

HOUSEHOLD.

Setting Tab'le for a Plain Dinner.

A neat, well-set table, with its snowy linen, glittering silver and china, is one of the best appetizers one can have. When to this is added some touch of beauty in the shape of lovely color, let us say a vase of flowers, a freshly growing foliage plant, or the rainbow tints of modern glass, the effect is magical, and the spirits rise under the influence of anticipated good cheer in a most marvelous manner. By this I do not mean that costly furnishing is necessary to promote anticipations and feelings of good cheer, but that neatness, and order, and the brightness of good color are requisites, and these may be had for a trifle more than the reverse costs, and in the end at a lower cost, taking all the good results into consideration.

First and foremost is needed a nice thick, double-faced cotton flannel over which to spread the damask table cloth, which should be of the purest white for dinner. A cloth of small pattern will take a good gloss in the ironing, and wear better than one of large pattern. The napkins should match the cloth, and be daintily washed and ironed, with a trifle of starching only. If there is to be any decoration a low bowl of flowers, or a potted plant of fresh clean foliage, will be pretty standing in the middle of the table, and where there is no waiter, it will be convenient and tasteful to arrange a fruit desert on little fancy plates, one for each member of the family and the guest or guests around the flowers, thus making a pretty center piece. The knives, forks, and spoons to be used should be laid at each place, the forks at the left, the spoons at the right, the knives across the top and the folded napkin with a square of bread enclosed between them. There will be the dessert knife, fork and spoon, the dinner knife and fork, and the tablespoon, and at the corners of the table the necessary vegetable spoons; also, at each plate a goblet and individual salts, or else small salt and pepper cruets, say three of each on the table in convenient places. The soup and the roast may be on the table at once, and the vegetables in covered dishes on a two-shelfed side table convenient to the mistress's hand, to avoid an appearance of crowding.

After the soup is served it will not be very troublesome for a servant or some member of the family, a daughter or wife's sister, to remove the tureen and soup plates to the lower shelf of the side table, and to place the vegetables on the dinner table, and presently for the servant to remove these, and bring in the coffee or tea and the dessert, and to stand them on the side table. If there is no servant sufficiently trained, this service can be quietly performed by one of the family without disturbing the comfort of the guests or the rest of the family, if some method is observed and affairs have been regulated for a quiet change. In such a case that member, whether daughter or sister-in-law, but not the lady of the house, will remove the vegetables, and the plates and dinner knives and forks to the side table, serve the dessert of pudding, or pie, or what not, and place the after dinner coffee cups, cream, sugar, and coffee on a tray before the mistress of the house, and the dessert will proceed and the dinner end pleasantly. Meanwhile, from beginning to end, provided everything necessary has been placed on the two tables, there have been only two occasions for rising from the table and no apparent disturbance of the order of the dinner.

Practical Recipes.

PRESSED EGGS.—Eight eggs, boiled hard, and while hot chopped with salt and a lump of butter the size of a walnut. Press into a deep dish and serve cold.

NICE BREAKFAST DISH.—To chopped, cold, boiled potatoes add a generous lump of butter, and for a small family half a cup of thick cream; put over the fire and mix and stir until very hot; then serve.

GINGER CAKES.—One cup each of sugar, molasses, sour cream and butter, two eggs, five cups flour, one tablespoonful of ginger, one teaspoonful each of cloves and cinnamon, one half teaspoonful of nutmeg; many add raisins, one and one-half cups, seeded.

WHITE CAKE.—Two cups of sugar, one cup of butter, five eggs beaten very light, one cup sweet milk, three and one-half cups of flour, two tablespoonfuls of cream of tartar and one of soda. Flavor with bitter almonds or vanilla.

BEEF OMELETTE.—Chop the raw beef fine and put into the frying pan with a lump of butter; stir until very brown, but not too well done; then add several well-beaten eggs; stir well and serve at once. If preferred, it can brown on one side and be lapped over like an ordinary omelette.

CHOCOLATE CAKE (WEDDING).—One half cupful of butter, one cupful of sugar, one cupful of sweet milk, two and one-half cups of prepared flour, the yolks of five eggs, and the whites of two. For icing between layers, whites of three eggs, thickened with powdered sugar and one-fourth of a cake of grated chocolate. Flavor with vanilla.

CALVES' LIVER FRIED AS OYSTERS.—Cut the liver moderately thin and about the size of large oysters. Wash, put it into hot water slightly salted, and let it boil five or ten minutes. Then remove it from the kettle, let it drain and fry as oysters. Beat as many eggs as the liver will require. Dip in the egg, roll in powdered cracker and fry in hot lard or butter.

