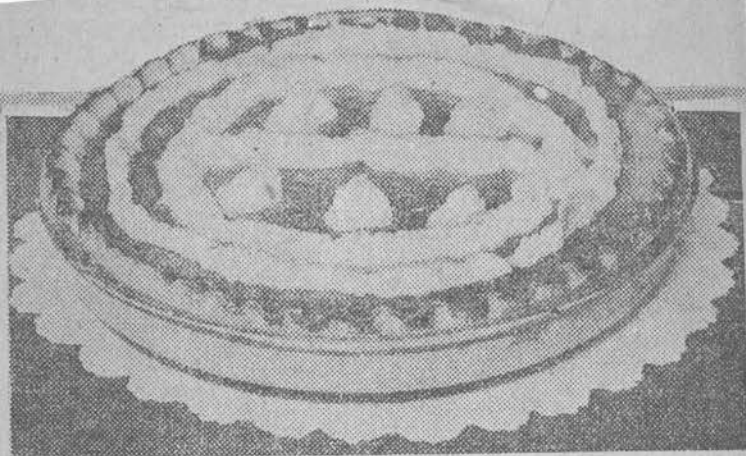




Maud Hart and Delos Wheeler
Lovelace Family Papers.

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Custard Pie

By **CONSTANCE CLARKE.**

Put one quart of milk and the rind of a lemon into a saucepan on the fire, and let it infuse until it tastes strongly; then strain, return to the pan and draw it to the side of the fire, where it may boil gently. Mix one tablespoonful of flour to a smooth paste with a little cold milk, then stir it into the saucepan, stir for another minute, and then remove from the fire and let it cool, after which add sugar to taste and three well-beaten eggs. Line a deep pie dish with puff paste, pour in the mixture

and bake for twenty minutes in a quick oven.

Meringue—Beat the whites of two eggs to a stiff froth, sweeten with four tablespoonfuls of powdered sugar, decorate the top of the pie when baked and brown lightly in the oven.

nuts again? I misse
time.—Mrs. A. R.

Yeast Doughnuts

One-third cup butter
One-half cup sugar
Three cups flour
One or two eggs
One cake yeast
Three-fourths cup scalded milk
One-half teaspoon salt
Grated lemon rind or nutmeg

Scald the milk and set aside to cool; add the yeast to the lukewarm milk. Cream the butter and sugar and add the eggs. Add the milk and then beat in the flour. More flour may be required. Add salt with the flour. Knead and when smooth place in a greased bowl. Brush the top with melted butter and allow to rise. When double in bulk, turn out on a floured board and roll out in a thin sheet. Cut into rings and allow to stand undisturbed until light. Fry in deep hot fat. Drain well. Place a few doughnuts in a paper bag with powdered sugar and shake the bag to coat.

New Cookies

Cream $\frac{1}{2}$ cup of butter or substitute with 1 cup of light brown sugar. When light and creamy add 1 egg and beat 5 minutes. Sift 2 even teaspoons of baking powder with $1\frac{1}{2}$ cups of flour. Add 2 tablespoons of sweet milk to egg mixture. Flavor with vanilla and a dash of nutmeg.

Add flour and baking powder, drop from spoon onto well-greased pans and bake in quick oven.

COCOANUT CUSTARD PIE

One can of fresh grated cocoanut, one-half cupful of sugar, pinch of salt, three-quarter cupful of milk, two eggs. Beat eggs, milk, sugar and salt together; add can of cocoanut; pour into pie tin lined with pie crust. Bake in moderate oven on bottom rack, 30 to 35 minutes, or until set. Try with silver knife; if knife comes out dry the pie is done; if the custard and cocoanut separates it has baked too long. This fills a seven-inch pie of regular depth. The crust is made as follows: Sift one cupful of flour, pinch of salt into bowl; add two level tablespoonfuls of pure lard (or double any other shortening); rub in lightly until well mixed; add enough cold water to hold together. The less water and handling the better the crust will be. Roll out on floured board. This will make a high edge on the pie.

P. S.—Pastry flour is best.

TO REMOVE STAINS

If ink and berry stains are placed in buttermilk at once and the milk changed a couple of times the stains will all come out when washing in the usual way.

BAKING POWDER BISCUIT

One quart flour, 2 tablespoons baking powder, 1 teaspoon salt, 1 tablespoon lard. Add enough sweet milk to make a soft dough, roll out, cut and bake in a not too hot oven.

Paint stains that are dry and old may be removed from cotton or woolen goods with chloroform. First cover the spot with olive oil or butter.

BUTTERMILK BISCUITS

Mix one teaspoon sugar, 1 teaspoon yeast powder, $\frac{1}{2}$ teaspoon salt, 2 cups of flour and sift; dissolve $\frac{1}{2}$ teaspoon baking soda in 2 table spoons cold water, beat into $\frac{1}{2}$ cup our milk until it stops curdling; mix quickly with dry ingredients, using spoon; turn on well-oiled board, flatten with hand to cake $\frac{1}{2}$ -inch thick, roll, cut into biscuits and bake in hot oven 10 minutes.

QUIT DE B

CHOCOLATE CUP CAKES

(Two eggs)

One and one-half cup sifted cake flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup butter or other shortening, 1 cup sugar, 2 eggs, well beaten; 1 teaspoon vanilla, $\frac{1}{2}$ cup milk, 2 squares unsweetened chocolate, melted and cooled.

Sift flour once, measure, add baking powder, salt. Sift together three times. Cream butter thoroughly, add sugar gradually. Cream together until light and fluffy. Add eggs and vanilla. Beat well. Add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Fold in chocolate. Pour into greased muffin pans, filling two-thirds full. Bake in moderate oven fifteen minutes. Decorate with chopped nuts, decorettes, coconut or designs of melted chocolate. Makes twenty cakes.

With this cake make the following icing:

SEVEN-MINUTE FROSTING

Two egg whites, unbeaten; $\frac{1}{2}$ cup sugar, 5 tablespoons cold water, $\frac{1}{2}$ teaspoon light corn sirup, 1 teaspoon vanilla.

Put egg whites, sugar, water, corn sirup in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling-water, beat constantly with rotary beater. Cook for seven minutes, or until frosting stands in peaks. Remove from fire, add vanilla. Beat until thick enough to spread.

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CRISPY CORN FRITTERS.

Add one tablespoon melted butter, one-eighth teaspoon pepper and three-fourths teaspoon salt and four tablespoons flour mixed with one-eighth teaspoon baking powder to one cup canned corn. Add one beaten egg yolk and fold in one stiffly-beaten egg white. Drop by small spoonfuls into hot fat (375 to 390 degrees) and fry a golden brown. Drain well. About 20 small fritters. Choose a solid pack of corn.

MOLASSES CANDY.

A cold winter evening is just the time for the young folks to try this way of making molasses candy.

Put one pint of molasses, one teacup full of brown sugar, two tablespoons full of vinegar and one lump of butter as large as an egg into a gallon kettle, place over the fire and allow the mixture to boil 10 minutes, stirring all the time.

Now drop a little into a cup of cold water, and if it hardens, it is done. If it seems soft and sticky, boil a few minutes longer, and test again. If cooked enough, stir in one full teaspoonful of bread soda, and pour into buttered tins. You can pull it if you wish.

Vanilla Candy.

Six pounds of best white sugar, three teaspoonfuls of vanilla extract, one teaspoonful of soda, three cups of clear water.

Pour the water over the sugar, and, when nearly dissolved, set it over the fire and bring to a boil. Stew steadily until it hardens in cold water, stir in the vanilla, boil one minute, add the dry soda, stirring in well, and instantly turn out upon broad, shallow dishes. Pull, as soon as you can handle it, into long white ropes, and cut into lengths when brittle.

MACARON SAND

gether.

LEMON PIE—To a crust made from 1 cupful flour, little salt, lard and butter each size of an egg, mixed, and enough ice water to moisten into a dough, after other ingredients have been rubbed between hands until sandy in touch, add this filling after crust is baked. Beat yolks of 5 eggs with 1 cupful granulated sugar, add grated rind and juice of 2 lemons, beat until dissolved

in a double boiler and thick like custard. Beat the whites of the 5 eggs stiff, then beat the yellow custardy mixture into the whites. Place this mixture on the baked crust, brown inside oven about 10 minutes.

UNFERMENTED JUICE

Wash the fruit, crush it slightly, put in a porcelain preserving kettle and simmer half an hour. Crush again and strain thru a jelly bag. Measure the juice, allow one-half cup sugar to each pint of juice. Bring the juice to boiling point and skim well, add sugar and boil six minutes. Fill the heated bottles and seal.

Peach Delight.

Three tablespoons brown sugar.
One-fourth cup butter.
Three-fourth cup brown sugar.
Two tablespoons water.
One-half cup pastry flour.
One-half teaspoon salt.
Two egg whites.
Two egg yolks.
Melt the butter and sprinkle with 3 tablespoons brown sugar. Lay in peaches or pineapple. Beat the egg yolks until creamy and add the sugar. Beat well and add water, and then the flour and salt. Beat well and fold in the stiffly beaten egg whites. Pour the mixture over the fruit and bake in a moderate oven for 40 minutes. Serve with whipped cream.

QUERIES AND

SUGAR COOKIES

Two cups granulated sugar, 1 cup butter, 3 eggs, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream tartar, juice of $\frac{1}{2}$ lemon, 4 cups flour, a little nutmeg, salt.

Cream butter, add sugar, mix well; add lemon juice, nutmeg and beaten yolks of 2 eggs; add beaten whites, salt, milk and dry ingredients. Roll thin, brush tops with remaining egg yolk, beaten with a spoonful of water and sprinkle with sugar. Bake 20 minutes.

Many Women Are T...

FROZEN FRUIT PUDDING.

Scald two cups of milk, add three tablespoons of quick-cooking tapioca, place in a double boiler and let cook for 15 minutes, or until the tapioca is clear and the mixture is thickened. Keep stirring frequently. Strain while hot through a fine sieve (you may stir, but do not rub through the sieve). Pour into a bowl containing $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt and 3 tablespoons of pale corn syrup. Stir until the sugar is dissolved, and set aside to cool. Separate 2 egg whites, add 2 tablespoons fine sugar and beat until the eggs are stiff. Fold into the tapioca mixture. Fold in also 1 cup of cream whipped until stiff, 1 teaspoon vanilla and $\frac{1}{4}$ teaspoon almond flavoring, 12 toasted almonds, sliced thin, 4 tablespoons each of sliced candied cherries and diced candied pineapple. Turn into freezing tray of automatic refrigerator and freeze as rapidly as possible, or pack in equal parts of ice and salt and let stand two or three hours. This makes one quart of pudding.

This is a splendid pudding to have on hand when guests have been invited to dinner and stay late in the afternoon, but do not intend to remain for supper. Serve the frozen pudding with coffee at tea time, and they will feel very well treated, indeed.

we'll soon have the same old boisterous scandal about eggs.

Yet, withal, relief is easy. Let the housewife preserve the eggs! Our grandmothers used to do it. This is how it is done:

Cool two quarts of boiled water. Stir into this one pound of liquid glass to be purchased at any drug store, and put eggs in. Be sure that the eggs are not cracked and that the liquid covers each egg. This quantity should be enough for six dozen eggs. If you desire to preserve more than six dozen, increase quantities of water and liquid glass proportionately.

... a little
milk has been added.

BAKED CUSTARD

Beat four eggs slightly, add six tablespoons sugar, one-fourth teaspoon salt, three cups milk and a fourth teaspoon of grated nutmeg. Mix well until sugar is dissolved. Pour custard into individual cups or molds, set these in a pan and pour hot water around them, reaching nearly to the top of the molds. Place in a moderate oven (350 degrees F.) and bake for forty-five minutes.

Literature

PHELPS (Yale)

PUMPKIN PIES

THAT ARE DIFFERENT

Pumpkin Pie With Coconut—

One-half recipe pie crust, 2 cups cooked mashed pumpkin, ½ teaspoon cinnamon, 3 tablespoons melted butter, 1½ cups coconut, 1 cup sugar, ½ teaspoon mace, ½ teaspoon allspice, 3 eggs (slightly beaten), 2 cups milk, scalded.

Line a nine-inch pie plate with pastry, rolled to ½-inch thickness. Combine ingredients in order given and mix thoroughly. Pour into pie shell. Bake in hot oven (400 degrees F.) 15 minutes, then decrease heat to moderate (350 degrees F.) and bake 30 minutes longer.

Delicious Pumpkin Pie—One cup canned pumpkin, 1 cup milk, 2 eggs (well beaten), 1 cup brown sugar, ¼ teaspoon allspice, ¼ teaspoon mace, 1 teaspoon ginger, ½ teaspoon cinnamon, ½ teaspoon salt, 1½ tablespoon gelatin, ½ cup cold water, 1 cup heavy cream, ½ teaspoon vanilla, ½ cup chopped walnut meats, one 10-inch baked pastry shell.

Scald the milk in the top of a double boiler over boiling water. Pour the scalded milk over the well-beaten eggs and return to the boiled. Cook, stirring constantly, until the mixture begins to thicken. Add the sugar mixed with the spices. Reheat, and add the gelatine, soaked in the cold water. Stir until the gelatin is dissolved, and cool until the mixture begins to thicken slightly. Add the cream, whipped, and the vanilla. Blend the mixture thoroughly. Pour into the pastry shell, and sprinkle the top with the nuts.

Cereal or cracker crumbs may be used for pie shell instead of plain pastry.

SMALL-FRUITED TOMATOES

By J. Leora Brown

Now is the time to start some of the unusual and delicious small-fruited tomatoes. When you hear Tomatoes mentioned you doubtless think first of the large red globular fruit two or even three inches across, but there are several varieties bearing very small fruits which are usually used for preserving. These may be divided, according to color, into the red and the yellow.

The Red Pear Tomato has, as its name implies, pear-shaped fruit of a bright red color. It may be made up deliciously into what cook books call tomato figs. There is also a yellow sort used for marmalade and

... queen of them all.

RAISED BUCKWHEAT CAKES

(For Mrs. Q.)

2 cupfuls water, boiling.
2 cupfuls buckwheat flour.
½ cupful cornmeal.
½ yeast cake.
4 tablespoonfuls warm water.
1-3 cupful hot milk.
1 teaspoonful salt.
1 teaspoonful soda.
1 tablespoonful molasses.

Pour the boiling water over the cornmeal and allow it to stand until it swells. Soften yeast in the lukewarm water. After the cornmeal is cool, add the molasses, salt, yeast and buckwheat flour. Then beat thoroughly and set in a warm place overnight. It should rise and fall again by morning. Then dissolve the soda in the hot milk, add to the mixture and stir well. Bake on a hot griddle.

... use for tomorrow.

GOOD WAY WITH CODFISH.

Codfish Balls—Two cups picked codfish, two cups mashed potatoes, a quarter cup cream or top milk, one tablespoon butter and a little pepper. Pick fish in small pieces, cook in cold water half an hour, drain and add boiling water to cover. Simmer fifteen minutes, drain press out water, mix with potatoes and other ingredients. Form in balls, dip in egg and bread crumbs and fry in hot lard.

Creamed and Baked Codfish—Put into a stoneware platter creamed codfish and surround with a border of mashed potatoes beaten light with an egg. Cover with crumbs, dot with butter and brown in the oven.

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Radl
French Dressing
Cottage Pudding
Black Coffee

SUPPER

Welsh Rarebit on Toast
Olive Oil
Chocolate Layer Cake Tea

CORN WAFFLES

Sift 2 cups of flour with $2\frac{1}{2}$ teaspoons of baking powder and $\frac{1}{2}$ teaspoon of salt; add 2 eggs well beaten and mixed with 1 cup of milk, beat thoroughly, then add 1 can of corn and bake in heated waffle irons. Serve while hot.

STRAWBERRY COTTAGE PUDDING

Rub to a cream 1 tablespoon of butter and $\frac{1}{2}$ cup of sugar, add 1 beaten egg, $\frac{1}{2}$ cup of milk and finally add 1 cup of flour mixed and sifted with 2 teaspoons of baking powder and $\frac{1}{2}$ teaspoon of salt. Beat thoroughly, turn into a pan having a tube in the center and bake about half hour. Turn out on a serving dish, fill the center with fresh strawberries cut in halves and sweetened, and serve with whipped cream sauce.

Whipped Cream Sauce—Beat the white of 1 egg to a foam, add 1 cup of heavy cream and beat until thick, then add $\frac{1}{4}$ cup of powdered sugar and flavor delicately with orange extract.

CHOCOLATE LAYER CAKE

One tablespoon butter and 1 cup sugar creamed; add 2 eggs, beaten 100 times with an egg beater. Then add 1 cup of milk alternately with 2 cups flour sifted with 1 teaspoon cream of tartar and $\frac{1}{2}$ teaspoon soda. Last, add 3 square chocolate melted. Bake twenty minutes in layers.

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(Copyright, 1919.)

BOILED ICING

Two cups sugar, $\frac{1}{2}$ cup water, $\frac{1}{8}$ teaspoon cream of tartar, 2 egg whites.

Put sugar, cream of tartar and water in a saucepan and bring to a boil. Beat whites very stiffly and beat in a little sirup. Continue cooking sirup and beating eggs, adding the sirup gradually as it becomes cooked. By adding the sirup as it cooks, the icing will not form a hard crust over the top, but will keep soft and smooth. The last of the sirup must be thicker than the soft ball stage or the icing will not set.

NEW YEAR'S DRINKS

BY PAULINE RICE SHIELDS

Eggnog

Boil half milk and half cream, amounting together to 2 quarts. Stir 10 ounces sugar with five yolks of egg until creamy, beat well, add the cooled milk and cream, then 6 ounces Jamaica rum, 1 pint of good old brandy. Mix ingredients well, stir continually while pouring in the milk to prevent curdling, beat the whites of the egg to a stiff froth and place on top, grate nutmeg over the egg froth. Place in bowl on ice to get very cold.

Cider

the same time.
It be breakfast, lunch or
iffy light hot biscuits never
rouse enthusiasm. These
are emergency biscuits—no
g, no rolling, no shaping of
dough.—like April showers, they belong to house-cleaning time.

EMERGENCY BISCUITS

Two cups sifted cake flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 4 tablespoons butter or other shortening and $\frac{3}{4}$ cup milk.

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough that clings to sides of bowl. Drop from teaspoon on ungreased baking sheet. Bake in hot oven (450° F.) 12 to 15 minutes. Makes 12 biscuits.

CHEESE DROP BISCUITS

Two cups sifted cake flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 4 tablespoons butter or other shortening, 1 cup grated American cheese and $\frac{3}{4}$ cup milk.

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening and cheese. Add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Drop from teaspoon on ungreased baking sheet. Bake in hot oven (450° F.) 12 to 15 minutes. Makes 18 biscuits.

CREAM DROP BISCUITS

Two cups sifted cake flour, 2 teaspoons baking powder, 1 tablespoon spoons baking powder, 2 tablespoon sugar, $\frac{1}{2}$ teaspoon salt, 2-3 cup heavy cream and $\frac{1}{4}$ cup milk.

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Combine cream and milk; add all at once to flour mixture and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough that clings to sides of bowl. Drop from teaspoon on ungreased baking sheet. Bake in hot oven (450° F.) 12 to 15 minutes. Makes 18 biscuits.

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Why not serve Brown Sugar Crumb Cake and piping-hot coffee at your next informal evening bridge party? Cut the hot coffee cake right in the pan so it won't lose its spicy, crumbly topping.

This batter may be made, put in pan for baking, placed in refrigerator hours ahead of time, then baked while you are playing bridge.

BROWN SUGAR CRUMB CAKE—Two and one-half cups sifted cake flour, 2½ teaspoons baking powder, ½ teaspoon salt, ½ cup butter or other shortening, ¾ cup brown sugar, firmly packed; 1 cup finely cut raisins, 1 egg, well beaten; ¾ cup milk, 2 tablespoons sugar, ¼ teaspoon cinnamon.

IN THE GLOAMING.

This gold cake cuts well and stays moist with its lemon frosting. We offer you a tested recipe that will add glamour to any meal.

Two cups sifted cake flour, 2 teaspoons baking powder, ½ cup butter or other shortening, 1 cup sugar, 3 egg yolks, beaten until thick and lemon-colored; ¼ cup milk, 1 teaspoon vanilla or ½ teaspoon orange extract.

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually and cream to-

gether until light and fluffy. Add egg yolks and beat well; then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Beat well. Bake in a greased pan, 8x8x2 inches, in moderate oven (350 degrees F.) 50 minutes, or until done. Spread Luscious Lemon Frosting over cake. Double recipe for two square layers as pictured on page today.

Luscious Lemon Frosting.

One tablespoon grated orange rind, 3 tablespoons butter, 3 cups

Omelets

sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Work in flour. Reserve ¼ cup of mixture. To remainder, add raisins and mix well. Combine egg and milk, add gradually to flour mixture, mixing well. Turn into greased 8 by 8 by 2-inch pan. Sprinkle with reserved flour mixture, then with mixture of sugar and cinnamon. Bake in moderate oven (350 degrees F.) 50 minutes, or until done. Cut in squares. Serve hot.

Try Brown Sugar Crumb Cake with a topping of whipped cream into which you've folded bits of preserved ginger.

and shake around until well greased on bottom and sides. Pour in egg mixture, reduce heat and

sifted confectioners' sugar, 2 tablespoons lemon juice, 1 tablespoon water, dash of salt.

Add orange rind to butter; cream well. Add part of sugar gradually, blending each addition. Combine lemon juice and water; add to creamed mixture, alternately with remaining sugar, until of right consistency to spread. Beat after each addition until smooth. Add salt. Makes enough frosting to cover tops and sides of two nine-inch layers or top and sides of 8x8x2-inch cake (generously), or about 3 dozen cupcakes.

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CAKE BAKING CONTEST

will find a motif 16x18 1/2 and two reverse; complete instruction-making cutwork with stitches material required and suggestions for uses. Obtain this pattern send 10 in stamps or coin (coin preferred) to the Times-Star House- Arts Department, 259 West fourteenth street, New York, N. Y.

BUTTERFLY MUFFINS

Two eggs, 1/4 cup honey, 4 table- spoon melted butter, 1 1/2 cup milk, 1/16 teaspoon soda, 1/2 teaspoon salt, 1/2 teaspoon baking powder, 3 cups sifted pastry flour.

Mix and sift the flour, salt, soda and baking powder. Combine the unbeaten eggs, honey, melted butter and milk. Add the sifted dry ingredients; stir quickly—do not beat. Fill oiled muffin tins 2/3 full. Bake in a hot oven (400 deg. F.) for 20 minutes or until the muffins are firm and golden brown. Serve piping hot with plenty of butter. Yield: 18 medium-sized muffins.

Snakes in Lake County, Ill., are under the

Muffins

This is a favorite recipe for muffins sent by Mrs. F. H. P.

Sift two cups flour, four tea- spoonfuls baking powder and salt to taste. Melt one-third cup but- ter and add one cup milk and one well-beaten egg. Pour in flour, beat well and drop into buttered muffin rings, filling each about half full. Bake in moderate oven for 20 minutes.

Describe your activities on behalf of our unemployed you may secure a prize at the Home Forum program September 9.

Grape Jelly.

Choose grapes that are not quite ripe, wash, put in an aluminum or enamel kettle and add cold water almost up to level of grapes. Boil 10 minutes, stirring and crushing. Strain overnight through a jelly bag. Boil juice 20 minutes. Add as much sugar as there is juice. Boil until it sheets from the spoon, which will be from 3 to 7 minutes. Pour into well-sterilized glasses. Let stand until jelly is cooled and then cover with melted paraffin.

Vegetable Soup

5 and cont. until completed.

The club will give a card party at the Hotel Gibson February 4.

FRUIT DELIGHTS.

One cup butter, three-fourths cup sugar, one egg, two cups flour, one teaspoon vanilla, one-half cup dates, one-half blanched almonds, one-half cup raisins, one-third cup maple syrup.

Cream butter and sugar, add the egg and vanilla, then add flour and knead well. Take half the dough and spread it in a small square tin, ungreased. Grind together the dates, almonds, raisins and mix thoroughly. Moisten with the maple syrup and spread the filling over the dough in the pan. Flour hands and spread other half of dough over the filling and brush with milk. Bake in a moderate oven (350 degrees Fahren- heit) for 20 to 25 minutes. While still warm, cut in squares.

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two tabl. until well. Add one cup milk gradu- while stirring constantly. Bring boiling point, season with two tea- spoons salt and one-quarter tea- spoon pepper and add five cups finely chopped raw cabbage. Mix thor- oughly, cover and cook over very slow heat fifty to sixty minutes.

JELLIED ORANGE DESSERT

Combine three medium oranges,

Mountain Muffins

One tablespoon butter, one-fourth cup sugar, one egg (well beaten), three-fourths cup sweet milk, two cups flour, one-fourth teaspoon baking powder.

Cream butter and add sugar. Add well beaten egg. Mix well and then add milk. Mix and sift flour, baking powder and salt, and add to the but- mixture. Drop in well greased tin tins. Set temperature con- to 400 degrees F. When correct temperature is reached, place muf- in oven. Bake 25 minutes (ap- tely).



FOUR WAYS TO PUT UP PEACHES FOR WINTER

Peaches are so abundant this year every one will want these peach recipes:

SPICED PEACHES

Scald together two cups vinegar, six cups sugar, one-half ounce cloves, two ounces broken cinnamon, one-half ounce allspice. Pour this over seven pounds of peaches, allowing to stand 24 hours. Then drain off, scald again and pour over the fruit, letting it stand for 24 hours again. Then boil all together until the peaches are tender. Put the peaches into jars, boil the syrup until it thickens, pour over fruit and seal.

PEACHES AND HONEY

Make rich syrup of one-half cup sugar, one-fourth pound of honey to one and one-half pints of water. This will preserve one quart of peaches. Boil the syrup down one-third and skim carefully. Rinse jar in hot water, pack peaches in whole and keep hot

until syrup is ready, then pour it over fruit and seal.

CANNED PEACHES

For canning peaches allow to every three quarts of fruit four cupfuls of sugar and three quarts of water. Make a syrup of the sugar and water, peel the peaches, pack them in jars as solid as possible, fill the jars with the boiling syrup. Place top on jar loosely, put the jars in oven in pans half-filled with boiling water, close oven and cook for 15 minutes. Then overflow the jar with boiling syrup and seal. Set jars in draught until cool, tighten lids and put away in cool, dark place.

PEACH BUTTER

Cook peaches until tender, then rub thru a sieve. To eight cups of the fruit add one and one-half pints of sugar. Cook slowly for two hours in double burner.

"The World is So Full of a Number of Things I'm Sure We Should All Be Happy as Kings"

Here are two interesting guessing games for an impromptu party:

VEGETABLES.

- A barnyard product and a vegetable growth. (Egg plant.)
- Letters of the alphabet. (Peas.)
- Employment of some women and the dread of all. (Spinach.)
- To pound. (Beet.)
- Skilled, part of a needle, and to suffocate. (Artichoke.)
- What Pharaoh saw in a dream. (Corn.)
- To draw, a narrow bed, and a kind of tree. (Succotash.)
- Frozen water with an "R" prefixed. (Rice.)

BEVERAGES:

- Adam's ale. (Water.)
- An accompaniment to a cold, and the pay of a lawyer. (Coffee.)
- A piece of crayon, an exclamation, and not on time. (Chocolate.)
- The edge of a thing, and to be under. (Cider.)
- To make a hole. (Punch.)
- A tract of low land. (Mead.)
- A tropical fruit and an American playwright. (Lemonade.)

NOT YET!

Dear Mrs. Evans: Will you publish a recipe for mayonnaise containing—A Kentucky Reader.

A. For real mayonnaise take yolks of two eggs, and one-half teaspoonful of salt and a dash of cayenne and work together in a chilled vessel. Then beat in olive oil, drop by drop. After about a gill of oil has been used add a few drops of lemon juice or vinegar. Later a cup of whipped sweet cream may be added, if desired. If the dressing becomes too thick thin with more vinegar.

My Dear Mrs. Evans: Kindly advise me how to make dillpickles.—Mrs. Schoenbaechler.

A. Choose medium-size pickles, wash several times in cold water, drain and pack in glass jars with dill between.

Make a salt solution, allowing two tablespoonfuls of salt to one quart of water, boil the mixture five minutes allow it to cool and fill jars with it. Close the jars and put in cool place.

Dear Mrs. Evans: Will you please tell me how to can tomatoes; also, how to can peaches? I lost the paper containing these recipes.—A Young Wife.

A. Plunge ripe, sound tomatoes into boiling water, pour off the water, skin the tomatoes and pack in glass jars, adding a teaspoonful of salt to each jar. Fill the jars with cold water that has been boiled, place on the rubbers and tops loosely, pack the jars in a wash boiler with a false bottom surrounded with water, and boil 10 minutes. A simpler method often used is to cut the tomatoes into pieces, put them on in a porcelain kettle and cook 30 minutes. Pass jars and tops through boiling water, adjust rubbers, then stand the jar in a pan of boiling water and fill with the tomatoes through a funnel. Adjust the tops and fasten securely.

To can peaches, place the fruit in a wire basket, drop into boiling water, then skin and remove stones if desired. Make a strong syrup, allowing one-fourth pound of sugar to each pound of fruit. Pour this over the peaches which have been neatly packed in glass jars. Be sure to fill the jars. Then adjust rubbers and lids loosely, place the jars in a boiler and boil 10 minutes. When finished fasten the tops without lifting the lids.

Dear Mrs. Evans: Could you give me a good recipe for homemade grape wine?—Mrs. J. N.

A. Bruise ripe, clean grapes, allow a gallon of water to every gallon of grapes and let the mixture stand a week without stirring. Then draw off the liquor, adding two pounds of lump sugar to each gallon. Put in jars or open bottles and allow it to ferment in a cool place. When fermentation ceases stop it up. It will be ready to bottle for use in six months.

* * *

Dear Mrs. Evans: I recently returned very unexpectedly from a visit and had to leave without returning some calls. What shall I do about it? E. V. R.

A. Send enough visiting cards to your hostess—she will return the calls soon, and leave your

MARCH, 1935



Mrs. Leonard Hobson of Florence, Mass., who came to this country from Sheffield, England, sends an English recipe for

Maids of Honor

Boil $\frac{1}{2}$ pint of milk gently for 15 minutes with 2 tablespoons of fine breadcrumbs and 2 oz. butter. Add 3 eggs beaten together with 2 tablespoons sugar and the grated rind and juice of one lemon. Line small patty pans or muffin tins with rich pastry, fill half full of above filling and bake in moderate oven 15 to 20 minutes.

Creamette Loaf

This may also be made with macaroni or spaghetti. It is a good way to use up dry cheese.

1 cup creamettes cooked, 1 cup hot milk, 1 cup soft breadcrumbs, $\frac{1}{4}$ cup butter, 2 eggs.

Roaches — To kill them, sprinkle powdered borax in their haunts.

A. R.—For a Hallowe'en mask party you could represent "a bad luck" girl, dressing in yellow with green horseshoes, open part up for decoration.

Bunions—To cure bunions, apply several times a day an ointment composed of 12 grains iodine and one-half ounce lard. The pressure which causes bunions must be removed.

Ink Stain—To remove ink stain from white wool sweater, soak in sour milk over night or use lemon juice and salt. Neither of these will injure the wool.

Ruth—A costume representing a flower fairy, night or day, would be pretty for a 14-year-old girl at a mask party. To represent a State would be a clever idea.

Y. W. C. A.—Miss Louisa B. Foote is the shorthand teacher at the Y. W. C. A.

Dolly Dimple—To remove machine oil from tan shoes cover spot with French chalk and cover this with a coat of rubber cement, allowing it to remain on until dry. Remove this and the stain will disappear.

Price Hill—Where the hair is thick and badly tangled rub in a quantity of vaseline and begin combing at the ends of the hair.

Black Eyes — Charm of manner is more to be cultivated by a girl than looks, for of the two, men like the former better. Perhaps your manner is disagreeable and they do not like you for it. It is very improper for a young man to kiss you good-night. I see no reason why you should care if they did become angry.

Daily Reader—See a physician about your own condition, and your child's earache at once.

A Post Reader—Please tell me what to do with swollen and burning feet that are calloused at the bottom.

Powder the shoes and stockings with boric acid daily. Have your druggist mix 2 per cent of salicylic acid with mutton tallow and rub this on the soles of the feet, which should be frequently bathed. Wear felt pads over the calloused spots.

Mrs. L. M.—The railroad offices require their clerks to pass an examination. Make application at the office of the railroad with which you wish employment. (2) A girl 15 years old is too young to go to work. If you cannot afford four years at high school, send her for a year or two.

Estella G.—Plant tulips and hyacinth bulbs about the first of November for house plants.

A Friend—Olive oil in doses of a tablespoonful after meals is a good tonic and flesh producer, if your stomach can digest it.

Leonora—A hot foot bath with hot drinks and a laxative before retiring will often break up a cold in the head. It will be necessary for you to see a physician about catarrh.

Ronceverte W. Va.—Any mail sent to Mrs. Evans, care The Cincinnati Post, will reach her.

Mrs. M. E.—Secure names of magazines from your news dealer and submit your short stories to the editors, enclosing return postage.

Hallowe'en—Please mention names for a girls' club.

Builders, Advance, Willing Workers.

A Reader—Linen towels, table linen, doilies or pillow cases would be appropriate gifts at linen shower.

Miss A.—To clean a black beaver hat rub with gasoline.

M. K.—Write to Miss Anna Walker, Garfield-pl., Cincinnati, for information regarding homes

Cure For Boils

Job need not have suffered so long nor so severely with his affliction had he known of this cure for boils, says its inventor. Mix one teaspoonful of castor oil with five drops of turpentine. Apply on a linen cloth after the boil has been thoroughly poulticed with hot water.

NOXVILLE—St

Beauty Chats

By Edna Kent Forbes.

PERSPIRATION.

Perspiration in moderation is not only healthy but vital, in excess it is unhealthy, as well as unpleasant. You must think of your skin as a vast and complicated system of pipes, each pipe with an open end, or an end capable of opening. Each pipe is a pore and I have forgotten how many hundred pores there are to a square inch of skin. However, the pipes carry off waste matter from the body; if they were closed all at once, you would die. When for any reason one set of pipes has more to carry off than can be handled, they clog, exactly like plumbing.

One clogged pore, in order to throw off what is in it, begins to enlarge. And more matter accumulates. The dirt from the air and the surface of the skin gets in and forms a black-head. The waste matter backs up as it does in pipes, so many black-

heads are an inch or more long when the pore is squeezed out.

Perspiration clears out this waste stuff, and drains off any amount of otherwise poisonous matter from the body. Stopped in one place, it will be more profuse in others. A daily warm soap and water bath will do more than anything else to keep this vast plumbing system clear, and as it keeps the skin healthy, it will prevent excessive and odorous perspiration.

Here's a formula which is said to be wonderful for keeping the skin cool and preventing excessive perspiration: Epsom salts, three ounces; wheat bran, one-half pint; water, two quarts. Mix this, let it stand overnight, strain and add four ounces of bay rum. Use it freely, especially under the arms.

Daily Reader—You could try the yeast cakes for a few weeks, and if they clear the skin and help the constipation, continue with them until good habits are established. Agar agar is also very effective in cases such as yours. This is a Japanese seaweed sold in bulk at any drugstore. Take a tablespoonful mixed with a breakfast cereal whenever you need it.

Be sure that you drink enough water every day also; two glasses on

Olive Oil Good Flesh Builder

The woman who desires to gain flesh should take a teaspoonful of olive oil after every meal. If she also needs to gain strength, she should take an egg in a glass of sherry every morning. Milk and eggs are great fat producers. Milk should be taken with the meals instead of water, also between meals, so that three pints or two quarts are taken daily. Butter is also a great fattener. Butter everything that offers the least excuse for using it. Take an hour's nap every afternoon after lunch and don't think—least of all, about yourself. If possible, have an easy chair in which you can take a little rest several times a day; relax completely. Sleep, you possibly can, particularly the open air.

B. J.—Q. The bottoms of my feet hurt and are hard. What can I do for this?

A. You probably have callous places. Apply linseed oil, warmed, at night, and in the morning scrape away the dead skin. Bathe the feet in warm water at least twice a day, and change the shoes. Be sure that your shoes fit you properly. Your hose should also be changed daily.

If your feet are incumbered by sweaters they must be washed daily and perhaps twice a day. They are to be thoroughly dried and a powder sprinkled upon them. Then nice dry, fresh stockings are drawn on and, if you can afford an extra pair of shoes, a change will be helpful.

Bathing your feet in a very weak solution of permanganate of potash or an alum solution may help to check the sweating. A powder of boracic acid, to which small quantities of salicylic acid are added, may be beneficial when sprinkled on the feet.

Ella Day—What will check perspiration under the arms?

One dram of alum to a pint of water makes a good wash. Dust armpits several times a day with a powder made of one ounce of powdered alum, two ounces of powdered orris root and two ounces of powdered rice.

BROWNIE.—To remove sunburn, mix buttermilk with enough talcum powder to make a paste, and spread it on the face when retiring. Another home-made remedy is to rub the skin thoroughly with the inner side of the rind of a freshly pared cucumber. And still another is baking soda—sovereign healer of all burns—either made into a solution for washing or applied in hot compresses. But the prime cure is hot water, as near scalding as can be borne, and plenty of it. Wash the face repeatedly in this at the first opportunity. Then rub in a healing ointment, and, finally, when you go to bed cover the face with cloths dipped in witch hazel. Keep the bottle near the bed, and when the cloths dry wet them again, until you fall asleep. In the morning your face will be virtually unharmed. The skin may possibly peel, but it will not blister—certainly a point of advantage. A good ointment for this treatment is the following, applied as just directed: White petrolatum, 2½ ounces; paraffine wax, ¼ ounce; lanolin, 1 ounce; water 1½ ounces; oil of rose, 3 drops; alcohol, ¼ dram. Never use lemon, vinegar, salt, or, above all, cold water, on the face, as all cause bad burnings.

Begin with epsom salts facials. Three times a week, rub the skin with cleansing cream or oil, wipe off, rub more on. While this remains, fill two basins, one with hot water and two large tablespoonful of epsom salts, the other with ice water and cracked ice and the same amount of epsom salts. (Buy this by the pound). Wipe off the cream, then wring a cloth from the hot water, hold over the face. Repeat six times. Then hold a cloth, dripping wet from the ice water, over the face and repeat this 20 times. If your skin is naturally unusually dry, use a little cream on it after this. Otherwise not. Include the chin in the treatment.

This is most cleansing, stimulating and rejuvenating. Should you have blackheads, squeeze them out between the hot and the cold parts of the treatment.

Use sulphur ointment for pimples. Drink lots of water for any skin trouble. Use massage cream only at night, and then around the eyes and the wrinkled bits. Cleanse the skin thoroughly before bedtime. Colonic irrigations are good for eight-tenths of all skin troubles.

CURE FOR NOSEBLEED.

[New York Sun]

I sometimes read in the daily papers of death caused by bleeding at the nose. Here is a cure discovered by me and not known or practiced by any physician. I am an old shipmaster, have tried it in a number of cases and never knew it to fail. It is very simple; any one can perform the operation.

Place the patient in a sitting position or propped up in bed, and with the forefinger press gently in the hollow of the throat just above the breast bone and the bleeding will gradually cease.

To avoid bleeding at the nose, especially in the case of children, get a large bead the size of a large marble, put it on a silk or woollen string and tie it around the neck so that the bead hangs in the hollow of the throat and wear it night and day.

THE USES OF BAKING SODA

A paste of baking soda and water applied to a burn will take out the fire.

A damp cloth dipped in baking soda will remove tea and coffee stains from china cups.

A pinch of baking soda in the water with the fowl suspected of being tough will help to make it tender.

A solution of baking soda and water left to stand in baby's bottles after they are washed will keep them sweet.

A half teaspoon of baking soda placed on the tongue, then washed down with a drink of cold water, will sweeten the sour stomach and take away indigestion.

A teaspoon of baking soda dissolved in a half glass of water and taken every three hours will help to break up a nasty cold. This method of taking it acts as a laxative and purifier of the system.

According to war dispatches from the Far East, Chinese women fought beside their husbands and brothers in defense of Kiangwan.

Answers to Health Questions.

H. N. P. Q—Is there any application that will help me to rid myself of pimples on the chin?

A—Have your druggist prepare the following lotion, which is poison, and should be used only externally:
Corrosive sublimate..... 3 grains
Distilled water..... 2 ounces
Alcohol, 90 per cent..... 1 ounce

After washing the face with soap and water, dry the skin, then gently pat the pimples with the tips of the fingers moistened in the solution.

Worries. A—Please send a stamped, self-addressed envelope for personal reply.

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For bee stings apply lemon juice

For bites of any insect apply vaseline and burnt alum, or common baking soda moistened with a little water.

For ivy poisoning wipe off with alcohol and water. Make a thick paste of soda and water and put on the surface affected, letting it remain until it dries. Repeat until symptoms disappear.

Systematic spraying of the throat is one of the best ways to keep the passages back of the throat and nose open and to prevent colds.

The most important points in preparing cereals for small children are that they are properly cooked and not used to excess. The ready-to-eat cereals should never be chosen for children.

Chest of Silver—A piece of camphor or a mothball is sometimes placed in the chest to keep silver from tarnishing.

M. E.—To clean nickel-plated lamp, rub it with a flannel cloth dipped in kerosene oil.

N. S.—(1) 30 to 45 grains of quinine to a pint of whisky or alcohol makes a good hair tonic. (2) You have no right to the sod of a vacant lot that does not belong to you.

Anxious Reader—A weak solution of oxalic acid will take the grass stain out of your white linen dress.

M. A. B.—I am 17 years of age and think that my growth has been stunted by the carrying of heavy trays at a restaurant. Is there any way in which I could increase my height?

Try and get more healthful employment. General housework would be far more beneficial. Also if possible join a gymnasium in the winter.

A Friend—Read your letter carefully. Send me a stamped envelope and your address and I will try to help you.

M. P. B. K.—(1) To remove ink spots, soak material where affected in sour milk over night, or use lemon juice and salt. Diluted oxalic acid is good, although it is liable to weaken the cloth. (2) Pour boiling hot water on the blackberry stain; this should remove it. If not add a little ammonia to the water.

For a position as maid on a steamer crossing the Great Lakes, you might address the Detroit & Cleveland Navigation Co., Detroit, Mich., and the Cleveland & Buffalo Transit Co., Cleveland, O.

Naoma—For enlarged pores try this: Elder flower water 6 ounces, eau de cologne $\frac{1}{4}$ ounce, tincture of benzoin 1 dram, tannic acid 10 grains; apply twice a day. The best way to improve the complexion is to improve the general health. Live and exercise out of doors as much as possible. Breathe deeply and eat what nature suggests.

Use of steam baths and water.

S.—Impure blood or unclean skin causes pimples. Diet is usually the best remedy. All greasy food must be omitted; no pies or pastries of any kind and the bowels should be kept regular by some aperient water two or three times a week. Cleanse the face well every night, using soap of warm water and soap; rinse and dry well. Rub a little good cold cream into the skin. If the pimples fester, open and press out the matter; then apply a drop of carbolic acid solution that druggists sell.

Buffalo	12.58	15.10
New York	24.17	29.14
Boston	28.00	33.60
Washington	16.80	20.16
Norfolk	18.00	21.60
Charleston, S. C.	21.35	25.58
Jackson, Fla.	24.68	29.62
Miami, Fla.	37.94	45.53
Mobile	22.26	26.71
Birmingham	14.46	17.35
Atlanta	14.30	17.16
Nashville	9.24	11.09
Memphis	15.06	18.07
St. Louis	10.28	12.46
Louisville	3.60	4.32
Cumha	31.76	29.11
Denver	37.68	43.52
Salt Lake City	54.20	65.04
El Paso	48.50	58.20
Los Angeles	71.78	86.14
Seattle	72.78	86.62
Minneapolis	19.80	23.76
Chicago	9.23	11.08
Indianapolis	8.55	4.27
San Francisco	77.52	92.91

A war tax of 8 per cent must be added to old fares (within Ohio) and to new fares.

I. D. F.—You could have your lashes and brows colored by henna if that color suits you. It is not likely you could do this for yourself especially when it comes to the lashes.

M. S.—Olive oil rubbed into the soles of the feet will be very restful for any one who must stand many hours every day and who has developed calloused places over the soles.

A large felt ring will keep the pressure from the bunion so you will not have it so irritated as it is now. If you wear canvas shoes in the daytime, or whenever you may, and satir ones when dressy ones are needed you will have less trouble with the bunion and most likely will not be so tired from standing so many hours as you do.

L. M.—Rub cream or oil into your hands every day to help rid you of the lines in the skin. A full bath all over daily will help you get rid of the blackheads on your face, as this keeps the pores over the whole body more active and the complexion is improved thereby. Pimples show there is a toxic state that must be cared for in the system. Trace it down and correct it. Dust a little sulphur over the pimples so they will not reinfect the skin, and clear the system either with agar-agar or by going on a cleansing diet of fresh vegetables and fruit.

Yesterday's Answers.

No. 1—Lye should not be poured down the kitchen sink drain, as there is more or less grease lodged there, which, with the lye, will harden into soap and clog the drain. Use salsoda in boiling hot water, which will neutralize and cut the foreign matter in the pipes.

A BEAUTY BATH FOR HEALTH

By LUCREZIA BORI

The bath is one of the most beneficial and effective of beauty aids. It does much to keep the body in good health by making it scrupulously clean and by keeping germ pores in a perfectly healthy, unclogged condition.

The bath also helps keep your complexion as soft and fine as you would have it. The steam arising from a warm bath serves to open the pores of your face, which is excellent for it. Later, when you have finished your bath, you should rinse your face again and again with clear, sparkling cold water. This will close up the opened pores and help tone the muscles of your face.

Now I am going to tell you of an excellent bath to rest and soothe your nerves and to beautify your skin.

First of all, you draw a bath of warm water—say, about 48 degrees Fahrenheit. Then you make the water very soapy by taking your cake of pure bath soap in your hand and dashing it about briskly in the tub of water for several minutes. Before you step into the bath, lather yourself with the warm water, applying it with a fine, soft sponge.

Stay in this delightful bath about five minutes. You will doubtless want to linger longer than this, but five minutes is quite enough. A longer period might make you feel weak, and a bath which is taken to promote health and beauty should have no debilitating after-effects.

After your five minutes are up, empty the tub and refill it with tepid water, into which you may put the following solution, which you should have at hand:

Strong vinegar.....200 grams
Tincture of benzoin.....200 grams
Tincture of red roses.....200 grams

Step into this second bath and stay there ten minutes. You can allow yourself this longer period of time because a tepid bath is not so weakening as a warm bath.

After this, you should dry yourself with soft, warm towels. If you have the heat turned on, you can put your towels on the radiator when you begin your bath and they will be pleasantly warm when you are ready to use them.

Now here is an excellent astringent which I recommend for rubbing over your body after this second bath:

Alum 10 grams
Spirits of verberna.....200 grams
Cologne water.....300 grams

This astringent acts as a good tonic. It tones your skin by closing the pores. It imparts strength and vitality, and the rubbing motion which you use in applying the tonic is also very good for your skin.

Some women prefer to apply this tonic with a toilet glove. You can purchase one of them at your druggist's and you will find its use very helpful in building up your bodily strength, vitality and beauty.

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Mrs. F. G.—K.—The following is a very old and excellent formula for cleansing the blood when there are attacks of hives: Mix together four tablespoonsful of Epsom salts and three tablespoonsful of cream of tartar, and add this to one quart of hot water. Take a small wineglass full every morning before breakfast until the skin is cleared again of the eruptions. If there is doubt about the quantity, a wineglass should hold about four tablespoonsful of the liquid.

MISS A. T.—Q. I have a small growth on my spine. It is about as large as a grape. Would it be dangerous to have it removed?

2.—I suffer from an itchy hand; just below the thumb. Will you kindly tell me what to do to relieve this?

A.—The danger connected with the removal of this growth depends upon its location. You should go to a surgeon for an examination. He will then advise you regarding its removal.

2.—Apply a solution of hyposulphite of soda, one tablespoonful to four ounces of water, to the affected parts. This will relieve the itching.

Water on blackheads says: For blackheads and pimples you must first take a course of treatment for the blood, then get rid of the former by keeping the skin perfectly clean, and using an astringent lotion to close the pores after the blackheads are pressed out. Pimples will leave of themselves. You can take cream of tartar, a teaspoonful every morning in a little water; this will make your face break out at first, but will purify the blood. Wash the face in warm water with soap every night, press out a few of the blackheads at a time, and apply a lotion of a dram of boric acid in four ounces of distilled witch hazel; let this dry on the skin. In the morning wash in cold water, no soap, and rub in a very little cucumber cold cream. (In diet avoid cooked grease and pastry; drink plenty of water (not at meals). Fruit and green vegetables are healthful—not to be eaten together.)

F. F. K.—Canned green peas. Be sure your peas

X. Y. Z.—Q. Will you kindly prevent the eye-lashes from falling out?
2. Will you kindly advise me as to the best way to prevent them from falling out?

A. Apply 1 per cent yellow ointment to the eyelashes at fore retiring, to prevent them from falling out.

2. For full particulars kindly address, stamped envelope, at your question.

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ANY WOMAN CAN GREATLY IMPROVE HER COMPLEXION

A Few Simple Rules Will
Heighten Both Its Color
and Texture.

BY MRS. EVANS.

Every woman thinks about her complexion. If she doesn't, she ought to; and her thinking should bring practical results in the shape of a clear, healthy looking skin and freedom from wrinkles. A woman who is healthy and whose blood is clean has no excuse for a bad complexion. If she has one, it is due to insufficient care and negligence. The skin of the face is constantly renewing itself, and if it is given proper treatment it will undergo a continuous improvement in texture and color.

The first necessity is absolute cleanliness, and few women keep their faces absolutely clean unless they use a cream to remove dust and dirt. The majority believe they have done their duty if they wash their faces once a day with hot water and a soapy rag. To convince these, let them, after they have thoroughly washed, as they suppose, apply a cream, work it well into the skin and then remove it with a piece of old Russian or Turkish toweling and see the result both on the rag and on the face.

A FEW RULES

To develop and maintain a good complexion requires the application of a few simple rules. The pretty woman seeking to retain her comeliness, and her less endowed sister, seeking to develop it, may both follow them with the certainty that in the one case they will maintain natural gifts and in the other they will neutralize the results of time and neglect and do much toward repairing natural defects. A good cleansing cream, a camel's hair complexion brush, a mild soap, a massage cream, plenty of hot water and lots of persistence are the necessities.

In the first place, cleanse the face with cold cream, after which wash it thoroughly with hot water, soap and the brush, and rinse in cold water. Then massage the face gently but thoroughly for 10 or 15 minutes with some skin food.

MASSAGE AT NIGHT

The best time for this treatment is at night, and if faithfully persisted in the results in a month will more than reward one's efforts. If the face needs washing during the day, use the cleansing cream. There is no need of a greasy, shiny appearance, as the cream can be entirely removed with a rough cloth and all traces of it made to disappear with a little powder. Never use hot water on the skin, unless to relax it as, for instance, before a massage. Warm water should be used but once a day, at night, and cold water at all other times to stimulate the muscles. A tablespoon of tincture of benzoin added to a basin of water will tone up a flabby skin.

If anything boils over in your oven, sprinkle the wet part generously with salt to prevent the burnt smell going all over the house. When the oven is cool it is quite easy to clean it out, too, if the salt has been applied to the drippings.

Contributed by Miss Mary Francis Keune, Route 13, Mount Healthy, Ohio.

To keep the sink shining, keep a glass of soap jelly handy, make it by dissolving a large bar of soap in two quarts boiling water and two tablespoons kerosene. When I finish the dishes, I put a little on a cloth, which I keep specially for that purpose and clean the sink. Then wash the sink out with hot, soapy water.

FRECKLES CAN BE REMOVED: WAYS TO GO ABOUT IT

Mrs. Evans Gives a Number of Remedies, All of Which Are Good.

BY MRS. EVANS.

In answer to several questions which have come to this department as to how to remove freckles, the following suggestions and recipes are submitted.

By straining a point a healthy tan may not be looked upon as an unmitigated evil, as it has suggestions of the country and the seashore, but not so with the persistent and insidious little freckle which comes like a thief in the night and certainly sticketh closer than a brother.

The girl who freckles easily will begin in the early spring to wear big hats, chiffon veils, and will never venture out of doors unless she has deluged her skin with cold cream and dusted it liberally with a harmless powder. But for the girl who loves the out of doors there is no pleasure in going about beswathed like a Turkish Princess with a long veil; consequently she must run the risk of freckles.

VARIOUS REMEDIES

These, when once firmly established, are difficult things to combat. There are all kinds of remedies, but each skin usually demands individual treatment. A simple but effective remedy is the horseradish lotion and is made as follows: Scrape one teaspoonful of horseradish in a cup of sour milk and let it stand six hours before using; then bathe the face in it three times a day. Fresh buttermilk used as a face wash is also said to be excellent. Lemon juice is one of the most effective remedies to remove either freckles or tan. Squeeze the juice of a lemon in a saucer and with a bit of antiseptic cotton go over the whole face night and morning. If the lemon juice is too harsh, dilute it with glycerine. Cucumber juice is a wonderful bleach. Let it remain on for an hour or two, then wash off with soapy water.

The following lotion is an active poison when taken internally, but quite harmless when applied externally. Take care that nothing alkaline or metallic touches the liquid. Pour a little in a saucer and then cork the bottle immediately. Apply with antiseptic cotton. It is known as Gowland's solution and is sanctioned by the medical profession: Jordan almonds (blanched) 1 oz.; bitter almonds, 3 drams; distilled water, 1 pint; bichloride of mercury (coarse powder) 15 grains. Have this put up by a reliable druggist and use twice a day. Let it dry for a few moments and then wipe off with a soft cloth. The long continued use of this lotion will also do much toward banishing smallpox scars.

The following formula will remove tan and do much to whiten a sallow skin: Almond meal, 4 ounces; pure honey, 2 ounces; bicarbonate of soda, $\frac{1}{2}$ ounce; almond oil, 1 ounce; alcohol, 1 ounce; boracic acid, $\frac{1}{4}$ ounce. Put this paste on the face and cover the face with a cheesecloth mask; let it remain three or four hours, wash off with olive oil, then with

HEALTH HINTS.

ANXIOUS READER.—Eye granulations: Crystallized nitrate silver, 2 grains; morphia, 1 grain; blue vitriol, 1 grain; sal ammoniac, 1 grain; pulverize each separately and mix. Apply once daily by putting small bit of the mixture on piece of glass, moistening with a little water and putting into the eye with small camel's hair pencil.—Dr. Chase.

