

The Home Circle.

MRS. HARRIOT T. CLARKE, Editor

THE DISH-WASHER.

AUNT KATTIE.

May I come in again and see you all
And greet my friends both great and small,
To enjoy your smiles and kindest wishes;
Just out the kitchen where I wash the dishes?
I think I can tell by the frill of her cap
That Grandma now is taking a nap.

Such dull brains as mine you cannot enrichen
So the dear old soul sent me to the kitchen.
Of all house-work there is not one duty so ripe
As dish-washing; I've practiced it all my life.
Was it her injunction to use no slang,
Nor shove things about with a chatter and bang?

Well I'll try to be quiet, but who is to blame;
Some of you leave things mussy 'all the same."

Mollie, who cheated some one pumpkin pie;
I think is a small woman with merry brown eyes,
We'll not wait to have the corn and our feelings
shocked I woen,

But just bring them in and cook them green.
Here is Cherie, with the black eyes roughish
and small,
But who ever heard of a cherry having any
eyes at all.

That slender form, with eyes so cheerful and bright,
Is patient Pensive, in loving deeds she takes
delight,

I see a bright complexion with golden hair;
Is that Pat O'B. with his lady fair?
Can't she Gramma's eyes, only her nose and lip,
My—she's wakin'! guess I'll have to skip;

BUDDING ROSES.

Just now is the time to bud as the
bark peels readily. Last August I put
a few buds into a very thrifty but com-
mon rose, one of the kind that blooms
but once a year. This summer I have
had some lovely blooms of choice roses
to pay me. I now have put in buds of
every color I could get, and if nothing
prevents I will have a bouquet of growing
roses in the yard. It is not considered
to be desirable by some to bud, as the
buds after awhile lose their individuality
and blend with the stock. But it
certainly gives a pleasant employment
and gives pleasure for a time. I wrap a
very narrow piece of old cloth around
the budding place and take it off after
the growth is assured. To any one living
in the country, one who has time to
spend this is a delightful occupation.
Now one ought to plant pansy seed, the
little plants will come up and be ready
for spring blossoming. All bulbs should
be put out in the fall, and set rather
deep, too. My plants and flowers have
given such comfort, I would like to have
others try to find the same satisfaction.

Home Training for the Children.

A mother's face brightens a home like
sunbeams or shadows it like a thunder-
storm. Exert yourself to be pleasant
and good-tempered, after a little it will
become habitual. Never let any of the
family see that they can annoy or fret
or worry you. A mother's looks are
children's looks, her life their living
poem. You educate your children morally
by your looks and manners. The
mother should be an optimist, should
always see the silver lining to the dark
cloud. When clouds of trouble over-
shadow the little faces her face should
be sun shining through.
Teach religion at home; teach morals
and manners at home, if you mean
they shall have good ones; but don't
do it by dogmatizing. Have order and
system, but don't have too many rules.
Don't depend on church and Sunday
schools to teach the children religion.
They are helps, but no good unless prac-
tice at home coincides. Rules are no
benefit if allowed to be broken. One is
enough if enforced, namely: "Do as
you would be done by," and never let
an opportunity pass to illustrate it by
practical example. Enforce promptness
and diligence in work and study. Cultivate
reverence in your family, reverence
for age, for persons in authority. Reverence
is the foundation of good manners.

Old Fruit Cans.

Empty tin fruit cans may be utilized
in a number of ways. For pails, open
on the sealed end, cutting within half
an inch or less of the outside edge. Lay
on a block and with a hammer pound
the half inch left down flat, making a
nice rim; punch a hole on each side and
put a wire bale in. Or, if too much
trouble to fix the edge in that way, put
them top down on a hot stove long
enough to melt the rim off; while hot
scrape off all surplus solder. This way
does not make as firm an edge, but does
very well for ordinary use. The gallon
size makes very handy pails, as also the
quart ones. For flower pots, open on

the smooth end; heat on the stove till
rim drops off, then turn on sealed end
and leave just long enough to melt off
the small round piece. A little practice
will soon enable a person to unsolder
them very fast. When putting plants
in them, cover the hole in the bottom
with a piece of tin, glass or anything
that will fit; put in the plants, and fill
with earth. Should you wish to remove
the plant at any time, place a stick (a
spade handle is as good as anything) or
the piece over the hole, and press up-
ward, holding onto the can. The earth
will slip out leaving the roots all undis-
turbed, ready to be transplanted. These
are nice for putting tomato plants and
starting cucumber and squash vines in,
as they can be removed with so little
trouble that the plants never know it.
The same cans can be used year after
year.

