Housekeepers' Dress Reform.

THERE is undeniably a drag to housework, where it must be done day after day, unhasting, unresting.

It is a wonder that it does not occur to some society for the advancement of females—since we are organized on every line and for every purpose under heaven but this—to set itself to inaugurating a dress reform for houseworkers. The reason that it drags, that a woman is tired by noon and worn to the point of nervous despair by bedtime, is that her muscles are held down, her waist compressed, her skirts drag about her, and while she is performing the hardest kind of muscular labor she is dressed as she would be for a carriage drive.

We do not demand of young women in a gymnasium that they shall wear corsets, high-heeled shoes, long dragging skirts and high collars. But housework may be made as good exercise as gym work, except for the unpleasant circumstance that is connected with dust and dirt.

If one could be dressed suitably for housework, it could be done with about half the energy and in about half the time that it now requires. The dress would necessarily be made of wash goods. It should have a short skirt—ah, those short skirts, what a joy they are on the beach or in the woods!—and skirt and waist should be firmly fastened together so that stooping will not cause any strain. Under this suit, lightweight underwear and bloomers, to give free movements of the whole body. Low-heeled shoes, or those without heels, made of duck or felt, so that there should be no weariness of the feet. Then a neat cap to cover the hair and a woman would be able to go about her housework with the same sense of freedom and energy that she displays in clambering over great logs in the forest or battling with the waves on the seashore.

It stands to reason that if housework were performed under these conditions it would cease to be the bugbear that it now is. If it were performed in less time, the gain to all womankind who have it to do would be great, and their leisure would be sweet.

Any work which takes more time and energy for its accomplishment than it is worth becomes a drag, and that is the fault that women find with housework. It must be done over and over again. But when a woman has put all of her best energies into it, day after day and year after year, all that has been accomplished, she feels, is that the family have had a reasonably clean and decent place in which to eat and sleep. So much as that should be accomplished without so large an expenditure of force and nervous power.

A housekeepers' dress reform would do this very thing. It would aid the housewife to do the same amount of work in less time, and leave her a modicum of time and energy for the other things she wants to do.

* * *

Lady Randolph in Jail.

IN the Century Mrs. George Cornwallis West relates an amusing incident which befell her when, as Lady Randolph Churchill, she was paying, per favor of an official, a private visit to the interior of Kilmainham jail. It was during the incarceration of the Phoenix park murderers, whom she had the interesting experience of studying face to face. "Just as I was going to leave, and while standing in the middle of the building, talking to the governor and Mr. ——, my friend, an electric bell rang, and a warder came running up and whispered something to the governor.

He became rather pale and passed his news on to Mr. ——, who seemed equally disturbed. They both looked at me, and when I asked what had happened the governor said the inspector general was coming to pay a surprise visit to the prison, and was at that moment at the gates, and that if I were found there without a permit signed by the lord lieutenant they would get into great trouble.

"Well, let me fly," I exclaimed. "Impossible," they cried; "there is no outlet." "Well, hide me." "You can't hide in a prison!" "One moment," said the governor, hesitatingly; "would you mind a cell?" "Of course not," I replied, and forthwith I was hurried into a cell—a black cell, as being safer from the inspector's prying eyes.

The door was shut on me, and I felt "not on velvet," but in velvet of the blackest dye. After a time the velvet became thick black wool, and I was certain it was closing around me. Hours seemed to pass, and I began to think they had forgotten me. My mind wandered from black wool to rats—and I felt sure I saw little beady eyes looking at me, when the door opened just in time to save me from screaming. I was in that cell 20 minutes at the outside, but that was enough of such an experience.

* * *

Chives for the Garden.

THIS is a vegetable not widely known in this country, although it is native along the northern borders of the United States as well as in some parts of Europe where it is popular.

The plant belongs to the onion family, and its leaves are used for seasoning in soups, salads, etc., and are preferred to onions by many persons because they are much better and more tender. Europeans use chives for seasoning scrambled eggs and similar dishes.

