Thoughts on Spring.

IN the spring a young man's fancy lightly turns to thoughts of love but it is to thoughts of house cleaning that the fancy of the housekeeper tends. It is the tendency of modern days—and a very good tendency, too—to get rid of the things that one has no immediate use for. Whereas in our grandmother's days the unused treasures of the family went into those fabled trunks in the attic, whence could always be brought forth rarest laces, voluminous skirts, poke bonnets and expensive shawls, that day has passed.

For one thing we have not the room in modern city houses or flats to accommodate out-grown finery, and for another thing we are too busy to spend valuable time keeping moth and rust out of things that are of no immediate value to us.

Nearly every family knows, and surely if the family has been long in the city every family should know, some other family where there are little children and a busy mother, or where sickness or some other accident of circumstance has reduced the family income so that new clothes are not easily bought. To such a family the modern housekeeper sends her children's outgrown garments, while they are still worth wearing, and her own gowns that she is ready to put aside. The kindly Christian act of the good women who insist upon refacing little coats, sewing on buttons and having overcoats cleaned before they are given away is one that can hardly be too highly commended, for in the family to which they are to be sent it is altogether likely that the time that these things take is just the time that cannot well be given.

So much for the old clothes problem of housecleaning time. It may not be out of place to remind the housekeepers that for every chair that they are dispensing with, every pair of curtains that can be made over, every rug that can be cleaned and made to serve a little longer there can be found a place at some one of the charitable institutions of the city.

The Florence Crittenton Home which has recently moved into its new quarters, houses a class of women who surely need the world's kindness. Life has not been too easy to them. Not because they were of a different clay from yourself, virtuous mother, nor because they had no wish to do the right thing, are they there brought low with sin and suffering and soon to go out to bear forever the weight of the world's scorn.

If you have never visited that home and have no idea what you could do to make life less harsh to these women, it is time to do so. Take with you some flowers, a book, or some good prints. Make them feel that there is still a chance—and when you have seen what they need, look over your own stock of household goods and see what you can spare. Perhaps there are little baby garments lying unused in some trunk that will clothe one of these little ones who has been brought through no fault of his own into a hostile world.

It is quite likely that when you have taken down your pictures there will be one or two that you are somewhat tired of, that you do not care to put up again. Send them to some charitable society. Garments that are too old to be worn again may be washed and put into a big piece bag to be made into rugs.

In some leisure hours you or the children can cut these into strips, sew and wind them, and if you cannot afford to have them made into a rug for some institution you can send the balls of cloth. Or you can send the balls to the women's club of the People's Institute. They can use them.

With the ordinary routine of house cleaning time every good housekeeper is familiar. To the newly-wed it may be a help to suggest that the carpet that is worn or shabby can be transformed into a durable and sensible rug for a small sum. The edge of the floor may be painted, and you will have a tidy room instead of one that is troubling to the spirit.

If you want to lighten the dining room and make it more cheerful, it is a good idea to hang yellow curtains. These seem to let in the sunshine. If possible have the walls and woodwork of a dining-room bright. The costly and beautiful home of the very wealthy may be made impressive with beamed ceiling and heavy oak or mahogany woodwork, but the average small rented house has a dining-room that is merely somber, not in the least impressive. And even if the mansion does boast such a dining-room as has been mentioned, the owner will probably have a little bright nook for a breakfast room, where all will be cheerful to help the lagging spirit to start the day aright.

Closet shelves should be painted white as that is most easily cleaned. Shades that are cracked or thin in streaks may be taken off and turned end for end. The worn part will then seldom be in evidence. Dark stain for old and worn furniture and white enamel for brightening dark places, are so well known to the active woman of today that no home need be without the rejuvenating touches of the amateur painter.

* * *

Ruching Novelties.

A SOFT frill or ruche of white lace chiffon at the top of the collar is so universally becoming that as a means of finishing a bodice or gown attractively this fashion is never out of favor for any length of time.

