the confidence that, however others might mock them, there was, in the home hearts a belief in their honor, a trust in their power to conquer.

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If the little, restless feet should grow weary of the thorns of earth, and turn backward to the golden gates ere the cares of manhood set their seal upon their sinless brows, how sweet will be the knowledge that no act of cruelty on your part added to the burden of grief that made the wayward little heart turn gladly from its pilgrimage of pain. Be kind to the little boys. Be patient with them. Cherish their virtues, and teach away the vices. Teach them to be men.

Query Box

M. J.—Answered by mail, as you requested. Many thanks for kind words.

Eunice.—A lump of alum size of a small nutmeg to a gallon of cucumbers, dissolved and added to the vinegar when scalding the pickles for the first time, will render them crisp and tender.

Sister.—Something must be wrong with your recipe, or your handling of it. I give you two well recommended recipes in another column, under heading "Potato Yeast."

Young Cook.—One pint of potato yeast, one teacupful of hop yeast, one cake of compressed yeast, one dried yeast cake, or two-thirds teacupful of yeast crumbs, each represent equal strength. Sour yeast will never make good bread. If your yeast smells sour, but does not taste sour, it is not spoiled; if it has no smell, it is dead. One cupful of yeast should make six loaves.

Mother.—Children's digestive organs work faster than those of adults, and when Nature clamors for food "'tween meals," unless it is very near mealtime, the call should not be refused. A bit of bread and butter, or a bowl of milk and browned bread crumbs should be given.

Sister Allie.—Toast that is palatable cannot be made of bread that is very dry or mouldy; in the latter case, it is not fit to use; and all left-over pieces and scraps of bread should be put in the oven and cooked slowly until they are of a pale brown color and crisp, when they should be crushed quite fine with a rolling-pin. These crumbs, if put in a dry place, can be kept indefinitely, and they serve innumerable uses in the economy of the kitchen.

Querist.—Persons of large chest and abdomen, florid complexion and active capilliary circulation, require a free use of water as a drink, and can use a great deal of it with beneficial results, as the water is readily absorbed from the stomach, and thrown off by the skin. Those of a spare body, nervous temperament, with bilious appearance of the skin, the pores of which seem glued together, cannot take nearly as much, without suffering from disagreeable sensations. With such persons, the water lies like lead in the first passages, and is finally carried off by the kidneys. For these, hot water drinking is better than cold.

Mrs. J. F. F.—Cocoa butter, or the fat obtained from the cocoa bean, is a firm, solid, white substance at ordinary temperature, agreeable to taste and smell, with little tendency to become rancid. It has the usual qualities of the simple edible oils, acting as a protection to the skin when applied, and is used for chapped hands, lips, etc., leaving no discoloration to the skin when used. Applied to the face and hands at night and washed off in the morning, it keeps the skin soft and clear, but is not a skin food. Taken internally, it acts as a non-nitrogenous article of food. The most general medicinal use made of it is as a basis for suppositories and medicated bougies. In some countries, it is used in the manufacture of soaps and pomades. A daily wash of strong sage tea is a great invigorator for the scalp For answer to other inquiry, see article entitled "For the Laundry." Your kind words are appreciated.

Doris.—To clean white ostrich feathers, dissolve four ounces of good white soap in four pints of water, cutting the soap into small pieces, and beating in the warm water as you would beat an egg, to make a lather. Pull the feather through the water, up and down, gently rubbing with the fingers, for a few minutes, and when clean, rinse in clear water as hot as the hands can comfortably bear; put between two soft cloths, to absorb most of the moisture, then shake dry over a hot stove. Finish by drawing the feather over the back of a table knife, slightly heated.

Invalid.—Stomach troubles are generally prevalent in hot weather. One of the surest, simplest and safest cures is fasting. People seat too much and too often. Try nature's cure: give the stomach a rest, drinking plenty of hot water to wash out the inflammation. Make it a rule to always leave the table just a little hungry.

