

The will of Julia A. Sherman of Dartmouth has been filed in the office of the register of probate, and is of considerable interest in Dartmouth and Westport. It reads as follows:

Be it remembered that I, Julia A. Sherman, of Dartmouth, in the county of Bristol and in the commonwealth of Massachusetts, being of sound mind and memory, but knowing the uncertainty of this life, do make this my last will and testament.

After the payment of my just debts and funeral charges, I bequeath and devise as follows:

First, I direct my executor, hereinafter named, to purchase and place in position suitable grave stones for my husband and myself in the cemetery at South Dartmouth, the same to cost not less than one hundred dollars, and not more than two hundred dollars.

Second, I direct said executor to pay into the proper authorities controlling said cemetery the sum of one hundred dollars, the same to be applied to the fund for perpetual care of my burial lot in the aforesaid cemetery.

Third, I give and bequeath to my nephews and nieces, to wit: Louis H. Russell, Harry B. Russell, Barrett B. Russell, Jr., Elizabeth D. Russell, Sylvia H. Russell, Mabel A. Russell, Mary A. Mosher, Henry C. Smith and Waldo A. Sherman, fifty dollars in money to each, to them and their heirs forever.

Fourth, I give and bequeath to my brothers, Matthew Russell and Augustus S. Russell, one hundred dollars in money to each, to them and their heirs forever.

Fifth, I give and bequeath to my brothers, Barrett B. Russell and William H. Russell, fifteen hundred dollars in money, to each, to them and their heirs forever.

Sixth, All my wearing apparel, all my household furniture, and all the residue and remainder of my property, both real and personal, of every nature, kind and description, of which I may be seized and possessed, or may be entitled to at the time of my decease, which may remain after the payment of the foregoing orders and legacies, I give, devise and bequeath to my sisters, Elizabeth B. Russell and Mary H. Sherman, equally between them, to them and their heirs forever.

In making the provisions of one hundred dollars each for my brothers, Matthew Russell and Augustus S. Russell, I have in mind the fact that they each not quite a sum more from my father's estate than the girls got, and while Barrett B. and William H. got the same from my father's estate as Matthew and Augustus did I have made more liberal provision for Barrett B. and William H. than for Matthew and Augustus because of more affection toward them on my part and more brotherly feeling on their part toward me.

Matthew and Augustus will understand this, but it has seemed to me well to put it into this instrument that there may not be any misunderstanding in the matter as to my motives and reasons for disposing of my property as I have.

Lastly, I do nominate and appoint Albert S. Sherman of Westport to be the executor of this, my last will and testament, and request that he be exempt from giving surety or sureties upon his official bond.

In testimony whereof I hereunto set my hand and in the presence of three witnesses declare this to be my last will, this twenty-third day of August, in the year one thousand eight hundred and ninety-seven.

Julia A. Sherman.  
On this 23d day of August, A. D., 1897, Julia A. Sherman of Dartmouth, Massachusetts, signed the foregoing instrument in our presence, declaring it to be her last will, and as witnesses thereof we three do now at her request, in her presence, and in the presence of each other, hereto subscribe our names.

Job S. Gidley,  
Susanna W. Gidley,  
Mary Jessie Gidley.

#### THE MOTHER'S PRAYER.

Starting forth on life's rough way,  
Father, guide them;  
Oh, we know not what of harm  
May befall them;  
'Neath the shadow of Thy wing,  
Father, hide them;  
Waking, sleeping, Lord, we pray,  
Go beside them.  
When in prayer they cry to Thee,  
Do Thou hear them;  
From the stains of sin and shame  
Do Thou clear them;  
'Mid the perils and the rocks  
Do Thou steer them;  
In temptation, trial, grief,  
Be Thou near them.  
Unto Thee we give them up;  
Lord, receive them.  
In the world we know must be  
Much to grieve them—  
Many striving oft and strong  
To deceive them;  
Trustful, in Thy hands of love  
We must leave them.  
—William Cullen Bryant.

#### NARROW BUTTON-HOLE EDGE.

See illustration.

Make a chain of three stitches; turn.

1. Chain five, one treble into second stitch of foundation chain, chain three, one treble into same stitch; turn.

2. \* Chain seven, one double under three chain, chain three, one double under five chain; turn.

