"You've come, have you," said my mother-in-law, in a deep voice as she stood on the threshold grimly surveying me with eyes that shone like hard, greenish-blue gooseberries, behind her spectacles. For such modern trifles as eyeglasses were as unsuited to mý mother-in-law's fine Roman nose, as a point-lace collar would be to the Venus de Milo. I could feel her glance penetrate to the very marrow of my bones and yet I contrived to keep a bold, front as I stood facing her.

idea who I was. I had cheerfully intended to take her by surprise; but rived, my courage, like that of Bob Acres, was oozing out at the ends of my fingers.

then just twenty-one, with a face that was not absolutely ugly, a sublime audacity, and pockets not particularly flectively together. pretty girl from boarding-school.

"we have nothing to live on." been my reply. "What do people need that is a sensible proposition-a very to live on? All the wants of this sensible one, indeed. Well, send for world, more or less, are fictitious. A the young woman at once. In the cups of flour, one-half cup of milk, one inches apart in rows in a held preparation of below to be a part in rows in a held preparation. three times a day, and now and then and explain to you the nature of your teaspoonful of baking powder, one teaa suit of clothes-we must be poor, in- duties." deed, if we can't manage to compass that."

had taken board at the Angel Hill Ho- tie. At the end of a month mine host had met a burly young man meditating at er with whipped cream just before become a little importunate on the subject of his bill, and Nettie's mother had written a letter to her signifying that she wanted nothing whatever bed, she signified, and now we might

"Oh, Dick !" cried Nettie, clasping her hands, "what are we to do?" "Hanged if I know!" was the rather blank response. "But don't cry darling, I'll go and see her myself'

"You, Dick ?" "I, myself!" "She'll have nothing to say to you "She can't help herself."

"She'll turn you out of doors." "We'll see about that." But, Dick, you don't know-you can't have any idea how terrible she

is," sighed Nettie. I mean to conquer your mother. So pack my valise, there's a darling, and fil be off before the landlord comes new man.

"But, Dick, if he's troublesome what can I say to him?" appealed poor little frightened Nettie.

"Tell him I've gone out of town and shall be back in a few days," said I sonfidently.

But valiantly as I spoke, my mental sensations by no means corresponded with this bold part. I was beginning dimly to realize what a very unwise step I had taken and also persuaded poor Nettie to take.

And I was secretly making up my mind that if Nettie's mother refused this irregular fashion.

But when I walked resolutely up to me as if I had been expected for the last week.

"You've' come, have you," was the "Well, yes," I admitted. "I've

come." "What on earth detained you," said In my mind I cast about what to

say, and settled on the first convenient excuse that came into my head. "The train was delayed at Bogletown," said I.

"Well, come in, now that you're here." said she, "and get warm. It's awful cold weather for this time o' year, isn't it ?" "Yes," said I, with an assenting

"Let me see," said my mother-inlaw, as she took a steaming platter of kle ham and eggs out of the oven and lifted a shining coffee-pot from the stove,

"how old are you?". "One-and-twenty,' said I. "Do you think," said she, pensively feeling of her chin, "that you are able to take care of the place? There's a

great deal to do, you know, on a farm like this. Do you think you're up to the work ?" " "Of course I think so," said I, wondering what on earth my mother-in-

law meant. "You are married, I suppose," said

"Oh, yes," said I, swallowing the hot coffee and winking my eyes very hard "I'm married." "Can your wife make herself gen-

erally useful about the place?" sharply demanded the old lady. "Certainly she can," said I, beginning vaguely to see my way through

the mists of perplexity that had heretofore obscured my brain. "How old is she?" asked Mrs. Mar-

"Eighteen," I answered. Mrs. Martin frowned.

pattern of my plate-a pink Chinaman haved." crossing a carmine bridge with two

I did not exactly see that it was my business to set her right. She had evidently engaged a steward, and took it for granted that I was the personage in question.

"What can you do?" she asked ab-

And with equal curtness I responded: "Anything."

"Come, I like that," said my mother-in-law, rubbing her hands. "At least you are not afraid of work. Do you understand cows and horses?"

were no cattle in my last place." Which was very true, for I had been a clerk in a bank. "But I have not expected of me."

My name is Richard Dalton. I was own services and those of your wife, fruit cake requires nearly three hours, the process of rooting. -by the month?"