P. D. 30.—A cured "catarrh" sufferer writes: Catarrh is inflammation and one can have it anywhere by taking a cold. Get at the drug store a small can of pine tar (1 pay 10 cents), put it into an old pan and heat over the fire. Cover your head with a cloth and hold your face over the pan to let the fumes go up the nose and down the throat. About twice a day will do. In the morning snuff hot salt water up your nose to clear away the mucus. Breathe through the nose always and the catarrh will soon disappear. One gets more balsamic fumes from the tar in that way in a month application than she would get in a month among the pines. The fumes of the pines kill the germs that are in the mucus. The germs feed and multiply very fast. Nothing will kill them so quickly as tar and it does not injure the nerves of the nose. I tried all kinds of remedies before I tried tar. I am entirely cured and have been for five years. I am careful to sleep with my mouth closed and keep my nostrils clear every day, but use nothing now.

ng of the Baptist Men's Club
Netherland Plaza Monday. He will
be introduced by Edgar E. Pinger,
President.

Entertainment details for the mass
meeting to be held at the Central
Parkway Branch Y. M. C. A. tomor-
row night have been announced by
the Young Men's Activities Commit-
tee, sponsor of the event. James Al-
bert Green, explorer and authority on
North American Indians, will show a
number of pictures taken by himself
on his explorations and will tell of
his adventures encountered among
the Cree Indians of Hudson Bay,
Canada. George Gable, "Y" mat
coach, will put on his hysterical
'self-wrestling match" and Clarence
Busch and Ralph Lyon will present
a tumbling act.

To insure an early start in their
calls on 10 prospects to explain the
part life insurance has had in the
thrift program, several hundred life
underwriters will hold a breakfast
meeting today at the Hotel Gibson.
This is an observance also of Life
Insurance Day in Thrift Week, in
which the Cincinnati life underwrit-
ers will join underwriters from 210
other cities.

The speaker will be Albert E. N.
Gray, of Newark, N. J., Vice Presi-
dent of the Prudential Company. Ray
Hodges will preside at the meeting.

The weekly luncheon meeting of
the Cincinnati Optimist Club (Opti-
mist International) will be held in
the Italian Room of the Hotel Gib-
son today at 12:15. The guest
speaker will be Dad Gallaher, hu-
morist, and his subject will be "Miles
of Smiles."

Eisenbauer, Carl J. Unger and Har-
old Denman. Monsignor Frank A.
Thill and Rev. Roger C. Straub will
direct the retreat session.

Members of the alumna chapter
of Iota Chi Epsilon Fraternity at
the University of Cincinnati will meet
at 12:15 o'clock noon today for a
luncheon at the Fountain Square
Hotel.

Oliver S. Larkby, Vice President of
the Edwards Manufacturing Com-
pany, returned home from the Good
Samaritan Hospital yesterday. He is
recovering from a serious sinus oper-
ation performed several days ago.

Detective Chief Emmett Kirgan
will speak to the men of Knox Bible
Class at their meeting tonight in the
Knox Presbyterian Church, Observa-
tory and Michigan Avenues, Hyde
Park. Music will be provided by the
Toonerville Band, under T. J. West.

A public card party will be given
by the St. Anthony Aid Society for
the benefit of St. Francis Hospital
Building Fund Tuesday afternoon
and evening at St. Bonaventura Hall,
Queen City Avenue. All games and
lotto will be played. Door prizes will
be given. Refreshments will be
served. Dr. R. E. Gaston is General
Chairman of the event.

LONG EYELASHES.

There are all sorts of ways of add-
ing length to your eyelashes, three
of which I would particularly recom-
mend. The first is to make them ac-
quire real length by treating them
with a lotion to make them grow.
Almost any nourishing oil will do
this, almond oil or olive oil being
recommended. Or a good thick nour-
ishing skin food will do the trick
particularly one that contains lano-
line. I think personally that a 25-
cent tube of lanoline is a very good
investment, a little of this should be
rubbed on the eyelashes every night
at bedtime. It would be nice if you
could use hair tonic, but you can't,
for most of the things that make the
hair grow would get into the eyes
and make them smart unbearably.
But try the lanoline cream for the
next three months, and I think you'll
be pleased with the improvement in
your eyelashes.

SUGGESTIONS—Iron rust may be removed from white goods by sour milk.

To remove paint spots from clothing, saturate with equal parts of turpentine and spirits of ammonia.

To clean house paper, rub with a flannel cloth dipped in oatmeal.

A piece of lemon bound upon a corn will cure it in a few days. It should be renewed morning and night.

Scorch on white goods, even when very bad, can be removed by covering the spot thickly with laundry starch, when moisten and lay in the sun.

FROZEN SHERBERT—One quart milk, two cups sugar, eggs put into freezer and when half frozen, add juice of two lemons.

OUR CREAM CAKE FILLING—Small cup sugar, table flour, mix together, cup sour cream, cook over boiling water till thick. Then add one cup chopped nuts or raisins. Flavor with one-half teaspoon almond extract.

MRS. FRED W. PROCTOR.

FOOD FOR THE GODS—Nine teaspoons cracker crumbs, rolled not too fine, two teaspoons baking powder, two cups sugar, one pound English walnuts, one-half pound dates cut up, six beaten eggs added last. Bake on oiled

HELPFUL HINTS—Tobacco stems tied on young trees and shrubs will drive away all insects and worms. The stems can be procured at any store where cigars are made.

Tartar emetic, mixed with equal quantity of sugar and moistened with water will drive away ants.

Vinegar added to water for boiling will make tough meat tender.

Onions peeled under water do not hurt the eyes.

To keep dresses that are liable to fade, looking like new, wash in Ivory soap and tepid water, starch in thin cold starch and iron while wet.

To remove grass stain rub thoroughly with molasses and rinse in clear water.

Charcoal placed in the ice box will absorb the odors.

Ripe tomatoes will remove ink and other stains from white cloth.

An inexpensive rose jar may be made by taking a large quantity of fresh rose leaves, drying them in the sun for about two weeks, turning frequently, so that they will all become dry and crisp. Then add sweet-scented geranium, lemon verbena, honeysuckle, lavender, etc., all of which have been thoroughly dried. Pepper the leaves with oris root, salt and cinnamon. Then add twenty drops of oil of cloves and lavender, a little oil of cinnamon and as much oil of musk as desired. Place all in a covered jar and keep in a dry place.

MILK SHERBET—One-half cup lemon juice, two cups sugar, one quart milk. Mix sugar and lemon juice, add the milk slowly, stirring constantly. Freeze immediately.

FRIED TOMATOES—Slice tomatoes without peeling, dip in cracker crumbs and fry in hot butter, salt slightly and when placed on platter sift powdered sugar over them.

E. M. P.

GUARDING YOUR HEALTH

By ROYAL S. COPELAND, M.D.

We accept the common cold and its familiar trailer, nasal catarrh, as necessary evils. So long as we do this, we must expect to entertain bronchitis as a frequent though unwelcome guest.

Bronchitis may be acute, running its course in a few days, or it may become chronic, lingering on for months.

In the acute form it is among the common ailments of children and frail adults.

In children, adenoids and diseased tonsils have much to do with its occurrence. In some adults there seems to be a peculiar lack of resistance to it. Anything lowering the general health prepares the way for an attack of bronchitis. Among the things which bring on the attacks are colds, infectious diseases, a chilling, bad air, intestinal trouble and other debilitating things.

It is a common accompaniment of measles, scarlet fever, whooping cough, influenza and other infections. It frequently follows pleurisy.

The chronic form is more common in persons past middle life. The attacks may occur at stated intervals each year. The conditions of city life—smoke, bad air, indoor life, late hours—predispose to it. An uneven temperature is a contributing factor.

Whether chronic or acute, bronchitis is characterized by paroxysmal attacks of coughing and the expectoration of mucus. Sometimes that is streaked with blood.

There is always difficult breathing and rales—"rales" is the word doctors use to describe the rattling sound in the chest familiar to everybody who has come in contact with a case of bronchitis.



Royal S. Copeland

Science has not yet discovered anything that will prevent recurrences of the attacks in those who are susceptible to the disease. Uncomfortable as the attacks are to the sufferer and alarming as they sometimes appear to the observer, there is usually little danger from them.

The best way to avoid bronchitis is to keep the general health in good condition. Overcome constipation, if it is present—as it nearly always is in this condition. Eat simple food and take your meals regularly. Live in as even a temperature as possible. Avoid chilling and overheating, dust, smoke and bad air. Take regular exercise, sleep with open windows, and, above all, so far as possible, live in the sunshine and fresh air.

During the attack much comfort can be obtained by inhalations of benzoin, turpentine and creosote. If there is great difficulty in breathing, a croup kettle and tent may be used.

Place an open umbrella over the bed, spread a sheet over this and drape it around the head and chest of the patient, making a tent. Place under the tent a kettle of boiling water to which one drachm of benzoin, ten drops of turpentine and ten drops of creosote have been added to each quart of water. The steam vapor from this gives great relief.

Answers to Health Questions.

L. W. M.—Q. The roots of my eyelashes are turning light. What is the remedy for this condition?

A. I would suggest that you apply 1 per cent yellow oxide of mercury ointment to the eyelashes every night. This will help correct this condition.

B.—Q. What is carbon monoxide gas? How is it caused. How can one avoid it?

A. This is due to improper ventilation in rooms where illuminating gas or coal has been burning for some time and the gasses thrown off have no way to escape. The automobile exhaust emits this gas. Free ventilation and dilution of the gas with fresh air is the remedy.

Mrs. E. H. L.—Q. How can I correct ridges on the fingernails? What causes this condition?

A. Ridges on the fingernails are usually due to some constitutional defect. Apply cold cream to the nails every night. This will help improve this condition. Consult your physician if there is no improvement. (Copyright, 1924, by Newspaper Feature Service, Inc.)

GUARDING YOUR HEALTH

By ROYAL S. COPELAND, M.D.

There is no doubt that industrial establishments and all sorts of shops where men and women work should be equipped so that valuable first aid may be rendered in case of accident or sudden illness. It is just as necessary to have a first aid outfit in every home.

Unless the right sort of first aid is given, what is done may be worse than nothing. Too many times the first treatment is so badly given that dirt and germs are carried into the wound. Too often have drugs been administered in harmful doses.

It is not enough to have an emergency kit. You must know what to do with the dressing or medicine, as well as have the needed things within reach.

Some years ago a group of doctors to which I belong studied the problem of instructing laymen in first aid procedures, and worked out the contents of such a first aid outfit as might properly be given into lay hands.

The first advice we decided should be given was this:

The person giving first aid must not consider himself a substitute for the physician. He should do only the absolutely necessary things to preserve life, or promote comfort, until a doctor can take charge of the case.

Do not forget this warning. It is just as important as the possession of the kit.

In the household outfit should be several bottles of drugs. These may be two ounce bottles and each should be plainly labeled. The names and uses of the drugs are as follows:

Iodine, a 3 per cent alcoholic solution, is the first drug we think of for the home use. This should be dropped into a wound if the skin is broken. If you will take pains to use iodine in every wound there will be almost no pus infections and no blood poisoning. Remember, however, iodine is never to be taken internally.



Royal S. Copeland

White wine vinegar should be found in every household kit. In burns from alkalis, like plaster, potash, lime and ammonia, the parts should be flooded with vinegar. This neutralizes the alkali and materially lessens its bad effects.

Boric acid, a 4 per cent solution in water, is very useful in burns or injuries to the eye. This solution may be used freely to wash out the eye.

Aromatic spirits of ammonia is another useful drug. In fainting, after consciousness has returned, or when somebody begins to feel faint, one-half a teaspoonful in water may stimulate the heart and hasten recovery.

Jamaica ginger is a drug which is useful in chilling or for an actual chill. A teaspoonful may be given for its stimulating effect. It is useful, too, in cramps or colic.

Bicarbonate of soda, a 3 per cent solution in water, is useful for an acid burn. The affected parts should be flooded with this harmless solution.

Castor oil may be needed occasionally in constipation is well too well known. I will tell you about

other things which should be found in the medicine kit.

Anne—Q. Will you kindly advise me as to the cause of thick toe nails?

2. Will you kindly advise me about —?

A. Cutting instead of filing will cause the toe nails to become thick.

2. For full particulars, kindly send a self-addressed, stamped envelope and restate your question.

A. and G.—Q. What can be done for boney and rough elbows?

2. Kindly advise me about —?

A. Massage with cocoa butter and exercise may be helpful.

2. Kindly send self-addressed, stamped envelope and restate your question for detailed advice.

DIVORCE MENACE

Denounced By Bishop

Birth Control Also Scored By Episcopal Prelate.

Liberalization Of Church Laws Governing Remarriage Opposed Emphatically At Convention.

Denver, Colo., September 16—(AP)—A denunciation of a "growing divorce menace," was voiced today before the fiftieth convention of the Protestant Episcopal Church, as a

joint commission prepared to submit a proposed canon liberalizing rules for the remarriage of divorced persons.

Right Rev. Michael Bolton Furse, Lord Bishop of St. Albans, London, England, declared before the convention that "to those who are convinced that Christian marriage is God's law for man, the alarming increase in the number of divorces and of the causes for divorce is sinister enough."

Bishop Furse echoed views voiced Sunday by Presiding Bishop James De Wolf Perry, Rhode Island, who opposed the liberalization of church laws against divorce.

In his sermon, the English churchman said:

"But far more sinister is the attitude toward this whole sorry business adopted by many individuals who profess the faith of Christ, and

alas, even officially by some Christian communions, an attitude either of practical indifference or even of acquiescence and condonation, and sometimes among those who care most for the sanctity of marriage, an attitude of almost hopeless despair."

Definite stand against any legislation affecting birth control also was voiced in the sermon. He declared:

"The prevalent and increasing use of contraceptives by married folk is, I am convinced, bound in the long run to degrade the holy state of matrimony, physically, intellectually, morally and spiritually; but it is doing more than that; it is giving a cloak of apparent respectability to the widespread use of these things among the unmarried, and thereby the whole standard of sexual morality is being lowered.

"The advocates of so-called companionate marriages know well enough that without the use of contraceptives their whole theory and practice would break down."

Bishop Furse pointed out that although Christians look with horror on the anti-God campaign in Soviet Russia, similar conditions exist in the rest of the world through the indifferent attitude toward the fundamentals of Christian life.

"The four objectives on which the attack has been launched by the Soviet Government of Russia are significant," said Bishop Furse. "First and foremost, the home, and the Christian idea of marriage; secondly, the teaching of the Christian faith to young and old; thirdly, the public worship of Almighty God, and fourthly, those who are set to teach that faith and minister in that worship."

Convention politics began to buzz today in talk concerning election of a Presiding Bishop. The names of the incumbent, Bishop Perry, Rhode Island; Bishop Ernest M. Stires, Long Island, and Bishop James E. Freeman, Washington, were mentioned. The House of Bishops will make the selection the last of the week and the choice will be referred to the House of Delegates for ratification.

Happiness Via The Budget

By S. E. Spicer.

"Extravagance rots character. Train youth away from it. The habit of saving money stiffens the will and brightens the energies." This was a favorite expression of President Theodore Roosevelt.

Constant giving way to temptation weakens character. If that temptation is spending money, it matters little, for it has the same effect as giving way to any temptation. It breaks down the moral fiber of one's being.

If a woman cannot go through an attractive department store, and where is there one that is not attractive nowadays—without succumbing to the desire to buy something just because it is a bargain, then she is on the broad road to financial rule. Such readiness to allow one's judgment to be overruled develops quickly and results in leaving one with a weak resistless attitude of mind.

On the other hand, if one can resist repeatedly the lure of spending haphazardly, there soon grows a sturdiness of character that will stand the shock of financial reversal, if it come.

A good way to build up this resistance is to practice going through the most delightfully displayed department stores, or a beautifully or-

dered grocery store, and decide just what one needs and confine one's purchases to that limit.

Woman does not know how to resist the impulse to buy more food than is needed in the home. She stocks up with perishables. Her eyes are bigger than her stomach, and before the stock is all used wholesomely for the needs of the family, part of it is spoiled. It is wasted. It is a great temptation to buy more food than is needed. Grocers and fruit and vegetable merchants have learned the trick of putting their best foot foremost in the way of display of their goods, and these rows and piles of fresh edibles are a real temptation to a housewife.

In this connection, however, there are certain articles which a woman can buy in large quantities and still be thrifty and wise in planning such purchases. Take potatoes, for instance. Well does the writer remember in childhood how vegetables and apples were conserved in large quantities. The garden space was used as a storehouse. Cabbage, potatoes, apples and other vegetables were buried in mounds deep enough to escape freezing. Quantities as needed for the family were taken from the mounds, which were then closed securely against frost.

Plan the spending of your income. Stick to the plan, and then enjoy a "peace that passeth all understanding" of the pacifist.

... a Number of Things, ... m ... e Should All Be as Happy as Kings'

A FLOWER ROMANCE—Give each guest a card with the questions. Answers to be written opposite.

1. The bride's name? Rose.
2. Groom's name? John Quil.
3. What said she when he knelt before her? Johnny-Jump-Up.
4. Who married them? Priest in the pulpit.
5. Who assisted? Elder-berry.
6. With what did they seal their vows? Tulips.
7. Who was the dark bridesmaid? Black-eyed Susan.
8. The demure bridesmaid? Primrose.
9. Who gave the bride away? Poppy.
10. What did she wear on her head? Bridal-wreath.
11. On her feet? Lady-slippers.
12. What gloves did she wear? Fox-glove.
13. What collar has she on? Stock.
14. How did he know she would marry him? Aster.
15. Color of her eyes? Violet.
16. The bashful guest? Wall-flower.
17. In what was the wedding wine served? Butter-cups.
18. What were her parting words to friends? Forget-me-not.

By R. E. Biles.

Two things are important about your gladiolus now. Selections may be made for next year while the plants are in bloom and now is the very last chance for planting so that bulbs may mature this year.

Gladiolus is deservedly popular for its wide variety of color and uses, its ease of culture and general adaptability. It will grow almost anywhere in the United States and, with a little preparation, in almost any kind of soil that is well drained and sunny.

The preference of the plant seems to be for a sandy loam well pulverized, mellow and deeply cultivated. In clay soil, sand should be added to make it drain well and in lighter soils an extra amount of decayed vegetable matter is necessary.

Cultivating the soil 18 inches deep cannot be recommended too highly. If the soil is double spitted, well decayed fertilizer may be worked into the lower digging. Fertilizer may be used if the bed is dug in the fall (good practice) and allowed to lie rough all winter, but should not be used on beds about to be planted. The idea is to imbibe the fertilizer as deeply as possible so that the roots may go far into the ground in search of moisture and cool temperature.

PREPARING THE GROUND



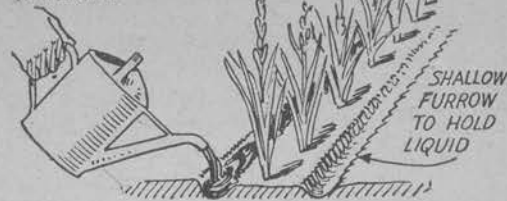
WORK SAND OR CINDERS AND MANURE, LEAF-MOULD, ETC. IN BOTTOM SOIL—HUMUS AND SAND IN TOP SOIL—GLADIOLUS GROW WELL IN SINGLE DUG SOIL BUT REPLY FOR DRAINAGE WITH BETTER BULBS, LARGER FLOWERS AND STRONG DISEASE RESISTANCE

LIQUID MANURE



SUSPEND A SACK FILLED WITH A BUSHEL OF COW MANURE IN WATER—USE A GALVANIZED ASH CAN WITH COVER.

WHEN PLANTS ARE ABOUT TO BLOOM APPLY A WEAK SOLUTION AFTER A RAIN OR THOROUGH WATERING



KIND OF BULBS



PEELED FOR CONTROL TREATMENT

PEST CONTROL



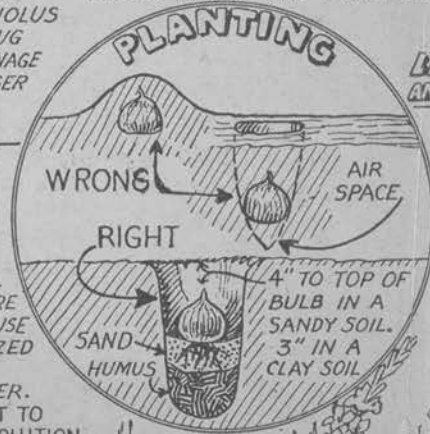
USE STONE JAR OR WOODEN TUB. KEEP AWAY FROM METAL.

KEEP CORMS IN AN AIR-TIGHT PAPER BAG WITH 2 TABLESPOONS NAPHTHALINE FLAKES PLACE IN A COOL ROOM FOR 3 WEEKS.



LIFTING AND STORING

NEW BULBS GROW ON TOP OF OLD CORM WHICH DRIES UP.



WRONG

RIGHT

AIR SPACE

SAND

HUMUS

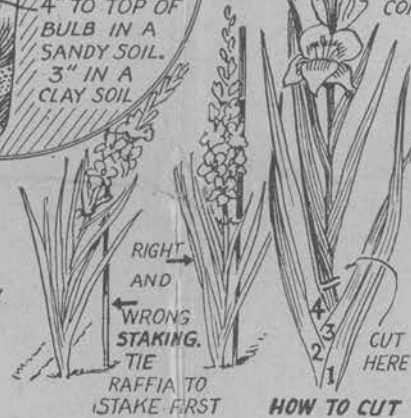
4" TO TOP OF BULB IN A SANDY SOIL.
3" IN A CLAY SOIL



NOTE CORMELS

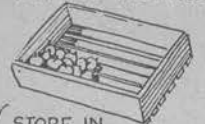


TIE IN BUNCHES ACCORDING TO VARIETIES—DRY FOR TWO MONTHS.



RIGHT AND WRONG STAKING. TIE RAFFIA TO STAKE FIRST

CUT HERE



STORE IN SLATTED BOTTOM TRAYS IN A COOL CELLAR—USE DRY PEAT MOSS IN HEATED CELLAR.

The gladiolus corm is planted three to four inches deep and its roots will go considerably farther to feed. The black sedge humus sold commercially is ideal for use if the bed is made at planting time. It has the moisture-holding qualities so necessary during hot, dry weather and is a long-time investment. Use it generously (one-fifth humus to four-fifths soil in extreme conditions). Peat moss may be used, but keep away from the corm.

Contrary to popular belief, gladioluses need not be planted in beds by themselves or in rows in the vegetable garden. Try them in groups between peonies or in the open spots of the perennial border. They will give color, when many of the early plants have stopped blooming. A little thought along this line will open interesting possibilities of experiment.

Planting may be commenced in the spring as soon as the ground is in a condition to work. Many gardeners are successful in March planting; others prefer April and May. Try a few until you find which planting suits you best.

The approved distance for planting is six inches apart, but the early corms may be planted 12 inches, and then by successive plantings each two weeks brought to the proper distance. Varieties also must be taken into account in distance. Primulas, for instance, may be close, while larger types need more space.

Many of the best growers mark their bulbs with the number of days in which they will bloom. By selecting different blooming dates it is possible to have a succession of bloom with only monthly planting. Late June is the last that planting can be done for bloom before frost.

Good bulbs pay. Large old bulbs (usually flat and slightly hollowed on the bottom) are not so good as smaller high-crowned young bulbs.

Depth of planting depends upon the size of the bulb and condition of the soil. Small bulbs should be planted as shallow as two inches in heavy soil and large ones as deep as four inches in light soil. Deep planting required less watering and less staking, as it gives more support to the plant.

If the corms purchased are healthy and the site of planting is changed, often little disease will affect them. Disease is checked by fumigation or contact before planting. Some prefer to plant their corms in airtight bags with two tablespoons of naphthalene flakes to 100 bulbs. These are left for three weeks. Another method is to immerse them peeled in a solution of bichloride of mercury (one ounce to three gallons of water) for two hours at 70 per cent temperature. Plant while wet. Keep the bichloride from all metal,

including rings, wrist watches, etc. If these fall where beds have been used a long time, use a spray of one heaping tablespoon of Paris Green in three gallons of water and two pounds of brown sugar. Spray as early as plants come up and repeat.

For wire worms in the soil, sprinkle planting soil with a weak solution of permanganate of potash and fumigate with sulphur at planting time as above shown. Burn any rotted corms to prevent spread of disease.

First cultivation may be fairly deep (3 inches), but as plants advance it should be done with a rake. Merely keep the top soil loosened to prevent weeds starting and to form a dust mulch. If done often the rake is sufficient and will save the labor of breaking up the ground after it has packed. Keep the ground fairly level. Hilling is doubtful practice; never water lightly, if this becomes necessary, soak soil six inches deep.

Staking should be done only when necessary to keep plants from drooping or working loose at the roots. They may weave and break roots if exposed to wind. If you stake, first tie raffia to a small bamboo plant stake, then around the plant.

Cutting the spike as soon as the first flower opens allows the plant strength to go into the corm. Planting of favored corms as early in the season as possible, allows more time for the formation of bulblets (properly called cormels), and the new bulbs.

Fine flowers come from fertilizing. Dress the plant with equal parts of fine steamed bone and dried blood (about one level teaspoon to each plant) when they are 6 to 8 inches high and give liquid fertilizer just as plants are ready to bloom.

The best time to lift the corms is when the tips of the leaves begin to turn brown. Cormels adhere to them better, which saves losing them. The bulbs too are fully matured then.

Store them in bunches for eight weeks in open slatted trays in a cool cellar. Never remove stalks as long as any green shows. This means growth still is present. If they must be stored in a furnace-heated cellar, they may be placed in dry sand or dry peat moss. Avoid dampness.

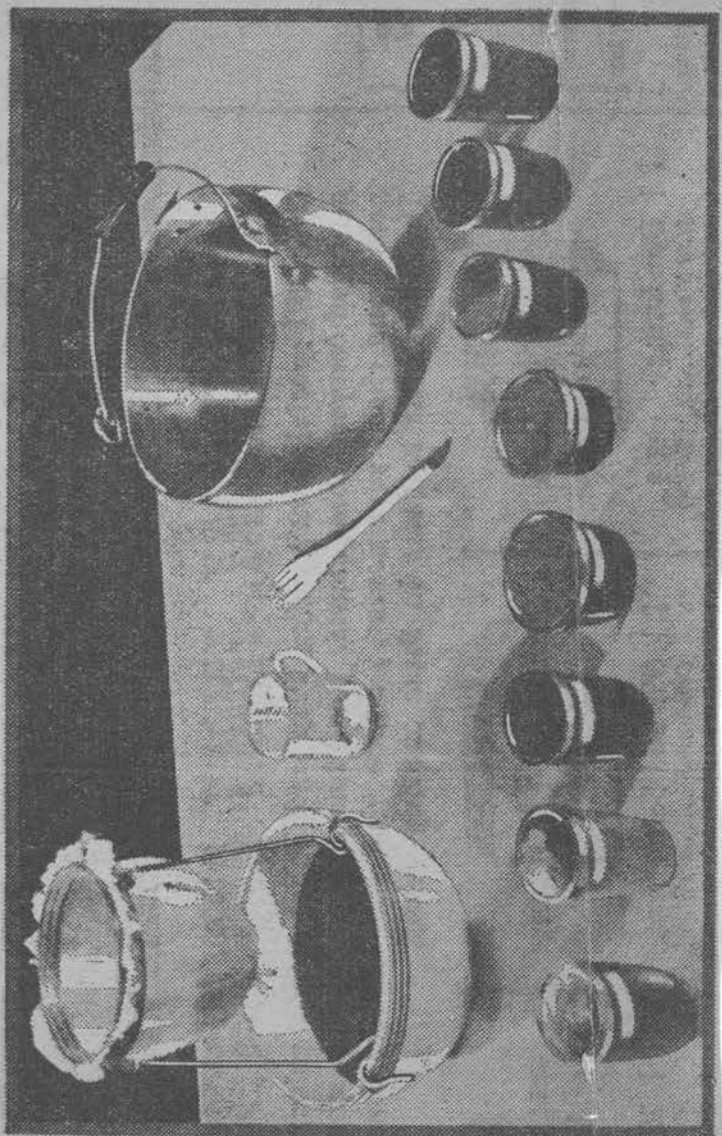
Cormels or bulblets may be planted in shallow trenches in mellow soil either in the open or in cigar boxes or trays inside in early spring. They will grow into flowering bulbs in about two seasons. Store for the winter in slight (very slightly) moistened peat moss.

(From "The Book of Garden Magic")

Tested Recipes

FRUIT JUICES AND SUGAR USED TO MAKE THIS DELICIOUS JELLY

By Laura Judd Bryant



Crisp fall days and a plentiful supply of fall fruits combine to heighten interest in jelly making.

Grapes, crab apples, apples and quinces are fall fruits which make delicious jellies. A grape, crab apple and quince recipe are given today.

Jelly bag and rack, large preserving kettle, accurate measuring cups and spoons, an abundance of jelly glasses—these, and, of course, the fruit, are what one needs for this work.

The use of commercial pectin in jelly making has been explained over and over; so, to offer variety, the recipes given here employ only the fruit juice and sugar, relying upon the pectin content of the fruit to make a firm and tender jelly.

Miss Bryant gladly sends additional recipes, or answers to cookery problems, to all requesting them. Address: Laura Judd Bryant, Box 865, Cincinnati. Be sure to write your own name and address plainly on your communication.

CRAB APPLE JELLY

Wash and cut apples in half and almost cover with water. Cook slowly until apples are soft. Mash through a coarse sieve, and allow to drip in jelly bag. Do not squeeze. Measure juice, boil twenty minutes, for each cup of juice add $\frac{3}{4}$'s of a cup of heated sugar. Boil five minutes, skim and pour into clean hot jelly glasses. Seal with paraffin.

GRAPE JELLY

Four pounds grapes—crushed, sugar, one pint water. Use half ripe fruit, or equal portions of nearly ripe and green grapes. Pick over the grapes, wash and stem. Place in preserving kettle, add water and

heat to the boiling point. Cook until the seeds are free. Drip through a jelly bag. Heat the juice to boiling point and for each cup of juice add $\frac{3}{4}$ cup of sugar. Boil until it jells. Skim and pour into sterilized glasses. Seal with paraffin.

QUINCE JELLY

Rub the quinces with a coarse cloth. Cut out the blossom end. Wash the fruit, pare, quarter and core. Put the parings and imperfect parts, cut very fine, into a preserving kettle. Add one quart of water to every two quarts of fruit and parings. Cook gently for two hours. Transfer to a jelly bag and let drain. For every pint of juice add a pint of sugar and boil together for about twenty minutes. When it will jell on a cool plate, pour into glasses and cover with paraffin.

The perfect quarters of fruit may be preserved or canned.

Baked eggs in tomatoes is the dish Laura Judd Bryant will explain next Thursday, October 4, in the Times-Star.

E. P. V.—Cost of the British royal family; The annuities paid by the British people to the royal family for its support are as follows: The King and Queen, \$2,350,000; Queen Alexandra, \$350,000; Princess Christian, \$30,000; Princess Louise (Duchess of Argyll), \$30,000; Duke of Connaught, \$125,000; Duchess of Edinburgh, \$30,000; Princess Beatrice, \$30,000; Duchess of Albany, \$30,000; Duchess of Mecklenburg-Strelitz, \$15,000; (suspended) trustees for King Edward VII's daughters, \$90,000; total, \$2,890,000. The King also receives the revenues of the Duchy of Lancaster. During recent years these have amounted to about \$300,000 per annum. The Prince of Wales has an income also from the revenues of the Duchy of Cornwall, amounting to about \$210,500 per annum. When the royal children marry dowries are usually provided for them. The last of the children of the late Queen Victoria to marry, Princess Beatrice, received \$150,000 as dowry from the British people by parliamentary grant. Civil lists of European sovereigns: Austria-Hungary, Emperor of, \$4,567,000; Bavaria, King of, \$1,296,303; Bulgaria, King of, \$416,000; Denmark, King of, \$270,552; German Emperor, \$3,737,186; also a vast amount of private property, castles, forests and estates, out of which the court and royal family are paid. Greece, King of, \$398,600; Italy, King of, \$2,922,000; Netherlands, Queen of, \$240,000; also a large revenue from domains and \$20,000 for maintenance of the royal palaces. Montenegro, King of, \$72,000 plus contributions from Russia each year toward the military, educational and hospital expenditures of Montenegro. Norway, King of, \$187,719; Rumania, King of, \$230,838 and revenues of crown lands; Russia, Czar of, had private estates of more than 1,000,000 square miles of cultivated land and forests, besides gold and other mines in Siberia; Saxony, King of, \$898,056; Serbia, King of, \$240,000; Spain, King of, \$1,863,600, exclusive of allowances to the royal family; Sweden, King of, \$321,077; Turkey—the Sultan's income is derived from the revenue of crown domains, about \$5,000,000; Wurttemberg, King of, \$513,914.

Mayor's Wife Is Champion Breadmaker

Even tho she is the wife of Mayor Harry L. Davis, of Cleveland, Mrs. Davis bakes her own bread.

At a pure-food show just held in the city over which her husband governs, Mrs. Davis was a prize-winner in a bread-baking contest.

Here is the recipe:

Dissolve a cake of yeast in a little water, a teaspoon of sugar and a pinch of salt.

Then make a stiff dough with two sifters of flour, three boiled potatoes mashed, tablespoonful of lard and a cup of sugar in warm water and the dissolved yeast. After it rises, mold it into three loaves and bake each in a separate pan.

Frank W. Shober
Spelling

Household Hints

Contributed by
OUR READERS

Send us your pet household discoveries.

For any household hint published in this column we will send the author a large tube of Hy-Pure Toothpaste and a Hy-Pure Toothbrush (value \$1.00).

Just use a postcard and address Household Editor, Hy-Pure Magazine, 1122 Walnut St., Cincinnati, Ohio.

WHEN washing windows a little vinegar in the water gives the glass an additional brilliancy.

Mrs. Wm. Mathieu,
1310 Locust St.,
Cincinnati, Ohio.

I HAVE a rug that was in use for three years. In order to strengthen it I gave it three good coats of paint on the reverse side, and it is now good for another ten years.

Mrs. E. Winters.
297 W. Illinois Ave.,
Memphis, Tenn.

INSTEAD of browning my meat roast in the top oven, which makes the kitchen extremely hot and also stains the pan so that it is hard to clean off, I place my meat in the broiling oven and brown it under the flame. The meat will brown in half the time this way with half the amount of gas flame or heat, and it also leaves a cleaner pan.

Mrs. Mary A. McManus,
1336 Burdette Ave.,
Cincinnati, Ohio.

A TABLESPOON of soda boiled in the coffee percolator once a week will keep it fresh and sweet and thus eliminate that stale taste which is often noticeable coffee.

Mrs. Robert Douglas,
1337 E. Tabor St.,
Indianapolis, Indiana.

A TINY DAB of butter placed under the spout of your cream pitcher will prevent the usual drop of cream dripping down and soiling the tablecloth.

Mrs. W. J. Hale,
469 Colvin Parkway,
Buffalo, N. Y.

WHEN cooking asparagus for several people I find it saves time and effort to divide the asparagus into portions before cooking, tying each portion securely with a cord. It can then, at serving time, be lifted out with a fork, placed on the plate, and the string cut and removed, leaving the asparagus neatly arranged and unbroken.

Mrs. Mary Hirt,
5219 Carthage Ave.,
Norwood, Ohio.

TO REMOVE stubborn fruit stains from your table linen, immerse the spot in pure peroxide for a few minutes. Then wash out with a mild soap and water, and the stain will be gone. This will work equally well with tea and coffee stains of long standing.

Mrs. R. L. Fuerst,
369 Urban Street,
Buffalo, N. Y.

WHEN BREAD is no longer fresh enough for table use it may be cut up, thoroughly dried, then put through the food chopper (fine.) Place in paper bag and tie and hang up. It will keep indefinitely and is excellent for dressing, croquettes, breaded chops, etc.

Mrs. Geo. C. Noble,
2016 Aberdeen Ave.,
Columbus, Ohio.

AFTER the washing is finished, I scrub my floors with the remaining starch water. This leaves a beautiful gloss and keeps floors clean ever so much longer.

Mrs. F. B. Keevens,
1912 W. Fourth St.,
Ft. Wayne, Indiana.

IF PAINT brushes are stiff put them in an old can with enough vinegar to cover the bristles. Boil for fifteen minutes. They will come out soft.

Mrs. Parker A. Small,
1205 Ryland Ave.,
Cincinnati, Ohio.

HERE'S
THE SAFE, SURE WAY



TO CONQUER
COLDS

Don't fool with a cold... end it quickly with a box of Hy-Pure G. & C. Cold Capsules, used and recommended by thousands. At the first sign of a cold, demand

HY-PURE
G. & C.
COLD CAPSULES



DATE

No.

Waffles

1 qt flour (sifted)
2 teaspoons baking powder
1 teaspoon of sugar
 $\frac{1}{2}$ teaspoon of salt

Rub in butter well to the above and then add 2 eggs well beaten with $1\frac{1}{2}$ pt of milk.

Mix the whole into a smooth batter and pour into the the waffleirons when hot and well greased.

Sprinkle with sifted sugar and serve hot

SUBJECT:

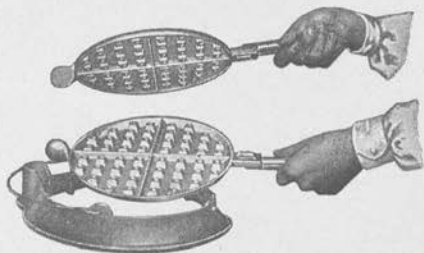
DELICIOUS WAFFLES



*Hot waffles! hot waffles!
Do you know how they taste
When eaten with butter
And syrup to waste?
Made of milk, eggs and flour,
Soda, salt, but no yeast,
They're a sumptuous dish
For an epicure's feast.*

The very word "waffles" has a warm, delectable sound, and the article itself, when properly made, fully justifies the promise of its name. Waffles, while very popular, are seen on too few tables, many housekeepers having the notion that they are difficult to bake. Such, however, is not the case if the Wagner Waffle Iron is used. All that is required is that when the iron is hot and greased, is to pour the batter upon it, and when the lower side of the waffle is browned turn the iron quickly and bake the other side.

The WAGNER Ball Bearing Waffle Iron



SINCE the introduction of the Wagner Ball Bearing Waffle Iron a reformation in the baking of Waffles has been established, and to-day no kitchen is complete without a Waffle Iron.

With the Wagner Waffle Iron it is easy to bake delicious waffles, and with no more labor than is required to bake cakes on the ordinary griddle. The ball bearing allows

the pans to be revolved as easily on a gas or gasoline stove as on any other.

WAFFLE RECIPES

For the following recipes have the waffle pans hot and well greased. Aluminum pans require less grease, and many dispense with it entirely. However, it is advisable to always use grease the first few times they are used. Many cooks advise rubbing the pans with tissue paper after using them instead of washing.

Recipe No. 1.—Sift together one quart flour, two teaspoonsful baking powder, one teaspoonful sugar and half a teaspoonful salt; rub in butter and add two beaten eggs, with one and a half pints milk. Mix the whole into a smooth batter and pour into waffle iron. Sprinkle with sifted sugar and serve hot.

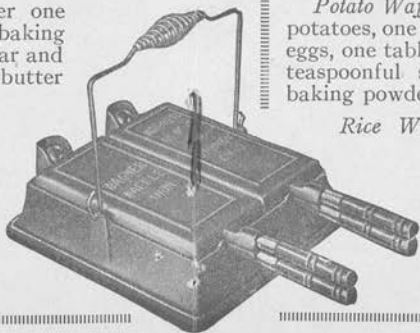
Recipe No. 2.—Make a batter with one qt. flour, one

qt. sour milk, two eggs (the whites beaten separately), three tablespoonsful melted butter, one teaspoonful soda, and half a teaspoonful salt. This recipe will bake much lighter waffles than Recipe No. 1.

Hominy Grit Waffles.—Rub into one qt. corn flour or wheat flour two ounces butter. Separate three eggs. To this add one and one half pints milk; add to flour and beat five minutes; stir in one cup of boiled grits, one teaspoonful salt, two teaspoonsful baking powder and the well beaten whites.

Potato Waffles.—Two cups grated boiled potatoes, one cup flour, one cup milk, three eggs, one tablespoonful melted butter, one teaspoonful salt, and two teaspoonsful baking powder. Serve with syrup.

Rice Waffles.—Into a cup of cold boiled rice stir a pint of sweet milk and a tablespoonful of melted shortening; add two beaten eggs, a teaspoonful of salt, and enough prepared flour to make waffle batter



Farina Waffles.—Rub a cup^o of cold, boiled farina very smooth, with tablespoonful of melted butter, two cups warm milk, and a teaspoonful of salt. Beat two fresh eggs very light and add these. Last of all, stir in a small teacup of white flour, sifted twice, with a teaspoonful of baking powder. Beat very light and smooth, and bake immediately. Be sure waffle pans are thoroughly greased before pouring in this batter, or the farina is likely to stick. These waffles are delicious if they are buttered as soon as baked, and sprinkled with powdered sugar to which a very little powdered cinnamon has been added.

Tomato Waffles.—Pare six medium sized ripe tomatoes, chop very fine, add one level teaspoonful salt, one-fourth teaspoonful white pepper, and one tablespoonful butter, melted after measuring. Now add enough flour to make a thin griddle cake batter; then beat three eggs until foamy, and add. Sift half a teaspoonful of baking soda into a little of the flour before adding. Bake at least one minute on each side. When serving cut the sections apart and serve on a napkin. Serve as an entree.

The Wagner Waffle Irons

ARE used by all the leading lecturers and demonstrators in cookery, such as Mrs. S. T. Rohrer, Madam Lemcke, and many others. They have been exhibited at all the leading expositions, receiving highest awards, the latest being Grand Prize at both San Francisco and San Diego Expositions.

Wagner Waffle Irons are made in many different styles, and can be supplied made of aluminum or iron.

The Wagner Manufacturing Co.

SIDNEY, OHIO, U.S.A.

—MAKERS OF—

WAGNER
CAST
ALUMINUM
WARE
"From Generation to Generation"

The best and Largest Assortment of Cast Aluminum and Iron Cooking Utensils in the World.

3 or four large tablespoons of
butter

One can of pine apple or
apples

One cup of brown sugar.

Melt butter in a heavy
skillet and add the brown
sugar and cook slowly until
smooth. Add the pine apple
(or apples) and pour over it
the following batter.

Three Eggs

One and one fourth cup sugar

One half cup of water

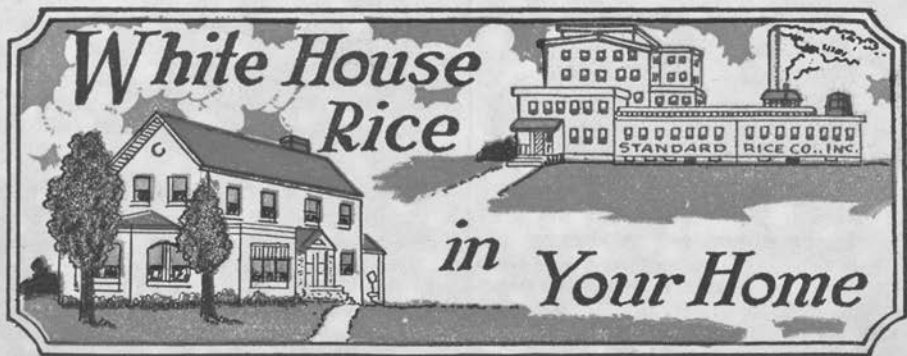
One and one half cup cake flour

One and a half teaspoon baking
powder

One teaspoon vanilla

Beat the egg yolks and add
the sugar. Add water alter-
nately with the baking powder
and flour and fold in the

stiffly beaten egg whites and
the vanilla. A pinch of salt.
Turn this over the pine apple
and bake in a slow oven
for an hour. Remove from
the oven and allow to stand
for 10 minutes. Invert on a platter
and blanket with whipped cream.



WHITE HOUSE RICE—AMERICA'S FINEST QUALITY

The wonderful value of rice as a food, while being thoroughly understood by students of food economics and nutriment, is only partially recognized by the masses of the people of this country, who, less wise than their brothers of the Orient, have ignored a most valuable auxiliary to their daily diet, while patronizing many less nutritious but more expensive adjuncts of the home table.

Wheat may be the staff of life, and a menu without bread sadly lacking. Yet rice, almost an unknown quantity with us, is the chief sustenance of over one-half of the world's population, this cereal making existence possible in

countries where wheat as a native product is almost impossible.

Report of Miscellaneous Series, United States Department of Agriculture, page 12, in discussing rice as a food, says:

Rice Most Nutritious of All Cereals and exhibits the following comparison in support of same:

Total nutritive matter contained in:	
Rice	86.09 per cent
Corn	82.97 per cent
Wheat	82.54 per cent
Oats	74.02 per cent
Fat Beef	46.03 per cent
Potatoes	23.24 per cent

WHITE HOUSE RICE IN CASSEROLE WITH NUTS

2 cups cooked White House Rice. 1 cup shelled, blanched nut meats, any kind. 1 cup sweet milk. $\frac{1}{2}$ teaspoon salt. 1 tablespoon olive oil. Chop or grind nut meats coarsely and mix with White House Rice, salt, and olive oil in casserole. Pour on milk. Cover. Bake in moderate oven until milk is absorbed. Just before serving, remove cover and brown rice lightly under broiler flame. Good for supper or luncheon dish in place of meat.

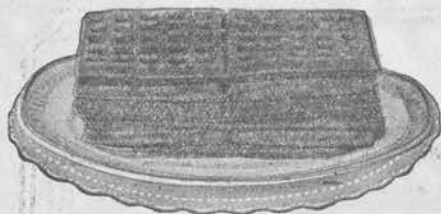


WHITE HOUSE RICE AND POTATO CROQUETTES CROQUETTES

1 pint of mashed potatoes, 1 cup of rice, teaspoon of salt, $\frac{1}{2}$ cup of flour; mix well together. Make in little cakes and fry in hot lard.

WHITE HOUSE RICE NOODLES

2 eggs, 1 cup of boiled rice, 1 teaspoon of salt. Mash the rice through a rice colander, beat eggs and rice together, add salt and flour enough to make a stiff dough. Roll out thin and let dry, cut in fine strips. Boil it with chicken or any kind of meat. This is good fried in hot butter.



WHITE HOUSE RICE WAFFLES

1½ cups boiled White House Rice. 2 cups flour. 2 tablespoons sugar, 3 teaspoons baking powder, ½ teaspoon salt, 2 egg yolks, 1¾ cups milk, 2 tablespoons melted fat, 2 egg whites.

Mix and sift dry ingredients. Beat egg yolks, add milk and stir into the rice. When mixed add the dry mixture and beat until smooth. Stir in the fat and then fold in the stiffly beaten egg whites. Bake in a hot waffle iron and serve with butter, gravy, syrup or cinnamon and sugar.

The same batter may be cooked on a hot griddle to make Rice Griddle Cakes.

BEEF, WITH WHITE HOUSE RICE AND VEGETABLES

1½ or 2 pounds beef. ½ cup flour. 6 slices bacon. 6 cups boiling water. 1 large onion. 6 cloves. 1 cup tomatoes 3 teaspoons salt. ¼ teaspoon pepper. 1 small piece bay leaf. Lemon peel. ½ cup uncooked White House Rice. 1 cup celery. 1 cup diced carrots.

Use less expensive cuts of beef. Pound flour into meat and cut in inch cubes. Cut bacon in fine pieces and fry for few minutes in large deep pan. In fat obtained brown beef, turning constantly; add boiling water, cook few minutes and turn into large cooking pot. Add onion, in which cloves have been stuck, tomatoes, salt, pepper, bay leaf, and lemon peel. Cover kettle and simmer for 2½ hour; add rice, celery, and carrots, simmer for 45 minutes, serve hot on platter. 12 to 14 average servings. Good reheated.

OYSTER PIE WITH WHITE HOUSE RICE

Boil chicken until the meat falls from the bones, 1 large can of oysters, 1 cup of boiled rice, ¼ pound of butter, salt and pepper to taste. Line a deep baking pan with rich pie crust. Pour the mixture all in the pan, cover the top with dough leaving an air hole in the middle. Bake in a slow oven.

STEWED CHICKEN WITH WHITE HOUSE RICE

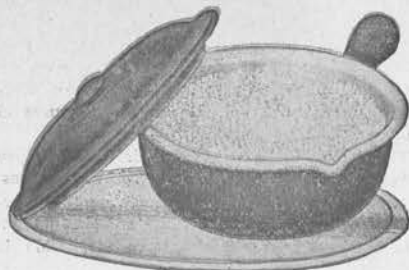
Have chicken cooked tender and ground up fine, 1 cup of rice, salt and pepper to taste. Boil ½ hour in 2 cups of water. Serve hot.

WHITE HOUSE RICE AND TOMATO SOUP

Into 1 quart of heated soup-stock stir ¾ of a pound of tomatoes previously cooked and 1 cup of boiled rice. Stir the whole till it comes to a boil; season with salt and pepper and serve.

POTATO AND WHITE HOUSE RICE SOUP

Lightly brown 1 minced onion in sauce pan with 1 tablespoonful of butter or lard. Add 2 minced potatoes and fry them a little while. To this add 2 quarts of soup-stock or water, and allow to boil for 20 minutes. Add ½ a cup of boiled rice. Sift the whole through a sieve and put the puree back into the sauce pan. When ready to serve add 1 cup of cream with 1 tablespoonful of butter, salt, pepper and a pinch of cayenne.



CHICKEN WITH WHITE HOUSE RICE AND PEPPERS

Put a layer of cooked rice in a baking dish, dot with bits of cold left-over chicken and strips of sweet green peppers, cover rice and repeat till the dish is full, pouring over the whole at least a cup of chicken gravy or stock. Sprinkle the top with fine buttered crumbs and bake 30 minutes.

WHITE HOUSE RICE EGG BALLS

Boil hard 5 eggs, remove the shells and put through a potato ricer or sieve with an equal amount of boiled rice. Season with salt, pepper and butter. Make into balls and dip into raw egg, then in crumbs, and fry in deep, hot lard. Drain and place on buttered toast and pour over the whole melted butter.



WHITE HOUSE RICE CUSTARD PUDDING

½ cup rice, 1½ pints milk, 4 apples peeled, cored and stewed, ¼ cup sugar, 4 eggs. Boil rice in milk until reduced to pulp; beat well with apple sauce and sugar for 10 minutes, then set aside to cool; then carefully mix in whites of eggs, whipped to stiff froth, butter the mold, pour in pudding, set in sauce pan with boiling water to reach ½ up its sides; steam slowly for 55 minutes before turning out. Serve with custard sauce.

WHITE HOUSE RICE PUDDING WITH RAISINS

1 pint of raisins, 2½ cups rice, ¾ pint milk, 4 apples peeled and cooked soft, ½ cup sugar, 4 eggs; boil rice and milk together, beat apples to sauce and sugar for 10 minutes, then set aside to cool; then carefully mix in whites of eggs, whipped to stiff batter. Butter the mold, pour in the pudding, put in boiling hot water filling ½ the pan. Steam 25 minutes.

DATE WHITE HOUSE RICE PUDDING

4 tablespoonfuls of White House Rice, ¼ pound dates, ½ cup milk. Wash rice in two waters and boil in two cups of water until all the water is absorbed and the rice is soft, about 1 hour. Stone the dates and cut them up into small pieces. Mix rice and dates. Pour into greased baking pan. Add milk and bake 1 hour. Serve cold.

DELICIOUS SALADS WITH WHITE HOUSE RICE

Cold boiled White House Rice, if very dry and flaky, is an excellent basis for many salads and may be the means of using left-over of vegetables, fruits, meats or fish. Plain, cold boiled rice or cold pressed rice may be served with lettuce with a hot or cold cheese dressing or with mayonnaise, either of which adds greatly to the nutritive value of the dish as well as giving it a distinctive flavor. The texture of rice is such that it readily takes up the flavor of any dressing.

JAPANESE RICE SALAD

½ pound or 1 cup White House Rice, 2 hard boiled eggs, 1 small boiled or pickled beet, 1 gherkin, 1 teaspoonful salt, 1 sweet pepper, French dressing. Wash the rice through several cold waters, throw into a kettle of boiling water. Boil rapidly 20 minutes. When cooked dry let it get cold. 8 tablespoons of Wesson's snowdrift oil, 1 tablespoon of vinegar, 1 tablespoon of lemon juice, put rice in bowl, add pinch of dressing, the beet and whites of eggs and pepper chopped fine. Serve on lettuce leaves.

STUFFED TOMATOES WITH WHITE HOUSE RICE

8 large tomatoes, take the seed out, fill in with ½ cup of rice, ½ cup of bread crumbs, 6 crackers, lump of butter size of an egg. Salt and pepper to taste, fill the tomatoes with the mixture, bake ½ hour and serve hot.

MRS. W. A. (BILLIE) MORGAN'S FOWL DRESSING RECIPE

For one fowl use:

4 cups boiled White House Rice. ½ cup giblets boiled tender. 1 cup fowl gravy. 1 dozen oysters, chopped fine. ½ cup green onions. 2 eggs. Mix giblets, chopped oysters, minced onions, gravy and beaten eggs, add pepper and salt to taste, bake 30 minutes and serve hot.

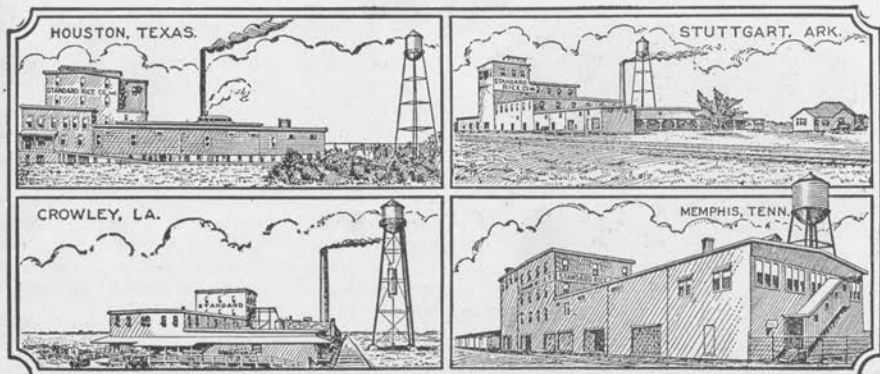


BOILED WHITE HOUSE RICE WITH POT ROAST GRAVY

Boil White House Rice according to the recipe given. Put into a slightly greased bowl or into small cups and let stand over hot water for 5 minutes. Then turn out on a hot plate and make a slight depression in the center. Pour gravy in the center and around the rice and serve very hot.

Maple syrup, fresh or stewed fruit may be used instead of gravy to make a dessert or a hot weather luncheon or supper dish.

MILLS OF THE STANDARD RICE CO., INC.



The Home of White House Rice

A visit to the Rice Mills owned by the Standard Rice Company, Inc., would show you the care devoted to the selection and milling of White House Rice.

Only the highest grade whole grain American grown rice is used in White House Rice cartons.

The wax-paper wrapping hermetically seals the package and keeps the contents free from contamination.

White House Rice is so desirable because it

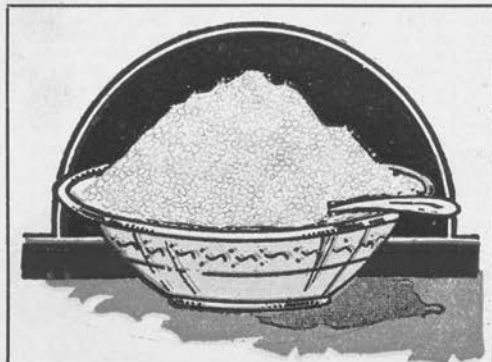
stays as FRESH all the year around as the day it was milled.

