

HOUSEHOLD DEPARTMENT.

All communications or inquiry for this department should be addressed to
FLORIDA AGRICULTURIST,

The editor of this department will gladly welcome any hints or articles pertinent to the household. If a reader has any helpful suggestions, please send them along.

Common Sense.

A maiden fair, without pretense
And when they asked her humble name,
She whispered mildly, "Common Sense."—James T. Fields.

Training in Social Service.

The tendency of education is more and more to foresee the needs of our civilization and provide for them by special training in schools. Noteworthy examples of this tendency are the schools of social service recently established, in three American cities. These are Simmons College in Boston, now entering upon its fourth year, the School of Philanthropy, founded by the New York Charity Organization Society, and the department of Social Science, which has just been opened at the University of Chicago.

Just as a special kind of instruction is provided to prepare men and women to be lawyers, doctors, preachers, teachers, nurses, these new institutions seek to educate professional philanthropists to engage in systematic work for organized charities, to conduct "settlements" among the slums, to work as secretaries to doctors, teachers and sociologists who are dealing with social problems in poor, crowded sections of cities.

The old method of education was to give a young person general culture, and then leave to time and chance the direction of educated talents toward some special kind of usefulness. Heretofore "slumming," settlement work, and other such social service have been left to the emotional impulse and good intention of the amateur in charity. The new schools of charity have studied the practical needs of the sociologist, and aim to turn out, not theoretic economists, but doers of the word.

For a long time the new profession will not be overcrowded. The labors of philanthropy become more complex and extensive every year, and there is plenty of room for young men and women in the ranks of the new scientific army which is setting out to fight the enemies of social order and prosperity.—The Youth's Companion.

Woolen Hosiery.

The nice new cashmere stockings which are so comfortable in the early winter will become hard and stiff and shrink to much less the original size if they are not washed very carefully.

Water of the same temperature should be used every time. Lukewarm water is best. If very warm there will be too sudden a change of temperature when the stockings are hung on the line.

One should be careful, also as to soaps, for wool being animal matter, may be destroyed by any kind of lye. Stockings should be washed often if they are to remain soft.

An easy and safe way is to soak them, separate from the other washing, in a clean warm suds of Ivory soap and soft water, and then gently rub and squeeze out. Rinse in another warm water and dry in bright sunshine if possible.—M. J. M.

Wisdom's Ways.

Young housekeepers are very apt to buy quantities of things "just to make the house look cozy and comfortable," then after a little while, they wake up to the fact that they have some very shabby, broken-down furniture on their hands. My advice to housekeepers is to plan well before buying. Be sure that your colorings harmonize, and never buy things because they are bargains, for bargains usually prove very dear. For example,

when I was just married I bought a stuffed rocker for which I paid thirty-five dollars. After a few years the damask is worn to shreds and very soiled as well. Then again, stuffed furniture catches and holds dust, and consequently is not hygienic. But I realize now, that if I had paid thirty-five dollars for a mahogany rocker I could have kept it bright and clean with the use of a good furniture polish, and I would have had a chair that I need not be ashamed of. Furnish the house slowly; buy one piece at a time if you must, but buy it of the best; and, above all, don't overcrowd the rooms. A few handsome pieces are always more effective than a lot of cheap things. The same holds good with bric-a-brac. Don't have quantities of knickknacks that wear one out caring for them, but have your few of the choicest.

For the Stressful Times.

Whoever provides these things against the stressful times of sewing will find her seamstress rise up and call her blessed.