Scarcely a year ago did the narrow white mousseline ruching go really out of vogue, and in all probability this would not have occurred then were it not for the inauguration of the very high boned collar, which allowed of no further height being possible, and the introduction of a stiff turned down linen collar for the shirtwaist in place of the band of embroidered and lace-trimmed transparent lawn. And now this spring is witness to a new style of ruching that is in most cases intensely becoming, and for a lace or lace-trimmed bodice is more in keeping than the former kind of stiff plaited, coarse mousseline.

The new ruching is composed of lace or chiffon bordered with a narrow lace edging, and is anywhere from one to three inches in width, being just stiff enough to stand out from the collar and not fall down over it to become lost to sight in the lace of the collar itself. In front there is a scarcely perceptible border of the lace showing above the top of the collar, but this is rapidly widened so that at the back the full width is seen. With the new collar bands having the high peak under the ears this same style of ruche is made use of, but only a fairly soft quality of lace is possible, which will fall over the peak and not attempt to add another inch to a collar already too high to be quite comfortable, although delightfully smart in effect.

* * *

A Pioneer.

MISS HARRIET HOSMER, who recently died, was one of the small band of women who were pioneers in fields now open to all women, says the Youths' Companion. Maria Mitchell, Miss Hosmer, Rosa Bonheur, Mary Lyon had a courage and an enterprise which today send explorers to the north pole or to central Africa.

The steps in Harriet Hosmer's career as a sculptor are interesting to retrace. As a child she discovered that she could make images of her favorite animals. Her devotion to the study of beast and bird and reptile was a passion. She had a curious collection of frogs rats, birds, weasels, beetles, bats and snakes, all stuffed or preserved in spirits by her own hands. Her first apprenticeship as a sculptor was served under the open sky.

From wood and stream to the anatomical museum and the dissecting-room of a medical school was her next step. A woman student of anatomy in 1850 was a phenomenon indeed. Before the wonder of that had fairly subsided, Miss Hosmer was settled at Rome, and had begun to create the long series of statues which came from her hands.

Her history would make a kind of epitome of the drama of woman's life as it has unfolded itself in the last half century. Her statues were her children. They took a wide range in subjects. The tricksy "Puck" was followed by the stateliness of Zenobia and the charm of Queen Isabella of Spain. Good work made good money for the artist. A vigorous spirit and a genial temper won her scores of friends.

Her whole life, simply and sensibly lived, helped to secure her chosen field for any woman who should wish to claim it in the future. Wherever on the face of the earth a woman hereafter wishes to become a sculptor, she will find her path the smother because of the life and work of Harriet Hosmer.

An Easter Creation Combining Some of the New Features—The Surplice Bodice, Tucked Sleeve and Draped Overskirt or Tunic.

* * *

Jobson's Ice Cream.

MRS. JOBSON has a deadly fear of the labor-saving devices which her thoughtful husband frequently purchases; therefore, says a writer in the Washington Star, when Mr. Jobson began to describe a remarkable ice-cream freezer which he had seen that day, Mrs. Jobson showed but slight interest merely inquiring what use they would have for a patent ice-cream freezer.

"What use?" inquired Mr. Jobson. "Well, what use is an egg-beater, or a skillet, or a teakettle, or any other household necessity? Mrs. Jobson, I am surprised!"

"But," suggested Mrs. Jobson, "you know we always have ice-cream sent in. None of us care much about it; and it really costs more to make ice-cream at home than it does to have it sent in, and the work of making it is to be considered, and—"

"Wait, wait a moment," requested Mr. Jobson. "Just look me in the eye for a minute or so while I am addressing you. Haven't I always said that the ice-cream we had sent in tasted like shoe-maker's wax that's just been saved from a fire?"

"Really," said Mrs. Jobson, "I don't recall—"

"And as for the work of making it, did you ever know me to dodge work or avoid expense when the comfort of my family was in question? No, Mrs. Jobson, I not only want home-made ice-cream, but I mean to have it."

The next day being Saturday, Mr. Jobson had the patent ice-cream freezer sent home. He made various purchases, and his materials were all on hand when he prepared to manufacture ice-cream.

