

willing and obliging, honest beyond all question and devoted to his employer's interests, he has proved himself almost invaluable. In the kitchen neither grit or stickiness mars the fair cleanliness of Philip's dishes; no smelly milkpan or greasy dish towel betrays the sloven, while his pots and kettles smile approval at their treatment. Economical by nature, his potatoes are pared without a bit of waste; coal and kindling are used with discretion, and the soap is never left to waste its substance in dish-pan or cleaning pail. He is the first to rise in the morning and the last to leave work at night. Nor does he confine his attention to the kitchen alone. He cleans the porches, tends the flowers and chickens, gathers the fruit and vegetables and runs the lawn mower. He has already made great advance in speaking the language—and in the evenings has learned to read and write. Nor is Philip a notable exception. In Turkey, the best house servants one can possibly find are Armenians, owing to their capability and trustworthiness; and in this country, the housekeeper willing to make a new departure and give them a trial, bids fair to find her reward in a satisfactory solution in the vexed "domestic problem."

A new way of serving the large soft peaches is to cut them in two, that they may be eaten out of the skin with a spoon. Always serve a dolly with peaches, as there is no fruit stain so difficult to remove. An old housewife's superstition used to be that if the peach stains of one year were laid aside until the next when the peach trees were in blossom, the combined action of sun and grass bleaching would remove the stain. The modern housewife, however, feels that a year is too long to wait on a venture, and, with characteristic promptness, attacks the offending spot with renewed applications of javelle water or chlorate of lime until it disappears.

In preparing mashed potatoes, remember that the potatoes should be just done, and no more. Do not let them wait until you are ready to mash them, but pour off the water and mash at once if you would have them light. If they need to be kept hot, set on the back of the range or over hot water, covered with a coarse meshed towel that will allow the moisture to escape. If treated in this way they will keep sweet and light an hour or more; but if they are covered close, they will be heavy, dark and strong flavored.

The question of erecting public laundries where any woman may go and do the washing for her family by the payment of a few cents, is now agitating the minds of the Citizens' Union of New York. The same subject was broached last year by the Association for improving the condition of the poor but without definite results. This plan of having public laundries where the admission fee secures the use of tubs, driers and all the conveniences with which the place is supplied, is by no means impracticable, as the scheme is in full and satisfactory operation in many large European cities. At St. Marylebone, London, a public bath and a public laundry under the same roof were opened last year by the Duke and Duchess of York. The laundry is divided into a washhouse, drying, ironing, and mangling rooms. The washhouse is divided into seventy-four compartments, in each of which are two tubs with hot and cold water, scrubbing-boards, pails, etc., with four steam wringing machines under the charge of a special officer. The drying room is heated by flues from two large coke furnaces, and is furnished with seventy-four separate drying

horses. Two steam mangles, a large ironing table, two gas stoves for heating irons, and two radial dry horses, making the ironing room complete in its appointments. The whole place is ventilated with large air-exhaust fans, and lighted by a lantern roof.

When a night light becomes a necessity, the question of one that neither smokes, flickers, gives out an unpleasant odor, nor is in danger of exploding, becomes of primal importance. An invalid who has been obliged to keep a fair trial to all sorts of night lamps and tapers, finds complete satisfaction in the "Monitor Floating Wax Taper." This is a simple contrivance, consisting of two corks overlaid with a connecting flat piece of tin, in the center of which is a little socket for a tiny wax taper. A tumbler is half filled with water, then several tablespoonfuls of any good oil—olive, sperm, sweet or lard—is poured on until the glass is nearly full, and on this is placed the little float. The tumbler is then set in the wash bowl, the taper lighted, and a soft, steady glow goes on to illumine the night.

Sometimes in preserving, the syrup begins to rise so rapidly that there is scarcely chance to remove the kettle from the stove. In this emergency a few teaspoonfuls of cold water thrown in will cause the syrup to subside immediately.