The name on the package is your assurance of high quality; that it is economically produced in your behalf; that you can buy this excellent selected rice at a price you will be glad to pay for food which is strong in nutrition value and table goodness.

The cost of enough White House Rice for rice pudding for a family of five is less than two cents. Can you afford anything but the best for the many good dishes you can make with Rice?

THE BEST USE OF WHITE HOUSE RICE

For the benefit of our customers we have printed in this folder a few popular recipes from the United States Government Bulletin, tested in the experimental kitchen of the Department of Agriculture, and also a few unusual recipes specially prepared and tested by us by recognized cooking authorities. We want you to know and enjoy the full benefit of White House Rice.



BOILED WHITE HOUSE RICE

1 cup White House Rice, 6 cups boiling water, 1 tablespoon salt.

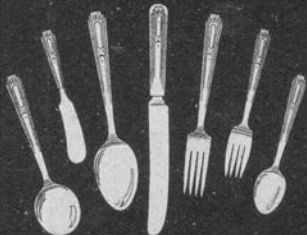
Put the rice in a strainer and wash thoroughly under running water. Heat the water until boiling rapidly, add the salt and then drop in the rice a little at a time. Boil rapidly, uncovered, for 20 minutes, adding more water as the rice swells and absorbs it. There should be enough water on the rice all the time to keep it moving. When done, drain through a strainer and rinse with boiling water. Shake gently for a minute or two to drain and dry, then pile lightly in an uncovered dish.

WHITE HOUSE RICE AND CHEESE

Into a baking dish that has been sprinkled with cracker crumbs, fill with a mixture made of $1\frac{1}{2}$ cups boiled rice, whites of 2 eggs, $\frac{1}{2}$ cup cream, 2 tablespoons butter, 1 cup grated cheese and cracker crumbs enough to cover top. Dot with small pieces of butter and bake in a moderate oven. This makes a delicious and easily prepared supper dish.

Gold Medal Coupon

Medality
\$7,000⁰⁰
PRIZE
NAME



THIS COUPON IS GOOD FOR
WM. ROGERS & SON

SILVERWARE

in the beautiful *Medality* pattern

Beautiful silverware of lasting value in the *Medality* pattern (new \$7,000 prize name for this design—formerly called *Friendship*). Made by the International Silver Co. with extra heavy pure silver plate, Wm. Rogers & Son silverware is sold everywhere by leading jewelry and department stores.

Save this valuable coupon

Gold Medal coupons are packed in every sack of Gold Medal "Kitchen-tested" Flour and in every package of Wheaties, Bisquick and Softasilk. Save them—you can quickly build up your set of beautiful and enduring *Medality* silverware.

See other side for details of this offer

GOLD MEDAL COUPON

Individual pieces of Wm. Rogers & Son silverware in the Medality pattern will be sent you postpaid for Gold Medal coupons as described below:

1 Teaspoon

for 2 coupons and 15c
or 20 coupons alone.

1 Fork

for 3 coupons and 30c
or 30 coupons alone.

1 Knife

for 3 coupons and 40c
or 35 coupons alone.

1 Butter Spreader

for 3 coupons and 30c
or 30 coupons alone.

1 Tablespoon

for 3 coupons and 30c
or 30 coupons alone.

1 Soup Spoon

for 3 coupons and 30c
or 30 coupons alone.

1 Salad Fork

for 3 coupons and 30c
or 30 coupons alone.

1 Dessert Spoon

for 3 coupons and 30c
or 30 coupons alone.

COUPON SERVICE, INC., Box 5000, Minneapolis, Minn.

I enclose coupons alone, OR coupons and e for which please send me the silverware I have ordered on the attached sheet of paper, on basis offered above.

PRINT Name

Address City State

Gold Medal Coupons are not negotiable. No coupons will be redeemed by us which have been collected by, or which have passed through the hands of brokers, speculators, trading stamp collectors, or any person other than the receiving consumer. This coupon is good only in the continental limits of the United States and it is not redeemable on or after June 1, 1936. This coupon is void and not subject to redemption in or from Kansas, Montana, Nevada, Washington or any other state or locality which has enacted anti-coupon laws or within which redemption in specified goods is prohibited or within which redemption of a coupon in cash may be required or in which payment of a license fee or tax on account thereof would be imposed.



Buy these high quality Gold Medal Products. With coupons found in them you can quickly assemble a set of distinguished silverware.

GOLD MEDAL FLOUR
"Kitchen-tested"

WHEATIES

BISQUICK

SOFTASILK *The* Cake Flour

*A special catalog slip is available upon request, illustrating and describing the pieces needed to make a full set of table silverware. Write to Coupon Service, Inc., Box 5000, Minneapolis, Minnesota, for this slip.

A746

GOLD MEDAL COUPON

Individual pieces of Wm. Rogers & Son silverware in the Medality pattern will be sent you postpaid for Gold Medal coupons as described below:

1 Teaspoon

for 2 coupons and 15c
or 20 coupons alone.

1 Fork

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or 30 coupons alone.

1 Knife

for 3 coupons and 40c
or 35 coupons alone.

1 Butter Spreader

for 3 coupons and 30c
or 30 coupons alone.

1 Tablespoon

for 3 coupons and 30c
or 30 coupons alone.

1 Soup Spoon

for 3 coupons and 30c
or 30 coupons alone.

1 Salad Fork

for 3 coupons and 30c
or 30 coupons alone.

1 Dessert Spoon

for 3 coupons and 30c
or 30 coupons alone.



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PRINT Name

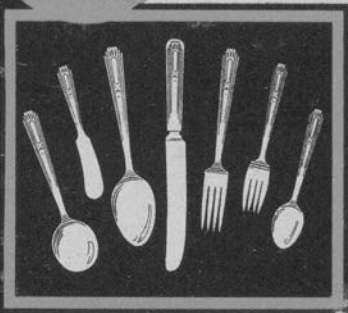
Address City State

Gold Medal Coupons are not negotiable. No coupons will be redeemed by us which have been collected by, or which have passed through the hands of brokers, speculators, trading stamp collectors, or any person other than the receiving consumer. This coupon is good only in the continental limits of the United States and it is not redeemable on or after June 1, 1936. This coupon is void and not subject to redemption in or from Kansas, Montana, Nevada, Washington or any other state or locality which has enacted anti-coupon laws or within which redemption in specified goods is prohibited or within which redemption of a coupon in cash may be required or in which payment of a license fee or tax on account thereof would be imposed.

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\$7000⁰⁰
PRIZE
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See other side for details of this offer

THE

UNIVERSAL FOOD CHOPPER

Patented October 13, 1897.

CHOPS

ALL KINDS OF

Raw or Cooked Meat

BETTER THAN ANY OTHER MACHINE.

IT ALSO

CHOPS ALL KINDS OF

VEGETABLES AND FRUIT.

Fine or Coarse as Desired, into Clean-Cut
Uniform Pieces, Without Mashing Them.

IN THIS RESPECT IT HAS NO COMPETITORS

It does away with the
Chopping Bowl and Knife altogether.

MADE BY

LANDERS, FRARY & CLARK,

NEW BRITAIN, CONN., U. S. A.

DIRECTIONS.

See that Projections on End of Forcer enter
Slot in Cutter.

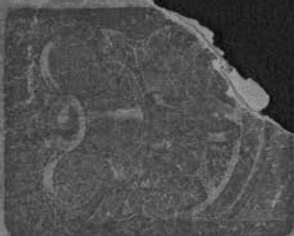
Screw Wing Nut up fairly tight for chopping
raw meat. For other substances just tight
enough to give slight resistance to Crank.

A scrap of bread or cracker chopped the last
time entirely cleans it. Rinse Chopper with hot
water before putting it away.

PUT CHOPPER TOGETHER

WITH THE 3-TOOTH CUTTER.

For chopping all kinds of vegetables, fresh or dried fruits, salt pork, suet, cooked meat, and all other articles which one desires chopped into rather large pieces



WITH THE 12-TOOTH CUTTER.

For chopping all kinds of meat, raw or cooked vegetables, and all other articles of food which are desired rather fine or medium. For cutting meat see that the thumb nut is screwed pretty tight



WITH THE 20-TOOTH CUTTER.

For pulverizing dry bread, almonds, Spanish nuts, mint, and also meat or vegetables if these are desired very fine



In putting the Chopper together always see that the projection on the end of the feed screw fits in the opening in the cutter to be used, and for cutting meat set the thumb nut tight. This is important

A bit of dry bread passed through the Chopper last thing cleans the machine, after which it can be washed with hot water.

MANUFACTURED BY

LANDERS, FRARY & CLARK
NEW BRITAIN, CONN. U. S. A.

REPORT
OF THE
COMPTROLLER OF THE CURRENCY
1880.

TO RAISE THE PINK OF PLESH OR VELVET dampen on the wrong side with clean cold water, then hold tight across the face of a hot iron and rub up the crushed spot with a clean stiff brush.

TAR MAY BE REMOVED FROM THE HANDS by rubbing with the outside of fresh orange or lemon peel and drying immediately. The volatile oils dissolve the tar so that it can be rubbed off.

WAXING FLOORS.—Melt half a pound of rosin, then add one pound of beeswax, and when well mixed thin with turpentine. Apply it with a pad made of coarse flannel or felt, and polish with a hard brush and soft rag.

FOR HOARSENESS beat a fresh egg and thicken it with fine white sugar. Eat of it freely, and the hoarseness will soon be relieved.

TO CLEAN ORNAMENTS OF ALABASTER dissolve borax in boiling water and apply with a cloth or soft brush, rinse carefully and dry in the sun.

IF QUILTS ARE FOLDED OR ROLLED TIGHTLY after washing, then beaten with a rolling-pin or potato-masher, it tightens up the cotton and makes them seem soft and new.

IN WATERING PLANTS put a teaspoonful of ammonia into the water once a week.

YOUNG VEAL may be told by the bone in the cutlet. If very small the veal is not good.

BUY PERFECTLY FRESH FRUIT and vegetables, free from sprouts and only in quantities that admit of immediate use.

A LITTLE AMMONIA AND BORAX in the water when washing blankets keeps them soft and prevents shrinkage.

IF THE WALLS AND CEILINGS are lightly brushed before the room is swept, the paper will keep clean and fresh much longer.

STICKFAST FOR FLIES.—Mix together equal parts by measure of melted rosin and castor oil. Stir until thoroughly mixed—which will take only a minute. While yet a little warm spread thin and evenly on any strong paper that is not porous. We use foolscap, writing paper, catalogue covers, snow bills, &c. Spread with a case-knife or any straight-edged instrument, slightly warmed. Leave a narrow border to handle with. Lay the paper on tables, shelves, or any spare places where flies are numerous. As soon as they alight they stick fast and soon pull themselves down. When the papers are covered two or three flies deep, put in the stove and replace with another one. Be sure to use no water. The oil prevents the rosin from hardening and has the peculiarity of not evaporating. The oil leaves no odor when cool. Ten cents will buy enough to kill all the flies in a house.

DARKENING OAK.—Use ammonia, or soda, or lime water to stain oak, or bichromate of potash, half an ounce to a quart of water. Be careful in the application. First wet that to be matched (if it is repairing, you are to match old work), and watch the application of the alkali, and as soon as nearly dark enough wash it off with clean water and a soft sponge.

Remedy for Torpid Liver.

One of the best and simplest remedies for torpid liver or biliousness is a glass of hot water with half a lemon squeezed into it, but no sugar, night and morning. A person to whom this was recommended tried it, and found himself better almost immediately. His daily headaches, which medicine had failed to cure, left him, his appetite improved, and he gained several pounds within a few weeks. This is so simple a remedy that any person thus afflicted will do well to give it a trial, as it cannot possibly do any harm.—*Family Herald*.

TO APPLY THE SOAP-SUDS ON WASH DAY to the garden beds, an expert says it is not well to overturn the tubs heavily upon the borders of beds, beating down and drowning the plants, or soiling and so choking and ruining leaves; instead of being distributed in new spots and little in a place. It should be sprinkled on, except for coarse growing plants, like rhubarb and asparagus, that can take it in quantity. For vines it is best poured into holes to be afterward filled up. When the liquid has diffused and disappeared, the roots are then not tempted to the burning surface, the surface sealed against air entrance.

IF YOU USE POWDER always wash it off before going to bed.

RIFE TOMATOES will remove ink stains from white cloth and also from the hands.

BOILED STARCH is much improved by the addition of a little salt or dissolved gum arabic.

WINDOWS SHOULD BE OPENED at both top and bottom in order to secure proper ventilation.

A TEASPOONFUL OF TURPENTINE boiled with white clothes will aid the whitening process.

THE FLESH OF FRESH FISH should be firm, the gills should be light red and the scales silvery.

HAVE THE SLEEPING-ROOMS HOT OR COLD as you please, but see that they are supplied with healthful fresh air.

FOR RELIEF FROM HEARTBURN OR DYSPEPSIA drink a little cold water in which has been dissolved a teaspoonful of salt.

HONEY IS SAID TO BE AN EXCELLENT REMEDY for insomnia. It should be eaten of freely on bread immediately before retiring.

GOOD EGGS MAY BE QUICKLY DESIGNATED by their dull shell and clear appearance. An old or stale egg, as a rule, has a dull, porous-looking shell.

TO CLEAN ORNAMENTS OF ALABASTER dissolve borax in boiling water and apply with a cloth or soft brush, rinse carefully, and dry in the sun.

THE "SPINIEST" CUCUMBERS, of the ones that have the most prickles on them, are said to be much the best. They should be pulled in the cool of the morning.

CLEAR BOILING WATER will remove tea stains and many fruit stains. Place a bowl under the fabric where the stain is and pour the boiling water through.

IT TAKES MORE THAN TWICE AS MUCH SUGAR to sweeten preserves, sauce, &c., if put in when they begin to cook as it does to sweeten them after the fruit is cooked.

TO KEEP GREEN VEGETABLES for a day or two sprinkle with water and place them on a cellar floor. Fruit should not be kept in the cellar, but put out singly and stood in a dark, dry, cool place.

GREEN CORN AND LIMA BEANS deteriorate more quickly than any other vegetables. They should be spread out singly on the cool cellar floor as quickly as possible after they come from the market.

MILK IN HOT WEATHER should be boiled before it is put away. A good pinch of salt and a bit of cooking soda, about the size of a pea, will not only prevent it from curdling while boiling, but will give considerable "life" to it.

TWENTY DROPS OF CARBOLIC ACID evaporated from a hot shovel will go far to banish flies from a room—while a bit of camphor gum, the size of a walnut, held over a lamp till it is consumed, is the sovereignest thing on earth against the festive mosquito.

TO RENOVATE VELVET, free from dust by laying face down upon paper and whipping smartly; then brush with a camel's-hair brush, damp on the wrong side with borax water and hang pile inward in the sunshine to dry, taking care that there is no fold or wrinkle on the line.

POULTRY SHOULD HAVE A SMOOTH, CLEAN-LOOKING SKIN, both on the body and feet. If young the lower part of the breastbone will be cartilage. Try this carefully, as some of our dealers are so unfortunate as to break the ends of the breasts, which to an untrained marketer give them the feeling of cartilage.

THICKENED MILK FOR CHILDREN'S SUMMER TROUBLES.—Tie up a cupful of milk flour tightly in a thick cotton cloth and boil it for about three hours in milk and water. When cool it will come out of the cloth in a soft ball. Grate some of it for use and summer until quite thick in milk; keep the flour ball in a wooden box with tight-fitting lid.

FRUIT JAR COVERINGS.—If you have no covers left to your glass fruit jars of last year this will be a good season for trying the cotton-battling cover. Either wadding split, so as to make two covers out of each piece, the woolly side down, or ordinary hats of robed cotton, will serve. Tie the cover securely over the top with a cord for all preserves. For canned fruit lay the cotton immediately on top of the fruit, and put the whole row of jars under a board with weights on it.

Tomato Preserves 5 lbs sugar to a peck of tomatoes or 3 lbs more or 4 slices thin

Vegetables are best stored in a room by themselves.

Sweet, light, fine-grained bread, twenty-four hours old makes the best sandwiches.

Never send to the table the same food for three meals in succession, unless varied in some way.

A cool cellar aired on a warm day will gather moisture. To avoid this open the windows in the evenings.

Half a teaspoonful of common table salt, dissolved in a little cold water and drank, will instantly relieve heartburn.

One pound and a half of copperas dissolved in a gallon of water makes an excellent disinfectant for the kitchen sink.

Scraps are a regular savings bank for the good cook. The greatest possible variety of good things can be made out of them.

Fruit that has been canned or preserved can be dried by skimming it out of the liquid and treating the same as tomato figs.

After cleaning lamps and wiping them dry, turn the wick down below the top of the burner. This prevents oil on the outside of the burner.

A good cook throws away nothing. Every piece of bread, every inch of meat, every particle of vegetable can be turned into something palatable.

Flour should be bought by the barrel, but Indian meal is so apt to become infested with weevils that it should not remain much over a week on hand.

When you boil a cabbage tie a bit of dry bread in a bag and put it in the kettle. French cooks say that the unpleasant odor will be absorbed by the bread.

Mayonnaise dressing, made with the yolks of two raw eggs, stirred with the best olive oil added drop by drop, is the foundation of the best salad dressing.

A good way to distinguish mushrooms is to sprinkle salt on the spongy or under side. If it turns yellow the specimen is poisonous; if black, it is wholesome.

HOW TO COOK ROUND STEAK.—Chop it very fine and scrape it free from sinews. Then season with salt, cayenne, minced parsley, onion, and the beaten yolk of an egg, and make up into little flat cakes. These are to be fried in dripping until cooked through and beautifully browned on both sides, and the gravy poured over them. A newly-pounded egg on a bit of inviting toast should be helped with each meat cake.

HOW TO SELECT MEAT.—Good beef has a reddish-brown color, and contains no clots of blood. Well-nourished heaves turn in a flesh which while raw is marbled with spots of white fat; it is firm and compact. Old, lean animals furnish a flesh which is tough, dry and dark; the fat is yellow. Veal is slightly reddish and has tender white fibers. The fat is not distributed through the lean, as in beef, the same is the condition. In well-nourished animals white fat accumulates in the borders of the muscles.

—To protect children's clothing from fire add one ounce of alum to the last water used in rinsing clothes. This renders them unflammable.

Household Hints.

Remove stains from cups and saucers by scouring with fine coal ashes.

Cast iron stoves and ironware should be heated gradually the first time they are used.

A polished floor can be kept looking nice by wiping it over with a cloth saturated with milk.

Bent whalebone can be restored and used again by simply soaking in water a few hours and then drying them.

As a dentifrice, salt and water is very cleansing and also hardens the gums. It will also prevent the hair from falling out.

A good substitute for buttermilk in cooking is a thin batter made of flour and tepid water, allowed to remain long enough to sour.

A bread-and-water poultice is made by dipping a piece of bread, after the crust has been removed, into water. Lift out at once and apply hot.

Not only should mattresses be turned and aired at least three times a week, but pillows and bolsters ought to be beaten, shaken and exposed to the fresh air.

Mix starch with soapy water and you will find it a pleasure to do up your starched goods. It prevents the iron from sticking and makes a glossy surface.

When potter's ware is boiled for the purpose of hardening it, a handful or two of bran should be thrown into the water, and the glazing will never be injured by acids or salt.

When molasses is used in cooking it is a great improvement to boil and skim it before using. The raw, rather unpleasant taste of the poor qualities of molasses is much improved by this process.

Ink stains are entirely removed by the immediate application of dry salt be-

Soil or shininess on a coat collar or sleeves may be removed by sponging them off once or twice a week with the following preparation: One ounce of ammonia, one ounce of alcohol, one ounce of ether, one quart of water.

Chilblains and bunions may be cured by using the following mixture: One part of turpentine to three of beef gally, shake well before using and apply freely. A second remedy: Take two ounces of sweet oil and as much saltpeter as it will dissolve; apply several times a day.

Boots used for hunting and fishing may be made watertight by rubbing them with a mixture composed of four ounces of lard and one of resin; both boot and mixture must be warm.

Tin vessels rust and are often worthless in a few weeks, because, after washing, they are not set on the stove for a moment, or in the sun, to dry thoroughly before they are put away.

A meerschmann pipe may be cleaned by using cold coffee. Lit it stand in the bowl for a short time, or draw it back and forth through the stem once or twice.

A dish of whitening should be kept by every housekeeper. It makes nickel shine like silver and removes grease and dirt from paint without injuring it.

The annoying squeak of boots and shoes may be stopped by boring two or three small holes between the toe and instep, and filling them with oil.

Never sun featherbeds. Air them thoroughly on a windy day in a cool place. The sun draws the oil and gives the feathers a rancid smell.

To brighten or clean silver or nickel-plated ware, scrub with a woolen cloth and flour.

When one's hands become hard and calloused, use pumice stone and lemon.

Cigarette stains may be removed from the fingers by using a slice of lemon.

Clogged wicks can be cleaned by boiling them in soap-suds.

Mix stove polish with vinegar and a teaspoonful of sugar.

Buttermilk will remove tan, walnut stains and freckles.

Wrap fruit jars with paper to keep out the light.

Saleratus or soda cleans tins beautifully.

A Homemade Juice Press.

The ordinary method of extracting juice from fruits, lard from scraps, etc., by placing the material in a strong bag or cloth and squeezing and wringing it by hand, is exceedingly irksome. There are screw presses for the purpose, but they are more or less expensive and are to be found in few kitchens. Much aid may be derived from the use of a simple lever press, made on the principle of a lemon squeezer. It requires two persons, however, to manage this, one to hold the material in the bag or cloth, and the other to apply the pressure. But if one of the halves of the press is hinged to a piece of board, 2 feet long and 14 inches wide, and set upon a table with one end a little elevated, it can be worked by one person. This press will be found especially convenient in jelly making time, as with its aid the juice may be pressed without either unduly staining or tiring the hands.—*Brooklyn U. S. J. J.*

How to Wash Lace.

The only way to wash lace is on a bottle. Cover the bottle with a cotton cloth, sew the lace around, sewing down all the delicate points; then sponge it clean; or, if necessary, soak the whole thing in soap-suds (look out for your soap!) or borax-water, or ammonia water, or whatever you think the best thing; rinse by soaking in clean water, and let the whole thing dry perfectly before taking the lace off. Lemon juice can be applied to spots before the soap water is used. If the lace is carefully sewed down in the first place it should come out of its "washing" as good as new.—*Detroit Free Press.*

To cure and heal a running sore, apply alum water twice a day.

Let clothes that fade soak over night in one ounce of sugar or lead in a pail of water.

Ceilings that have been smoked with a kerosene lamp should be washed off with soda water.

An excellent furniture polish is of equal parts of sassafras varnish, linseed oil and spirits of wine.

For a scald or burn, apply immediately pulverized charcoal and oil. Lamp oil will do, but linseed is better.

A sure and safe way to remove grease spots from silk is to rub the spot quickly with brown paper. The friction will soon draw out the grease.

A simple remedy for neuralgia is to apply grated horse-radish, prepared the same as for table use, to the temple when the face or head is affected, or to the wrist when the pain is in the arm or shoulder.

Papered walls are cleansed by being wiped down with a flannel cloth tied over a broom or brush. Then cut off a thick piece of stale bread and rub down with this. Begin at the top and go straight down.

There is scarcely an ache to which children are subject so hard to bear and so difficult to cure as earache. A remedy which never fails is a pinch of black pepper gathered up in a bit of cotton batting wet in sweet oil and inserted in the ear. It will give immediate relief.

A good wash to prevent the hair from falling out is made with one ounce powdered borax, half an ounce of powdered camphor, one quart of boiling water. When cool, pour into a bottle for use, and clean the head with it, applying with a flannel or sponge once a week.

There is nothing better for a cut than powdered rosin. Pound it until fine, and put it in an empty, clean pepper-box with perforated top; then you can easily sift it out on the cut, and put a soft cloth around the injured member, and wet it with cold water once in a while. It will prevent inflammation and soreness.

To cure a felon, fill a tumbler with equal parts of fine salt and ice; mix well. Sink the finger in the center, and allow it to remain until it is nearly frozen and numb, then withdraw it, and when sensation is restored renew the operation four or five times, when it will be found the disease is destroyed. This must be done before pus is formed.

To make a good-sticking-plaster, put two spoonfuls of balsam of Peru to six of isinglass, melted with very little water, and strained. Mix these well together in a small stone jar over the fire. Pin out some black Persian or sarcenet on a board, and dipping a brush into the mixture, pass it over the silk five or six times; then hold it to the fire, but not very near, and it will soon become black.

I have discovered a good way to destroy house flies, says a lady in the *Picayune*. It has the advantage of cheapness and also preventing dead flies from falling into everything, as they do when poison is used. Mix together equal parts, by measure, of melted rosin and castor oil. Stir until thoroughly mixed—which will take only a minute. While yet a little warm, spread thin and evenly on any paper that is not porous. We use fool's-cap, writing papers, catalogue covers, show bills, etc. Spread with a case knife, or any straight-edged instrument, slightly warmed. Leave a narrow border to handle with. Lay the papers on tables, shelves or any spare places where flies are numerous. They will soon cover the papers. As soon as they alight they will stick fast, and soon pull themselves down. When the papers are covered two or three flies deep, put in stove and replace with another one. Be sure to use no water. The oil prevents the resin from hardening and has the peculiarity of not evaporating. The oil leaves no odor when cool. Ten cents will buy enough to kill all the flies in a hotel.

Chow-Chow.

$\frac{1}{2}$ pk of green tomatoes

$\frac{1}{4}$ " " onions

2 lbs " cabbage

" dozen cucumbers

$\frac{1}{2}$ doz. red peppers

Chop fine and sprinkle over 1 hand full of salt and then pour over boiling water and let stand till cold, then squeeze out the juice, then add

$\frac{1}{2}$ oz cloves, 1 oz of celery seed

$\frac{1}{2}$ " allspice, $\frac{1}{4}$ lb mustard

$\frac{1}{2}$ pt grated horse-radish

$\frac{1}{4}$ hd of ground mustard

1 small bottle of sweet oil

1 tablespoon of Turmeric.

Mix the oil with the mustard and cover with vinegar.

Boil 15 minutes

CARE OF AN INFANT.—The management of the baby during the first week of its existence may be summed up in the one word—quiet. Almost equal in importance to this condition for the small stranger is that of warmth. The baby's eyes should for a long time be carefully shielded from the light. Too much cannot be said in condemnation of the practice of "hardening" infants by such barbarous methods as bathing them in cool water, subjecting them to rude handling and similar harsh courses. The child's stomach holds only a tablespoonful at birth, and distensions of the diaphragm by over-feeding produces the same discomfort in an infant that the gorging of an immense dinner would upon an adult. Worse still than the over-feeding is the practice of pouring medicines down the baby's throat. Agitation or excitement to the mother acts directly and speedily upon the child.

Chilly-sauce.

- 36 tomatoes
50 ~~cts~~ ^{cts} worth celery seed
12 onions, 12 red peppers
18 tablespoons of brown sugar
10 cups vinegar
6 tablespoons of salt

But the tomatoes, onions and peppers fine; stew 3 hours and put the vinegar in shortly before you take it off the stove.

Tomato Sauce

- 1 doz large tomatoes
3 large onions
3 tea cups of vinegar
3 tablespoons of salt
2 " " brown sugar
1 " " ground mustard
1 " " allspice
1/2 teaspoon of red pepper
Boil 1/4 away.

Pickled Fruit

- 5 lbs of fruit, 2 lbs sugar
1 pt vinegar, 2 oz cinnamon (whole)
1 oz cloves (whole), couple pieces of root ginger. Let the fruit boil until tender (then pour over the stones and boil.

BROWN BREAD.—Two cups of molasses, two cups of buttermilk, two cups of corn meal, one and a half cups of white flour, three cups of brown flour, two heaping teaspoonfuls of soda. Cover up as airtight as possible in a mold, and boil pretty hard for three hours.

VANILLA BISCUIT.—Mix one-quarter pound of butter with one-half pound of sugar; add one-half pound of flour and two well-beaten eggs, one teaspoonful of baking powder, one-quarter pound of currants and several drops of vanilla essence; roll it out, then cut in shapes and bake in a floured tin.

DELICIOUS ROLLS.—One pint of milk, one tablespoonful of lard (heaping), one tablespoonful of sugar, a little salt, and sufficient yeast. Make into a dough and knead well. Let it raise overnight; roll half an inch thick, and cut out with biscuit cutter. Let it raise a little while again, and then bake in a moderate oven.

FISH SALAD.—Boil any medium-sized fresh fish. Take off the skin, pick out the bones and mince. Add pepper, salt, sugar, mustard, half a tea-cup of vinegar and a teaspoonful of melted butter; mix all well with the fish; put in a small baking-pan, and set in the stove fifteen minutes; let cool and serve with Worcestershire sauce.

CHOCOLATE CAKE.—Beat up a quarter-pound of castor sugar with two eggs, then add very gradually the yolks of six eggs, two small cakes of chocolate grated, a little lemon peel, one-quarter pound of ground almonds, the whites of six eggs previously whisked to a stiff froth and one ounce of flour; pour the mixture into a buttered mold and bake.

POTATOES A LA MAITRE D'HOTEL.—Boil the potatoes and peel them, cut them into slices, and then put them into a stewpan with fresh butter, parsley and chives chopped up, salt, pepper and a dash of vinegar; warm them up and serve; in place of butter oil may be used; if the potatoes are very small, they need not be sliced in the recipes where slicing is directed.

SUMMER SQUASH.—Cut the squash in quarters, remove the seeds and skin, cover with salted boiling water, and boil until done. When cooked mash the squash and add one ounce of butter for each small one. Moisten with gravy or broth and put in little pans or dishes; cover with bread crumbs, place tiny bits of butter on the top, and bake a delicate brown in a brisk oven.

CORNMEAL PANCAKES.—One pint of cornmeal, one teaspoonful of salt, small teaspoon of soda, pour on boiling water until a little thinner than mush, let stand until cool, add the yolks of four eggs, half a cup of flour, in which is mixed two teaspoons of cream tartar; stir in as much sweet milk or water as will make the batter suitable to bake; beat the whites of the eggs well and add just before baking.

SCALLOPED ONIONS.—Boil, and if large, cut into quarters. Put into a shallow dish, cover with white sauce and buttered crumbs, and bake until the onions are brown. Take off the outside skin of onions and cut. Pour hot water over them, add a half-teaspoonful of soda, and let them stand for half an hour or more. Put them to boil with a teaspoonful of soda in the water. Boil till soft, and then proceed as directed above. If one has to cut up a large quantity of onions it is well to do it under water, a part of the odor being thus absorbed. Some lay a piece of bread near the onions, thinking that it absorbs part of the odor.

MUTTON STEW.—Roll the mutton in flour, put on to boil in a suitable amount of water, season with salt, pepper and an onion; cook slowly three or four hours.

SARDINE SALAD.—Bone and skin some sardines and divide them into fillets; have ready some lettuce; put them in the center of the dish, put the fillets all around alternately with French olives washed and stoned.

OATMEAL FOR BREAKFAST.—Many of the keepers of big groceries tell of the large extent to which oatmeal is used as an article of diet. In thousands of families a plate or a bowl of oatmeal porridge, which ought to be of the best quality, well boiled, and taken with cream, is the first thing at breakfast. The children are apt to be very fond of it. It is wholesome, nutritious and advantageous to the digestion.

BEEF CROQUETTES.—Three pounds cooked beef chopped very fine, one egg, butter the size of a walnut, two tablespoonfuls of sweet cream, salt and pepper to taste, mold into pear shape, roll in flour and fry in hot lard.

SALAD DRESSING.—Beat together the juice of a lemon and the raw yolks of two eggs; then slowly drop in enough olive oil to make a thick cream, stirring gently and continuously while adding the oil. Vinegar may be used instead of lemon juice if preferred; a little mustard and salt can be added.

FRIED GRAHAM MUFFINS.—Mix a cup of graham flour with a cup of sifted wheat flour in which a teaspoonful of salt, a teaspoonful of cream of tartar, and half a teaspoonful of soda (or two teaspoonfuls baking powder) have been mixed; stir all thoroughly, then add a cup of milk and one egg; beat well, then dip a tablespoon in cold milk and take up a rounding spoonful of the batter and drop in hot fat and fry like doughnuts. This will be very light and tender.

BAKED APPLE PUDDING.—Fill a three-quart earthen dish with pared and quartered apples; sprinkle on these one cup of sugar, a little cinnamon, fresh butter the size of a small egg and one-half cup of water; cover and bake thirty minutes. Roll a piece of chopped paste into a strip about two inches wide that will reach around the pudding dish; roll the remainder to cover the dish. Take the pudding dish from the oven, dip the strip of paste between the apple and the dish, and put on the top crust; return to the oven and bake one hour. Serve with creamy sauce.

TO CLEAN KID GLOVES.—It is not necessary to send one's kid gloves away to be cleaned when they can be so easily done at home. Draw the glove on the hand, dip a flannel in refined benzine and rub the soiled parts. Change the place on the flannel as it becomes soiled. Continue thus until the whole glove is cleaned. Let it dry on the hand, or nearly so, before removing it. Pin the gloves up in the air after cleaning with benzine, so that the fumes may escape. Some people are successful in cleaning gloves by using skimmed milk instead of benzine.

CHICKEN PIE.—Cut up a nice, plump chicken into joints, which lay upon a dish, season lightly with chopped parsley and prepared seasoning; then lay the back out into three pieces, at the bottom of a pie dish, with the two legs on either side; have half a pound of cooked ham or bacon in slices, a layer of which cover over; then lay in the two wings, and over them the breast, cut into two pieces, which, with the remainder of the ham or bacon, form into a dome in the middle; pour half a pint of white sauce over, if handy, or a little broth or water; cover with paste, and bake it rather better than an hour in a moderate oven. If you have no white sauce, dip each piece lightly in flour. Serve hot.

RUMP-STEAK PIE.—Procure two pounds of rump-steak, which cut into thin slices, season well with prepared seasoning, dip each piece into flour, and lay them in a small pie dish, finishing the top in the form of a dome; add a winglass of water, then have ready half a pound of half-puff paste; cut off a small piece, which roll into a band, and lay round the edge of the dish, having previously wetted it with a paste brush dipped in water; then roll out the remainder of the paste to about the size of the dish, damp the band of paste upon the dish, and lay the other piece over; make a hole with a knife at the top, press the edges evenly down with your thumbs, trim the pie round with a knife, egg over the top with a paste brush, and ornament it with the trimmings of the paste, according to fancy; bake it rather better than an hour in a moderate oven, and serve hot or cold.

ECONOMY IN THE KITCHEN.—When a quart can of tomatoes is opened for soup, one-half only should be used, and with a quart of stock (the latter costs nothing if all stock materials are saved), a little snet, flour, onion, and bay leaf makes a delightful dinner soup, and quite enough for a family of six. The few pieces of bread left from breakfast may be cut into squares and toasted to serve with it. The remaining half of the tomatoes should be put in a bowl or jar and used next day for sauce, scalloped, or if mixed with okra and rice will make a nice dish for lunch.

LET CLOTHES THAT FADE soak over night in one ounce of sugar or lead in a pail of water.

Ceilings that have been smoked with a kerosene lamp should be washed off with soda water.

An excellent furniture polish is of equal parts of shellac, varnish, linseed oil and spirits of wine.

To Remove Grease Spots from Silk rub quickly with brown paper. The friction will soon draw out the grease.

For a Scald or Burn, apply immediately pulverized charcoal and oil. Lamp oil will do, but linseed oil is better.

To Remove Warts rub bullocks gall on the warts two or three times a day, and in a short time they will disappear.

To Make Sealing-Wax for Fruit Cans, take eight ounces of rosin, two ounces gum shellac and a half ounce beeswax. Melt altogether.

Doughnuts.—One egg, one cupful of sugar, three dessert spoonfuls of lard, one cupful of sour milk, one teaspoonful of soda, and a little nutmeg.

Oil of Turpentine or benzine will remove spots of paint, varnish or pitch from white or colored cotton or woollen goods. After using the goods should be washed in soapsuds.

To Remove Indelible Ink.—First moisten the stain with tincture of iodine, and after a few minutes remove the iodine stain with solution of hyposulphite of soda. Finally wash in clean water.

To Remove Cold Sores, rub the first finger behind the ear close to the part which is joined to the head, and then rub the sore. The secretion will remove the sore in a short time if applied every twenty minutes.

Thick Brown Paper should be laid under carpets if patent lining is not to be had. It saves wear and prevents the inroads of moth, which, however, will seldom give trouble if salt is sprinkled around the edges when the carpet is laid.

Powdered Rosin is good for a cut. Pound it until fine, and put it in an empty, clean pepper box with perforated top; then you can easily sift it into the cut, and put a soft cloth around the injured member, and wet it with cold water once in awhile. It will prevent inflammation and soreness.

Bechamel Sauce.—Cut a medium-sized onion in dice and shake over the fire in a pan, with two tablespoonfuls of butter. When they are colored a light brown add two tablespoonfuls of flour, return to the fire, add a pint of milk, season with salt and pepper, and simmer for half an hour. Strain and serve.

A Good Tooth Wash.—To whiten and preserve the teeth, take one ounce of borax and put it in three pints of boiling water; before it is quite cold add to it a teaspoonful of spirits of camphor. When cold put in a bottle and cork tightly. A tablespoonful is to be used daily in the same quantity of tepid water.

Tomato Salad.—Select large round tomatoes, cut in halves, scoop out the pulp, using care not to break the skin; cut several slices of cold tongue or chicken into very small pieces without chopping; mix with the tomato pulp, add a little salt and lemon juice, fill the tomato skins, and place on ice. When thoroughly cold place on a dish with crisp lettuce and serve with salad dressing.

Five Ways for Curing a Cold.—Bathe the feet in hot water and drink a pint of hot lemonade. Then sponge with salt water and remain in a warm room. Bathe the face in very hot water every five minutes for an hour. Snuff up the nostrils hot salt water every three hours. Inhale ammonia or menthol. Take four hours of active exercise in the open air.

Peach Butter.—Select mellow yellow peaches. Pare and stone. Weigh, and to every pound allow three-quarters of a pound of sugar. Put the peaches in a porcelain-lined kettle; heat slowly. Mash and stir the peaches until perfectly smooth; then press through a fine sieve; add the sugar and boil for fifteen minutes, stirring constantly. Put into small jars and tie up as directed. Plain and nut butter may be made in the same manner.

When the Skin Itches, Dry sulphur rubbed into the pores of the face at night is an excellent remedy for annoying irritations.

HAM FOR BREAKFAST.—Fried ham for breakfast is particularly nice when the slices are cut the night before and are allowed to soak all night in a cup of water into which a tablespoonful of sugar has been added. This softens the meat and takes out the oppressively salt taste.

GRAHAM PUFFS for breakfast are richer and a great deal nicer than the plain gem; take one pint of sweet milk, one pint of graham flour, half a teaspoonful of salt, and one egg, beat the egg, then add the milk, and then the flour gradually, beat it very briskly for four or five minutes, then pour into buttered gem pans; bake in a hot oven.

A SMALL CURRANT CAKE to be eaten fresh for tea is made of half a cup of butter, one cup of sugar beaten together, two eggs, half a cup of sweet milk, one and one-half cups of flour, one teaspoonful and a half of baking powder; stir in one cup of well washed, drained, and dried English currants; if they are not quite dry, sprinkle a little flour over them.

FIG PUDDING.—Three-quarters of a pound of grated bread, half a pound of best figs, six ounces of suet, six ounces of moist sugar, a teaspoonful of milk, and a little nutmeg grated. The figs and suet must be chopped very fine. Mix the bread and suet first, then the figs, sugar and nutmegs, one egg beaten well, and lastly the milk. Boil in a mould four hours. To be eaten with sweet sauce.

FURNISHING A BEDROOM.—People who like abundance of fresh air in their bedrooms at night and yet are sensitive to draught, may adopt the new fashion of side curtains to the bed. These are suspended to brass rings that slide along a brass rod fastened to the head-board (or the wall), on either side. There is no canopy needed in this arrangement, which is also serviceable for weak eyes that are pained by having the early morning light fall on them even before they are fully awake.

FOLDING COUCHS of canvas are useful when a spare couch is needed in haste. These do not require mattresses, and their bedding can all be conveniently kept on a shelf. A quilted comfortable and one of the soft cotton fabrics known as Alabama blankets to lay over it, make a most easy bed. Indeed the same two layers of soft coverings will add to the comfort of any mattress that is stuffed too hard for ease, as some of the highest priced hair, as well as the lowest priced corn husk sometimes are.

QUINCE BUTTER.—Quince butter is made by slicing pared quinces and boiling them in sufficient water to entirely cover them; let them cook until they are reduced to pulp, then rub this through a sieve; weigh the pulp after putting it through a sieve, and to each pound allow three-quarters of a pound of sugar; let this boil until the pulp is almost like jelly. It will stiffen of course after it is put away in glasses, and it is well to have this in mind, so as not to cook it too long. Quince jelly, made of the parings and seed is useful to bottle and serve with apple dumplings.

CHOCOLATE SAUCE.—This is a sauce much used in Europe as an accompaniment to various puddings and sponge cake holds. Grate two ounces of fine chocolate, and stir it into half a pint of cream and half a pint of milk till it boils. Use vanilla chocolate, or boil an inch of vanilla in the cream while making it, and as much white sugar as will sweeten it. When it boils, mix it with the yolks of four eggs till it froths well; then return it to the stew-pan, and stir till it thickens, but do not let it boil. Take it from the fire. Have the whites of the eggs whisked to a stiff snow, with a tablespoonful of sifted sugar. Stir this into the chocolate without breaking up the snow entirely.

Fruit Puddings.

Fruit puddings are dainty and appetizing, writes Elizabethacker in the *Courier de nuit*, and where housekeepers raise their own fruit, or can purchase it cheap, will be found very economical. A variety can always be had in preparing fruit for puddings, if a little attention is given to the matter. Some of the following receipts were used by our grandmothers, while others are new, but all will be found excellent:

Apple Pudding.—One quart of chopped apples, one pint of flour, one pint of new milk, and four eggs. Bake and eat with butter sauce.

Fig Pudding.—Half a pounds of figs chopped fine, a teacup of grated bread crumbs, half a pound of sugar, teacup of melted butter, five well-beaten eggs, and one grated nutmeg.

Fruit Pudding.—Take one pint of milk, five eggs, a tablespoonful of butter, two of sugar, and two of flour, slice ripe apples thin, drop in the butter, boil and eat with butter sauce.

Apple Pudding.—One quart of stewed apples strained, one cup of sugar, whites of six eggs, and one lemon; put the apples, sugar and lemon in a dish, cover with the eggs and brown. Serve with sauce.

Blackberry or Raspberry Pudding.—One pint of sweet milk, six eggs, one cup of butter, a pint of flour, and ten teaspoons of baking power. Mash a quart of berries, sweeten and stir in the batter.

Currant Pudding.—One pound of ripe currants, a pinch of salt, ten tablespoonfuls of sugar, a cup of flour, four eggs, a tablespoonful of soda, and a tablespoonful of butter. Boil and eat with foaming sauce.

Huckleberry Pudding.—Three pints of flour, one pint of sweet milk, one pint of berries, one teacup of sugar, half a teacup of butter, a teaspoonful of baking powder. Bake half an hour and serve warm with sauce.

Cherry Pudding.—One teacup of cream, one of sweet milk, one egg, one teaspoonful of soda, one teacup of seeded cherries and flour to make batter, add the fruit last. Bake in a buttered dish, and serve with sugar and cream.

Brown Pudding.—Scald two teacups of bread crumbs in a teacup of sweet milk, mix in two cups of chopped apples, one of sugar, a spoonful of melted butter, and a little cinnamon and nutmeg. Bake very quickly and serve with rich sauce.

Lemon Pudding.—Stir the beaten yolks of six eggs, one cup of sugar, half a cup of water, and two grated lemons together. Soak six crackers in warm milk, lay in the bottom of a baking-dish, pour the mixture over and bake, cover the top with meringue, brown and eat with sauce.

Orange Pudding.—Strain through a coarse sieve the juice and pulp of eight oranges, add the juice and rind of two lemons, dissolve one ounce of gelatine in a cup of hot water; when cool add the oranges, with a pint of clarified sugar; stir and pour in a mold; cool; turn out and garnish with fresh berries.

Peach Pudding.—Sift one pint of flour with a teaspoonful of baking powder, rub in ten teaspoonful of butter, make a soft dough, with sweet milk; spread one half of it over the bottom of a baking dish. Slice half a dozen large ripe peaches, spread over the dough and cover with dough. Steam until done. Serve with sauce.

Cottage Fruit Pudding.—Put in a deep baking dish a layer of fresh berries. Mix one cupful of sugar, one tablespoonful of butter, one egg, one teacup of sweet milk, three teacups of flour, and two teaspoonfuls of baking powder. Pour over the berries and bake until brown, remove from the oven, turn the top side down, and serve with sauce.

BLACKBERRY PUDDING.—One pint of sifted flour, one pint of blackberries, one teacup of New Orleans molasses, one teaspoon of soda stirred in the molasses, one small teaspoon of salt; stir carefully with a fork, put in a dish and steam three hours; to be eaten with sauce.

RICE BREAD.—Boil one pound of whole rice in enough milk to dissolve all the grains, adding it, boiling, as it is absorbed. Sift four pounds of flour in a pan, and into this pour the rice and milk, adding salt and a large wineglassful of yeast; knead and let rise until light. Bake into loaves and bake.

APPLE PUDDING.—Take a half-dozen green apples, peel, core, and cut in eighths. Make a batter out of two eggs well beaten with a half cup of sugar, a cup of milk and a piece of butter as large as a nutmeg. Stir in about two cups of flour, mix with a heaping teaspoonful of baking powder, and lastly, after beating well for a few moments, stir in the apples. Turn into a well-buttered tin and bake in a hot oven. It should bake in twenty or twenty-five minutes. Rich milk sweetened with sugar and flavored with vanilla extract makes a rich sauce, or butter and sugar whipped to a cream.

PRUNE PUDDING.—A delicious prune pudding is made by stewing a pound of prunes until they are soft; remove the stones, add sugar to your taste and the whites of three eggs beaten to a stiff froth. Make a puff paste for the bottom of the pudding dish. After beating the eggs and prunes together until they are thoroughly mixed; spread on the crust. Bake for half an hour, or until you are sure the crust is done. A jelly cake batter can be used instead of the puff paste, and with the two remaining layers you can make a Washington pie.

VINEGAR PUDDING.—Three pints of water, one cup of vinegar (unless very strong), one cup of sugar, season with nutmeg or cinnamon. Let it boil, then add slices of hop yeast bread. Set in the oven and let it bake about ten minutes. To be served as soon as taken from the oven, with either sauce or cream.

2 cups of sugar is a pound & cups are pt.

RICE PUDDING.—Half cup soaked rice, one quart fresh milk, half cup raisins, one tablespoon sugar, half a teaspoon each of salt and butter, a squeeze or two of lemon and a little grated nutmeg; serve with sauce.

CANNED PEARS.—Pare, and remove the seed, make a syrup of one pound of sugar and a quart of water, boil thick, put in four pounds of pears, cook until tender and put in the cans.

LEMON PIE.—To the grated rind and juice of two lemons add one and one-half cups of sugar, a small piece of butter, four beaten eggs and one pint of milk; bake with an undercrust.

EGG SALAD.—Boil the eggs ten minutes, remove the shells and place in a cold place. When cold lay them on a dish of lettuce and pour over a dressing made of vinegar, mustard, salt and pepper.

BROILED LAMB CHOPS.—Cut not quite as thick as mutton chops, and broil over a brisk fire; turn them frequently and cook a dark brown. When ready to serve sprinkle over them a little powdered sage.

CHEAP FRUIT CAKE.—One and a half cups of brown sugar, two of flour, one each of butter and chopped raisins, three eggs, three tablespoons of sour milk, half teaspoon of soda, and half a cup of blackberry jam.

SOUR MILK BISCUIT.—One quart of flour, two cups of sour milk, two level teaspoonsful of soda and two large tablespoonsful of lard. Mix with the hand as bread-dough, only not so stiff. Roll out about an inch thick; cut and bake in a moderate oven.

RHUBARB PUDDING.—Line a pudding dish with slices of bread and butter, cover with cut up rhubarb, strew with sugar, then slices of bread and butter, then rhubarb, and so on until the dish is full, having rhubarb and sugar on top; cover with a plate and bake half an hour. Eat it warm.

EGGLESS PEACH ICE CREAM.—Boil one quart milk, omitting enough to moisten half a cup of sifted flour or corn starch to stir in the boiling milk till it thickens; before taking from the fire add one pound pulverized sugar, stirring constantly; when cool add one cup of cream and two dozen peach kernels, blanched, mashed and moistened with lemon essence; if the flavor is not liked omit the kernels and add soft cut peaches to the frozen cream.

CHEAP RICE PUDDING.—Two quarts of milk, two-thirds of a cup of rice, same of sugar, small piece of butter, and a little salt, stir it occasionally until boiling hot, and cook in a slow oven until of the consistency of cream.

TAPIoca PUDDING.—One cupful of tapioca soaked over night in a pint of water. In the morning add one quart of milk, stirring gently, and boil about twenty minutes, then add the yolks of four eggs, well beaten, two teacupfuls of sugar, a little butter, and allow to boil a few minutes longer; flavor with a teaspoonful of vanilla and pour into an earthen dish; cover with a meringue made of the whites of the four eggs beaten stiff, and four tablespoonsful of powdered sugar. Serve cold.

RICE PUDDING.—Put half a teacupful of rice in three teacupfuls of milk. Let it steam until the rice is soft, then add one pint of milk, half a teacupful of sweet cream (or a little butter), and the yolks of three eggs well beaten with five tablespoonsful of sugar. Set on the stove, stir gently until boiling, then put into an earthen dish and make a meringue of the three whites and five tablespoonsful of powdered sugar, flavored with one teaspoonful of lemon extract; spread it over the pudding and brown in the oven. To be eaten warm or cold.

VEAL CHICKEN, AND BEEF can be baked in a closely-covered stone jar, without water, until tender, chopped fine, seasoned to taste, packed in small jars with its own gravy, and covered with melted fat of its own kind (to the depth of a quarter or a half of an inch) to harden and protect it. This can be done some cool morning and the jars put away in the coolest place you have, to be opened and the contents used for salads, hashes, rissoles, &c.

GREASE SPOTS can be removed from silk by sprinkling French chalk on the spot and laying the garment away on a shelf in a dark closet. If the stain is obstinate, this may have to be repeated. In ordinary cases this will be sufficient, but where the grease is not fresh and has spread it may be taken out by placing blotting paper over it and applying a hot iron to it. Do not let the iron stand on it long, and it must not be very hot, as there is danger of the color of the silk being changed.

APPLE FRITTERS.—Make a smooth batter of one-half pound of flour, three eggs and a half pint of sweet milk; salt to taste. Cut one dozen large, juicy apples into slices, after peeling and coring them. Put the slices into the batter. Have ready a pan of equal parts of lard and butter boiling hot. Take the batter up in a ladle, allowing a slice of apple to each fritter, and drop into the hot lard. Fry brown, drain a moment, and serve with powdered sugar and nutmeg.

NEW METHOD OF PRESERVING GRAPES.—A Paris horticultural journal gives a new process for preserving grapes fresh for several months that is worth trying. It is an improvement on the process now so extensively employed in France, by which the stems are immersed in bottles of water to prevent shriveling. The inventor of the process is a nurseryman of Villiers. He describes it as follows: "Toward the end of October I cut the shoot with the clusters attached, sharpen the lower end to a point, and stick it into a potato. I spread the bunches out on straw or dry hay so that they shall not touch each other. Thus prepared, these shoots keep quite as well as if the shoots with the bunches attached were inserted in bottles filled with water. It is probably essential that the grapes be placed in a dry, cool room."

CARAMEL PUDDING (creme renversee).—Put a handful of loaf sugar to boil with a quarter of a pint of water until the syrup becomes a deep brown. Warm a small basin, pour the syrup in it, and keep turning the basin in your hand until the inside is completely coated with the syrup, which will by that time have set. Strain the yolks of eight eggs from the whites, and mix them gradually and effectually with one pint of milk. Pour this mixture into the prepared mould. Lay a piece of paper on the top. Set it in a saucepan full of cold water, taking care that the water does not come over the top of the mould, put on the cover, and let it boil gently by the side of the fire for one hour. Remove the saucepan to a cool place, and when the water is quite cold take out the mould, and turn out the pudding very carefully. N. B.—By using a portion of the whites as well as the yolks, the risk of the pudding breaking is avoided, but it will not be as delicate as one made with yolks alone.

BRAD CAKE.—One cupful of sugar, one cupful of bread-
sponge made from "Warner's Safe Yeast," one cupful of flour, half a cupful of butter, one egg. Spice to taste, and add fruit, if desired. Stir the ingredients thoroughly together, put into a cake tin and let it rise until light, then bake in a moderately hot oven.

GINGER COOKIES.—One cupful of sugar, two of molasses, one of butter or shortening, one of boiling water, one tablespoonful of soda in the water, one tablespoonful of ginger, and flour enough to mix and roll out soft.

SOUR MILK COOKIES.—One cupful of butter, one of sugar, two eggs, two-thirds of a cupful of sour milk. Dissolve a teaspoonful of soda in a little hot water; add part of it at a time to the milk until it will foam as you stir it, being careful not to get in too much. Mix them soft, only using flour sufficient to roll them out thin. A teaspoonful of caraway seeds may be sprinkled into the dough.

MINNEHAWA CAKE.—Two cupfuls of sugar, half a cupful of butter, one cupful of milk, the whites of six eggs, three cupfuls of flour, three teaspoonsful of baking powder; bake in layers. Make the frosting as follows: Two cupfuls of granulated sugar, and whites of two eggs, pour five or six teaspoonsful of boiling water over sugar and let it boil three or four minutes until it straws when poured from a spoon. Pour over the whites which have been beaten to a stiff froth. Pour the sugar on slowly, beating until cool. Mix with this one cupful of small raisins, and one cupful of English walnuts cut to the size of the raisins. Spread between the layers and on top of the cake.

INDIAN PICKLE.—To each gallon of vinegar allow six cloves of garlic, twelve shallots, two sticks of horse-radish sliced, one-fourth of a pound of bruised ginger, two ounces of whole black peppers, one ounce of long peppers, one of allspice, twelve cloves, one-fourth of an ounce of cayenne, two ounces of mus-

CLAM STEW.—Open fifty clams, saving the liquor; cut each clam into four or five pieces. Put the liquor on the stove in a saucepan, let come to a boil and skim; now rub a tablespoonful of flour smooth in three ounces of butter, stir gradually into the clam liquor, to prevent lumps, boil two minutes, add half a pint of hot milk or cream and half a teacupful of crushed cracker; serve at once.