He studied the "Book of Directions for the Use of Patent Freezer" for a long time. Then he turned his attention to the ice-cream recipes and carefully measured out cream, broke the proper number of eggs, and added flavoring from several bottles. Then he placed the mixture in the freezer, and took hold of the crank.

In eight minutes he removed the lid, and did not notice that he had dropped in about half a pound of salt.

The ice-cream had a strange, unfrozen appearance, so Mr. Jobson twisted the crank for another 15 minutes, and then peeped again. It resembled a Welsh rabbit. Mr. Jobson worked patiently on for two hours; then he picked up the ice-cream freezer, carried it out into the yard, and dumped its contents into the garbage-can.

"Mrs. Jobson," he remarked, as he entered the sitting-room, "don't ever again try to persuade me to buy those so-called labor-saving devices. I yielded in regard to the freezer, but it was against my good judgment."

* * *

Easily Grown Annuals.

NEAR almost every home there are dark and vacant spaces which can be transformed into beauty spots at little expense, by growing there some of the easily cared-for annuals. There is a host of these, which spring up from seed rapidly and require little attention, while in brilliance of blossom they are not easily surpassed.

Of the tall growing annuals the cosmos, nicotianas, and cleomes are among the deservedly most popular. The better way to plant these is among scattered shrubbery, although they can be used in beds. Cosmos blooms in the fall. It grows gracefully to the height of five feet, spreading out rich, green, feathery foliage and bears an abundance of delicately-colored single flowers on long stems. It is well suited for cutting. It may be planted close to some unsightly building or fence and will form an excellent screen if trained against a support. The young growths should be drawn gently to the supporting piece of wood and fastened with pieces of rubber or cloth.

The nicotianas' rich foliage and their sweet scented flowers make them indispensable in the garden. Nicotiana affinis grows about two feet high, has an abundance of large white flowers of delicious fragrance. Nicotiana sylvestris grows from four to five feet high and has white flowers. Nicotiana Sanderae is three to four feet high, with rich carmine flowers. Cleome pungens is a useful plant to grow between shrubs along a fence.

* * *

Care of the Lawn.

GREAT care should be taken by the gardener with his lawn. It is the canvas upon which he will plant his flower-bed pictures and landscape effects. To be successful he must prepare his canvas well.

The first thing is to grade the ground, smoothing rough surfaces, making proper level stretches and gentle slopes. If possible the lawn should slope from the house. The grading should be done so as to distribute evenly all surface water, avoiding the formation of little runs which might produce washouts.

The soil should be enriched with a liberal supply of well rotted manure. This is essential where the soil is lacking in humus; otherwise bone meal or other good fertilizer is useful and manure often contains the seed of weeds. The ground should be plowed or spaded not less than eight inches deep, removing all the stones and similar material, and the surface made as smooth as possible. Then it is ready for sowing.

One of the best mixtures for the lawn is four parts Kentucky blue grass with one part white clover, sown not less than five bushels to the acre. Equally good results are usually obtained by the use of red top in place of the blue grass or with equal parts of red top and blue grass and a little white clover. When moisture is plentiful the blue grass forms a softer turf than the red top, but does not seem to endure drouth so well. In shady places the blue grass mixture is best. Nothing but pure seed should be sown.

Grass seed may be sown profitably in the early spring. It is well to be liberal with the seed, not to scatter it too thinly and to renew portions that come up poorly.

* * *

In the Sewing Room.

WHEN cutting out sleeves, to avoid the disaster of cutting both for the same arm, fold the material either face to face or back to back. Place the pattern on it and cut them together.

Don't attempt to stitch long seams, bias, or bias against a straight seam, without basting. A basting stitch saves a great many fulling up of materials and puckering up of seams, which any amount of pressing cannot do away with.

An easy way of making hand-run tucks in lingerie is to crease the first tuck as usual for machine tucking and adjust the tucker, but do not thread the machine. Then run through the tucker. The needle will leave a distance line along which to run your hand-sewing. The marker also leaves a line for the next tuck. It is best to sew each tuck as it comes from the tucker since handling obliterates the marks.

In running the stitches back and forth in the process of darning, do not allow them to form an even outline, but see that they are irregular as possible, some ending at the end of the rent and others going over on the material quite a distance. This will give strength to the edge and make the darn wear better.