Katherine.—White cotton or linen goods that have become yellowed by being laid away may be bleached by the old-fashioned method of washing in strong soap suds and drying in hot sunshine. When putting away silks or satins (white), always wrap them in blue tissue paper, or put them in bags made of blue silesia.

Self-Confidence.

Have confidence in your self. Do not allow yourself, for a moment, to doubt your own ability. Take whatever befalls you as a matter of course, intended, in some way, to benefit you. The man who accomplishes is the man who asserts, "I can, and I will," and who says it from his heart, and means every letter of it. As a man "thinketh in his heart, so is he," and his own valuation of his abilities will be the measure of his greatness. As a stream cannot rise above its fountainhead, so one cannot rise above his own faith in his ability. A self-reliant man feels that he is born to conquer fate, and takes hold with the firm conviction that he can do the work better than any one else under the sun, and he accomplishes the hardest tasks while the whiner is crying "I can't." People call him lucky, but plucky is the better word, as all his success is the result of his firm stand in the fight. The plucky man does not recognize the word defeat as meaning failure: if he falls, he gets up and goes at it again, and every disaster leaves him so much further up the hill, if he heads the right way.

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It is the man who sits down and waits for help who has a close acquaintance with failure, for every one has enough to do to fight his own battles. Don't wait for some friend to start you. Start yourself. Lean on your own strength; ask no favors, and don't shirk the hard things. How much of the hard work do you suppose is necessary for fitting your strength to your work? Much of it is meant for discipline; can you not accept it as such? Do not whine if reverses come; do not expect disappointment, but if it comes, meet it like a man, with a sturdy strength that defies it. Face the fact that you are "down on your luck," sometimes, but also face the fact that you are not going to stay down. Make up your mind to the fact that everything worth having must be paid for, in some kind of coin, but see that "the game is worth the candle" before you begin it, and, having begun it, play to win.

Lead Pencils.

Every boy and girl in the school room has use for a lead pencil, but I wonder how many of them know anything about what they are made of, how they are made, and where, or by whom.

The origin of the use of black lead (plumbago, or graphite) is very obscure, and it is believed that the first mention made of it was in the beginning of the fifteenth century. It is certain, however, that in 1565, the celebrated mine of Borrowdale, in Cumberland, England, was discovered, and pencils made of the graphite, which is not at all like the mineral known to us as lead, began to be used. The Borrowdale graphite mine was allowed to be operated but about six weeks, each year, so the output was not very great. This mine has long been exhausted, but other beds of graphite have been found in various parts of the world, and in different places in the United States; but the finest in the world is that taken from the mines at Ticonderoga, N. Y. In appearance, it is a soft, crumbly black powder, with lumps all through it, and with a peculiarly greasy feeling and a gloss.

The finished article, as used in the pencils, and graded as to color and hardness, is made by mixing with the pure graphite after it is finely pulverized, different proportions of pure, finely pulverized clay, of a particular kind. Until recently, the best pencils were wholly made in Europe.

There are nearly four hundred different sorts and grades of pencils—fourteen different grades of softness—made in America, but until about forty years ago, all our pencils came from Europe. The census report on lead pencil making in the United States in 1860 was: Capital invested, $6,600; people engaged in their manufacture, 58. The census report of 1900 gives us: Capital invested, $2,227,406; people employed, 2,241. The wood used for the better grades of pencil is a soft-grained red cedar; pine is used for the cheap grade. The process employed in making the pencils, from taking the graphite from the earth and the wood from the forest, is very interesting.

Making Crullers.

