

the Poor, few have proved more satisfactory or more far-reaching in result than the vacation schools, made possible by private philanthropy. These six schools, occupying the schoolhouses in the most thickly populated districts, opened in August, taking in the children of the poor who have no place to spend the hot summer mornings, save the furnace-like streets, or the stifling tenements. The sessions last from 9 to 12 o'clock, and though no text books are used, the loving tact and inspiring personality of the teachers leaves an imprint on the impressionable minds that can never be effaced. So eager are the children to avail themselves of the privileges of these vacation schools, that hundreds are turned away for lack of accommodation. After chapel exercises in the morning, where there are familiar talks with the children, the reading of stories and poems, and a deal of singing, the children are taken by classes to their various special work. The little girls are taught sewing—which is exhibited at the end of the term. The boys are instructed in the use of tools, which in many cases they now handle for the first time. There are also classes in clay modeling, natural history and map drawing, with sometimes a half-hour given to dancing. They are also told stories from the classics, which they afterward reproduce in their own language.

With recreation and education thus commingled, the problem of how to reach and better the homes of the masses is in a fair way to find solution through the children.

While good matting is an ideal floor covering for the summer home, a word of warning is, that the cheap mattings are a delusion and a snare. They wear rough in a very short time; and, in the nursery, sitting or dining room, rarely outlive the exigencies of the first summer. The more expensive, close-woven, small-figured mattings are a much better final economy. Dark shades are not to be recommended, as they soon become dingy. Mattings should receive a weekly wiping with salt water, which brightens and strengthens the fibre.

In choosing a dwelling, remember that an essential for health is to have a free circulation of air about the building, and as much sunshine as possible.

Anything which obstructs free-moving, pure air, outside or inside its walls, is a certain menace to physical well-being.

Carrots should always be scraped, never pared. In preparing old carrots for cooking, even the economical French housewife throws away the pithy heart, but is careful to retain every bit of the dark, rich outer portion.

At an elaborate meal where much service is required, one waitress is provided for every six people.

If the presence of moths in a carpet is suspected, wipe with a cloth dipped in water, to which a tablespoonful of turpentine has been added.

"The modern use of bags," says Miss Both-Hendriksen, in her lecture on the "History of Costume," "is really very ancient. They were originally a German

invention, and were made of leather or cloth." The Garelis looked upon them, saw that they were good, and soon added them to their own wardrobes."

A recipe for "kisses," given by Miss Andrews at a recent food exposition, calls for one pound pulverized sugar, six whites of eggs, one teaspoonful cream tartar and a teaspoonful of vanilla. Whip the whites together for ten minutes with the sugar; add the cream tartar and beat from twenty minutes to half an hour, with a silver or wooden spoon. Add one teaspoonful vanilla; drop on paper not buttered, seeing that they are far apart enough to prevent touching. Bake in an extremely moderate oven. Creole kisses are further augmented by pecan or walnuts chopped and folded in.

Iron rust may be remedied by spreading the fabric over the top of a bowl filled with boiling hot water, which heats and moistens it, and touching the spot with muriatic acid. When it turns yellow drop in boiling water. Rinse thoroughly several times.

Half an hour after a meal, apollinaris or mineral water is frequently served in the parlor.

The dietary cure for rheumatism, as prescribed by French physicians, calls for the avoidance of all red meats, acids, starch and sugar. Until recently the carrot was considered an excellent remedy, and was served in season and out, with vigour. Latterly, it has rather lost its prestige, authorities differing as to its efficacy.

No dining table is considered properly dressed without the heavy silence cloth of felt or cotton flannel placed under the tablecloth to give it body and deaden the sound.

One by one, under the clear light of applied science in the household, old family traditions having proved themselves untenable, are forced to give way. The latest to come under the ban is the careful wrapping of the family silver in flannel during its seasons of "innocuous desuetude." Flannel is now strictly tabooed for this purpose on account of the sulphur used in its manufacture. Canton flannel bags are considered invaluable for large and small pieces. A case for knives or forks is a straight piece of canton flannel, with a pocket stitched on, which has a compartment for each single piece. Tapes bind this handy receptacle, and tapes are fastened on one side to tie around the package when rolled up to put away.

The strawberry season, which used to be almost ephemeral in its delights, never lasting over two or three weeks, is now, by reason of increased attention paid to berry culture, and facilities for their transportation, extended to over three months.

The Florida berries appear in New York City somewhat sparingly and at correspondingly high prices in March, make quite a brave showing in April, supplemented toward the last of the month by berries from North Carolina, until May and June find the crimson luscious fruit from Virginia, Maryland, Delaware, New Jersey and New York in turn, giving glory to every fruit stall and

huckster's cart, and so cheap withal as to be within the limit of the slenderest purse. Aside from its delicious flavor, the strawberry possesses still other claims to popular favor. It is very easy of digestion, and physicians concur in placing it in their catalogue of plants medicinal. The great Linnaeus is reported to have cured himself of the gout by partaking freely of strawberries a delightfully aesthetic cure, while another scientist claims that he has known consumptive people cured by them. They also promote perspiration and dissolve the tartarous incrustations of the teeth. Strawberries are in perfection with the warmth of the sun still in them, but failing that Arcadian privilege they should be chilled before serving. Fine ones should be served with the hulls on a bed of their own green leaves and graceful runners. A saucer of powdered sugar accompanies them when thus eaten. Unadorned strawberries should never be washed unless positively necessary. If very sandy, they may be dipped quickly into a pan of cold water and out, with the hulls on. Dry in a coarse sieve or on cheese cloth as quickly as possible. Do not hull them until dry, and never sprinkle with sugar and allow to stand as it extracts the juice and toughens the skin. If one desires strawberries to keep their color, they must be preserved pound for pound. With a smaller quantity of sugar they will only keep their color for four weeks. Raspberries have the same peculiarity.

In making jelly use no water only the evaporated juice, which is expressed by setting the kettle on the back of the range, and allowing it to heat gradually. Never cook more than a moment, after it comes to a boil or it turns to syrup.

Although the strawberry, like beauty, is at its best when unadorned, it lends itself to a variety of light and delicate desserts that may be prepared in the cool of the day, to the infinite relief of the housekeeper.

Strawberry Charlotte—Soak one-third of a package of gelatine in one-third of a cup of cold water half an hour; meantime whip one pint of cream with wire whip to a stiff froth, letting the small bowl containing the cream stand in a pan of chipped ice. When very stiff sift into it one cupful of pulverized sugar, add the gelatine dissolved in one-third cup of boiling water, and juice of half a lemon. Now is the critical moment. Take a large spoon and stir continuously, that the gelatine may not settle to the bottom of the dish, but be evenly distributed. If it begins to harden too fast on the bottom, lift the pan from the ice a few moments. Then stir in one pint of fresh strawberries and beat a few minutes longer until stiff. Serve on individual dishes, with a ladyfinger split and pressed on each side, or from large glass dish lined with ladyfingers or slices of sponge cake.

Strawberry Tapioca—Wash one cupful pearl tapioca, and put to cook in the double boiler, with one quart boiling water and one saltspoon of salt. Cook until perfectly transparent, which will probably be in about an hour. Add a quart of ripe strawberries, sweetening to taste. Take from the fire and put in the ice box to cool. Serve very cold, with sugar and cream, or whipped cream. This will serve ten persons.

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