In darning stockings, flannel underwear and all ribbed materials work the threads in and out, first longways as the rib runs, being sure to catch with the needle the loop of the dropped stitch at each rib.

THE MOTHERS' CORNER

The Nursery Dietary.

WHEN an egg is plunged into boiling water and cooked for three or four minutes, the albuminous part, or white, is hardened into a tough, solid mass, difficult for the digestive powers of an adult to deal with.

Instead, pour a pint of boiling water into a saucepan, put in the egg, cover the saucepan and draw it to a cool part of the stove where the water will not boil again. In 10 minutes the egg will be done, the white being like soft jelly instead of hard leather.

The egg may be poached by breaking it carefully into a saucer, and sliding it into a saucepan of boiling, salted water. Do not let the water boil after it is in, and cook it two minutes.

Scrambled eggs—An egg may be beaten with 2 tablespoons of milk, and stirred in a hot frying pan over a moderate fire, drawing it aside every few seconds, so that the mass will not cook too quickly, and be soft and light when done. If there is whey, it has remained on the fire too long, and the hard curds should not be given to the child.

Fried eggs are indigestible and must be prohibited.

Stirred egg—The yolk of an egg can be put in a cup and set in boiling water and stirred until it thickens. Add a little salt.

Baked potato—This is the only form in which potato should be given to a child under 2 years old. The potash salts, which are a valuable constituent of the potato, are lost when it is peeled and boiled, while the skin retains them during baking. It should be perfectly cooked, dry and mealy, and be given with a little salt and a dessertspoon of cream rather than butter.

Gelatine cream—Put one quarter of a box of gelatine in a quarter of a cup of cold water; let it soak for half an hour, then set the bowl on top of a boiling teakettle or in hot water and stir until the gelatine is dissolved.

Pour into a cold dish, and when it begins to stiffen add one and a half cups of good milk, or half cream and half milk, a teaspoonful of sugar, a little cinnamon, lemon juice or vanilla if desired.

Macaroni—Being made from wheat flour, either macaroni or vermicelli is excellent for children. It should be dropped into boiling milk, or half milk and half water, the heat lost by putting in the cold macaroni being restored by adding a little boiling water. If this is not done it will be pasty from soaking in the cooled water. Boil until tender, adding a little salt.

* *

The Child's Party.

By Josephine McHarg.

The invitations were written on cards decorated with borders of pretty little Mother Goose pictures, and requested the children's presence from half past 2 o'clock till 6.

Ten little boys and girls came, and when they had all arrived, each child was provided with a small bag made of odd bits of silk or cotton stuff, and told that there were lots of walnuts and peanuts hidden around the room and they could have 15 minutes to hunt for them; at the end of that time whoever had gathered the most nuts should have a prize.

The nuts had been hidden previously under curtains and chairs and in corners. Of course they should always be within reach of even the smallest child. When the time was up a bell was rung, and then the children all stood in a row and one by one their bags were brought up to the "lady of the party" who counted the nuts and wrote down each child's name and the number he or she had found; then the winner was announced and the prize given. None of the prizes cost more than 10 cents.

The children now all gathered into a ring and played "oats, peas, beans," and one or two other games of that character. While they were thus engaged the "lady of the party" was pinning up the picture of a large Teddy bear, and soon each child was given a tiny hat with a pin in it, and in turn each little girl and boy was blindfolded and sent across the room to try and put Teddy's hat on his head; of course pinning the hats in all sorts of ridiculous places led to much merriment, and at last the child who had most nearly succeeded in putting the hat in the right place received a prize.

After that came the "Fishing Pond," which proved a great success. Behind two portiers, completely out of sight, sat the "lady of the party"; in her lap were 10 small packages, all tied with string. At the other side of the curtains the "assistant lady" called up each child in turn and handed him a fishing rod, which he put through between the curtains and pulled back as soon as he felt something tug at the other end of the line. A softly whispered "Boy" or "Girl" was sufficient to give the one behind the curtain a clue as to who was going to fish next and insured each child finding something appropriate.