The culture of the chives is simple. The plant will grow in any ordinary garden soil. It is usually propagated by division of the roots, because it does not seed readily. The roots or clumps of roots may be purchased at moderate prices. The clumps should be planted in beds about nine inches apart in rows which are two feet apart. The planting may be done in either spring or autumn. The chives may also be planted in the border of the vegetable garden, and make an excellent permanent border. As a border plant the clumps should be planted about six inches apart. The leaves will grow thickly and form a dense green mat.

After the plants are once established they require little attention, occasional watering in dry weather helping to keep them fresh. It is a good plan to break up and replant the border or beds every three or four years, as the continued cutting of the leaves for table use tends to weaken the plants.

* * *

The Medicine Closet.

KEEP your medicine closet in order. In every household, especially in country homes, where doctors and drug stores are far away, there should be a well-supplied and well-kept medicine closet. This should be locked or high up out of reach of children.

Have everything labeled and plainly marked, with the average dose written on it. Have drugs marked "For external use," if used for that purpose only. It is through carelessness and lack of plain marking that many cases of poisoning have occurred.

It is the custom now, however, for all poisonous drugs to be put in blue bottles, so as to help prevent mistakes of this kind. Labels all prepared to be stuck, with mucilage on the back, can be procured at drug stores or stationers, and are very convenient for remarking medicine bottles if they need it.

It is a good plan to go through your medicine chest once or twice a year and empty out old prescriptions, as they become stagnant and worthless after several months—that is, some do—and they undergo changes from standing.

Keep a few empty clean bottles in your medicine closet and clean corks; also keep some soft clean old linen cloths for cut fingers, etc. Have a few bandages of different widths, a spoon and a medicine glass (like a small wine glass, only it is marked off in eight teaspoons, making one ounce).

You should keep on hand in your medicine closet some staple drugs, such as calomel, in tablets or powders, of one grain each; quinine, one grain; brandy, codeine (for pain), one-quarter grain; castor oil, Epsom salts, Rochelle salts, carron oil, for burns; alcohol, for external use; turpentine and vaseline, for external use, especially for colds in the chest and bronchial colds; mustard leaves, so called, which come as an already prepared mustard paste, for external use.

Have your medicine closet beyond the reach of small children, as fatal accidents have occurred from children having access to the medicine closet. It belongs to good housekeeping and to the complete homemaker to have a medicine closet up to the usual demands of ordinary circumstances. If you do not need the medicine, so much the better.

When I say closet I do not mean, of course the usual large closet built in all modern bedrooms. I allude more to a wall cabinet, or shelves enclosed, and containing doors. These are provided or built in all modern houses, generally in the bathroom, but in country houses, especially in old-fashioned houses, where there are none, one could easily be made by a carpenter.

A new arrangement of bertha and velvet ribbon with tucked blouse. Circular skirt with tucks and insertion.

Sweet Grass Candle Shades.

FOR the summer cottage straw candle and lamp shades will be found satisfactory and economical. They shed a charming light through the woven strands of sweet grass, of which they are made, and they are both inexpensive and long-lived. The grass used in weaving them is the same seen in the Canadian baskets, which possess such a delicate and delicious odor.

The pieces of grass are woven round and round the shade, which is shaped either with a circular base or one in hexagonal form. From there the shade slopes gradually, and it has a narrow upstanding finish at the top. The seams are made by weaving in a coarser grass, and at the top and bottom edge a thicker kind, and one of a darker shade of green gives a pretty and substantial rim.

There is no striking color in these shades, the grasses blending pale yellow and light green tones in such a way that the general effect is neither the one nor the other color. For this reason sweet grass shades can be used in any dining room. Their freshness makes them particularly attractive for summer use. They are offered in several sizes, ranging from the small candle shade to the larger ones intended to cover an electric light.

When soiled or dusty all they require is a careful wiping off with a damp cloth.

* * *

Some International Romances.

WRITING from memory I can think of several apparently quite happy and satisfactory marriages, says Robert Mytton in the Detroit News-Tribune, some of which as the bridegrooms possessed great wealth in addition to their titles, we may assume to have been genuine love matches. When the "dandy" earl of Craven crossed the Atlantic to espouse Miss Bradly Martin, his wardrobe was supposed to contain no less than 30 pairs of shoes! Which caused a British wag to remark that "He probably expected to be jilted and was prepared to walk home."