POTTED SHAD.—Cut the shad in small pieces, wash and wipe dry, season each piece with salt and pepper. Put in a deep earthen dish with whole allspice and cloves on each layer, taking care to remove the blossoms from the cloves, as these darken the vinegar. Cover them with good cold cider vinegar. Cover tightly and place in a moderate oven for three or four hours.

DRY BREAD FRITTERS.—Two cups of dry, fine bread crumbs, two tablespoonfuls prepared flour, half a pint or rather less of milk, four well-beaten eggs, half a cupful of sugar, a tablespoonful of butter and a few currants. Boil the milk and pour over the bread, dredge the currants with flour and mix all into a stiff batter. Drop into hot lard as doughnuts and send to table in powdered sugar.

FLOUR PUDDING.—One quart of sweet milk; wet and stir smoothly into a little of this cold milk six tablespoonfuls of flour. When the remainder of the milk boils, stir in this wet flour, boil ten minutes more and set away to cool. When cold, add the well-beaten yolks of six eggs, then the whites, which have been beaten to a foam that will pile up; now beat this into the cold pud-

ding until it all looks even and light. Bake another half-hour and serve hot.

CITRON CAKE.—Three cups of sugar, one of butter, one of sweet milk, four cups of flour, one-half teaspoonful of soda and one of cream of tartar. Cut up one-half pound of citron fine and thin and the whites of ten eggs. Cream the butter and sugar; sift the flour and add gradually, then the citron. Beat the eggs until stiff and add last; sift the cream of tartar in the flour and dissolve the soda in a little tepid water. Beat all thoroughly before stirring in the eggs.

CHICKEN CROQUETTES.—Parboil the chicken, skin it and take out all the bones, mince fine. Take one onion and boil it until thoroughly done and then mince it fine. Two or three sprigs of parsley also minced. Season the mixture with a pinch of mace, a dash of red pepper and salt to your taste. Take a pint of milk, two tablespoonfuls of corn starch and two tablespoonfuls of butter. Put the milk on to boil; stir the corn starch and butter together and then stir into the milk. Pour this over the mince, stirring it thoroughly, and when cool mold into shapes and roll in egg and pulverized cracker and fry in hot-lard.

CREAM PUFFS.—One cup of hot water, one-half cup of butter, boil together, stirring in a cupful of dry flour while boiling. When cold add three eggs not beaten. Drop by tablespoonfuls on a buttered tin and bake in a quick oven over twenty-five minutes, being careful not to open the oven door more than is necessary. This makes fifteen puffs. Take care that they do not touch each other. For filling, take a pint of cream, a cup of powdered sugar and whites of two eggs with flavoring of any sort preferred. When the puffs are cold, cut a round piece out of the bottom of each, scrape out the inside; fill the cavity with whipped cream, fit back the piece taken from the bottom, set on a dish and ice.

Things a Housekeeper Should Know.

That salt should be eaten with nuts to aid digestion.

That milk which stands too long makes bitter butter.

That rusty flat-irons should be rubbed over with beeswax and lard.

That it rests you in sewing to change your position frequently.

That a strong hot lemonade taken at bed time will break up a bad cold.

That tough beef is made tender by laying a few minutes in vinegar water.

That a little soda will relieve sick headache caused by indigestion.

That a strong cup of coffee will remove the odor of onions from the breath.

That well ventilated bed-rooms will prevent morning headaches and lassitude.

That a cup of hot water drunk before meals will prevent nausea and dyspepsia.

That one in a faint should be laid on the flat of his back; then loosen his clothes and let him alone.

That consumptive night sweats may be arrested by sponging the body nightly in salt water.

That a fever patient can be made cool and comfortable by frequently sponging off with soda water.

That to beat eggs quickly, add a pinch of salt. Salt cools, and cold eggs froth rapidly.

That the hair may be kept from falling out after sickness by a frequent application to the scalp of sage tea.

That you can take out spots from wash goods by rubbing them with the yolk of eggs before washing.

That white spots upon varnished furniture will disappear if you hold a hot plate over them.

New Definitions.

Music: A polite art which serves its highest usefulness as a stimulus to conversation. **Duty:** An obligation that rests entirely upon one's neighbor.

Advice: A superfluous article which everybody is eager to give away, but no one cares to receive.

Consistency: A jewel which frequently needs re-setting.

News: Old women's gossip; salacious scandal and secrets of domestic and conjugal life: anything in the way of rumor that does not relate to public affairs.

Civility: An ancient form of behavior, popular in feudal times, but unsuited to the exigencies of modern civilization.