These little packages contained tiny woolly lambs, dogs, rubber balls, sets of wooden dishes, china dolls, little sail boats, etc., not one costing more than 5 cents.

After that (it being then about 4:30) each child was given a small ribbon bow and told to find someone who had a bow of that same color, who would be his partner for the march in to supper. When the little boy with the light blue bow had found a little girl with a light blue bow, and the others had all paired off, the "assistant lady" played a march on the piano and the children marched around the room and into the dining room.

Here yellow and white was the color scheme; in the center of the table was a tall glass vase filled with yellow and white chrysanthemums; yellow satin ribbon tied in two bows crossed the white lace centerpiece, four candles with yellow shades stood at the corners, and a birthday cake with white icing and six yellow candles stood at one end of the table, while at the other was a Jack Horner pie made of yellow and white tissue paper.

The feast was very simple, little cups of bouillon with chicken sandwiches, followed by ice cream and sponge cakes and macaroons. The birthday cake was cut by the little hostess, who gave each child a piece; and then came the Jack Horner pie, which differed somewhat from that described for the grown up party, as a present was provided for each child. These, like the other gifts, were very inexpensive.

Then cap mottoes were pulled, and about 5:30 the children were ready for another game, "Hide the handkerchief," and a few other old favorites filled up the time till the nurses and mothers began to arrive, and the children, tired and happy and grasping their little gifts, were hurried home.

* *

Kicksies for Tiny Tots.

In England tiny girls are being sent to parties in knickerbockers, or "kicksies," as they are called. The kicksies serve two purposes; they are ever so much more comfortable for the small girls than party dresses are, and they are more economical. It is not pleasant for a mother to see her small daughter return from a party with the dainty beruffled dress upon which money and time have been lavished torn into ribbons by the child's whole hearted romps; and yet what mother would wish to restrain her child from romping? And children who are always looking out for their clothes are awful little prigs.

Kicksies need not be looked out for. They are not easily torn. These kicksies are made exceedingly short, and tightly buttoned in above the knee—never gathered. Above the kicksies is worn a loose, short, rather skimpy little smock. The whole thing is made of pale colored or white washing satin, satin faced flannel or bengaline, so that the simplest washing and ironing will restore the little costume to its pristine freshness. Embroidery is permitted upon the shoulders and sleeves of the smocks.

These little suits are adorable on wee girls. For the plump ones the smocks should be left quite loose; on slight children they look better belted, but on no account should a sash be allowed.

HINTS FOR HOUSEKEEPERS

Just Suggestions.

LINSEED tea is excellent for a cough if made as follows: Wash two or three ounces of linseed by putting it in a small strainer and pouring cold water through it. Take off as thinly as possible the thin rind of half a lemon. To the linseed and lemon rind add one quart of cold water, and allow them to simmer for one hour and a half. Strain away the seeds, and to each half pint of the tea add a teaspoonful of sugar and some lemon juice to taste.

Art muslin curtains should never be washed in warm water. Put them into a lather of nearly cold water. If the curtains are green add a little vinegar; if lilac or pink, a little ammonia. Salt will set the color of black and white muslines.

A little pipe clay, dissolved in the water employed in washing linen, cleans the dirtiest fabric thoroughly with about one half the labor, and saving fully one half of the soap. The clothes will be improved in color, equally as if they had been bleached.

Clean white satin shoes as follows: Rub them lengthways of the satin with a piece of new white flannel dipped in alcohol. If slightly soiled you may clean them by rubbing with stale bread. White satin slippers should be kept in blue paper closely wrapped, with coarse brown paper outside.

Nursery furniture should never be upholstered, as it creates and holds dust. A rug is also an unnecessary article, and an endless source of falls. Have the corners of the table well rounded off, place the lamp in a high bracket and have a high fender if you wish your children to escape many of the usual nursery accidents.

Every hat, however simple, should be assigned to a particular box and placed in it directly after it is removed from the head and properly brushed, unless it has been subjected to dampness. In that event fill the crown and brim with tissue paper to prevent them losing their curves, and be certain that the hat has thoroughly dried before putting it away.