"I fitted the tips of my fingers re-"As we are both rather inexperienc-

are both worth." "Don't be a goose, darling," had "Hum-hum!" said my mother-in-law fourths of an hour.

er-in-law as farm servant, without shortcake; when done, have the ber-Nettie had looked favorably upon me further ceremony, and immediately ries lightly crushed and sugared; put

a spot where four roads meet. "Can you tell me, sir," said he,

"where Abel Martin lives?" "Oh, yes, sir, I can tell you," I reto do with us. We had made our own sponded, affably, "But, if you are looking for the situation, I may as well

tell you that it's filled." The burly young man made some remarks, indicative, in a general way, of his opinion of the fickleness of womankind, and departed, while I returned rejoicing to the old farmhouse.

"Here's a very nice beginning," said I to myself. "It is now my business to give as much satisfaction as pos-

"St. George conquered the dragon, the satisfaction to hear her say toold following custard: my love," I asserted cheerfully, "and Miss Priscilla Perkins that she didn't know when she had taken such a no-

my mother-in-law, but he's dreadfully handy about the house, and ain't one met such a man as this!"

wood for the breakfast fire. My accomplishments as "Jack-of-all-trades,"

my mother-in-law's door she greeted ter to put the forty-acre lot into oats put between the cake. or rye, and I had won her heart by

"But. Dick-" "No buts, my darling," said I, very large fruit cakes. cheerfully. "Let us be 'Julius Caesar' over again. 'We come, we see, we con-

I dragged my unwilling little wife into the back-room, where my mother- flowers for pleasure in the South wonin-law lay on a sofa, nursing her an- ders why practical florists in writing

"Here's my wife, ma'am," said I "and I hope she'll give satisfaction." the wounded ankle.

tie, throwing both hands around the to telling either amateur or brother old lady's neck, "please forgive me this time, and I'll never, never elope

"Nettie?" she cried in blank amaze-

And my mother-in-law relented on the spot. How could she do other-

"Henrietta," said she "you've been that. But your husband seems a han-

you. Richard-" "Yes. ma'am," said I, "I know I've been playing a double part, and deceived you all along. But I wanted you to like me-and you know," I added,

"all is fair in love and war!"

laboring under a misapprehension, but | don't quite know myself."

CAKE MAKING.

First of all, look over your receipt and see that everything it calls for is in the house. Use only the best at least an hour before you are ready "Can you cut wood?" she asked. ing, and line your cake-pan with or from large stock plants in pots in "Certainly," said I, reflecting to my- greased paper. Everything depends the greenhouses in winter, and are She asked one or two questions more moderate, but sufficient to last greenhouse. ity which attends youth and confid- browns before rising, the oven is too best adapted to the need of the amanow that the eventful moment had ar- ence. She seemed pleased with my hot. You do not require as hot an teur, and consists in putting about two thin cakes bake in about eighteen inches deep, placing the cuttings in the "And now about wages?" she said, minutes; thicker ones in about half sand, which should be kept thoroughly briskly, "What will you ask for your an hour; thick leaves in an hour, and soaked with water all the time during according to size.

one pound of granulated sugar, threeed myself by running away with a ed," said I, "we'll agree to work the fourths pound of butter, salt washfirst month for our board; after that ed out, eight eggs beaten separately, "But, Dick," she had remonstrated, you shall pay us what you think we one-fourth teaspoonful of baking pbwder; flavor to taste. Bake three-

and acquiesced to my argument. We wrote and posted a letter to Net- them between the layers of cake; lay On my return from the postoffice I sprinkle with powdered sugar, and cov-

Sponge Cake.-Six eggs, two cups of fine granulated sugar two and one- higher than the surrounding ground, fourth cups of flour sifted three times, It is not always an easy matter to men of the land should know how to one cup of boiling water, one level tea- determine just what plants to select prepare the most popular of drinks. spoonful of baking powder; flavor to for the window garden within the taste. Beat yolks of eggs and sugar house during the winter, and one is water; add flour with baking powder rather difficult to manage, their exposed to the coffee. The contact of in it, then whites of eggs beaten stiff. beauty seeming almost irresistible. It these two is ruinous. This applies to Bake in a moderate oven one hour, is not wise, however, to use any that A cup of cold water in the pan over are not by nature able to withstand it keeps the oven moist.

cup of white sugar, one cup and two tablespoonfuls of flour, one table-Fortune favored me in more ways spoonful of baking powder in flour, and

tion to any one as she had to the milk; mix two tablespoonfuls of cornstarch with a little milk, add two eggs "He's too young and good-looking and stir in the milk slowly with one to suit me," observed Miss Priscilla, scant teacup of sugar. If you wish it pursing up her steel trap of a mouth. very rich add one-half cup of butter; "He is good-looking, ain't he?" said but it is very good without butter.

