

restraint continues, and counts for much in all their relations."—Success.

"Be sure you have your own approval first and last. If you resolve that you will never forfeit confidence in yourself, and that you will never take chances of your own disapproval, whatever you have or do not have, you will have a bulwark which will be your stay whether in prosperity or in adversity."—Marsden.

For Girl Stenographers

A girl who wishes a position as stenographer has a good chance for employment during the summer months, as there are frequent advertisements for substitutes for regular clerks, away on a vacation. Such work must, at the best, be but temporary, but capable girls sometimes get steady positions in this way who have tried in vain for an opening during the busy season. Being painstaking, they made a good impression on their temporary employer, who mentioned to some friend that he had a fine substitute, and this friend, needing, or knowing some one who did, a stenographer, was glad to give her employment. Another excellent chance for a girl who is sure of her speed is, to call at the office of the machine she is familiar with or in the habit of using and take an examination of her speed. If this is satisfactory, there may be immediate employment in the office, or her name will be put on the eligible list, and when applications are made for stenographers—as they often are in such offices—she will be recommended.—Housekeeper.

The Charcoal Iron

One of our readers writes of an iron, used by his mother, which was self-heating, and asks where one can be had now. The old-fashioned charcoal iron, with removable top and hardwood handle, in the body of which a fire was kindled, using charcoal as fuel, was self-heating, regulated to any desired heat by a little "damper" in the back end. This damper was usually left open, and the motion in ironing clothes created a draft, the little smoke made passing out of a sort of chimney at the top of the iron. The housewives who used them—and many did—either bought their charcoal of the dealer, or made their own, charring wood, and sifting the ashes from the charred coals, and keeping the coals as fuel for ironing day. To increase the heat at any time, the iron was set in the draft, with the damper end to the door, and soon heated up. The charcoal iron can still be had from large hardware dealers, or from the "department" or mail order stores, and will cost about \$1, exclusive of freight charges. It does away with the hot fire on ironing day, and one can do good work with it.

Query Box

Mrs. A. P. T.—See "Whitewash" in another column.

S. M.—Rinse the calico in salt water to brighten colors.

M. S.—For the ticks on the children, use camphorated oil in the day time, and at night wash with tar soap, changing clothes to sleep in.

L. S.—To sweeten the cellar, use plenty of whitewash on the walls, and set pans of unslacked lime about on the floor.

"Subscriber"—Cultivated parsnips do not become poisonous, but get tough and lose their flavor when beginning to grow in the spring. "In" the paper is correct—not "on" it.

Sallie G.—To remove the scratches on furniture, take a gill of sperm oil and one teaspoonful of turpentine, add mix well; apply to the scratches with a woolen cloth and lots of energy.

Fannie—Don't starch your colored clothes. Wash them in thin starch, as you would in soapsuds, rinse, and dry; they will be stiff enough. Colored muslins should be washed in a lather of pure white soap and cold

water. If the color is green, add a little ammonia; if black, a little salt.

M. R.—To paste the oil cloth on the walls, make a paste as for paper and to each pailful of paste add a handful of glue, previously softened and liquified. Flow the paste on the walls as well as the cloth, and hang the cloth as you would paper.

Housewife—Corrosive sublimate and wood alcohol, one ounce to a half gallon, is one of the best liquid bug destroyers known. Use a common oil can with a long spout, inject into crevices, spray the edges of baseboards, joints and rough places on the bedstead, and the seams and corners of the mattress. Shut up the room for a day after doing this. Have prepared only enough for use at one time, as both the sublimate and the alcohol are deadly poison, and should not be left setting about where there are careless people or children.

Some Timely Recipes

Strawberry Float—Make a custard with the beaten yolks of four eggs, one pint of milk, four tablespoonfuls of sugar, a pinch of salt, and half a teaspoonful of vanilla flavoring. Beat the whites of the eggs to a stiff froth, and drop them in large spoonfuls into a pan of boiling milk, cook a minute, turn over carefully and cook a minute longer. Lift out with a skimmer onto a platter or large plate. The milk may be then used for the custard. Put a layer of fine, ripe, sweetened berries in the bottom of a deep glass dish; pour over it a layer of the custard, then alternate layers of berries and custard until the dish is nearly full; the custard should be very cold, so as not to combine with the berries until just before serving. Heap the whites of the eggs on top, and garnish with fine large berries.