Lord Craven was, however, a large landowner and possessed in Combe Abbey (Warwickshire) one of the most perfect residences in the Midlands.

The duke of Marlborough, far from being the poverty striken youth so many Americans seem to imagine, owns vast estates in Oxfordshire and in Blenheim palace (a house with seven acres of roof) had one of the finest places in England and in perfect repair owing to the outlay upon the property by his step-mother, Duchess Lilly (nee Hammersley).

The duke of Roxburgh, besides having greatly distinguished himself in the south African war, was able to make Miss Goelet mistress of Floors castle, one of the most imposing of all Scotch residences. True, the duke of Manchester was fortunate in securing in Miss Zimmerman a great and much needed heiress, but he appears wise enough (which everybody doubted) to appreciate his good fortune, and in justice to his grace it is well stated that his want of means was not owing to his own, but his father's and grandfather's extravagance.

In Lord Willoughby D'Gresley Miss Breese secured one of the most eligible of young Englishmen, and the heir to the earldom of Ancaster and the hereditary office of lord great chamberlain.

Three American ladies have married three of the most prominent politicians and ablest statesmen of the empire, as those who remember the marriages of Lord Randolph Churchill-Miss Jerome, of Mr. Joseph Chamberlain-Miss Endicott, of Lord Curzon-Miss Leiter, will certainly admit—the latter much regretted lady in having lived to be Vicerine of India, occupied one of the greatest positions the world can give a woman. Her sister's marriage with the earl of Suffolk, has, I believe, been most fortunate on both sides.

A daughter of Mashall Field, in marrying Captain David Beatty, R. N. D. S. C. O., secured for her husband, one of the handsomest and bravest of young English naval officers.

Viscount Deerhurst, son and heir of Lord Coventry, married many years ago a San Francisco heiress whose name I cannot recall, but the results have evidently been sufficiently satisfactory to induce his brother (Hon. Henry Coventry) to introduce another American bride into that famous family.

And there are many more equally happy marriages that I might mention.

* * *

Savoy Cabbage.

THESE varieties of cabbage are largely used in Europe. They are marked by a peculiar, fine crumbling of all the leaves, particularly those of the head. They are generally of better table quality than common cabbage, more tender, finer in texture and of more delicate flavor. The plants are better able to resist cold but do not give so large a yield of heads and the heads are less solid and cannot be handled so well as the more common sorts.

* * *

A Hint About Crape.

TO GET the most satisfactory effect in crape it is important that it shall be made up right-side out. There is comparatively little difference that is distinguishable to the inexperienced eye, but a sure and safe guide is to lay the crape flat side on the table in front of you with one selvage toward you; the crinkle should then run from the left hand toward the right (the same as one's handwriting. It will be well to make a cross-stitch with fine white thread upon the right side in order to distinguish it, and when much crape is used make several of these intervals on the large piece to avoid trouble after it is cut. Crape folds are usually cut across the width of the goods from selvage to selvage, in order that the crinkles may run bias. If the folds were cut bias the crinkles would run straight across them, though very narrow folds, especially for millinery, are generally cut in this way, as they form into a rather pretty roll effect. Wider folds after being cut straight on the goods should be joined by trimming the ends bias, parallel with a line of crinkles, and sewing the seam with great care to avoid stretching. Obviously the seams cannot be pressed in the usual manner, but should be drawn over the edge of a warm iron that is turned on its side on the ironing stand, to bring it into the correct position for the purpose.

* * *

Some Neglected Vegetables.

THIS is the conclusion of the article by Miles Bradford in The Circle.

Nettles, if gathered before they are in flower, make an excellent vegetable, and may be served in several ways. They may be dressed according to any good recipe for cooking spinach; they may be reduced to a thick puree, and served on toast, or, if boiled with the leg of mutton, or lamb, they make a delicious substitute for asparagus.