Caramel Cake .- Whites of eight eggs, jelly pans. Filling .- Four cups of brown sugar, one cup of sweet milk, of easy management. ed with me as to whether it was bet- and beat until it is stiff enough to by dust, gas and a moderate amount

On the evening of the same day, six cups of flour, one cup of milk, three some size in a suitable jardiniere is Nettie arrived all blushing and trem- tablespoonfuls of ground cinnamon, exceedingly attractive.

ART OF FLOUR GROWING.

One who is interested in growing on floricultural topics do not give to the amateur more information as to Mrs. Martin jumped up, in spite of the methods employed by them in propagating plants.

"O, mother, mother!" faltered Net- pleasant to note, is not at all averse working towards the bottom of the professional florist his methods of growing plants, for there are compara- with water, and then pour plenty of "Please ma'am, we'll be good," add- tively no secrets in the business, all water over and through the wadding. depending on experience, vigilance and industry, backed by knowledge not difficult to obtain.

The real reason why the means ema naughty girl-there's no denying ployed by the regular florist in propaand go to work getting supper, As for tunities for putting them into practice not always available, and to reduce the sprouts grow very rapidly. florists' methods of propagating by As they grow coarse of long, trim "Well, I do like you a little," ad- be rather impracticable. For ex- long as you please if you will only reried nowadays," said she, "before they- mitted my mother-in-law. "And now ample, in propagating the rose fill the bottle with water whenever 're left off dolls and patchwork?" that I have seen you, Dick, I don't so the plants from which are to be ob- you find that the wicks cease to dis I looked thoughtfully down at the much wonder at the way Nettie be- tained the wood for making the cut- tribute the required moisture over the tings are planted on the bench in the growing plants. My mother-in-law was doubtlessly doesn't know how I did it. In fact, I being determined by its appearance, on a plate to keep the dampness from but a day or two too early or late in spoiling the cloth or table.

making the wood into cuttings at this time will largely influence the percentage of cuttings which will root.

The wood at the proper time is made up into cuttings, which are placed in beds of sand over hotbeds out of doors, nd in the course of a few weeks should be well rooted, when they are This is the summer propagating of the rose. Later in the season, in the fall, hotbeds.

Cuttings of soft-wooded plants, such

That part of the wood which is in-Pound Cake .- One pound of flour, clined to be brittle and break rather than bend and appear tough and stringy should be selected for making into cuttings.

many of the flowering shrubs, such as lilacs, privet, forsythias, wiegelas, &c., ten inches of leaves, and place a few to be made out of doors in a well drained location and made a little

to a cream; then pour in the boiling often tempted to include some plants any abrasion where the iron may be considerable abuse, for to lose several French Cream Cake.—Four eggs, one good specimens during the winter is rather discouraging.

We should depend very considerably on forced bulbous plants for our supply of early winter flowers, and with than one. My mother-in-law sprained two tablespoonfuls of cold water. This narcissus, crocus, hyacinths, tulips, her ankle on the second day, and I cake is better a day or two old. Bake callas, amaryllis, &c., a pleasing diplayed cook as well as man-of-all-work in two deep pans and split with a versity of color and form can be had, with distinguished success, and I had sharp knife. When cold fill with the In addition to these the fragrant and pretty Chinese primrose, also the Filling .- Boil nearly one pint of dainty flowers of the baby primrose, Primula Forbesi, with its continuous supply of blossoms, will do much toward brightening the windows. Cyclamen Persicum and Giganteum in white, pink and crismon are exceedingly attractive late winter flowers and not

