

HOUSEHOLD.

JELLY RECIPES.

Peach Butter.—To every pound of peaches, weighed after peeling and stoning allow one half pound of sugar. Pare and stone the peaches which should be very ripe and mellow cut in pieces and put through the press. Put over the fire in a porcelain kettle let the pulp heat slowly and cook, stirring occasionally until it is of the consistency of marmalade. Add the sugar, stir until it is dissolved and cook rapidly for 15 minutes. Place the kettle on the back part of the stove where the butter will not become cooled until it is quite solid. Pack in jars or tumblers while hot.

Apple Butter.—Pare and core the apples, cut in pieces and put through the press. To every pint of apple pulp take one quart of new sweet cider. Cider not more than two days old will make the best apple butter used with tart apples. Boil the cider down one half; then measure using in the proportion given above. Add the apple pulp and cook very slowly stirring often. When it begins to thicken, sweeten to taste with brown sugar. Stir until the sugar is entirely dissolved; cook until the butter is the desired consistency—that of soft jam; pack in jars or tumblers while hot, and keep in a cool place. If preferred spiced, allow the following quantities: to every five quarts of apple pulp, one teaspoonful each of ground cloves, allspice and cinnamon.

Citron Preserves.—Three pounds of citron, two lemons, three pounds of sugar, one eighth pound of ginger root. Pare and slice the citron. Extract the juice from the lemons and cut them in slices. Bruise the ginger root slightly, tie it in a muslin cloth and cover with three pints of water. Add the slices of lemon and boil until the water is highly flavored; strain saving all the water. Add to this the sugar and juice of the lemons, stir until the sugar is dissolved, boil and skim until clear. Add the citron and boil until the slices are transparent, but not too soft to keep their shape. Put them carefully in glass jars, pour the sirup over them and seal while hot.

Coffee Jelly.—Half a box of gelatine, two cupfuls of boiling water, half a cupful of cold water one cupful of sugar, three fourths of a cupful of clear, strong coffee. Cover the gelatine with the cold water and let it stand for half an hour, dissolve in the hot water and add the sugar and coffee. Stir until the sugar is dissolved and strain into a mold previously wet with cold water, and when solidified serve with whipped cream.

Grape Catsup.—Five pounds of ripe grapes, two and a half pounds of brown sugar, one tablespoonful of pepper, one tablespoonful each of whole cloves, cinnamon, and allspice, two cupfuls of vinegar, two teaspoonfuls of salt, two blades of mace. Put the grapes through the press, add the sugar, vinegar, salt, and spices. Boil until thick as ordinary catsup, remove the whole spices and bottle while hot.

Chili Sauce.—Eight ripe tomatoes, three good-sized onions, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful ginger, one tablespoonful salt, pinch of red pepper, one cup sugar, three cups vinegar, cut tomatoes and onions in small pieces, add spices, vinegar, and sugar, and cook until as thick as you wish it, seal and it will keep any length of time.

Tomato Marmalade.—To two pounds of tomatoes add two pounds of sugar and the juice and grated rind of one lemon; scald the tomatoes and take off the skin; mix the sugar with the tomatoes, and boil them slowly for an hour, skimming and stirring; add the juice and grated rind of the lemon and boil another half hour, or till it is a thick, smooth mass.

SELECTED, TESTED RECIPES.

A New Mackerel Dish.—Thoroughly freshen two fish by soaking over night; wash in fresh water in the morning, wipe dry and squeeze lemon juice over the flesh side. Lay one of the fish in the bottom of a baking-pan, and cover with a thick dressing made of bread-crumbs well seasoned with parsley, pepper, salt, butter and some bits of thin lemon peel, the outside yellow part. Lay the other fish on this dressing and baste with melted butter and hot water. Bake until brown, remove to a hot platter without disturbing the layers, use a fish tin in the baking pan to make

handling easy, and cover the top with bread-crumbs moistened in melted butter and baked to a pretty brown. Garnish with thin lemon slices and parsley.

Ginger Snaps.—One cup butter and lard mixed, one half cup sugar, one cup New Orleans molasses, one teaspoonful soda scalded in one cup hot water, three teaspoonfuls ginger. Beat well and handle lightly. Roll out very thin, cut and bake in a hot oven. Bake on the slide, so that they will brown quickly without raising and be very brittle. This recipe is very fine. I make soft ginger cake by the same baking powder and using one half the quantity of flour—one and a half cups.

Currant Jelly Omelet.—Make a plain egg omelet, and just before serving, spread with currant jelly—considered a great delicacy either as a breakfast or luncheon dish.

DELICIOUS CRANBERRIES.