3. Chain five, one double under three chain, chain three, one double under same three chain; turn.\*

Repeat from \* to \*, till the edging is of the required length. Then break off the thread, go back to the first row, and work as follows:

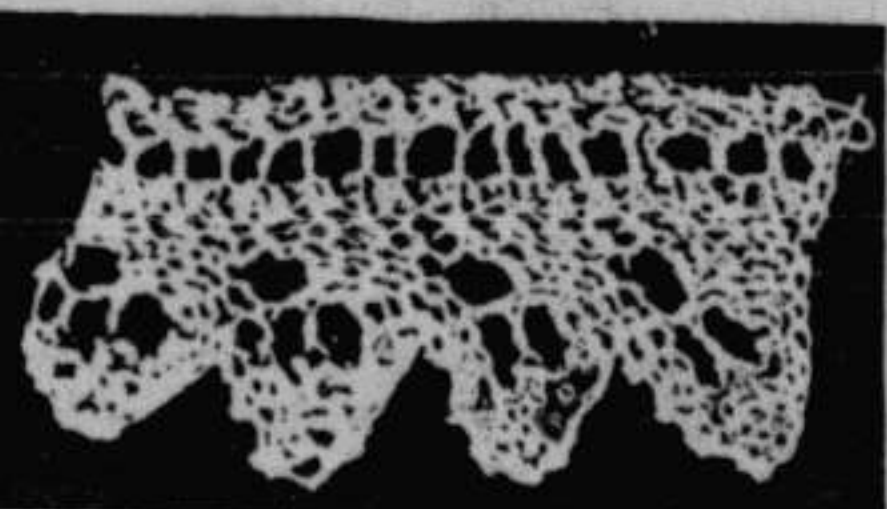
\* One double under three chain of first row, eight double under seven chain; \* repeat from \* to \*.

This makes a fine, rounded, button-hole edge to the trimming, and is a very pretty finish. NELLY BROWNE.

#### KNITTED CLOVER-LEAF LACE.

Cast on seven stitches and knit across plain.

1. Knit two, over, narrow, knit one, over twice, knit two.



KNITTED CLOVER-LEAF LACE.

2. Knit three, purl one, knit two, purl one, knit two.

3. Knit two, over, narrow, knit three, over twice, knit two.

4. Knit three, purl one, knit four, purl one, knit two.

5. Knit two, over, narrow, knit three, over twice, knit four.

6. Knit five, purl one, knit four, purl one, knit two.

7. Knit two, over, narrow, knit nine.

8. Bind off six, knit three, purl one, knit two.

Begin again at first row. M. S. G.

#### MRS. LOFTY AND I.

Mrs. Lofty keeps a carriage,  
So do I;  
She has dapple-grays to draw it,  
None have I;  
She's no prouder with her coachman  
Than am I;  
With my blue-eyed, laughing baby,  
Trundling by,  
I hide his face lest she should see  
The cherub boy and envy me.  
Her fine husband has white fingers,  
Mine has not;  
He could give his bride a palace—  
Mine, a cot;  
Hers comes home beneath the starlight,  
Ne'er caresses she;  
Mine comes in the purple twilight,  
Kisses me,  
And prays that He who turns life's sands  
Will hold his loved ones in his hands.  
Mrs. Lofty has her jewels,  
So have I;  
She wears hers upon her bosom,  
Inside I;  
She will leave hers at death's portal,  
By-and-by;  
I shall bear my treasure with me  
When I die;  
For I have love, and she has gold;  
She counts her wealth—mine can't be told.  
She has those who love her—station,  
None have I;  
But I've one true heart beside me—  
Glad am I.  
I'd not change it for a kingdom,  
No, not I;  
God will weigh it in his balance,  
By-and-by,  
And then the difference He'll define.  
Twist Mrs. Lofty's wealth and mine.  
—Mrs. C. Oldersleepe.

The raw white of an egg, in almost every instance, will dislodge a fish-bone, or anything else which may become lodged in the throat.

The best way to serve fish is with two forks, instead of a knife and fork. The smaller fork to be taken in the left hand for the purpose of separating the fish and removing the bones.

The best thing to clean tinware is common soda; rub on briskly with a damp cloth, after which, wipe dry.

To preserve the rich, fruity flavor, do not boil the prunes. Allow them to soak over night in cold water, enough to cover the prunes. Then take the prunes out and boil the water in which they have soaked; add sugar to taste and boil fifteen minutes. Then add to the prunes and set off on the range and allow them to simmer thirty minutes; then set off to cool. ELEANOR H.

A good furniture varnish is made of two ounces white wax, one gill of oil of turpentine; melt the wax, and gradually mix in the turpentine.