A beautiful bit of life in Arcadia comes from twenty miles up in the Santa Cruz Mountains, where a party of college professors and their families are camping for the summer. The description of the almost illimitable space, the perfect freedom and the sweetness of unfettered living enjoyed by these sojourners so "close to nature's heart," comes most appealingly to the tired mother cooped up with her children in the close rooms and artificial atmosphere of the overcrowded summer hotel, where the children's hands seem "against every man and every man's against them." "We have a most beautiful camp here among the great red woods," writes the chronicler. "The climate is so perfect—no rain, of course—that we all sleep out of doors on the ground. In fact, we have only one small tent as a dressing room. We are on the bank of a beautiful mountain stream, in which we take our daily cold plunge. There are no campers for miles around, so we have taken full possession of the forest. One part is the parlor; another with tin dishes and oilcloth table, our dining room. Near the spring is the kitchen, with a regular camp stove. The library is in a hollow redwood tree, where Dr. E. has made some shelves, and in his usual methodical way catalogued the library of thirty-three volumes. The tree is large enough for half a dozen persons to stand in comfortably. Today the men are all off trout fishing. All the children are so good and happy as to enjoy the natural life for them."

So objectionable are the odors of cooking in a house that many of the fashionable city kitchens are being elevated to the top floor, where the steam and odors may pass directly into the air. A "lift" is worked at stated intervals by the man who manages the furnace, while a dumb waiter supplements the carrying power of the "lift." One of the practical advantages of this arrangement is the saving of gas bills, there being more than an hour more daylight here than in the basement kitchen.

There is a practical, common-sense ring to a suggestion made by a lecturer on "Art in House Furnishings,"

that will appeal to every housekeeper. "Utensils," says this lady, "should be differentiated according to their use. While it is the form that rules in decoration, attention must be paid that the form is adapted to the purpose for which it is designed. Pitchers intended to hold milk, etc., should be selected with a view to easy cleansing and furniture with an eye to the oft recurring necessity of moving it.

In making soup stock, allow a quart of water to each pound of meat and bone.

In the quiet corner of a hotel veranda the other evening, a group of men and women, fell to discussing the highest type of womanhood, the ideal wife and mother. After various views had been expressed, a gray-haired army officer, a member of Sherman's staff on his march to the sea, paid this graceful tribute to his own wife, the mother of a large family of charming children: "While my wife," said he, "would not shine as presiding officer over a meeting of Sorosis, no one could be a more tender brooder over her children or a sweeter, kinder, more sympathetic neighbor. Under her management, the breath of gossip is never heard in our house. She goes through life with an oiled feather in her hand." Even Solomon, in his panegyric on the "virtuous woman," could scarcely say more than this.

EMMA PADDOCK TELFORD.

SCIENTIFIC MISCELLANY.

It appears that the curious remedies of a century or two ago are still retained in some parts of the earth. A Russian journal mentions that the inhabitants of a malarial locality in the government of Kharkov have in recent years used powdered crabs with great success in fevers, and that this powder has been adopted in preference to quinine. A teaspoonful is generally sufficient to cure the intermittent fever, a second dose being required only in obstinate cases. The powder is prepared by pouring ordinary whiskey on live crabs until they are put to sleep, when they are put on a bread-pan in a hot oven, thoroughly dried, pulverized, and passed through a fine sieve.

An extraordinary account comes from Devonshire of a chub, found in a muddy pool, that had evidently pushed its way when young into a cage-like space formed by the roots of a tree, and, being unable to escape, had grown into the shape of its close-fitting prison. Lack of room had caused the tail to develop only to the extent of a little deformed stump. The back fin also had vanished, and the whole fish had been distorted into the gnarled and twisted form of the root cage, being hideous in appearance, yet seemingly strong and healthy. It is difficult to imagine how a fish could get food for years under such conditions.

Sudden and great fluctuations in the level of water in wells in stormy weather, closely corresponding to the fluctuations in wind-velocity recorded by Prof. Langley, have been observed by Dr. Romei Martini. This explains the popular tradition that bad weather may be predicted from the sudden rise and fall of wells. Curiously, however, small and rapid changes of barometer are more certain to affect wells than large changes.

After several years of trial, pulleys covered with papier-mache are gaining in favor among British machinists.

The toposcope is a novel apparatus, used in Vienna for locating fires. It consists of a good telescope solidly attached to graduated horizontal and vertical scales, which always give the