Cranberries are frequently served in a semi-liquid state, but are so much superior in taste and appearance when firm enough to be moulded that every housewife should learn to cook them in this way. It is the only way, indeed, in which they may be appropriately served with turkey or meat. Too long cooking impairs the flavor. Always cook cranberries in granite or porcelain. Metal will give them an unpleasant taste and a bad color.

To make cranberry sauce to perfection, allow to one quart of cranberries one cupful of cold water, and let cook 10 minutes, until the skins have begun to break. Then add two cupfuls of granulated sugar, and let boil 10 minutes longer, stirring frequently with silver or granite spoon, to prevent scorching. Pour into earthen or granite molds, and let set for 12 hours before serving, although in a cold place it will become firm very quickly if made as directed. Pint bowls make very good molds, and large-sized egg-cups make pretty individual shapes.

Cranberry pie is delicious, and a frequent dessert. To make it, wash and pick over one quart of cranberries, and place in a deep granite pie dish, with two cups of granulated sugar and the juice of half a lemon. Cover with nice puff paste, and bake in a moderate oven for three-fourths of an hour.

Cranberry tart, if nicely made, is as handsome as it is good. Line a granite pie dish with puff paste, and fill it with cranberries, lemon juice, and sugar, as for cranberry pie. Twist little strips of puff paste, and lay them across the top of the pie to form a neat lattice work. Bake in a brisk oven. Serve cold.

SIMPLE REMEDIES.

For Summer Diarrhea.—Listerine, one ounce; potass. carbonate, one dram; syr. rhei aromat., seven ounces. Half an ounce every four hours.

Varicose Veins.—Tincture collinsonia is a specific in the treatment of varicose veins. Ten drops four times daily, all other conditions of the patient receiving proper attention, will produce prompt benefit.

Tonsillitis.—Let the patient wet his forefinger and dip it into powdered bicarbonate of sodium. The surface of the tonsil should be rubbed with the end of the finger every five minutes during half an hour, and afterward every hour during the same day.

Powder Stains on the Skin.—They may be removed by painting with the following solution: Biniodide of ammonium and distilled water, equal parts. Then dilute with hydrochloric acid to reach the tissues more deeply affected.

Infantile Diarrhoea.—At the onset give a tablespoonful of the following mixture: Oil of ricini, one ounce; glycerine, two ounces; oil of cassia, one drop. After it has operated freely give listerine combined with a small dose of Batle's papine.

Gargle and Mouth Wash.—Diluted listerine makes a pleasant and efficient gargle and mouth wash, acting kindly on irritated or inflamed mucous surfaces, and removing any unpleasant odors of the breath.

For Sore Eyes.—Bathe in weak solution of salt and water, before going to bed.

For Scald or Burn.—If only on the surface, make an ointment of sulphur and lard stiff and cover the sore.

Diphtheria Remedy.—Inhale the fumes of slaked lime. Put some lime in a small vessel and inhale with a funnel.

Onion Earache Cure.—Roast small onion until soft, dip it in sweet oil and insert in the ear. When the pain is relieved take out the onion and put raw cotton in.

Blackberry Cordial.—Secure ripe

berries and crush them; to each gallon of juice add one quart of boiling water; let it stand 24 hours, stirring it a few times; strain and add two pounds of sugar to each gallon of liquid; put in jugs and cork tight. It may be used in two months.

Flaxseed Sirup for Colds.—Boil flaxseed until water becomes slimy, then strain, sweeten with powdered rock candy, and juice of fresh lemons. Dose wineglassful when cough is troublesome.

Cure for a Felon.—Take the yolk of an egg, an equal quantity of common salt and one tablespoonful spirits of turpentine. Mix well and apply poultice at bed time.

LITTLE THINGS

That led to Some of the World's Greatest Discoveries.

The rolling of cold iron was first suggested, it is said, by a workman who was placing a piece of hot iron in the rolls and carelessly allowed his tongs to be drawn in also. Noticing that the tongs rolled without breaking, he called the attention of the Superintendent to the incident. The matter was investigated, experiments were made, and it was found that cold rolled iron is equal to steel for shafting purposes.

A Nuremberg glass cutter accidentally discovered the art of etching upon glass. A few drops of aqua fortis fell upon his spectacles and he noticed that the acid caused the glass to corrode and soften. He at once took the hint, drew figures upon the glass with varnish, applied the aqua fortis and then cut away the glass from around the drawing. Removing the varnish, he found the figures that he had drawn raised upon a dark background.

