

HOME AND SOCIETY.

THINGS PEOPLE WANT TO KNOW.

One cannot be struck with the vast difference there is between the old lady (1) of this fine old world in her elaborate clothes, and the simply clad and dignified looking grandmothers of twenty years ago.

The story of another British blunder comes to us from the side of the Atlantic, a blunder which has been made before. A rather dense nobleman, who had letters to the best houses in Boston and who was the recipient of much courtesies, left the "Hub" after a few weeks' visit for the inevitable expedition to the "Rockies," which every Englishman considers an essential part of an American experience.

"Such an amusing incident occurred while we were in London," writes an American lady from the other side. "We, as well as the G—s, who happened to be in town at the same time, had letters to Lady M., and we all received cards for a 'drum' at her house in Cavendish square. We accepted. The four of us were after strollers, and among the sea of faces in the room, we did not see one familiar friend.

"While we all stood at one another, not exactly knowing how to meet the situation, our zoroastrian hostess went on, loudly and gradually: 'Mr. Brown will take you in to supper, Mrs. G., and she sat off with the proud consciousness of having provided at least one of her stranger guests with an escort. To her mind, the incident was a success, and she congratulated herself until Lady M. was at a safe distance.

"An old housekeeper earnestly advises her young friends to pay a daily visit of inspection to their kitchen and especially to note carefully the contents of their refrigerators and ice-boxes. By doing this they discourage waste and they also find suggestions that help them to vary their daily bill of fare.

"An iron basket, which may be made by any blacksmith, makes a very pretty grade in a fireplace. It can be put in a mound or it can be served cold with mayonnaise dressing; indeed there may be an infinite variety attained with very little trouble.

"I should like to tell you of the profit and pleasure I derived from the study of the constitution with a pair of ordinary field-glasses," said a friend who makes up to combine culture and fashion in the most wonderful way.

"The domestic cat is a much abused animal in this country. In England, where there is a society which gives an annual show of specimens of the feline race, there has been a systematic study of their habits and it is not uncommon to see handsome and valuable specimens of these animals. In this country, where cats are usually, at best, but tolerated, there has been very little attempt to improve the breed or to cultivate the intelligence of the creature.

little acquaintance with the glittering hosts can enjoy the real grandeur and sublimity of the night. It is odd that very few have taken up the study of astronomy, and many even cultured people have little or no knowledge of the marvellous science; probably it is the very vastness of the subject that deters us.

"What a dear old lady," exclaimed one of the guests not over young herself, but one who still danced the "german," squeezed in her waist and wore the gayest of butterfly bonnets. "Oh, not old exactly," said Mrs. G.—"she was just forty-five when that picture was taken."

"We made three before we go one right," added the boy who stood by, well pleased to have his work admired. "The prettiest sticks are apt to be decayed and it was not until I cut down some young, strong saplings that I made a seat strong enough to bear any one's weight."

"The freezing of an ice-cream is a point in which amateur cooks are apt to fail. A 'cream' that comes on the table an icy mass with the consistency of crystal is a total failure, even though it be evenly frozen throughout. The rule for a simple ice-cream is that it should have just consistency enough to remain in moulded form and no more. It should be of a light creamy texture. On account of the peculiar lightness of French creams, many cooks who are ignorant of the process of freezing them have supposed that beaten cream was used in making them. This is not the fact.

"An Italian chair, which is also given, would be a good pattern for a set of dining-room chairs for a summer house. Made in cherry with a cane seat they would look very well.

"A dish of macaroni served in Italian style is one of the most delicious we have. Genuine Italian tomato-sauce may be purchased of dealers in Italian delicacies. It comes in tiny porcelain cans, and is made of a tomato which is grown especially for the purpose in Italy. Boil half a pound of spaghetti or small macaroni in abundance of water, which should be salted with a little salt in it.

"It is now the height of the raspberry season. By raspberry we do not mean the variety of cultivated berries that are growing crimson and brindle yellow in fruit gardens, but the native wild fruit, the black-cap and red raspberries of the rock and field.

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absolutely disconcerted when the effects were all packed up in the old house, and wandered from room to room looking pitifully among all of the furniture were out of the last things packed, and when one was opened he could not be induced to take his accustomed nap, except on some one's dress, as if he were himself against his friends' departure without him. Finally, when he was removed in the arms of one of the children, he showed the most profuse gratitude, caressing their hands with his tongue.