TO BROIL FISH.—Prepare the fish as for frying. Have the gridiron hot and well buttered. If the fish is large it may be gashed across on both sides at equal distances, or split open. Keep a clear steady fire, that it may cook as fast as possible without scorching. A large fish must cook more slowly to become well done through. When done place on a hot platter, sprinkle with salt, pepper, bits of butter, a few squeezes of lemon juice, if desired, or put two tablespoonsful of maitre butter on the fish, and set into the oven a sufficient

MAITRE D'HOTEL BUTTER.—One-fourth pound of butter, two dessertspoonfuls of minced parsley, and pepper and salt to taste, and a scant tablespoonful of lemon juice. Mix all well together, but do not stir more than is necessary. Pack in tiny jars, leaving half an inch space at the top, which should be filled with clarified butter or dripping; cover close and set away for use.

LOBSTER CROQUETTES.—Chop the meat of a boiled lobster very fine, add pepper, salt and a little nutmeg or mace. Put some slices of stale bread in the oven; when dry pound them in a mortar, or rub them into very fine crumbs. Mix with the lobster, using one-quarter bread crumbs. Mix thoroughly, adding two tablespoonsful of melted butter to a pint of the mixture. Bind with a beaten egg, make into round or oval balls, dip in beaten egg, then in cracker dust, and fry in hot drippings. Serve dry and very hot; garnish with parsley or cress. A nice dish for luncheon.

DOUGHNUTS.—One cupful of sweet milk, one and a half cupfuls sugar, two eggs, three small tablespoonsful of cream of tartar and one of soda. Flour sufficient to roll out soft. Cut with a biscuit cutter, then use a smaller one to remove the water, leaving the dough in circles. Fry in hot lard or clarifiedippings.

MINCE PIE.—The remains of a roast of beef or of several steaks will be found nice for mince meat. Take the fat in lean portions, chop fine, and to each cupful add two cupfuls art, juicy apples, also chopped fine, one cupful of well washed dried English currants, two tablespoonsful of boiled cider, a sweet cider enough to make the pies sufficiently moist. The remains of jelly from the table, canned fruit juice and the or from sweet pickles, are all nice to use in mince pies. If manages in this way, using really good things that are almost as good as hand, not a particle of wine or brandy will be necessary in mince pies. Use eggs, cinnamon, cloves, nutmeg and mace.

VIENNA ROLLS.—One pint of sweet milk scalded, one quart of flour, one tablespoonful of butter added to the milk, half a teaspoonful of salt, half a cake of "Warner's Safe Yeast," softened in a little warm water. When the milk has become lukewarm, stir all the ingredients together and beat for five minutes, then cover and set in a warm place to rise; do this overnight. In the morning, flour the board, put the dough on and roll out half an inch thick. Cut with a large round cutter or saucer. Fold each one over to form a half round, wetting little between the folds to make them stick together. Place on buttered tins so as not to touch; when light bake in a good oven; when done brush them over on the top with milk to give them a gloss. Send to the table in a folded napkin.

PATTY-PAN CAKE.—One cupful of sugar, one of flour, four tablespoonsful of butter, four of sweet milk, one teaspoonful of cream of tartar, half a teaspoonful of soda, two eggs, the whites and yolks beaten separately, and half a teaspoonful of lemon extract.

CUSTARD CAKE.—One coffee-cupful of flour, one of sugar, three eggs, the whites and yolks beaten separately, one teacupful of cream of tartar, half a teacupful of soda, three tablespoonsful of milk (taken from the pint of milk). This is for two loaves. Make the custard for the cake as follows: One pint of milk, boiled, one cupful of sugar, beaten with two eggs; three and a half tablespoonsful of flour; take enough of the milk cold to wet the flour, and stir it into the boiling milk, letting it cook thoroughly; take from the stove and stir in the sugar and eggs. Cut open the cake when almost cold, and fill in the custard when cold. This cake should stand a day before cutting, or be made in the early morning if required at night.

tard seed, one quarter of a pound of mustard, one ounce of tumeric, a white cabbage, and a few each of cauliflower, radish pods, French beans, gherkins, small, round pickling onions, nasturtiums, capsicums or chillies.

COFFEE.—Coffee served as soon as made, and from the pot in which it is made, and poured upon the cream and sugar in the cups, will lose none of the aroma necessary to a good cup of coffee.

COTTAGE FRUIT PUDDING.—Put into any shaped baking dish desired about an inch in depth of fresh berries (canned berries may be used), of any kind, then pour over them the following ingredients, well stirred together: One egg, one cupful of sugar, one tablespoonful of butter, three teacupfuls of flour, and two teacupfuls of baking powder. Bake until the crust is done, then remove from the oven, turn topside down upon an earthen dish (the berries being on top), and serve warm with "Foam Sauce."

FRIED OYSTERS.—Choose large oysters, wash them on a cloth. Season with pepper and salt, roll them in cracker dust, then dip in beaten egg, roll again in cracker dust, and fry to a nice brown in hot butter. Three eggs will be required for a quart of oysters. Butter may be added to the pan as needed, but none should be left when through frying. Send to the table hot, garnished with water cress, curled cress or parsley.

BROILED BEEFSTEAK WITH ONIONS.—Peel and wash four medium-sized onions, slice and put into a spider with cold water enough to cover, and boil until tender; pour off the water, add a little butter, and fry to a nice brown; then draw the spider to the side of the stove to keep hot. Broil a large and tender steak, remove the bone, and scatter over it bits of butter, salt and pepper, and cover with the onions. Curled cress or water cress, for a relish and to garnish the platter, is a

DRESSING FOR LOBSTER OR CHICKEN SALAD.—One teacupful of mustard, a little cayenne pepper, one teacupful of salt, one tablespoonful of olive oil, yolks of two hard-boiled eggs, rubbed smooth, two raw eggs, half a teacupful of vinegar. Mix thoroughly and pour over the meat and celery.

SWEET-BREADS, No. 2.—Veal sweet-breads are the best; get them fresh, as they spoil very soon; wash them and remove any skin or pipes that may adhere; put to soak for two or three hours in cold, slightly salted water; then parboil twenty minutes, or until tender, throw into cold water for ten minutes to whiten them, and set in a cool place. When ready to cook them, dip into beaten egg, then into cracker dust, and fry in hot butter or beef drippings. Many cooks lard sweet-breads but I do not think they are at all improved by it. Half a pint of stewed mushrooms poured over fried sweet-breads is a very great improvement, though the sweet-breads are very delicious by themselves.

to taste, using more of one than another, or omitting one, as may be preferred. Mix the meat, apple and seasoning thoroughly together and heat through. It may be used when cool, or put into tight glass cans to be used any time; but when used, after filling the shell or bottom crust, sprinkle over it a few small bits of butter and a few seeded raisins; it will then be ready for the upper crust.

WHITE CAKE.—Two cupfuls of sugar, one of butter, three of flour, the whites of six eggs, two tablespoonsful of cream of tartar, one of soda, and one of sour milk. This recipe will be good for corn-starch cake by using one cupful of corn starch and one cupful of flour, and sweet milk in place of sour.

OCEAN CAKE.—Two cupfuls of powdered sugar, half a cupful of butter, whites of five eggs, one cupful of sweet milk, three cupfuls of flour, two teaspoonsful of cream of tartar, and one of soda. Three teaspoonsful of baking powder may be used in place of the cream of tartar and soda.

CRANBERRY JELLY.—One quart of berries. Pick out the perfect berries and wash thoroughly, and cook in water to cover them until tender, then strain and return juice to stove, adding sugar in proportion to one pound of sugar pint of juice. It will soon jelly and will be very nice, sufficient quantity to serve with a large turkey. Allow in any shaped dish desired.

TEA.—Black tea is a more healthful drink than green, the flavor of the best Oolong is as agreeable as any to the taste of tea drinkers. Tea, like coffee, should be served as made, and if made at the table by pouring boiling water the tea in the teapot (previously heated), it will be found better than tea injured by steeping.

TO BAKE SHAD.—Make a stuffing of bread, butter, salt, pepper, and parsley. Fill the shad with this, and bake in a pan in the oven.

TO BRIGHTEN SILK, sponge it well with bay rum, and then wind it on a smooth round pole. Silk should never be pressed with an iron.

DRIED PENNYROYAL will drive away the red dirt from the shelf. It is certainly an inexpensive remedy, and worth devoting a plate of cake to for the experiment's sake.

PUT A HALF-DOZEN EGGS on in a saucepan in cold water and leave them over the fire for ten minutes. They will be better and creamier than eggs cooked in any other way, and will not be hard, but jellied.

BUTTER SCONES.—Dissolve one pound sugar in half pint cold water, mix with one pound butter rubbed into three pounds flour, one teaspoon dissolved soda and two eggs. Roll out into little cakes and bake.

DRESSING FOR SALAD.—Two raw eggs, one tablespoonful of butter, eight tablespoonfuls of vinegar, one-half teaspoonful of mustard. Put in a bowl over boiling water and stir until it becomes like cream; salt and pepper to taste.

TO PROTECT THE MATTRESS.—Get pieces of heavy brown wrapping paper and put them over the slats and under the springs, being careful to fit closely. This will keep out every particle of dust from the springs and mattress.

A GREEN ACCOMPANIMENT for a fish sauce, or to eat with roast spring lamb is grated cucumber. Pare the cucumbers and soak them whole in salted water for three hours. Drain and grate. Serve in a pretty dish on crimped parsley.

MACKEREL BALLS.—Let the fish stand in water overnight. In the morning pour some boiling water over it, pick it carefully from the bones, and add an equal quantity of cold, mashed potatoes, two beaten eggs and a pinch of pepper. Shape into balls and fry in hot butter.

GOOD CEMENT for sticking porcelain letters on glass: Starch, sixty parts; finely pulverized chalk, one hundred parts. Mix with equal parts of water and alcohol, with the addition of thirty parts of Venice turpentine, taking care to agitate the mass with a stick, so as to assure its homogeneity.

THE GLADIOLUS is now raised in vases of water like hyacinths. The bulbs can be made in this way to produce flowers much earlier than when put in the ground. By beginning in this way and planting other bulbs a continuous supply of flowers may be obtained from early spring to the end of autumn.

TO PERFORATE EARTHENWARE.—The *Scientific American* gives the following method of perforating earthenware: "A soft copper rod or pipe is used in the lathe, it being fed with a mixture of powdered emery and linsed oil. The emery is imbedded in the copper by the friction, and cuts right through the hardest material in a very short time."

BAKED OMELET.—Take six eggs, three even spoonfuls flour, a little salt and beat them well together—the more it is beaten the lighter it will be—then add one pint of hot milk and keep on beating. Have a hot dish with some melted butter the size of an egg, and put into the oven. Bake twenty minutes and eat when it comes from the oven, for it will fall soon.

A MORNING DRAUGHT.—Add the beaten yolks of three eggs to two tablespoonfuls of powdered white sugar, three cloves, the rind of half a lemon, and half a pint of brandy. Pour over it a quart of new warm milk, stirring rapidly, and serve immediately. This is recommended for those who live in malarial districts and for delicate persons. A wineglassful will be sufficient in this climate.

TO DETECT SEWER GAS.—The presence of sewer gas in a room may be detected by the following method: Englarged paper is saturated with a solution of acetate of lead in rainwater, one ounce of lead salt being dissolved in eight ounces of liquid. Allow the paper to partially dry and then expose it in the room which is suspected of containing the deleterious gas. Any considerable quantity of the gas turns the paper black.

YORKSHIRE PUDDING, AMERICAN STYLE.—Take four tablespoonfuls of farina, one pint of milk, four eggs, white and yolk beaten separately, half teaspoonful of salt. Mix and pour into the dripping-pan three-quarters of an hour before the beef is done. The pan should contain enough fat to keep the pudding from sticking. It should cook under the meat and be cut into squares. Serve on the same dish with the baked beef.

TO PREPARE SPRING LAMB.—Wipe the meat carefully, and put it to roast in a quick oven that will brown the surface and retain the juice in the joint. Unless very small, it will require an hour if it is liked rare, and fifteen minutes longer if well done. Remove to a hot dish, and decorate the hock with a paper frill, such as is used for hams. Pour off the top of the dripping in the pan, add one cupful of boiling water, and when it boils, thicken with one teaspoonful of flour rubbed smooth in cold water; season with salt and a little pepper, and serve in a gravy tureen.

THE FAMILY MEDICINE CHEST.—Every household should possess a medicine chest. It may be a little corner closet or simply a box, but it should always have a lock and key. It should contain a roll of old linen, some lint, court-plaster, fine, soft sponges, a small glass syringe, a medicine tumbler, lime water, linseed oil, arnica, and as many of the simple remedies as the members of the family know how to administer. The fact of having these things all together in a spot where they can be found the instant they are wanted will save much valuable time and considerable pain to the patient.

CARE OF GLOVES.—When removing gloves never begin at the tips of the fingers to pull them off; turn back the wrist and draw them off wrong side out. Before putting them away turn them right side out and smooth them out lengthwise. Never roll them up tightly, one inside of the other, as whatever moisture they may have gathered from the hands dries in this way very slowly and makes the kid stiff and hard. Strips of canton flannel are good to lay away between gloves. Dry corn meal will clean light gloves nicely, but if much soiled it is better to send them to a reputable cleaner. Benzine will clean white gloves, but it is not to be recommended where there is any color. Where black kids have become rusty about the finger-ends they can be restored by adding a few drops of good black ink to a teaspoonful of olive oil and applying with a feather or camel's-hair brush.

HOW TO BOIL POTATOES.—Those who are accustomed to have potatoes peeled before being boiled think they have a peculiar taste if they are boiled in their skins. Of course it is all the effect of imagination, but no amount of talking will convince them of that fact, so if the potatoes have to be peeled see that quite a thick skin is taken off, because there is a very bitter acid lodged in cells quite near the skin, and you must get rid of as much of this as possible. The water, of course, draws most of this out, but it is not as effective as the absorbent nature has provided.

Soft water should be used in cooking vegetables, and the only way city folks can soften water is to add a little salt to it. Six or eight potatoes will need a teaspoonful of salt added to the water; turnips and parsnips require about the same—that is, a teaspoonful of salt to a quart of water. If any scum should happen to rise to the surface when the vegetables are boiling it must be carefully skimmed.

HOW TO MAKE GREEN OR BLACK TEA.—Have ready a kettle of water boiling fast; pour some into the teapot; let it remain for a few minutes, then throw it out, measure a teaspoonful of tea for each two persons, put it in the pot, pour on it a gill of water, cover it, close for five minutes, then fill the pot up and put on the table, have a covered pitcher of boiling water and when two cups of tea poured out fill the pot up again. You will then keep the strength good and equal.

GRAPE BUTTER.—Stew the grapes and squeeze out each pulp from the skin, removing the seeds; keep the skins in a small thin bag; to each pound of pulp allow one pound of sugar, half a pint of elder vinegar, one teaspoonful of cloves, one of cinnamon, and one of nutmeg; boil this very slowly, putting in the bag of skins tied securely; when it jellies by dropping in cold water it is done. Put away in jars. For an ornamental dish it can be heated over and put into molds to jelly.

POTATO GEMS.—Three or four cups of mashed potatoes; one cup of milk, in which dissolve half a teaspoonful of butter and the same of salt; stir well with two beaten eggs; then drop in well-buttered gem pans, with a little flour sprinkled over the top, and put in a hot oven till nicely browned.

CREAMED PARSNIPS.—Boil tender, scrape and slice lengthwise. Put over the fire with two tablespoonfuls of butter, pepper and salt, and a little minced parsley. Shake until the mixture boils. Dish the parsnips, add to the sauce three tablespoonfuls of cream in which has been stirred a quarter-spoonful of flour. Boil once, and pour over the parsnips.

SANDWICHES.—Potted meats, rolled tongue or ham cut very thin and in small pieces, with a very little touch of mustard, make excellent sandwiches. Tinned salmon sandwiches, if properly made, always meet with great approval, and have the charm of novelty. Procure a good brand of the salmon, drain off the liquor, turn the contents of the tin into a mortar, add a small lump of butter, a little pepper and salt. Pound it well and spread it over the buttered bread.

ASPARAGUS DRESSING.—A simply, easily prepared dressing for asparagus consists of one teaspoonful of made mustard, a little salt and pepper and a desert spoonful of vinegar mixed with one tablespoonful of butter melted.

BAKED EGGS.—Grease a pie-pan well with lard, spread thick with bread or cracker crumbs, break the eggs over them in a circle, pepper and salt; set in the oven to bake until the whites are all set, then run a knife round under them and slip off onto a plate, and you have a dish that is both wholesome and handsome.

BAKED BEETS.—Select five large beets, wash well, but do not cut, and bake in a moderate oven for three or four hours, according to the size. Peel and slice and season, if liked, with vinegar, pepper, and salt.

BEEF STEW.—Put some stock in a skillet; when it heats add some sliced cold potatoes, one onion chopped fine, a little pepper and salt; cook a few minutes and serve very hot.

FRIED ONIONS.—Slice and boil the onions ten minutes at a time in three waters; drain and fry in butter; season and serve hot.

PEAS STEWED IN CREAM.—Put three pints of young green peas into a saucepan of salted boiling water; when nearly done and tender, draw in a colander quite dry; melt two ounces butter in a clean stewpan, thicken evenly with a little flour, shake it over the fire, but do not let it brown, mix smoothly with a gill of cream, add half a teaspoonful of white sugar, bring to a boil, pour in the peas, keep moving for two minutes till well heated; serve hot.

PARSNIP FRITTERS.—Scrape and, if large, cut them; put them into well-salted boiling water and boil until tender; then mash them, adding to four or five parsnips a heaping teaspoonful of flour, one or two eggs well-beaten, pepper and salt to taste. Form the mixture into cakes three-quarters of an inch thick and two and a half inches in diameter, and fry them on both sides a delicate brown in a little hot butter. Serve hot.—*Practical Cooking and Dinner Giving.*

A USE FOR PINEAPPLE PEELINGS.—Pare the pine very thin; place these parings in an earthen vessel, a crock or wide-mouthed pinner, and cover with a pint of water allowed to each medium-sized pine; cover closely and put aside in a moderately cool place for twenty-four hours; then strain thoroughly and sweeten to taste; cork tight in stone bottles. In about thirty-six hours the pineapple drink can be opened, but this must be done carefully, as it has now acquired all the effervescing properties of champagne.

FILLETED FISH, AU GRATIN. may be made from any kind of fish, such as salmon-trout, flounders or bluefish. Cut the flesh in long strips and have ready a stuffing, made from minced meat and fine crumbs, or minced oysters; clams or fish may be substituted for the meat. Spread each piece of fish with a layer of the dressing; roll up a little with a bit of pack-thread. Cover the bottom of a bake-dish with some of the stuffing; lay on the fillets of fish; strew bread crumbs over the top; pour over some melted butter, and lay thin strips of very fat pork here and there. Bake to a delicate brown.

OATMEAL FOR HOT WEATHER DRINKS.—Put three tablespoonfuls of coarse oatmeal into three quarts of cold water and boil it for half an hour; while hot sweeten to taste with brown sugar. Most people prefer it strained. This is very good mixed with cocoa, about half of each, as a hot drink, or it can be flavored with cloves and lemon peel boiled in it. If it is to be drunk cold and prepared in quantity, half ounce of citric acid may be put to each two gallons. Lemon juice is preferable to the acid, but dearer. Rice or barley drink can be made in the same way, using brown rice or barley instead of oatmeal.

CHICKEN TOAST.—Cut from the bones whatever meat can be readily removed, and chop it almost as fine as mince meat. Simmer the bones and trimmings (all skin and gristle, which must be rejected from the juice), for at least an hour, and strain off the resulting broth. To a cupful of this stock add a cupful of milk or sweet cream, two well-beaten eggs, and a pinch of salt. Use a little of it to moisten the minced chicken and set that on in a small saucepan to heat. Cut half a dozen thick slices from a small loaf of bread, place them in a deep basin and pour the sauce over them. When they have absorbed as much as they will take up, fry quickly in a little fresh butter. Spread each slice thinly with the chicken. Good either hot or cold.

BEEF ESSENCE.—Remove every particle of fat from two pounds of round steak; cut it in pieces about an inch square and put it in a glass jar (such as is used for canning fruit), and screw the top on tight. Fold a thick towel or flannel cloth and put it in the bottom of a preserving kettle or iron pot, filled with cold water. Place the jar on the cloth, let the water come slowly to a boil, and boil steadily three or four hours—longer, if convenient. Before pouring off the essence, shake the bottle well, then pour into a bowl; let it get cold, so that the fat may be entirely removed; then season it. It is more savory when heated just before giving it to a sick person. It is also nice frozen. Take four tablespoonfuls of beef essence without salt, four 677. 678. 679. 680. 681. 682. 683. 684. 685. 686. 687. 688. 689. 690. 691. 692. 693. 694. 695. 696. 697. 698. 699. 700. 701. 702. 703. 704. 705. 706. 707. 708. 709. 710. 711. 712. 713. 714. 715. 716. 717. 718. 719. 720. 721. 722. 723. 724. 725. 726. 727. 728. 729. 730. 731. 732. 733. 734. 735. 736. 737. 738. 739. 740. 741. 742. 743. 744. 745. 746. 747. 748. 749. 750. 751. 752. 753. 754. 755. 756. 757. 758. 759. 760. 761. 762. 763. 764. 765. 766. 767. 768. 769. 770. 771. 772. 773. 774. 775. 776. 777. 778. 779. 780. 781. 782. 783. 784. 785. 786. 787. 788. 789. 790. 791. 792. 793. 794. 795. 796. 797. 798. 799. 800. 801. 802. 803. 804. 805. 806. 807. 808. 809. 810. 811. 812. 813. 814. 815. 816. 817. 818. 819. 820. 821. 822. 823. 824. 825. 826. 827. 828. 829. 830. 831. 832. 833. 834. 835. 836. 837. 838. 839. 840. 841. 842. 843. 844. 845. 846. 847. 848. 849. 850. 851. 852. 853. 854. 855. 856. 857. 858. 859. 860. 861. 862. 863. 864. 865. 866. 867. 868. 869. 870. 871. 872. 873. 874. 875. 876. 877. 878. 879. 880. 881. 882. 883. 884. 885. 886. 887. 888. 889. 890. 891. 892. 893. 894. 895. 896. 897. 898. 899. 900. 901. 902. 903. 904. 905. 906. 907. 908. 909. 910. 911. 912. 913. 914. 915. 916. 917. 918. 919. 920. 921. 922. 923. 924. 925. 926. 927. 928. 929. 930. 931. 932. 933. 934. 935. 936. 937. 938. 939. 940. 941. 942. 943. 944. 945. 946. 947. 948. 949. 950. 951. 952. 953. 954. 955. 956. 957. 958. 959. 960. 961. 962. 963. 964. 965. 966. 967. 968. 969. 970. 971. 972. 973. 974. 975. 976. 977. 978. 979. 980. 981. 982. 983. 984. 985. 986. 987. 988. 989. 990. 991. 992. 993. 994. 995. 996. 997. 998. 999. 1000.

Mayonnaise Dressing.

A mayonnaise dressing is often thought to be very difficult to make, but according to these directions it is quite an easy matter. The materials are the yolks of two eggs, the juice of half a lemon, three tablespoonfuls vinegar, half a teaspoonful salt, one teaspoonful dry mustard, a small pinch of Cayenne, and half a teapeupful olive oil. Put the eggs in an earthen bowl with the salt and mustard, stir with a fork, drop in the oil slowly until it thickens, then add the vinegar and lemon juice, continuing the brisk stirring until all is well mixed and quite stiff. Keep in a cool place until wanted, then pour it over the salad.—*Prairie Farmer.*

Catsups are easily prepared, says the *Courier Journal*, and a much more healthful relish with meats, and game than pickles. When home-made they are very economical, and more likely to be pure than even the best quality that can be purchased from the manufacturers.

Cold Tomato Catsup—Cut ripe tomatoes into thin slices; put in a stone jar a layer of tomatoes and a layer of salt alternately until full; stand aside for three days; strain; spice to taste, and bottle.

Green Tomato Catsup—Take equal quantities of green tomatoes and onions, chop fine, sprinkle with salt; put in a bag and let hang up over night. Season with red pepper, mustard seed, celery seed and cloves. Pack in jars; pour over strong vinegar.

Sliced Cucumber Catsup—Take three dozen large, ripe cucumbers and one dozen small onions. Slice the cucumbers, sprinkle with salt and let stand over night. Drain; add the sliced onions, with red pepper, cloves and allspice; cover with hot vinegar.

Cucumber Catsup—Take large, ripe cucumbers. Pare, remove the seed and grate. To every pint of pulp allow half a pint of vinegar, a teaspoonful of salt, half a teaspoonful of cayenne pepper and two teaspoonfuls of grated horseradish. Drain the grated cucumbers, mix in the other ingredients and bottle.

Boiled Tomato Catsup—Put a bushel of ripe tomatoes on to boil; boil gently an hour and a half, then strain and return the liquor to the kettle and boil thick; add half a gallon of vinegar, and simmer gently for one hour, then put in half a pound of brown sugar, half a teaspoonful of salt, one ounce each of black pepper and allspice, two ounces of mustard, one of ginger, half an ounce of cloves, a teaspoonful of cayenne pepper, and half a teaspoonful of powdered asafoetida; stir well and let boil. Bottle and seal.

Mushroom Catsup—Take freshly gathered mushrooms; wipe, but do not work them. Put a layer of mushrooms in the bottom of a crock, sprinkle with salt; put in more mushrooms and salt until the crock is full. Cover with a damp folded towel, and stand in a warm place for twenty-four hours; work and strain. To every quart of liquor add one ounce of pepper cones, and boil slowly for thirty minutes; add a quarter of an ounce of allspice, half an ounce of sliced ginger root, one dozen whole cloves, and three blades of mace. Boil fifteen minutes longer. Take up and set to cool, strain, bottle and seal.

PUDDINGS are an excellent cool-weather dessert properly made. In order to have them success great care is necessary. The eggs should always be beaten separately. Dried fruits used in puddings should be carefully washed and dried. Almonds and spices should be pounded fine. In making coconut pudding, preserved coconut will be found preferable to freshly grated coconut.

LAMP WICKS should be changed often enough to insure having a good light. If they seem clogged they may be washed in strong suds and put into the lamps again.

To **TAKE SPOTS OF PAINT FROM WOOD**, lay a thick coating of lime and soda mixed over it, letting it stay twenty-four hours, then wash off with water and the spots will disappear.

POACHED EGGS IN BATTER.—Poach the number of eggs required. Let them get quite cold. Trim nicely, roll each egg in a thinly cut slice of bacon, dip in batter and fry. Serve with parsley.

WHEN a dark carpet looks dusty soon after it has been swept, wet a cloth or sponge, wring it almost dry and wipe off the dust. A few drops of ammonia in the water will brighten the colors.

DEODORIZERS.—Coffee pounded in a mortar and roasted on an iron plate, sugar burned on hot coals and vinegar boiled with myrrh and sprinkled on the floor and furniture of a sick room are excellent deodorizers.

IN **BEATING CAKE**, beat from the bottom of the mixing bowl with a wooden spoon, bringing it up full and high with each stroke, and as soon as the ingredients are fairly and smoothly mixed stop beating or your cake will be tough.

To **REMOVE INK STAINS FROM LINEN**.—Melt some pure tallow and dip the spot in it, then wash out the tallow and all traces of the ink stain will disappear. The suet that envelops sheep kidneys when rendered out makes pure tallow.

FOR A **COLD IN THE HEAD**.—One teaspoonful of mustard dissolved in a tumblerful of cold water and used as a gargle three times a day will often effect a speedy cure. In more obstinate cases equal parts of loaf sugar and pulverized alum used as a snuff will give relief.

FOR **NEURALGIC HEADACHE**.—Squeeze the juice of a lemon into a small cupful of strong coffee, and drink while the coffee is quite hot. It is said to afford instantaneous relief. Strong tea is advocated by many, but it usually increases the pain, and should never be used by those who suffer from such headaches.

To **KEEP CUT FLOWERS FRESH**, in the evening lay them in a shallow pan or bowl, with their stems in a very little water, and cover the dish with a damp towel. In the morning the flowers can be arranged in vases for the day. The stems can be slightly cut from day to day. Flowers treated in this manner can be kept from one to two weeks, and sometimes even longer.

OYSTER CROQUETTES.—Scald and chop fine the hard part of the oysters, leaving the other part and liquor for soup; add an equal weight of mashed potatoes; to one pound of this add a lump of butter the size of an egg, a teaspoonful of salt, half-teaspoonful of pepper and quarter of a teacup of cream. Make in small cakes, dip in egg and then in bread crumbs, and fry like doughnuts.

PUDDINGS AND PIES.—Before commencing to make paste for puddings or pies it is necessary to place near at hand everything likely to be needed, to inspect all the utensils, to prepare all the ingredients, and most important of all to wash the hands and nails perfectly clean. Always use good, sweet butter, drippings or lard for paste. To make good puff paste rub a quarter of a pound of butter with half a quart of flour very fine; make it into a light paste with cold water; roll out a quarter of an inch thick, put a layer of butter all over, sprinkle on a little flour, double it up and roll it out again, repeating flour or five times, using in all a half pound of butter.

WAFERS.—One pint of sweet milk, two eggs, one pint of flour, one-half cup of butter, one teaspoonful of cream of tartar, one-half teaspoonful of soda, a pinch of salt. Bake in wafer irons, well heated.

GINGER POUND CAKE.—Three cups of flour, one cup of molasses, one cup of buttermilk, one-half cup of butter, two teaspoonfuls of saleratus, two teaspoonfuls of cinnamon, one teaspoonful of ginger and two eggs.

DELICATE CAKE.—Mix one and one-half cups of powdered sugar, one cup of flour, a little salt and one teaspoon of baking powder. Beat the whites of eleven eggs to a stiff froth, flavor with lemon or vanilla, mix all together and bake. Use the yolks for omelette.

SILVER CAKE.—Two teaspoonfuls of powdered white sugar, one cup of white butter, whites of six eggs beaten to a stiff froth, sufficient flour to make a cake batter; add good baking powder to the flour, if desired; flavor with essence of vanilla. First put the butter and sugar to a cream, then add the other ingredients. Bake in a quick oven.

Pickles.

In making pickles, use one but the best vinegar. Boil in a porcelain kettle—never in metal. Pickles should be examined every month, and soft pieces removed. If there is much tendency to soften, it is advisable to strain off the vinegar; add to each gallon a cupful of sugar and boil it, and return to the pickle jar while hot. The occasional addition of a little sugar keeps pickles good and improves them. Spices in pickles should be used whole, slightly bruised, but preferably not ground; if ground, they should be tied up in thin muslin bags. Most pickles, if well made, improve by age, the sharpness of the vinegar passing off and the flavors of the spices blending pleasantly together. Ginger is the most wholesome spice for pickles, cloves the strongest, mace, allspice and cinnamon the more delicate, and of course less of the strongest should be used. Never put pickles in anything that has held any kind of grease, and never let them freeze. Before putting them in vinegar after scalding, they should be cold and perfectly dry. A lump of alum the size of a small nutmeg, to a gallon of cucumbers, dissolved and added to the vinegar when scalding the pickles the first time, renders them crisp and tender, but too much is injurious. To prevent moulding cut horseradish roots in thin slices lengthwise, and lay half a dozen or so of these pieces on the top of each crock of pickles, allowing them to remain until all the pickles are used. Grated horseradish will not do, as it soon loses its strength and then ferments.

Home-made the Best.—Pickles are not famous for wholesome qualities, even when made with the greatest care, but if they must be eaten, it is best to make them at home. Those sold in market are often colored a beautiful green with sulphate of copper, which is a deadly poison, or are cooked in brass or copper vessels, which produce the same result in an indirect way. Scalding or parboiling articles to be pickled makes them absorb the vinegar more readily, but does not add to their crispness.

A Delicious Sponge Cake.

A delicious sponge cake, which made with due care never fails, is worth knowing how to make. If these directions are followed the result will be as near perfection as is possible for anything in a terrestrial state of existence to be. Four eggs, with the whites of two reserved for frosting, are beaten until light; then two cups of pulverized sugar, which has been twice sifted, is added, and is beaten with the eggs; two small teaspoonfuls of baking-powder with two cups of flour are sifted twice, and added, a little at a time, to the eggs and sugar, stirring well; lastly, add a cup of hot water, but a little below the boiling point—for example; let the water boil, then set the kettle back on the tank for two or three minutes; do not put all the water into the dough at once, but a third at a time; flavor with lemon. Bake in a sheet-iron dripping-pan, carefully lined with paper. The oven should be what is known to cooks as a moderate oven. The cake will bake in from twenty to thirty minutes.—*The Housewife*.

Sweet Cucumber Pickles.—Take ripe cucumbers, cut them lengthwise, take out seeds, soak in salt and water twenty-four hours; then soak in vinegar and water twenty-four hours; drain. Then make a syrup of one quart vinegar, one pound of sugar, one ounce cinnamon, and one-half ounce cloves. Boil till tender.—*Farm, Field and Stockman*.

Sweet Pickles may be made of any fruit that can be preserved, including the rinds of ripe melons and cucumbers. The proportion of sugar to vinegar for syrup is three pints to a quart. Sweet pickles may be made of any preserves by boiling over the syrup and adding spices and vinegar. Examine frequently, and re-scald the syrup if there are signs of fermentation. Plums and other smooth-skinned fruits should be well pricked before cooking. The principal spices for sweet pickles are cinnamon and cloves. Use "Coffee C" sugar always.

Sweet Pickled Beets.—Boil them in a porcelain kettle till they can be pierced with a silver fork. When cool cut lengthwise to size of medium cucumber, boil equal parts vinegar and sugar, with half tablespoon ground cloves tied in a cloth to each gallon; pour boiling hot over the beets.

TO MAKE COFFEE.—Take a good-sized cupful of ground coffee; stir white of an egg and the crushed shell into it thoroughly, then pour into a quart of boiling water; put on the stove and boil for about a quarter of an hour; then add a half cupful of cold water to clear it. After standing for a little while to settle pour into your coffee pot, which should first be scalded, and send to the table. The coffee should be stirred as it boils.

Boiled milk can be sealed up in cans and kept quite a long while in good condition, but when opened it must be used at once or it will spoil.

Mold can be prevented from forming on fruit jellies by pouring a little paraffine over the top, which, when cold, will harden to a solid cake, which can be easily removed when desired.—*Good Health*.

SELECTED RECIPES.

TOMATO SOUP.—One small beef bone, two quarts of water, salt to season, boil about two hours, then add one can of tomatoes, boil fifteen minutes, add pepper and strain.

JELLY CAKE.—One cup of butter, two cups of sugar, one cup of sweet milk, three eggs, four cups of sifted flour and two teaspoonfuls of baking powder. Bake in layers, put jelly between them and ice the top.

BAKED CABBAGE.—Fill a pudding dish with cold boiled cabbage chopped very fine; pour over it two well-beaten eggs and milk enough to cover the whole. Sprinkle cracker crumbs over the top and bake until a rich brown.

CREAM PIE.—Stir to a cream one tablespoonful of butter and one-half cup of sugar; add two beaten eggs, one tablespoonful of flour, one cup of milk; bake with an upper crust only and grate nutmeg over the top.

RICE CROQUET.—Boil one-half pint of rice in a quart of sweet milk or water with a little salt until soft, add half a cup of butter, two beaten eggs and a little cornmeal, cut any shape desired, and drop into hot lard, or fry with a small quantity of butter or lard.

HOMINY GEMS.—Two cups of boiled hominy, one egg, one small tablespoonful of butter, half a teaspoonful of salt, half a pint of boiling water. Beat the egg thoroughly, then add the other ingredients, and thin all with the boiling water until it will pour easily and bake in gem irons in a hot oven. These are simple and easily made, but very nice, indeed.

POTATO SALAD.—Cold boiled potatoes sliced very thin, three hard-boiled eggs, one small onion chopped fine; season with salt and pepper, and pour over dressing made of the yolk of one egg stirred into a half teaspoon made mustard and one teaspoon strong vinegar; beat in by drops three tablepoons of sweet cream and the white of one egg beaten to a froth.

RICH LEMON PIE.—One and one-half cups of sugar and two heaping teaspoonfuls of flour mixed together, add the beaten yolks of six, and whites of two, eggs beat stiff, the grated rind of one and juice of two lemons, and one cup of cold water. Line two plates with a nice crust and fill with the mixture. Have the oven hot at first, but let it cool. When baked add a meringue of the whites of four eggs and one cup of powdered sugar.

SCALLOPED OYSTERS.—Put a layer of crackers in a buttered pudding dish. Just moisten the crackers with a mixture of oyster liquid and milk, and cover with a layer of oysters seasoned with pepper, salt and butter. Cover with another layer of moistened cracker, then oysters and crackers on top. The top layer should be thicker than the rest, made more moist and dotted with bits of butter. Cover and bake in a well-heated oven one-half an hour. Then remove cover, set upon upper grating and brown.

MARSH MALLOW.—Dissolve one half of a pound of gum arabic in one pint of water, strain, add one-half of a pound of sugar; place over the fire and stir constantly till the syrup becomes of the consistency of honey; then add gradually the whites of four eggs well beaten, stir till the mixture will not adhere to the fingers, have a pan dusted with starch at hand, pour into this, and when cool enough divide into forms usually seen. Marsh mallows are delightful if they are placed, when a little stale, in the oven and slightly browned.

CELERY HAS LONG BEEN USED FOR SALADS or eaten raw, but it is very much better cooked; indeed, it thus becomes one of the most appetizing dishes prepared for our table. Cut it in small cross sections, using nearly the entire stalk and roots, rejecting only the very green parts, cook it in but little water, so that when very tender the water will have boiled nearly away; then add milk sufficient for a nice gravy; season to taste with salt and pepper, rub butter and flour to a smooth paste, and add sufficient to make it of a creamy consistency. When the flour is scalded it is done.

APPLE CUSTARD.—Another way to prepare apples for dessert is to core, pare and grate them. For a quart of grated apples stir in a quarter of a pound of melted butter and half a pound of sugar. Beat the yolks and whites of eight eggs separately; stir in the whites the last thing, and bake like custard in a deep dish lined with puff-paste.

APPLE DESSERTS.—Some very dainty desserts may be made with apples. By preparing them as Mrs. Goodman suggests, omitting her flavor and supplying the juice of pineapple, they make a delicious dessert, served with cream. If the squares are covered with a thin spreading of clear currant jelly, the appearance, as well as the flavor, may be improved.

MEAT LOAF.—For a change, this is very nice. Chop two pounds of lean beef or veal very fine; mix with it one cup of bread crumbs, a little salt and two beaten eggs. A slice of pork chopped improves it. If it is too dry, add a little sweet milk. Bake in a buttered pan, and slice it cold for supper. This is nice to prepare on a day before a busy day.

OYSTER FRITTERS.—I think you would relish my oyster fritters. Drain the liquor from the oysters, and to a cupful add a cupful of milk, a little salt, three beaten eggs and flour enough to make a thin batter; chop the oysters and add them to the batter. Fry a delicate brown in very hot butter or beef-drippings. They should be sent to the table very hot.

BANANA CUSTARD.—This is a nice dessert for dinner. Slice some bananas; put a layer in a deep dish and sprinkle with sugar; put in another layer, and so on, until they are all used. Squeeze the juice of one large, or two small oranges over this; make a custard of the yolks of eggs and pour it over the bananas; beat up the whites to a stiff froth, flavor them with lemon and sweetener; spread this on top, place in the oven and brown delicately.

APPLE SAUCE.—Apple sauce prepared in this way will be found a very nice accompaniment with roast meats, particularly roast pork: Stew sour apples and stir until they are free from lumps. Sweeten with sugar to taste, and flavor with lemon, or grate a little nutmeg in them. A little gelatine dissolved in hot water and stirred in the sauce before it is poured into the mould will make it stiff like jelly, so that it may be cut into squares, in which form it looks very inviting.

COLD-PRESSED CORNED BEEF.—This is one of my busy day preparations. When the meat is too salt I soak it an hour or more in cold water. I put it on to cook in cold water, with a few cloves and three tablepoons of molasses. Let it boil slowly, and skim off the scum as it rises to the top. In an hour I change the water and put in more cloves and molasses; in two hours I take it out, and after removing the bones, press it in a bowl. When it is cold it can be sliced.

POTATO CHIPS.—There are many ways in which we might lighten our busy day labors, if we would only manage rightly. I sometimes prepare potato chips in this way: Peel and slice them quite thin; let them remain in a pan of cold water, salted, for about half an hour, after which dry them on a napkin; drop them in hot lard, one at a time, and fry them a light brown; skim them out and drain. These may be kept a number of days, and will be found very nice, if heated very hot in the oven just before serving.

APPLES WITH TAPIOCA.—Wash one cupful of pearl tapioca and allow it to soak overnight in one pint of cold water. About an hour and a-half before dinner add to it one cupful of water and one of milk, with a pinch of salt and one cup of sugar. Pare four large, tart apples; core and quarter them and press them down in the top of the pudding until they are on the level with the tapioca. Bake in an earthen dish or granite basin. When the tapioca is clear and the apples tender, the pudding is done.

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Cold Potatoes in Nine Ways

There are many families, writes D. M. M. in *Good Housekeeping*, who never make any use of potatoes left from dinner; there are others who use the whole boiled and throw away the mashed. There is no vegetable which may be made into more savory forms than the potato. Of the various ways of frying there need be but little mention. The whole ones cut in four large slices are very good broiled over coals.

Potato mound: One-half of a cupful of milk, a tablespoonful of butter, salt and pepper to taste, the well-beaten whites of four eggs added to six mashed potatoes. Stir all together lightly with a fork. Pile in a mound and brown.

Lyonnaise Potatoes are prepared by cutting cold potatoes into small pieces, season with salt and pepper; add one teaspoonful of chopped parsley. Put a teaspoonful of butter on the fire in a saucepan; when hot add a slice of onion; fry brown; add potatoes and fry a light brown.

Potato cake: Mix mashed potato with pepper, salt, a small proportion of flour and a little baking powder. Mix with milk to proper consistency, roll out to the thickness of an inch and cut in cakes; grease the frying-pan, lay in the cake; and turn as griddle cakes are turned to cook both sides.

Potato scalloped with cheese: Two pounds of finely mashed potato; add three ounces of melted butter, two ounces of grated cheese, a little pepper and salt. Fill small dishes with this and brown in the oven. Glaze them over with melted butter and grated cheese, return one minute to the hottest part of the oven. Serve very hot.

Potatoes a la Provencale: Finely mashed potato seasoned with pepper and salt. For two pounds of the potato allow two ounces of grated cheese which has been mixed to a paste with butter; add a gill of milk and a teaspoonful of chopped parsley. Put the mixture in a fryng-pan, add the potato mixed well and stir till the mass is pale brown. Serve as a pyramid.

Potato croquettes are good and easily made. To mashed potatoes add pepper and salt, with sufficient egg to make a stiff paste; make it into balls of equal size, roll in fine crumbs, dip in egg and again roll in crumbs. When your fat is smoking hot put the croquettes in the wire basket and fry them, shaking lightly all the time. As soon as they are a golden brown they are done.

Scalloped potatoes: For one quart of potatoes cut very small, allow a large cupful of milk. Make a cream of the milk, one teaspoonful of flour and one tablespoonful of butter. When it is thick put a layer of potato in a baking dish, season with salt and pepper and pour on a little of the cream. Continue until all is used. Cover the top with rolled cracker crumbs and bits of butter. Bake twenty minutes. Serve in the baking dish.

CHEESE STRAWS.—One pint of flour, one-half pint of grated cheese (must be very dry). Mix these and make pastry with lard as for pies. Roll in a thin sheet and cut in lengths, three-fourths of an inch wide and five or six inches long. Bake a light brown and place on a napkin on a plate, piling the straws log-cabin fashion upon it.

SPANISH FRITTERS.—Trim the crust from stale bread, baker's or if home made should be very light. Cut in any pretty, fanciful shape and soak in a mixture of beaten egg, one cup of cream or milk, two tablepoons of sugar, and a little nutmeg and cinnamon. Fry a light brown and eat with stewed fruit or a sweet sauce.

OATMEAL CRACKERS.—Mix three cups of the finest oatmeal, a table-spoonful of white sugar and a little salt, with enough sweet cream to wet it. Let it sit in a cool place an hour or two, then knead in enough fine flour to make a dough that can be rolled and cut in shape; roll thin, cut out and bake in a moderate oven about ten minutes.

ORANGE CAKE.—One cup of sugar, one cup of flour, one-half cup water, a pinch of salt, the yolks of five eggs and whites of three, three teaspoonfuls of baking powder, and the grated rind and juice of one orange. Beat the whites, adding sugar as for frosting, and the grated rind and juice of one orange. Bake the cake in layers, putting the frosting between.

CRUMPLETS.—Very early in the morning take a quart of dough from light bread that has been set to rise, soften it into a moderately thick batter with lukewarm water, three well-beaten eggs and a little salt. Mix smooth and light, and set it in a warm place to rise till breakfast time. Drop the batter on a hot griddle and bake quickly. It will not be found necessary to turn the cake.

CHOCOLATE ICE CREAM.—Proceed exactly as for vanilla ice cream, omitting the vanilla, scrape a quarter of a pound of chocolate, place it in a stewpan over a fire and keep stirring until melted, then have ready boiling a quart of milk, which mix with the chocolate by degrees, finish with eggs and sugar, and freeze same as other creams.

PICKLED CUCUMBERS.—Make choice of those which are small and not too old; put them in jars and pour over them a brine made of two-thirds water and one of vinegar, with salt in the proportion of a pound to three pints of liquid. Put the brine on the fire till the salt is melted, let it stand to settle, and before using pour it off clear. When it is wished to use the cucumbers, take off the rinds and dress them like fresh cucumbers.

GERMAN PUFFS.—Put a half-pound of butter into a tea-cupful of sweet milk; have ready in a bowl or pan a cupful of sifted flour. When the milk has boiled, stir it gradually into the flour, and beat until perfectly smooth. Beat in six eggs, leaving out two of the whites, also add three tablepoons of sugar and a little grated lemon rind or powdered cinnamon for flavoring. Drop the batter into little patty pans, and bake the puffs in a moderately heated oven.

VANILLA ICE CREAM.—Put the yolks of twelve eggs in a stewpan, with half a pound of sugar, beat well together with a wooden spoon; in another stewpan have a quart of milk, and when boiling throw in two sticks of vanilla or a little essence, draw it from the fire, place on the lid and let remain until partly cold; pour it over the egg and sugar in the other stewpan, mix well and place it over the fire (keeping it stirred up) until it thickens, and adheres to the back of the spoon, when pass it through a sieve into a basin; let it remain until cold, then have ready your freezer. Before putting into the freezer, put a pint of cream according to taste and proceed to freeze.

LEMON ICE CREAM.—Take the rind from six lemons as thin as possible and free from pith, squeeze the juice of the lemons into a stewpan, with half a pound of sugar and half a pint of water, place it on the fire, and reduce until rather a thickish syrup; have a pint and a half of milk on the fire, into which, when boiling, throw the rind of the lemons, cover, and let remain until half cold; into another stewpan have the yolks of twelve eggs (to which you have added an ounce of sugar), with which you mix the milk by degrees, and stir over the fire till it adheres to the back of the spoon; then stir in the syrup and pass it through a sieve; when cold, before freezing, put in a pint of cream.

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ONE PINT OF SOFT BUTTER makes one pound. SIXTEEN TABLESPOONFULS OF LIQUID make one-half pint.

FOR FADED GREEN BLINDS rub on a little linseed oil.

TO CURE AND HEAL A RUNNING SORE apply alum water twice a day.

TO TAKE OUT SPOTS FROM WASH GOODS rub them with yolk of egg before washing.

ANY METHOD WHICH WILL KEEP THE AIR from the inside of the shell will preserve the eggs for a certain length of time.

IT IS ALMOST IMPOSSIBLE TO REMOVE a stain from an ivory-handle knife. It might be rubbed lightly with a very fine sandpaper, say No. 00.

MILK IS A GOOD SOLVENT of quinine and will disguise its bitter taste. Five grains may be dissolved in two or three ounces of milk.

OATMEAL MADE IN A PASTE, with glycerine two parts, water one part, is recommended as a face lotion to be applied at night, with a muslin or thin silk mask worn over.

DON'T ATTEMPT TO REMOVE DUST with cold water; give your face a hot bath, using plenty of good soap, then give it a thorough rinsing with water that has had the chill taken off of it.

DO NOT LIGHT A SICK ROOM at night by means of a jet of gas or a kerosene lamp burning low; nothing impoverishes the air sooner. Use sperm candles or tapers which burn sperm oil.

TO PREVENT TEAT SHINE TO THE SKIN with which so many are annoyed, especially in warm weather, use a little camphor in the water when bathing the face.

EQUAL PARTS OF AMMONIA AND TURPENTINE will take paint out of clothing, even if it be hard and dry. Saturate the spot as often as necessary and wash out in soap suds.

THE BEST WAY TO FIX APPLES is to halve them, remove the core, put some butter in frying pan and put in the halves the cut side down; then add a little water and let boil dry; then fry.

WHEN MATTRESSES ARE STAINED take starch wet into a paste with cold water. Spread this on the stains, first putting the mattress in the sun. In an hour or two rub this off and if not clean repeat the process.

ALWAYS WASH BABY'S MOUTH AND GUMS every morning with water in which you have put a pinch of borax. It keeps the mouth fresh and sweet, and prevents that uncomfortable affliction with which so many poor babies are troubled when their mouths are not kept perfectly clean.

QUICK WAFFLES.—One pint of flour; one teaspoonful baking powder (Royal); half teaspoonful salt; three eggs; one and a quarter cupful of milk; one tablespoonful of butter (melted). Mix in the order given; add the beaten yolks of the eggs with the milk, then the melted butter, and the whites last. Serve with butter or sirup.

IN THIS COUNTRY A MAYONNAISE DRESSING is frequently served with vegetables when used as salads, but foreigners prefer a simple French dressing of pepper, salt, oil and vinegar, and it is decidedly better for dinner where meat or rich food is partaken of. The French, who are accomplished in the art of making good salads, use garlic as a flavoring instead of onion, but very sparingly.

TAN AND SUNBURN MAY BE EASILY REMOVED by the following means: Put the juice of a lemon and the white of an egg in a heavy earthen cup or small bowl; set it on the stove for half an hour, heating just sufficiently so as not to hurt the cup and stirring often. Apply to face, neck and hands every night for about a week and it will be found very effective.

A SPOONFUL OF STRONG VINEGAR in a kettle of hot lard will prevent doughnuts from soaking fat.

THE TOUGHEST FOWL can be made eatable if put in cold water, plenty of it, and cooked very slowly from five to six hours.

WHEN MAKING A CORNSTARCH PUDDING melt a lump of butter in the pudding kettle before putting the pudding into it. There will be less danger of the milk becoming scorched.

TO CLEAN OIL PAINTINGS first brush them, then wash them with warm milk diluted with water; rub with a piece of flannel dipped in turpentine and then with a dry flannel.

ALUM WATER IS SAID TO BE A CURE for frosted feet. Soak the feet for half an hour in a strong, hot solution of alum water; and if one application is not sufficient two certainly will do.

IT IS THE DUTY OF EVERY PARENT to isolate as far as possible any case of throat disease in the household until the patient is well. Adults with sore throats should refrain from kissing the little ones.

SOME NEW FIVE O'CLOCK TEA CLOTHS are like large pocket handkerchiefs with hem-stitched borders; others have designs worked in the corners in raised white or gold thread, in a very bold style.

OLD CARVED CHERRY AND MAHOGANY bed posts, sometimes with curtains and tassels carved into their swelling tops, are being hunted up to make tall stands for hanging lamps or pot plants, or to frame in, as a sort of newel-post, the settles that stand in cozy corners and which divide drawing rooms in two halves.

DELIGHTFUL LITTLE TOILET BAGS are just now making their appearance, filled with bran, grated olive soap and almonds, which pressed in water a few seconds give a creamy lather to be rubbed on the face, neck and body, and wiped off with a soft towel, without rinsing. Those who like can make their own almond meal as follows: Grated almonds, one pound; flour, the same; powdered orris, one-quarter pound; lemon oil, one-half ounce; oil of bitter almonds, one-quarter ounce. The almond powder for the hands is blanched and powdered almonds, one-half pound; grated castile soap, four ounces; orris powder, one ounce; finely powdered pumice stone, three ounces; oil bitter almonds, one drachm.

CARING FOR FURNITURE.—When cleaning the room thoroughly it is a good plan to remove the lighter articles of upholstered furniture into the air, and the heavier ones into another room in which the windows are opened. Hair cloth is best cleaned by beating with a small switch or rattan, afterward wiping with a soft cloth. If it is old and losing its color it can be made to look almost as good as new by wiping it over with a cloth wet in ink. Plush furniture should be brushed with a bristle brush. A medium sized paint brush is just the thing. Never switch plush, as it will leave a mark that any amount of brushing will not entirely obliterate. A small paint brush for the crevices of the woodwork is a necessity, to keep it in good condition by removing the dust. Wipe over the woodwork with a soft, damp cloth, and polish with dry cloth. A small quantity of warmed linseed oil rubbed well into the wood, and this afterward rubbed briskly with a soft, dry cloth, will give the wood a nice, soft polish.

—Breakfast cocoa may be used in cooking in the place of chocolate; it gives as good results at less cost.

—It is recommended to mix stove blacking with spirits of turpentine, as it will then take off the rust, polish more easily and keep glossy longer than when water is used.

A HEAVING QUART of flour makes one pound.

A LAYER OF LEATHER on the iron holder makes it cooler to use.

SODA-CRACKERS are much better if heated in the oven just before using.

MACRAMÉ LACE is almost as easy of execution as old-time knitting, and, fortunately, is coming again into popular favor.

BY USING HOT, moderately strong soda water to clean them, the bristles of hair brushes will remain white and stiff for a long time.

A SPREADER AND CLEANER WAY to remove the skin of new potatoes than the common practice of scraping with a knife is to "use a scrubbing-brush."

A LITTLE TURPENTINE added as clothes boil will whiten and sweeten them without injuring the most delicate fabric. For garments very much soiled, use a spoonful of kerosene.

TO RENDER A ROUGHENED SKIN soft and smooth, wet in warm, soft water, then rub thoroughly with oatmeal flour, and wash off with water containing a teaspoonful of pure glycerine.

KEROSENE WILL REMOVE SPOTS from furniture; it is excellent to clean oil-cloth or zinc. If you spill it on your clothes, hang them in the air, and the spot and smell will both soon disappear.

ICE-CREAM CANDY.—Three pints of sugar, three-fourths of a pint of water, one teaspoonful of cream of tartar, boil till it ropes, remove from the fire and stir in any seasoning you wish and pull till white.

IF A NEW BROOM be immersed in boiling water until it is quite cold, and then thoroughly dried in the air, it will be far more pleasant to use, and will last much longer. Frequent moistening of the broom is conducive to its usefulness and also saves the carpet.

COLD CREAM.—Melt together one drachm of white wax, one of spermaceti, and two ounces of olive oil. Add two ounces of rose water and half an ounce of orange flower water. Rub together till they are thoroughly incorporated, and the mixture is of the consistency of cream.

THE EXPERIENCED CHEF wraps his fish in a sheet of paper before boiling it. Square napkins of cheese-cloth are better. A sheet of paper may be placed inside the napkin, which should be pinned in place. In this way the fish may be lifted out of the pot without danger of breaking apart, and be served without being mangled with the fork.