Those having fruit to pick can make
a picker out of a quart can; cut a V-
shaped notch in one side not quite an
inch deep; fasten on to a long pole or
stick by the side opposite to the notch;
when you pick the apple or other fruit,
let the stem come into the notch, give a
little upward jerk and the fruit is in the
can.

Nice bird houses may be made of
them. If for swallows or martins, fasten
in rows pyramid-shaped, leaving the hole
in the end just large enough to go in.
For single housekeeping for wrens, use
one can with a hole cut in the side, or
unsolder the round piece where it is
sealed; nail to a post, and if wished it
can be made fancy by taking two pieces
of rough bark and forming a peaked roof
over the can. Paint all a dark brown
and you have quite an ornamental bird
house. A wide piece of bark or board
under the can makes a good place for
them to alight when going to nest.
With a little ingenuity, several styles of
"architecture" can be devised. Where
cans are used for flowers, a cover can be
made of perforated card board worked
with white zephyr. Make it large
enough to slip over easily; then in sum-
mer the cans can be sunk in the ground
and the cover kept for the winter.

A Strike that Women will Make.

Some day the women will strike, per-
haps the sooner the better, not for the
control and guidance of social life,
and we may live to see the day when a
man who is not a gentleman in all re-
lations of life will be boycotted and left
to herd with his own kind. There is no
excuse for a man who is a boor, who is
given to bad company and openly in-
dulges his vicious tastes. There is a
place for him, but it is not among the
ladies, nor is it a compliment to a man
who tries to be a gentleman, who offers
all possible respect to a lady, to find in
his society, on equal terms, a man
whom he knows to be unworthy. To
taboo him is the prerogative of the lady,
and much as they may rail at society
and its failings, there is no cut so deep
to a man as to be advertised as unwor-
thy to go into the society of people
whose respect he does not comprehend
until it is lost.

CHOICE RECIPES.

Tomato Marmalade.—Weight the fruit
and take as many ounces of sugar as
there are pounds of tomatoes. Put sugar
into a preserving-pan, set it over a gen-
tle fire, and stir it until the sugar melts
and acquires a light brown color. Add
three or four onions, minced very finely,
and when these, too, are slight browned
put into the tomatoes cut into pieces.
Season pleasantly with salt, pepper,
powdered mace and grated nutmeg.
Boil all gently together till the fruit is
reduced to a pulp; then strain the juice
through a sieve, and boil it again—this
time quickly—until a little, put upon a
plate will stiffen. Put the marmalade
into jars, and when cold cover in the
usual way. This forms a most dainty
relish spread upon slices of thin, well-
buttered bread, and if nicely prepared
it will keep good for a long time.

Tomato Omelet.—Peel four ripe to-
matoes and cut or chop them into little
dice. Make a heaped tablespoon of
flour into smooth paste with a little cold
milk; add a little salt and pepper, six
well-beaten eggs and the tomatoes; beat
the mixture thoroughly, and fry the
omelet in the usual way. It may be
folded over if liked, but it must not be
turned. It will require from six to eight
minutes to cook properly.

Ladies

will find relief from their costiveness,
swimming in the head, colic, sour stom-
ach, headache, kidney troubles, etc., by
taking a dose of Simmons' Liver Regu-
lator after dinner or supper, so as to
move the bowels once a day. Mothers
will have better health and the babies
will grow more robust by using the Reg-
ulator. If an infant shows signs of colic
nothing like a few drops in water for
relief.

For The Children.

WHEN MAMMA WAS LITTLE.

When mamma was a little girl
(Or so they say to me),
She never used to romp and run,
Nor shout and scream with noisy fun,
Nor climb an apple tree,
She always kept her hair in curl,—
When mamma was a little girl.

