

The Home Circle.

MRS. HARRIET T. CLARKE, Editor

THE HOUSEKEEPERS' SONG

It is sweep, sweep, sweep, Though you've done it an hour before; And it's scrub, scrub, scrub Table and chair and floor, And you needn't be weary a bit To find your labor in vain; Do it as well as you can to-day, You can do it to-morrow again.

A Cowardly and Contemptible Saying.

"A woman is at the bottom of every mischief." So say a legion of noodles who know not what they say, and who think they think, when they only repeat what they have heard others say before them.

Literary Note.

The June number of the Ladies Home Journal contains the opening chapters of a new domestic story, written for its columns by Harriet Prescott Spofford.

CHOICE RECIPES.

Batter Pudding.—One pint of sweet milk, one pint flour, three eggs, a pinch of salt. Boil forty minutes in a pudding mold.

Spiced Cake.—One and one-half cup butter, five cups flour, three eggs, two cups molasses, one teaspoonful cloves, one tablespoonful cinnamon. Drop on buttered tins and bake quickly.

Canned Corn.—Cut off the corn and mix salt with it until it can be plainly seen. Put away in closely covered stone jars; and when needed soak well before using.

Baked Omelet.—One and one-half cups of milk, scald and stir in two tablespoonfuls of flour, wet up in milk, half teaspoonful of salt, two tablespoonfuls of butter. When cool whip in four eggs, white and yolks beaten separately. Put in oven and bake 20 to 30 minutes. It makes a very handsome as well as agreeable dish.

Scalloped Cod Fish.—Take one pound of cod fish, picked and freshened; butter a pudding dish, put in a layer of fish, season with bits of butter and a sprinkling of cayenne pepper (or black pepper if preferred), a layer of bread crumbs, and so on until all the fish is in the dish. The top layer should be bread crumbs. Make several incisions with a knife, and pour into them as much milk (or cream if you have it) with one egg beaten and stirred into the milk as the dish will hold. Put bits of butter over the top and bake three-quarters of an hour. This makes a very nice dish. Fresh cod or haddock can be used in the same way.

Fried Tomatoes.—Select the largest specimens; peel and cut into halves; have a batter made of flour, eggs, and sweet milk (if you haven't the milk, water will answer as well); dip the tomatoes in the batter and fry in lard or butter; have the lard or butter hot before putting in the tomatoes. Carry to the table and serve hot.

Tomatoes Raw, with Sugar.—Take nice, large, smooth tomatoes; peel and cut in three slices; sprinkle sugar over them and serve before the sugar dissolves.

Tomatoes Baked.—Take large, smooth tomatoes, and wash all grit or sand off of them; then put them in a pan whole and place them inside the stove; let them remain in the stove just long enough to get hot through and until the skin on them cracks; then take them out, peel and cut in halves; then place in a dish and put a layer of tomatoes and sprinkle salt and pepper over them, and a teaspoonful of butter; continue in layers as above until the dish is full. Carry to the table and serve while hot.

Stewed Tomatoes.—Gather your tomatoes, peel and cut them; place in a pan, and put in just enough water, or sweet milk if you have it; cook until done and sweeten with sugar and put in a little butter and mix well.

Potato Rolls.—One cup of potato, mashed or whipped until smooth and light with two tablespoonfuls of butter and two cups of lukewarm milk, one tablespoonful of sugar, one scant cup of flour, one-half yeast cake dissolved in warm water, one teaspoonful of salt, an even ounce; mix these together, using but half the flour over night and leave to rise. Early in the morning work in the rest of the flour, knead thoroughly and let rise for an hour and a half; mold into small rolls, after the second brisk, hard kneading set in a pan and let rise for an hour before baking. Send hot to table.

How a Married Woman Goes to Sleep.

There is an article going the rounds entitled, "How the Girls Go to Sleep." The manner in which they go to sleep, according to the article, can't hold a candle to the way a married woman goes to sleep. Instead of thinking what she should have attended to before going to bed, she thinks of it afterward.

Accordingly James paddles down the stairs and locks the door. About the time James returns and is going to bed she remarks: "Did you shut the stair door?" "No," says James. "Well, you had better go down and lock it, for I heard some one in the back yard last night."

Presently his wife says: "James, now let's have an understanding about money matters. Now, next week I've got to pay—" "I don't know what you'll have to pay, and don't care!" shouts James, as he lurches around and jams his face against the wall; "all I want is sleep."

Hereupon she begins to cry softly, but about the time James is falling into a gentle doze she punches him in the ribs and says: "Did you hear that scandal about Mrs. Jones?" "Where?" says James, sleepily. "Why, Mrs. Jones."

"I declare," said his wife, "you are getting more stupid every day. You know Mrs. Jones that lives at No. 21?" Well, day before yesterday Susan Smith told Mrs. Thompson that Sam Barker had said that Mrs. Jones had—

Here she paused and listened. James is snoring in profound slumber. With a snort of rage she pulls all the covers off him, wraps up in them, and lays awake until 2 A. M. thinking how badly she is used. And that is the way the married woman goes to sleep.—Cincinnati Enquirer.

Ginger Beer for Harvest.

A correspondent of the California Rural Press contributes the following: "A very superior ginger beer is made with five pounds of white sugar, half a pint of lemon juice, a quarter of a pound of honey, five ounces of bruised ginger, and four and a half gallons of water. Boil the ginger for half an hour in three quarts of water; add the sugar, lemon juice, honey and the rest of the water, and strain through a cloth. When cold add the white of an egg and a teaspoonful of the essence of lemon. Let it stand four days and bottle. The honey gives it a peculiar softness, and from not being fermented with yeast, it is less violent in its action when opened. It will be fit for use in a week, and will keep for months."

For The Children.

TAKE LIFE AS IT COMES. BESSIE CLAYTON.

Life is full of bitterness and woe; Full of unhappiness whichever way we go. Each one has his load of it to bear; Each one has his misery his share.

OUR LETTER BOX.

We are glad to hear from Eloise again; she must not think there are to be no more letters in the box. To be sure there has been a seeming lack of interest, but it is only that the young folks are busy doing something else these summer days.

LIA, July 28, 1886.

Editor Home Circle: I will write once more; I would have written sooner but thought the little boys and girls had all quit writing to the Letter Box. Our fruit has been ripening for some time so I am very busy most of the time.

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