AN ALLEGED SECRET TO TAKE AWAY WRINKLES is to heat an iron shovel red hot, throw on it a spoonful of myrrh in powder and smoke the face over it, covering person and shovel with a sheet to keep in the fumes. Repeat this three times, heat the shovel again, and pour on it two teaspoonfuls of white wine, steaming the face with it three times.

SPRAINS ARE AMONG the most severe accidents to which we are liable. When a joint is sprained, swelling comes on gradually. In dislocation, the swelling and loss of motion of the joint happen immediately after the accident. A sprained limb should be kept perfectly quiet. To prevent inflammation, use poultices of wormwood, hops or tansy.

ORANGE FLOAT.—One quart of water, the juice and pulp of two lemons, one coffee cup sugar. Let it come to a boil and put in four table-spoons corn starch. Stir it continually until it has boiled about fifteen minutes. When cold pour it over four or five oranges that have been sliced thin, and over the tops spread the beaten whites of three eggs sweetened and flavored with vanilla.

FOR THE SHRINKAGE OF UNBLEACHED COTTON allow an inch to a yard.

INSECT STINGS OR ERUPTIONS on the skin are relieved by alcohol.

POWDERED ALUM APPLIED TO A FEVER SORE will prevent it from becoming very unsightly or noticeable.

EQUAL PARTS OF SWEET OIL AND VINEGAR and a little powdered gum arabic make an excellent furniture polish.

NEVER BREATHE THROUGH THE MOUTH unless it is impossible to breath through the nose.

FOR AN ACHING TOOTH saturate a piece of cotton with ammonia, and lay it on the tooth.

IF FRUIT STAINS ARE WASHED in tepid water, they will generally come out. It's the putting them in suds that sets the color.

IT IS SAID THAT TO DRINK SWEET MILK after eating onions will purify the breath so that no odor will remain. A cupful of strong coffee is also recommended.

TO STRENGTHEN THE HAIR, dissolve an ounce of borax and one ounce of camphor in two quarts of water. Wash the hair with this twice a week, clipping the ends occasionally.

TO SALT NUTS mix up a cupful of them with a tablespoonful of olive oil and lay them on a pan, stirring a teaspoonful of salt with them, and brown them till they are crisp in a hot oven. Blanching improves them.

IT IS SAID THAT A JOINT OF MEAT may be kept many days by wrapping it loosely in a fine cloth wrung out of vinegar and hanging it in a draught of air. If the weather is very warm the cloth should be moistened twice or even thrice a day.

TO A PAIR OF SHOES that have become stiff and uncomfortable by constant wear in the rain, apply a coat of vaseline, rubbing it in well with a cloth, and in a short time the leather will become as soft and pliable as when it was taken from the shelves of the shoe dealer.

A TIDY HOUSEKEEPER and correspondent of the *Ithaca World* has the notion that typhoid fever may lurk in the dish rag of many a household. He makes an earnest and timely protest against letting dish rags lay around until they are black and rotten. They should be burned long before they reach that state.

OF COURSE EVERYBODY KNOWS how to boil an egg. But there are two ways. The common way is to drop the egg into boiling water. The white hardens and toughens instantly and the egg is not fit to eat and hard to digest if eaten. But an egg dropped into cold water and the vessel covered will be beautifully cooked the instant the water boils. The white will be as delicate as jelly, digestible and nutritious.

CARE SHOULD BE TAKEN IN THE MATTER OF SWEEPING to cover up house plants, and to sponge the leaves frequently. The dust that accumulates on them shuts up their breathing pores, as it would on the human system, rendering them unhealthy. Another thing conducive to healthy plant-growth is frequent stirring of the soil, and a hair pin is a good implement for the purpose.

FOR A MAD-DOG BITE.

TO THE EDITOR OF THE EVENING STAR:

Knowing how anxious THE STAR is for the welfare of humanity, and particularly of the citizens of Washington, I inclose a sure cure for a mad-dog bite, so it is said by the gentleman who gave me the copy which belonged to his grandfather, to whom it was given by a monk in an English monastery. Now that the dog days are here please give it publication for what it is worth.

"Wash the wound immediately with vinegar and tepid water; dry it and then apply a few drops of muriatic acid, which will destroy the poison of the saliva or neutralize it, and the cure is effected."

P. J. E.

A PRETTY BREAKFAST DISH.—Cut cold toast into squares or rounds. If it is buttered toast, so much the better; if not, butter it with cooking butter. Lay a ring of tomato on this and some flakes of cold, cooked codfish on the top, cover with a plentiful supply of parsley sauce, put it into the oven to warm and serve hot. The dish is very economical and serves to use up any stale bread, toast or fish and sauce which may not be sufficient to present at table a second time. Garnish with parsley and lemon rings.

THOROUGH COOKING THE REMEDY.—Recent scientific researches have demonstrated the existence of an infinite variety of microscopic organisms, such as bacteria, microbes, bacilli, &c. How much mischief is wrought by these minute agents it is not easy to determine, but that they do cause discomfort cannot be questioned, as they are found in every good substance suitable for human consumption. A high temperature such as is obtained in thorough cooking is recommended as a precautionary measure so far as articles of food are concerned.

LEMON KETCHUP.—Slice spent and fresh lemons. A spent lemon is one from which the juice has been expressed, but the rind left intact. Sprinkle them with one-fourth of a pound of salt to each one pound of fruit, place them in a stew jar, cover them with white wine vinegar, add twelve cloves, six white peppers, six allspice, six long peppers and two teaspoonfuls of coriander seeds to each one pint of vinegar; simmer till the lemons are quite soft, strain through a coarse bolting cloth; again put the liquor into a preserving pan, boil up, add one pint of good sherry; when quite cold bottle. This is used with wild duck. Just score the breast, pour over a few drops or add a little to a salmi of wild duck and it will render it perfect.

CELERY FRITTERS.—Take the tender hearts of white celery, stew them in milk till tender. They should be of equal length and size. If the head is large cut it into neat pieces after it has been cooked, let it become quite cold, put into a basin two tablespoonfuls of flour, make a well in the center, drop in the yolk of an egg, after putting the white in a dry basin or on a plate, so that it can be whipped to a foam. Use the milk in which the celery was stewed to make the flour and egg into a thickish batter that will cling to and cover the celery. Next season it with salt and pepper and three or four drops of lemon juice. Lastly, just as you require to use the batter, whip up the white to a stiff, rocklike foam and stir it thoroughly into the batter; dip the celery into this, fry in boiling fat till a golden yellow, drain on wrapping paper and serve quickly and hot. Do not cover with dish cover or cloth as it would destroy the crispness. If they have to be kept warm put them on a wire meat stand in the oven with the door open.

OYSTER CUTLETS.—Boil twelve oysters in their own liquor for about two minutes; drain, chop the oysters and put one gill of the liquor over the fire in a saucepan. Rub together one ounce of butter and two even tablespoonfuls of flour. Stir into the boiling oyster liquor until you have a smooth, thick paste. Add the yolk of one egg, the chopped oysters and a teaspoonful of finely chopped parsley. Mix, add a palatable seasoning of salt and pepper and turn out to cool. When cool form into four cutlets and put them aside until you are ready to dip and roll the potato croquettes, as they can be dipped together more economically than separately.

COCOANUT PIE.—Three eggs, half cup of sugar, half cup cocoanut soaked in a pint of milk, baked without crust.

BANANA SALAD.—Slice the fruit lengthwise—the fresh bananas are best for this—dust them heavily with castor sugar; mix one glass of sherry, with the juice of half a lemon, pour over, and serve.

A CHEAP AND GOOD MINCEMEAT can be made by boiling a beef's heart till tender, then chopping it fine and seasoning it and adding twice as much apple by weight as meat. Fruit, spices and liquor can be added as one desires.

BROWN BREAD.—Two cups indian meal, one cup of rye meal, two cups of wheat flour, a teaspoonful of salt, two-thirds cup of molasses, one pint of milk, either sweet or sour, with one teaspoonful soda beaten into it until it is foam; put it into a tin pail or brown bread steamer add tie the cover on tight and steam three hours, then turn out and set in the oven for half-hour.

DOUGHNUTS.—Two cups new milk, one cup sugar, one egg, a little salt, two heaping teaspoons cream tartar, one of soda sifted in a quart of a flour; then add as much more flour as is necessary to mold without sticking; have the lard just so they will boil when dropped in, and turn constantly. The secret of good doughnuts depends largely on the frying. If ricker ones are desired, add a tablespoonful of cream and another egg.

OYSTER OMELET.—Oyster omelet is very good when prepared in this manner: For about twenty-five oysters take six eggs and half a cup of thin cream of rich milk; chop the oysters, beat the yolks and whites of the eggs separately; stir the yolks with the cream; then add the chopped oysters, with a little salt, and, lastly, the beaten whites of the eggs. Put a piece of butter in your frying pan and allow it to become hot; turn in your omelet and snake to keep it from burning. As soon as it is thick in the middle, fold it quickly with a knife once, and turn into a hot platter and serve.

CORN CAKE.—Sift two cups of corn meal, one cup of wheat flour, two tablespoonfuls of sugar, two teaspoonfuls cream tartar, dissolve one teaspoonful of soda, wet it up with milk, beat in two eggs, make it thin enough to pour in a well-greased pan. It is delicious for breakfast or dinner, with sweet butter. I have made it light like sponge-cake. Get it on the bottom of a hot oven.

CELERY is not infrequently cooked, and is both appetizing and healthful. Cut the stalks and roots into small pieces and stew till tender in as little water as will suffice. Then add a little milk and butter and thicken with flour to make a nice sauce.

EGGS FOR LUNCH.—Have previously hard-boiled six eggs; remove the shells, cut the eggs into slices. Put a tablespoonful of butter into a chafing dish; when melted add a level tablespoonful of flour and mix until smooth; add eight tablespoonfuls of milk and a teaspoonful of bullion; add the sliced eggs, toss lightly until thoroughly hot, dust with salt and pepper and serve.

IT IS TRUE THAT THERE IS SOME DANGER connected with moving into a newly built house. It has been estimated that the walls of a building in which fifty thousand bricks are used require nearly five thousand gallons of water in the construction, this being stored in the pores and spaces of the bricks and mortar until dispelled in the form of vapor. Until this large quantity of water is so dispelled of course the house is not habitable. In Switzerland they have a law which forbids the occupation of newly built houses until four months after their completion.

COMMON HORSE RADISH grated into a cup of sour milk, then strained, is said to be an excellent lotion for removing freckles. An ounce of lemon juice in a pint of rose water will also answer the same purpose. Both are harmless and good.

TAPIOCA ICE.—Soak one cup of pearl tapioca over night; in the morning boil in water till it clears, adding one cup of sugar and a little salt. Have a ripe pineapple chopped (not very fine) and turn the tapioca and sugar over it while boiling hot; stir and turn into a mould to cool. When cool eat with sugar and cream.

AFTER COOKING A MEAL a person will feel tired and have no appetite. For this beat a raw egg until light, stir in a little milk and sugar, and season with nutmeg. Drink half an hour before eating. A raw egg well beaten and stirred into a glass of lemonade is refreshing and helpful to one who has little or no appetite.

MARION HARLAND advises those who use what grocers catalogue as canned goods to always open the cans some hours before cooking the contents and empty into an open bowl, set in a cool place. This removes the close, airless, smoky taste. Drain the liquor from peas and beans, cover with fresh, cold water, and let them soak for two hours. It freshens them wonderfully.

LACTIC ACID, which is not far off from the beverage commonly termed buttermilk, has been doing the peptic wonders, is it announced? A good many people who are "out of sorts" with liver troubles might try the buttermilk cure direct, without waiting for an illness to have it prescribed for them. Especially old and feeble people derive benefit from the churn's surplus.

PULLED BREAD IS LIKED PARTICULARLY WELL by English people, we are told. They eat it with cheese. To make pulled bread take a loaf of freshly baked bread, while it is still warm, pull the inside of it out in pieces the size of your hand or smaller, and put these into the oven and bake them a delicate brown. When cool they are crisp and thought to be especially good with cheese.

A CORRESPONDENT SENDS THE FOLLOWING RECIPE: "Veal cutlet cooked in this way will be found as tender as sweetbreads: Divide the meat in pieces ready for serving, place these on a board and pound them well with a potato masher; then season with pepper and salt and dip in egg and either rolled cracker or sifted bread crumbs. Fry slowly, keeping the pan covered. When nicely browned lift the cover and pour into the pan a cup of cold water. Recover quickly and let the meat lie in the steam for a few minutes. Then thicken the gravy with browned flour, and let the cutlets simmer in it for a few minutes longer. Place the meat on a platter, pour the gravy through a strainer over it and serve."

TO POLISH NICKEL PLATING.—To polish nickel plating when it becomes dull use jeweler's rouge and fresh lard, or lard oil, applied to a piece of chamois skin. Rub the parts, using as little of the mixture as possible, and wipe off with a clean, slightly oiled rag, or some cotton waste. In many cases, perhaps in most, no preparation is needed to clean or polish nickel, a simple rubbing with chamois skin or very soft cotton being all that is required.

ONE PINT of broken loaf sugar is one pound. **EIGHT TABLESPOONFULS** of liquid make one gill.

A FEW DROPS OF AMMONIA in a cupful of warm water applied carefully will remove spots from paintings.

TO PREVENT TIN PANS FROM RUSTING rub fresh lard on them, and set in a hot oven until thoroughly heated and then rub off.

WHEN THE HANDS ARE STAINED use salt and lemon juice; this will take off stains and render the hands soft and white.

SOAK CLOTHES THAT FADE over night in water in which has been dissolved one ounce of sugar of lead to a pailful of rain water.

A GOOD RECIPE FOR STARCH.

The following recipe makes excellent starch for those things that require to be really stiff, such as collars and cuffs, and white shirt fronts. Where extra stiffness is necessary, a small piece of white wax should be stirred into the boiling starch until quite melted.

To every two tablespoonfuls of starch, allow one-quarter of a pint of cold water and one pint of boiling water. To mix the starch, put it in a clean basin and pour the quarter of a pint of cold water over it. Break up the lumps, and, if there are any specks of dirt in the starch—and the best is not always quite free from them—they may be taken out with a clean spoon. Then mix the starch thoroughly, and pour upon it a pint of boiling water. This last water should be actually boiling while the starch is being made. If it is at a less degree than boiling heat, the starch will not be as thick as it might be, and it will need boiling. Stir all the time the boiling water is being poured on, and when the starch is thoroughly and smoothly mixed, put in about a quarter of an ounce of white wax. A white paraffin candle will do quite as well as wax. It is not a bad plan to save the short bits of paraffin or wax candles for this purpose; but care must be taken whether wax or candle is used to increase the stiffness and gloss of the starch, it shall be quite clean. The least carelessness in this respect destroys the appearance of the article to be ironed. Cover the starch with a cloth folded seven or eight times double, and set it aside to cool.

When decanters and carafes become so discolored inside that shot or fine coals will not cleanse them, fill the bottle with finely chopped potato skins, cork tightly and let the bottle stand for three days, when the skins will ferment. Turn out and rinse. The bottle will be as bright and clean as when new.

In canning tomatoes peel whole tomatoes and crowd them into cans, pressing them down slowly. Put a board into the bottom of a boiler and set the cans on the board. Fill the boiler with cold water to half the height of the cans, laying the tops of the cans on loosely, letting them remain until the water has boiled twenty minutes. Then remove the cans, and if they are not full fill with hot water and seal at once.

DON'T RUB YOUR FACE with a coarse towel, just remember it is not made of cast iron, and treat it as you would the finest porcelain—gently and delicately.

TO LOOSEN STOPPERS of toilet bottles let a drop of oil flow around the stopper and stand it within a foot or two of the fire. After a time tap it gently, and if it does not loosen add another drop of oil.

TO WASH BLANKETS.

Put three cents' worth of borax in a tub of warm water, put the blankets in and see that they are thoroughly wet. Let them soak several hours, or half a day even, then squeeze them through the hands a couple of times, wring, rinse in plenty of hot suds, and they will come out fresh, sweet and soft. They should be pulled both lengthwise and crosswise, finishing with a lengthwise pull.

THE ART OF PRESERVING.

The housekeeper who congratulates herself upon being able to preserve anything and everything that comes to hand makes a mistake, which hideous demons in frightful nightmares or alarming cases of colic among the juvenile corps too often attest.

In preserving any kind of fruit the best flavored and most perfect only should be selected. And it is not a good plan to attempt to handle too large a quantity at one time, as it is difficult to watch, prevent burning or boiling over.

It is a good rule when preserves are not to be sealed to use one pound of sugar to every pound of fruit; if to be sealed less sugar will answer. However, that is often determined by the acidity of the fruit. Haste is of great importance in preparing for preserving, as the natural flavor is thus more readily saved—yet the preserves should be allowed to boil slowly. Avoid brass kettles—porcelain is far better. If necessary to use brass very great care should be taken to have them scoured bright and perfectly clean. Loaf sugar is best, though granulated may be used. Canning and preserving establishments use granulated sugar altogether—hence the superiority of home made goods.—*Washington Star.*

RECIPES.

Apple Charlotte—Two pounds of apples pared and cored; slice them into a pan, add one pound of sugar, the juice of three lemons and the rind of one grated; boil all together until it becomes thick, which it will do in about two hours; turn it into a mold; serve cold, with either a rich custard or cream.

RUBBING WITH A DAMP PIECE OF FLANNEL sped in whitening the brown discolorations may be removed from cups and porcelain puddings in which custards, tapioca, rice, &c., have been baked.

ONLY A SMOOTH WHALEBONE and a little patience are required for the renovation of ostrich feathers. Beginning at the base of the feather, draw each frond lightly but firmly between the whalebone and the thumb; the more the pressure the more pronounced will be the curl of the feather.

IF THE FACE HAS BECOME ROUGHENED by wind, sponge it often with equal parts of water and brandy. Do not use toilet soaps containing much alcohol, as they are apt to produce harmful results. The oil parches the skin, renders it brittle and deprives its nutrition.

HOUSEHOLD HINTS.

Does everybody know that the best covering for a poultice or a mustard paste is tissue paper.

Clothes that have been sprinkled will not mildew for days, even in summer, if kept away from the fire.

Use a silver spoon when cooking mushrooms. The silver will be blackened if any injurious quality is present.

Be ashamed to iron a limp shirt bosom. Men do not so much care for a polished shirt front as they do for a stiff one.

Air the house thoroughly every day, even "though the rain comes down in torrents or the snow beats in in drifts."

That hands may be kept smooth in cold weather by avoiding the use of warm water. Wash them with cold water and soap.

Do not be deceived by agents who have a "superior furniture" polish for sale. Use linseed oil, there is nothing better.

That the best and most convenient cover for a jelly tumbler is thin paper fastened over the top of the glass by a rubber band.

It is a good idea for a tall woman to have her kitchen table and ironing-board a little higher than ordinary. It will save many a backache.

Use great care in serving food for the table, as the smallest spatter of grease or gravy changes the appearance and spoils an otherwise pretty dish.

That the best way to clear out and straighten the fringe of towels, doilies, etc., before ironing, is to comb it while damp, with an inch length of coarsest toilet comb.

Glasses and dishes wipe to perfection when washed in very hot water. Use a dish mop, soap shaker and an iron-dish washer. These also expedite the labor, as very hot water can be used.

A few years ago a fashionable table was so piled with high dishes that it was impossible to see one's vis-a-vis without peeping under the heavily laden silver and glassware. Now a table is considered vulgar when not laid in a low, simple manner.

That essence of peppermint, applied with the finger tips over the seat of pain, gives relief in headache, toothache or neuralgic pain in any part of the body. (Care must be taken not to put it directly under the eye, on account of the smarting it would cause).

That pleasant rainy day work for the older children is to be found in the making of a scrap book of the portraits of noted men and women; the portraits to be obtained from publishers' catalogues, magazines, newspapers, and other available sources.

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Frozen Peaches—A quart of canned or fresh peaches, a heaping pint of granulated sugar, one quart of water. Boil the sugar and water twelve minutes, add the peaches and cook twenty minutes longer. Rub through a sieve and freeze. Take out the beater, and stir in a pint of whipped cream lightly with a spoon.

Minced Beefsteak on Toast—A favorite and without doubt the best way to use cold beefsteak is to mince it finely and to put it to stewing for fifteen minutes with quite a little water. If the beef has not been all dried up by pounding and over cooking the first day add to the gravy a good sized lump of butter, a small onion and a teaspoon of vinegar or catsup and serve it smoking hot on nicely browned toast.

Hot Water Sponge Cake—Beat together until very light two cups of powdered sugar and four eggs; sift two scant cups of flour and two level teaspoons of baking powder together three times; flavor with one teaspoon of lemon, and add, the last thing, four tablespoons of boiling water. Bake in a quick oven. This is white, delicate and very fine grained. By adding two more spoons of boiling water and a very little more flour you have a nice batter for cream, coconut, or jelly layer cake. The secret of tender, delicate sponge cake is to have a thin batter.

Neapolitan Kale—One cup of brown sugar, three eggs, half a cup of butter, half a cup of molasses, half a cup of strong coffee, three cups of flour, one teaspoonful of baking powder, one cup of raisins and one cup of currents; a teaspoonful each of cinnamon, cloves and mace; bake in jelly-cake pans. For white part take two cups of sugar, one of butter, three of flour, half a cup of milk, a teaspoonful of baking powder and the whites of four eggs; bake in jelly pans and put together alternately with dark, spreading icing, flavored with vanilla, between. Ice the top.

Cucumbers with Eggs—Pare six large cucumbers, cut into small squares, and put them into boiling water. Take out of the water, put in a stewpan with an onion and a piece of pork, and a large lump of butter and salt, keep on the fire covered close for fifteen minutes. Sprinkle with flour and add sufficient gravy to cover. Stir well together and keep a gentle fire under till no scum will rise. Then take out the pork and onion, and add the yolks of two eggs and a teaspoonful of cream. Stir a moment, then take from the fire, and squeeze in a little lemon juice. Have ready five or six poached eggs to lay on top.

SWEET APPLE PICKLES—Pare and quarter them and boil in Al tender in vinegar and water, dip out and put in glass jars; then to one quart of vinegar add two pounds of sugar, heat the vinegar and dissolve the sugar in it, add cloves and cinnamon and pour over the apples while hot, seal and put in cool place.

SMALL HOLES IN WHITE WALLS can be easily closed without the assistance of the mason by taking equal parts of plaster of paris and the white sand which we use for scouring. Mix these with water to a paste and apply immediately. Smooth off with a flat knife. This mixture hardens very quickly, therefore only a small quantity should be prepared at a time!

IVORY MAY BE BLEACHED by placing it for an hour in a solution of alum; then polish it with a piece of woolen cloth and wrap it in linen to dry. Another method is to take peroxide of hydrogen, and to one pint of it add one ounce of aqua ammonia. Warm it and soak the ivory in it for 24 hours; then dry and polish with chalk.

A GOOD DRESSING FOR SANDWICHES—One-half pound of nice butter, two tablespoons of prepared mustard, two tablespoons of salad oil, a little cayenne, a little salt, the yolk of one egg; rub the butter to a cream; add the other ingredients and mix thoroughly; add the last thing a teaspoon of lemon juice, if desired; set away to cool; spread the bread with this dressing and add the ham chopped fine.

WHEN THE FACE IS USUALLY PALE, bathe it in tepid water, rubbing briskly with a Turkish towel. Then apply every day the following preparation: Four ounces of rose water, two ounces of glycerine, and one ounce of diluted liquid ammonia. Rub it well into the skin for about three minutes, and then wipe off with a soft towel. If any irritation is felt, add a little more glycerine to the preparation.

A DUNLUM OF COLD VEAL—Chop fine some cold cooked veal; to each half pint add six mushrooms chopped fine. If you use fresh ones cook them first. Season with salt and pepper, add a tablespoonful of butter and three tablespoonfuls of cream. Cook slowly five minutes, and serve on buttered toast. Chicken may be prepared in the same way.

WHITE EMBROIDERED DRESSES should be washed through two clean, soapy waters, then rinsed through two clear waters and then through pale indigo water. Mark the word indigo, for if you use Prussian blue, the dress will be yellow before spring. Then they should go through a very thin gum arabic water, this also slightly blued. Dry them in the hot sun, sprinkle, fold smoothly and roll up tightly over night. Next morning have ironed on the wrong side over a piece of flannel. In this way all the figures will be pressed out in bold relief and the gown look just as well as new.

APPLE JELLY—When drying or canning apples, save all the parings and cores to make jelly. Put in cold water to prevent discoloration till wanted for use. Put in preserving kettle, cover with water, with a plate over to keep in the cream, and boil till perfectly soft; mash the cores to pieces with a fork while cooking. When done pour in jelly bag and let drip in an earthenware crock (a bag made of fine quilt lining is excellent), don't squeeze. Let it drip several hours. Pour off and measure the clear juice and put on and boil twenty minutes before adding the sugar. Allow a pound of sugar to a pint of juice, put the sugar in a pan inside of the stove to get hot, stir, don't scorch. After the juice has boiled twenty minutes, add the hot sugar, and boil till done, may not take more than ten or fifteen minutes. When cool pour in jelly glasses and put on the caps or in goblets, and cover with paper dipped in the beaten white of an egg. If not as firm as wanted set in the sun for a few days. Always make jelly in small quantities.

Sugar Crackers—One cup of sugar, one-half cup of butter, one egg, one-half cup of milk, two teaspoons of baking powder, four and a half cups of flour; season with caraway seeds, cut in small, round, thin cakes and bake.

Scotch Cake—Take half a pound of sugar, a pound of butter and two pounds of flour. Mix with the hands, and make into square cakes in a tin pan, and sprinkle with caraway comfits, pressing them down with your hand.

Taylor Cakes—One-half cup each of butter and lard, one cup of sugar, one-half pint of milk, one pint of molasses, three teaspoons of ginger, two teaspoons of baking powder, five cups of flour. Roll out, cut in shape and bake.

Spice Cake—One cup each of molasses, sugar, butter and sour milk, four and one-half cups of flour, three eggs, one tablespoonful each of allspice and cloves, one nutmeg, one teaspoonful of soda, one-half pound each of raisins and currants.

Parsnip Stew—Three slices of salt pork boiled one and one-half hours; scrape five large parsnips, cut in quarters lengthwise, add to the pork, and let boil one-half hour, then add a few potatoes, and let all boil together until the potatoes are soft.

Apple Folly—Beat together a little the whites of two eggs and one cup of sugar. Bake three large tart apples, remove carefully skins, seeds and hulls and beat them with the eggs and sugar until quite stiff. Flavor with lemon or vanilla, serve with cake or custard.

Ginger Snaps—One cup of brown sugar, one-half cup of butter, one-half cup of lard, one cup of molasses, one tablespoonful each of cinnamon, ginger, cloves and baking powder; flour enough to make a stiff dough; roll them out into round cakes and bake quickly.

Cranberry Dumplings—Sift together one quart of flour and two teaspoons of baking powder, mix to a soft dough with sweet milk, roll out half an inch thick, spread over it one quart of stewed cranberries; roll over and tie in a pudding bag; steam one hour and serve with sauce.

Charlotte Russe—Line in a dish with sliced sponge cake, take one pint of sweet cream and mix with it the whites of three eggs, beaten to a stiff froth; sweeten to taste; blanch and pound fifteen or twenty sweet almonds, sprinkle on the sponge cake, then pour over the cream.

Chicken Soup—Take all the bones of a chicken, crack them, and add the dark meat; cover well with water, and stew for three or four hours. Flavor the broth with some thinly cut lemon peel; salt to taste and add a little sage tied in a piece of muslin. All fat must be removed.

Sausage Omelets—Cut thin slices off a round of sausage, place in a frying-pan with a little butter, and pour over six eggs beaten and mixed with pepper and salt.

Rye Fritters—One-half cup of sugar, two eggs, a pinch of salt, three cups of wheat flour, one cup of rye meal, one teaspoon of soda, two teaspoons of cream tartar, mix with milk or water and drop from a spoon into hot lard.

Cookies—One cup of sugar, one-half cup of butter, one egg, two teaspoonfuls of baking powder, one quart of flour, one-half cup of milk, water enough to make soft enough to roll; cut in shape and bake in a quick oven.

SAUCE—Rub one tablespoonful of butter with two of pulverized sugar (in a bowl); place the bowl in a pan of boiling water, stirring in two tablespoonfuls of cherries and juice or any canned fruit you have opened that is tart.

POTATO BALLS—One pint of cold mashed potatoes, one egg beaten light; roll the potatoes in small round balls, dip in egg, then bread crumbs; fry in a deep kettle of hot lard; have ready brown paper to absorb grease; serve in a napkin.

ROAST CHICKEN—Singe the chicken and split down the back; wipe dry, dredge well with salt and pepper; cover with softened butter and dredge both sides with fine dry bread crumbs; place in a pan inside down; bake in a hot oven forty minutes; serve with celery leaves or parsley.

CELERY SOUP—One pint of milk and a little over a pint of boiling water; rub together one tablespoonful of butter and two of flour; stir into boiling milk until smooth; add one teaspoonful of salt and one of celery extract; use one half a bunch of celery, boiled (leaves and all) in the water given in the receipt; boil one hour.

FRIED APPLES AND BACON—Core and slice round, without paring, some tart, well flavored apples. Cut into thin slices some middlings of excellent bacon or pork, and fry in their own fat almost to crispness. Take out the meat and keep hot while you fry the apples in the fat left in the pan; add a little sugar to taste. Drain and lay upon the slices of meat.

CHEESE STRAWS—Grate three tablespoonfuls of any kind of cheese; add three tablespoonfuls of flour, a little red pepper and salt; add to dry ingredients one tablespoonful of melted butter, one of water, and the yolk of one egg. Roll thin as for cookies, cut in strips five inches long and one half inch wide. Bake fifteen minutes. Serve on plate and fringed doily. Build the straws up like a log cabin. They are delicious with salad.

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HOW TO TREAT THE HAIR.

Here Are a Lot of Excellent Directions of Interest to Fair Readers. [Written for The American.]



A prescription that personal experience has proved to be good which will aid the growth of the hair and prevent it falling out is made of:

- Castor oil..... Two ounces
- Oil of cantarides..... Two ounces
- Spirits of rosemary..... One ounce

Use this mixture every day for a while, and then once or twice a week, as is needed. The mixture should be carefully rubbed in, after which the hair should be well brushed until the scalp is in a pleasant glow.

Too much cannot be said against the use of heavy hairpins that drag the hair down and break it. Better put a little more money in buying the pins that are to hold your hair up, and in the days to come you will have less to spend in having lotions for it. Choose for the brush one that is medium stiff, but that has good long bristles that will go through your hair, cleaning and polishing it. The woman whose hair is growing thinner and thinner every day asks to be told what she shall do and if she shall cut it off. Few physicians who have made a study of the treatment of the hair advise having it shaved except after a severe illness. It is suggested instead that a good tonic be used and that care be taken to rest the hair. If worn for a long time in one way it is apt to grow in that direction, so that a decided change every now and then is very commendable. If the scalp is in a tolerably good state of health, and yet might be better, then a simple mode of treatment is a careful washing with hot water and pure castile soap. After the soap bath rinse it out with water as hot as can be endured until only the scurf wrought by the soap remains. Fan it dry, and do not under any circumstances put it up while it is still damp, as it will certainly smell moldy.

Sunshine does much to help the growth of the hair, it being an undisputed fact that the hair grows faster in warm weather than in cold, and more in the daytime than in the night—a truth from which one may learn much. Sometimes the loss, or rather losing, of the hair comes from chronic indigestion, in which case the cause rather than the effect needs to be treated. A tonic for the hair, after the scalp has been made clean by its castile soap wash, is the following:

- Peruvian bark (a strong decoction).... ½ pint.
- Brandy..... A wineglassful.
- Glycerine..... A tablespoonful.

Mix this well and apply it to the scalp, morning and evening, with a soft tooth brush. Remember that to wash the scalp does not mean to wash the hair, which should be carefully braided so that it will only be moistened at the roots. Much washing makes the hair straggly in color and gives it a moldy odor.

"The positive cure for dandruff" is the one thing that is always in demand. The only absolute cure for it is a regular brushing of the hair every day. It is not taking care of one's hair to brush it well one day and neglect it three, but to devote a little while every day to it and to be certain that the hair is absolutely clean and the

So They Say.

Tar or paint may be removed by first applying oil of some kind or lard; then, after scraping off the loosened substances, apply a mixture of turpentine and benzine, and at the last use benzine alone.

If any foreign substance is swallowed which is sharp, a needle for instance, do not give an emetic, but confine the diet to mashed potatoes for two days.

Skimmed milk makes hard-wood floors, stained ones and oilcloths look shiny. A woolen cloth should be used to wipe up the floor with.

Objectionable wrinkles may be removed from the face by the persistent use of hot fomentations and the massage treatment.

The round point of a lead pencil is a good thing with which to remove a speck of any kind from the eye.

If an artery is cut, compress it between the wound and the heart; if a vein is cut, compress beyond.

A nap taken at 11 o'clock will prove more refreshing than one taken later in the day.

Wood ashes, very finely sifted, are good for scouring knives and tinware.

Leather may be kept from molding by perfuming it with tar of birch.

Bathing the abdomen with alcohol is an excellent remedy for diarrhea.

Very hot water is better for bumps and bruises than cold water.

House Hints.

Preserve tin-foil to cover the corks used in bottling catsup and Chili sauce.

Cork that has been boiled may be pressed more tightly into a bottle than when it is cold.

A good way to clean stovepipes is to rub them well with linseed oil while they are warm.

If the stovepipes are found to have rusted during vacation, rub them thoroughly with lard.

Tin may be scoured with little effort if kerosene and powdered lime, whiting or wood ashes be used.

To keep blankets away, sprinkle black pepper in their haunts or draw a chalk mark across their runways.

Here is an eyelash grower which has been most successful. Be careful, always, not to get the salve in the eye itself:

- Cologne, 2½ ounces; glycerin, 1½ ounces;
- fluid extract of laborandi, 2 drams. Agitate ingredients till thoroughly incorporated. Apply to the eyebrows with the brush and to the lashes with a tiny camel's hair paint brush. The brush must be freed from any drop and passed lightly along the edge of the eyelids, exercising extreme care that no minutest portion of the lotion touches the eye itself.

To erase crows' feet.—Massage the temporal muscles with a rotary movement. Massage the muscle over the eyebrows with an outward movement. Rub the muscle in the middle of the forehead just where the hair starts to grow, using a vibratory movement. This will liven up the sagging lines and raise the contour.

OLD WAYS

—Coffee cake should be wrapped in a napkin while warm and there remain till cut.

—Many women go up-stairs with the body bent forward and the chest contracted—a practice very injurious to the heart and lungs.

—Fruit Vinegars: Fruit vinegars are very pleasant drinks, and may be easily made by adding vinegar to any of the fruit sirups that can be got of any grocer—raspberry, strawberry, currant, etc.—Good Housekeeping.

—Paper or pasteboard may be rendered waterproof as follows: Mix four parts of slaked lime with three parts of skimmed milk and add a little slum; then give the material two successive coatings of the mixture with a brush, and let it dry.

—Smothered Beef: Have chopped fine one pound of lean beef, put a tablespoonful of butter in your chafing dish, when hot put in the beef, and stir constantly for about two minutes, dust with salt and pepper and serve at once. This, if prepared nicely and served very hot, is both delicious and wholesome.—Boston Budget.

—Lemon Pudding: Grate two lemons, beat the yolks of six eggs with two cupfuls of granulated sugar and half a cupful of butter and one teaspoonful of sweet cream; line a pudding dish with stale cake; pour in the mixture and bake about twenty minutes; cover the top with a meringue, and place in the oven to brown delicately.—Boston Herald.

—Potato and Onion Soup: Take three medium-sized potatoes, three small onions, one-half cupful of rice. Slice potatoes and onions and put with the rice into three pints of water; cook thoroughly, pour through a colander, add salt and pepper, let scald and lift into tureen containing small lump of butter and a few crackers broken in two.—Housekeeper.

—Old-Fashioned Gingerbread: One cupful of molasses, three tablespoonfuls of melted butter, one teaspoonful of soda, dissolved in five tablespoonfuls of hot water, ginger, salt and half a teaspoonful of powdered alum; two and a half cupfuls of sifted flour; pour into well-buttered iron pans about half an inch thick, and bake in a quick oven.—Indianapolis Sentinel.

—Apple Bread: Pare and stew one pound of sour, juicy apples, wash, pass through a sieve, and sweeten to taste. Mix with this a quart of sifted flour, half a cake of compressed yeast, and water sufficient to make a smooth dough; let it rise in a warm place over night, then mold into a long narrow loaf; let it rise again, then bake in a quick oven.—Old Homestead.

—To prepare a new iron kettle for use fill it with clean potato peelings and boil them an hour or so, then wash the kettle well, rinse with hot water, and rub it with a little lard; repeat the rubbing several times after using it. This will prevent rust and other annoyances apt to occur in first using a new kettle.

—If it is desirable to keep an article very cold, or to cool it speedily, and ice is not to be had, a pan of cold water on the cellar-bottom will often serve the purpose. On very hot days, perishable articles, as milk, butter or berries, are sometimes hung in the well, and they are delightfully cool and sweet when they reappear. But ice is best and most serviceable.

—Very Nice Croquettes: A nice way to use cold beef for supper or luncheon is to take one pint of chopped beef, four medium-sized potatoes, juice of half a lemon, half a cup of stock or hot water, one teaspoonful of onion juice, salt and pepper. Mix all together, shape nicely, dip in beaten egg and cracker crumbs, and fry in boiling lard two or three minutes until they are a delicate brown.—Boston Budget.

—Apple Bread Pudding: Remove the crusts from slices of bread, butter them well, and line the bottom of a pudding dish; pour over as much boiling water as the bread will absorb; peel and chop juicy, tart apples; add a thick layer of the apples; sprinkle with sugar and any spice preferred; fill the dish with alternate layers of bread and apple; add small bits of butter to the top, bake one hour and serve with cold sauce.—Boston Herald.

—To Preserve Fruits Without Sugar: Carefully pick over the fruit and fill the jars full. Place them up to the necks in cold water in your preserving kettle. The tops should be lightly screwed on and a cloth placed in the bottom of the kettle to prevent the heat from breaking the jars. Let the water just come to a boil, and keep this heat up for thirty minutes. Fill with boiling water and cork tightly. Place in a cool place on their sides and roll them over every day or two for a couple of weeks.

—Beef Soup: Break the bone of a moderately-sized shin of beef; cover with five or six quarts of cold water and add one tablespoonful of salt; remove the scum and cover closely; let it simmer slowly and steadily for six or seven hours; take out the beef and set the stock to cool after straining it; skim well the next day, add one grated carrot, two small onions, minced; two small turnips, cut in two pieces; half pint tomatoes, a sprig of parsley, a celery top (or bruised celery seed), one small red pepper, minced; spices to taste, and for thickening one tablespoonful of butter and browned flour rubbed together; place in the tureen two hard-boiled eggs, mashed smooth, and turn in the soup after straining through a sieve.

—Aurora Cake: One-half cup of butter, one-half cup of milk, one and one-half cups of flour, one cup of sugar, two eggs—yolks and whites beaten separately—one teaspoonful cream of tartar, one-half teaspoonful of soda.—Boston Globe.

—An easy and safe way of protecting curtains and mosquito nets against fire is said to be by steeping them in a solution of phosphate of ammonia, obtained by mixing a pint of water with three ounces of phosphate. The color and texture remain unaltered.

—Stewed Watercress: Pick over, boil rapidly for ten minutes and drain. Make a little white sauce with milk, butter, flour and seasoning, lay in the cresses and stir until hot. Serve with hard boiled eggs cut in quarters.—Poultry Monthly.

—Ice Cream: Two quarts of rich milk, two teaspoonfuls of corn starch, nine eggs beaten to a froth, two cupfuls of granulated sugar, two teaspoonfuls of vanilla, or any other flavor. Heat the milk boiling hot; beat the eggs, sugar and corn starch together, and stir in the milk. Cook a few moments. When cool, put in the flavoring and freeze.—Banner and Herald.

—Bean Soup is simple and healthful. Take one cupful of beans, at breakfast time, and put on in cold water with one-half teaspoonful of soda, parboil, rinse with cold water, then put the beans on with a quart of clear, cold water. Let come to a boil, cook slowly till mushy, add one or two cupfuls of tomatoes, either stewed or sliced raw, and cook one-half hour, not forgetting to season with salt and pepper and a little sugar.—Housekeeper.

—Cream Pie without Cream: Beat the yolks of two eggs with two-thirds of a cup of white sugar, and half a cup of flour. Put a pint of milk in a double kettle over the fire. When it boils, stir in the eggs, flavor with extract of lemon. Bake a pie crust and set the mixture to cool. When the crust is done pour the mixture in and bake fifteen minutes. Beat the whites with an egg-beater, and add two tablespoonfuls of fine sugar; frost the pie and set on top the grate to brown frosting.—Household.

—A Vegetable Pudding: Boil a firm, white cabbage fifteen minutes, changing the water for more boiling water. When tender set it aside until cold. Chop it fine, add two eggs beaten and a tablespoon of butter, three tablespoonfuls of rich milk or cream, pepper and salt. Stir all well together, and bake in a pudding-dish till brown, and serve hot. This dish is agreeable and digestible, and as good as cauliflower. By boiling the water, then putting in the cabbage, and as soon as the water begins to boil again taking off the lid, the offensive odor which often arises may be avoided.—Boston Globe.

—Never put a dish containing any thing hot in the refrigerator, for not only does it cause the ice to melt rapidly, but all other articles of food are affected by the heat, and the lining of the refrigerator is liable to become warped. Set the dish in water until it becomes cool, and then place on the ice.

—Economical Cake: Two eggs well beaten, one cupful of sifted flour, one and one-half teaspoonfuls of baking-powder, mix all together until very smooth, and add, last thing, half cupful of boiling water, stir quickly and bake at once. This is excellent for jelly roll if baked on a very shallow tin and rolled at once.—Indianapolis Sentinel.

—French Fricassee of Beans: Boil beans until tender, drain off water. Brown some butter, in which fry the beans until brown and dry. Add some onions, parsley, pepper and salt, and fry a few minutes more. Stir in some milk and cream, and let them stew a short time, then add a little vinegar and mushroom catsup, or tomato catsup, and serve. The onion may be omitted if wished.—Housekeeper.

—Meats should never be exposed to the light whether they are cooked or uncooked. Too careful attention can not be given them. A half-hour's delay, or even a few minutes, is often enough for their loss. If one has not a refrigerator, they should be carefully covered, taking care that no fly has gotten or can get within the covering, and consigned to the coolest, darkest place available.—Boston Budget.

—Almond Cake: Beat the whites of twelve eggs; sift two cupfuls of sugar and one cupful of flour and one tablespoonful of baking powder together; add all to the eggs, stirring gently, but not heating; bake in shallow pans; for a filling take the yolks of four eggs, one-half pint of cream, one-half cupful sugar and one teaspoonful of corn starch; boil the cream, and add the other ingredients, with a half pound of finely-chopped almonds; spread the cake with the mixture while it is hot; cover the top with icing, and add chopped almonds before it hardens.—Boston Herald.

—Savory Snow-Balls: One cup of rice, soaked over night, and steamed or boiled in slightly-salted water as for plain rice pudding. Pare and core, without dividing, a few good, sour apples. Fill them with some of the rice. Take some soft white cotton cloth, divide into small, square pieces, proportioned to the size of the apples. Wet each piece with cold water; spread about one-half-inch thick with the rice; wrap in each an apple, and tie securely. Boil or steam one hour, steaming being preferable, I think. Dip in cold water before attempting to remove cloth; serve with plain cream or sugar or with pudding sauce. They are very delicious.—Ladies' Home Journal.

SALT EATEN WITH NUTS aids digestion.

THE BEST COVERING FOR A POULTICE or a mustard paste is tissue paper.

"BUTTERED PAPER" always means in recipes a baking tin lined with heavily greased white paper.

TO CLEAN WILLOW FURNITURE use salt and water. Apply with a nail brush, scrub well and dry thoroughly.

IT IS NOT GENERALLY KNOWN that tin cleaned with newspapers will shine better than when cleaned with flannel.

WHEN BROILING STEAK throw a little salt on the coals and the blaze from the dripping fat will not annoy.

ALCOHOL CAN BE SUBSTITUTED FOR BRANDY in any recipe which cooks the liquor, as nothing else is left after it has been subjected to great heat.

A STRONG SOLUTION OF ALUM, to which has been added a little glycerine and vinegar, is a cure for mosquito bites.

FOR A SLIGHT CUT, bind on it a piece of common brown wrapping paper—such as butchers use for wrapping meats.

WHEN ACID OF ANY KIND gets on clothing, use spirits of ammonia to neutralize it and then apply chloroform to restore the color.

THAT BREAD SHOULD NEVER BE EATEN or buttered in the whole slice, but broken off in small pieces, is a rule of table etiquette often forgotten by those who should remember it.

A SIMPLE REMEDY FOR NEURALGIA is to apply grated horse radish, prepared the same as for table use, to the temple when the face or head is affected, or to the wrist when the pain is in the arm or shoulder.

A TIGHT SHOE may sometimes be made easy by laying a cloth wet in hot water across where it pinches, changing several times. The leather will shape itself to the foot.

KEEP CELERY FRESH by rolling it in brown paper sprinkled with water, then in a damp cloth and put it in a cool dark place. Before preparing it for the table submerge it in cold water and let it stand for an hour. It will be found very crisp.

IN GREASING TINS, lard is much better to use than butter, except in cases where the dough is very delicately flavored and might taste of the former; the mixture is much more likely to stick to the pan with butter than lard.

COFFEE AND TEAPOTS BECOME DISCOLORED on the interior in a very short time. To prevent this about every two weeks—put into them a teaspoonful of soda and fill them two-thirds full of water; let boil two hours. Wash and rinse well before using. In this way they will always be sweet and clean.

IN VIEW OF THE GREATLY AUGMENTED demand for camphor for the new uses found for it in the arts, with consequent enhancement of price, it is proposed to use naphthalin as a substitute for it in anti-moth applications. It is quite as effective as camphor, and being also equally volatile leaves no more permanent smell.

BOILED ICING can be the foundation of any sort of frosting; chocolate, with one tablespoonful of melted chocolate; cocoanut, one tablespoonful of grated cocoanut (although this last is always nicer if not stirred into the icing, but piled on top); for coloring red, add a very little confectioner's pink sugar, &c.

FOUR HOURS' ACTIVE EXERCISE in the open air as one way to break up a fresh cold is a sensible prescription. Such aeration relieves the air passages of the obstructions which clog them and the exercise sets the blood in vigorous motion through the veins.

—Baked Apple Rolls: Roll biscuit crust out very thin; on this spread apples cut very thin and fine; roll the dough so that it will form a smooth roll, and place in a narrow, deep tin, add a little water, sugar and butter, and bake. Serve in slices, and spread with butter and sugar; or make a liquid sauce of creamed butter and sugar, a beaten egg and a pint of boiling water poured over the egg, sugar and butter; flavor to taste.—Boston Budget.

—Bread: If you use compressed yeast boil three or four potatoes, mash fine, take as much water as you will need to mix your bread, make a sponge and set to rise. When light add salt, a tablespoonful of sugar and one of lard. When light make into a stiff dough, knead and chop with a chopping knife, smooth over and let rise again, mould into loaves and when sufficiently light bake one hour. If you use ordinary yeast cakes the yeast must be raised over night, put the potatoes in the yeast, then make a sponge in the morning.—Farm, Field and Stockman.

—Orange Jelly: Put the rind of two deep-colored oranges, the peel of two lemons, two ounces isinglass, and a large lump of sugar into a quart of water; let them boil until the isinglass is well dissolved; strain them through a silk sieve and add the juice of ten oranges and two lemons. When mixed strain through a napkin, put them in molds and set them on ice or in a cool place. Or oranges may also be sliced in quarters; or cut a hole about the size of a quarter with a sharp knife in the top of the orange; take out the pulp without breaking the peel, and use the juice for the jelly; put the peels in water to make them firm, then drain them and fill them with the orange jelly; set on ice and when you send them to the table, cut in quarters and place in a pretty dish or basket.—Housekeeper.

—The quality of coffee is much improved if it is ground very fine, and much less is required for household use if it is pulverized.

—Apple Jam: One pound apples, one pound sugar, one-half lemon, small lot of whole ginger. Boil all together until done and put in jar.—Detroit Free Press.

—Egg Chowder: Cut a good sized piece of pork in small squares and fry brown over a quart of sliced potatoes and a small onion. Cook until potatoes are done, then add three well beaten eggs and one-half cup milk and crackers. Season to taste.—Boston Globe.

—Superior Cookies: One pound of flour, three-quarters of a pound each of butter and sugar, three eggs, one teaspoonful of rose-water. Drop one spoonful of the well-beaten batter for each cookie into a well-greased bread-pan, and bake in a quick oven.—Ladies' Home Journal.

—Potato Pie: Slice eight raw potatoes and cut into small pieces one-half pound of bacon. Line a basin with some suet pastry and put in the bacon and potatoes; add boiling water and a little flour to make gravy. Put to steam for four hours.—Boston Budget.

Coffee Sponge: Soak one-half box gelatine in one-half cup cold water for an hour. Pour over one pint of hot coffee, add the juice of a lemon and make quite sweet. When it begins to thicken add the beaten whites of three eggs, and set on the ice to form. Serve with cream.—Good Housekeeping.

—Soft water is better than hard for boiling vegetables, as the hard water toughens them. When cooking always keep the kettle boiling, then if meat, vegetables or any thing you may be boiling needs more water you can add it without stopping the boiling process.

TO SOFTEN A WATERPROOF CLOAK, place it before the fire instead of letting it dry cold when wet. It will again become quite soft and pliable after a thorough heating. It is only the cheap waterproofs that grow so hard, but this process keeps them in good order until wet again, when the same process should be repeated, holding every part in turn to the kitchen fire.

AMONG THOSE WHO CAN AFFORD the most beautiful of polished tables it is the custom to take luncheon without a tablecloth. To save the shining surface of the table from defacement, however, little mats are placed before each person upon which to set his plate. These are of linen or crocheted cord, and sometimes those made of linen are handsomely embroidered. There should be larger mats for the dishes to correspond.

A SWISS CREAM.—Have ready a cake tin measuring two and a half inches deep. In this ring bake some rich sponge cake mixture—the ordinary sponge cake batter, with a quarter pound of butter to four eggs, is rich enough—and when done enough turn out very carefully onto a nice china or glass dish; brush the cake ring over with vanilla glace and, when quite cold, fill in the center with a high mound of stiffly whipped cream, flavored very delicately with vanilla. Ornament the top of the cream with candied cherries, cut in tiny pieces, and arrange round the base a border of small, fresh, green leaves.

DRESS BAGS.—Ladies with choice dresses now order a bag with each dress, just as a gentleman orders a pasteboard box with his new high hat, says the Ladies' World. These bags are made of common muslin or other lining material and close at the top with a shirr string. The ends of the shirr string are run through loops in the belt of the dress skirt and waist, and when the bag is closed it can be hung on a nail in the closet, secure from dust and moth and every other evil agency except thieves and pretty servant girls with a penchant for wearing madam's clothes.

CUNNING LITTLE DISHES, small, shallow and irregularly shaped, are to be placed at each guest's plate at dinners or luncheons. They are empty at first, and are intended for use between courses, when salted almonds, cherries or bonbons are passed. Heretofore there has been no receptacle provided for these little "relishes." They should be decorated at the pleasure of the hostess; some pretty little sentiment in gold lettering, or even one that is mirth provoking being quite in order. A set of favorite quotations is sometimes used. For a set of twelve designs representing months of the year might be used to

—To take out spots from wash goods, rub them with yolk of egg before washing.

—Any method which will keep the air from the inside of the shell will preserve the eggs for a certain length of time.

—Hominy Griddle-Cakes: To two tea-cupfuls of warm, boiled hominy, add two teacupfuls of milk or water, two cupfuls of sifted flour, a level teaspoonful of salt, and two well-beaten eggs. Bake on hot, well-greased griddle.—Ladies' Home Journal.

—A white plaster cast or marble bust will take the light, life, and soul out of an oil painting, as surely as sunlight will reduce to feebleness the flame of a wax candle; therefore a white plaster cast must not be placed near an oil painting.—Demorest's.

—The French cooks braise all kinds of poultry. Poultry may all be larded but fowls. Turkeys and pigeons and some of the white meated birds are good larded, but wild ducks and geese become too rich for most people if prepared in that way.

—Cafe Parfait: Take a gallon of thick cream, and add to it two cupfuls of sugar and a pint of strong black coffee, whip all to a froth; when stiff turn carefully into an ice cream mold, press the lid on tightly, pack in ice and salt, and freeze three hours.—Boston Herald.

—Apple and Pear Marmalade: Take equal quantities of such apples and pears as will cook well together, and to each pound when pared and cured allow three-quarters of a pound of preserving sugar. Cook over a slow fire, continually stirring until the fruit is quite soft. Store in the usual way.—Indianapolis Sentinel.

—Bradford Cake: Beat the whites of three eggs to a stiff froth, add one cup of sugar and beat well, then add one-half cup of butter that has been beaten to a cream, one-half cup of sweet milk, one teaspoonful of cream tartar, one-half teaspoonful of soda, two cupfuls of flour. Flavor with vanilla.—N. W. Christian Advocate.

—For moths salt is the best exterminator. The nuns in one of the hospital convents have tried every thing else without success, and their experience is valuable, as they have so much clothing of the sick who go there, and strangers when dying often leave there quantities of clothing, etc. They had a room full of feathers, which were sent there for pillow making, and they were in despair, as they could not exterminate the moths until they were advised to try common salt. They sprinkled it around, and in a week or ten days they were altogether rid of the moths. They are never troubled now.

ONE PINT OF GRANULATED SUGAR weighs one pound.

A TEASPOONFUL OF SALT put into a kerosene lamp will improve the quality of the light.

ALMOND MEAL IS VERY WHITENING and will tend to soften hands. Put a little of it in the palm of one hand, moisten it and then use it exactly as soap.

TO BANISH RED ANTS FROM THE PANTRY strew whole cloves around the shelves. The same is also considered a good moth exterminator.

OLD BRASS MAY BE CLEANED to look like new by pouring strong ammonia on it, and scrubbing with a scrub brush. Rinse in clear water.

TO WHITEN THE HANDS, melt an ounce of camphor gum, half an ounce of glycerine and one pound of mutton tallow, and apply every night.

TO SET DELICATE COLORS IN EMBROIDERED HANDKERCHIEFS, soak them ten minutes before washing in a pail of water in which a desert-spoonful of turpentine has been stirred.

IN TRAVELING THE COMPLEXION is kept in good order if some simple cooling cream is put on the face every night. Washing the face in very hot and then in cold water acts like a vapor bath on it, and tends to make the skin whiter and firmer.

STEEL PENS ARE DESTROYED by the acid in the ink. If an old nail or old steel pen is put in the ink, the acid therein will exhaust itself on them, and pens in daily use will remain in good condition much longer.