"An adorable carpenter can make these pretty hanging shelves. The side-pieces and pointed front should be sawed out with a scroll saw (the easiest way is to take the pattern to a steam wood-working factory), and you can buy the moulding in strips. If you are clever at wood-carving you can make an elaborate door to the cabinet part as you like.

"A genuine East India curry always contains a certain proportion of coconut. It is especially delicious made with chickens for a foundation. Cut up a pair of spring chickens in pieces, as for fricassees, and barely cover them with water. Let them boil gently for twenty minutes. Then take up the pieces of chicken, drain them and dry them with a towel, season them with salt and pepper, dredge them with flour and lay them aside for a moment to cool.

"A pair of shoes with India-rubber soles are a veritable comfort on board ship," says a traveller who has been "roughing it" on a long voyage. "The captain, the mate and the sailors all envied me mine, and declared that they would, each and all, invest in a pair of tennis shoes for their next voyage, for I could keep my equilibrium on the slippery deck when the others could hardly stand."

"Where is there a more delightful jam than one made of raspberries? It seems to be the jam, par excellence, of childhood and old age. It is the one thing in the preserve closet which the small boy cannot resist. When made of the richly flavored red mountain berry, or of blackcap, it needs the addition of about a pint of currant juice to seven quarts of fruit. Pick the fruit for this purpose carefully, washing out a pound of sugar to every pound of fruit, but taking account of the currant juice. Put the fruit and currant juice in a preserving kettle and let it cook slowly for half an hour, stirring it frequently. Then add the sugar and cook it till it is a thick jam.

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In little glasses during the progress of the dinner, usually just before or just after the roast. To make a raspberry granite, use a quart and a half of raspberries, the juice of one lemon, a cup of sugar and a pint of water. Boil the cup of sugar and pint of water together very rapidly for twenty minutes. Add the juice of the lemon and the juice of the raspberries. Let the mixture boil up once, strain it, and cool it. Pack it in a freezer like ice-cream, and set it away in a cool place to work out its own perfection, but do not stir it. After it has stood for an hour scrape the sides of the freezing-can with a knife, mixing the frozen mixture at the side in with the liquid in the center, but do not beat it in, as it is the character of a granite to be coarse and grainy, and have icy particles through it. The can should be scraped three times in this way while the mixture is freezing. At the end of three-hours stir in a pint of fresh raspberries, and serve the granite in the little sorbet glasses mentioned. Red or black raspberries may be used for these, but nothing is better for this purpose than our common blackcap raspberries, which are full of juice and fine in flavor.

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is simply made at home and is less expensive than the substitute for it sold in the shops. Made properly it is very superior. To prepare it take six or eight quarts of luscious black raspberries; pour over them enough of the best cider vinegar to reach the upper layer of berries, but not to cover them. Let them stand twenty-four hours. Then strain the berries and vinegar through a colander, mashing the berries as you strain. Strain again through a fine strainer and measure the liquid. Allow a pound of sugar to every pint of juice. Put the juice over the fire to boil in a porcelain-lined kettle; let it cook for twenty minutes. Then add the sugar and boil it ten minutes longer. Bottle the liquid in pint bottles. A bottle of it is sufficient to flavor a two-quart pitcher of lemon-water, though a cupful gives a very pleasant flavor to the same amount of water, and sufficient for the taste of most people.

There are few vegetables so often carelessly cooked as string-beans. There have been various devices of cultivators to produce string-beans that were stringless, but in every case somewhat of the flavor of the vegetable was lost in the process. Nothing has been produced in this way that is quite as acceptable as the old-fashioned string-beans, which must be rid of their obnoxious strings before they are fit for use. An old housekeeper once remarked that she could always tell how the work was done by the way the string-beans were laid out on the table. This she could not be slighted. To prepare them, carefully bring the beans, leaving no thread or filament to tell the tale of what has been, break the beans into half pieces, put them in a porcelain-lined pot and cover them with boiling water, adding a teaspoonful of salt to every quart of water. At the end of an hour and three-quarters, pour off any water remaining. Make a well-seasoned cream sauce, pour it over the beans, and then cover them with a layer of butter. A tablespoonful of flour, a teaspoonful of butter, a teaspoonful of cream, and salt and pepper. Melt the butter, stir in the flour, add the milk, and stir the mixture till it boils. Then pour it over the beans.

