



The Wish

Should some great angel say to me tomorrow,
"Thou must re-tread thy pathway from the start,
But God will grant in pity for thy sorrow,
Some one dear wish, the nearest to thy heart."

This were my wish: From my life's dim beginning,
Let be what has been! Wisdom planned the whole;
My want, my woe, my errors and my sinning—
All, all were needed lessons for my soul.
—Ella Wheeler-Wilcox.

In May

The sunshine dances among the trees,
And plays bo-peep with the saucy breeze
That whirls the blossoms like flakes of snow
From leafy boughs to the ground below.

O, Mayday snowflakes are fair to see,
When Spring is young and the heart carefree;
When mating birds fill the air with song,
As back from the Southland they hie along.

May woos us all by her matchless grace,
The best we have in her care to place;
After her largess of sun and rain,
Our Autumn harvest at last we gain.
—Farm Journal.

Getting Ready for Hot Weather

It is none too early to make preparation for comfort during the heated term, and many things can be done in that direction by a little forethought. Keep the flies out of the house, both for the sake of comfort and for cleanliness. Screen the doors and windows with wire or mosquito netting, and thus keep out not only the flies, but the bugs, moths, millers and mosquitoes that fly about at night. Keep all foods covered, and do not throw scraps about the doors or yards. Carry all garbage away from the house, burn or bury it, or add it to the compost heap, and do not spare the hand in sprinkling air-slacked lime over the manure pile, using it liberally in the out-houses. Do any and everything, rather than invite the noxious insects to abide with you.

If you have allowed your back yards to become dumping grounds during the cold months, pick up, clean up, rake and clear the ground and sow grass seeds plentifully over it. Where the drains are open, scatter plenty of lime, and where they are closed, pour a strong solution of some good disinfectant down the pipes. Copperas is cheap, and is as good as any. Where much greasy dishwater is thrown, it is a good thing to pour down the pipes a strong, boiling-hot solution of sal soda, as this will cut the grease and carry it off.

Fruit, flower and ornamental shrubs will grow wherever weeds will flourish. No matter how "common" the perennials or shrubbery may be, it is better than burdock, dog-fennel, jimson weed, cocklebur, poke-berry, or other fence-corner rubbish, and if one has a fruit-bearing

vine or shrub to plant there, so much the better.

And if you possibly can bring yourself to use it, have a fireless cooker. Even where gas is used, the cooker is an economy of time and strength, as well as of fuel. I never yet saw a gas stove that would not burn the foods if you did not watch it; a fireless cooker never burns, and requires no watching. Do try one.

For Canning Time

As the fruit season is so near, the following table will be of interest to many of our housewives: Exact proportions of sugar and fruit used for canning and preserving cannot be given, as the quality of the fruit as to sweetness or sourness varies greatly. An approximate amount is given, leaving it to the judgment of the cook to suit proportions, for a quart jar of fruit:

For cherries, six ounces of sugar to a quart jar of fruit; strawberries, six to eight ounces; raspberries, four ounces; blackberries, five to six ounces; quinces, eight to ten ounces; pears, four to six ounces; grapes, six to eight ounces; peaches, four ounces; pineapple, four to six ounces; crabapples, six to eight ounces; plums, four ounces; pie-plant, eight to ten ounces.

For preserving and jellies, the sugar must be white, or very light colored; for many jams and most sweet pickles, light brown or brown sugar may be used. Where strong flavoring is wanted, brown sugar is indicated.

For canning fruit or vegetables, many most successful housewives refuse to use sugar, saying the natural flavor of the contents is impaired by its use. Sugar causes the fruit to swim on top of the liquid, and packs the solids at the top of the jar. Without it, the fruit sinks to the bottom, and is always covered. Jars should be well filled, in order that no mold may form on the top.

In canning any soft fruits, no water should be used to start the boiling. If the kettle is set on a rather cool part of the stove or over a kettle of hot water, enough juice to start with will exude, and the boiling process should be started slowly. Berries should only be heated through, not cooked. If the cans are wanted very full, two batches should be cooked at once, and the berries skimmed out, packed in the jars carefully, enough juice poured in to fill all spaces, then sealed. The jar should be overflowed for a few seconds to be sure all air is forced out.

For Using Water

Where a cistern can be had, one should never have to wrestle with the problem of fitting hard water for laundry purposes. Where hard water is inevitable, sal soda is of endless value for breaking it, and rendering it soft enough for washing purposes. Dissolve one pound of sal soda in one quart of boiling water, put into a can or jug and label the can, for it must be kept out of careless hands. One tablespoonful of this solution in the boiler half full of water, or in the dishpan, is sufficient. This is also good for pouring down drains to cut the grease from the dishwater. One pound of the soda to three gallons of water is about right for cleaning the pipes and drains.

To clear black or oily water, add two ounces each of powdered alum

and borax to each twenty barrels of water. The sediments will settle in a few hours, and the water will be fit for laundry purposes. Where the cistern water has become unfit for use, take one pound of pulverized alum, dissolve it in one quart of boiling water, pour the solution into the cistern and stir thoroughly with a long pole. This is best done in the evening, and by the next morning, the water should be settled and rendered clear and pure. Twenty-four hours for settling is better.