difficult to grow. A few begonias in various sorts add three-fourths cup of butter, one and considerable luxuriance in the way of Jemima Styles one bit. If only Net- three-fourths cups of sugar, two and foliage and some flower. We would tie could have stayed single till she three-fourths cups of flour, one-half suggest as good sorts such as the cup of sweet milk and one heaping tea- Feastii, the beautiful potted-leaf Mani-I smiled to myself as I laid out the spoonful of yeast powders. Bake in cata Aurea, the glossy-leafed Thursall of which are strong growers and

fore, but now they were certainly win- one cup of butter and two cups of A pot of the German parlor ivy, with shelled pecans. Put sugar and milk the vines hanging down or twining to sea as second mate or third purser, At the end of the third day she on stove together; after it commences upward, has a very refreshing effect or something of that sort, send my had told me the whole story of her to boil put in butter and let it boil un- lanica with stiff noright advanced wages to my poor little wife, daughter's runaway match with a til it will drop from the spoon; then lanica, with stiff, upright, mottled and commence the world over again in "good-for-nothing young city chap." put in pecans and let it remain a leaves, is useful as a house plant on this irregular fashion On the fourth day she had consult- few minutes on the stove, then remove account of being not at all disturbed

One of the prettiest of plants for Fruit Cake.—Eight pounds of raisins, table decoration is the Farfugium taking to pieces the old hall-clock, two and one-half pounds of citron, two Grande, bearing large, round, dark restored it to running order once pounds of currants, one pound of but- green, leathery leaves, mottled and ter, ten eggs, four cups of brown sugar, blotched with yellow. A specimen of

two tablespoonfuls of ground allspice, A few such plants as those mention-"O, Dick," said she: "is she very one tablespoonful of ground cloves, ed above used in connection with four grated nutmegs, one small cup half dozen larger ornamental foliage "My dear, she hasn't any idea who of molasses, one wineglassful of plants, such as a Latania a Kentia brandy and two tablespoonfuls of bak- and Areca or a Phenix palm, a good ing powder. This receipt makes two clump of Aspidistra or Cyperus, or perhaps a large Ficus Elastica will do much toward making the home very attractive.

WITH A BOTTLE.

Don't throw away that old bottlemake it a thing of beauty and a joy, wadding, soak it in oil, and then wrap a thin layer of it evenly around an The average commercial florist, old bottle, beginning at the top and

Tie it firmly in place with a string at top and bottom: Fill the bottle

florist and scatter it liberally over the wadding. Put some twisted strands of wool, three or four strands in each wick, and four wicks for each bottle teaspoonful of freshly ground coffee into the bottle, so that they reach to the bottom and hang over the top gating are not more often explained about three or four inches. These wicks of living alone. So take off your things to the novice is that the latter's opporthree or four days you will find that would be exceedingly limited, the your bottle is covered with the green equipments and accounterments are sprouts of water cress, and that these

> the hundred or thousand to a dozen with a pair of old scissors, and you can or half a dozen plants would keep this pretty green ornament as

After that she never scolded me any greenhouse, there to remain for some Do not-keep the bottle too near the very red willows drooping at the far more. And I honestly believe that time in a high temperature to secure register or stove, and it will last all end of it, and some impossible streaks this is the only case on record in a quick and luxuriant growth of winter with very little care, giving of water below-and made no direct which a mother-in-law was conquered shoots. At a certain time this new you a nice green, fresh looking ornain so brief a campaign. Nettie says she wood is considered ripe, this condition ment for the sitting room table, if set

Coffee Making

"Good coffee and good blends are necessary in all cases where a good cup of coffee is expected," says a welltaken out, potted into small pots and known cook, who has for years had a placed in the greenhouses to grow. reputation for the excellence of the coffee served to his customers. "Java propagating is generally done in the gives the best satisfaction. The term "Well, not much," I owned. "There flour, and sift it before either weigh- greenhouses, when hybrid perpetual 'blend' refers to the district from ing or measuring it. Allow it to sun varieties often do better than in the which the article comes, not the grade. Even the best of blends may at times the least doubt that I could soon learn, for it. The butter must be only the as geraniums, coleus and heliotropes, lose their character by being underif you would kindly show me what is very best, and all the salt washed out are made from plants bedded out in roasted or over-roasted. It is also of it. Use a wooden spoon for mix- the open ground during the summer, true that grinding affects the product. When the coffee is ground too My mother-in-law had not the least self that any fool might do that. upon the baking. The fire should be rooted in a propagating bed in the fine or pulverized a drink is made which I answered with the blind fatu- through the entire baking. If it The saucer system of propagating is its character to some extent. It is best to have the bean ground medium, willingness to undertake anything and oven as for bread. An authority says inches of sand in a pan about three In this state the deleterious elements are not thrown off as in others, and the bitter flavor sometimes encountered is not found.

