## 

 he spinne Thutamo thatatat on her ohery tipis, All hateen with dramen in piend.d give



 Sho crubed the grum with her nated toot





To make the home pleasant and a tractive to the children should be th
principal aim of parents. There is n reason why this should not be done. is not necessary that the home should the majority of such homes will b found among the middte class, wher the daily labor of the father whole dery readily tell by the face an manner of the child whether his home
is attractive or otherwise. A grown per is attractive or otherwise. A grown per
son may hide any dissatisfaction he may have with his life or surroundings be neath a smiling exterior, but a child never does so, and though he never com
plains by work of mouth, yet his face though he had spoken.
A pleasant home is not a place where
the child has only enough to eat and wear. It must be more than than this $\boldsymbol{\Delta}$ charitable stranges would willingly give, and very often does give, more
than that. Is it right that a child should get from its own parents noth
ing more than that which a benevolent stranger would give? No, it is unatur
ally wrong. How long would we be aa
isfied with simply asfied with simply a place to ress when
we were tired, or to eat when we were hungry? Not a great while, I am sur
We must be amused; we must have ou tastes recognized. Have the childred
no tastes H Have thew they no winh t
be amused? "Oh," you say, "they hav their play; they run and jump, and i
not that amusement ${ }^{\prime \prime}$ To be sure, but this is not enough. They cannot run o
jump in the house, more particularly i
there is a large family of them. Mos people would hardly eare to have troop of them running all over the house
while playing hideand-go-seek. Then
anain, they do not want to be exercising again, they do
all the time. been given tim. No matter how stupid he may appear there is always
one thing he can do better than others It is for the parents to find out wha
this one gitt is, and aid the child in bringing it out. If they observe care
fally the tastes of the little ones they
can eusily determine for what each on is adapted. One is never so happy or
contented as when drawing with penci, on paper or slate, figures or landscape
sometime copied, but generally from th imagination. He does not weary or
this work as a child who only takes up to eimply pass away the time, bu
spends hours at it, adding here and erat ing there until the pieture is done
his entire satisfaction. Some cardboar and a box of crayons would be a suit
able birthday gift for this child. ${ }^{\text {He }}$
will want very outside of his play than this. Another
child is of a meehanical turn of mind. His pleasure seems to consist in repair-
ing and making useful articles. He
He
is ete. A bax of carpenter's tools is whis this child should have to make him
fectly cpatented with his home. fecty contented with his home.
Let them occasionally invite their
friends to spend an evening with them friends to spend an evening with them,
and you will be better able to judge and mannered child guest is usually a saf companion for any child. They shou
be provided with books and games wit which to entertain their visitors, Simply a recognition of each individua) tive, by finding out his one gift you f uive, by hading out his one gif you for the protession or trade fo
the chileh he is most adapted, and there is no
whic danger then of his missing his vocation If more attention would be paid to de
termine the tate of a chidd we woul
bave less incompetency among men a a person seldom does hal-hearred wor
in a profesion or trade for which he ha
a preterence.
chotog regipss.
Iog-Crean.-With every quart of the
cream mix six ounces best pulverized white sugar, a very little vanilla bean
and the white of an egg. The latter imand the white of an egg. The latter im-
parts a smoothness and delicacy to the Tie prepared mixture is then to be
stirred in the freezer until it is entirely congealed. Instead of vanills as a flave
for the cream a trifling amount of any lor the cream a tinging amount may b
desired flavoring sirup or juice my
used, as strawberry, pine-apple, lemon,
orange,
 Swertbreads.--Wash in cold wate boiling salted water, with one tablespoo ful lemon-juice, 20 minutes. Drain and
put into cold water. Larded Sweet breads.-Lard and bake till brown, bast
ing with brown stock. Serve with mush room sauce. Creamed Swetbreads.
Break into small pieces, add white sau Break into small pieces, add white sauc
and mushrooms cut fine; cook ten min
utes and serve. Sweetbreads should utes and serve. Sweetbreads should be
put into cold water as soon as brough
fre from the market, as they spoil quick
The jemon-juice or vinegar is added harden the sweet breads in cooking,
they, like fish, are composed mostly they, like fish, are composed mostly
albumen and may be hardened in th
way. All fish is improved, both in way. All fish is improved, both in
faver and appearance, by the sddition
of of vinegar or lemon-juice to the water
in which it cooked as it makes it sooid
and flaky for salad, ete. One table-
 ever is done to them atterward. They
may then be boiled like a steak and but,
tered and riety of ways, either plain or fancy. Two
of the best methods are larding and
chen Ruvasrb Jelix.-This is very trouble
some to make, as it takes a lot of boiling some to make, as it takes a lot of boiling
before it jellies. Take the rhubarb stalks, as green and as pink as possible,
wash and wipe, but do not pare them ; wash and wipe, but do not pare them
eut them into lengths, place them in preserving pan with half a pint of water
to each pound of fruit, and stir them over a clear fire gently with a silve
spoon until the juice comes freely; then but do not press it. Pass it through
piece of folded muslin, weigh the juic and boil it up quiekly for a quarter
an hour, then add from three-quarters an hour, then add from three-quarters
one pound of best lump sugar, accord
ing ot the sweetiess of the rhabarb, stit
this in off the fire antil it is all dissolved this in off the fire until it is all dissolved
then boit the jelly for ten minutes longe
or until it jellies. Clear the scum
very carefully both before and after very carefully both before and after a
ding the sugar, and be zure the hai
sieve, the muslin and the pail are pe
feetly clean, and if a silver spoon is no lectly clean, and if a siver spoono: then a new woden spon:
handy use a
least thing will spoil the color of the jelly, and iron,
dirty purple.
Pork Pis.-For the crust, take seve pounds of flour, quarter pound of suet,
one and three-fourth pounds of lard, and one and three-fourth poundsof lard, and
one pint hot water. Wurm the lard and one pint hot water. Wurm the land an
the suet, place them in the center of the
flour, and mix all with the hot wate with a wooden spoon till cool enough to
use your hand. It must be a perfectly
smooth paste ; then either round it with smooth paste ; then either round it with
a bottle or cut a round for the bottom
and a straight strip for the sides, and and a atraight strip for the sides, an
fasten them with yelk of eggs, and pinc
cover and sides ogether, or the grav
will escape. For the pie, cut into dic will escape. For the pie, cut into dic
rather less fat than lean from a niec loi
of pork, season it well with pepper an of pork, season it well with pepper an
salh, and, if liked alittle powdered herb
pack in all tighty int the crust, an
bake about two hours in a moderate ove bake about two hours in a moderate ove
(one from which the bread has bee
drawn is beet). When taken from the drawn is beet.
oven, remove tlour on the cover, an
add a litte strong stook made from the
bones of the loin. This is an old tin bones of the loin. This is an old Lin-
colnshire recipe and answers admirably.
What We Don't Want.
A Nebranka farmer's wife, who writ
from experience, tells of some of the
things to avoid in attending to milk and things to avoid in attending to milk and butter. Experience teaches that there
are many little things that produce great results for good or evil, especially the
latter, in dairy matters, and these maxwrites in an exehange thus:
Whold be and lie We do not want the milk pail an
strainer washed with the di-h cloth, no in the same water in which the othe
dishes have been washed; nor do we
want them washed at all untill they have want them washed at all untill they ha
peen rinsed out with warm water to move the dust and hairs that must cer-
tainly remain in the strainer and pail. We do not want an old-fashioned
dash-churn ; it your husband insists on
our using yours, because "his mother our using
always did,
a reap hoo
radle," such as "his father" used and
tell him it's of no use to have a self
inder or even "sell-rake" machine, thet

