

# 18 THE THINGS YOUNG HOUSE-KEEPERS SHOULD KNOW.

That buttermilk will take out mildew stains.

That bottles are easily cleaned with hot water and fine coal.

That a pallet knife should be used to scrape pots and kettles.

That old napkins and old table cloths make the very best of glass cloths.

That zinc is best cleaned with hot soapy water then polished with kerosene.

That it is well to keep large pieces of charcoal in damp corners and in dark places.

That oil cloth may be kept bright for years if properly varnished each season with any good sicative.

That if the hands are rubbed on a stick of celery after peeling onions the smell will be entirely removed.

That lamp wicks give a better light if cut squarely across. They should be picked off as some advocate.

If soap is purchased in large tins, and kept in a warm, dry place, the usual amount will be required.

Tubs will not warp or crack open if caution is taken to put a pall of water into each, directly after use.

That if a cucumber is cut into strips the pieces put into places where ants are found it will surely drive them away.

Windows should never be washed while the sun shines on them, as it is impossible to polish them without leaving blue streaks.

When linen has turned yellow, cut up a pound of fine white soap into a gallon of milk, and hang it over a fire in a wash kettle. When the soap has completely melted, put in the linen and boil it half an hour; then take it out. Have ready a lather of soap and water; wash the linen in it, and then rinse it through two cold waters, with a very little blue in the last.

Boiling water should not be poured over tea trays, japanned goods, etc., as it will make the varnish crack and peel off; have a sponge wet with warm water and a little soap, if the tray be very dirty, and rub it with a cloth; if it looks smeary, dust on a little flour, then rub it with a cloth. If the tray gets marked take a piece of woolen cloth with a little sweet oil and rub on the marks.

The cleanest and most perfectly polished floors have no water used on them. They are simply rubbed off every morning with a large flannel cloth, which is soaked in kerosene oil once in two or three weeks. Shake the dust out of the cloth, and with a rubbing brush or stubby broom go rapidly up and down the planks (not across them.) After a few rubbings the floor will assume a polished appearance that is not easily defaced by dirt or foot-prints.

MENDING OVERSHOES.—In putting on rubber overshoes a rupture in the shoe over the instep frequently occurs, the result of haste and pressure in drawing them on. A cement to remedy such accidents is obtainable from a city drug store or shoe-findings store, but is not always to be had in the country. A simple and more desirable expedient is to place under the rent a fragment of black worsted cloth doubled, a trifle longer than the fracture and extending about an inch on either side; stitch with a needleful of black silk twist, waxed if convenient, taking long stitches of uneven lengths. This will be found perfectly efficacious, the stitches retaining their hold, not cutting out, as where the edges are merely caught together they ordinarily do.

## CHATS IN THE KITCHEN.

DEAR HOUSEHOLD:—"Blessings on THE HOUSEHOLD and also on the head of Flossie, who sent that recipe for brown bread for the March number," said I, in my heart, yesterday at the dinner table. I had company to dinner that came just as I put the food on the table, and they complimented the brown bread.

I am not going to tell each of the sisters that she has helped me, but I will say that a great many have done so. I have made a rule to learn at least two new methods of cooking from each paper, and then I am slowly gaining a knowledge of good cookery. I will give a few recipes in answer to inquiries:

To Prepare Citron for Cake.—Pare, cut in small pieces about one inch long and half an inch thick, and remove the seeds. Then weigh it. Put it to cook in a granite or porcelain kettle, and boil until a broom straw will easily pierce each piece. Then add sugar pound for pound of the fruit when first weighed, and boil until it looks clear and the juice is quite thick. Be sure to have plenty of water on the fruit at first, and you may need to add more, as it sometimes requires five hours' boiling to make the preserves. When the fruit is cooked sufficiently, can it. When you wish to use it for cake, heat it and the juice will run off, leaving the fruit for the cake.

Potato Soup.—Pare and chop six medium sized potatoes and put them in a pint of boiling water. Let them boil five minutes, stirring often to prevent their burning, then add a pint of milk, one tablespoonful of butter and two heaping tablespoonfuls of browned flour wet up with milk. Salt and pepper to taste.

Prune Sauce.—Soak prunes over night. In the morning boil until they will slip from the stones easily. When you use them slip from the stones, and for each person add one tablespoonful of thick, sweet cream. Stir well, and serve.

Gingerbread.—Three-fourths cup of molasses, three-fourths cup of sugar, three-fourths cup of sour cream and butter-milk, equal parts, three-fourths teaspoonful of soda, two cups of flour, two teaspoonfuls each of ground cinnamon and ginger, one-half teaspoonful of ground cloves. Bake quickly.