When mamma was a little girl
(It seems to her, you see),
She never used to tumble down,
Nor break her doll, nor tear her gown,
Nor drink her papa's tea,
She learned to knit, "plain," "seam," and
"purl,"—
When mamma was a little girl.

But grandma says,—it must be true,—
"How fast the seasons o'er us whirl!
Your mamma, dear, was just like you,
When she was grandma's little girl!"

OUR LETTER BOX.

Our bright Bessie comes again to
live up the column with one of her
good letters. Yes, Aunt Hetty helped
to pack those plums, but little
thought that Bessie would enjoy any
of them. It is the nicest business
there is to raise fruit, to handle it, look at
it and enjoy the delightful fragrance of
each sort. It is nice to pick it off the
trees; it has to be handled very carefully,
for one bruise would spoil any plum—
then one spoiled plum would ruin each
other plum next to it. Then the trees
must be carefully used. It will not do
to gather fruit roughly or so as to injure
the bark of the trees or break the tender
fruit buds that are forming for another
year.

Aunt Hetty is very anxious to go to
Spokane, and no doubt she will do so.
We shall have to send up some of our
beautiful Bartlett pears soon. People
from the East can hardly believe what
nice fruit we have—free from blight
and worms. We see by the papers that
great numbers of people are coming
here where the climate is so perfect and
where no drouth has ever yet happened
to ruin crops. Indeed, this year most
farmers have found that the yield of
grain has been larger than expected be-
fore threshing.

That is nice of Bessie to send patch
pieces to little friends. Dish washing
is one of the most important of house
duties; it is not considered quite agree-
able, still if one would just determine to
make it an art it would lose much of its
unpleasantness. Go at it with the deter-
mination to see how well it can be
done; be sure to keep the wiping towels
sweet and clean. A doctor said
once there was often "death in a dish
rag," but that was not one of Bessie's.

SPOKANE FALLS, Aug. 14, 1886.

Editor Home Circle:

You see I have changed my date
again. This is a beautiful place with
the great pine trees all among the
houses, the magnificent falls and the
lovely river. You will have to come
and see us now, Aunt Hetty, when you
come to Spokane in your travels. We
have been having splendid plums from
your orchard for weeks past, and I al-
ways think of you every one I eat. I
think Clarke's seedling is just delicious.
I would so like to see Irene's little kids.
I sent her some pieces for her crazy
quilt to Leaburg, Oregon, this mail. I
like to sew too; I made my last dress
myself on the machine. I am eleven.
Here is one of my name cards for Aunt
Hetty. June and I take the dish wash-
ing turn about; I'm always glad when
it is over. We have a "Lively Mecha-
nical Boy" at our house too, he has just
cut his hand. Yours truly,
BESSIE SUTTON.

Pretty Edging—Cast on Nine Stitches.

First Row—Knit 3, narrow, over, nar-
row, over, knit 1, over, knit 1.
Second Row—Knit 1, seam 1, knit 1,
seam 1, knit 1, seam 1, knit 4.
Third Row—Knit 2, narrow, over, nar-
row, over, knit 3, over, knit 1.
Fourth Row—Knit 1, seam 1, knit 3,
seam 1, knit 1, seam 1, knit 3.
Fifth Row—Knit 1, narrow, over, nar-
row, over, knit 5, over, knit 1.
Sixth Row—Knit 1, seam 1, knit 5,
seam 1, knit 1, seam 1, knit 2.
Seventh Row—Knit 3, over, narrow,
over, narrow, knit 1, narrow, over, nar-
row.
Eighth Row—Knit 1, seam 1, knit 3,
seam 1, knit 1, seam 1, knit 3.
Ninth Row—Knit 4, over, narrow,
over, knit 3 tog, over, narrow.
Tenth Row—Knit 1, seam 1, knit 1,
seam 1, knit 1, seam 1, knit 4.
Eleventh Row—Knit 5, over, knit 3
tog, over, narrow.
Twelfth Row—Knit 1, seam 1, knit 1,
seam 1, knit 5. Repeat from beginning.

MISCELLANEOUS ITEMS.

Plenty of gravel is an essential part
of poultry diet. See to it that your
fowls are fully supplied.