A good idea, particularly in the winter time, when the washing of windows is always unpleasant work, is to frequently wipe off the inside of the glass with a dry cloth. It is surprising to find how much dust and dirt can be removed. In cleaning the windows, if a little washing soda and a tablespoon of alcohol are added to each pail of water, the glass will be much brighter.

* * *

Pea Soup—One pint split peas, add water to cover smoked shoulder-bone or piece of salt pork. Just before done season with two bay leaves, three whole cloves and allspice. Pass through puree strainer and serve with toast squares on top.

Fried Chicken—Two young chickens, cut to fry. Fry in four tablespoonfuls lard 25 minutes. Remove chicken. Pour off all fat but one large spoonful. Add flour and water to thicken gravy left in pan. Put in slowly cupful of thin cream, stirring until smooth. Simmer five minutes. Garnish with parsley.

Prune Pudding—Cook 20 large prunes. When finished, remove the seeds and chop fine. Whip the whites of four eggs; stir gently through the prunes and sweeten to taste. Flavor with vanilla. Put in a buttered granite pan or dish and set this in a large pan of hot water. Place in oven and bake 20 minutes. Serve with cream or milk. This is good for invalids.

* *

Various Recipes.

Cocoanut Cones—To 1 pound powdered sugar add ½ pound grated cocoanut and the whites of 5 eggs. Whip the eggs as for icing adding the sugar slowly until it is stiff. Then beat in the cocoanut. Mold the mixture with your hands into small cones and set these on a buttered paper in a baking pan and bake in a moderate oven. These are delicious filled with ice cream or frozen fruit.

Ice Cream Cake—To the yolk of 1 egg and the whites of 3 add 1 cupful of sugar, 1¾ cupfuls of flour, ½ cupful of sweet milk, ¼ cupful of butter, ¼ teaspoonful of soda and 1 teaspoonful of cream of tartar. Bake in loaf. Icing—Beat the yolks of 2 eggs, to which add 8 tablespoonfuls of powdered sugar and flavor to taste.

Dainty Pudding—Cut an angel food cake around the center; put on a thick layer of sweetened whipped cream, and on top of this place marshmallows close together. Then put on a thin layer of whipped cream; place on the other half of angel cake, then whipped cream, and last of all the marshmallows.

Layer Cake Filling—To 1 cup milk add 1 teaspoonful cornstarch, ¼ cup granulated sugar, ½ cup nut meats, chopped. Boil all until thick, then add vanilla, and when cool spread on layers.

Nut Loaf Candy—To 1 pint of nice brown sugar add ½ pint of sweet milk or cream and a small lump of butter. Put all in a kettle and cook, stirring all the time. When done enough to sugar stir quickly in a teacup of nut meats. Stir well and mold into a loaf.

* *

The Exchange.

These items appear in the current number of the Ladies' World:

Some Points on Cake Icings—Two cupfuls of granulated sugar and ¾ cupful of sweet cream or milk boiled together for about 9 minutes, then set aside to cool—stirring occasionally until cool—and flavored with orange, makes a delicious filling for a dark chocolate layer cake. It is much richer than boiled frosting made with water and an egg.

Two cupfuls of light-brown sugar, ¾ cupful of milk ½ teaspoonful of cream of tartar, boiled until a little stirred on a dish is "fudgy," then when cool flavored with vanilla, makes an icing similar to maple sugar. Care should be taken when boiling not to burn or boil too long.

Peanut butter, mixed smooth with cream and confectioners' sugar, makes a cheap, easily made and novel filling for a cake.

Should any boiled icing be left after icing a cake, make a few kisses. Add a little grated cocoanut or melted chocolate, as preferred, drop by spoonfuls on a buttered tin and bake in a slow oven.

A teaspoonful of vinegar beaten into boiled frosting when the flavoring is added will keep it from being brittle and breaking when cut, and it will be as moist in a week as the day it was made. Also a teaspoonful of vinegar added to each pint of home-made syrup will prevent it from candying after it stands.