Do the sisters know that a little sal soda, applied with a damp cloth, will remove the grease from wash bowls, and from tin dishes generally? And that custard pies are best baked in a very hot oven? MINNESOTA MAY.

DEAR HOUSEHOLD:—These beautiful spring days remind me of my tardiness in thanking Mr. Crowell for his valuable wedding gift. I came to my new home with more experience in housekeeping than perhaps most girls of my age possess; but I have found in THE HOUSEHOLD a trusty friend, and have learned to watch for its coming with much eagerness. To sit down and read the letters of the Band seems almost like receiving tidings from absent friends.

Maria Bigelow, your recipe for cream in the June 1888 number is de-

## KEEPING OUT FLOWERS FRESH.

If I had a bouquet of hot-house flowers which I wished to keep fresh for as long a time as possible, I would separate the flowers and stick the stems in wet moss, having the moss in a shallow dish, and over all I would turn a glass bell or globe. Wet sand can be substituted for moss, and ivy or geranium leaves can be used to conceal the sand.

Spread one piece with jelly and in the other cut three or four holes with a thimble. Put the two pieces together and bake in a little more than a moderately hot oven. These will keep for weeks.

An easy way to make frosting is to dissolve a heaping teaspoonful of gelatine in just sufficient water to dissolve it, and then stir in confectioner's sugar until it is as stiff as you wish. Such frosting, put on any time during the morning, will cut nice and smooth for tea.

The next time you spill any grease on your stove just try sprinkling it with salt. Brush off as soon as the salt has absorbed all the grease, otherwise it will leave the surface of the stove rough.

Do you know what an excellent thing kerosene is for a burn? I have used it for burns many times myself and am personally acquainted with a lady who had alcohol burn off from her hands, and by holding them in kerosene the fire was all taken out, and not the least little blister resulted. Try it. Only cover the burn long enough, and I will warrant it to take out all the fire. Rub your oil-cloths over with a cloth wet in kerosene and see how much they will look like new.

As I never have seen in the columns of THE HOUSEHOLD anything about those pests, carpet or buffalo bugs, I have come to the conclusion that the sisters of the Band are all such immaculate housekeepers that no bug ever dared set foot in the sacred precincts of their homes; but if any of you ever heard, by way of your "sisters, cousins, or aunts," any way of exterminating these bugs, this part of the country would be your everlasting debtor if you will make that way known.

I have written more than I intended when I commenced, but not quite all I know, so you may hear from me again sometime. NEW HAMPSHIRE.

DEAR HOUSEHOLD:—I have just received the ninth number of my wedding present. It is useless for me to say how much I enjoy the magazine, for all my sisters will know when I say I am a retired school ma'am. While teaching for five years I did not have my eyes closed as to housekeeping, but always tried to be observant, for I thought I might some day look after household duties. Of course, experience is necessary, and this magazine is the very place to get it from our older sisters, and perhaps save us much pain many times. I enjoy all the departments. I am a farmer's wife and live in western Kansas. Perhaps I can add something that will help some one.

A sister asked in the December number how to make fine shirt bosoms stiff. Nothing can make them stiffer than this: After starching in warm boiled starch, dry, and then starch in some of the cold boiled starch and fold until ready for ironing. If a wrinkle should happen to make its appearance, take a small cloth wet in the starch and rub the wrinkle out and iron again. I will give the recipe for an "old maid's dish," good for a small family.

Minute Pudding.—Take one pint of sweet milk, let it reach boiling heat, add one-half teaspoonful of salt and stir flour (as you would meal to make mush) to the thickness of mush. Put sugar cream over it and eat while warm. It is good for breakfast.

I close with good wishes for THE HOUSEHOLD. MRS. LUCY B. Von, Kansas.

Thursday, Jan 16  
first part strong wind from South  
steering WSW at 5 Light up  
heading WSW midrib and latter  
part strong wind 2 sails in sight  
at 12 the Vanguard of Edgerton  
hauled back sun spoke him 38  
month the out 650 sperm

Lat 21.24  
Long 9.38.8

Friday, Jan 17  
first part strong wind from S  
heading ESE 3 sails in sight  
midrib and latter part fine  
wind at day Light kept of  
steering S by E at 10 hauled up  
heading W by S

Lat 21.04.8  
Long 9.34.6

Saturday, Jan 18  
first part fine wind from  
S heading WSW 2 sails in  
sight midrib and latter part  
fine wind heading on various  
tracks. 3 sails in sight

Lat 21.12  
Long 9.57