Watch the thermometer. Look alive,
or butter will become too soft; cream
will over-ripen. Don't trust to sense,
but use a thermometer.

Cows should be milked by the same
milkster, and as quickly as possible, and
good, pure water and salt placed in easy
access.

A force pump throwing a spray is
used by some poultrymen in throwing
white-wash and other lice killing liquid
into the cracks and crevices of the poultry
quarters.

Never feed a horse with hay from a
rack located above his head, as a
draught beats down which is injurious,
and the dust is liable to injure his eyes.

Cows should be kept in improving
condition. Cows in failing condition
have trouble in calving. A fat cow, de-
clining in condition at time of calving,
will not do as well as a poor one.

Card the cows. Help nature to get
rid of the old hair covering; it relieves
them from a great amount of discom-
fort. A good carding cannot be substi-
tuted for more feed. Cows like it.

For inflammation or caked bags on
their cows, writes a correspondent of
Hoard's Dairyman, the worst case I ever
saw was comparatively cured in four
hours by thoroughly soaking and rub-
bing with the juice of the pie-plant
stalk.

Horse-radish should be dug out in the
fall, and on no account should it be left
over for another season. If this be done,
the main root will become partially rot-
ten, and assume such a woody texture
as to render it entirely unfit for use.

Milk must never be allowed to stand
in cans after being returned to the farm,
and they should be thoroughly washed
in warm water and then scalded with
water boiling hot, and thoroughly
scoured with salt at least twice a week.
Soap, soda, or such alkalis should not
be used to clean cans or pails.

Take two teacups of flour, one table-
spoon of butter, one salt spoon of salt;
milk to make dough. Knead with the
hands for ten minutes. Break off
into pieces the size of a walnut and roll
as thin as paper. Stick with a fork
thickly to prevent blistering. Bake in
a moderate oven and you will secure
good crackers.

Small tin cans, in which prepared
cocoa is sold can be made into very
pretty match receivers by crocheting
with Florence knitting silk a cover to
fit the box; the ordinary single crochet
stitch is used with a finish around the
top of a row of full shells, draw the
cover over the tin and suspend with
bright ribbons.

Squash and sweet potato vines hav-
ing rootlets that grow out from the un-
der sides of the joints, which anchor
them and prevent the wind from dis-
lodging them, should be lifted very care-
fully when growing, as the rootlets not
only hold the plants in place but assist
in procuring nourishment, and any
damage done in handling retards the
vines.

If the currant worm puts in an appear-
ance dust the bushes with white helle-
bore till the foliage shows the presence
of the powder freely, or two spoonfuls
of the powder can be stirred in a pint of
water and then applied with a sprinkler
when the foliage is dry. Repeat as often
as worms are seen. The application is
equally good for gooseberry or rose
bushes.

There are many recipes for getting
rid of roaches. One as harmless as any
is to slice up cucumbers and lay the
pieces in the way of the bugs. An-
other, not quite so harmless, but more
effectual, is to grind up white sugar
and calomel in equal parts and sprinkle
the mixture over any sort of food or of
sweets the roaches readily eat. It will
kill them, and nice too, if not rats.

Cure in Pickling Pork

Many a barrel of pork is lost by neg-
lecting to see that there is always a sup-
ply of undissolved salt in the bottom of
the barrel or crock. Pork is nice, if
when put to fry a dash of pepper, and a
little sweet cream be dipped on each
slice before turning. It is also nice dip-
ped in beaten egg and rolled in bread
crumbs, previous to frying. We prefer
to always sprinkle a pinch of sugar
over pork when put to fry, bringing
back somewhat the natural sweetness
extracted by the freshening process; we
also think it nicer when freshened in
skim milk. When rolled in egg and
bread crumbs the slices should be cut
very thin.

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A. H. V.

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It rejuvenates the HAIR that, either by
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become dry, harsh and brittle, a pili-
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There is no dye in Ayer's Hair Vigor
and the good it does is by the VIGOR
it imparts to the follicles, and the clean-
liness and healthfulness of the condition
in which it maintains the scalp.

Ayer's Hair Vigor renews the hair,
restores youthfulness and color to faded and gray
hair. It attains these results by the stimu-
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it imparts to the follicles, and the clean-
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