Finiguerra, the master of early engraving, delighted in doing deeds of kindness. One day a washerwoman, in washing a piece of clothing in which a needle had been carelessly left, had the misfortune to run it into her hand. The needle broke, and more than half of it was left embedded in the flesh. It gave her much pain, and as soon as she could she went to Finiguerra's studio, put down the bundle of damp clothes that she was carrying to their owner, and asked the artist to help her. After much patient, careful manipulation with his fine tools he succeeded in extracting the broken needle.

The woman thanked him, and as she lifted her damp bundle to leave the studio Finiguerra noticed that it had rested upon one of his engravings and had received an excellent impression from it. The engraving, like all others of that time, was a metal plate complete in itself, and was regarded as a single picture. The impression made upon the damp cloth suggested to the alert mind of Finiguerra the possibility of producing an indefinite number of pictures from a single original. By experimenting he perfected his discovery, and eventually made it possible for all homes to have beautiful engravings, for, previous to his discovery, only the wealthy could afford them.

CARE OF CLOTHES.

Girls should be early taught the importance of caring for their clothes. With some neatness is innate, but many, if allowed to follow their own inclinations; kick off their shoes, drop their clothes in a heap on the floor, and in the morning "jump into them" regardless of appearance or of hygienic laws. Teach the girls and boys, too, to hang their clothing—undergarments especially—over the back of a chair, at night, where the air will circulate through them, for this is as important as airing the night dress and bedding in the morning. Stockings, if left in a heap where no air is stirring, will be clammy in the morning, especially if they were wet with perspiration at night. Those who perspire freely should hang their waists wrong side out to air and never hang them in a close closet. Underdresses that are worn all day should not be worn at night. Old loose ones should take their place. In the summer, nothing but the night gown is necessary.

As a girl grows older she should learn to shake and brush her gowns and jackets, especially her best ones, before hanging them up; also, to sponge off any spots tighten the loose buttons and repair any breaks, so that the garments are in perfect readiness for instant use. It is annoying to wait for a rip to be mended or a button to be sewed on at the last minute, when the horse is harnessed and you yourself are ready. Gloves, shoes and hats are in the same category.

Floriculture.

LEGEND OF WHITE NARCISSUS.

In lace and linen and silken slippers And sheen of satin they dressed the bride.

With a gossamer veil, and a wreath of blossoms

To crown her beauty, the day she died.

With rich perfumes of the rose and lily

They combed and plaited her locks of gold.

And under the tree where once she trusted

They hid her down in the frozen mold.

With sun and shadow and balmy breezes

Came the spring to her place of rest. And a slender blade like an emerald arrow

Lifted the clouds above her breast. Crystal dews of the purple twilight,

Silver rains of the morning cloud, Coaxed the stem from its leafy shelter.

Drew the bud from its folded shroud.

Pale and pure as a pearl of ocean

It slipped the green of its dainty sheath.

Deep in its heart a hint of yellow

From the braided tresses that lay beneath.

So it was born, the bride's fair daughter—

The white narcissus that buds and blows,

Sweet and starry in silent places,

Over the grave of the winter snows.

ABOUT THE PRETTY CARNATION.

Do you know the meaning of the name of what many people consider the prettiest flower that grows? The word carnation means flesh color; not the pinkish yellow, commonly understood by that name, but the tints employed by portrait painters in representing faces. The carnations on a palette include all the reds and pinks and creams and whites, with their intermediate tones, tending to red, yellow and white.

It will thus be seen how appropriate is the name, as applied to a group of flowers whose petals display all the reds, pinks, yellows and whites, as they are seen in the human face. We may have pinkish white, and whitish red, cream white and yellow white, whitish yellow and pinkish yellow, all shown in the carnation family, and all veritable flesh tints.

The word carnation, as understood by florists, means a double pink, that is, a pink having an excessive number of petals. The pink, in its natural state, has five petals, ten stamens and two pistils. Through rich culture the stamens have developed into petals.

By a similar process all the numberless varieties of double roses that we have to-day were evolved from the wild rose, with five petals, and a great number of stamens. Many of our favorite flowers have reached their present stage largely through the agency of man.

The old botanists told us that a double flower is a monstrosity, and that a true naturalist prefers a blossom in its wild state. The new botanists are telling us something quite different. They say that all flowers are the result of development, and that man's agency must be taken into account, as well as any other factor. According to this view, double flowers and modern varieties have a rightful place in any system of natural history.

We all know what is meant by the color named pink; it is a red, lightened with white. There are as many shades of pink as there are of red, and these range from one almost as dark as garnet to one almost white, with the faintest roseate tinge. Yet, when we think of the flower "pink," we know that it is not necessarily pink in color; it may be a red pink, a yellow pink or a white pink.

