

that you have beheld transpire here; but you must go and become one of the most helpless of all beings that I have created, while in your infancy; subject to sickness, pain, tears, mourning, sorrow and death. But when truth shall touch the cords of your heart they will vibrate; then intelligence shall illuminate your mind, and shed its lustre in your soul, and you shall begin to understand the things you once knew, but which had gone from you; you shall then begin to understand and know the object of your creation. Daughter, go, and be faithful in your second estate, keep it as faithful as thou hast thy first estate.

Thy spirit, filled with joy and thanksgiving, rejoiced in thy Father, and rendered praise to His holy name, and the spirit world resounded in anthems of praise and rejoicing to the Father of spirits. Thou bade father, mother and all farewell, and along with thy guardian angel, thou came on this terraqueous globe. The spirits thou had chosen to come and tabernacle through their lineage, and your head having left the spirit world some years previous, thou came a spirit pure and holy, thou hast taken upon thee a tabernacle, thou hast obeyed the truth, and thy guardian angel ministers unto thee and watches over thee. Thou hast chosen him you loved in the spirit world to be thy companion. Now, crowns, thrones, exaltations and dominions are in reserve for thee in the eternal worlds, and the way is opened for thee to return back into the presence of thy Heavenly Father, if thou wilt only abide by and walk in a celestial law, fulfil the designs of thy creation, and hold out to the end. That when mortality is laid in the tomb, you may go down to your grave in peace, arise in glory, and receive your everlasting reward in the resurrection of the just, along with thy head and husband. Thou wilt be permitted to pass by the Gods and angels who guard the gates, and onward, upward to thy exaltation in a celestial world among the Gods. To be a priestess queen unto thy Heavenly Father, and a glory to thy husband and offspring, to bear the souls of men, to people other worlds, (as thou didst bear their tabernacles in mortality,) while eternity goes and eternity comes; and if you will receive it, lady, this is eternal life. And herein is the saying of the Apostle Paul fulfilled, "that the man is not without the woman in the Lord, neither is the woman without the man in the Lord." "That man is the head of the woman, and the glory of the man is the woman." Hence, thine origin, the object of thy creation, and thy ultimate destiny, if faithful, lady, the cup is within thy reach, drink then the heavenly draught, and live.

DOMESTIC ECONOMY.

The perfect popover is said to be unattainable unless baked in the tiny earthen bowls that are now sold for that purpose.

Every woman who has agonized in spirit over the wreck of a delicate colored muslin gown, a dark sateen or dress of mourning goods, when left to the zealous but ill-advised efforts of the average laundress, will rejoice to know how to have them laundered so that henceforth they may return in all their pristine beauty and freshness. "Do not have the water in which they are to be

washed very hot, and do not use soap," says Miss Parloa.

For two dresses make one gallon of starch by mixing one cupful of flour with one pint of cold water. Pour over this three and a half quarts boiling water, cook well and strain through cheesecloth. Pour half the mixture in a tub containing four gallons warm water. Wash one of the dresses in this, rubbing the fabric the same as if soap were used. Rinse in two clear waters and hang out to dry in the shade. The starch cleans the goods and enough is held in the tissues to make the dress about as stiff as when new. Thoroughly dry and sprinkle only an hour or two before ironing.

A clever surmise as to the institution of the first woman's club was made recently by Miss Annie Beaston, the historical lecturer. She said that she had come to the conclusion that Solomon must have had a "rainy day" club, organized by his three hundred wives, which accounted not only for his simile of the "contentious woman," and "the continual dropping in a very rainy day," but for his superior wisdom as well.

An obstinate grease-spot on the kitchen floor may be removed by spreading on the boards a hot solution of Fuller's earth and soda. Allow it to stand for some hours to enable absorption to take place.

Although carving at the table shows signs of becoming one of the lost arts, owing to the fiat of fashion, many a solid householder still prefers to flesh his blade and dispense his own meats to his household in patriarchal fashion. For the convenience of the carver, the following hints were recently given to the waitresses in their special course at Pratt Institute: Place the platter at the correct distance from the carver, so that no readjustment is necessary. See that no string or skewer is left in the meat except the silver ones, which must be very loose. A round of beef should be placed with the flesh side up; a rib roast with the backbone to the right of the platter; sirloin the same; fillet of beef must have the thickest end at right end of platter; calves' head with the face to the right; roast pig with head to the left; roast or boiled ham should lie with the thickest part on further side of platter; large birds such as geese or turkeys with head to the left; small birds with head on further side; leg of mutton or lamb or rump of veal, with thickest part towards the farther side; rump of beef with backbone at farther side.

Pains should be taken to see that the platter provided is large enough, or an extra dish furnished for the slices as they are cut.

With the passing of the holland shade, houses take on a much more festive appearance; but a new item of expense is added to the already omnivorous demands of the house-furnishing apportionment. The French glass curtains which hang next the glass from the top to the bottom of the window may be as elaborate as the purse admits, while even the simplest, which come at fifty cents per yard, are much more expensive than the best shades. Where these curtains are made to order, the rich Russian lace with raised work is generally chosen, though Irish point is also frequently in evidence. These reach

from top to sill and side to side with a heavy border all around. Many, however, prefer the sheer muslin curtains hung in pairs at the window. These cross each other at the top, making a double covering there, but so thin that the lower one shows through. They are looped back a few inches above the lower sash, and stop at the lower sill. They are usually made with ruffles on the edge and are draped with white satin ribbon tied in a large bow with rather long ends. These curtains do not lessen the necessity for other thin draperies of lace or Oriental muslins, which also end at the lower sill and are draped black; while a third set of velvet, tapistry or satin are frequently seen in high-class city houses where a dim religious light is preferred.

"Taking day after day," says Miss Parloa, "no form of bread is so satisfactory as that made of the best wheat flour, water, salt, yeast, a little sugar to help fermentation, and a little butter to make tender. Bread made with milk is very nice the first day; but it tastes the second, and by the third or fourth, is very objectionable; in fact, it is spoiled. Nothing else gives the sweet, nutty flavor of bread made with water. The loaves should be small and narrow, so that the heat may penetrate to the centre. A loaf that is not well baked and crusty is a failure. Do not bake in covered tins as the more crust the better.

"In going abroad," cautions an experienced traveler, "remember to have good rubber overshoes, for you can't get them anywhere as you like them, thin and comfortable." Have plenty of wraps for the voyage, and don't forget a warm dressing gown to sleep in on ship-board. Don't take too many underclothes, as you can get them washed almost any place if you are staying a day, and be careful of the candles at Continental hotels. They are dear things. And they make you pay for one if it has only been lighted. You can rent a steamer chair on the steamer, but write for it before you sail. Take a bit of colored ribbon along to tie on your chair. Write to the dining room steward asking for a seat on the outside of the table—not on the wall side. You will then be able to leave the table in a hurry if, like the yellow plush, a "fealin' in the first place singular, in the next place painful, and at last completely overpowering" comes upon you.

White tulips, daffodils and jonquils are for the moment the most fashionable flowers for general table decorations; roses, pink or white, are the accepted favorites for the wedding breakfast, with the same scheme of coloring carried out in viands, dishes and other decorations. Besides the more or less elaborate centrepiece, a single long-stemmed rose is laid at each place.

A vegetable soup very popular with the French housewife is quite worthy of adoption here. Into three tablespoonfuls heated in a saucepan, slice a large onion and cook slowly for half an hour, being careful not to brown. Add two quarts boiling water and a half pint of carrot cubes, and cook another half-hour. Add one pint white turnip cubes, and one pint potato, a half-pint leeks (the white part), a clove of garlic, one