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until they are satisfied that the latter are a genuine improvement. But let all be ready to accept genuine improvements in the implements of housework. It is well to remember that every decade brings its improvements in household methods as in every other branch of civilized life. Housework began in primitive times with a single pot cracking over a hearth in the open air, and the tools were such as knives and forks were unknown. Within the last hundred years the fireplace was the only place where the household cooking was done, and this primitive style remains in many civilized nations. The kitchen range with its large accoutrement of pots and pans for boiling, frying and broiling, its multitude of baking dishes, is a part of modern civilization.

Very little starch is used in the laundry at present. The only articles starched with heavy starch are men's linen shirt bosoms, collars and cuffs. Starch for women are finished with thin starch, and only a very slight starch is used in any cotton dresses. White cotton shirts are starched, but not enough to make them stiff.

Broiling poultry is now fairly in vogue, for it is seldom that spring chickens are large enough to be cooked also before the Fourth of July. Ducklings and geese are both equally good when they are in a young and tender state. The green geese has passed into a proverb as a delicacy. It is considered green and in a condition for eating when it is from three to four months old. It is especially nice broiled when it is in this state. Spring chickens may be either broiled or fried. They are especially esteemed at the South, and served with a cream gravy and mashed potatoes. To prepare them in this way, select a chicken in pieces as for fricassees, have the frying pan very hot, put a quarter of a cup of butter in it, and when the butter is smoking hot add the pieces of chicken and cover them. Let them fry until they are a golden brown on one side, then turn and fry them on the other. It usually takes two fryings to cook a pair of chickens, as a spitzer will only hold one chicken, unless the pieces are cut into small pieces. The pieces are cooked in all fried, lay the pieces on brown paper in a platter to absorb any fat. The platter should be placed in a warm closet but not in a hot oven, and it is well to cover the chicken with a second piece of brown paper to keep in the heat. As soon as the chicken is fried, stir an even tablespoon of flour in the butter and drippings in the pan. Add a cup of cream and stir the mixture till it boils. Then add a tablespoon of chopped parsley. Remove the chicken from the brown paper covers, arrange the pieces evenly on the platter and strain the cream sauce over it. A delicious way of preparing a broiling chicken is with tartar sauce. To do this the chicken is split down in exactly the same way as for broiling, seasoned, sprinkled thickly with fine salt and broiled on a rack in the oven, the baking pan in a hot oven for an hour. A broiled chicken will take about fifteen or twenty minutes over a moderate fire. At the end of this time put it in the oven ten or twelve minutes to become more thoroughly done, as it is almost impossible to cook a chicken thoroughly through by merely broiling it. Serve it with maitre d'hotel butter or tartar sauce. A green goose broiled is very nice served with tartar sauce.

Fur rugs are simply lined with heavy cotton canvas, which is tacked down to the felt in sections, the pieces are cut into strips and cover down to the edges of the felt with strong linen thread. We do not see why a binding of broad should not be used instead of this edge after it is overcast to make the finish neater, though the edge is entirely concealed by the fur when the edge lies on the floor.

Before putting clothes in soak remember to remove all stains. Fruit stains and coffee stains may be removed by cold water. Iron rust is one of the stains which may be left till after the washing, as washing does not seem to set it perceptibly. It can be taken out at any time by laying the stain over a board in the hot sun, covering it with salt and saturating it with lemon juice. Slight mildew stains will yield to the same treatment.

A rusty spot of iron is a very unsatisfactory article to use. All flatirons should be washed at least two or three times a year in warm water in which a tablespoonful of lard to the gallon is melted. Wipe them dry and set them in a warm place till every drop of moisture is gone. Irons should be kept in a clean place away from the dust where it is perfectly dry, but it is very bad practice to allow them to lie about the stove as some housekeepers do. Standing continually on the coals destroys the temper of the iron, and iron that has been thus treated will not retain their heat one-half as long as those which have been properly cared for. The best iron-holders are those made of cotton bed ticking. Do not make them too thick. Two layers of wool stuffed between two pieces of bed ticking makes an iron-holder which is thick enough for all practical purposes and is not too clumsy to be put through the wash. Keep four or five folders in use and give the iron a fresh supply for each morning. These will last the holder and will give a stiff bed when they are put through the wash. Everything in connection with the laundry should be kept spotlessly clean. Keep two covers to the ironing-board, and two ironing-sheds, so that a fresh cover and sheet may be had whenever the one in use may be soiled. It is no economy to use old sheets for this purpose. It costs but little to buy new unbleached muslin from which to make these sheets. Old sheets are soon ironed into rags when used up in this way and there are many other ways in which they may be put to use.