First, a sheet of light crash or unbleached muslin stretched smooth over the floor and held in place with drugget pins. Second, a big wall pocket, for patterns exclusively, the patterns to be folded flat and slipped each into a big envelope, plainly marked outside. Third, a string of spools of basting cotton, fastened so securely to the post of the sewing chair they cannot possibly be mislaid. Fourth, a hanging pincushion upon the sewing chair's opposite post—the cushion to be kept always generously full of pins. Fifth, another hanging pincushion, fastened to the wall close beside the mirror, with an emery bag pendant from it, and a serviceable needlebook fastened to the back. Sixth, a handy scrap basket, not too light. Seventh, a press board, covered with flannel, and further provided with two clean white slips. Eighth, a tiny oil or alcohol stove, with an iron to heat over it, both to be kept in a small wooden box that makes an excellent rest for the stove when in use. Ninth, shears with cutting edges and easy weight that are yet not too loose. Tenth, blunt-pointed scissors for trimming out armholes and so on in the process of trying on—also a hook in the mirror frame from which to hang the scissors so they cannot possibly get out of place. Eleventh, a folding table with deep drawer, the drawer given up to unmade stuff or linings and findings. Twelfth, plenty of the handy portable hooks which come already fastened to boards, and can readily be attached to the wall without much defacing it—they are for hanging things new and old out of the way. Lastly and mostly, a good sewing machine, well cleaned, well oiled, in thorough repair, and a great plenty of needles and of thread in all colors, of all sorts, sizes and conditions.—Good Housekeeping.

Two Guessing Games.

By Camilla Knight.

- 1.—A Colony of Ants.
- 1.—What is the oldest ant? Adamant.
- 2.—What ant hires his home? Tenant.
- 3.—What ant is joyful? Jubilant.
- 4.—Birdlike? Cormorant.
- 5.—Learned? Savant.
- 6.—Long-winded? Descant.
- 7.—Well-informed? Conversant.
- 8.—Trustworthy? Confidant.
- 9.—Praying? Suppliant.
- 10.—Points out things? Significant.
- 11.—Moves to and fro? Vibrant.
- 12.—Largest? Elephant.
- 13.—Servile? Sycophant.
- 14.—Proud? Arrogant.
- 15.—Fine? Elegant.
- 16.—Quarrelsome? Termagant.
- 17.—Worthy to be considered? Important.
- 18.—Lives in a hill? Occupant.
- 19.—Wandering? Errant.
- 20.—Sees things? Observant.
- 21.—Tells things? Informant.
- 22.—The ruling ant? Dominant.
- 23.—Obstinate? Defiant.
- 24.—Kingly? Regnant.
- 25.—Angry? Indignant.

- 26.—Youngest? Infant.
- 27.—Successful? Triumphant.
- 28.—What ant is an officer? Commandant.
- 29.—A superintendent? Intendant.
- 30.—A beggar? Mendicant.

2.—A Game of Cities.

- 1.—What city is for few people? Scarcity.
- 2.—For happy people? Felicity.
- 3.—For hypocrites? Duplicity.
- 4.—For chauffeurs? Velocity.
- 5.—For truthful people? Veracity.
- 6.—For athletes? Elasticity.
- 7.—For greedy people? Voracity.
- 8.—For talkative people? Loquacity.
- 9.—For liars? Mendacity.
- 10.—For wild beasts? Ferocity.
- 11.—For home-lovers? Domesticity.
- 12.—For office-seekers? Pertinacity.
- 13.—For bright children? Precocity.
- 14.—For shrewd people? Perspicacity.
- 15.—For actors? Publicity.
- 16.—For broad-minded people? Catholicity.
- 17.—For reporters? Audacity.
- 18.—For savages? Atrocity.
- 19.—For wise people? Sagacity.
- 20.—For soubrettes? Vivacity.
- 21.—For hungry people? Capacity.
- 22.—For telegraph operators? Electricity.
- 23.—For crowds? Multiplicity.
- 24.—For nations? Reciprocity.
- 25.—For odd people? Eccentricity.
- 26.—For solid people? Opacity.
- 27.—For unhappy people? Infelicity.
- 28.—For beggars? Mendicity.
- 29.—What city has a small population? Paucity.

From a Housekeeper's Scrapbook.