"Young Housewife" says her crullers are always soggy and greasy, and wants to know how to make good ones. It is not all in the making; a considerable part of success lies in the cooking. Here is a recipe, which is nice, and not too rich for school lunches: One cupful of sour cream, two eggs, two tablespoonfuls soft butter, cup and a half of sugar, half teaspoonful of soda (if your cream is very sour, use a little more), and flour enough to roll. Mix, working very little, flour your board well, roll out the dough a half-inch thick, and cut in rings. Have your dough all cut out before you begin to fry. Put plenty of sweet lard in your skillet—enough to float the dough when it rises—and let it get smoking hot (not burning); drop your rings into the hot fat, and as soon as it rises, and the underside is a little brown, turn it, repeating the turning until it is an even, rich brown, when take up with a wire fork and drop into a pan lined with paper (to absorb any surface grease). Should the fat get too hot, and scorch, pull the skillet to one side for a few minutes, while you refill with more rings, which will slightly cool the fat. If more fat is required before the whole of the dough is cooked, put it in when all the rings are taken out, and let it get hot again before attempting to cook it. Experience will soon teach you to make as nice eatables as any one.

Potato Yeast.

Put a handful of hops in a sack and boil in two quarts of water for fifteen minutes; remove the hops; grate, and immediately put into the hop water (to keep from turning black) six medium-size raw Irish potatoes, one cup of white sugar, tablespoonful each of salt and ground ginger; let cook five to ten minutes, stirring frequently, when it will be thick, like starch. Turn it into an earthen jar, and when (in summer) tepid, or (in winter) quite warm, add half-pint of good yeast saved from last making, or one fresh yeast cake, previously dissolved in a little water. Set the jar in a large pan, and let rise; as often as it rises, stir it down until fermentation ceases, when it will be quite thin. Put in a stone jar with close cover, and set away in a cool place—the bottom of the cellar, in the ice chest or other quite cool place, and it will keep two weeks. One large cupful will make six loaves. No flour is used in the yeast.

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Potato Yeast, No. 2.—Take as many hops as you can grasp in your hand twice, put two quarts of water over them and boil slowly for one hour. Pare and grate six large potatoes into a two-gallon jar, add half a cup of sugar, tablespoonful each of salt and ginger; pour over this the half-gallon of boiling hop-water, stirring all the time. When milk-warm, add one cup of good, lively yeast, set in a warm place until it rises, and remove to the cellar, or some other cool place. If the potatoes are allowed to stand after being grated, they will darken, and darken the yeast. A good way to prevent the darkening is to grate them into a pan of water, and when done grating, pour the water off, and add the hop-water. Always shake up the yeast before taking any out to use. Do not cork tightly. One pint of potato yeast is the amount generally used for a "batch of bread."

In making yeast, as in all other culinary labors, common sense cannot be used too lavishly.

For the Laundry.

A handful of borax to ten gallons of water helps to whiten the clothes. Borax, being a neutral salt, does not injure the texture of linen or cotton fabrics. For softening hard water, one tablespoonful for a gallon of water is used, and it is claimed that it saves much more than its cost in soap. The saturated solution of borax consists of as much crystal or powder as the water will dissolve, and it is always safe to put in a little extra. Borax has no corrosive action upon cotton, linen or woolen goods, and while it removes all hardness from water, it is also an excellent detergent.

The old-fashioned way to "break" hard water for laundry purposes (and a very good way it was), was, and in some parts of the country still is, to fill a water barrel full of water from the well or spring, and pour into it a peck or more of hardwood ashes, and let stand a day or two, stirring occasionally. If enough ashes had been added, the water would take on a curdled appearance, and soon settle perfectly clear. If milky, more ashes should be added, taking care not to add too much, or it would affect the hands unpleasantly; on the other hand, if too little was put in, the clothes would turn yellow. Experience soon determined the quantity.

A farmer's wife, because she has to be maid of all works, should not consider herself thereby the loser of one particle of self-respect, or one whit beneath the woman who never toils. Neither should she be ignorant of the out-door affairs of the farm, and, although she need not metaphorically don the masculine apparel, she should not be ignorant of how they should be worn. It is also her business to know the exact state of her husband's (and, consequently, her own) financial affairs. If she is properly balanced (and most women are, to that extent), she will know just exactly what she can and cannot afford.