Creamed Chicken—Dress and joint a young chicken as for frying; have a deep baking dish on top of the stove with bottom and sides freshly greased with lard. Roll the pieces of chicken in flour, after salting to taste, until entirely covered with the flour; lay each piece quickly into the hot baking pan, and cover with a quart of rich sweet milk that has previously been heated until just at the boiling point. Cover the pan closely, and as soon as the milk begins to boil, which should be very soon, put into the oven, and bake slowly for half an hour or so. Remove the cover, turn the pieces of chicken, replace cover and bake until tender, which should be in another half hour. The milk will have formed a delicious jelly with the flour and juices of the chicken.

Stuffed Tomatoes—Remove the stem ends of any number of tomatoes, scoop out the inside, taking care not to break the skin; then fill with the following forcemeat: One cupful of boiled rice, one cupful of finely chopped bread crumbs, tablespoonful of minced onion browned in two teaspoonfuls of butter, and a few sprays of parsley for garnish. Serve with pork chops.

Some Contributed Recipes

Strawberry Shortcake—Sifted flour, two and one-half cups; melted butter, three tablespoonfuls; baking powder, two level tablespoonfuls which should be sifted with the flour, small pinch of salt, one tablespoonful of sugar mixed with one cupful of sweet milk. Mix lightly and knead as little as possible to make smooth. Cut the dough into four pieces, roll to fit the baking tins, spread each rolled section with butter, folding two of the buttered sides together, which will allow them to separate easily. After baking, open and spread again with butter, fill each layer with berries sugared to taste, piling one layer on top of the other, and cover the top layer with whipped cream, or a layer of sugared berries. If the baking powder is very strong, less may be used, making a very light dough.

Grandmother's Pound Cake—Take one pound of the fine-grained granu-

lated sugar and mix it well with three-fourths pound of butter by rubbing; then break nine eggs into a separate dish and beat (yolks and white) until a stiff froth; then slowly stir together eggs, butter and sugar, adding one pound of flour, beating slowly. Beat all together until light, and bake one and one-half hours in a slow oven. Take time to beat well.

Irish Potato Salad—One quart of cold-boiled potatoes, one pint of chopped onions, four hard-boiled eggs; chop all together, mix well, add vinegar, salt, pepper and oil to taste, and stir thoroughly. Let stand half an hour to blend flavors.

Salad Dressing—One large cupful of rich milk, one egg, tablespoonful of flour, same of sugar, teaspoonful of ground mustard, two teaspoonfuls of butter. Place nearly all the milk in a double boiler on the stove, and rub up into a paste the flour, mustard and sugar with the rest of the milk; when the milk boils, add the rest of the ingredients, stirring and cooking until smooth and thick; then add, stirring slowly, vinegar, salt, pepper and oil to taste. The butter may be omitted and the same quantity of olive oil used in its stead.

"Chicken Pie"

Answering "A Subscriber"—Clean and cut up a pair of tender young chickens and put them in a saucepan with just enough water to cover them; add a quarter of a pound of butter, and salt and pepper to taste. Cover the vessel and let them stew until tender enough to remove the bones. Make a rich biscuit dough with one quart of flour, salt to taste, half a pound of butter and quarter pound of lard (or all lard will do), and four teaspoonfuls of baking powder sifted with the flour. Mix with cold milk or water, lightly—not too stiff, kneading just enough to make it easy to handle. Line a deep pan with some of the dough, if an under crust is desired; if not, put a layer of the boned chicken in the bottom of the pan, put bits of butter over it, sprinkle well with sifted flour, and then another layer of chicken, butter and flour until all the chicken is in the pan. For the pie, a gill of flour and a quarter of a pound of butter is enough between layers. Have the chicken broth boiled down to one pint; pour into the pan three gills of rich sweet cream and the pint of broth. Roll the top crust one-half inch thick and lay on the top of the chicken, crimping the edges; cut two slits in the top crust to let the steam out. Bake slowly until done, and serve hot, cutting into suitable sized pieces and dishing, serving the gravy with each piece.