Those who dwell in the districts where hops are raised should not fail to remember that the hop-stalks, or points may be served as a delicacy that will tempt the most captious palate. As a matter of fact, there are several ways of cooking them, but the following recipe, given by Renhofer, the famous Delmonico chef, is generally regarded as one of the best. "Select the white parts of young hops, blanch them in boiling water with salt, drain and lay them on a dish to season with salt and lemon juice. Roll in rice flour, dip in frying batter that is not too thick, plunge into hot fat, and, when done, salt and serve."

The Italians use a great deal of sweet-fennel, serving it uncooked, either before the dinner as an appetizer, or at the salad course. It is never drest, however, salt being the only seasoning that it requires. The English housewife is practically the only individual who prepares it for the table by cooking it, and the following is her recipe: Blanch two stalks of sweet fennel in boiling salted water, dry with a cloth and cut into small pieces. Blend two ounces of butter and a heaping tablespoonful of flour in a saucepan, stir until well mixed, then add about half a pint of hot water, and continue stirring until the mixture boils. Season to taste with salt and pepper; move to one side, and add the yolk of one egg that has been well beaten with the strained juice of half a lemon. Finally, add the fennel, and serve on toasted bread.

All good cooks recognize the value of the shallot as a seasoning material, but there are comparatively few who realize that the flavor of these bulbs is manifested quite as delicately when cooked practically by itself. For example, a shallot omelet is a distinctly appetizing combination, and this is the manner in which it may be prepared: Put a tablespoonful of rich cream into a bowl with a heaping teaspoonful of butter broken into small pieces, half a teaspoonful of finely minced parsley, and three eggs. Season with pepper and salt, and beat well, then add three or four shallots that have been peeled and cut into small pieces. Continue beating until the ingredients are well mixed and of light consistency, and fry, like any other omelet, in butter. Serve with a well-seasoned meat gravy poured over it.

The young leaves of the nasturtium make a fine salad if served with a plain French dressing. While the seed pods are such a good substitute for capers that those who can gather them easily should not fail to pickle them. To prepare them for pickling, wash the berries thoroughly in cold water, drain them until they are very dry, then sprinkle some salt over them, and let them stand about 12 hours. A heaping teaspoonful of fine salt to each quart of seed pods is the right proportion. At the end of that time, wipe them dry to remove the salt, put them into bottles, and let them stand for half an hour. Boil a quart of vinegar with an ounce of whole mixed spice; cool, and use this liquid to fill the bottles to the brim. Thrust a few green tarragon leaves into the top of each bottle; cork tightly, and seal. Use, when required, in place of capers.

Celeriac, the big turnip-rooted celery, that is despised by so many domestic cooks, except for soup purposes, may be prepared in the form of a dainty salad. Clean, wash, and scrape the roots carefully, then cut them into very thin slices, cover them with a mixture of vinegar, mustard, salt and pepper, and let them stand for five or six hours. Just before serving, remove the celeriac from this bath, drain it almost dry, add an ordinary French dressing, made with oil, vinegar, etc., and serve. Celeriac is also very tasty when boiled until tender in salted water, and served with a well-seasoned, thick white sauce. It makes a tasty combination when baked with tomato sauce, or it may be baked like potatoes au gratin, in alternate layers of celeriac and cheese, moistened with cream sauce.

* * *

In School With Her Son.

NOT LONG ago a 50-year-old Iowa editor started on his college course at the state university, and now an Iowa woman is going through high school with her son. Perhaps the only case of mother and son attending public school together, says the Clinton Herald, is that of Mrs. Ella Feldman and Worth Feldman, classmates in the Sioux City high school.

Finding her son somewhat indifferent to the joys of student life, Mrs. Feldman has adopted the course of studying side by side with him. It was two years ago that Mrs. Feldman first tried the plan by attending night school. She and her son graduated to the sixth grade of the Armstrong school, where both are now doing good work.

Mrs. Feldman is said by her instructors to be an especially apt pupil, her interest in class work being much greater than that of the average student.

Mrs. Feldman is the owner of a quarter of a block, whereon she has 11 houses. While attending school she employs a housekeeper, while Mr. Feldman is the superintendent of her realty interests. She has been in the restaurant business in Sioux City, having kept three different eating places during her business career.

* * *

Fads and Fashions.