TO CLEAN HAIR BRUSHES put a tablespoonful of ammonia into the tepid water, dip them up and down until clean, then dry with the bristles down. In place of the ammonia they may be cleaned by using a teaspoonful of soda.

A GOOD HAIR TONIC.—Ten grains quinine, twenty grains boracic acid, one ounce tincture cantharides, one ounce liquid opodeldoc, one-half an ounce carbonate potash, two ounces glycerine and one pint rain water. Apply once per day.

HOT DRESSING FOR COLD MEATS is made by rubbing up a teaspoonful of cayenne with fresh butter to a stiffish paste and stirring it over the fire with a little sifted sugar, the juice (strained) of a lemon, a glass of walnut or other catsup and a teaspoonful of stock or brown sauce.

A LEMON TEA CAKE.—Rub four ounces of butter into one pound of fine flour, add four ounces sifted sugar, one teaspoonful of soda and one of cream of tartar, the juice and grated rind of a large lemon and a well-beaten egg. Mix with milk to a moderately stiff dough and bake in patty-pans or very shallow round tins.

STEWED CRANBERRIES.—Wash and drain one quart of cranberries; add one pint of cold water, cover closely and set to boil for ten minutes, then add one pint of granulated sugar and stew for ten minutes longer, keeping them covered all the time. Cook in porcelain and stir with a wooden spoon to preserve the color.

Pickled Cucumbers, or Gherkins: Take small cucumbers (not young), steep for a week in very strong brine; it is then poured off, heated to the boiling point, and again poured on the cucumbers. The next day drain them on a sieve, wipe dry, put into bottles or jars with some spices. One small red or green pepper, and six whole peppercorns for each two quart-jar, and covered with strong pickling vinegar.—Yankee Blade.

HOME-MADE CARAMELS.

How to Make Sweets That Are Sure to Be Pure and Harmless.

Our candy was to be sold for a cent a stick, but the sticks were not scanty little snips by any means. Mrs. Cartwright made us a present of the molasses, Lois brought the sugar from home; Al Fay brought the saleratus, Patty remembered about the vinegar, and Marjorie produced the butter.

These were the ingredients: a half-gallon of New Orleans molasses, a cup of vinegar, a piece of butter as large as two eggs, a good teaspoonful of saleratus dissolved in hot water.

We melted the sugar in the vinegar, stirred it into the molasses, and let it come to the boil, stirring steadily. The boys took turns at this work.

When the syrup began to thicken we dropped in the saleratus, which makes it clear; then flouring our hands, each took a position, and pulled it till it was white.

The longer we pulled, the whiter it grew. We ate some of it, but we girls were quite firm in saving half for our sale.

Then we made maple-sugar caramels. Have you ever tried them? They are splendid. You must have maple sugar to begin with: real sugar from the trees in Vermont if you can get it. You will need a deep sauce-pan. Then into a quart of fresh sweet milk break two pounds of sugar. Set it over the fire. As the sugar melts, it will expand. Boil, boil, boil, stir, stir, stir. Never mind if your face grows hot. One can not make candy sitting in a rocking-chair with a fan. One doesn't calculate to, as Great-Aunt Jessamine always says.

The way to test it when you think it is done is to drop a portion in cold water. If brittle enough to break, it is done. Pour into square buttered pans, and mark it off while soft into little squares with a knife.

Some people like cream candy. It is made in this way: Three large cupfuls of loaf-sugar, six tablespoonfuls of water. Boil, without stirring, in a bright tin pan until it will crisp in water like molasses candy. Flavor it with essence of lemon or vanilla; just before it is done, add one teaspoonful of cream of tartar. Powder your hands with flour, and pull it until it is perfectly white.

Plain Caramels: One pound of brown sugar, a quarter of a pound of chocolate, one pint of cream, one teaspoonful of butter, two tablespoonfuls of molasses. Boil for thirty minutes, stirring all the time; test by dropping into cold water. Flavor with vanilla, and mark off as you do the maple caramels.

Home-made candy is sure to be of good materials, and will seldom be harmful unless the eater takes a great quantity. Then the pleasure of making it counts for something.—Margaret E. Sangster, in Harper's Young People.

Apple Snow.—Bake six good apples, take out the pulp, and when cold beat it thoroughly with the whites of three eggs, and sugar enough to stiffen a little; serve with a boiled custard for a sauce.—Boston Budget.

For the instant destruction of roaches, stir into a half-pint of hot paste a dime's worth of phosphorus, adding, when cool, a quarter the bulk of grease. This should be placed where they frequent, and they will die while eating it.

Speed Peaches.—Seven pounds of fruit, one pint of vinegar, three pounds of sugar, two ounces of cinnamon, one-half ounce cloves. Scald all together and pour over the fruit. Let stand twenty-four hours, pour off, scald, and let stand another twenty-four hours. Boil a 1 together until fruit is tender. Set away in jars in a cool place.—Housekeeper.

A Good Breakfast Dish.—Take some of the light bread dough which is ready for molding into loaves, roll out half an inch thick, cut into small squares and fry to a nice brown in boiling fat like dough nuts. These are good to eat with meats, also with syrup, or sugar and cream, as one prefers, and are very little trouble to make.—Orange Judd Farmer.

To Preserve Pineapple.—Remove all the skin and eyes, cut in pieces from the core and chop rather fine. Allow three-quarters of a pound of sugar to each pound of pineapple, mix the sugar and pineapple well together, and let it remain overnight. In the morning pour off the syrup and let it boil fifteen minutes; then add the fruit, and cook until transparent. Put in air-tight jars and keep in a cool place.—Boston Herald.

Coffee is far more delicious when made with eggs than it is without. One egg to a teaspoonful of ground coffee is about the right proportion for a rich extract, but less than this can be easily used by adding a teaspoonful of cold water to a well-beaten egg and using enough of this mixture to thoroughly wet the coffee. Beat an egg well, add two tablespoonfuls of cold milk; pour this mixture into a pint of boiling milk, let scald but not boil. Try this when you have no cream for breakfast coffee.

Veal Soup.—Wash the knuckle, put it into a saucepan with three pints of cold water and a level tablespoonful of salt. Simmer for one hour and a half. Then remove the knuckle, cut off all the meat and put it aside. Restore the bones to the kettle. Add to the broth two or three sprigs of parsley, quarter of a teaspoonful of pepper, and the same of celery salt. Stir either one rounded teaspoonful of cornstarch or two of flour into a cupful of sweet milk, add this and half a gill of granulated tapioca, or rice. Let the soup boil slowly for one hour and a half longer, making three hours in all. Remove the bones before serving.—Good Housekeeping.

BREAD SPONGE.—One square of yeast cake put with an ordinary size white potatoe; put potato through the colander and set away covered over night. In the morning beat in a pint of milk and an egg and a tablespoonful of sugar, lard the size of a walnut; mix with flour until you have a stiff sponge; put in a warm place to rise, and mold and put in pans. Bake in a quick oven.

TWO OR THREE COOKING HELPS pay for themselves soon. A braising pan converts a neck of mutton into a neck of young lamb, to be garnished as follows: Cut and trim the chops from the neck of braised mutton after it has grown cold. Put a little gelatine into the liquor left from the mutton and flavor it with fresh mint chopped finely. Cover each cutlet with this jelly and serve with hot marrowfat peas around the dish.

TIMBALE OF SALMON.—One pound can of salmon, four eggs, four tablespoonfuls of cream; salt and pepper to taste. Remove the salmon from the can and reject all bone and skin. Mash the salmon fine, adding slowly the cream; then add the salt and pepper and the yolks of the eggs well beaten. Beat the whites of the eggs to a stiff froth, stir them carefully into the mixture. Fill greased custard cups two-thirds full of this mixture, stand the cup in a pan of hot water and bake in a quick oven fifteen minutes. When done remove the timbale carefully from the cups, arrange them on a meat platter and hand around.

FOR CHAPPED LIPS.—Dissolve some beeswax in a little sweet oil by heating together gently. Apply to the lips several times a day and avoid wetting them as much as possible. An old-fashioned recipe for a perfectly harmless face lotion is the following: Take seeds of pumpkin, melon, gourd and cucumbers and pound them to a powder, adding fresh cream to dilute the powder, then add sweet milk enough to make a thin paste; a few drops of oil of lemon or of lemon juice must be added. Apply this to the face for half an hour at a time or it may be put on when retiring and left on over night.

THOSE HAVING GREENHOUSES will find that many kinds of plants can be grown under the benches quite as well as on them, and in this way much space can be economized. Ferns, tradescantia, many varieties of begonia, lycopodiums and even geraniums will grow well there, and be found extremely useful to cut from, for it will save your spoiling the effect of cutting from your pot plants. If you have cuttings of any kind which you do not know what to do with, don't throw them away, but stick them into the soil under the bench, and let them take care of themselves. In a little time they will root and soon become fine plants.

AN APRICOT TART.—Take a pint of the desiccated or evaporated apricots, soak and steam them, not letting them go to pulp, but preserving their shape. Toss them in a skillet with four ounces of fresh butter, the same of sifted sugar and the finely grated rind of a lemon. Meanwhile cut out a round of pie paste and edge it all round with a strip about an inch wide of the same and have ready another circle of paste the size of the first, but rolled out as thin as possible. Lay in the fruit mixture carefully (the fruit, though well mixed with the butter and sugar, should not be a mash), cover it all over with the second round of puff paste, wetting the edges and pressing it well together. Brush it over with white of egg and bake in a gentle oven. Whip the whites of two eggs to a stiff froth with four ounces sifted sugar, and when the tart is cooled mask the center with this meringue and garnish the band at the edge with it.

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SCRUBBING BRUSHES SHOULD BE KEPT with the bristles down and they will last twice as long. Common sense will tell you if you stand them the other way the water will run down and soak into the back, loosening the bristles, whether they be glued or wired.

A New York *Witness* correspondent verifies from experience the statement that fuel can be saved on ironing day by placing over the irons an old tin bucket or similar vessel, bottom side up. "You need a thick iron holder, lined with paper, to handle them with when heated in this way."

COFFEE BLANC MANGE.—One quart of milk, one-third box of gelatine, one cup of strong coffee, four eggs, one and a half cups sugar. When the milk boils add the eggs and sugar; stir well; then let it come to a boil and add the coffee. Put in a little vanilla, as it is an improvement. Then pour into a large mould or two small ones. This makes enough for eight or ten people.

SURGEON C. W. HAMILTON directs attention to the curative effect of kola in the successful treatment of sea sickness. Half to one drachm of the powdered fresh seed, chewed slowly, was followed in the cases in which he tried the drug by complete cessation of the various symptoms; the depression, vomiting and giddiness disappeared and the heart's action was strengthened and regulated.

THE TRUE WAY TO COOK RICE.—Wash a pint of rice in two waters, picking out all discolored grains. Have ready a saucepan containing two quarts of boiling, well-salted water. Stir the rice into this, cover closely and boil hard twenty minutes, stirring frequently. At the end of that time when a grain is rubbed between the fingers it will be soft on the outside, but a little hard in the middle. Pour off all the water, cover closely and set on back of stove to steam three-quarters of an hour, occasionally tossing with a fork. When done, each grain will be separate, but soft. Cooked thus and served with roast poultry and eaten with the gravy of same, we consider a necessity to every well-regulated dinner.

FLEUR DE LIS MADELEINE CAKES can be made from the following rule: Rub to a cream half a pound of butter, add three cups of sugar and the strained yolks of six eggs, and then a cup of sweet cream or rich milk in which an even teaspoonful of soda has been mixed. Beat the cake thoroughly and add three and a half cups of flour, in which two teaspoonfuls of cream of tartar have been mixed. Beat the cake well and add carefully the whites of four eggs, beaten very stiff. Use the two whites of eggs left over for icing, coloring some of it brown with chocolate and the rest of it pink with cranberry juice. Cover each little cake with thick, soft icing. When properly made and baked each little cake is deliciously tender, a melting morsel.

MARYLAND CHOWDER.—Take of the shoulder of cod or a good-sized haddock two pounds of fish (without the haddock bones). Put one gill of water in the bottom of an iron pot, lay in also a sliced onion and one-half the fish, skin side down. Sprinkle over it a level dessert spoon of salt, a salt-spoonful of black pepper, ditto of ground mace, a half pint of oysters or clams, and a tiny sprinkle of cayenne pepper, an ounce of butter in small bits and a quarter pound of broken water crackers. It requires double of these ingredients for the whole chowder, and when you get the second layer built up, pour one gill of boiled cream over the whole. If the oysters or clams have sufficient liquor, a gill of the water will not be required. If the chowder looks too dry, after cooking a little while, add more water. Cover it closely and stew for one-half hour. Serve on a very hot platter. Milk may be used if you have no cream. This is to be eaten with a fork from a dinner plate and not like New England chowder

NOVEL RICE PANCAKES.

Mix two table-spoonfuls of ground rice into a pint of cream. Let it high over a slow fire and stir well until it thickens. Pour into the liquid six ounces of butter melted, add half a grated nutmeg and pour the whole into an earthen pan. When it is cold stir in two table-spoonfuls of dry flour, a pinch of salt, two ounces of caster sugar and six well-beaten eggs. Mix all thoroughly together and fry the pancakes a good color. When milk is used instead of cream allow one more table-spoonful of ground rice. Only small quantities should be poured into the pan at one time on account of its lightness.

—To prepare cocoon cones whip the whites of five eggs to a stiff froth, adding gradually one pound of powdered sugar; then beat in one teaspoonful powdered arrowroot and one-half pound of grated cocoonut. Butter a sheet of writing paper and lay in the baking pan; mold the cocoonut into small cones and bake in a moderate oven.—N. Y. World.

—Okra Soup.—Take a small shin of beef, and, after washing it very thoroughly, put it on to boil in one gallon of water; skim the water as it boils, and add salt; let it boil about five hours, then add one onion chopped, one tablespoonful of chopped parsley, one fourth of a peck of okra and one quart can of tomatoes; allow all to boil together an hour and a half longer; remove the meat and serve.—Boston Herald.

—The best time for changing the linen of the patient is in the morning. When able to bear a daily freshening of the toilet, it should be done as nearly as possible at the same hour. Before convalescence or strength will permit of daily toilet, a frequent sponging of the face and hands with tepid water to which has been added a little good Cologne water, will be found very refreshing, especially to a fever patient. When a complete sponging is ordered, if done just before the hour of sleeping, it will be found much more refreshing and will conduce to sleep.

—Sponge Steak.—Remove carefully every particle of bone, fat and gristle, also the "tough end" from four porterhouse or two sirloin steaks; place in a stew-pan with just enough water to cover them; let them simmer (not boil) until they fall to pieces when taken from the pan; if the water cooks away before the meat is done, add a little more, but keep closely covered and see that all the water is absorbed. When cooked, remove from the fire, mince very fine, add pepper, salt and catsup to taste; press out all the juice, and work in an unbeaten egg; with your hands, form into cakes about four inches long by three wide, and brown quickly in hot butter, and lay on a bed of fresh, green parsley.—Good Housekeeping.

to Practical Housekeepers.

To STOP HICCOUGH take a lump of sugar saturated with vinegar.

WHEN SUFFERING FROM OVERSTRAINED AND TIRED EYES bathe them in hot water several times a day.

APPLES WILL NOT FREEZE if covered with a linen cloth, nor a pie or custard burn if in the oven with a dish of water.

RUB YOUR LAMP CHIMNEYS after washing with dry salt and you will be surprised at the new brilliancy of your lights.

TURPENTINE AND BLACK VARNISH is the blacking used by hardware dealers for protecting stoves from rust. If put on properly it will last through the season.

TWO APPLES KEPT IN THE CASK BOX will cause moderately rich cake to remain moist for a great length of time, if the apples are renewed when withered.

IT IS SAID THAT TO DRINK SWEET MILK after eating onions will purify the breath so that no odor will remain. A cupful of strong coffee is also recommended.

ALWAYS DISSOLVE GELATINE in an equal bulk of cold water; if put into hot water at first a strong taste will be developed. It will take about fifteen minutes to dissolve, but many stand two or more hours without harm.

TO TAKE THE RUST OUT OF STEEL rub the steel with sweet oil; in a day or two rub with finely powdered unslacked lime until the rust all disappears, then oil again, roll in woolen and put in a dry place, especially if it be table cutlery.

RELIEF FOR COLD IN HEAD.—A teaspoonful of camphor in a wide-mouthed bottle, well covered with boiling water, produces a warm vapor which can be inhaled for the relief of acute head colds. Ten minutes' use, three times a day, will suffice.

IT IS SAID THAT whisky will take out every kind of fruit stain. A child's dress will look entirely ruined by the dark berry stains on it, but if whisky is poured on the discolored places before sending it into the wash it will come out as good as new.

TOILET ARTICLES HOME-MADE.

How to Make for Yourself Farina Cologne, Jelly of Roses and Other Delights.

TOILET PREPARATIONS of the finest kinds are so costly that people would certainly make them for themselves if they only knew how," said Dr. John V. Shoemaker, the distinguished authority on the skin, to a writer for THE STAR. "If you like, I will tell you how you can manufacture at home several of the best and most expensive of such preparations at a comparatively small outlay.

"Take farina cologne, for example. You can make that for yourself if just as good quality as you can buy by taking fourteen ounces of deodorized alcohol and putting into it four drachms of oil of lemon, one drachm of oil of neroli and half a drachm of oil of lavender. Add enough rose water to bring the mixture up to a pint in measurement and you have one pint of real farina cologne.

"All these things you can buy at the nearest apothecary shop. Possibly you may prefer to use a recipe for eau de cologne, which, in a recent competition among makers, was awarded the first prize for excellence among 219 recipes submitted. If so, take one pint of triple-distilled alcohol and mix with it one ounce of orange-flower water. Put into the mixture two drachms of bergamot, one drachm of oil of lemon, twenty drops of oil of neroli, twenty drops of oil of rosemary and six drops of oil of origanum.

"There are few colognes to be bought in the world that can approach in excellence the two you can make at home by those recipes. They ought to be enough to supply your dressing table. But there are other delightful things for the toilet which you can manufacture for yourself likewise. For instance, there is jelly of roses, which is a delightful preparation for the skin and lips. To make it get two ounces of pure glycerine and half an ounce of the best Russian isinglass. With these mix six ounces of rose water and put in ten drops of oil of roses. Keep the jelly in tinfoil, so as to exclude the air as much as possible and retain its freshness.

"If you choose, you can make for your own use the perfection of face powder by mixing one ounce of impure carbonate of zinc, finely pulverized, with one ounce of carbonate of magnesium, adding five drops of oil of verbena. The result is a powder of a slightly pinkish hue, with which the skin may be lightly dusted. All these things I mention, you remember, are to be bought at any first-class drug shop. For a greasy, shiny, rough or red condition of the cuticle nothing can be better than a powder made from one ounce of finest prepared chalk with one ounce of subnitrate of bismuth, two drops of oil of roses being not forgotten.

"More effective than powders as curative agents, if the skin is greasy or rough, is a properly compounded lotion. Such a one is made by simply mixing one drachm of boric acid with four ounces of distilled witch hazel. It should be applied with a piece of soft old muslin. Supposing that you desire to refine and impart luster to the surface of the nails, get two drachms of ointment of oleate of zinc and rub it thoroughly in, particularly at the base of each nail.

"I will tell you how to make a delightful pomade, but you must wait until the next strawberry season arrives, unless you care to purchase some of hothouse cultivation. Take thirteen ounces of fresh strawberries, twenty-five ounces of lard, fifteen ounces of suet and forty ounces of cacao butter, and add to the mixture two drops of otto of roses and two drops of oil of neroli. If you do not wish to turn out such a large quantity reduce the ingredients proportionately. The process must be carefully conducted. Melt the suet, lard and cacao butter together in a water bath and put in the fresh strawberries. The temperature must be kept very low and only high enough to keep the mass liquid; otherwise the strawberry aroma will be lost. After the stuff has thus remained for several hours strain it, and when it is nearly cool add the oils of roses and neroli.

"Almond meal of the best kind, to keep the skin of the face and hands smooth and pretty, you can make by mixing one pound of ground almonds with one pound of wheat flour, adding half a pound of powdered orris root, half an ounce of oil of lemon and a quarter of a drachm of oil of bitter almonds. Florida water as good as you can buy you can compound from two ounces of oil of lavender, one ounce of oil of lemon, one ounce of oil of orange peel and five drachms of oil of cloves—all mixed in one gallon of deodorized alcohol.

"A first-rate bandoline is readily composed by taking seven ounces of water and mixing with it three ounces of proof spirit and a drachm and a half of gum tragacanth, adding ten drops of otto of rose. Let the mixture stand for a day and then strain it. To make brilliantine, mix together two ounces of alcohol, one ounce of honey, half an ounce of glycerine and half an ounce of cologne. The best preparation for bleaching the hair is simple peroxide of hydrogen, which you can buy by the gallon and turn your raven locks with it to golden or white, as you desire. If you want to dye your hair you can do it easily with a mixture of one drachm of precipitated sulphur and a like quantity of acetate of lead, with four ounces of rose water. Apply it twice a day until the desired depth of hue is obtained. And, by the way, if you are bothered with dandruff you can get rid of the trouble by rubbing into the scalp with a sponge over the hair.

ROAST BREAST OF VEAL.—Loosen (or have the butch-er do so) the meat from the ribs, but not separating the ribs, making an opening at one end only. Rub salt inside and out. Fill the opening with the following dressing: A small loaf of stale bread cut in pieces, soak in cold milk or water, squeeze out as dry as possible and season to taste with pepper, salt, a very little sage, a small shallot or onion chopped fine, one beaten egg and two table-spoonfuls of butter. Sew up the opening. Place the meat in the roasting-pan, in which put a teacupful of hot water, two carrots sliced, and half of a shallot or onion sliced.

Put the pan in a hot oven, and baste the meat frequently until nearly done. When done, and of a nice brown, place on a hot platter. Strain the gravy (which has been replenished with water as it cooked away) and return to the pan; thicken with a little

wetted flour, tasting to see if seasoned enough. Send to the table in a sauce-boat. Serve lettuce with the veal. A fillet of veal is very nice, cooked in this way. Have the butcher put a pocket in for the dressing.

ROAST LEG OF LAMB.—Cut off the shank-bone, wash, if necessary, and wipe dry; put into a baking-pan, add a cup of hot water, and bake in a hot oven, basting constantly. Allow at least twenty minutes to the pound for roasting, as lamb and mutton are much better if thoroughly cooked,—the opinion of many famous cooks to the contrary notwithstanding. When done, remove to a hot platter, drain the drippings from the baking-pan, add a little hot water, season with pepper and salt, thicken with browned flour, and send the gravy to the table in a boat; or serve your leg of lamb with mint-sauce, in which case you can omit the gravy from the baking-pan.

CHOCOLATE CREAM.—Scrape fine half a pound of chocolate and add milk enough to dissolve it; cook for ten minutes; remove from the stove and let it cool; then add a pint of cream, and sugar to taste; beat the yolks of eight eggs and the white of one; add to the chocolate cream; strain, and pour into a little china cream-pots or cups, and set them in a shallow dish or pan of hot water until the mixture sets; then put into a cool place until required to serve. This quantity will fill twelve or more cups.

WHIPPED CREAM.—Put one pint of rich cream on the ice for an hour, or until thoroughly chilled; then whip, skimming off the stiff froth as it rises and laying on a sieve to drain, and returning the cream which drips away to be whipped over again. Add to the whipped cream, one cupful of sugar, and any flavoring preferred. Set on the ice for half an hour before serving.

VELVET CREAM.—Take a large teacupful of white wine, the juice of a lemon, half an ounce of gelatine, and sugar to taste. Let them simmer together until the gelatine is dissolved; strain the mixture; add one pint of cream, and stir the whole until quite cold. Pour into a mold and let it stand until set.

BOILED CUSTARD.—One quart of milk, five eggs, half a teacupful of sugar, and flavoring to taste. Put the milk into a pail or pan and set in another of boiling water; stir the sugar into the milk and when at boiling point, add slowly the well beaten eggs and flavoring; when well set pour into a dish to cool, and from which it will be served. When eggs are not plentiful two may be omitted, and a tablespoonful of corn starch used. A tiny pinch of salt is considered an improvement, by some, to a boiled custard.

SAGO SOUP.—Wash three ounces of sage in boiling water and add it gradually to two quarts of nearly boiling stock, with seasoning to taste. Simmer for half an hour, when it should be well dissolved. Beat up the yolks of three eggs, add them to half a pint of milk or cream, stir quickly into the soup and serve immediately. Do not let the soup boil after the eggs are put in or it will curdle.

OYSTER SOUP.—One quart of oysters, one pint of cold water, butter the size of a small egg. Put oysters into the water and allow to come near boiling. Skim, then add butter, a teacupful of milk, a little pepper and salt, and boil a quarter of a minute. Pour into a warmed soup tureen in which are a couple of crushed crackers. Serve hot. Those who do not like milk may use water in the place of it.

SPONGE CAKE.—Three eggs, beaten three minutes; then add one and a half cupful of sugar and beat five minutes; add one cupful of flour and beat one minute more; then half a cupful of warm water, stirring lightly, and another cupful of flour; stir briskly before putting into the cake tins. Use half a teacupful of soda and one of cream of tartar or one and a half of baking powder; if soda, it should be dissolved in the water, and the cream of tartar put into the flour; if baking powder, sift it thoroughly into the flour. It is better to use the long, narrow cake tins.

PLAIN CAKE.—Half a cupful of sugar, one-fourth of a cupful of butter, one egg, three-fourths of a cupful of sweet milk, one pint of flour, one teaspoonful of cream of tartar, and half a teaspoonful of soda or one and a half teaspoonful of baking powder. Beat hard and bake quickly.

MARBLE CAKE.—For the light part: One and a half cupful of sugar, half a cupful of butter, half a cupful of sweet milk, half a teaspoonful of soda, one teaspoonful of cream of tartar, two and a half cupfuls of flour, and the whites of four eggs. For the dark part: One cupful of brown sugar, half a cupful of molasses, half a cupful of butter, half a cupful of sour milk, half a teaspoonful of soda, one teaspoonful of cream of tartar, two and a half cupfuls of flour, yolks of four eggs and spice to taste.

CREAM SPONGE CAKE.—Two eggs, well-beaten; put into a teacup, which fill with sweet cream; pour it into a pan, or cake dish, and add one teacupful of sugar, one and a half teacupful of flour, one teaspoonful of baking powder, and a very small pinch of salt. Stir the ingredients well together, and bake in a moderately hot oven.

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COLD WATER CAKE.—Three cupfuls of sugar, one of butter, five of flour, one and a half of cold water, two table-spoonfuls of molasses, two eggs, one teaspoonful of soda, one of cloves, and two of cinnamon. Fruit may be added, and will improve it.

FRENCH CAKE.—One cupful of sugar, half a cupful of butter, three eggs, two-thirds of a cupful of sweet milk, one and a half cupful of flour, and two teaspoonfuls of baking powder. Spread over a chocolate icing or any other preferred.

STRAWBERRY CREAM.—Make a custard of a quart of milk, four eggs, and sugar to taste; add a pint of whipped cream; mash a pint of strawberries and strain the juice; add to the cream, with more sugar, if needed, when ready to freeze. A few whole berries added just before freezing make a pretty effect.

WEDDING CAKE.—One pound each of powdered sugar, butter, flour and English currants; half a pound each of seeded raisins, chopped, and citron; twelve eggs, whites and yolks beaten separately; one teaspoonful of cloves, one of cinnamon, and two of grated nutmeg. Cream the butter and sugar together, flour the raisins and currants, and stir all the ingredients well together. Bake in large square tins, lined with buttered paper. This cake will keep for weeks.

CHOCOLATE CAKE.—Three-fourths of a cupful of brown sugar, one table-spoonful of butter, four eggs, (the whites of two are kept for the chocolate filling), two table-spoonfuls of water, one coffee-cupful of flour, and two table-spoonfuls of baking powder, which sift well into the flour. Mix the butter and sugar, add the beaten yolks, then the flour and water, and lastly the beaten whites of two eggs,

TEA CAKE OR CUP CAKE.—Sugar, 1½ cups; Butter, ½ cup; Sour Milk, 1 cup; Eggs, 3; Soda, 1 teaspoonful Extract, Vanilla, Lemon or Nutmeg as preferred, 1 teaspoonful; dip common cake dishes about half full, and place in the oven, not too hot, bake gently.

COFFEE CAKE.—Nicely made Coffee, 1 cup; Brown Sugar, 1½ cups; Butter, 1 cup; Molasses, 1 cup; Raisins or English Currants, 1 lb.; Flour, 5 cups; Soda, 1 large teaspoonful (dissolved in Coffee, Cinnamon and Cloves of each, ½ teaspoonful; half of a Nutmeg, six and bake in a moderate oven.

WEDDING CAKE.—Flour and Butter, each 4 lbs.; Sugar, 8 lbs.; Citron, 1 lb.; English Currants, 4 lbs.; Raisins, 3 lbs.; Nutmeg, 1 oz.; Lemons, 4; Cream, 1 pt; Eggs, 30; Saleratus, ½ table-spoonful; work the Butter and Sugar to a Cream, and add the beaten eggs, grated Nutmeg, Prepared Fruit, Chopped Lemons, Cream and Saleratus, then the sifted Flour; bake in small or large pans as preferred.

SPONGE CAKE.—Eggs, 4; White Sugar, 1 cup; Flour, 3 cups; Sweet Milk, ½ cup; Baking Powder, 1 large teaspoonful; Extract, Lemon, Vanilla or Nutmeg as preferred, 1 teaspoonful; Salt, a small pinch; beat the eggs well, then beat in the sugar and add the milk, flavoring, and Salt; put the Baking Powder into the Flour and sift and stir in and beat all well together, put into a pan and bake in a quick oven, it will be very light and spongy; this may be baked in thin layers and used as jelly cake.

ALL-THE-YEAR-ROUND PUDDING.

Line a basin with pie paste, and spread on three table-spoonfuls of any fruit jam; raspberry is very good. Have beaten together bread-crumbs, sugar, and butter, of each 3 oz., the rind (grated) and juice of a lemon; add all to the jam and bake one-half hour; eat with any sweet sauce.

VEGETABLE SOUP.—Cut in slices the following vegetables: Onions, turnips, carrots and celery, a teacupful of each. Fry in butter until a nice brown, stirring that they may cook evenly. Put into the soup kettle with a quart of good soup stock and a quart of hot water; boil gently one hour. Fifteen minutes before serving add a teacupful of chopped sorrel or a squeeze of lemon juice, and a teacupful of green peas previously boiled and rubbed through a sieve. Salt and white pepper to taste.

CLAM SOUP.—Have about fifty clams opened, saving the liquor. Chop the meats quite fine and put into a kettle with one pint of cold water and the added liquor; boil and skim, then add half a pint of sweet milk, butter the size of an egg, and a small teacupful of crushed crackers, pepper and salt to taste; then boil nearly half a minute. More water may be added if preferred thinner.

BRANDY SAUCE.—Take a piece of butter the size of an egg, and two table-spoonfuls of sugar; beat them to a cream; add the well beaten yolk of one egg, and a table-spoonful of corn starch; mix well together. Put a cupful of boiling water on the stove in a saucepan; add to it a little powdered cinnamon, and a pinch of nutmeg. Let the spices boil a few minutes in the water; then stir in the butter, well mixed with the other ingredients. Stir without ceasing until it is just ready to come to a boil; then remove at once or it will curdle and be spoiled. Flavor with two table-spoonfuls of good brandy.

SAUCE FOR APPLE DUMPLINGS.—One cupful of sugar, half a cupful of butter, two table-spoonfuls of corn starch (or sifted flour), and a little lemon juice or a sprinkling of nutmeg. Rub the butter and sugar to a cream; then add the corn starch; mix thoroughly, and pour in one cupful of water, boiling hot, stirring constantly; add flavoring, and if you like, half a gill of wine.

SAUCE FOR BAKED PUDDINGS.—One egg and one cupful of sugar beaten very light; pour on, very slowly, one cupful of boiling water, stirring constantly white doing so. Flavor with grated nutmeg, or any extract.

Dr. Salemi has taken advantage of the escharotic property of carbolic acid to remove corns which several other remedies had failed to dislodge. He gives the following directions: After bathing the feet in soapy water, dry the affected part and surround the corn with a layer of collodion. Melt the carbolic crystals by a gentle heat and apply a thick layer over the softness surface of the corn, taking care not to touch the surrounding flesh. After a few minutes apply to the layer of collodion a piece of wadding or blotting paper to absorb the excess of the acid. Repeated at intervals of three or four days, this simple remedy is stated to effect a complete cure.

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Spice Cake.
One half cup of butter, two cups of sugar, three eggs, one cup of sweet milk, two and one half cups of flour, two table-spoonfuls of baking powder, one table-spoonful of cinnamon, one half table-spoonful of cloves, one half grated nutmeg, one handful of seeded raisins, chopped.

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BROILED BEEFSTEAK.—Have choice steaks, porterhouse or tenderloin, cut three-fourths of an inch thick, rub the bars of the broiler with a piece of beef suet, lay the meat on and broil over a clear, bright fire from twelve to fifteen minutes, turning as soon as it browns and often enough to prevent the juices escaping. When done, remove to a hot platter, sprinkle lightly with salt and white pepper, put some generous bits of butter on it and set in the oven until the butter is melted; serve at once. Maitre d'hotel butter is an excellent dressing for beefsteak; put two table-spoonfuls on two pounds of beefsteak when it comes from the broiler and set in the oven until the dressing is melted.

BEEF HASH.—Corned beef is better for hash than fresh beef, though either may be used; trim the cold meat removing all bone, skin and gristle; chop rather fine using a cup and a half of meat and

two of potatoes, chopped after they are cold. Put the meat into a frying pan with a scant cup of hot water for three of meat, add two table-spoonfuls of butter and pepper and salt to taste. Let the meat simmer a few minutes, then add the potatoes, stir all thoroughly together, and when well heated it is ready to serve. A mixed hash may be made by adding any kind of cold vegetables, cold beans being an especially welcome addition. This dish is improved for some tastes by being allowed to brown in the frying pan. Toast is a suitable accompaniment for hash, a spoonful of hash on each half slice, or the toast may be served by itself.

CUTTLETS OF COLD MUTTON.—Cut the remains of cold loin or neck of mutton into cuttlets, trim them, and take away a portion of the fat, should there be too much; dip in beaten egg, roll in cracker dust and fry in hot drippings. Serve with tomato sauce.

To clean an iron bedstead the following paste is excellent: Mix together one gill of paraffin, half a gill of naphtha and enough tripoli powder to make a rather soft paste. Apply with a bit of felt, rub till all dirt is removed, dust with dry tripoli powder and polish with a soft cloth.

The Apple as Dessert.

Apples have a great deal to recommend them in the seasons when peaches can not be had and strawberries are not in market, says the New York World. Apples are especially to be esteemed in times of financial depression, for they don't cost as much as oranges and figs and other products of the tropics, and yet when properly treated they are as delicious a dessert as can be had. Of course everybody knows how to eat raw apples and how to make apple sauce and how to bake apples. But these modes of serving do not limit the capacities of the apple. It is most "asty" in a compote; it is delicious in apple snow; it is a novelty in iced apple, and it is not to be despised, fried.

Apple Compote.—Pare and core some apples. Make a syrup of sugar, allowing three-fourths of a pound of sugar to a pound of apples. When the syrup comes to a boil put in the apples and cook until soft, but not long enough to break the fruit. Remove the apples to a dish. Dissolve a third of a package of gelatine in half a tencup of hot water and stir quickly into the syrup, which should be removed from the fire first. Strain over the apples and set in a cool place. When cold, pile whipped cream over the dish.

Apple Snow.—Pare and boil three large apples until quite soft. Press them through a sieve and let them cool. Beat the whites of three eggs to a stiff froth and stir in three tablespoonfuls of powdered sugar. Mix this lightly with the cold apples. Garnish with jelly and serve with a boiled custard made of the yolks of the three eggs, a pint of milk, sweetening and flavoring.

Iced Apples.—Pare and core nine good-sized apples. Fill the cavities with sugar, a little butter and nutmeg. Bake until nearly done. Let them cool and remove carefully to another plate, not breaking them or allowing the juice to remain on them. Have ready a regular icing. Spread carefully over the top and sides. Brown lightly and serve with cream.

Fried Apples.—Quarter and core, but do not pare, some apples. Heat a frying-pan and let beef drippings melt in it. Lay the apples in the pan, with the skin down. Sprinkle with brown sugar. When nearly done, turn and brown thoroughly.

CHICKEN BROTH.—The bones and a pound of meat from a chicken should be simmered three hours in three pints of water. Put into cold water, skim thoroughly when it comes to a boil, and add a tablespoonful of salt. Strain. If desired, a tablespoonful of boiled rice or soaked tapioca may be added, in which case the broth should boil a half-hour longer.

APPLE PUDDING.—Pare, core and chop very fine six apples; mix these with six ounces of grated bread crumbs, six ounces of currants (washed and dried), five ounces of moist sugar, a little nutmeg and a little grated lemon zest. When these ingredients are all thoroughly mixed add six eggs, the yolks and whites beaten separately; butter a mold and pour in the mixture; let it simmer for three hours; serve without sauce.

Corn Muffins.—One egg, one tablespoonful melted butter, a little salt, one pint of sour milk, one-half teaspoonful of soda and one pint of cornmeal well beaten together.—N. Y. World.

—A nice way to serve mashed potatoes is to pass them through a sieve, allowing the potato to fall in flake-like form into the dish in which it is served. This makes it very light and palatable. It is sometimes called potato snow.

Swiss Pudding.—Cover the bottom of a pudding-dish with grated bread crumbs, then sliced apples, alternating until the dish is full. Make a custard of four eggs, a quart of milk, one-half cupful of sugar, salt and spice, and bake.—Good Housekeeping.

English Relish.—Put bread crumbs into a saucepan, with cream, salt and pepper; when the crumbs have absorbed all the cream or milk, add a small piece of butter, a little grated cheese, brook in a few eggs, and then fry as an ordinary omelet.—Boston Herald.

—Spots and stains on flannels that are not removed in the ordinary washing will often disappear if they are rubbed thoroughly in warm water in which borax has been dissolved. To prevent shrinkage in flannel the garment should be pulled into shape and dried as quickly as possible. The use of borax in washing will keep the cloth almost as soft as when new.—N. Y. World.

Glazed Onions.—Peel carefully some good Spanish onions as nearly of a size as may be, butter a saucepan, and lay in the onions, heads down, with a couple of lumps of sugar and enough good stock nearly to cover the onions; set it over a brisk fire till the stock is reduced nearly to half, then draw the pan to the side of the fire, and let it cook slowly till the stock almost jellies on the onions.

One Egg Cake.—This recipe may be useful this winter when eggs become scarce. It is given by a correspondent of an exchange. One cupful butter, one and a-half cupfuls of sugar, three of flour, one of sweet milk, one egg, two teaspoonfuls baking powder, sifted in the flour; one cupful raisins, cut fine and stirred in the flour. This is my favorite cake as it don't get dry like some kinds.

CORNSTARCH CAKE.—One cup each of butter, cornstarch and sweet milk, two cups each of white sugar and sifted flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one teaspoonful of extract of lemon, and the whites of seven eggs.

SPONGE CAKE WITH THREE EGGS.—One and one-half cups of sugar, three eggs, one-half cup of cold water, one-half teaspoonful of soda, two even cups of flour, and one teaspoonful of cream of tartar; flavor with lemon. This is very nice, and it keeps moist quite awhile.

STRAWBERRY SHORT-CAKE.—Into one quart of sifted flour rub thoroughly one teaspoonful of soda, two of cream of tartar, half a teaspoonful of salt, and two tablespoonfuls of butter; add sweet milk to make a rather stiff batter (or make and roll like biscuit dough, which will require a little more butter). Bake in two buttered pie tins (if only one cake is desired use half the quantity of each ingredient mentioned in the recipe). When done split with a sharp knife, butter both halves, cover the lower half with a generous layer of perfectly ripe, fresh strawberries, which should be plentifully sweetened and allowed to stand at least ten minutes before using;—I consider it a decided improvement to crush the berries enough to allow the juices to escape, that they may mingle with the sugar;—place the other half of the short-cake on the top of the first in an inverted position, crust down—cover with

berries, adding a generous sprinkling of sugar at the last. Send around a pitcher of sweetened cream with the short-cake.

ROLL BREAKFAST CAKE.—Two coffee cups of bread dough, made from "Warner's Safe Yeast," when ready for the baking pans, four scant tablespoonfuls of butter, two of sugar, the white of one egg well beaten, a saltspoonful of soda dissolved in a little water, and $\frac{1}{2}$ teaspoonful of finely ground cinnamon. Mix all thoroughly together, using sufficient flour to make the dough stiff enough to roll. Roll $\frac{1}{4}$ of an inch thick and spread with a paste made by stirring $\frac{3}{4}$ of a cup of sugar into one well beaten egg, roll up like jelly cake, cut transversely into pieces one inch thick, set on the end close together in shallow tins, let stand till very light and bake in a rather quick oven. Excellent warm or cold. To be eaten with coffee.

TO FRY FISH.—Clean the fish, wipe dry, rub a little salt inside and sprinkle with a little pepper after putting them in a pan, but never roll them in flour; it is not necessary and does not improve them. Never allow fish to soak in the fat. The fat should be perfectly hot when the fish is put in and should be kept at the same temperature throughout the cooking. Fish may be fried in lard, butter, or clarified drippings, but I prefer the latter, or what is better, the fat obtained by frying thin slices of salt pork, the quantity required depending upon the size or number of fish, but a generous quantity is desirable. If a piece of bread dropped in the fat will instantly brown, it will be hot enough to put the fish in. All small fish are better fried.

TO BROIL FISH.—Prepare the fish as for frying. Have the gridiron hot and well buttered. If the fish is large it may be cashed across on both sides

equal distances or split open. Keep a clear, steady fire, that it may cook as fast as possible without scorching. A large fish must cook more slowly to become well done through. When done place on a hot platter, sprinkle with salt, pepper, bits of butter, a few squeezes of lemon juice if desired, or put two tablespoonfuls of maitre d' hotel butter on the fish, and set into the oven a sufficient time to melt the butter—a few moments only will be required.

FRIED OYSTERS.—Choose large oysters for frying. Drain them on a cloth. First roll them in cracker dust, then dip in beaten egg, roll again in cracker dust and fry to a nice brown in hot butter, seasoned with pepper and salt. Three eggs will be required for a quart of oysters. Butter may be added to the pan as needed, but none should be left when through frying. Send to the table hot, garnished with water-cress, curled-cress, or parsley.

TO BAKE FISH.—Clean the fish thoroughly, wipe dry, and salt inside, stuff with any kind of dressing preferred, and confine by passing a coarse thread around it a sufficient number of times to hold it firmly. A portion of a large fish may be stuffed and fixed in this way. When ready, place in the roasting pan with a little water, sprinkle with pepper and salt and lay thin slices of salt pork on top to season it. A good steady heat should be kept up, and the fish basted often until nearly done, then stop, to allow the outside to become crisp and a delicate brown. The meat should be moist and delicious, not dry, as fish is which is hot basted often enough and carelessly cooked will be.

YORKSHIRE PUDDING.—This pudding is to be served with roast beef, and is made as follows: Rub six large tablespoonfuls of flour to a smooth, stiff batter in half a pint of milk; beat thoroughly, and add, very gradually, one pint of milk, and three eggs, well beaten; add a little salt and beat the mixture a few minutes. Pour the batter into a shallow tin baking dish, which has been previously well rubbed with

STEAMED OYSTERS.—Select large oysters, drain, place on a plate in a steamer, over a kettle of boiling water. About twenty minutes will be required to cook them. Season with pepper and salt. Serve hot, on soft buttered toast.

CLAM CHOWDER.—Open a peck of clams—more or less, as you choose—scald and skim the liquor, add to it two ounces of butter, a teaspoonful of cracker crumbs, a little cayenne, salt if necessary, and a quart of boiling water; add the clams coarsely chopped, boil five minutes and serve. Just before serving add three or four broken crackers. If the chowder seems too thin, add more powdered crackers.

ROAST BEEF.—The process is about the same, whether your roast is a sirloin or a rib roast; if the latter, have the bones removed and the meat rolled in good shape and held so either by skewers or

bands of thin cloth. Wipe the meat first with a wet towel and then with a dry one; put it into the dripping pan, add a cup of hot water, and put immediately into a hot oven and roast twelve minutes for every pound, if the roast is a small one; allow fifteen minutes to the pound for a large roast. Turn the meat that it may brown on all sides. When done remove to a hot platter, pour the drippings off from the gravy, add a cup of hot water, season with pepper and salt, thicken with browned flour, boil up once and serve. You can add to this if you choose, oysters, mushrooms, or chopped pickles.

CUTLETS OF COLD MUTTON.—Cut the remains of cold loin or neck of mutton into cutlets, trim them, and take away a portion of the fat, should there be too much; dip in beaten egg, roll in cracker dust and fry in hot drippings. Serve with tomato sauce.

BREAD AND APPLE PUDDING.—Butter an earthen baking dish; put a layer of chopped apples (juicy, sour ones preferred) at the bottom; sprinkle with sugar, cinnamon, and a few bits of butter; cover with fine bread crumbs. Proceed in this manner until the dish is full, having a layer of bread crumbs on the top. Cover close, and bake about three-fourths of an hour; then remove cover, and allow to become a nice brown. To be eaten warm, with a hard sauce of butter and sugar or a sweet liquid sauce.

SAUCE FOR STEAMED PUDDINGS.—Ten tablespoonfuls of water, six of sugar, four of butter, and one of wine. Stir well and cook. Send to the table hot, with the pudding.

COOKIES.—One teaspoonful of white sugar, half a teaspoonful of butter, one egg, and two tablespoonfuls of sour milk. Dissolve soda in hot water and add

enough to the sour milk to make it foam. Grate in a little nutmeg. Roll thin, and before cutting out, sprinkle over a little coarse sugar, and pass the rolling pin over softly, to prevent the sugar from scattering when the cookies are handled. Cut out and bake.

GINGER SNAPS.—One cupful of molasses, one of sugar, one tablespoonful of ginger, six of butter, four of water, two of cinnamon, one of soda, one teaspoonful of salt, and flour to mix hard. Roll thin, and bake in a hot oven.

BREAD CAKE.—One cupful of sugar, one cupful of bread sponge, made from "Warner's Safe Yeast," one cupful of flour, half a cupful of butter, and one egg. Spice to taste, and add fruit if desired. Stir the ingredients thoroughly together; put into a cake tin and let it rise until light; then bake in a moderately hot oven.

MINCE-MEAT.—Four pounds of cold, boiled, lean beef, chopped fine; ten pounds of apples, chopped fine; one and a half pounds of suet, chopped; two pounds of currants, four pounds of raisins, chopped fine; half a pound of citron, sliced fine; four pounds of sugar, one quart of liquor the meat was boiled in, one pint of boiled cider, three pints of best New Orleans molasses, three teaspoonfuls ground cloves, ten of ground cinnamon, three of ground mace, and one of white pepper; six tablespoonfuls of salt, two nutmegs, and the juice and grated rind of three lemons. Mix well, and add any kind of fruit syrups. This makes a large quantity, which, if prepared in cold weather, may be packed in jars and kept as long as desired. The addition of a few spoonfuls of sweet cream, when filling the baking plates, will be found a great improvement to mince meat.

CORN STARCH PUDDING.—One quart of milk, one tablespoonful of sugar, three tablespoonfuls of corn starch, one teaspoonful of lemon or vanilla, and a little salt. Boil the milk and sugar, add the corn starch, stirred smooth in a little cold milk; boil two minutes, add the flavoring, and mold in a large dish or in little cups. To be eaten cold with sweetened cream or milk. Many prefer an egg or two added to the above on account of the richer coloring the egg gives to it.



TO PREVENT SILVER TARNISHING.—When silver is not in use it often gets tarnished from being put away. It should be painted first with collodion dissolved in alcohol, and it will keep it bright.

CHEAP DISH TOWELS.—The best and cheapest dish towels are those that are knitted or crocheted out of coarse, soft cotton.

HOW TO CLEAN GILT FRAMES.—When a picture frame is spotted, the spots can easily be removed by painting them over with white of egg, which must be put on with a camel's-hair brush, and the frame wiped with a soft cloth.

TO KEEP SILVER JEWELRY.—To preserve the color of filigree silver it should be kept in a tightly covered box, which is filled with either magnesia or sandalwood powder.

COALS IN THE SICK-ROOM.—To prevent the noise of putting coal on the fire when nursing an invalid, each lump must be wrapped in newspaper before being put into the scuttle. They can then be lifted out without noise and laid on the fire.

HOW TO CLEAN HAIR BRUSHES.—Tepid water should always be used, into which a little ammonia has been put. When all dirt is removed, rinse in clean water and dry at an open window, but not in the sunlight.

TO CLEAN TEA KETTLES.—Put one pennyworth of spirits of salt into a little water, and rinse the kettle with it, pouring several times through the spout. Then pour cold water into it, and it will be quite clear from fur and ready to use.

Edibles.

Pinn Pudding.—One-half pound each of bread crumbs, brown sugar and flour; one pound each of currants and seeded raisins; three-fourths of a pound of suet chopped fine, with all strings removed; six eggs beaten separate, one pint sweet milk, one teaspoonful each of salt and cinnamon, one-half teaspoonful each of mace and cloves, one-half grated nutmeg, and juice of a lemon with grated rind. Scald the milk and pour it over the bread crumbs. When cool add the sugar, the well-beaten yolks of the eggs, the suet, spices, etc.; then the flour, reserving a part to mix with the fruit. Add the whites of the eggs beaten stiff last, and at once place the mixture in two bags or large molds which will admit of its swelling. Scald the bags, then sift over flour to keep the pudding from sticking fast. Drop into boiling water and cook steadily five hours. If the pudding is not all wanted at once, it is as good when reheated. Eat with a hot sauce, or with butter and sugar rubbed to a cream and thinned with fruit juice.

Crufters.—A quart of flour, one-half cupful of lard, one-half cupful of butter, one cupful of soft white sugar, one and one-half teaspoonful of baking powder, three gills of milk, two eggs, grated nutmeg and lemon peel. Rub the butter, lard and sugar together, add the eggs, beaten light, then the milk, the flour and baking powder, add the grated nutmeg and a little grated lemon peel. Have the dough just soft enough to handle, roll out on a well-floured board and either cut in strips one-half inch wide, to twist, or cut in rings; fry in boiling lard until a light brown and sprinkle with powdered sugar before serving.

Corn Griddle Cakes.—One quart of grated corn, one cup of flour, one cup of milk, one tablespoonful of melted butter, four eggs, half teaspoonful of salt. Beat the eggs separately, add the yolks to the corn, then the milk, then the flour and salt; beat well, then stir in carefully the well beaten whites and bake on a hot griddle.

Deviled Oysters.—Drain one pint of oysters and chop slightly. Melt two tablespoonfuls butter, add two tablespoonfuls flour and pour on slowly one cup hot cream. Add the yolks of two eggs, a tablespoonful of chopped parsley, a few grains of cayenne and one-half teaspoonful of salt. Wash the shells. Fill with the mixture, cover with crumbs and bake till brown.

Mrs. Ewing says: Bread making is an exact science. There is no luck about it. And whenever you hear women talking of having "bad luck" with their bread you may set it down as a fixed fact that the bad luck had its origin in carelessness or in ignorance of the principles of bread making. For bread making is an operation attended with as much certainty as any other industrial process, and never results in failure when good materials are used and the conditions essential to success are complied with. A vigorous growth of healthy yeast, carried to the right point, and no further, will always and invariably produce good bread, provided the flour used is good; the vessels in which the materials are mixed are clean and the dough is kept at the proper temperature and thoroughly baked. Yeast will not grow vigorously in poor flour or in dirty vessels, or at an undue temperature; and unless there is a vigorous growth of yeast the bread will be inferior in quality. With fresh yeast, good flour, clean mixing vessels and ordinary care satisfactory results can always be obtained and no person with the average amount of sense need ever have a failure in bread making.

Stuffing the Turkey.—Sausage meat is among the good suggestions for turkey stuffing, but do not put it in the body of the bird, where it will only steam and not be satisfactory. Put it into the craw (crop), so that it will have a good chance to cook under the thin skin richly browned. Stuff the rest of the turkey with mashed potatoes, seasoned with salt and sweet marjoram. Farm yard roast ducks can be stuffed with the same, but wild ducks, especially "red heads" and black heads, or "butter balls" give a fishy taste to such dressing. They should be washed out well with salt and water, letting them stand in it for a few minutes, and then, after wiping out well, have a few drops of lemon juice squeezed into the body and some stalks of chopped celery put in. It is not well to stuff ducks with oysters, as you do a pheasant, or with any solid stuffing, such as the turkey so appetizingly responds to. With the turkey serve only cranberry sauce. With the ducks, grape or plum jelly. Use currant jelly only if you have not the others. Currant jelly is for mutton and veal rather than for birds.

SELECTED RECIPES.

SCRAMBLED EGGS WITH BERY.—Chip dried beef very fine; put equal parts of lard and butter in the pan; break a few eggs, and stir all in; season and cook one minute.

PORK PIE.—Half a pound of salt pork chopped fine, as many sliced apples as you have pork, mix together and put in crust. Sugar and spices to taste. Bake slowly one hour.

POVERTY SOUP.—Pars and slice ten large potatoes and six large onions; then take six slices of salt pork fried crisp, and then mix contents together, and boil until about done; then thicken and add dumplings as for any soup.

GINGER SNAPS.—One cup of molasses, one-half cup of butter or shortening, heated and put in the molasses; one-fourth cup of water, one teaspoonful of soda, one and a-half teaspoonfuls of ginger. Flour enough to roll rather soft. Bake in a quick oven.

SALSIFY SALAD.—Cut off the ends of a dozen salsify roots; scrape, and throw in cold water, and let stand half an hour; put in a saucepan, boil one hour, take up and drain, chop up, put in a dish, and pour over a plain salad dressing. Garnish with pickled nasturtiums.

ONION SALAD.—Cook Spanish onions in boiling salted water until they can be pierced with a straw, changing the water three times. Chill, and serve on lettuce leaves, cover each onion with mayonnaise dressing. Let the onions stand for twenty-four hours, if possible, that they may be thoroughly chilled.

TO MAKE COLOGNE.—To make a very superior article of cologne, take one gallon of ninety per cent. alcohol, and add to it one ounce of the oil of bergamot, one ounce of the oil of orange, two drachms of the oil of cedar, one drachm of the oil of neroli, and one drachm of the oil of rosemary. Mix well, and it is ready for use.

CABBAGE SALAD.—Shred half of a head of cabbage, and put in the bottom of a salad-bowl, cut up three stalks of celery, scald, drain and mix with the cabbage, chop one green pickled pepper, and sprinkle over the salad with a little salt. Let stand half an hour, pour over a mayonnaise dressing. Garnish with rings of hard-boiled eggs, and serve.

HAM BALLS.—Nothing is more inviting to me for breakfast than nicely fried ham balls. For our family I take two cupfuls of ham chopped very fine, two well-beaten eggs and one-half cupful of bread crumbs. These I mix thoroughly, form into balls or little flat cakes, and fry in fat. Place each ball on a small square of buttered toast and send to the table on a hot platter.

