The cucumbers should be just ripe, that is, juicy, not wooly. Wash, peel, remove the seeds, etc., slice, salt, and let stand in an earthen vessel for twelve hours. Then drain, wipe dry with a clean towel, put back into the crock and pour boiling vinegar over them. Let stand 24 hours, then repeat the draining and scalding with vinegar. After another 24 hours drain off the vinegar, season the pickles with plenty of sliced onions, mustard seed, and a few pieces of horse radish, or with other ingredients to suit your taste, and pour new boiled, but cold vinegar over them. In from one to two weeks they are fit for use.

MELON PICKLES.—Take musk melons nearly ripe, but not soft; cut in pieces and peel. Take equal measures of sugar and vinegar; allspice, cinnamon, and cloves to suit the taste. Boil the sugar, vinegar and spices long enough to dissolve the sugar; then put in the melon and cook until tender. Watermelon rinds, cut in large pieces, peeled and cooked until tender in a thick sugar syrup and then dried, are as good as citron for fruit cake. Yellow pear tomatoes, when ripe, prepared in the same way, are equal to figs.

TOMATO CHOWDER.—One bushel green tomatoes, six large onions, twelve green peppers. Chop fine. Add one teacupful salt, stir all together, and let stand over night. In the morning strain off the liquid, and cook two hours in good vinegar; then add one pound of brown sugar, one tablespoonful each cinnamon, cloves and allspice, one teaspoonful black pepper. This makes two gallons when done. Turn a plate over the top and keep under vinegar.

AUNT NELL.

PLAINWELL, August 13.

# BALL'S



# CORSETS

The ONLY CORSET made that can be returned by its purchaser after three weeks wear, if not found PERFECTLY SATISFACTORY in every respect, and its price refunded by seller. Made in a variety of styles and prices. Sold by first-class dealers everywhere. Beware of worthless imitations. None genuine unless it has Ball's name on the box. CHICAGO CORSET CO., Chicago, Ill.