NEW YORK, May 23.—There is a delightful showing of evening gowns for summer wear and the noticeable feature upon them is the use of spangles and embroidery. This ornamentation makes the gowns particularly effective because of the fine work and the novel and artistic design. The gowns of a short time ago that were spangled all over are entirely out of style for they have been copied in too many cheap imitations. Combinations of several different spangles, when artistically put together are charming, indeed, and here is the chance for originality in designing.

Rather than the flat spangle is chosen the pearl, silver or crystal drop and the jet drops are used on white or black The black and white net gowns are lovely when lined with the very faintest color, or mere suggestion of color rather than one that is noticeable. These spangled and net gowns make the daintiest of summer dresses. They are light and appear to be simple, yet truly are the most expensive of evening gowns. Satin, velvet, silk or lace are used as trimmings with charming effects, and yet the spangles are sufficient decoration, especially in the combination of several different kinds.

There cannot be too much said about the millinery of this season for the hat is the one important finish of any toilette. The variety offered us is greater than ever before and it will be noticed that all shapes are set squarely on the head, the bandeau, which formally tilted the hat backward or sideways, having entirely disappeared. The immense Gainsborough is the truly Parisian hat. A particularly striking effect that is much favored on this hat is the frill of lace plaited under the brim which falls over the hair in a charming manner. The Leghorn hats drooping or upturned are very fashionable when trimmed with a wealth of curled paradise or fluffy feathers over the crown or with flowers and aigrettes.

Small openwork hats are very smart and those lined with a contrasting color are decidedly chic. One small black hat of openwork was seen lined with cerise. Large straw pompoms of black and cerise were placed around the crown and an immense aigrette. Soft, pliable chip, satin straw, crinoline braid or fancy net are now seen. The sailor shapes are very pretty when the under brim is of a contrasting color. The sailor shapes have extremely high crowns and also the smaller hats where the brim rolls on one side. It really seems as though the crowns on the summer hats could not be too high or too wide.

The khaki cloth that was so popular all last summer is being chosen again this year because it was found fully as serviceable as serge and other summer materials. I noticed a very jaunty walking suit of khaki a few days ago. The popular cutaway was shown in the jacket, with the center back and also the side seams let up a few inches, the former being pointed.

All the edges of the coat were bound with golden brown cotton braid. The side front seams run up to the shoulder showing a long, narrow vest of pink cretonne. The sleeves were the three-quarter length and finished with a turnback cuff. The skirt was the plain five-gored model with no fullness and closing under an inverted box plait in the center back. A deep bias band edged with braid was the only trimming on the skirt.

Neckwear is always interesting to talk about for there is some new style or finishing touch being shown every little while. There are narrow ties of velvet ribbon or striped bias taffeta that are tied in a smart bow in front with the ends several inches long, pointed and finished with a gold tassel or with a fringe of colored beads. These are worn at the base of a high lace stock and the color should match some accessory in the costume.

A new fad is tiny beads knitted in a design and decorated with fringe, this being passed around the neck once. Huge bows and frills of net have hemstitched, lace or embroidered edges. These are worn with stocks of tucked net. The very newest neckwear is made of the finest silk mousseline or mull. It is fully eight inches wide with deep embroidered ends and is tied in four loops and two wide ends. The smaller lace bows and the plaited jabots have not seen many changes and are much worn with the embroidered linen collars and the tailored shirtwaists.

One of the most charming gowns ever seen was made for a bridesmaid in empire princess style. The materials were white marquisette over canary yellow satin. The empire over-dress was finished with Bruges lace which fell over the deep shaped hem of yellow satin. There were undulating rows of soutache above the lace points which alternated with a band of lace insertion and medallions. The bodice was trimmed with the soutache, medallions and insertion, the latter outlining the yoke. The oversleeve was of Bruges lace and was cut with the bodice while the undersleeve was draped with white net over yellow satin. A line of moss green velvet just outside the yoke and at the elbows on the undersleeves, gave character to the gown. The draped girdle, not very wide, was of green satin and fell in the back with knotted ends.

FLORENCE FAIRBANKS.

* * *

One Day's Record.