MAYONNAISE DRESSING.—Two raw egg yolks, one teaspoon mustard, one-half teaspoon salt, two tablespoons lemon juice, two of vinegar, a few grains of cayenne, one and one-half cups olive oil and one-fourth cup thick cream whipped until stiff, and then added to the dressing. Mix the dry ingredients in a bowl, and add the oil gradually. As soon as the egg and seasonings begin to thicken add the oil.

LEMON CAKE.—To six eggs, well and separately beaten, add two cups of flour, two cups of sugar, one teaspoon of soda, two teaspoons of cream of tartar or two of baking powder. This batter will make three tinfuls of about an inch thick, which must be cut open and loaf between and over with an icing made of the whites of three eggs, well beaten, and one pound of pulverized sugar. Flavor with the grated rind and juice of one lemon.

MASHED POTATOES.—Season one pint of hot mashed potatoes with one tablespoonful butter, one-half of a teaspoonful salt, one-half saltpepper and hot cream to moisten. Beat until very light. Allow a quart of water to six good-sized potatoes, and add a tablespoonful of salt. The secret of having mashed potatoes light is in beating them thoroughly with a fork, and do not smooth them over when they are put in the dish to serve.

FISH BALLS.—Chop fish and mix with mashed potato left from yesterday's dinner; season with salt and pepper; beat one egg and add to it; make into well-shaped flat balls and fry in beef drippings, with a little butter mixed; let the grease become very hot before putting in the balls. Another very nice way to utilize cold fish and potato is to prepare a dish of scalloped fish and potatoes. If potatoes are scarce, use some bread or cracker crumbs.

WHIPPED CREAM SAUCE.—One teacupful of sweet cream, the whites of three eggs, and three tablespoonfuls of powdered sugar. The cream should be quite ice-cold when ready to whip; after whipping return to the refrigerator or to a cold place, while preparing the whites of the eggs, which beat to a stiff foam; add the sugar, then the whipped cream, beating lightly with a silver fork. Use wine or any extract for flavoring. This sauce is very nice to serve in glasses, with cake, or served with fruit pudding, or any of the puddings put in large or cup moulds. For the large mould,

put the sauce around it, but for the small moulds, pile the sauce high in the center with the puddings around it.

STRAWBERRY SAUCE FOR BAKED PUDDINGS.—Half a cupful of butter, one cupful of sugar, the beaten white of an egg, and one cupful of strawberries, mashed and strained. Beat the butter and sugar to a cream; add the beaten white and strawberries. Set over a kettle of hot water on the back of the stove, just a minute—do not let it get hot—but just lukewarm. Send to the table in a sauceboat.

STRAWBERRY PIE.—Hull the berries, look them over carefully, and avoid washing them if possible, for it injures their flavor. In fact, it would be well if no berries need be used that required washing to remove the grit. Line a pie plate with crust and fill with the berries; sprinkle liberally with sugar, a little flour, and bits of butter; add a few tablespoonfuls of water; then lay over the upper crust, pressing the edges firmly together. Bake in a moderate oven. When cold, dust with powdered sugar, or not, as preferred.

SNOW PUDDING.—Half of a shilling-box of gelatine dissolved in one pint of boiling water. Add two cupfuls of sugar and the juice of two lemons; strain and put into a cool place until it begins to stiffen; then add the whites of two eggs, well beaten. When perfectly mixed, put into a mold; make a soft custard of the yolks of the two eggs, one pint of milk, and sugar and salt to taste; pour around the pudding when served.

BROILED STEAK.—Trim, wipe and broil a sirloin steak. Serve on a hot platter with tomato and mushroom sauce. Cook one slice of onion and one of carrot in two tablespoons butter ten minutes. Add two tablespoons flour, one-half teaspoonful salt, one-half saltpepper, and one and one-half cups strained tomatoes, with one-half cup of brown stock. Add one-half can mushrooms and simmer five minutes. Turn the steak every ten seconds and save all the juices.

FRUIT CAKE.—Raisins and spices to taste, one cup molasses, one cup brown sugar, one cup shortening, two eggs, two teaspoonfuls soda, three cups flour, two cups dried apples (not soaked). Beat all together and stir in raisins and spices to suit. Soak the apples over night. In the morning put in the molasses and sugar, boiling down quite thick.—Boston Budget.

Roast Goose.—Remove pin feathers, singe, draw and wash well. Wipe, stuff and truss. Sprinkle with salt and pepper and dredge with flour. Bake one and a half hours, basting often. Stuffing—Mash six or eight hot potatoes. Add two onions cut fine and fried until yellow in two tablespoonfuls butter; add two teaspoonfuls sage, one spoonful salt and one spoonful pepper. Gravy—Turn off the fat from the pan. Add two tablespoons flour, brown and add the water in which the giblets were cooked and enough more hot water to make the gravy of the right thickness. Strain, add the chopped giblets and salt and pepper.—Boston Globe.

A SPOONFUL OF OXGALL to a gallon of water will set the colors of almost any goods soaked in it before washing.

AN EXCELLENT SNUFF RELIEF FOR CATARRH is equal parts gum arabic, gum myrrh and blood root pulverized.

TO EXTINGUISH KEROSENE FLAMES, if no cloth is at hand, throw flour on the flames. Flour rapidly absorbs the fluid and deadens the flames.

IF WHEN COOKING any kind of dried fruit boiling water is poured on and let the fruit simmer it will be much nicer than to use cold water.

PUT CAMPHOR GUM WITH YOUR NEW SILVERWARE and it will never tarnish as long as the gum is there. Never wash silver in soapsuds, as that gives it a white appearance.

RUBBING A BRUISE IN SWEET OIL and then in spirits of turpentine, it is said, will usually prevent the unsightly black and blue spots, which not only tell tales, but deform.

GALVANIZED ARTICLES MAY BE CLEANSED by a solution of one part of borax in sixteen parts of water, which is rubbed on with a brush or sponge. Afterward wash with clear water and dry with a linen cloth.

BANDOLINE.—Rub up one ounce of tragacanth with two ounces of rectified spirit containing the perfume to be used and then add twenty-four ounces of water, stirring dexterously and continually until a homogenous mixture is formed.

A CHROUY COUGH CAN OFTEN BE LOOSENED and prevented by swathing the throat with dry, warm flannels; a thick pack of them to sweat the throat and chest often helps so speedily that it is not necessary to sicken the child with ipecac or to wake the house kindling fires and preparing hot packs.

DRY LACE CURTAINS by pinning them down on a sheet stretched on the parlor carpet. Scrim curtains iron nicely if the iron is run lengthwise of the goods, taking the entire length in one strip.

TO MAKE A FINE POMADE for the hands scrape off equal quantities of spermaceti and pure beeswax, cover with sweet oil, and simmer until it becomes liquid in a small china pot, cup or jar; add a few drops of rosewater and mix it with the other ingredients. When well blended take it from the fire and let it set firm in the cup in which it has been melted. Rub this well into your hands on retiring and wear a pair of soft kid gloves. In the morning wash them with oatmeal or almond powder, not soap, and you will soon see a manifest improvement in color and texture.

POTATO SCONES.—Bake six large potatoes or else boil and pare quickly if you are in a hurry. Mash them until they are perfectly smooth and free from lumps—a fork does this best. Add a little salt, then knead it out, adding a little flour that has been scalded into a paste with boiling water (a tin cup is a good thing for this cooking), which takes away the raw taste of the flour, very unpleasing in combination with potato. Roll out the mixture until it is an inch thick. A griddle is the best to bake on and the scones should be pricked lightly with a fork—this prevents them from blistering. Butter them quite hot.

THE ONLY WAY TO KEEP FURS absolutely safe is to shake them out nicely just as soon as it is warm enough to dispense with them, and inclose in perfectly clean, tight bags. Cedar twigs, camphor gum, Scotch snuff or cayenne pepper dropped in the bag will, any of them, warn moth millers to keep out of the neighborhood. Put into tight bags all winter fannels as soon as brought from the wash and then they are absolutely safe. If they are left a day or so before putting away an energetic miller will find them, and putting them away will be

—Chipped Pears.—Take pears not quite ripe; pair and core them, and cut them into thin, long strips; to eight pounds of the fruit add six pounds of sugar, the rind of three lemons cut into strips, also the juice of the lemons, one pint of water and two tablespoonfuls of ginger; boil the whole until the fruit is transparent, and then bottle.—Boston Herald.

—Baked Macaroni.—Break pipe macaroni in pieces about two inches long and boil till tender in salted water. Cover the bottom of a buttered baking-dish with the macaroni and grate some nice cheese over it. Spread upon the cheese some more macaroni and fill the dish in this manner. Pour over the whole a sauce made by boiling a little butter in water thickened with flour and bake till nicely browned.—N. Y. World.

—Cabbage Pudding.—Chop up small, enough white cabbage to fill a large baking pan when done. Put it in a pot of boiling water that has been salted, let it boil until tender, then drain thoroughly in a colander. In two quarts of the cabbage stir half a pound of butter; salt and pepper to taste, one pint of sweet cream and four eggs beaten separately. Add also, a pinch of cayenne pepper; put in a pan and bake for half an hour.—Ladies' Home Journal.

Sweet Apple Johnny-Cake.—Two quarts of sweet apples, chopped fine (measure after chopping), one quart of Indian meal, one teaspoonful of salt, one even teaspoonful of soda dissolved in half a cupful of sweet milk, unless the apples are very juicy, in which case use less milk; two tablespoonfuls sugar, unless the apples are very sweet. Mix with the hands thoroughly. Spread about 1½ inches thick in tins and steam two hours covering the tins tightly; bake a shorter time, if preferred.—Good Housekeeping.

—To Preserve Apricots.—Choose fine apricots. Pare them (by pouring boiling water over them one can slip off the skins almost as easily as off tomatoes.) Take their weight, then halve them and remove the kernels. Lay them with inside upwards; take their weight in pounded loaf or granulated sugar and sprinkle it over them. Break some of the stones of the apricots and blanch the kernels. Let the fruit lie in the sugar for twelve hours; then put the fruit, sugar, juice and kernels into a preserving pan. Simmer gently and clean; as the scum rises remove it. Remove the halves of the apricots. As they become cold lay them in jars, and when all of the fruit has been thus "potted" pour equally over them the sirup and the kernels. Cover the fruit with paper and tie tightly down.—Detroit Free Press.

—Cautions against

HOME MATTERS.

Reasonable Suggestions to Housewives About Cooking and Household Affairs. Sponges a shiny coat with ammonia and water.

Soak machine oil stains in cold water before washing.

Use none other than good soap in the kitchen, as it saves the hands.

Salt dissolved in alcohol, it is said, will remove grease spots from cloth.

It is said that kerosene will soften boots and shoes that have been hardened by water.

Cold sliced potatoes fry and taste better by sprinkling a teaspoonful of flour over them while frying.

The surest test of a frozen orange is its weight. If it is heavy in the hand it has not been frozen.

Clothes dry out much stiffer when powdered borax is put into the hot starch just before using.

A teaspoonful of wheat charcoal, taken immediately after a meal, is an excellent remedy for heartburn.

When a felon first begins to make its appearance, take a lemon, cut off one end, put the finger in, and the longer it is kept there the better.

When your sifter becomes clogged with flour or meal sift some hot ashes through it; you will be surprised to see how nicely it is cleaned.

The clear juice of the pineapple is now considered by some physicians to be the best remedy for diphtheritic sore throat and even for diphtheria.

Chemists say that it takes more than twice as much sugar to sweeten preserves, sauce, etc., if put in when they begin to cook as it does to sweeten after they are cooked.

—Oyster Toast.—Wash one pint oysters, drain, season with salt and pepper. Dip in melted butter, then in fine cracker crumbs. Broil over a clear fire until the juice flows. Place on toast, pour a white sauce over and sprinkle with chopped celery. Get as large oysters as possible for broiling, as they shrivel up in broiling a good deal. Season the cracker crumbs, rolled fine, with salt and pepper. Grease the broiler, brushing over with melted butter or rubbing with a bit of salt pork.—Boston Herald.

—Brown Sweet Potatoes.—Remove the skins from sweet potatoes previously boiled, cut into thick slices, roll in flour and salt; fry in butter until a delicate brown; place on a flat dish, and garnish with parsley.—Boston Herald.

—A somewhat uncommon dish is made of oysters and onions. Cut four small white onions into dice, and fry in hot butter until of a clean yellow color. Now drop the oysters with their juice into the pan, add more butter, salt and pepper, and when exactly done, pour into a hot dish, and serve with dry toast.

Put camphor gum with your new silver ware and it will never tarnish as long as the gum is there. Never wash silver in soapsuds, as that gives it a white appearance.

A small piece of paper or linen moistened with turpentine and put into the wardrobe or drawers for a single day two or three times a year is a preventive against moths.

Rusty black cashmere should be sponged with equal parts of alcohol and ammonia, diluted with a little warm water. When pressing use a piece of alpaca or undressed cambric next the warm iron.

Coffee pounded in a mortar and roasted on an iron plate, sugar burned on hot coals and vinegar boiled with myrrh and sprinkled on the floor and furniture of a sick room are excellent deodorizers.

A mustard plaster applied to the back of the neck often relieves a severe headache. Iodide of potassium, too, is a good remedy when the pain is mostly in the forehead; two grains dissolved in a wine glass of water sipped slowly.

The hearts of calves and full grown animals are good either roasted or braised. Boiled a long time and then chopped fine, warmed in a little hot water, and well seasoned with butter, pepper, and salt, they make an excellent hash.

Game of any sort which has just begun to taint may be made fit for eating by cleaning and then washing thoroughly in vinegar and water. Charcoal is excellent also, and small pieces should be put inside the birds after cleaning.

—A young housekeeper asks for some thing that will remove indelible ink stains. Cyanide of potassium, which is a deadly poison, and must be handled carefully, will remove some stains of so-called "indelible" ink. Get directions for its use from the apothecary where you purchase the preparation.—Boston Budget.

—Hard Soap.—Dissolve one can of potash in a quart of cold water, then stir slowly into it six pounds of melted grease; the cleaner the grease the whiter the soap. Stir a few minutes until it is very thick; pour into a square pan. If you want to cut it in pieces, you must do it as soon as cold, or it will harden so it can not be cut easily. Mixing oat meal in this soap makes a good toilet article; it is very good for the hands.

—Salmon a la Mode.—Take two tea-cups of milk, add two tablespoons corn-starch, one beaten egg and a large tablespoon butter; boil until thick. Heat a can of salmon, throw the oil away, put the hot salmon on platter, pour over the dressing and cover with slices of hard boiled eggs; garnish with crosses.—Detroit Free Press.

CHRISTMAS RECIPES.

English Plum Pudding.

Two pounds beef suet, chopped very fine; three pounds raisins, seeded; two pounds currants, one-half pound citron, two pounds sugar, five eggs, one pint sweet milk, one-half pint brandy, two nutmegs grated, a little salt, flour enough to make a stiff batter. Put in two pudding bags large enough to allow it to swell, and boil in water enough to keep the puddings well covered for eight hours. This will keep well for several months. When you serve, pour brandy over it and set it on fire.

Sauce.

One cup of butter, two cupfuls sugar; stir to a cream; add three eggs, beaten very light; stir in two tablespoonfuls boiling water, beating it very hard; then add one wineglass brandy.

Pumpkin Pie.

One cup stewed pumpkin that has been strained through a sieve, one coffee cup sweet milk, three eggs beaten together, one teaspoonful melted butter, two teaspoonfuls ground cinnamon, one teaspoonful ginger; salt to taste; one cup New Orleans molasses; bake with a rich undercrust.

Mince-meat.

Four pounds of lean beef boiled tender and chopped fine, two pounds beef suet chopped fine, eight pounds sour apples chopped, six pounds of "A" sugar, four and one-half pounds raisins (stoned), one pint of best brandy, eight nutmegs (grated), one pound citron chopped fine, cinnamon, cloves and salt to your taste. Wet with boiled cider. This will be sufficient for 24 pies. It will keep for a long time if put in a cold place.

Chicken Pie.

Two chickens, jointed small; cook tender, season with butter, salt and pepper, thicken the gravy with flour. Line the pie-dish with soda biscuit crust, leaving the bottom of the pan partly uncovered; lay in the chicken with two potatoes sliced, put on the upper crust and bake one hour. If the juice boils down too much add more water in which a little flour has been stirred and cooked.

New Mexico	325,000
Utah	200,000
Idaho	100,000
Montana	

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Amount

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1.243

9.106

6.177

5.856

5.310

8.023

3.056

5.527

8.841

1.781

1.509

624

113

2.9

1.380

523

586

709

307

794

287

212

439

1.217

347

696

110

997

013

722

539

213

594

581

1.743

391

295

190

537

598

710

10

166

121

445

136

1045

1443

4,568

3,088

1,434

Buckwheat

"Take a family of six, who all want buckwheat cakes. In the evening, before retiring, take one pint of water and thoroughly stir into it one-half pound of buckwheat flour, a pinch of salt and two ounces of Fleischmann's yeast. Let this stand over night. In the morning add to the mixture one teaspoonful of baking soda, one-half teacup of wheat flour and a tablespoonful of molasses; mix

this thoroughly. Several eggs, say three to the above, will make the dough hold together nicely. I always add them in the morning. Have the griddle hot and greased, and you will have cakes that will almost melt in your mouth.

"For plain wheat cakes, break three eggs into a pint of milk, and add one-half teaspoonful of sugar and some salt; stir in one-half pound of wheat flour and a dessert-spoonful of melted butter. Just before using work in two teaspoonfuls of baking powder. If the mixture ferments a little, stir in a small quantity of flour, and then the dough is ready for the hot griddle."

38,814	122,161	1.2	0.6	
19,285	63,891	1.5	0.6	2.1
52,008	102,178	1.7	1.8	3.5

BE AN M. D. AT HOME.

For pain in the side, apply a mustard plaster.

To stop hiccoughs, sip mustard water.

For hemorrhages, take small doses of salt.

For insomnia, place a cloth wrung out of cold water at the back of the neck.

To stop bleeding at the nose, hold a key on the back of the neck.

Soda, flour or coal oil may be applied for burns.

4,264	8,862	1.4	1.4	4.2
3,359	6,448	1.5	1.7	4.2
2,478	4,912	1.4	3.5	4.9
8,893				

HELP YOU, HOSTES.

A hostess compelled to entertain a number of guests who are not acquainted and who do not affiliate very well will find the following game of assistance in making the game pass pleasantly. The first letters of the words in a line are the initials of the name that follows: The lines should be written on cards, while the guests are required to guess the names for which the first letters stand, the one getting the most receiving the prize:

He wrote lyrics (H. W. Longfellow).
 Von England's glory (W. E. Gladstone).
 Jes' wrote rhymes (James Whitcomb Riley).
 Lone hunting Celestial (Ti Hung Chang).
 Renowned Americans (Benedict Arnold).
 Colossal courage (Christopher Columbus).
 Great collar (Grover Cleveland).
 A cunning detective (A. Conan Doyle).
 Suffrage brings activity Susan B. Anthony).
 Freed darkies (Fred Douglas).
 For women (Frances Willard).
 Prominent Bishop (Philip Brooks).
 Democracy be allowed (David B. Hill).
 Moral leader (Martin Luther).
 Historic intellect (Henry Irving).
 Music (Mozart).

To Please the Palate.

Delicious bouillon may be prepared for luncheons or evening entertainments more easily than many housekeepers imagine. To make it, chop a pound and a half of lean beef from the round, moderately fine, then put it in a saucepan in which an ounce of butter and half of a medium sized onion have been sliced and browned, together. Cover with a pint and a half of cold water. Cover and set where there is a slow heat. When the boiling point is reached, simmer two hours, strain and bring to the boiling point the second time. Clear with the beaten white of an egg and the crushed shell well mixed with half a cupful of cold water. Add to the boiling liquid, cook four minutes, place in a cooler place to settle, then strain through a square of cheesecloth wrung out of cold water. It should be clear and sparkling and amber colored. If too light, darken with a little caramel. There are several extracts of beef, some of which it is well to keep in the house. Diluted with boiling water and seasoned, delicious bouillon or a soup may be prepared in a very little time.

Apple Rice Pudding—One quart of boiled rice cooked, three pints or quartered apples, washed and cored without peeling, one-half cupful of sugar, one cupful of boiling water. Place in an earthen cooking dish, alternating apples and rice, in a layer of apples on top pressed closely together into the rice, with skin side up. Boil an hour.

A new recipe for lemonade, water that has just reached the boiling point is poured over lemons and sugar, and the drink is cooled and put on the ice. The juice of three lemons with the yellow rind of one, and one ounce of powdered sugar are used for each quart of lemonade. Cover the vessel with a cloth as the hot water is used, that no steam will escape. You will pronounce this the best lemonade you ever drank.

If you are looking for a menu for a wedding feast, one sufficiently elaborate consists of developed lobsters in individual shells, chicken salad, jellied tongue, rolled bread and butter, and finger rolls filled with minced chicken. Cut the rolls open, scoop out the inside and tie with narrow ribbon. For beverages have hot or iced coffee, Russian tea and lemonade.

Apples With Cream—Wash, quarter and core, without peeling, some nice apples; add a little water and sugar, and cook in a closely-covered granite kettle. The juice should be rich and jelly-like; eat cold with cream. If one dislikes the skins, or they are tough and distasteful, press through a sieve and remove them while hot, and when cool you will find the sifted apple delicious with the cream.

Cherry Pudding—Heat one quart of juicy cherries, canned or fresh, to the boiling point and stir in smoothly four tablespoonfuls of corn starch which has been wet in cold water, and cook five minutes. Place it in molds, cool, set on ice, and serve with sugar and cream. If the cherries are fresh or unsweetened, one cupful of sugar should be added when placed on the stove to heat.

Orange Cake—Two teaspoonfuls each of sugar and flour, one-half teacupful of cold water, the whites of three eggs and yolks of five beaten separately, the grated rind and juice of one large orange and three teaspoonfuls baking powder. Mix together lightly and bake in layers. For the dressing: Beat stiff the whites of two eggs, the grated rind and juice of one orange and sufficient sugar to make it thick enough to spread between the layers before they are quite cold.

Citron Cake—Beat the yolks of six eggs thoroughly. Mix them with half a pound of granulated sugar, ten ounces of sifted flour, half a pound of butter beaten to a cream, quarter of a pound of citron sliced thin or chopped and a wineglassful of brandy. When these ingredients are thoroughly mixed, beat the whites of six eggs to a stiff froth; add them lightly and quickly to the cake; put it into a well buttered mold, and bake it in a rather quick oven for about three-quarters of an hour. If the oven browns the top of the cake too quickly, cover it with buttered paper to protect it from the heat. Try the cake with a clean broomstick before taking it from the oven, to be quite sure that it is well done.

Chili Sauce—Take forty-eight large ripe tomatoes, ten green peppers, two large onions, one quart of good vinegar, four tablespoonfuls of salt, two teaspoonfuls each of ground cloves, cinnamon, nutmeg and allspice, one teacupful of brown sugar. Scald the tomatoes and pare them; then cut them in pieces and put them over the fire in a porcelain-lined kettle. Chop the peppers and onions together and mix them with the tomatoes. Let all come to a boil and then add the vinegar, sugar and spices. Let it boil slowly and steadily, keeping it well stirred, and cook it until it is thick, which will be about three hours. Put hot into small bottles, cork tightly and seal the top with wax.

House Hints.

Hot water is an excellent remedy for erysipelas.

A correspondent asks what to do for a fresh bunion. Try painting it with iodine and wearing a loose shoe.

To take grease spots out of carpets, mix a little soap into a gallon of warm water, then add half an ounce of borax; wash the part well with a clean cloth, and the grease or dirty spot will disappear.

Cramp in the leg is instantly relieved by turning the foot inward, so that the toes touch the other leg. When lying in bed rise to a sitting posture merely, and "turn off" the cramp by this means.

It is frequently asked how much mustard should be given if desired to make a patient sick in case of croup or poisoning. A tablespoonful of ground mustard to a tumbler of warm water is the rule. Salt is almost as efficacious as mustard if the latter is not at hand. If the first tumbler has no effect give more and tickle the back of the throat with a feather.

A leather-covered easy chair and couch have been kept in excellent condition for years by rubbing the leather part occasionally with salad-oil and vinegar. Rub on a little of the oil with an old silk handkerchief, and with another give the leather a thorough polishing. If too much of the mixture is applied, or the rubbing is too light, the leather will be left in a sticky, oily condition.

Kerosene oil will be found useful in cleaning zinc and tin, and will often remove spots that will not yield to soap or ammonia. It may also be sparingly used upon doorknobs of plain bronze to brighten them, and to clean gas-fixtures. Fly spots upon metals and upon picture-frames may be treated in the same way, just touching them with a little of the oil on a soft cloth. A liberal application will do more harm than good.

TOMATO SAUCE.—Three tablespoons butter, one tablespoon flour, one teaspoon salt, one saltspoon pepper, one cup stock, one cup strained tomatoes, a few drops of onion juice.

FRIED SWEET POTATOES.—Season one pint hot, mashed sweet potatoes with butter, salt, pepper and cream; add one well-beaten egg; shape into balls and fry. The potato balls may be floured or crumbed, as preferred.

BAKED SHAD ROE.—Wash and clean three shad roes in boiling salted water with one tablespoonful vinegar for ten minutes, then leave in cold water ten minutes. Place on a buttered plate, cover with tomato sauce and bake thirty minutes, basting three times.

BAKED PARSNIPS.—Scrape or pare the parsnips, and, if large, cut them in quarters, lay them on a flat baking-dish; add a little water; dredge with flour and salt; bake till soft and slightly browned. A little butter may be put on the top just before serving.

A QUICK SOUP.—Beat one egg well, stir in flour to thicken that has a quarter teaspoonful of baking powder in it. Mix the egg and flour so it will form lumps. Have one quart of milk boiling, stir the flour and egg in it, boil about five minutes, season with salt and celery salt if liked.

RYE CAKES.—Take half a pint of wheat flour, half a pound of graham flour, one pint of rye flour, one tablespoonful of sugar, one egg, a pint of milk, two teaspoonfuls of baking powder and about a teaspoonful of salt. Stir these ingredients into a smooth batter and bake brown on a greased griddle, as you would any griddle cakes.

CELERY MAYONNAISE.—Cut off the root end of four heads of celery; separate them and wipe each piece; cut them in inch pieces, and then into small, narrow strips; put them in a salad bowl; add a mayonnaise sauce and serve. Mayonnaise is more satisfactory than a plain salad dressing in a celery salad, but the plain can be used, if desired.

SOUR-MILK CORN CAKE.—One cup flour, one-half cup cornmeal, one-half teaspoon salt, one-half teaspoon soda, one-third cup sugar, two eggs, one tablespoonful butter melted, one cup sour milk. Mix the flour, meal, salt, soda (sifted) and sugar; add sour milk, eggs beaten well, and butter. Bake in shallow cake-pan and cut in squares.

BAKED MUFFINS.—One pint milk, one egg, one-half cup yeast, one saltspoon salt, one large tablespoon butter. Flour for a stiff batter. Mix in the order given, add flour gradually, beating it well, until so stiff you cannot beat. Let it rise over night. In the morning put it into buttered pans, taking it out with a spoon and knife without stirring out the air. Bake about fifteen minutes.

GINGER SNAPS.—Two cups molasses, one good cup butter, one and a-half tablespoonfuls of ginger, one teaspoonful cinnamon, a little salt. Heat all these together so that they may become thoroughly incorporated. Mix half a teaspoon baking soda in a very little warm water. When the molasses has cooled, pour this into it. Beat up and pour on to a quart of flour. Mix well, and add more flour as needed. Roll out very thin, and bake for a moment in a hot oven. Use as little flour as possible, but the thinner they are the more dainty.

CLAM BOUILLON.—Wash thoroughly in several waters one-half peck clams. Put them in a kettle with three cups water, and steam until the shells are well opened, then strain the liquor, and, when cold, clear, using the white and shell of one egg for a quart of broth. Serve very hot. This broth or bouillon may be made some hours beforehand and reheated for the luncheon. Wash the egg, and after adding the white and shell let the broth simmer about ten minutes, stirring continually; skim it well, and then strain through a napkin or fine cheese cloth. Serve this bouillon in cups.

ESCALOPED LOBSTERS.—Cut the meat of a three-pound lobster into small pieces. Melt two tablespoonfuls butter in a saucepan, add two tablespoons flour, one-half teaspoon salt, one-half saltspoon pepper and a few grains of cayenne; when bubbling, pour on slowly one pint of hot milk, or one cup hot milk and one cup hot white stock; add the lobster and fill buttered ramequins with the mixture. Cover with butter crumbs and bake until brown. Cut the lobster in small pieces, but do not mince it. When opening a lobster, take care not to break the stomach. Use cracker crumbs in the proportion of one cup of cracker crumbs, rolled not too finely, and one-third cup of melted butter.

Angels' Pudding.—Two ounces of flour, two ounces of sugar, two of butter, a pint of cream and the whites of three eggs. Bake in patty-pans, cover with icing, and serve without sauce.—Ladies' Home Journal.

To take creases out of an engraving lay it face downward upon a sheet of smooth, unsized white paper, cover it with another sheet of the same, slightly damp, and iron with a moderately warm flat-iron.—N. Y. World.

Mucilage of Gum Arabic.—To make a clear, almost odorless and permanent mucilage, Francke neutralizes the free acid present in the gum with lime water. Instead of water he uses a mixture 20 per cent. lime water and 80 per cent. distilled water.

A porcelain kettle is the best for preserving; too large a quantity should never be cooked at one time. Large fruits may be put in the sirup, cooked rapidly at first and then slowly, to preserve the shape; if the fruit is cooked, and the sirup yet thin, take up a piece at a time carefully, boil the sirup until thick, return the fruit to it and cook slowly.

Lumpkin Pie Without Eggs.—Take half a gallon of stewed pumpkin, one and a half cups of sugar, one cup of butter, three-fourths cup of sweet milk, and half a teacup of flour; season to taste. Add the butter, and sugar and milk while the pumpkin is hot, and the flour just before baking. Heat together well, and bake with one crust.—Yankee Blade.

Frizzled Beef.—Cut dried beef very thin. To every half pound allow a tablespoonful of butter, half pint of milk, and one tablespoonful of flour. Melt the butter in a frying-pan, add the beef, and stir over the fire five minutes; sprinkle in the flour, stir again, pour in the milk, season with pepper, stir until it boils, and serve immediately.—Courier Journal.

Tea Biscuit.—One quart of flour, before sifting, and three heaping teaspoons baking powder, sift them together well; wet with nice rich milk until a soft dough, knead as little as you can, roll out less than half inch and spread with one tablespoon butter and two of butter beaten together before making the dough; roll up and slice off the end, lay on tins and bake quick.—Boston Globe.

An exchange in an article on diet for old people dwells on the importance of milk and says: "Give milk often and always warm. Never boil it, but let it come nearly to a boiling point; by this means the curd in the milk, not being so hard, assimilates more readily and gives heat," and explains that all hot things do not warm alike; the heat from tea does not remain long, but the heat from milk does.

HANDS MAY BE KEPT SMOOTH in cold weather by avoiding the use of warm water. Wash them with cold water and soap.

SOAK CLOTHES THAT FADE overnight in water, in which has been dissolved one ounce of sugar of lead to a pailful of rain water.

WHEN ANY ONE RUNS a nail or a wire in the flesh hold the wound over burning sugar as soon as possible and it will prevent soreness.

PROCURE FROM YOUR DRUGGIST a small bottle of tincture of benzoin and apply to any flesh wound. It will heal immediately and not get sore.

SOAK THE FEET and bind on baking soda damp, and, in the morning you will be surprised to find the soreness all out of corns.

TO TAKE THE RUST OUT OF STEEL, rub the steel with sweet oil; in a day or two rub with finely powdered unslacked lime until the rust all disappears, then oil again, roll in woolen and put in a dry place, especially if it be table cutlery.

SCRUBBING BRUSHES should be kept with the bristles down and they will last twice as long; common sense will tell you if you stand them the other way the water will run down and soak into the back, loosening the bristles, whether they be glued or wired.

TOOTH WASH.—Take one and one-half fluid ounces of tincture of myrrh, one-half ounce of thick mucilage, eight ounces of cold water and one-fourth of an ounce of powdered borax. Mix this well before using. It is very good to use when the teeth are decayed or for spongy or ulcerated gums.

STEAM HEAT IS SAID TO BE the worst for a piano, and in time shrinks both case and action, so that the former cracks and the latter rattles. When one lives where that handy mode of heating a room obtains, a dish of water should be kept constantly upon the radiator: it increases humidity and in a measure prevents shrinking.

ALMOND TAFFY IS THE LATEST "SWEET."—Boil together half a pint of water and a pound of brown sugar for ten minutes. Blanch and slice through the middle one and one-half ounces of almonds. Stir them in the syrup with two ounces of butter. Let it boil hard for ten minutes. Pour on a well-buttered dish to the thickness of half an inch.

MILK OF ROSES.—The following formula for an excellent preparation for the complexion is credited to Schubarth. It makes the skin soft, fair and clear and gives it a natural flush which is very attractive. Take three drachms of almond paste, one half-pint of rose water and one half-fluid ounce of tincture of benzoin. Make it in emulsion.

HANDSOME TABLE CLOTHS in damask linen that by long wear are cut in the seams can be made into carving napkins or serving cloths by cutting them into squares for putting under the meat platter to preserve the dinner cloth from gravy splashes. They may be either hemmed or fringed and they will also serve to cover a large luncheon tray.

BREAD CAKES.—Stale bread may be profitably disposed of in griddle cakes. For half a pound of bread use one egg, a tablespoonful of sugar, a teaspoonful of salt, two teaspoonfuls of baking powder, one pint of flour and sufficient milk to make a smooth batter. Take the crust from the bread and put it to soak in some warm water; do not leave it too long in the water—just long enough to become soft, then squeeze the water from it, mix with the mentioned ingredients and bake on the greased griddle. I find a pint of milk sufficient for thinning the cakes properly, but all do not favor the same thickness in cakes; a few trials will decide one's own need. The sugar may be omitted, if desired. For those who like sugar on cakes they may be sprinkled with powdered sugar as they are taken from the griddle and buttered also.

SORBET.—Put in a vessel one half a pound of powdered sugar with one quart of cold water, grate in the rind of a large lemon or of two small ones, squeezing in the juice of three good sized ones, and beat well together for five minutes. Strain through a sieve into a freezer, put on the cover, and freeze. Serve in small glass cups with handles, same as for lemonade, with after dinner coffee spoons for eating.

QUICK CAKE FOR TEA.—Beat one roundish tablespoonful of butter, a half pint of sugar, and the yolks of two eggs together until light, then add a half cup of milk, and one and a half cups of sifted flour lightly measured. Beat well, and then stir in a heaping teaspoonful of baking powder and the well beaten whites of the two eggs. Flavor with lemon or vanilla, and bake in a moderate oven about 30 minutes.

ORANGE SIRUP.—Take 12 Havana or five Florida oranges of the large yellow variety, with highly scented rind; soak the peel of six in cold water for two hours; press and strain the juice of the 12; boil three pounds of sugar to a thick sirup, add the orange juice, and peel and boil for 20 minutes; strain the sirup, bottle when cool, and cover the corks with wax. Another boiling may have the juice of three lemons added, giving a more refreshing acid. Lemon sirup may be made in the same way.

BREAD SAUCE.—Rub stale bread through a sieve; you will need about a cupful or a half pint of the crumbs; then add as much milk as the bread crumbs will soak up, about a cupful will be about right; cover and let it stand soaking for ten minutes; then put the bread and milk into a saucepan with an onion and four or five pepper cones; stir it until it boils, then add a pinch of salt and an ounce of butter, stirring well; then take out the onion and pepper cones; add a teacupful of milk, boil it again, and serve.

Spun candy may be made after a fashion with a fork. When the sugar has reached the proper degree, if a four-tined fork be dipped in and drawn slowly out it will spin a thread, which may be wrapped around a framework of whatever you may choose.

Oyster-loaf is a good luncheon dish. Cut the tops from several small French rolls, scrape out the inside crumbs, and fry them brown in butter. Now fill the empty rolls with a mixture of oysters, bread-crumbs, salt, pepper and butter, set in a hot oven a few minutes, and serve.

Bread Pudding.—Beat three eggs, add three tablespoonfuls sugar, a little nutmeg, or any flavoring you like, fill your dish to within an inch of the top with sweet milk. Put in fine dry bread crumbs one pint and bake one hour. A three pint tin dish is the best.—Yankee Blade.

Watermelon Pickle

Put the outer rind from five (5) pounds of melon.

Put the juice cut as you may fancy into a crock and cover with weak lime. Let them stand several hours. Then put into a kettle cover well with clear water. Let them boil a few minutes. then lay out on dish to drain and cool. so soon as cool put back into the kettle cover with vinegar, and three (3) pounds of brown sugar.

Season to your taste with onion, onion, lemon cut in thin pieces, root ginger. Boil till tender.

Scald several days a few minutes before putting away for the winter.

Catalpa Preserve

Take young fruit, cut the rinds in shape (taking off the outer rind) put them in kettle with alum and water. cover them and let them boil till they are transparent. Then wash them in cold water and wipe dry.

And give them rather more than their weight in sugar putting a layer of sugar & a layer of melon. Some slice of green ginger, and the rind and juice of a lemon. Let them stew till the syrup is rich let them stand about a week then stew over again before canning.

Fragrant Southern Buns.

Sift a quart of flour in the center of it put two cups of sugar, one of lard and butter each; two beaten eggs, two cups of milk, a pint of yeast and one grated nutmeg. Mix all together, work well and set to rise. When light make in small rolls, work over with butter and sugar, let rise again and bake.

A Pretty Cake.

Bake the ordinary pound cake, level the top, ice it rather thickly. Have some angelica, the candied green "flag" sold at the confectioner's, slice and cut into diamonds, arrange these around the edges, and put a crystallized cherry among them at intervals. Cover the space left with browned and chipped blanched almonds.

Cranberry Soup.

Put one pint of cranberries and one quart of water over the fire to cook for ten minutes; strain, return to kettle, add three quarters of a cup of sugar; moisten two tablespoonfuls of corn starch in a little cold water; add to hot soup; stir a moment, boil and serve with strips of toast. This is a delightful soup for lunch in early spring. Currants, raspberries, or strawberries may be substituted for cranberries.

Potato Souffles.

Boil four good-sized potatoes and rub them through a sieve. Take one cupful of sweet milk and one cupful of butter. Let them come to a boil in a saucepan. Add the potatoes, a pinch of salt, a little white pepper, and beat to a cream. Then put in, one at a time, the yolks of four eggs, beating it well. Drop a pinch of salt in the whites and beat to a stiff froth. Add this to the mixture, stir in lightly and pour into a well-buttered dish. Bake twenty minutes. Eat with meats that have gravies.

Raised Muffins.

One pint milk, one egg, one half cup yeast, one saltspoon salt, one large tablespoon butter, flour for a stiff batter. Mix in the order given, add flour gradually, beating it well until so stiff you can not beat. Let it rise over night. In the morning put into buttered pans, taking it out with a spoon and knife without stirring out the air. Bake about fifteen minutes.

Panned Oysters.

Drain the oysters free from all liquor, put them in a colander and allow one or two quarts of cold water to simply run through them. Have ready a sheet-iron pan hissing hot. Throw in the oysters, shake for a moment and to each fifty add two ounces of butter, one half teaspoon of salt and a palatable seasoning of pepper. With a wooden spoon stir until they boil and serve immediately.

Fish and Coquille.

For fish and coquille procure, if you can, halibut, as it flakes and can be handled with greater ease, although almost any fish that will boil nicely may be used. To each pound of fish allow one half pint of milk, yolk of two eggs, tablespoonful of butter and a tablespoonful of flour; put the butter and flour in a saucepan; when melted and smooth add the milk, and stir until boiling. Take from the fire, add the yolk of the eggs, one half teaspoonful of salt and dash of red pepper, and, if you have it, one tablespoonful of chopped parsley. Mix the fish carefully with this sauce; put it into the shells. Put two teaspoonfuls of butter into a frying pan and, when heated, cover the bottom of the pan with stale bread crumbs; fry until they are a golden brown; cover the top of the fish with these fried crumbs, stand them in the oven for about ten minutes, until they are smoking hot, and serve.

—French Toast.—This is a delicate and delicious dish if carefully prepared; and the preparation has the advantage of being quite simple. Dip pieces of bread or rolls—baker's soften more readily—in milk, then in a beaten egg, and toast or fry until of a uniform and delicate brown.—N. Y. Observer.

—To remove ants from a closet, the most efficacious method is to grease a tin pie-plate with lard, and place it on the closet floor, under the shelves. The ants will seek the lard in preference to any thing else, and in a little while the plate will be covered with them, when they can be destroyed and the plate returned for another capture.

—For a salad dressing, easily prepared, beat the raw yolk of an egg with a small teaspoonful of mustard and drop in a few drops of lemon. Add gradually, stirring well, one-half of a pint of olive oil, a little salt and vinegar to thin it. Should the dressing curdle beat up another egg and add the curdled dressing, little by little, stirring constantly.—N. Y. World.

Gems of Rolled Oats.—Soak two cups of rolled oats for five hours (or over night) in one and three-quarter cups of sour milk. Add one teaspoonful (level) of soda, one teaspoonful of salt, one-half teacupful of light-brown sugar, one teacupful of sifted flour, and two well-beaten eggs, in the order given, the soda dissolved in a little water. Bake in hot, well-greased gem pans, in a hot oven, for twenty-five minutes.

—Cecils.—Take two cups of cold, finely chopped meat, the yolks of two eggs, a teaspoonful of butter, half a teacup of stale bread crumbs, a teaspoonful of finely chopped onion, half a grated nutmeg, a little pepper and salt, mix all together well, put in a frying pan and stir over the fire until well heated. Take up and spread out on a large dish to cool. When cold, form in little balls, dip first in beaten egg, then in bread crumbs, and fry in boiling lard.—Louisville Courier Journal.

—Apple Potpie.—Pare and slice some apples; line an earthen dish with pasteput in a layer of apples and sugar; cover with a thin crust; then lay in more apples and sugar, and continue until the dish is full, having a crust on top; add spice of any kind desired; cut an opening in the center of the top crust to allow the steam to escape; place the dish in a steamer, and steam until a fork can be removed free from the dough after piercing the crust; serve with rich cream, flavored and sweetened, or a cold sauce.

—To remove stains from the hands of householders, or by a reduction of the

THE FOLLOWING REMEDY FOR RHEUMATISM is given in the *English Mechanic*: One quart of milk, quite hot, into which stir one ounce of alum—this will make curds and whey. Bathe part affected with the whey until too cold. In the meantime keep the curds hot, and, after bathing, put them on as a poultice, wrap in flannel, and go to sleep (you can.) Three applications should be a perfect cure even in aggravated cases.

WHEN THE FACE IS USUALLY PALE bathe it in tepid water, rubbing briskly with a Turkish towel. Then apply every day the following preparation: Four ounces of rose water, two ounces of glycerine and one ounce of diluted liquid ammonia. Rub it well into the skin for about three minutes and then wipe off with a soft towel. If any irritation is felt add a little more glycerine to the preparation.

TURKEY DRESSING CROQUETTES.—There is so much richness and lasting material left over in the cold scraps from turkey dinners that it may as well be utilized for croquettes. Stir a beaten egg into the dressing, mould into oval shapes, dust with bread crumbs and fry. Any morsel of the fowl left over can be minced finely and added, taking some of the gravy or giblets to complete the rich dish. The carcass of all fowls or game pounded in a mortar helps to make a black gravy or a soup.

WINTER HINTS FOR SHOE LEATHER.—Patent leather is very delicate, more especially when new; in cold weather, just a slight pressure will crack it, and for this reason the wearers of it should always put new patent leather boots or shoes before the fire—only for a short time, and not too close. This makes the leather very pliant and prevents it from cracking. When on the foot for the first time patent leather boots should be rubbed to the shape of the foot with the hand; this will block the leather, and it is not so likely to wrinkle and crack in wear. When patent leather boots and shoes are getting dull, white of egg will be found best for them.

THE SAND BAG IS INVALUABLE in the sick room. Get some clean, fine sand, dry it thoroughly in a kettle on the stove. Make a bag about eight inches square, of flannel, fill it with dry sand, sew the opening carefully together and cover the bag with cotton or linen. This will prevent the sand from sifting out and will also enable you to heat the bag quickly by placing it in the oven or even on the top of the stove. After once using this you will never again attempt to warm the feet or hands of a sick person with a bundle of hot water or a brick. The sand holds the heat a long time and the bag can be tucked up to the back without hurting the invalid. It is a good plan to make two or three of the bags and keep them on hand ready for use at any time when needed.

—To remove snow.
A pint of boiling water, two tablespoonfuls of corn starch, the juice of three oranges, half a lemon, one cup of sugar. Remove when cooked thick and add three whites of eggs when a little cool.

Nut Candy.
Take five cups of sugar, six tablespoonfuls of water, four tablespoonfuls of vinegar, one tablespoonful of butter; boil without stirring till it crisps in cold water; line buttered tins with nut meats and pour the candy over them. When nearly cold mark off into strips.

Cheap Fruit Cake.
One cup of butter, one of brown sugar, half a pint of molasses, two eggs, one cup of sour milk, one teaspoonful of soda, one pound of flour, one of currants, one and a half of raisins, one teaspoonful of cinnamon, half teaspoonful each of cloves and allspice; bake in slow oven. This is excellent.

—Scotch Eggs.—With one cupful of cooked ham, chopped fine, mix one-half a cupful bread crumbs made into a paste with one-half a cupful of milk, one-half a teaspoonful of prepared mustard, a little salt and one egg, well beaten; hard boil six eggs, remove the shells, and cover them with the prepared mixture, and fry about two minutes in very hot fat; serve either hot or cold. Chicken, veal or salmon may be substituted for the ham, but lemon juice should be added to the seasoning if salmon is used.—Boston Herald.

—A Delicious Pie.—Select large ripe peaches; after pouring boiling water on them, peel and cut in quarters; if too large, cut them once in two; crack two or three of the pits and put the meats in the pie to flavor it. Mix a spoonful of flour with two-thirds of a cupful of sugar; lay the peaches in and sprinkle the sugar over, then put in a few small pieces of butter. Be sure to wet the edge of the lower crust before putting the upper crust on, so as to keep the juice from cooking out. For the crust use just as much lard or butter as you do ice-cold water. Don't forget to put in a pinch of salt and mix the shortening well through the flour with a knife before adding the water.—Housekeeper.

—If you are preserving pears and wish to enhance their delicate flavor just boil in the syrup some ginger root. The ground ginger will do as far as flavor is concerned, but it shows, and of course you want the syrup perfectly clear.

—Cranberry Jelly.—To one quart of cranberries allow six good-sized sour apples. Put the cranberries into a porcelain lined kettle, and the apples, after being peeled, quartered, and cored, with them. Cover with cold water and stew till soft. Strain through a jelly-bag, and add a pound of sugar to one pint of juice. Pour into a jelly-mold and cool.—Demorest's Monthly.

—Dutch Apple Cake.—One pint of flour, two teaspoonfuls of baking-powder, half a teaspoonful of salt, large tablespoonful of butter rubbed in flour, one egg, three-fourths cupful of milk. Beat well and place in a shallow pan. Pare six apples, cut into eighths, lay in rows on the cake, points down. Sprinkle three tablespoonfuls of sugar over the cake, and bake.—Good Housekeeping.

—To prepare escalloped onions stir together one tablespoonful of butter and one tablespoonful of flour, add one cupful of sweet milk and cook in a saucepan, stirring constantly until smooth. Boil the onions till soft, adding a little salt to the water, then fill the baking-dish with onions and cracker crumbs, having a layer of the crackers on top. Season with bits of butter and a little pepper, pour the sauce over all and bake until nicely browned.—N. Y. World.

earnings to combined capital and surplus, is given by similar divisions in the following table, for the years 1877, 1879, and 1880:

Catsup

For 10 qts of tomato juice
after strained use the
following.

Slice and salt the tomatoes the
night before making, then boil all
the next day, strain through a col-
ander; and ^{then} add spices; to every 2
gallons of juice add 2 qts of best
cider vinegar.

1 doz white onions chopped fine
4 tablespoon of celery seed
3 " " mustard seed
1 " " allspice
1 " " ground ginger
1/2 " " mace

2 cups of sugar
2 tablespoon full of cinnamon
1 level spoon of ground cloves
2 table-spoon of " mustard ^{mixed}
_{with vinegar}
2 table-spoons of horse-radish
1 teaspoon of red & black pepper each

millions. The act of June 20, 1874, authorized any national bank desiring

Sponge Out the Headache.

The ordinary nervous headache will be readily relieved, and in many cases entirely cured, by removing the waist of one's dress, knotting the hair high up on the head out of the way, and while leaning over a basin, placing a sponge soaked in water as hot as it can be borne on the back of the neck. Repeat this many times, applying the sponge behind the ears, and the strained muscles and nerves that have caused so much misery will be felt to relax and smooth themselves out deliciously, and very frequently the pain promptly vanishes in consequence.

Every woman knows the aching face and neck generally brought home from a hard day's shopping or from a long round of calls and afternoon teas. She regards with intense dissatisfaction the heavy lines drawn around her eyes and mouth by the long strain on the facial muscles, and when she must carry that word countenance to some dinner party or evening's amusement it robs her of all the pleasure to be had in it. Cosmetics are not the cure, nor bromides, nor the many nerve sedatives to be had at the drug shop.

Use the sponge and hot water again, bathing the face in water as hot as it can possibly be borne; apply the sponge over and over again to the temples, throat, and behind the ears, where most of the nerves and muscles of the head center, and then bathe the face in water running cold from the faucet. Color and smoothness of outline come back to the face, an astonishing freshness and comfort is the result, and, if a nap of 10 minutes can follow, every trace of fatigue will vanish.

The same remedy is invaluable for sunburn, and the worst case of this latter affliction of sensitive skins will succumb to the hot water treatment. The cold douche should not follow in this case; instead, a light application of vaseline or cold cream, which prevents peeling of the skin, as the hot water prevented inflammation. Nothing so good for tired eyes has yet been discovered as bathing them in hot water, and neuralgia nine cases out of ten will yield to applications of cloths wrung out in hot water in which the hand can not be borne.

capital up to \$42,266,244. From these facts of five years, about one-seventh of them have paid no dividends, and capital has been unremunerative. The percentage to capital of

—Sour Milk Pie: One and one-half cups sour milk, or buttermilk, one heaping cup sugar, one cup chopped raisins, one tablespoon strong vinegar, two eggs, one and one-half teaspoons flour or corn starch, one-third teaspoon, each, cinnamon, clove, nutmeg. Bake in two crusts, which should be very rich and flaky. This will make two pies.—Housekeeper.

—To remove bruises from furniture, wet the part in warm water; double a piece of brown paper several times, soak in warm water and lay it on the bruise; then apply a warm—not hot—iron until the moisture has evaporated; if the dent is not raised to the surface, repeat the process.—Ladies' Home Journal.

—Delightful Pudding: One quart of boiled milk, one cupful of boiled and well mashed potatoes, one cupful of flour sifted, a desert-spoonful of butter; allow the mixture to become cold; then add three well beaten eggs, a teaspoonful of sugar, half a teaspoonful of salt, bake half an hour; serve with sauce.—Boston Herald.

—Perhaps one of the best things for bleaching a pine table that has become discolored by constant use would be a paste made of wood ashes, mixed with water. Spread over the table at night and scrub it well next morning. This is a very effectual remedy for removing grease spots from a floor. A good scrubbing-brush with soap and water should then be applied.—N. Y. World.

—Button Bags: In making these one can use up any little odds and ends of ribbon about three inches wide. Make each piece into a tiny bag, with a frill around the mouth; then run them all on the same string, using a narrow ribbon which will harmonize with the various colors of the bags. In gold, letter on each bag the different kinds of buttons they will hold, such as shirt buttons, glove buttons, shoe buttons, dress buttons, pearl buttons, and so forth.—Good Housekeeping.

—A correspondent of the Scientific American says: "About ten years ago I cured ingrowing nails on both of my big toes in the following manner, which can be done by any one who has the least amount of ingenuity and patience: First, thoroughly clean the parts, and then pack in front of the nail cotton or lint as hard as may be borne. This will remain with comfort for three or four days, then remove, and in front of the pellet will be found a hardened mass of flesh; scrape this away and repack, continuing the operation until the corner of the nail has grown out and is beyond the soft tissues of the toe. Of course, easy-fitting shoes or boots should be worn during the treatment and ever after."

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the original bank act. The passage of this bill would give the banks the privilege of increasing their circulation up to the limit of their capital, if at certain seasons of the year such an increase should be desirable. This increase would not probably be great, for the amount of circulation outstanding is now much less than that authorized by law, as may be seen in the following table:

Geographical divisions.	Banks having capital not exceeding \$500,000.		Banks having capital exceeding \$500,000.		Total.	
	Issued.	Uncalled for.	Issued.	Uncalled for.	Issued.	Uncalled for.
New England States	\$79,322,430	\$7,046,763	\$43,014,500	\$11,485,238	\$122,336,930	\$18,532,001
Middle States	82,940,955	9,291,590	29,681,740	21,094,833	112,622,695	30,386,423
Southern States	23,162,985	2,620,845	1,370,000	510,000	24,532,985	3,130,845
Western States	52,284,710	11,620,690	5,707,380	4,552,620	57,992,090	16,173,310
Pacific States and Territories	3,244,700	935,800	640,000	560,000	3,884,700	1,495,800
United States	240,955,780	31,515,688	80,413,620	38,202,691	321,369,400	69,718,379

RECIPES.

A Good Liniment.

Oil Olive or Sweet Oil, 6 oz.; Chloroform, 1 oz.; Oil of Cloves, ½ oz.; Oil Cinnamon, ½ oz.; mix. A good local application for cramps, 10 to 15 drops in water.

Receipt to Clean Celluloid Collars and Cuffs.

Spirits of Camphor and sponge, dampen article to be cleaned with water; apply camphor with sponge.

To clean kid gloves, wash in gasoline and work them until dry.

Corrosive Liniment.

Corrosive Sublimate, ½ oz.; Turpentine, ½ pint; Gum Camphor, ½ oz.; local application.

Liniment

Or the regular Germania Oil is made as follows: Gum Camphor, 2 ozs.; Powdered Capsicum, 1 oz.; benzine, one gallon, let stand in jug two hours, it is ready for use. Good for cuts, bruises, sprains, humps, or for any purpose a liniment is needed. Keep from the fire.

A Positive Cure for the Opium and Morphine Habit, never fails.

Elixir Valeriate Ammonia, Elixir Bromide Sodium, each, 3 oz.; F. E. Black Haw, 1 oz.; add as much of the opiate as is necessary to the mixture so as to get four doses a day, a teaspoonful at a dose in water; gradually reduce the dose; use Antikamera in 10 grain doses, 4 or 5 times in 24 hours, to produce sleep and reduce pain. Take Subnitral Bismuth in 10 grain doses 3 or 4 times a day if the stomach or bowels cause trouble.