Clean your plaster casts by making some cold starch and dipping them into it, brushing them when dry.

Paper bags, in which many articles are sent from the grocers, should be saved for use when blacking a stove. The hand can be slipped into one of these, and the brush handled just as well, and the hands will not be soiled.

Give your oil-cloths a light coat of varnish when putting them down, renewing the varnish each time before they get dingy. This care will keep them bright, and they will also last much longer. HARRIET G. L.

#### WAYS TO LOOSEN GLASS STOPPERS.

Hold the bottle or decanter firmly in the hand or between the knees, and gently tap the stopper on alternate sides, using for the purpose a small piece of wood, and directing the strokes upward.

Plunge the neck of the vessel into hot water, taking care that the water is not hot enough to split the glass. If, after some immersion, the stopper is still fixed, recur to the above process.

Pass a piece of list round the neck of the vessel, which must be held fast while the list is drawn rapidly backward and forward.

Take a steel needle and run it round the top of the stopper in the angle formed by it and the bottle. Hold the vessel in the left hand and give it a steady twist with the right, and it will very often be effectual, as the adhesion is frequently caused by the solidification of matter only at the point nearest the air. If this does not succeed, put a few drops of oil round the stopper where it enters the glass vessel, and then warm it before the fire. When thoroughly warmed, tap the stopper of the bottle on alternate sides, as directed above. Repeat this operation, if necessary. SOPHIE RAND.

By rubbing with a flannel dipped in whitening, the brown discoloration may be taken off cups which have been used for baking.

Rub your lamp chimneys, after washing, with dry salt, and you will be surprised at the new brilliancy of your lights.

To clean ornaments of alabaster dissolve borax in boiling water and apply with a cloth or soft brush; rinse carefully and dry in the sun.

In icing cakes the knife should be frequently dipped into cold water.

By applying a little of the best carriage oil varnish carefully with a camel's hair brush to the edges of broken china, the parts being neatly joined together

#### LYNES

On the death of Miss Catherine Kubler, addressed to her Mother.  
Believe not, though thy flower has faded and gone,  
Thy sweet-rose transplanted, Heaven's bowers to adorn,  
Too pure and tender for the gardens of earth,  
After Father saw fit to give the spirit new birth.  
His will be done, how sweet was the voice  
That said the dear mother not to weep, but rejoice,  
As, risen from trials of this life she's free,  
Bright, gloom, or darkness, never more will she see,  
And may we not think that she sometimes is near,  
With her spirit presence the loved ones to cheer?  
Watching, and waiting for the glad time to come,  
When she can greet them in her own heavenly home?  
Let us try and be ready for that bestman pale,  
Whose coming is sure, for he never doth fail,  
And with Jesus in view may he happily glide,  
To meet our dear friends on the other side. M. E. S.

#### TESTED RECIPES.

##### Boston Cooking School.

BROWN BREAD.—One cup of Indian meal sifted.  
Mix with this one cup rye meal sifted, and one cup Graham meal sifted.

Into this put one teaspoon salt, sifted, and one full teaspoon of soda, mixing thoroughly.

Into two-thirds of a cup of molasses pour one pint of either sweet or sour milk.

Before adding the milk and molasses, see that the brown bread pan is thoroughly buttered, and the water boiling in the steamer or kettle in which the brown bread pan is to be placed.

Then add the milk and molasses to the dry mixture, and stir in one cup of raisins which have been previously stoned and halved.

Pour the mixture as quickly as possible into a brown bread tin, that is made with a hollow opening through the center; cover it tightly and let it steam four hours.

The water should not be allowed to stop boiling during this time, and, as it boils away, replenish with boiling water to keep it at about the same level.

When it is done, remove the cover and place the mold in the oven for ten minutes to dry the crust.

BREWS.—This is a breakfast dish which makes a pleasing variety in place of oatmeal or cracked wheat, and is also an excellent way of using the brown bread that is left.

Break one pint of dry brown bread and one cup of stale white bread into a double-boiler, and mix with this a quarter of a cup of butter and a quarter of a teaspoon of salt.

Add sufficient milk to cover, and cook it without stirring until the bread has absorbed all the milk. To be eaten hot with cream.

PARKER HOUSE ROLLS.—One tablespoon of butter and sugar, and one teaspoon of salt.