* *

I never succeeded in making a boiled frosting that I felt sure would stay on the cake until I learned to make it without eggs. Now it neither runs off nor cracks. I follow the fondant rule for cream candy. Two cupfuls of sugar and a half cupful of water; stir till the sugar is dissolved; boil without stirring until it hairs, then set aside to cool. When the bottom of the pan feels nearly cold begin to beat the syrup. Keep the teakettle handy, and if it begins to get too hard add a few drops of hot water. When it turns white it is ready to spread on the cake. By adding a few drops of hot water from time to time every bit that is in the pan can be used. The sides of the cake can be covered with the icing, and it will stay just where you put it. A chocolate frosting can be made by shaving the chocolate in with the sugar.

Hanging Skirts in a Closet—In common with other women, I have considered the problem of how to hang my skirts so that when I put them on they would not be "sprung" on the hips. All sorts of hangers seemed to produce the same result. Knowing this, I frequently pinned a muslin or light silk skirt to another garment hanging in the closet and from this evolved my idea. With a strip of art-ticking and some curled hair I made a narrow cushion to run along the edge of the closet shelf, tacking it top and bottom with small tacks. I now fold the skirt bands so the sides are just even, then fold again with center of the front and the fastening at the back together; then with two long pins I fasten each skirt to the cushion on the edge of the shelf. If folded and pinned with care there will be no sprung hips, and the plaits will hang perfectly.

* *

A Real Chicken Pie.

Writes a country housekeeper, who knows how the genuine old-fashioned article should taste: "Cut the chicken into several parts and cook in plenty of water, well seasoned with salt and pepper. Save the feet, scald and scrape them, and they are good to cook with the rest of the fowl, as they have so much gravy material in them. When the chicken is cooked tender remove the bones and divide the water in which it has been cooked into two parts. Place the meat in a covered dish and set in a warm place.

"Wash a teacupful of rice and cook until tender, seasoning it well with salt and butter and some good rich milk. Place it in a double boiler for the last half of its cooking. Grease the dripping pan well with butter or hen oil and turn this well cooked rice (that has been over the fire for at least an hour) in the bottom of the dripping pan. This is quickly done, and should be spread evenly. Take one part of the divided chicken gravy and put the boned chicken into it, add as much good milk as you think your dripping pan will admit, thicken this with a little flour until it is about the consistency of buttermilk—not more than that, because it grows thicker later on. Pour this creamed chicken and gravy over the top of the rice and set the same over a steaming pan of water to keep hot. Have the oven in good condition for baking. Take three fourths of a quart of flour and into it put one teaspoonful of salt, one of granulated sugar, two of baking powder and sift three times. Into this work a half a teacup of shortening composed of butter and lard mixed. With mixing spoon in one hand and sweet milk in the other pour in the milk, and stir until you have a very soft dough. Make it too soft to mold with the hands, but not soft enough to pour; just so you can spoon it out over the surface of this creamed chicken and rice that is boiling hot over a steaming pan. Let it remain right there while you place this tender dough over it with pliable knife and spoon. It can be pressed into shape quickly and the thick places made thin and made to stretch over vacant spots by careful manipulation of tools. The steaming heat underneath this pan is a vital factor in the success of this dish. Have ready a few spoonfuls of melted butter or hen oil and spread this over the surface of dough so when it comes from the oven its complexion will be such a delicate brown it will need no recommendation other than its appearance.

"When this is set in the oven it should be placed on a grate or an inverted pie tin, so the rice which is at the bottom (and is already cooked) will not adhere to the pan. If the oven is in biscuit baking condition 15 minutes is long enough for this last act in the chicken pie play.

"Now take the other part of the divided gravy and place over the fire with some good rich milk and thicken it up with flour. Have it well seasoned and made smooth by constant stirring. There should be a pint or more of this, so if the rice and crust of pie has soaked up what gravy went into the dripping pan you will then have this to serve at the table.

"A dish of good mashed potatoes, with cabbage salad, placed by the side of all this will make a meal fit for a king, even though there are not "four and twenty blackbirds baked" in this pie. As you proceed with this business you must taste while the chicken is boiling and see if it has enough seasoning. Then see to it that it is rich enough with its own fat or butter."