Artist: A man of subtle aesthetic perceptions who attains proficiency in some such useful art as hair-dressing, or negro minstrelsy.

Poetry: Any metrical composition whose merit is unrecognized by the average magazine editor.

Economy: A habit of life which enables a woman to save money in her domestic expenditures in order that her husband may keep up his end at the club.

Culture: The pursuit of social folly having its origin in the love of singularity.

Keen as a Razor.

Countryman: "That feller in the telegraph office up there, thought he was mighty smart, but I fooled him."

Policeman: "You did? How?"

Countryman: "Oh, easy enough. You see I went in here yesterday to send a message to Toronto and told him what I wanted. 'All right,' sez he. 'Seventy-five cents.' So I paid him the seventy-five cents, and I'll be hanged if he did a thing but rap that old brass collar of his fifteen or twenty times, and then hang the message on a hook."

Policeman: "Well, do you call that fooling him?"

Countryman: "You just hold on, and I'll tell you. To-day I wanted to send another message to Toronto, but I'll be hanged if I wanted to pay seventy-five cents. So I went up to the office, kinder perlitte like an' sez I: 'Mister, sez I, 'there's a young lady outside as sez she wants to speak to you. I'll tend office for you while you're gone.' Well, sir, he bit right away. Off he went in a hurry, and before he got back I had plenty of time to clink his old brass machine all I wanted and hang my message on the hook, just as he did the day before. I knew they got it too, at the other end, for the minute I got through the old machine went to clicking like blue blazes, 'a much' to say, 'All right, old man, we hear you.' Oh, I fooled him good, I did. You Uncle Peter lives in Wayback, but he ain't no fool, he ain't, by a long chalk; no sir—ee!"

HEALTH.

Prevention of Malaria.

Malaria is justly considered a dreaded disease. While it is not generally fatal, yet it has an injurious effect on the constitution, so that the children of persons who have suffered from it are less robust than others. For many years the inhabitants of malarial regions have understood the value of certain precautions, and that it was possible to avoid, and often to greatly diminish the injury done by the poison. There are two classes of preventive measures, which have become traditional with some races. The first class includes all those methods which very materially reduce the quantity of malaria penetrating the lungs, and of the water infused with germs of the disease, which have been taken into the system through the stomach. The second class is composed of such remedies as snare the system to eliminate the germs in the shortest possible time before they can do much harm.

The number of malarious germs in the atmosphere of the malarious country varies greatly in different hours of the day, and in different seasons of the year. It is supposed that they are most extant at dawn of day and in the early part of the evening, and that the least number are found at noon. It is generally understood that malaria does not rise many feet above the surface of the soil. The only exception is when prevailing winds and currents may carry it up mountain slopes or hills. Travelers who have visited the Pontine marshes in the vicinity of Rome, one of the most dangerous malarial districts in the world, have been struck with the large number of platforms raised from twenty to thirty feet. These are places of safety where unfortunate people obliged to work on this poisonous soil may pass the night during the malarial season.

The natives of Central America when obliged to spend the night in a badly infected locality, hang their hammocks high above the ground. More than probable it was this custom which suggested to the engineers, managing the building of the Panama Railroad, the idea of setting up little houses for the workmen in trees. House-plants cultivated in pots filled with malarious earth are a constant danger. Germs grow luxuriously in the moisture and warm air of closed rooms, and may be a fruitful source of the malady.

The second means of prevention, eliminating those germs which have gained admittance to the body, is also an important subject to consider. One of the first things to act upon, is to maintain the highest conditions of bodily vigor and an active and equal circulation and exposure to cold, gives the poison time to develop in the blood and produces its worst effects. The food should be nourishing and taken in such quantities as can be digested. The skin should be kept active by bathing and friction. Warm baths may be used to stimulate it to special activity and to restore warmth and cold baths to give tone when necessary. In some cases drinking hot lemonade has proven very beneficial. The clothing should be woolen and sufficient to guard against chill, and the bowels should be regular. Malaria weakens and demoralizes the nervous system and this should be guarded against by cultivating the will power. Turkish baths as a preventive measure may be favorably mentioned. The copious perspiration thus induced, brings the poison out of the body in a remarkable manner. Chronic cases are cured quicker by Turkish baths than by medicines. We may say finally, that the best way to guard against malaria is to keep away from the regions thus infected.

Serious Burns.