When raisins and currants come from the grocer's they should be washed at once and then placed in glass jars and covered tightly. They are then ready for immediate use, if one is making a pie or a pudding, a cake or cookies, and is in a hurry. Dry fruit will not fall to the bottom of a cake or pudding, and it is always a hindrance to be obliged to stop and prepare the fruit for each article made. By washing the fruit all at once the work is over and done with, and the labor of washing a quantity of fruit is not much greater than that of preparing a smaller quantity. The fruit must be very dry before it is put away in the jars. To prepare, place the fruit in a large colander and set the colander in a basin; pour boiling water over the fruit, to kill all possible life and cause it to rise to the surface. Let the fruit soak in the hot water for a few moments and then turn cold water upon it until the water runs clear; spread on large platters, and set away to dry, stirring it about from time to time. When perfectly dry, which will be in about twenty-four hours, turn into glass jars with screw tops, and set away in a cool place.

Citron and candied orange and lemon peel may be passed through a chopping machine when preparing them for cake, using the medium-sized knife, and powdering the machine with a little confectioner's sugar so that the fruit will not stick to the sides of the knife. The fruit will be in little cubes, and, if a quantity is prepared at one time, it should be put away in glass jars with screw tops, so that it will keep and remain perfectly clean, the glass jars allowing the housekeeper to see at a glance what each contains.

When a loaf of cake burns on the bottom, before the top is more than baked, allow the loaf to cool, and then pass a large tin grater back and forth over the burnt surface until the charred portion has been removed; brush away the crumbs with a small, stiff paint brush, several of which should be kept in every pantry, since they are useful for so many purposes, and then apply the icing to the bottom and sides of the loaf instead of the top, keeping the cake turned bottom upward. Two "coats" of icing should be applied to a cake that has been burned or to a dark fruit cake. Let

Make Your Grocer Give You Guaranteed Cream of Tartar Baking Powder

Alum Baking Powders interfere with digestion and are unhealthful.

Avoid the alum.

one layer of icing become set before applying the second.

One of the paint brushes mentioned above should be kept at hand for the purpose of brushing over the top of a loaf of bread with milk or water, just before it is placed in the oven to bake. This insures a soft, sweet crust, which takes on a pretty brown. Biscuits, rolls, etc., should receive the same treatment, and lard may be used instead of the milk if it is preferred.

Another brush is most convenient for greasing tins.

To crumb crackers or stale bread, pass them through a chopping machine. If one has no chopping machine, place the pieces to be crumbed in an empty salt bag, and laying it on top of the bread-board, having fastened the top of the bag securely, pound with a wooden potato masher until they are reduced to fine crumbs.

The empty salt bags should be washed and put away for this purpose, for the crumbs may be left in the bag if all are not used, and a spoonful taken out from time to time, as one requires crumbs in various dishes, without the bother of rolling new crumbs each time they are needed. In this way none of the crumbs are wasted and any undue labor in transferring from the bags is saved.

Instead of slowly grating cheese on a tin grater, pass it through a chopping machine, or crush it through a wire sieve, using a silver spoon to push the cheese through the meshes. If one has a potato ricer or fruit strainer, soft, fresh cheese can be pushed through the meshes, reducing it to thin, feathery particles, that make the most delicate sort of Welsh rabbit. Cheese that is a little stale may be placed in a wooden chopping-tray and chopped coarsely for cooking.

When one is belated in preparing breakfast or dinner, and the potatoes have not time to cook thoroughly, place them, after paring and washing, in a wooden chopping bowl and chop in coarse pieces, or else slice them into cold water as soon as they are pared. The saucepan filled with water and placed over the fire before commencing to pare the potatoes, will, by this time, have reached the boiling point and the small pieces of potato can be turned into it. They will cook thoroughly in a very short time, and can be mashed or creamed while the rest of the dinner is cooking.—New Idea.

Sharpes, Fla., Jan. 25, 1905.

Mr. E. O. Painter,

Dear Sir:

My fruit has never kept as well on the trees or as well en route to market. Trees bear well; scale is less than for years; not 15 boxes of russets in 500. No spraying done either. Oranges large 150 and 126.

Sincerely yours,

Geo. W. Holmes.