Over this pour one pint of scalded milk and let it stand until lukewarm, then add yeast, one-eighth of a cake of compressed yeast dissolved in a quarter of a cup of lukewarm water, if mixed at night, and a quarter of a cake of this yeast dissolved in half a cup of water, if mixed in the morning.

Into this stir gradually three cups of sifted flour, and beat until light.

Cover this mixture thoroughly and let it rise over night, or, if mixed in the morning, about three hours. It should be about twice the size after it is risen, and sufficient flour should be added to knead it as soft as can be handled; knead it for half an hour and put back into the bowl, and cover, to rise again.

When ready for shaping into rolls, place the dough on the board, and roll it as you would pastry, and spread over it about a tablespoon of softened butter.

Fold the dough over and roll out again until about half an inch thick. It should be of uniform thickness, and must be lifted from the board, and allowed to shrink back all it will before cutting.

Cut with a round cutter and spread a bit of softened butter over the edges, and fold one-half over on to the other.

VEAL CUTLETS.—Wipe and remove the bone, skin and tough membrane from a slice of veal, cut into pieces for serving, and pound them that they be of uniform thickness, in order to cook evenly.

Skewer these pieces into shape by means of wooden tooth-picks, and sprinkle them with salt and pepper.

Roll them in the cracker crumbs that have been rolled and sifted.

Beat an egg in a soup plate and add to it two tablespoons of milk, and dip the pieces into this, and then again in the crumbs.

Fry out several slices of salt pork, and fry the veal in this until it is brown; then remove the cutlets and place them in a stew-pan.

Make a brown gravy with the fat remaining in the pan, if it is not burned, by stirring into it two heaping teaspoons of flour until it is smooth; or, if the fat is burned, use one tablespoon of butter.

Pour on gradually about a cup and a half of hot water, or soup stock, if you have it.

Season this with one teaspoon of Worcestershire sauce, or some lemon juice and a little salt; the sauce should taste a little flat at first, because it

will boil away as it simmers, and will then taste much more salt.

Pour this gravy over the cutlets, and let them simmer about three-quarters of an hour, until they are tender. The cutlets must just simmer, and not boil, as boiling makes them tough.

Place them on a platter, take out the wooden tooth-picks, remove the fat from the gravy, and strain over the cutlets.

Garnish with parsley and points of lemon, and serve.

BAKED BEANS.—Soak one quart of beans in cold water over night.

Pour off the water in the morning and replace with fresh water, and parboil until soft enough to pierce with a fork; then turn them into a colander and pour cold water through them, and place them in the bean pot.

Pour boiling water over one-quarter of a pound of salt pork, part lean and part fat. If liked richer a larger piece is required. Scrape the rind until it is white, and cut it in half-inch strips. Place the pork in the beans, leaving only the rind exposed on top.

Mix one teaspoon of salt with one teaspoon of dry mustard and one-quarter of a cup of molasses.

Fill the cup with hot water and pour the mixture over the beans, and add enough more water to cover them, adding more from time to time.

When they are nearly done lift the pork to the surface, in order that it may be brown and crisp.

Beans need to be baked in a moderate oven eight hours, sometimes longer.

The secret of success with them is largely in the baking.

##### For Invalids.

APPLE WATER.—Core and roast two large sour apples, remove the skin and break into small pieces with a silver fork.

Pour over this one pint of boiling water, and let it stand until cool; then strain and add the juice of half a lemon, and sweeten to taste.

CURRENT JELLY WATER.—Pour one pint of boiling water on one tablespoon of currant jelly, and let it stand until cold; then strain and add cracked ice.

This makes a delicious acid drink for an invalid.

##### To be Remembered.

In all recipes of Boston Cooking School the following must be strictly observed:

Use bread flour with all recipes requiring yeast. Salt, spices and soda measure level.

Baking powder and cream of tartar slightly rounded.

Sugar, butter, flour and meal as rounding as spoon is hollow.

#### HOUSEHOLD RECIPES.

[We are indebted for our Household Recipes to the kindness and courtesy of our subscribers. We are grateful to our many friends who are thus giving to the readers of THE HOUSEHOLD the result of their experience.—EDITOR.]

##### Desserts.

APPLE CUSTARD.—If you have a nice dish of apple-sauce flavored with vanilla or lemon, you may make it still nicer with the addition of a custard. Put your apple-sauce in a deep tin pan and pour your custard over it and bake.

JELLIED APPLES.—Slice fresh apples and put in a pudding-dish, with alternate layers of sugar. Cover with a plate, and put a weight on it. Bake in a slow oven three hours. Turn out when cold. Eat with cream. Best cooked the day before wanted.