LULLAH DELL against Frank Wadham—He drove her to the stage to earn a living.

Josephine against Ernest Gifford—He liked his booze more than he did his wife.

Mattie against Enos G. May—Enos simply pulled out and left her.

Retta against Charles Taylor—As a husband Charles was merely an expensive luxury.

Hattie E. against Alex Drouillard—Charles played cards at the saloon and let his wife keep boarders.

Charlotte against Eugene Nichols—He locked her in the house and left her sick and alone.

Robert against Alma Francisco—She married for money and he did not have enough.

L. B. against Jennie Nixon—Desertion and another man.

Pietro against Carmella Russalo—She fell in love with another man on the way from Italy.

Pearl against Alexander Greer—Annulment.

* * *

To Clean Gloves.

OF THE several excellent white glace glove cleaning methods, the simplest is to put on the gloves and wash them with spirits of turpentine exactly as though washing the hands, rubbing the fingers and soiled parts thoroughly, then remove them and hang to dry in a strong current of air.

White suede gloves may be cleaned with equal parts of powdered alum and fuller's earth applied with a dry brush and rubbed until clear.

The spun taffeta silk gloves which so many young girls wear with their simpler evening frocks will last almost as long as those of kid, if any broken threads are promptly secured with self-colored sewing silk. They may be cleaned by rubbing them with magnesia and placing smoothly between two layers of wrapping paper.

McGregor Resigns Chairmanship.

(Special Dispatch to The Journal.)

Astoria, Or., May 23.—W. F. McGregor, just appointed collector of the port of Astoria, has tendered his resignation as chairman of the Clatsop county Republican central committee. The resignation will be acted upon by the committee this afternoon. It is understood Frank J. Carney will be named to fill the vacancy.

THE MOTHERS' CORNER

Oranges for Constipation.

PHYSICIANS now advise the pure juice of the orange (without pulp or sugar) for infants of a few weeks, if constipated. It should be given at intervals during the day, a teaspoonful or two at a time, and preferably before feeding.

* *

Baby's Quilt.

A pretty quilt for the baby's crib or carriage is made by placing two folds of lambswool between surah silk and fastening the tuckings by little roses made of ribbon. A border of wider ribbon of the same shade makes it effective.

* *

The Beauty of Childhood.

The beauty of childhood is not easily overappreciated—the mobile countenance, the flexible muscles, the fair smooth forehead, the unconscious grace of movement. What a lovely presence is this! It illuminates your whole house, be it a hovel or a palace, writes Julia Ward Howe in the Delineator. The babe newly born, so fine, so soft, so tender! By degrees it enters into possession of its bodily powers. Soon he follows the mother about, walks beside her, begins to question her regarding the meaning of all that he sees. He learns to pray at her knee. He goes to school. All the way from infancy to adolescence is strewn with flowers. It has no doubt an offset of anxieties and cares; but would any of us dream of giving up the rose because of its thorns?

As children advance their spirits put forth sturdy shoots toward life, their only true teacher; and we, who stand as go-betweens, have the very serious duty of training this spiritual output, of helping them to right understanding of themselves, and of showing them how best to utilize the superabundance of energy which is their most beautiful gift.

While the clothing should be subordinate to many other things, do not let the children acquire the idea that it is of no account. Teach them it is a duty they owe themselves and others to be careful of their clothing, and to wear what is suitable to the occasion.

A clever fashion for adding daintiness and freshness to a baby's bonnet is to sew a simple linen or lace turnover, like a collar turnover, around the front of the bonnet. It is both more practical and more suitable than ruching.

* *

Each Night.

The babies all are fast asleep,
They prayed the Lord their souls to keep.
Then cuddled in a little heap—
Dimpled and pink—
But not until each one has said,
With an upraised and curly head
Above the sideguard of the bed,
"Me 'ants a jink."

"Me 'ants a jink!" time after time.
Each time with an attempt to climb
Out of the bed; no tuneful chime
Brings half the bliss
That the wee baby accents bring
When they say "'Ants a jink" and cling
To the bed's side, or when they sing,
"Me 'ants a kiss!"