Yellow spots on the linen or cotton produced by the iron may be removed by setting them in the broiling sun. Whenever it is possible it is well to keep a separate closet for articles pertaining to ironing. Keep the irons, starch, blinding, holders, boards, sheet, blanket and other articles pertaining to ironing in the closet, keeping all the ironing material in a closet of the dust. If the ironing-boards are kept in a closet in general use it is best to put them in bags of bed ticking or some other heavy cotton, and hang them up where they will be free from dust and dirt. If they are kept in a closet reserved for the ironing material they need not be covered. This and ironing-boards should be kept in a cold place and there is no objection to a little dampness.

A trifle is simply another name for a syllabus with soft cutstaid and the addition of various kinds of fruit. The most familiar of all is gooseberry trifle. This is made of stewed gooseberries, stewed and strained, and the juice is put in a bowl. The bottom of the dish, the fruit, stewed almost as thick as a marmalade, is spread over the custard.

The average person shows less common sense in the purchase of shoes than in that of any other article of his outfit. He is very likely to be misled by the shopkeeper as to the style and shape of what he buys. The mass of shoes made for general wear are made with the soft side of the leather turned out. This renders them easier to wet. A soft calfskin shoe, made with the outside of the skin on the outside of the shoe is almost impervious to moisture, and protects the foot from dampness. The inside of the shoe is lined with a soft material, and does not do the injury of the skin as it is worn, a medium-proof, rather heavy, coarse skin in a well-made shoe will give more satisfaction and wear than a fine high-top one. It is much more economical to keep two pairs of shoes for general wear and wear them alternately. Allowing one pair to rest while another is worn will make both pairs last three or four times as long as a single pair would. The man who has a choice of shoes to go to the office, and who has a more important, to get ready and condition, and who is more particular of the feet, which is very injurious to the feet. For general walking in summer nothing gives so much comfort and freedom as a low shoe. To protect the stocking and foot from dust a light leather and cloth should be buckled over it. English pedestrians wear these gaiters in stormy weather, the suit. The short skirts of their dress-rough tailor dresses cast the ground by several inches, and are fast with water-proof; and such a costume is a pair of light calfskin shoes they are equipped to face all sorts of weather.

"A Country Mother" writes to our column: "I wish to give my son a birthday party. Will some one please advise me how to cater to small stomachs and what games to play? No dancing allowed. The children will be younger rather than older than my son, not more than twenty-five of them, and the party will be before sundown.



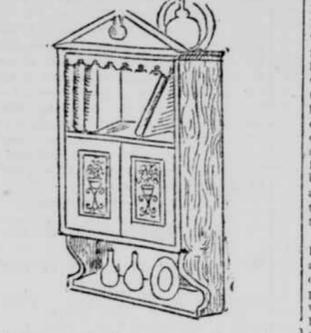
been fashioned with considerable skill. "Is it not?" said her hostess, "and I am very proud of it, for my little boy of eleven made the frame quite alone, and his small sister embroidered those falling leaves on the seat."



In a traveller's sketch book we find this little drawing of "Luther's chair," which is still kept in the castle of Wartburg, in the little room where he translated the New Testament into the language of the people, so that all might read the Holy Scriptures.



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To make a cup of coffee or chocolate look most inviting it is only necessary to whip up the whites of eggs with a tablespoonful of powdered sugar. They must be beaten until stiff. Then put a large spoonful upon the top of the beverage and serve. If you have never tried the better; in that case add the white of one egg, the same amount of sugar, and whip until it is stiff before putting on the chocolate or coffee.

A genuine East India curry always contains a certain proportion of coconut. It is especially delicious made with chickens for a foundation. Cut up a pair of spring chickens in pieces, as for fricassees, and barely cover them with water. Let them boil gently for twenty minutes. Then take up the pieces of chicken, drain them and dry them with a towel, season them with salt and pepper, dredge them with flour and lay them aside for a moment to cool.

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