When a serious burn occurs, the clothes must be removed as soon as the fire is extinguished. The first consideration should be to get the clothes off, without pulling, as the least dragging brings the skin too. The injured part should be thoroughly drenched with water, and the clothes cut away. If any part of the garment sticks, let it remain. Dip cloths in a thick solution of common baking soda water, and place over the burnt surface, bandaging lightly so as to keep them in place. As soon as a dry spot appears on this dressing, wet it again by squeezing some soda and water over it. As the saturating will exclude the air there will be no smarting. A rubber sheet, a piece of oil cloth, a gossamer cloak, or any waterproof article can be spread on the bed with a blanket over it to receive the sufferer. Should the feet be cold heat must be applied to them, and a little stimulant given if the pulse is weak. It is well to have the bed covering warm and light. A doctor should be called without much delay. A burn is serious in proportion to the amount of surface involved. A deep burn is not as dangerous as a superficial one twice the size. In severe burns, pain is an encouraging sign; it shows there is still vitality left. Scalds may be treated in much the same way. Sweet oil may be poured over the surface and covered with flour. Anything that excludes air will relieve pain. Patients suffering from such accidents should have concentrated, nourishing food—and as much as they can take with ease. In order to do the necessary repairing, nature must have plenty of material with which to accomplish it. Only doctors should prescribe opiates.

The Sepulchral Guest Chamber.

Even more dangerous to life and health than the unused parlor, is the guest chamber or "spare room," which is occupied on rare occasions only. To go to bed in an unwarmed room, where the bed has been made up for days, weeks, or even months, is quite as dangerous to life as to stand in a draft when in a dripping perspiration, or to take a sea bath after a hearty dinner. So, good housekeeper, you can keep your spare bed in all its bravery of silk quilt, knitted counterpane and pillow shams, but let the sheets lie folded with the rest of your bed clothing until your guest comes, then air them thoroughly, as also the comfortable blankets, and make the bed; and if it be a cold winter night give him for a bedfellow a warm flannel well wrapped, or a hot water bottle, and he will feel that his welcome is a genuine and a hearty one. And at the time for him to rise, a warning knock upon his door, with the information that a pitcher of hot water stands at his threshold, will make him thrice glad, and he will give you his heartfelt thanks.

The Use of Iodine.

As a simple family remedy, the tincture of iodine should be always in the house, and a small camel's hair brush, with which to

apply it. To redress inflammation of all kinds where the skin is unbroken, nothing is more valuable, and it may be made to serve the purpose of various kinds of poultices or plasters. It is of a very dark, purplish color, but the preparation known as colorless iodine may be purchased and can be used with greater freedom than the darker liquid. For rheumatism, paint twice a day, as long as the skin does not blister. For sore throat, paint the external surface, and good results will quickly follow. The advice of a physician upon its use for boils was as follows: "Never let a boil come to a head if it can be prevented. The system is poisoned more than relieved by the eruption. When anything appears at all resembling a boil, paint it with iodine and drive it away, if possible."

The liquid is a poison, and should be handled with care, and placed where it could be mistaken by no possibility for anything else.

Remedy for Infantile Bronchitis.

A correspondent tells us of a remedy for that dread disease which is a terror to so many mothers. We are informed that it has been used very successfully on children who are subject to croupy coughs, and it is so simple of manufacture and inexpensive, that it can be made without the least difficulty. The recipe is as follows:

Procure two ounces of spikenard root, two ounces of rock candy, one ounce of best brandy, and two teaspoonfuls of syrup—not molasses. Immerse the spikenard root in a quart of water and boil down to a pint. Strain, and then add the rock candy and syrup. Replace on the stove and heat slowly until rock candy is dissolved. Remove, and when cool add the brandy. Shake the mixture and it is ready for use. Dose: a teaspoonful whenever cough is troublesome. The total cost, excepting the syrup, should not exceed twenty-five cents—ten cents for the spikenard root, five for rock candy, and ten for brandy.

To Bonnie Rosedale.

TORONTO'S SYLVAN SUBURB.

Bonnie Rosedale! I must sing

Of thy beauty rare,

By the stream meandering

Through the valleys fair;

Thou art truly Nature's book

Bound in living green,

Hill and dale and quiet nook—

Home of Flora's queen!

Here the swallows first appear

Telling us of Spring,

Early snow-drops seek to cheer—

Birds to build and sing!

'Tis the young leaves first embower

The fairy-like ravine,

First to bud and last to flower

Nature here is seen.

Sweet to walk thy leafy glade

'Neath the silver moon,

There the lover and the maid

Find their hearts in tune

To the music and the words

Of a lover's dream.

To the singing of the birds

And the whispering stream.