Borax, dissolved in water will also act as a purifier, removing sourness and bad smells. Where sewerage or unwholesome gases are in evidence, the borax solution should be freely used. Borax solution should always find a place on the wash stand where water, hard from any cause, must be used. Add the borax to the water until it feels just the least bit "slippery" between the fingers.

Where muddy water must be used, it is readily cleared by adding a tablespoonful of powdered alum to the tubful, stirring thoroughly and allowing to settle. Water for cookery must not be cleared with alum or lime.

The Real Secret of Tidiness

An exchange says the real secret of tidiness is to leave things where they can be found by the persons who require them, and not to hide them away in blotters and presses and drawers. A woman should not go into a man's study and put all his papers indiscriminately into packages, or a receipted bill into an envelope that he is sure to destroy. In a woman's eye, every business paper is an unsightly object which she considers it her duty to dispose of, and though she may hear the man who is looking for it swearing about its disappearance, she has not the courage to come forward and confess, but will indignantly deny that she ever touched his old papers. If he happens to find it, she will say, reproachfully, "Oh, is that what you was making such a fuss about? You should take better care of your papers." Just as if he had no right to a table, or corner where he can spread things out to suit himself. One of the ways to bring about a reformation is to teach the women-folks to know a business paper, or a dollar bill, when they happen to see one. It is but poor economy to leave such knowledge out of her education.

Small Economies

There is nothing that adds more to a dinner, for so small an expense as do good gravies, and there are few things so bad as a bad gravy. One must have stock, or glace, to begin on, and the only way to get this is to be forever on the lookout for any bits of meat that can be boiled. The poorest economy in the world is practiced by the woman who, after taking her meat from the pot, skims the grease from the stock and throws it away; yet many do this, not knowing the possibility of the "boillings." After taking up the meat, the contents of the kettle should be poured into a stone jar, and any meat left over should be returned to it; all boiled or stewed meat, ham, or corned beef should be treated in this manner. After the grease has been skimmed from the top and the meat used, the stock should be strained and boiled down to a jelly. In warm

weather, this may be boiled up and put into a jar and sealed, and will keep for several days. In order to make a dish of gravy, one has only to take a little of this glace and thicken it with brown flour.

To brown flour for gravies, sift and spread the flour over the bottom of dripping pans and brown on the stove or in the oven, stirring continually to prevent scorching. Quite a quantity may be browned at one time and kept in a closed can or jar.

To make horseradish gravy for meats, melt and mix well one tablespoonful of butter and flour in a sauce pan; add one pint of stock and cook until well done; add a pinch of sugar, salt and white pepper, and three or four tablespoonfuls of grated horseradish, and a touch of vinegar just before serving.

Saving in the household is a good thing, but it can be overdone. There is one greatly needed economy which is rarely practiced, and that is, the saving of herself by the housewife, especially one who is the mother of a family. Yet it pays the best.

The Difference

An exchange says: "To demand that a busy man take upon himself the rearing of his children, left motherless, is to demand the impossible, if at the same time he is expected to provide for their material wants. His affections may be as strong, his honesty of purpose as great, his ideas of right and wrong all they should be; but it is a physical impossibility for him to note each development, prune, correct, uphold, and repress, as occasion demands, the fast growing child of his love and pride. How the busy man can preserve his health (which he must do, to keep busy), yet care for his children, is indeed a problem not yet solved by man."

In another issue, appears the following: "It is almost unknown for a woman to desert her children. Thousands of fathers are doing it every day, discouraged, no doubt, by the stress of circumstances, but weakly forsaking the trust. The mother will fight to the last gasp for her little ones, and, deserted by the father, will turn to all and any sort of employment to give them bread and shelter. And yet in prosperity there are persons so misguided as to think that the mother has not an equal right even with the father, in the care and custody of the child. It is difficult to see why any woman should be deprived of the right to her own children on equal terms with the father. * * * It is only by the light of science that one is able to realize that the woman in the case is the lower type in the family." And we do not suppose that, if left to ourselves, we should have at all been able to realize it. Even now, had we not been "shown" by Professor Sargent, who has "worked it out by the laws of science," we might still be in doubt.

Query Box

Mrs. K. C.—For bleaching the faded or streaked muslins, soak them an hour in a hot solution of one teaspoonful of cream of tartar to one quart of boiling water. The garments must be thoroughly clean before putting into the tartar bath. Wash the garment in the same water in which it is soaked, making it hot before washing, and dry out of doors.

J. C. L.—For grafting wax, melt together five parts of resin, one part beeswax, and one part tallow. Stir well together, and when wanted for use apply the mixture warm (not hot.) Cover every part of the graft with the grafting wax and bandage so as to exclude all air.

Housewife—A good sealing wax for cans not entirely air-tight is made of two parts of beeswax and