

asked, and with it a good many others, as to horses and carriages, coachmen and waiting maids, cost of and payment for the necessaries of the kitchen and dining room, etc. It is a curious fact that all the Cabinet officers are furnished with horses and carriages at government expense, but that the President is not. The Cabinet officers are furnished with horses, carriages and coachmen, and the horses are kept at government expense. If the President wants any of these things he must supply them himself. There is a stable near the White House, built during Grant's time, with plenty of room for horses, but every president who comes finds it empty. And, of course, it costs him lots of money to fill it. Whoever sells a horse or carriage to the President of the United States expects to get about 25 per cent more for it than he would if he sold it elsewhere. Of course, the President must have three or four carriages and several horses. Whether General Harrison will bring any with him or buy them is not known. Probably he will buy new carriages, and, of course, a President's horses must be thorough-breds. And he need not expect much of them after he gets through his term in the White House either, for Washington pavements are hard on horses, as President Cleveland's big seal-browns show. The President is also obliged to furnish his own driver. Albert Hawkins, a big colored man whom Grant brought here before he became President, is still driving at the White House, as he has done ever since Grant's term, and will probably be re-engaged by Mr. Harrison; but if he does it will be at his own expense, for the government does not pay Albert's salary.

Inside of the White House, Mrs. Harrison will find employes waiting to be re-engaged and paid for their services. The steward, who has charge of the kitchen and dining-room, the various subordinates who sweep and dust and cook and attend to the table and table ware—they are all private employes. Down in the basement, if you pass at the proper time, you see the laundry work of the White House going on. All of these employes are, however, paid privately. Of course, there is a yearly appropriation for the contingent expenses of the White House, but this is intended more to keep up the furniture and furnishing generally than to pay the cost of the President's living or the hire of his servants.

One thing that Mrs. Harrison will find is a completely furnished house—solid silver, the finest of china, linen for the table and bedchambers, elegant furnishings in the parlors and fairly good in the private parts of the house. The private dining-room is on the first floor, just across the hall from the state dining-room. This is the only room on the first floor used by the family of the President. The parlors are used for callers, and the entire family or "living" rooms are on the second floor. There are, perhaps, half a dozen of these, scarcely more; a sitting-room or two near to the circular "library-room," where the President sits during his business and working hours, and several handsomely furnished bedrooms and dressing-rooms. An elevator carries the family down stairs at meal times, and when they go down for other purposes if they desire it; as a rule they walk up and down the broad, easy and luxuriously carpeted stairs and through the handsome and always attractive corridors which lead the way to the dining-rooms and parlors on the first floor. There they find everything ready, for the experienced steward is able to relieve the mistress of the White House of all the cares of housekeeping—if he is well paid for it.—*Milwaukee Sentinel's Washington Letter.*

HOME AND HEALTH.

IT is said by Eleanor Bates, in *Daughters of America*, that a lady once attended a concert, at which she fell into a discussion with a friend concerning diverse modes of cookery; the theme of the conversation proved more enchanting than the music, which came to a sudden pause just as her unruly tongue, in spite of herself, proclaimed in hearing of the whole audience to their undisguised delight, "We fry ours in butter!"

Beloved sisters, fry no more in butter, it is expensive, burns easily and needs constant watching. Not many of you turn to lard, that modern American product which has been scornfully thrust from foreign markets. The housewife who raises her own pigs on the banks of a running stream and feeds them plentifully on sweet corn meal and buttermilk—she and none other may use lard without fear and without reproach, but the lard of the market is fearfully and wonderfully made. Produced from unclean, sometimes diseased animals, and as proved by recent revelations, more often adulterated than not, it is an unwhole-

some article of food. Let us forthwith inaugurate a crusade against it.

What then shall we use for frying?

Clean beef drippings are delightful in their way, but some of the objections always made to animal fats are in place here. There is an article, however, against which none of these can be urged. It is cotton-seed oil.

You don't like the taste of oil? Do you like the delicate flavor of fresh, sweet chicken fat? The tastes are almost identical. The cost is less than that of lard. A kettleful may be used again and again. It will cook without burning at a much higher temperature than either butter or lard. It being purely vegetable, can carry no trichine, no form of scrofula into the human system. It "takes up" in cooking less than lard. Its merits have long been known to foreign chefs, and are proclaimed aloud in cooking schools, though sometimes disguised under the name of olive oil. They who have used it the longest, are its warmest friends and firmest adherents.

Most people can enjoy a good dinner, the appetite being the result of exercise and the performance of the day's duties; but many complain that "nothing relishes for breakfast." A few plain dishes, plain and simple, may tempt the taste; all are very easily prepared and inexpensive as well.

It takes but a few moments, with a good fire, to make the following: Over a quarter of a pound of highly flavored cheese, thinly sliced, pour half a pint of sweet milk. Put in a frying pan, and add a good pinch each of salt, pepper and mustard, and a piece of butter the size of an egg. Stir the mixture constantly, and cook moderately fast. Roll three soda crackers very fine, and sprinkle in gradually. It will then be about the consistency of an omelet. Roll up neatly, turn upon a hot dish and serve at once.

A piece of smoked salmon, well freshened in warm water, dried in a napkin, delicately broiled, and well buttered, or a clear, thick piece of salt codfish, treated in the same way, and served hot, will sometimes relish, when nothing else will, and both are recommended by physicians as a stimulant to the appetite of convalescents. It adds greatly to the attractiveness of both breakfast and dinner that it should be served hot, a point that is often apparently lost sight of.

Another plain dish made from cheese is the following: Slice and