Still, there is a reason for the color, pink, having the name of the flower, pink. The old-fashioned clove-pink, such as we used to see in our grandmothers' gardens, have five petals. This species is taken as the type of the pink genus. All varieties of pink are placed under the head of Dianthus. This generic name for the pink family means, literally, "flower of Jove," or "flower of the gods. From very early times the whole tribe has been admired for its beauty and fragrance.

CURATIVE QUALITIES OF COMMON PLANTS.

It is not a generally accepted fact that nearly all the plants grown have some curative virtue, but such is the case. And if the average man would only appreciate this statement at its full value he would give the preference to the plants which are certain to cure ailments if treated properly, as it costs no more to raise a medicinal plant than one purely ornamental. Take, for instance, the beautiful sunflower. If you get the leaves and stems and steep them in brandy, you

have a tincture which has all the virtues of quinine. A small quantity will brace you up and give you a ravenous appetite. A larger quantity will cure your neuralgia, or allay your fever, if you happen to be suffering from typhoid. The sweet-smelling verberna makes an infusion which is a fine cure for sore throat, and it will also prevent your hair falling off. Fennel, which we grow in kitchen gardens to flavor sauces, makes a man strong, gives him courage, and adds a dozen years to his life.

Ferns have many curative qualities. If you are wanting in common sense the maidenhair fern will give it to you, and it has been known to make idiots into sensible men. Maidenhair fern tea is a splendid cure for a cold. And the tincture makes one's hair grow luxuriantly.

You can easily grow a blackberry bush in your garden, and from its leaves and fruit many useful medicines can be made. If you eat the young shoots they will harden your gums. If you make a decoction of the leaves you have a cure for whooping cough. For an ordinary sore throat nothing is better than blackberry jam. And if you boil the leaves in strong lye you get a liquid which will dye your hair a beautiful glossy black.

The cowslip can be very easily cultivated. It looks pretty, and it is very useful. If you cannot sleep, take some of the powdered root and it will send you into the soundest slumber. If you want to do some mountain climbing, and don't feel your nerves up to the mark, boil the roots in ale and take a few draughts of it. You can then stand on a masthead without a tremor.

Camomile is worth cultivating for the sake of its pleasant and refreshing odor. But it is also a valuable medicinal remedy. No finer stimulant can be found for a languid stomach than camomile tea. If you make a tincture with spirits of wine it will cure your neuralgia, while an infusion is an excellent thing to give irritable and restless children.

Coltsfoot, with its pleasant smell, is a cure for asthma. You can make it into cigarettes or fill your pipe with it and it will give you instant relief.

The lovely lily of the valley has the curious power of strengthening the memory. It also strengthens the heart, and is a splendid thing to take before going on a long cycle ride. And if you make a snuff of the dried flowers it will cure the worst headache.

The fragrant marigold, much used on the continent for flavoring soups, is a splendid thing for consumption. It also raises one's spirits in a wonderful manner. If you have measles there is nothing to equal a decoction of marigolds, while the pain of a bee-sting can be removed by rubbing a fresh flower to the painful spot.

Lavender makes the hair grow, it cures sprains and stiff joints, and a little oil of lavender will cure giddiness and palpitation.

The primrose is useful as well as ornamental. If you make an infusion of primroses you have as good a cure as any doctor can give you for headache, hysteria or sleeplessness.

No garden should be without an apple tree. A poultice of rotten apples will cure sore eyes. If you eat a few good apples every day you will be sure to escape the gout. And if you are inclined to have warts a raw apple rubbed on them will very quickly remove them.

SHELLFISH

Make a Curious Sound By the Closing of Their Shells.

Most seamen can tell of curious clinking sounds heard on calm nights at sea, and the origin of the noise seems so altogether unaccountable that it has often created some alarm among superstitious fishermen.

A distinguished naturalist made a careful study of the sounds on many occasions, and found that it was not a sustained note, but made up of a multitude of tiny notes, each clear and distinct in itself, and ranging from a high treble down to a bass. When the ear was applied to the gunwale of the boat the sound grew more intense, and in some places, as the boat moved on, it could not be heard at all.

On other occasions the sounds resembled the tolling of bells, the booming of guns and the note of an Aeolian harp.

For a long time he was unable to trace the cause, but at length discovered that the sounds were made by shellfish, hundreds of them opening their shells and closing them with sharp snaps. The noise, partly muffled by the water, sounded indescribably weird. He was finally led to the conclusion that, as the shellfish made the sounds, they probably had some meaning, and that the clicks might possibly be a warning of danger when the shallow water was disturbed by the boat.