| with his fatber's age just in the same way that you compare with the age in which "his mother" lived. <br> We do not want the buttermilk to stand in the churn, nor the churn to remain withut washing and drying im- mediately after use; do not close it up too soon; better throw over the top a piece of clean muslin than close it up tight, as it is quite likely to monld. <br> We do not want a wooden milk pail if "your mother" did use wooden pails and make premium (?) butter. No matter how well you clean them more filth remains in them than you would be willing to eat; if you bave never tried it take a knife and scrape the pail after it has been cleaned the best possible way. <br> We do not want hot water poured into the cans or pans until they have first been rinsed with cold then warm waich, after which wash insolved in it. I keep a little sal soda dissol some dissolved in a jug for convenience. After this, scald and turn partly up side down to drain, or wipe with a clean cloth. strip of lath nailed on your shelf is preferable. |
| :---: | How to Got a Pree Farm.

As we all know, the publie land of the
United States in divided into land distriets. This land is snrveyed, and th
plats of the separate township- are made at the General Land Office
Washington, and sent to the land office of the particular district in which th
land may be. Here is a "Register Who records the flings made by the
setlers, and keep track of the disposal
of the different landa. The "Receive takes charge of the moneys paide for
publit lands, and is the authority to
whom proof of settlement and compliance with the land laws must be made
to secure a deed from the Government echnically called "proving up.". He or noncompliance with the regnire
ments of the land laws. In a district t purely agricultural land, there ar
three ways in which to secure a home By taking a "homestead." "pre-emption"
or "tree claim"-160 acres is the mixi mum amount that can be "filed" on in
eech case. A tree claim and home-
stead, or a preemption and tree claim pro-mption at the same time time, but a taken before a
homestead is "proved up," or vice versa. homestead is "proved up," or vice versa.
The preemption and hometead require
rexidence to socure The pre-emption and homestead require
rexidenee to secure tite. Eight years is
given in which to rise ten acres of
trees on a 160 acre tree claim, when a deed will be given. Tree claim, when it we we be
neen that ultimately 489 acres of the operation of these laws.
Having stated the
our citizens under the pretical right will show the way to apply them
atice. Thus, if a perion tired nd high por existed lands of on the tast, wor
the Esat, h the country," the first thing to
arrival will be to go to the "his tather" never did and he compares
"hid
"eligible for entry. These will cost



Cuticura a Positive Cure
for every form of
Skin and Blood -Disease
$\rightarrow$ from Pimples to Scrofula
each. With these he can proceed to
the locality they designate, and by
the aid of the figures on the section HEART DISEASE.

 Whinn may
 Hidetand

## hamBURG FIGS.



A POSITIVE CURE.

 strona's RESTA URANT.

MEALS for 25 CEMTS । EVERY - BODY KNOWS PHOTOGRAPHER
 $4=3$ Foreign Legal Business. Preat Britaln, Ireland or France. dinat who


PENN YROYAL PILLS




## GOOD BOOKS.







MAPS I MAPSII MAPA OE OREGON W WASM
 ninn

Wil. ametteyammer pen.ce.,
EICEYMAN BROS. MONEY BROKERS !

D. S. STRYEER,

ECLECTIC

FRUIT EYAPORTORS
 Work