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For Spring Laundry.

The time is approaching for the wearing of muslins and colored garments. Great care must be attached to the washing of such articles to keep the colors from fading. For washing a musiin dress or colored garment prepare a basin of warm water (not hot) and have more ready for rinsing. Add to it dissolved soap to make a good lather with the hand. Shake the garment to be washed to remove the loose dirt, then place it in the soapy water, and squeeze and knead it with the hand. Rubbing must be avoided. Now rinse it thoroughly in two basins of warm water and a third rinsing of cold water. If the colors fade put one tablespoonful of vinegar in the cold rinsing water, or, if inclined to run, salt may be used. White cambrics should be passed through blue water. Alum water may be used for rinsing curtains and muslin hangings.

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The Dietetic Value of Fruit.

PLACE in his garden should be found by every gardener, whether a beginner or a veteran, for a few fruit trees, or many if he has the room. Fruit is as valuable on the table as vegetables, and as necessary to good health. Fruit contains nourishment, and is itself a medicine, keeping the system in order, besides being the foundation for the most delicious desserts.

All our fruit contains a large amount of water, sugar, either grape or fruit-sugar organic acids, protein or albuminoids, which are equivalent to the white of an egg in food value; pectoes, the substance which gives firmness to fruit, the same substance which is found in the crust of bread; cellulose, of which the cell walls are formed, and a small percentage of mineral salts. Different fruits of course vary greatly in food values. Dried fruits have a larger percentage of nutrients than fresh fruit, because of the concentration due to the evaporation process.

Fruit juice consists mostly of water, but it is in its most delightful and refreshing form. The acids are just what the system needs to invigorate it. Lalic acid which is found in apples is a good germ destroyer.

If fruit must be purchased, the prices usually paid for it are not high, in proportion to the food value of the purchase. Food in the form of fruit is no more costly than nourishment in meat and bread.

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In Housecleaning Time.

IN laundering the lace curtains shake the curtains free from dust, fold them in squares and put into a tub. Cover them with a strong solution of borax water and let stand over night. This will loosen the dirt without rubbing them vigorously on the board. The next morning run each one through the wringer—never wring by hand, as it tears the lace—and wash a few at a time in a warm suds. Put into the boiler and scald in soap suds colored with a little bluing. Wash from the second suds and rinse thoroughly. Flour starch is best for some lace curtains, though clear starch is preferable for fine nets and thin laces. Use bluing in the rinse water for white curtains and a very weak solution of saffron for ecru. If a curtain stretcher is used, get only the thinnest hooks or the punctured hole will show in each scallop. It is better to pin the finest ones on sheets and let them dry on the floor. In ironing ruffled curtains, first iron the ruffles, then begin at the lower end of the curtain and iron smoothly to the top. The secret of dainty ironing is to pull out all wrinkles in the material, damped thoroughly and iron each article until it is perfectly dry. Any dampness retained by the goods will leave the curtains limp-looking and they will appear half ironed.

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The Sunday Menu.

BREAKFAST.
Orange Marmalade. Hot Biscuit.
Broiled Ham. Shirred Eggs.
Coffee.

DINNER.
Pea Soup. Fried Chicken.
Cranberry Sauce. Salsify.
Celery and Cress Salad.
Prune Pudding. Sponge Cake.
Walnuts. Cheese.
Coffee.

SUPPER.
Raw Oysters. Cheese Souffle.
Preserved Ginger. Wafers.
Tea.

Better Than Spanking

Spanking does not cure children of bedwetting. There is a constitutional cause for this trouble. Mrs. M. Summers, Box W, Notre Dame, Indiana, will send free to any mother her successful home treatment, with full instructions. Send no money, but write her today if your children trouble you in this way. Don't blame the child, the chances are it can't help it. This treatment also cures adults and aged people troubled with urine difficulties by day or night.

LADIES!
Your Neck and Face

made beautiful, plump and pearly white with graceful, youthful curves. All lines removed. Send 25c for test. Winifred, 615 Cole st., San Francisco, Cal.