Each father and each mother knows
The meaning of each one of those
Demands the babe in slumber clothes
Makes; it would keep
As long as it can keep—awake.
So prays the Lord its soul to take,
And at last says—with a wee break—
"Don't 'ants to s'eep!"

—From the Houston Post.

HINTS FOR HOUSEKEEPERS

Domestic Helps.

A LITTLE vinegar will be found to obviate the dead, oily look so often noticed after cleaning furniture.

Glossy Table Linen.—Table linen, in order to bring out the bright gloss that makes it attractive, should be dampened considerably before being ironed.

For brittle finger nails anoint the nails at the root every night with petroleum ointment, or dip them in warm sweet oil. This will cause them to grow better, and they will not split.

Keep some fresh lime in the damp, dark corners of the cellar to dry and sweeten it.

For rugs that roll or curl at the edges make a thin starch and rub into the parts of the rug that rolls, thoroughly. Place in a dry atmosphere for a few hours, wrong side up. Starch is better for this purpose than glue and dries more quickly.

To Sweeten Rancid Butter.—Melt the butter and skim it, then put into it a piece of toast (free from burn). In a few moments the butter will lose its offensive taste and smell, which the toast has absorbed.

To Dry Apples—Select fine apples of good quality free from blemishes and place them in a slow oven for several hours; take them out occasionally, rub and press flat. Continue until all moisture is absorbed. If they look dry too soon on the outside, rub over each with a little butter.

For Baking Bread—It is wrong to put it into a very hot oven, for the great heat kills the yeast plant before it has had time to grow, and makes the bread heavy. The oven for bread should only be slightly heated and gradually allowed to get hotter. Bread baked in this way is sure to be light, for it rises to an astonishing degree.

This application to the chest will often give more relief than a poultice: Heat some camphorated oil as hot as you can bear it, and rub into the chest gently. Afterward cover the chest with a piece of flannel and there will be no danger of taking cold afterward. Camphorated oil rubbed on the chest is excellent at all times for a cold, but doubly so when warmed.

Flour should always be measured afer sifting, and measured lightly.

Toast should never be made until just before it is sent to the table.

When you have occasion to use plaster of Paris wet it with vinegar instead of water; then it will be like putty, and can be smoothed better, as it will not "set" for half an hour, while plaster wet with water hardens at once.

Carrots should be cut in slices instead of cubes, because the outside darker part is richer and better, and if cut in slices it is more equally distributed.

To open windows easily after sticking with paint, wet weather, etc., brush over the inside of the frames with ordinary blacklead, when they will slide without the least difficulty.

To keep starch from sticking use flatirons that are perfectly clean—a thorough wash in soda water insures this—and when making the starch add a large pinch of borax, and stir with a tallow candle.

To clean hair brushes put a tablespoon of soda in a basin of boiling water; then place bristles of the brush in the water, rinsing up and down.

Warm water should be used with yeast, while with cream of tartar and soda cold liquids only are allowable.

* *

Comparisons.

Dr. Franklin W. White, in a lecture to the students of Harvard medical school, says What to Eat, makes some rather startling statements to illustrate the comparative nourishing properties of different foods. Some of them follow:

A slice of bread and butter equals in nourishment—

Three good slices of beef.
Twenty cups of beef tea made from beef extract.
Half a glass of milk.
One and one half eggs.
Small plate of baked beans.
Sixteen oysters.
Eleven cups of home-made beef tea.

* *

In the Dining Room.

If one is in doubt about what to give for a present which is to cost a trifling sum them something for the tea table is always a safe choice. There are many odd and quaint little silver novelties to use in the making and serving of afternoon tea which make the tea table a most attractive feature of any room. The tongs are of prime importance, and they may or may not match the rest of the accessories. A pewter pair, with an engraved decoration, is a serviceable and inexpensive gift for one who has a penchant for this dull metal. Small pewter tongs are more useful than larger ones, because they do not bend so easily.

A girl who paints china will find that a breakfast tray set is a much-appreciated present. The set consists of a tray, a teapot, sugar bowl, cream pitcher, hot-water jug, cup and saucer. It should be painted to match the cretonne in the room for which it is intended. One objection to the porcelain tray is its weight. In that case a wooden tray may be substituted, or a tray of Japanese lacquer may be used.