Bonnie Rosedale! I sweet retreat

From the city's din;

From its toil and dust and heat,

Let me enter in—

There to revel in thy beauty,

Wreaths of praise entwine:

Gather strength for toil and duty,

At thy sylvan shrine!

JOHN IMRIE.

The Old Church.

BY MAURICE L. RADFORD, AGED 14.

Into the ivy-covered church

I wandered one bright day,

The birds sang sweetly, flowers smiled,

And all around was gay.

But my heart was sad and weary,

And filled with bitter pain,

For the sunshine had left my life,

Ne'er to return again.

So I restlessly wandered 'round,

Trying in vain to still

The bitter feelings which arose

Within me 'gainst my will.

When suddenly the old organ,

With deep, musical roll

Gave forth, in richest harmony,

Grand sounds which thrilled my soul!

It seemed that voices of angels

Came to me from among

Those sounds in heavenly sweetness, and

These were the words they sang—

"Earthly trials are stepping stones,

Which lead us up above,

Which show us in a clearer light

Our heavenly Father's love.

"Then to that Father turn your soul,

And joy with your griefs blend,

For heav'n's the home of the true heart,

And there all sorrows end."

The music ceased. I knew that 'twas

A message to me sent

From Heav'n, and turned from the church

And went my way—content.

Parted.

The dream has passed, and we must live apart?

O God! I thought, I and my lonely heart,

Why did I love with such passion? for me all joys

are fled;

Better not to exist—than to wish that I were dead.

For what is life worth living apart from the pleasures

of love,

When I have lost my hope of Heaven and all the joys

above?

My anguished heart cries out in pain, O God, if this

World I still find mercy if I should end my woe?

Yet the world is full of sadness—others have suffered

as I

Have they given up as easily? and said, "I wish to

die."

A better thought comes to me, I will raise my eyes

above

And say, my God, have mercy and chasten my sinful

love.

"Until We Meet in Heaven."

—Shakespeare.

BY NORA LANGFIER.

In the golden light of autumn

Off we rambled, you and I,

While sweet birds were swiftly winging

To their homes, 'neath the blue sky.

Now, I wander, love, without you

In the dreary winter night,

All is cold and sad without you,

All is mist and darkest light.

O! I wonder if your spirit

Can look down from Heaven above;

Perhaps you star so brightly beaming

'Tis your eye of fondest love.

Oh, eye! Oh, star! What'er you are,

I shall soon your beauty see;

Heart's desire, that thou art so far

Death will bring me near to thee.

For the Year 1887

No better resolution can be made than to

resist buying any of the substitutes offered

as "just as good" as the great only sure-

proven corn cure—Putnam's Patent Corn Ex-

tractor. It never fails to give satisfaction.

Beware of poisonous flesh eating substi-

tutes.

A MOUNTAIN MYSTERY.

The Strange Sight Seen by California

Hunters

Parties returning from hunting the mountains tell strange tales of their experience when miles away from habitation, of conflicts with grizzly bear, mountain lions, &c., but by far the weirdest story we have heard is told by well-known young men of this place, who were on a prospecting tour some weeks since near Cobblestone mountain, the northern boundary of this county. The story they tell—and they are willing to take their oath on the truth of the statement—is about as follows:

One cold night they were simultaneously awakened about 12 o'clock by the cracking brush that had been thrown on the fire. They arose in a sitting posture and saw the figure of an Indian woman standing by the fire. She was dressed in a gorgeously colored material that almost reached her feet. A glittering necklace, earrings of cold and silver, enriched her neck, hanging pendant from this were a number of bear's claws. Her black hair reached her waist. In her ears were large hoop earrings of gold.

Upon seeing the form one of the young men instinctively reached for his rifle by the side, while the other stared in amazement at seeing such a sight in the dead of the night and thirty miles from any home. When the figure saw the motion made to reach the rifle she motioned for them to fire and moved down the trail, beckoning to them, but they were too dumbfounded to follow.

The next morning they followed the trail and after much difficulty, traced the footprints to the base of a high cliff about a mile from their camp. The rest of the story told is to this effect: "When I awoke I couldn't move to save my life. I was frozen with astonishment. The next morning I discussed the matter and determined to investigate. So the next night we took blankets and went to the base of the cliff. About midnight, the same hour the figure appeared to us, we saw a bright phosphorescent light on the brow of the cliff, and I am sure we heard a voice calling 'Meeneah! Meeneah!' several times. This is the strangest experience I ever passed through. I never have believed in ghosts, but I would like to know what this was. If it was a woman, how did she come there at that time, thirty miles from civilization."

An old Indian tradition is to the effect that many