Whitewash

Get stone lime which is fine and well burned and free from shale. It must be unslacked. The amount of lime must be governed by the amount of whitewash you wish to make. A piece as big as a man's doubled fists will make a pailful of whitewash. Put your lime in a pail, tub, or whatever is suitable for the amount, and pour on enough boiling water to barely cover it, and leave until it has broken to pieces, after which slowly add enough water to make it like very thick cream, stirring until smooth. Take out enough of this lime into your bucket to make what you wish to use, and thin it down with water to the proper consistency adding a double handful of common salt to each pailful of whitewash, which prevents it from peeling off and adds to its brightness. Do not put the white wash on too thick as this is one cause of its peeling off. For inside work, where the plaster has a smooth finish, for each pail of whitewash use a large teaspoonful of venetian red, powdered finely and well mixed with the whitewash. This will give a nice rose-tint. Other colors may be used.

No. 2—This is said to be the pro-

portions used in the well-known "government whitewash" for outside work. The proportions given will make a large amount, and it is claimed to be as good and lasting as paint for outside work: Take one-half bushel of fresh, unslacked lime; pour over it enough boiling water to barely cover it; cover the barrel to keep the steam in; and when slacked strain the lime through a wire sieve; add to it one peck of clean salt previously dissolved in warm water, three pounds of ground rice boiled to a thin paste, and stirred in boiling hot; have previously dissolved one pound of clean glue by first soaking until soft in cold water, then putting into a small kettle and setting inside a larger one containing water, which is to be kept boiling until the glue is dissolved. Pour this glue into the lime water, and add five gallons of hot water to the mixture. Stir it well, and let stand for a few days, covering from dirt. When ready to use, it should be put on very hot, and for this purpose should be kept in a kettle on a portable furnace. About one pint of this mixture is supposed to cover a square yard on the outside of a house. Coloring matter may be put in, and made any desired shade. Green must not be mixed with lime, as the lime destroys the green color, and the color is supposed to affect the whitewash so as to make it peel and crack.

Curtains

Window curtains are to soften, not exclude the light, and should be made of materials which will best serve such purpose. Casement net, fish net, swiss muslin, bobbinet, scrim, madras, chintz, cretonne, the new soft sateens, raw silk are all used. Bobbinet, edged with a good quality of lace, and a band of insertion, lasts well, and looks well; dotted Swiss may be ruffled, or left plain with a suitable hem; will wash and wear well, and is cool and inviting. To off-set shrinking when laundered, the hem may be turned several times and hand-sewed, or several tucks, hand-sewed, may be run near the bottom. After washing, the surplus material may be left out, and the length of the curtain unchanged.

Curtains should hang straight, and may be sill-length, or just escape the floor. For a large, or double window, curtains sill-length may hang at each side, with a valance across the top.

FIT THE GROCER

Wife Made the Suggestion

A grocer has excellent opportunity to know the effects of special foods on his customers. A Cleveland grocer has a long list of customers that have been helped in health by leaving off coffee and using Postum Food Coffee.

He says, regarding his own experience: "Two years ago I had been drinking coffee and must say that I was almost wrecked in my nerves.

"Particularly in the morning I was so irritable and upset that I could hardly wait until the coffee was served, and then I had no appetite for breakfast and did not feel like attending to my store duties.

"One day my wife suggested that inasmuch as I was selling so much Postum there must be some merit in it and suggested that we try it. I took home a package and she prepared it according to directions. The result was a very happy one. My nervousness gradually disappeared and today I am all right. I would advise everyone affected in any way with nervousness or stomach troubles, to leave off coffee and use Postum Food Coffee." "There's a Reason." Read, "The Road to Wellville," in pkgs.