If the table is covered with a table cloth, it is best to take up the crumbs with a small silver knife and sweep them into a silver tray or a clean plate. If the table is bare, a small clean napkin should be used. To brush the crumbs up, napkins that are worn should always be used, as they answer perfectly for this purpose, the only requisite for either purpose, being perfect cleanliness.

For lunch cloths one may very easily procure cross-stitch patterns, as these are sold at any needle-work store in quite a large variety. Sideboard cloths must be made of the same material and the two ends worked with the same motif as the lunch cloths. The all-over white tablecloth is, of course, used for evening dinner. To use in a blue dining room unbleached linen, worked in cross-stitch, is charming.

* *

Two Good Recipes.

Dandelion Salad—Select the younger and tenderer leaves and stalks of dandelion, pick it over and wash it well. Drain it and dry within the folds of a clean dish towel or napkin. Heap it in a salad bowl, mixing with it a hard-boiled egg cut into small pieces, and pour over it a French dressing, to which has been added a few drops of onion juice. Mix the salad well with the dressing. This is a wholesome salad for the spring of the year and has a little bitter tang about it that is not unpleasing to the palate.

Chocolate Frosting Without Eggs.—One cup sugar, one half cup hot water, boiled without stirring until it spins a thread. Add a little butter, a square of bitter chocolate and a teaspoon vanilla. Beat until it begins to thicken.

* *

Ices for Summer.

For a plain ice which is the basis of all ices, boil a cupful of sugar and two cupfuls of water to a smooth syrup; add fruit juice, or lemon or both; strain, cool, add two egg whites unbeaten and freeze. A little lemon juice is always really necessary with other fruits to bring out the flavor.

Pineapple can be picked up very fine or put through a press and added to the plain ice when it is half frozen; or currant juice may be put in, or raspberry juice, or, indeed, anything one happens to have at hand.

A third summer dessert is called mousse, and this, too, is easy to make and it has the advantage over the plain cream and ice in that it does not need to go into the freezer at all. To make this, boil a cupful of sugar and a cupful of water till they thread; beat stiff the whites of three eggs and slowly pour syrup over, beating steadily; when it is all in, beat till the whole is cold, then flavor, fold in a pint of whipped cream, and put it all in a covered pail and bury it in a pail of ice and salt for four hours. This, like other ices, can be flavored with coffee or fruits, or it may be served as it is, with fresh fruits around the mold; or crushed macaroons can be put in, or nuts and coloring matter can be added; a pale green mousse flavored with a little pistache is very delicate and attractive, especially if served in glasses on a hot day.

* *

Various Recipes.

Clam chowder—Fry four or five slices of salt pork till crisp, then add quart water, ½ dozen potatoes (large) peeled and sliced, two onions and one pint can of clams. Cook one hour. When done add ½ pint of milk and piece of butter and salt and pepper to taste.

Rice pudding—One half cup rice cooked on stove with water until soft. Then add one quart milk, lump butter, one cup sugar and a good lot nutmeg, pinch salt. Bake two hours in a moderate oven. This is very nice. Requires no sauce, as it is nice and creamy.

Banana pie—Line a pie plate with rich crust as for custard. Bake. When done fill with this filling: Two bananas mashed, yolks of two eggs, ½ cup sugar, one tablespoon of cornstarch and pint of milk. Cook in double boiler until thick. Beat whites of eggs with tablespoon of sugar, put on top and put in oven till light brown.

Reliable cheap cake—One cup sugar, ½ cup butter (or butter and lard mixed) creamed. Add ½ teaspoon cinnamon, ¼ teaspoon clove and a pinch of mace. Add one egg and beat till smooth. Sift one teaspoon soda in two cups of flour and add alternately with one cup sour milk. Lastly add one cup floured raisins. Bake in not too hot oven about ¾ of an hour. I use a tin 12 inches long, four inches wide, and 2¾ inches deep. That gives a long loaf that makes a slice of convenient size for serving, and bakes evenly as well.

Sour cream can be used for this by taking less shortening. This is moist and fine grained.

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