SUET PUDDING.—One cup chopped suet, one cup raisins, one-half cup molasses, one and one-half cups flour, one-half cup sour milk, teaspoon soda; steam about three hours. Eat with any liquid sauce preferred.

CRANBERRY PUDDING.—One pint cranberries, one pint flour, teaspoon baking powder, two eggs; mix with sweet milk into nice batter; steam one and one-half hours.

SAUCE.—One egg, one cup sugar, butter size of an egg; stir to a cream; then add one-third of a tumbler of milk and pour into the sauce, stirring quickly until it foams. Mrs. N.

PRUNE PUDDING.—One-half pound of prunes stewed and strained. Beat whites of three eggs to a froth, mix with the prunes, sweeten to taste and bake fifteen minutes, slow. Custard: Yolks of eggs, one quart of milk, tablespoon of cornstarch, sugar, salt and vanilla to taste, and a small bit of butter about as large as a nutmeg. Butter makes it smoother.

##### NOT GOOD ENOUGH.

I gathered all the scowls and growls  
Miss Grumble left around,  
To sell them to the ragman  
At half a cent a pound.  
But, oh! he knew a thing or two,  
For he shook his tousel head;  
"No, no, no!" I'll have good-natured rags,  
Or none at all," he said.

For The Household.

#### TO CLEAN GLASSWARE.

Glassware is generally fragile, and great care is required in washing it. This work should be done by itself, apart from the other dishes.

All the glassware should first be gathered together, their contents emptied, and any which contained milk be left to soak in cold water for a few minutes, otherwise they would be apt to have a cloudy appearance.

They should be washed in a pan or wooden bowl containing moderately hot water, to which has been added a few drops of ammonia. The ammonia will not only soften the water, but will give the glass a fine polish.

The washing should be performed with an old table napkin or a soft cloth of any kind, and as each piece of glass is washed it should be rinsed in another pan containing clean water, after which it should be placed downwards upon the table, which has laid upon it some old towels, folded two or three times, and allowed to drain.

When all have been well washed and drained, wipe dry with a fine glass towel, kept especially for this purpose. If a more brilliant polish is desired, a chamolais skin could be rubbed over them, and it is said that newspapers are excellent for the same purpose.

Soap should not be used if possible to do without, as it is a very difficult matter to remove the streaky appearance which it causes.

In cleaning glass bottles or decanters, fill them about two-thirds full with hot ammonia water—not boiling water—and add to this some well-soaped brown paper or blotting-paper, which has been rolled up into small pieces. Allow this mixture to soak for a few hours, after which it should receive a good shaking.

Empty the contents, rinse in clean tepid water and leave in a rack to drain. When dry, they should be polished both outside and inside, as well as possible, with a fine cloth.

A small brush should be kept for cleaning the crevices in cut or pressed glass.

EVA MARIE KENNEDY.

#### A WOMAN'S ANSWER.

BY ADALDAIDE PROCTOR.

Do you know you have asked for the costliest thing  
Ever made by the hand above?  
A woman's heart, and a woman's life,  
And a woman's wonderful love?

Do you know you have asked for this priceless thing  
As a child might ask for a toy?  
Demanding what others have died to win,  
With the reckless dash of a boy?

You have written my lesson of duty out;  
Man-like you have questioned me:  
Now stand at the bar of my woman's soul,  
Until I shall question thee.

You require that your mutton shall always be hot,  
Your socks, and your slippers be whole;  
I require your heart to be true as God's stars,  
And as true as His heaven your soul.

You require a cook for your mutton and beef,  
I require a far greater thing:  
A seamstress you're wanting for socks, and for shirts,  
I look for a man and a king.

A king for the beautiful realm called home,  
A man that the maker, God,  
Shall look upon as he did the first,  
And say, "It is very good."

I am fair and young, but the rose will fade  
From my soft young cheek one day;  
Will you love me then 'mid the falling leaves,  
As you did 'mid the blooms of May?

Is your heart an ocean so strong and deep,  
I may launch my all on its tide?  
A loving woman finds heaven or hell  
On the day she becomes a bride.

I require all things that are grand and true,  
All things that a man should be,  
If you give this all I would stake my life  
To be all you demand of me.

If you cannot be this, a laundress and cook  
You can hire and a little to pay;  
But a woman's heart and a woman's life,  
Are not to be won in this way.