"It is too often true that the reason poor coffee is served in households where in all other respects the best cooking is exacted is because the ser-While on the subject of propagating vants are careless and the mistress of it may be interesting to note that the house does not herself know how to brew a cup of the beverage as it Jelly Cake .- One cup of sugar, one- may be grown from the young wood. should be prepared. To secure the half cup of butter, one and one-half These should be made after the wood best results in the kitchen it is necesspoonful of vanilla and three eggs I ed much after the manner as for on-So I hired myself out to my moth- use the same receipt for strawberry vided at the tan of the strawberry vided at the tan of the same be done by applying the formula should be about two thirds in the forgotten and if there is any variaground. Cover the bed with eight or tion it can be detected by the mistress. evergreen boughs on top to keep them When a new servant comes the lesson in place. By spring the cuttings will should be taught over again. Considerhave made root. This cutting bed is ing the large amount of the bean that is consumed in every household it seems right that above all else the wo-

"Take a granite coffee pot firee from pots, too; in fact, where any metal is used and is exposed to the action of the coffee, or where the bottom of the pot or the surface edges are worn, The vessel should be a drip pot. Whether it be a cloth, china or metal sieve, it is best to have a drip arrangement. A cloth drip or bag or such a percolator as has a cloth at-

tachment is recommended. "It is most essential at the start to have positive knowledge that the water is not only filtered, but boiling hot. Water should never be added afterward, once the coffee has been made. It will not stand changing. "Place in the granite saucepan one

heaping tablespoonful of mediumground coffee for each cup and a half you make. Pour enough hot water on it and stir with a spoon until all the coffee has been moistened. This procedure will take about one minute. In the meantime the pot must be ready to receive this moistened coffee, which is poured into the percolator or bag. To this is added sufficient boiling water to make the number of cups of coffee to correspond with the spoonsful of ground coffee used. "After the coffee has dripped into

the pot through the bag, draw the coffee off into another vessel, remove the lid from the top of the pot and pour this coffee through the grounds and let it drip through again, Continue this at least three times, allowing it to fully drip through; then set the coffee pot on your stove, where it is hot enough to have your coffee boil not less than three minutes or more than five. After it has boiled, place it in such a position on the stove that it will keep ready for service. Better results are obtained by allowing the coffee to stand in this position at least a half hour before using it. The percolator or bag should remain in the pot all the time, and only be removed when the pot is sent to the table.

"A delicious cup of Vienna coffee can be obtained and the full strength and color insured by pouring sufficient cream into the bottom of the cup, according to individual taste.. Then fill it up to the brim with the coffee made after the formula given. Place the coffee and cream together in a granite saucepan and let the mixture come to a boil, pouring it back if not forever, at least for many weeks into the cup at the stage ready . for to come. Take some cheap cotton serving. This Vienna coffee is especially good in cold weather, as the chill makes it all the more pleasant by contrast, owing to its delicacy and its warmth-giving properties. Care should be taken that the cream is fresh or it will curdle in the boiling with the coffee.

> "After having made your coffee according to the instructions already detailed, draw your coffee off into a separate vessel and thoroughly cleanse your pot and percolator and arrange as if to make new coffee. For each cup of special coffee wanted place one in the pot or percolator. Then pour the coffee, which has been drawn off, into the vessel in the pot or percolator containing the freshly ground beans. Let it drip through and you will find not only will you have a coffee that is doubly strong, but with the flavor and aroma of the fresh-ground coffee. If drawing off once does not make it strong enough, draw it off a second time for the special cup.

"In this form many readers will find that they make the coffee too strong for their taste. It needs only reasonable judgment after having made it once or twice to arrive at the right proportion for their particular preference.

"The preferable way to weaken a cuz of coffee is to dilute it with crear or hot milk to the required taste. This is better than to make it weak in the first place."