A Good Corn Salve.

Vaseline 1 oz., as much Salicylic acid as will make a stiff salve. Apply night and morning for five days, then soak feet in as warm water as can be borne. When the corn gets a little tough, repeat treatment if necessary until all is removed. Don't wear any more tight shoes.

Hair Oil. (A Good one.)

Castor Oil, 3/4 oz.; Alcohol, 1/2 oz.; mix well, then add Oil Citronella, 1/2 drachm. Shake well.

Hair Vigor.

Sugar Lead, 1 oz.; Lack Sulphur, 2 oz.; Salts Tartar, 1 oz.; Nitrate Silver, 20 grains; rain water, 1 pt.; mix. Apply night and morning.

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Pretzels
8 eggs, 1 pd butter,
2 pds sugar 2 pd flour
3 teaspoonful of G. P.
to 1 pd flour.
Flavor to suit the
taste & roll in
granulated sugar.

Plain cake
4 eggs 2 cups sugar
3/4 cup butter, 1/2 cup milk
21 tablespoon of G. P.

Sugar cake.
2 cups sugar 1 cup but.
3 eggs, little G. P.
a little sour milk
flour sufficient to mix
the dough.

currant cake
6 eggs, 1 lb sugar
3/4 lb butter
cur. & cinna. to taste
1 cup sour milk
flour to make them
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sprinkle with cin.
& gran. sugar before
cutting.

Edibles.

Rye Breakfast Cakes—Two cups of rye meal, one and one-half cups of sweet milk, one-half cup of molasses, one teaspoonful of soda, one-quarter of a teaspoonful of salt. Mix them, bake at once in muffin rings.

Baked Brown-Bread—Take 3 teaspoonfuls each of Indian meal and rye flour $\frac{1}{2}$ teaspoonful each of molasses and sour milk, $3\frac{1}{2}$ teaspoonfuls warm water and 1 teaspoonful each of salt and soda. Beat altogether well and bake in a covered vessel $1\frac{1}{2}$ hours in a moderate oven. Serve when desired.

Potato Balls—Beat three eggs and one cup of lard in two cups of well mashed potato,

a little salt and one cup of yeast. This is the sponge; let it rise and then make up with flour to a dough stiff enough to roll out. Let rise again, then make out in the baking pan; let rise again and bake in a quick oven.

Apple Fritters—A cupful of milk, one beaten egg, two teaspoonfuls baking powder, a pinch of salt, and thicken with flour enough to prevent its sticking to the spoon. Slice two or three sour apples very thin and mix them in the batter. Drop into hot lard from the spoon and fry like doughnuts. They are nice with syrup or cream and sugar.

A Breakfast Dish—Chop fine remnants of any kind of cold roast or steak, season with salt, pepper and a little butter, and make into small cakes. Prepare an egg batter as for nice griddle cakes. Lay a spoonful of the batter on the hot griddle and on it the chopped meat; cover with batter. When browned on one side, turn as you would a griddle cake and brown the other side. These cakes should be eaten as soon as done.

Sweet Potato Salad—Boil and skin the potatoes and cut into small cubes. Cut fine two stalks of celery and mix with the potato; season with salt and pepper. When wanted for the table pour over the following dressing: A tablespoonful each of salad oil and vinegar, a teaspoonful each of salt and onion juice and half a teaspoonful of pepper. Let the salad stand in some cold place where it will get very cool before it is used. Garnish with celery tips and tiny pickles.

Stewed Hare or Rabbit—This is probably the very best way to cook a rabbit or hare, and good also for any other game: Joint up the rabbit, cutting the back through the middle and crosswise into neat portions. Brown in a little very hot butter in a frying pan; put into the kettle and fry a chopped onion and, if liked a pint of mixed carrots and parsnips cut in dice. Put all in the pot with a pint of boiling water; cover closely and simmer until tender. Season highly and thicken the sauce with a little roux.

Lemon Pie, with Two Crusts—Pulp and juice of one lemon, part of the grated rind, one cupful of cold water, one cupful of sugar, four small tablespoonfuls of powdered crackers, one teaspoonful of unmelted butter cut into bits. Mix together all but the butter and scatter the bits over the top after it is in the lower crust. Place another good crust, with air holes, cut in some pretty design, and bake.—Good House-keeping.

in October, 1875, was \$142,365.

Mutton Chops Grilled—Cut the chops an inch thick, either from the loin or the best end of the neck; if from the latter, the bones must be shortened a little. writes Mary Barrett Brown in the November Ladies' Home Journal. Remove all superfluous fat, and season each chop by pressing in a mixture of salt, pepper and powdered herbs; then dip each chop in warmed butter, and grill on a hot, well-greased gridiron, over a clear fire, from eight to ten minutes, according to thickness. During the process of cooking the chops require to be frequently turned, in order that they may be done equally, and for this purpose use a pair of steak tongs. By inserting any sort of a sharp instrument into meat that is cooking we provide a ready means of escape for the juices which the meat contains, and thus, being deprived of its best element, it becomes dry and tasteless. When cooked place each chop, just slightly overlapping its neighbor, upon a hot dish; pour over each a dessertspoonful of hot butter and a tablespoonful of boiling mushroom ketchup, and serve immediately.

SEASONABLE RECIPES.

Chili Sauce.

One peck green tomatoes, one dozen onions, two tablespoonfuls of salt; press juice out of tomatoes; two tablespoonfuls sugar, one half cup mustard seed, one quart of good vinegar. Boil one hour.

Tomato Catsup.

Boil a half bushel of tomatoes; strain through a sieve; boil the pulp for one hour, skimming it well, then add four pints of good cider vinegar, four cups white sugar, three tablespoonfuls of salt, one of black pepper, one of ground cloves, two of cinnamon, one teaspoonful of red pepper. Put all the spices in a thin cloth; boil down to the half; add celery seed, with salt.

Grape Catsup.

Wild sour grapes are the best, and to five pounds of them allow two pounds and a half of granulated sugar, a pint of vinegar, one tablespoonful each of ground cloves, cinnamon, allspice, pepper and a half teaspoonful of salt. Boil grapes in just enough water to keep them from burning; strain through a colander, add the ground spices, boil until thick, then put into bottles or glass jars and seal.

Grape Jelly.

The following is a reliable recipe for making grape jelly: Pick the grapes carefully from their stems, wash them, and let them cook slowly in a kettle until they are soft. Let them cool, then strain through a cheesecloth bag, catching the juice in a kettle. Put it back over the fire and boil for 20 minutes. Measure it, and add one pound of sugar to every pint of juice. Dissolve the sugar by stirring thoroughly, then boil the sweetened juice for five minutes. Pour into jars, glasses or molds.

Preserved Quinces.

Peel, core and cut the fruit in half, putting it in a saucepan, and covering with boiling water. Cook for 10 minutes, and then remove from the water and make the sirup. To four quarts of the quinces add four pounds of sugar and one quart of the water in which the fruit was boiled. Let the sugar and water boil, and then drop in the quinces, allowing them to cook until a straw will pierce them easily. Put the fruit in jars and pour the sirup over it, filling the jars to the top. Seal securely and set them in a cool place.

SMALL WHITE CAKES.

One pound of sugar, three whole eggs and four yolks. Stir together for half an hour. Then add sufficient flour to make a dough stiff enough to make cakes that may be laid on the baking tin with a spoon. Vanilla or any other flavoring may be used. The cakes should look white when done.

POTATO CHIPS.

Peel, and slice very thin, eight large potatoes. Lay the slices in salted cold water for ten minutes. Remove and dry in a soft napkin. Have ready boiling lard, drop in a light handful at a time, keep them separated. As soon as they are of a pale brown, lift out in a wire spoon, drain and place on a hot dish.

BIG HOMINY.

Have ready a large frying pan, half an inch deep in boiling lard. Into this put two quarts of well-boiled, thoroughly done, big hominy. Press it down evenly; smooth the top and fry a rich brown. Do not fry fast or it will burn. Turn out on a hot dish with the crust up. Use pure sweet lard.

FRIED SAUSAGE.

Get the best article of genuine pork sausage seasoned with plenty of sage, black and red pepper, and salt. Mold into balls the size of an ordinary biscuit, flatten and fry in a hot frying pan. Let them brown on both sides, and serve with their own gravy in a covered dish.

ROLLS.

One quart of flour, one heaping tablespoonful of butter, half a cup of fresh yeast, one cup of fresh milk, two eggs, salt to taste. Mix into a soft dough over night. Early in the morning knead the dough, mould into biscuit shape, though larger, flatten with the hand or rolling pin. Set to rise again in a well-buttered pan. When light, bake a nice brown, and send to table hot.

OAT FLAKE.

One quart of oatflake, three pints of boiling water, a level teaspoonful of salt, cook in a granite saucepan for half an hour, stirring constantly. Serve with rich cream.

WAFFLES.

One quart flour, one pint warm cornmeal mush, one quart fresh milk, six eggs, beaten separately very light. Mix thoroughly. Bake in waffle irons.

SMALL SAND CAKE.

Wash one pound of butter and stir it to a cream; gradually add half a pound of sugar, two eggs, and one and one-half pounds of flour. Roll out thin. Cut out into round cakes, wash over with the yolk of egg beaten with a little sugar, strew with sugar, cinnamon, and almonds.

A RICH STEAMED PUDDING.

Stir thoroughly together one cup of molasses with one cup of butter and a cup of milk. Add one cup of chopped raisins and three cups of flour, into which a teaspoonful of saleratus has been stirred. Add citron, if desired, and steam in a pudding boiler three hours. For the sauce, beat three eggs to a froth, stirring into them a cup of sugar and a little vanilla.

CREAM TOAST.

Slice white bread into even slices three-quarters of an inch thick, and neatly trim off the crust. Toast the bread a pretty brown, do not dry it up in the oven. Butter on both sides. Heat the cream hot, but not boiling, and pour over each side of each slice a tablespoonful. The toast must be thoroughly well-buttered to be nice. Put a pinch of salt in the cream. Serve in hot dish.

BEEFSTEAK.

Cut from beef that has hung for several days, steaks three-quarters of an inch thick. Beat and lay them on a well-greased griddle over bright coals; when one side has browned quickly, turn and brown the other. Have a warm covered dish near by. When each steak is sufficiently done, but not overdone, put it in the dish, sprinkle over with salt and pepper to taste, and butter it well with fresh butter. Allow for each steak a piece of butter the size of a guinea egg. The steak should be rare. Do not let the dish get hot, or the butter will become oily and injure the flavor of the steak. Add mustard if liked.

USEFUL GIFTS.

DELICIOUS CHOCOLATE PUDDING.

Boil four ounces sweet chocolate in a quart of milk; when quite dissolved, pour over a pint of bread crumbs and let it stand for an hour or so. Mash the bread well, and, if there are any pieces of crust, it may be passed through a sieve until a perfectly smooth mass is obtained. Add four well-beaten eggs, a cupful of butter, two of sugar, a little grated nutmeg, a cup of stoned raisins, and another of blanched almonds. Steam for an hour.

Atlantic National Bank, New York, N. Y.	Apr.			
First National Bank, Washington, D. C.	Sept.			
National Bank of the Commonwealth, New York, N. Y.	Sept.			
Merchants' National Bank, Petersburg, Va.	Sept.			
First National Bank, Petersburg, Va.	Sept.			
First National Bank, Mansfield, Ohio	Sept.			
New Orleans National Banking Association, New Orleans, La.	Oct.			
First National Bank, Carlisle, Pa.	Oct. 24, 1873	45,000	2,700	6.00
First National Bank, Anderson, Ind.	Nov. 23, 1873	45,000	2,556	5.68
First National Bank, Topeka, Kans.	Dec. 16, 1873	90,000	6,466	7.18
Totals and average percentage to 1874		5,599,893	177,449	3.17

A SIMPLE FACE LOTION FOR SEASIDE.

Many sensitive skins become easily affected by the action of the salt atmosphere of the seaside, the combined effects of sun and salt air causing redness, smarting, and burning. Sometimes the skin peels off, and great irritation is experienced. A simple preventative wash which may be applied to the skin before going out in the air, is composed of simple tincture of benzoin, one-and-a-half drachms; pure glycerine, four drachms; eau de Cologne, four drachms; rosewater to make up, eight ounces. Shake well together before using.

A COOLING AND HEALING CREAM.—To remove irritation, consequent upon sunburn, and to restore the skin to a healthy condition a healing sedative cream is generally advisable. Finely shave three drachms of curd soap, and dissolve it, with gentle heat, in eight ounces of water, then add two drachms of powdered borax. In another jar dissolve three drachms of white wax in two-and-a-half ounces of oil of sweet almonds by means of gentle heat. Mix the solutions, and shake together, and when nearly cold, add eight ounces of glycerine, six drachms of pure alcohol, and five ounces of rose-water. Perfume with a few drops of otto of roses; then shake well until cold. When finished it should be of the consistency of thick cream, and should be kept in a well-corked bottle.

FRECKLES.—In these days when outdoor sports are happily in vogue, young women do not have the horror they formerly had of sunburn and freckles. Sometimes, however, it is desirable to remove freckles, and the following simple wash has been found efficacious: Take an ounce of lemon juice, a quarter of an ounce of powdered borax, and half a drachm of sugar; mix, and let the compound stand in a glass bottle for forty-eight hours. Then rub it on the face occasionally and the freckles will vanish.

THE HAIR.—The old maxim, "wash the scalp, not the hair; comb the hair, not the scalp," should be well known. It is imperative that the scalp be kept clean, and as the brushing keeps the hair in order so, instead of washing the hair very often, once a week must the hair be divided, and the scalp rubbed with a piece of sponge or linen made wet with a good hair tonic, as Hall's Hair Renewer which will prove wonderfully cleansing and stimulating.

DANDRUFF, which is the dead skin that has been thrown off, as it is from all parts of the body, is only natural when very limited in quantity, otherwise it shows that there is something wrong with the scalp, and diseases of the scalp are troublesome to get over. For dandruff, the following wash is simple and beneficial: glycerine, one ounce; spirits of rosemary, one ounce; rosewater, six ounces. Gently rub on the scalp once daily for a week.

It is as well, too, that the hair should be examined every now and then by a reliable hair-dresser, and the dead, split, and broken ends cut off. It is always believed to be of much benefit to have the hair cut and singed after the washing.

NEVER use any one's comb and brush, or even their towel, and be sure you keep your hair brush scrupulously clean. Wash it weekly and let the bristles *only*, stand in cold water for a little time after washing, as this will keep them firm and nice.

HOW TO REMOVE MILDEW.

Mildew prevention is far better than cure. Do not allow garments to remain in a damp or wet condition over night. To remove mildew mix equal parts of powdered borax and starch, and half as much salt, moisten the whole with lemon juice. Spread the mixture on the spot, and place the garment in the sun on the grass. Renew the mixture every morning until the stain is gone.

PAINT SPOTS ON DRESSES.

If these are rubbed at once with turpentine they come off quite easily, but if they have been allowed to dry a little ammonia should be mixed with the turpentine, provided it is a "fast color" material. If the color is one that is likely to be injured, drop a little sweet oil on the spot, then rub with turpentine, removing the grease spot afterward by rubbing with benzine or ether.

CARE OF BATH TUBS.

A solution of soda and water, applied with a whisk broom kept for the purpose, will remove the brown streaks in tubs and bathroom bowls made by sediments in the dripping water.

BROWS AND LASHES.

Notwithstanding Tennyson's poetical phrase concerning "married brows," eyebrows which meet above the nose are regarded with disfavor, as they give an undeniably fierce and repellant aspect to the face. They can be easily removed with a good depilatory in a few minutes, and the appearance of the face materially enhanced.

The brows should never be cut, as this renders them coarse and bristling. Perfect brows, whether straight or arched, are distinctly separated and the hairs lie flat, tapering to a point. Irregular brows may be coaxed into a pleasing regularity by the expenditure of a little patience.

An eyebrow brush, something like a small tooth brush, is requisite, and a tiny bit of vaseline may be applied to the brows and well brushed in, taking care to train the hairs to form a pleasing outline.

If the brows are thin they may be brushed each night with a lotion composed of one ounce of sweet almond oil and five grains of sulphate of quinine. This is also applicable to the lashes.

Authorities differ as to whether the lashes should be trimmed in adult years, but if it is done it should be but seldom, and only a tiny bit clipped from each lash.

Cocoonut oil is also used upon the lashes to promote growth and impart luster.

These tables are given somewhat in detail, for the purpose of correcting the belief, very generally entertained, that the proportion of circulating notes outstanding which will ultimately be lost or destroyed is much greater than is shown therein. It is also believed by many that the loss of such notes is a gain to the bank which issues them. The Comptroller receives frequent letters of inquiry upon this subject, and the following table, which was given in a former

*Preserved Watermelon seed
to the sugar and water for 20 minutes
to 10 lbs of white sugar put a cup
of water when near done add
two slices lemons and ginger
Boil four peaches, strain
2 cups of sugar to a pt
of juice*

years was as follows:

During the calendar year ending December 31, 1875,	3.23 per cent.
During the calendar year ending December 31, 1876,	2.61 per cent.
During the calendar year ending December 31, 1877,	2.91 per cent.
During the calendar year ending December 31, 1878,	3.78 per cent.
During the calendar year ending December 31, 1879,	2.50 per cent.
During the fiscal year ending June 30, 1880,	2.63 per cent.

ONLY A PRINTER.

"He is only a printer." Such was the sneering remark of a leader in a circle of aristocracy—the codfish quality. Who was the Earl of Stanhope? He was only a printer. What was Prince Edward William and Prince Napoleon? Proud to call themselves printers. The present Czar of Russia and the Duke of Battenburg are printers, and the Emperor of China worked in a private printing office almost every day.

William Caxton, the father of English literature, was a practical printer. What were G. P. Morris, N. P. Willis, James Gale, James Parker, Horace Greeley, Charles Dickens, James Buchanan, Simon Cameron and Schuyler Colfax? Printers, all, and practical ones. Also, Bayard Taylor, the poet.

Mark Twain, Amos Cummings, Bret Harte, Opie Reid are plain printers; as were Artemus Ward, Petroleum V. Nasby and Sut Lovingood. Senator Plumz was a printer, and so is James S. Hogg, of Texas, and the leader of science and philosophy, Benjamin Franklin, in his days made it his boast that he was a printer.

In fact, thousands of the most brilliant minds in the country are to be found toiling in the publishing houses of large cities and towns. It is not every one that can be a printer—brains are absolutely necessary—Exchange.

The rate of the Exchange

BEDBUG DESTROYERS.

Finally Herr Bernegau tried turpentine oil, alone, and with naphthalin, and found at last the true roach and bedbug destroyer. The following are his directions for freeing a locality—barracks, say—of the "terror that walketh in darkness."

All the furniture, the walls, the floor (the cracks and joints of which furnish favorite hiding places for the bugs), should be gone over with the turpentine oil and naphthalin applied with a brush. The application by its penetrating odor chases the insects out of their hiding places into the open in thousands. A little sprinkling of the oil is sufficient to kill these. Immediately after having done this with a hot solution of carbolic soap (to two and one-half gallons of boiling water add a quart of liquid carbolic soap) wash the floors, baseboards, &c.

To prepare the turpentine oil and naphthalin proceed as follows: Into a half-gallon jug pour a quart of oil of turpentine, add 150 grains of naphthalin and set the jug in hot water, giving it several energetic shakes.

To prepare the carbolic acid soap heat together equal parts of common yellow potash soap and carbolic acid until a clear solution is obtained.

After the turpentine and naphthalin have soaked into the walls, &c., the latter should be freshly painted or calcimined.

LITTLE JIM.

The cottage was a thatched one, the outside old and mean.

But all within that little cot was wondrous neat and clean.

The night was dark and stormy, the wind was howling wild,

As a patient mother sat beside the death-bed of her child;

A little worn-out creature, his once bright eye grown dim;

It was a collier's wife and child, they called him Little Jim.

And oh! to see the briny tears fast hurrying down her cheek,

As she offered up the prayer, in thought, she was afraid to speak;

Lest she might waken one she loved far better than her life;

For she had all a mother's heart, had that poor collier's wife.

With hands uplifted, see, she kneels beside the sufferer's bed,

And prays that He would spare her boy, and take herself instead.

She gets her answer from the child; soft fall the words from him,

"Mother, the angels do so smile, and beckon Little Jim;

I have no pain, dear mother, now, but Oh! I am so dry;

Just moisten poor Jim's lips again, and, mother, don't you cry."

With gentle, trembling haste she held the liquid to his lip;

He smiled to thank her, as he took each little tiny sip.

"Tell father, when he comes from work, I said good-night to him;

And, mother, now I'll go to sleep." Alas! poor little Jim!

She knew that he was dying; that the child she loved so dear,

Had uttered the last words she might ever hope to hear;

The cottage door is opened, the collier's step is heard;

The father and the mother meet, yet neither speak a word.

He felt that all was over; he knew his child was dead;

He took the candle in his hand and walked toward the bed;

His quivering lips gave token of the grief he'd fain conceal;

And see, his wife has joined him—the stricken couple kneel;

With hearts bowed down by sadness, they humbly ask of Him,

In heaven once more to meet again their own poor Little Jim.

with no more than the present

\$3,500,000. Any large national

these terms, gladly undertake the

for that purpose at the commo-

erate place for the redemption of

Remedy for Diphtheria.

Put 5 drops of sulphuric in a tumbler; given so the child can swallow it. If the throat is obstructed give it with a teaspoon until the passage is cleared; the administer a wine glass every 2 hours. Burn sulphur in the room as strong as can be borne.

Remedy for Whooping cough.

Take Bromide of Potash - 3 drams
Tincture of Belladonna - 2 "
Syrup of Wild cherry bark - 3 oz
Mix and give a teaspoonful every 2 or 4 hours

der. reissue. tion. 1874.

Wash for the face.

$\frac{1}{2}$ oz of powdered borax
1 oz of pure glycerine
1 qt of camphor water.

Mix and wet the face with this morning & evening allowing to remain on several minutes and wash off with soft water. It prevents chapped skin, removes sunburn and cleanses the pores of the skin.

WHAT IS HOME?

To this question many answers—many beautiful answers have been given. The following are some of the prettiest:

"Home, Sweet Home," the golden setting in which the brightest jewel is "mother." A world of strife shut out, a world of love shut in.

An arbor which shades when the sunshine of prosperity becomes too dazzling; a harbor where the human bark finds shelter in the time of adversity.

Home is the blossom of which heaven is the fruit.

That source of comfort which youth does not fully appreciate, which the young men and maidens lovingly desire, which the middle-aged generally possess and which the old rightly value.

A hive in which, like the industrious bee, youth garners the sweets and memories of life for age to meditate and feed upon.

The best place for a married man after business hours.

Home is the coziest, kindest, sweetest place in all the world, the scene of our purest earthly joys and our deepest sorrows.

The only spot on earth where the faults and fallings of fallen humanity are hidden under the mantle of charity.

An abode in which the inmate, the "superior being called man," can pay back at night with 50 per cent interest every annoyance that has met him in business during the day.

The place where the great are sometimes small and the small often great.

The father's kingdom, the children's paradise, the mother's world.

The jewel casket containing the most precious of all jewels, domestic happiness.

Where you are treated best and you grumble most.

Home is a central telegraph office of human love, into which run innumerable wires of affection, many of which, though extending thousands of miles, are never disconnected from the one great terminus.

The center of our affections, around which our hearts' best wishes twine.

A little hollow scoop out of the windy hill of the world, where we can be shielded from its cares and annoyances.

A popular but paradoxical institution in which woman works in the absence of man and man rests in the presence of woman.

A working model of heaven, with real angels in the form of mothers and wives.

The place where all husbands should be at night.

HOW TO MEND A KETTLE.

Holes in the bottom of iron kettles may be stopped by driving in plugs of lead and heading them down on both sides of the iron. So long as water is in the kettle the lead will not melt. A cement said to be good is made by mixing six parts of well pulverized dry clay and one part iron filings; make into a paste with boiled linseed oil.

HAIR BRUSHES.

There is a right and wrong way to wash hair brushes, and the best brushes may be ruined by careless washing; if the bristles once become soft the brush becomes practically useless, says the American Queen.

The wrong ways to wash hair brushes are numerous, but aside from remarking that covering brushes with flour and rubbing the bristles together is a wrong way to clean a brush, we will only suggest the correct means.

To keep the brushes in good condition have two shallow pans of water, one moderately hot, the other cold. To the first pan add to each pint of water it contains a teaspoonful of pure ammonia. Take your brushes, one by one, and keep dipping the bristles up and down in the water of the first pan, being careful not to wet the backs, and in a few minutes the dust and grease will come out of each and leave it beautifully white. Then dip each brush up and down several times in the second pan, containing the clear water, to rinse them. Shake each brush well, and place all the brushes to drain across a rack. Use no soap, and do not rub the bristles with the hands. If this method of cleaning brushes is adopted they will last much longer and always appear as new.

THAWING OUT PLANTS.

In case of frozen house plants the following treatment is said to restore them uninjured: Allow the plants to remain where they were frozen; darken the room as completely as practicable, and sprinkle them with water direct from the cistern. A few drops of spirits of camphor put into the water will render it all the better. Do not allow the room to become warmer than 47 degrees for 24 hours. Although the water may freeze in drops on the leaves when sprinkled, the plants will come out unharmed if this treatment be strictly adhered to.

TO GET RID OF FLIES.

People in the country who are annoyed by flies should remember that clusters of the fragrant clover which grows abundantly by nearly every roadside, if hung in the room and left to dry and shed its faint fragrant perfume through the air, will drive away more flies than sticky saucers of molasses and other fly traps and fly papers can ever collect.—New York Tribune.

.....	14,305,689
.....	24,344,047
.....	30,211,720
.....	36,433,171
.....	49,939,741
.....	137,697,696
.....	98,672,716
.....	76,918,963
.....	57,381,249
.....	41,101,830
.....	35,539,660
.....	26,696,662
.....	47,676,993

DISHES FROM FRUITS.

Fruit in its season is one of our greatest blessings, and happily that season is at hand. It will give us a delicacy for the table, not only in the natural state, but when cooked and dished up by the clever and accomplished cook. The range of fruit dishes is extending yearly, and the variety is now a delightful one. I select a few that may not have come under your observation.

Fruit Dumplings.—Make a soft dough of one pint of flour, one teaspoonful of sugar, one heaping teaspoonful of baking powder, salt to season, two tablespoonfuls of butter rubbed in, and sufficient sweet milk to give the dough the consistency desired. Roll out half an inch thick and cut into five-inch squares. On each of these place the fruit you desire to use. (You may use apples, peaches, strawberries, cherries, blackberries, or almost any fruit that is in season, paring and slicing, of course, the larger fruits.) Draw the dough up around the fruit and pinch the edges together tightly, so the juices shall not escape in cooking. Place the dumplings close together in a greased pan, brush over with butter, and steam or bake as you desire. You may serve with either a hard or liquid sauce.

Fruit Fritters.—Make a batter of the yolks of two eggs, water and flour, beating until smooth; add one tablespoonful of olive oil and a little salt, and beat again. Cut in gently the stiffly beaten whites of the two eggs and set away in the ice box for a couple of hours. Drop into the batter the whole or sliced fruit selected (you may use almost any kind in its season), turn each piece until completely coated, and cook in smoking hot fat, as you would plain doughnuts. Drain on rough paper, dust with powdered sugar and serve hot.

SPIRITS OF TURPENTINE.

This is one of the most valuable articles in a family, and when it has once obtained a foothold in the house, it is really a necessity, and could ill be dispensed with. Its medicinal qualities are very numerous; for burns it is a quick application, and gives immediate relief; for blisters on the hands it is of priceless value, searing down the skin and preventing soreness; for corns on the toes it is useful, and good for rheumatism and sore throats, and it is the quickest remedy for convulsions or fits. Then it is a sure preventive against moths; by just dropping a trifle in the ventive against moths; by just dropping a trifle in the bottom of drawers, chests and cupboards, it will render the garments secure from injury during the summer. It will keep ants and bugs from closets and storerooms by putting a few drops in the corners and upon the shelves. It is sure destruction to bedbugs, and will effectually drive them away from their haunts if thoroughly applied to the joints of the bedstead in the spring cleaning time, and injures neither furniture nor clothing. Its pungent odor is retained for a long time, and no family ought to be entirely out of a supply at any time of the year.

holders of insolvent banks, for the purpose of enforcing their individual liability, of which amount \$2,617,571 has been collected in all, and \$801,563 of it during the past year.

A table showing the national banks which have been placed in the hands of receivers, the amount of their capital, and of claims proved,

HOUSEHOLD HINTS.

Chloroform rubbed on a mosquito bite will cause the pain and itching to disappear like magic, while the swelling will rapidly decrease.

A sprinkling of coarse salt on the sidewalks and driveways will destroy grass and weeds.

Flour, milk, butter and gelatines, being absorbants, should never be stored near articles of food having strong odors. For this reason baked beans, cabbage, onions and cheese should be allowed quarters by themselves.

Whole cloves strewn about the pantry shelves will keep red ants away and are said to abolish moths.

Lamps should be wiped around the wicks every day to avoid smelling, and once a week put the burners on the stove in cold water and soap powder and let them come to a boil. Trim just the very edge where it is charred and you will have regular beacon lights.

A tablespoonful of borax to a pail of the water in which flannels are washed will keep them soft and white.

Marks that have been made on paint with matches can be removed by rubbing first with a slice of lemon, then with whiting, and washing with soap and water.

The following recipe is sure death to the carpet bug or buffalo moth: One ounce alum, one ounce chlorid of zinc, three ounces of salt. Mix with two quarts of water and let stand over night in a covered vessel. In the morning pour carefully in another, so as to leave sediment behind. Dilute this with two quarts of water and apply by sprinkling the edges of carpet for the distance of a foot from the wall. This is all that is necessary. They will leave anything that is sprinkled with the solution upon the shortest notice and nothing will be injured in texture or color.

When linens are badly scorched the spot can be removed in the following manner: Take the juice from two peeled onions and put into it one half ounce white castile soap, cut in small pieces, add two ounces Fuller's earth; mix these together and stir in one cup vinegar; stand over fire and let it thoroughly boil. When the mixture has become cool spread over the scorched spot in the linen and leave it till dry, then wash out the linen.

nds paid since the organization of ed claims amounting to \$25,786,261. nt. of the amount of the claims.

750 have been made upon the share-

Plain Cake.

One and one half cupfuls sugar, two thirds of a cupful of buttermilk, filled up with some cream, one tablespoonful of soda, one tablespoonful of baking powder, salt, flavor with nutmeg or vanilla.

Fruit Cake.

One pound of brown sugar, one pound of raisins, one pound of currants, one half pound of citron, one pound of butter, one half cupful of molasses, six eggs, spices and almonds to suit the taste, two teaspoonfuls of baking powder, flour sufficient for a thick batter that will drop from the spoon. Bake in a slow oven.

Lemon Pie With Two Crusts.

The juice and grated rind of one lemon, one cupful of sugar, one cupful of water, one teaspoonful of corn starch moistened in a little water, one slice of bread with crust removed, two well-beaten eggs, and one eighth of a teaspoonful of salt. Blend in the order named and bake with two crusts, placing it where the heat is greatest on the bottom.—Portland Transcript.

TO DESTROY VERMIN.

The most careful, cleanly housewife is at times horrified by the appearance of bed-bugs, which have in some unexplained way been brought into the house. They must be got rid of quickly, as they breed with startling rapidity. Strip the beds, examine every piece of covering. Scrutinize the corners and the tuftings of the mattress; if any are found saturate the corners with benzine, which will kill the eggs, and leave the mattress exposed to the air all day. Take the bedstead apart; if of metal it may be taken out of doors and have a preliminary application of boiling water. Have ready pure carbolic acid in crystals. Set the vessel containing the bottle in a pan of hot water until melted (do not add any water to the acid), then, with a small brush, paint every crack and crevice. It is a deadly poison, and will raise painful blisters if it touches the skin; therefore it is well to wear gloves while applying.—Exchange.

NEW YORK CITY.

	Number of banks	Not deposits.	Reserve required.	Reserve held.		Classification of reserve.				
				Amount.	Ratio to deposits.	Specie.	Other lawful money.	Due from agents.	Redemption fund.	
October 1, 1875.	48	202.3	50.6	60.5	29.9	5.0	54.4	1.1	
October 2, 1876.	47	197.9	49.5	60.7	30.7	14.6	45.3	0.8	
October 1, 1877.	47	174.9	43.7	48.1	27.5	13.0	34.3	0.8	
October 1, 1878.	47	189.8	47.4	50.9	26.8	13.3	36.5	1.1	
October 2, 1879.	47	210.2	52.6	53.1	25.3	19.4	32.6	1.1	
October 1, 1880.	47	268.1	67.0	70.6	26.4	58.7	11.0	0.9	

OTHER RESERVE CITIES.

October 1, 1875.	188	223.9	56.0	74.5	33.3	1.5	37.1	32.3	3.6
October 2, 1876.	189	217.0	54.2	76.1	35.1	4.0	37.1	32.0	3.0
October 1, 1877.	188	204.1	51.0	67.3	33.0	5.6	34.3	24.4	3.0
October 1, 1878.	184	199.9	50.0	71.1	35.6	9.4	29.4	29.1	3.2
October 2, 1879.	181	228.8	57.2	83.5	36.5	11.3	33.0	35.7	3.5
October 1, 1880.	184	289.4	72.4	105.2	36.3	23.3	25.0	48.2	3.7

STATES AND TERRITORIES.

October 1, 1875.	1,851	307.9	46.3	100.1	32.5	1.6	33.7	53.3	11.5
October 2, 1876.	1,853	291.7	43.8	99.9	34.3	2.7	31.0	55.4	10.8
October 1, 1877.	1,845	290.1	43.6	95.4	32.9	4.2	31.6	48.9	10.7
October 1, 1878.	1,822	289.1	43.4	106.1	36.7	8.0	31.1	56.0	11.0
October 2, 1879.	1,820	329.9	49.5	124.3	37.7	11.5	30.3	71.3	11.2
October 1, 1880.	1,859	410.5	61.6	147.2	35.8	21.2	28.3	86.4	11.3

SUMMARY.

October 1, 1875.	2,087	734.1	152.2	235.1	32.0	8.1	125.2	85.6	16.2
October 2, 1876.	2,089	706.6	147.5	236.7	33.5	21.3	113.4	87.4	14.6
October 1, 1877.	2,080	669.1	138.3	210.8	31.5	22.8	100.2	73.3	14.5
October 1, 1878.	2,053	678.8	140.8	228.1	33.6	30.7	97.0	85.1	15.3
October 2, 1879.	2,048	768.9	159.3	260.9	33.9	42.2	95.9	107.0	15.8
October 1, 1880.	2,090	968.0	201.0	323.0	33.4	108.2	64.3	134.6	15.9

A table showing the average weekly deposits, circulation and reserve of the national banks in New York City, in September and October of each year since 1873, will be found in the appendix.

IN PEACH SEASON.

Peach Pudding.

Soak one fourth of a pound of sago over night in cold water. Pare one quart of peaches, turn them into a well-buttered pudding dish and pour over the sago. Add three rounded tablespoonfuls of sugar and one cupful of water. Bake an hour in a moderate oven. Serve with cream.

Peach Pot Pie.

Line a baking dish with good, rich paste; turn in sliced peaches, sprinkle with sugar and a little cinnamon. Let bake slowly for a couple of hours. Serve with whipped cream or sugar and rich, thick cream.

Peach Fritters.

Take one cupful of flour, two eggs, one half cupful cold water, a pinch of salt and one tablespoonful of melted butter. Separate the whites and yolks of the eggs and beat the latter until well mixed; add the water, then the flour. Add the salt and butter and beat until perfectly smooth. Whip the whites of the eggs to a stiff froth and stir them lightly into the batter. Pare, halve and stone the desired number of peaches. Select large, firm ones. Have ready a deep kettle of smoking hot fat. Dip each half peach in the batter and drop into the fat, turning them that they may be evenly browned; drain in unglazed paper, dust slightly with powdered sugar and serve.

Peach Salad.

Pare and slice a quart of peaches. Mix with half a cup of thinly sliced blanched almonds and one third cup of mayonnaise and the same quantity of whipped cream previously blended. Serve at once.

Peaches and Cream.

Pare and stone a quart of peaches, press through a sieve, add the juice of half an orange and half a lemon, with half a pint of sugar. Turn into the freezer, add a good half pint of cream and freeze as ice cream.

Peach Pie.

Pare and halve enough ripe peaches to fill a pie plate. Line the plate with good, rich paste and fill with the fruit. Sprinkle with half a cup of sugar and sift over one tablespoonful of flour if the fruit is juicy; if not use less flour. Dot with bits of butter. Cover with a top crust and bake until the peaches are done. Serve hot with cream or cold with whipped cream.

A delicious dessert for hot weather is made as follows: Peel, stone and rub through a sieve enough mellow peaches to give two and a half cupfuls of fruit pulp. Boil to a sirup three cupfuls of granulated sugar and one and a half cupfuls of water. Set aside until cold. Whip the whites of five large eggs to a stiff froth, stir gradually into the peach pulp, add the cold sirup and freeze until firm. Pack and set aside to ripen for two hours. Serve in glasses.

Peach Dumplings.

Mix together one pint of flour, one teaspoonful of sugar, one half of a teaspoonful of salt and one heaping teaspoonful of baking powder. Rub into this two tablespoonfuls of butter; then add enough sweet milk to mix to a soft dough. Roll out one half of an inch thick and cut into four or five inch squares. Pare the peaches and cut in pieces on each square some of the fruit. Draw the dough up around the fruit and pinch it tight that the juices may not escape while cooking. The fruit should be sweetened, and a little cinnamon may be sprinkled over it deadred. Place the dumplings close together in a well-greased pan, brush over with butter, pour a little hot water in the pan, and bake about 30 minutes. Time required for the baking will depend on the size of the dumplings. Serve hot with hard or liquid sauce or rich cream.

Lemon Pie.

Two lemons—juice and rind grated—two cups of white sugar, one cup of cream or rich sweet milk, two tablespoonfuls of corn starch, mixed with the yolks of six eggs; bake in a rich crust; beat the whites to a stiff froth, with eight tablespoonfuls of pul-

verized sugar; spread on the top of the pies and brown. This will make two pies.

Rich Pie Crust.

Break 10 ounces of butter into a pound of flour dried and sifted, add a pinch of salt and two ounces of loaf sugar rolled fine; make it into a very smooth paste, as light as possible, with two well-beaten eggs, and sufficient milk to moisten the paste.

521,300	2,000,000	73,699,800	25.5	27.1
760,600	10,930,200	71,876,400	24.9	26.6
1,888,200	10,988,200	72,396,600	25.0	26.7
471,600	10,925,000			

APPENDIX.

Appendix, exhibiting the reserve of the reports, from October 2, 1874, to October 1, 1880; and principal cities for October 1, 1880; and in the other cities, in New York City, and in the other cities, in each year, from 1877 to 1880. The synopsis of judicial decisions connumerous and carefully prepared tables added to the index of subjects and list of the appendix. At the end of the full red pages is an alphabetical list of the national banks are situated. Comptroller performs a pleasant duty in efficiency of the officers and clerks associated official duties.

JOHN JAY KNOX,
Comptroller of the Currency.

representatives.

FACE IMPROVEMENT.

The face and the chief features which give expression to it are usually looked upon as being the chief embodiment of natural beauty.

The complexion, or color of the skin covering the face, is caused by the granules found in the epidermal layer, the quantity, velocity and quality of the blood flowing through it, and the thickness of the layer of tissue between the vessels and surface. Therefore, to have a clear and unblemished skin, which should be the primary aim of all who value their appearance, we must first look at its relation to our bodies.

Directly those two important organs of our well being, the liver and stomach, are deranged, it is at once shown in the face. Indeed, it needs no Roentgen ray to penetrate the walls of the edifices in order to discover the reason of the ill beauty of the occupant. The great safeguards are regularity in habits and avoidance of excesses in diet and in the use of stimulants. The circulation should be kept right by exercise and baths. In these four essentials we have the secret of a good complexion.

There are some whose skin is constitutionally coarse and florid. In such cases it may be necessary to use some simple application to render the skin soft and elastic. With others the skin is so sensitive that it rapidly peels, and becomes sore on exposure to the air. This also may be relieved.

For washing the face the softest water should be used, and a pure superfatted soap, such as castile soap. The complexion brush greatly aids the removal of the scales, dust and fatty secretions. When drying rub the cheeks briskly with a rough towel. Two teaspoonfuls of powdered borax added to a basin of water will be found to aid wonderfully its cleansing properties. When soft water is unobtainable a small quantity of prepared oatmeal powder (fine ground oatmeal and almond meal, equal parts, and with oil of geranium) placed over night in the water for washing, or in the bath, is an excellent skin softener. A tablespoonful of prepared almond meal put in the wash water also has a beneficial effect on the skin.

Those with sensitive skins, that burn and smart with very slight exposure to the sun or cold wind, should use a simple lotion of benzoin, after washing, morning and evening. It may be dabbed over the face with a small toilet sponge. After drying with a soft towel dust the skin with violet face powder. The powder is dusted on the face with a hare's foot, which is prepared fitted with a handle for that purpose. When, however, the powder is applied to skin generally, as for the purpose of drying it after washing, what is termed a "puff" of swan's down is now mostly employed.

No application, however good, can materially alter the texture of the skin. Grease paints and preparations to hide defects merely disguise them temporarily, and unless the cause be removed they will often be aggravated.

Pimples and blotches often cause much disfigurement. With some the surface of the skin is raised into little elevations, which are quite apparent, or so small as to make the skin feel rough, while others have a small containing matter. The little black spots, commonly called blackheads, are caused by the sebaceous matter of the skin becoming lodged and discolored by contact with the atmosphere. The blackhead may be removed by nipping the skin round the part between the finger nails and pressing the discolored matter out, or they may be eradicated by bathing with hot water and using benzoin cream.

This may be used for the dry and mattery pimples. When the heads break care must be taken to prevent any of the matter coming in contact with the skin.

The yellow or yellowish brown spots of color granules, called summer freckles, which appear on the face, neck and back of the hands, are caused by the action of the sun's rays on the "pricklecell" layer of the skin. They are simply another form of uniformly diffused tan or sunburn, and it is curious that, while with the majority of those with dark complexions the skin becomes generally brown when exposed to the sun and heat of summer, most persons of fair complexions are liable to freckles.

There is first a redness of the skin from excess of blood in the vessels, accompanied by tingling and a sensation of heat. This is followed by a peeling off of the scarf skin. By the careful use of the simple cooling lotion of benzoin, recommended for the skin, and the powder each morning, their formation may be prevented, when sun shades, parasols or veils are inconvenient. To eradicate those that have formed the "milk of cucumbers" applied with a silk sponge will be found effective. The spots may also be removed by the application of benzoin cream. You cannot afford to be without one of these during the summer and fall months. Use it daily and it will keep your skin smooth and white.

There are other freckles, not dependent on the sunlight and heat, which may appear at any time. They are due to a disordered state of the liver or to general ill-beauty. To remove the cause medical advice should be obtained. The same course should be followed in severe cases of sunburn, when the swelling of the blood vessels is followed by blisters, and a more or less deep-skin inflammation.

The tell-tale wrinkles of time are caused by a diminished elasticity of the horny layer of the scarf skin and a wasting of the papillary layer of the true skin as age advances, and thus the grooves that in youth leave no mark in after years become permanent. It is absurd to fill these lines up with powder and grease paints and attempt to hide them, as it will only render them more prominent afterward. The best way is to do all we can to preserve the elasticity of the scarf skin by avoiding unneutral soaps, an adequate supply of suitable nourishment, and maintenance of tissue activities. When the lines seem to be becoming prematurely permanent, an equal quantity of cold cream and lanoline should be rubbed in twice a day. The rubbing should be done in the direction of the grooves until the cream is absorbed, and the skin afterward massaged. This is the best method of preventing permanent wrinkles.

BREAKFAST.
Muskmelons,
Cereal, Sugar and Cream,
Hamburger Steaks, Escalloped Potatoes,
Muffins, Coffee, Pears.

DINNER.
Cream of Tomatoes,
Chartreuse of Mutton, Apple Jelly,
Roast Beef, Sweet Potatoes,
Cabbage Salad, Egg Plant,
Watermelon, Ice Cream.

SUPPER.
Iced Consomme,
Escalloped Ham, Sliced Tomatoes,
Brown Bread and Butter, Tea,
Grape Jam, Cake, Preserved Quinces,
Iced Tea.

JELLIES AND JAMS.

Crab Apple Jelly.

Fill your preserving kettle with apples; then cover with water. Boil until they are very soft. Drain the water off through a cloth, and add to each pint of the water one pound of white sugar. Let the water come to a boil before adding the sugar. Then boil five minutes. Turn off into glasses or small jars, and when cold cover with thick paper.

Green Grape Jam.

Put the grapes in a jar and let them cook in a kettle of boiling water until they are soft and can be separated from the seeds. Strain through a fine colander, and to every pound of grapes use a pound of crushed sugar. Boil all together very gently until a thick jam is formed. Put in glasses and cover when cool.

Preserved Crab Apples.

Weigh the apples, and with an equal weight of sugar make a sirup with apple jelly, and after this is well boiled prick the crab apples and put them into it. When they have boiled a few minutes take them out, and let them drain on a sieve. Put them again into the sirup, when they are nearly cold, and after boiling a few minutes more, drain them as before. Repeat this process a third time, and afterward place them in glasses or jars, pouring the boiling jelly over them.

Preserved Tomatoes.

A pound of sugar to a pound of tomatoes. Take six pounds of each, the peel and juice of four lemons and a quarter of a pound of ginger tied in a bag. Place all on the side of the range and boil slowly for three hours.

Calf's Foot Jelly.

Calf's foot jelly is a good luncheon or supper dish. Take well-cleaned calf's feet, put one quart of water to four calf's feet and boil until reduced to one quart; then strain, and when cold take off the top. In taking out the jelly avoid the settlings. To the quart put half a pound of sugar, the juice of two lemons, and clarify this with the whites of two eggs; boil all together a few moments and strain it through a cloth.

John Newman
Margaret F. Ogden
Thomas H. Austin
Charles B. Hinckley

Preserved Pineapple.

A pound of sugar to a pound of pineapple; put the slices in water and boil a quarter of an hour, then remove the slices and add the sugar to the water; put in the fruit again and boil 15 minutes. Boil the sirup till thick.

To Crystallize Fruit.

Pick out the finest of any kind of fruit, leave on their stalks, beat the whites of three eggs to a stiff froth, lay the fruit in the beaten egg with the stalks upward, drain them and beat the part that drops off again, select them out one by one and dip them into a cup of finely powdered sugar, cover a pan with a sheet of fine paper, place the fruit inside of it and put it in an oven that is cooling; when the icing on the fruit becomes firm pile them on a dish and set them in a cool place.

Grape Jelly.

Secure late grapes before they are fully ripe; boil them gently with a very little water; then strain and measure a pound of sugar for every quart of juice and boil 20 minutes. Wild grapes will not make as firm a jelly as cultivated ones.

Plum Jam.

Prepare the plums by skinning and stoning them, allow three quarters of a pound of finely pounded loaf sugar to one pound of fruit; lay them in a deep dish over night with the sugar sprinkled among them, and in the morning let them boil 20 minutes, after they have become sufficiently hot to bubble over their whole.

Green Gages, Brandied.

Take green gages, wash, and wipe them dry, prick them on opposite sides, and pack them in bottles or jars, with mouths large enough to let the fruit in without pressing. Prepare a very rich sirup, let it cool to blood heat, mix in the proportion of one third sirup to two of brandy, mix thoroughly, fill the bottles, cork, and seal perfectly air-tight. If sirup is left bottle it for future use. If the skins are tough remove them.

Rules For Pickling.

Procure the best vinegar, for thereupon depends the success of your pickles. Glass bottles are best, but if earthen jars are used they must be unglazed, as the action of vinegar upon the glaze produces a mineral poison. Boil your vinegar in stone pipkins or saucepans lined with earthenware. Use wooden knives, and forks in preparing pickles. Fill your jars three fourths full with the article to be pickled, and the remaining fourth with vinegar. When green-ling keep the pickles covered, as the evaporation of the steam injures the color. A very small bit of alum will give the pickles a proper crispness.

Pickled Cucumbers.

Pick the cucumbers with a bit of the stem, or make the pickle one part vinegar, two parts water and three salt, with a good-sized root of horseradish. When the tub is full put a cloth over the cucumbers, and a flat weight over the cloth. Cover the tub, place it in the cellar, and in the spring soak them and pickle in vinegar.

Pickled Green Tomatoes.

Let green tomatoes stand in salt and water for 12 hours. Then stick four or five cloves in each and pour boiling vinegar over them. Place them in a jar and set in a cool place.

Mustard Pickles.

Half peck of small cucumbers, half peck of green string beans, one quart of green peppers, two quarts of small onions. Cut all in small pieces; put cucumbers and beans in a strong brine for 24 hours. Remove from brine and pour on two pounds of ground mustard mixed with one pint of sweet oil, and three quarts of vinegar.

Pickled Peaches.

Nine pounds peaches, three pounds sugar, three quarts good cider vinegar. Peel the peaches, put two cloves in each peach, then put them with the sugar and vinegar in a porcelain lined kettle; cook from five to ten minutes. Add a little whole allspice.

Pickled Blackberries.

To six wooden quarts of blackberries add three pounds of sugar and one quart of good vinegar. Let them stand covered until a sirup is formed, then pour it off, boil, and skim it off clear; put in the fruit and let it just come to a boil. Take it out carefully. Let the sirup boil up once more, then pour over and seal or tie down.

Pickled Pears.

Ten pounds of pears, three pounds of light brown sugar, one quart of vinegar, one ounce of cinnamon, one ounce of cloves (ground), one quarter pound of citron; put all in together and boil until the pears are tender, skim the pears out and let the sirup boil half an hour longer.

THE CUISINE.

In canning, do not use tin cans the second year in succession unless positively necessary. In that event, however, see that the inside of each tin and the covers are carefully scoured with brickdust; then washed in soapsuds, rinsed and dried.

In using preserving jars a second or third season, be sure to get new rubbers each season. Old rubber tops do not permit the jars to be air tight.

To remove rust on steel make a paste of emery powder and kerosene; rub on, and let stand a little while, then polish with oil.

Gilt picture frames may be brightened by taking sufficient flour of sulphur to give a golden tinge to a pint of water, and in this boil three bruised onions. Strain off this liquid and with it, when cold, wash the gliding with a soft brush.

GINGERBREAD LOAF.

Ingredients:—Butter, molasses and sugar, one cupful of each; half a teacup of cold water, one tablespoonful of ground ginger, soda dissolved in water and cinnamon, one teaspoonful of each; flour to make a stiff batter. Method—Melt the butter, slightly warm the molasses, sugar and spice, and beat together for ten minutes; then add the water, soda and flour. Stir well, make into three small loaves and bake in a moderate oven.

TAPIOCA PUDDING.

One cup tapioca, soaked two hours on the back of the stove in one quart of water. Butter a pudding dish well and line the bottom with pared and cored apples; season the tapioca with a spoonful of sugar, a very little cinnamon or nutmeg, and salt; pour it over the apples and bake until the apples are thoroughly done. Eat with sugar and cream.

CHOCOLATE FUDGE.

One quart of granulated sugar, one-half pint of milk, one-half cupful of butter, half a cake of Baker's chocolate; let it boil nine minutes, then remove from the fire; add two teaspoonfuls of vanilla and stir steadily for five minutes, until it is soft and creamy.

BUTTERNUT TAFFY.

Two cupfuls of light brown sugar, one-half cupful of butter, which must be washed to take out the salt, three-quarters of a cupful of thin cream, boiled together until the mixture is elastic but not brittle; it will take about one hour for this purpose. Do not stir it. When it is done, add one teaspoonful of vanilla and a cupful of butternut meats.

Just as a matter of curiosity I have recently been trying to find out to how many uses I put common table salt. You would be astonished when I tell you the result. I suppose there are many more uses, but these are of my own experiences, and may interest some of our readers:

When china is stained from tea or any other cause a little wet salt rubbed on will make it white again.

A little salt stirred into whitewash makes it stick better.

Used as a toothpowder salt whitens the teeth and hardens the gums.

A teaspoonful of salt in a glass of hot water will relieve a sore throat if used as a gargle.

Salt will relieve a cold in the head if snuffed through the nose.

Wash your willow furniture with strong salt water, and rub dry with a soft cloth.

Wash your matting with tepid water—a cupful of salt to the bucket—once a month, and it will last twice as long.

Rub your gridiron with salt when you want to fry cakes without grease.

Rub your cake and bread pans with salt to keep the cake from sticking.

Wash your hair with salt water, as hot as you can bear it, to stop the hair from falling out—just enough salt in the water to taste.

Sage tea with a little salt in it is the best of all hair tonics.

Put half a cup of salt in a bucket of water to wash your butter in, and it will draw out all the buttermilk and save you much trouble.

Bright-colored cotton goods keep their color much longer if always washed in salt water.

As a remedy for weak eyes salt has no equal. Mix nearly a teaspoonful of salt in a cup of water and open your eyes in it every hour.

As a fine remedy for nausea put a little salt on your tongue every little while.

Strong salt water held in the mouth after a tooth has been pulled will stop the bleeding.

Two teaspoonfuls of salt in a glass of tepid water is an emetic always convenient, and will relieve the stomach of poisons before other remedies can be administered.

A salt bath is one of the best of all tonics for a weak constitution. It must always be followed by a vigorous rubbing down.

Dry salt applied to a fever blister will generally drive it away.

Flatirons rubbed with salt are smooth and clean. It is a good plan to keep a little box of it on the ironing table and rub the front in it every time you take it off the stove.

Silks and ribbons washed in slightly salt water will be very much nicer than otherwise. Iron while wet.

It is said that small doses of salt will relieve hemorrhages of the lungs or stomach if promptly used.

Salt mixed with lemon juice will remove mildew. Rub it on the place and put it in the sun.

Eggs packed in salt will remain fresh.

When we think of all these uses, and then remember how tasteless and insipid our food would be without salt, we are forced to the conclusion that it is one of the greatest blessings.—Texas Stockman and Farmer.

As such, it is commonly as such, incorporated with a corporation, and is sued on its right to deny the existence and legal validity of the same. Mr. Justice Swayne (p. 680): "would be principles of reason and good faith, and involve a duty on the part of the courts to be stopped to deny the reality of the state of facts made to appear to exist, and upon which others and ethics require that the apparent, in its effects be as if it were real, and the law properly so

INDORSEMENTS AND NOTES.

A national bank for accommodation only, had been organized through its usual channels of communication with the state, and the proceeds thereof have been deposited in a bank, which thereupon gave the same credit to the bank, and received no benefit therefrom. An accommodation indorsement by a national bank in the hands of holders against whom notice of dishonor could be concluded, yet that the bank was not liable for value, without notice. (*Blair vs. First National Bank of Ohio, United States circuit court for Ohio, at Cleveland, Emmons, J. Reported in Bankers' Magazine for June, 1880, p. 100.*)

As to the acceptor of a draft which has been dishonored, money has been advanced by plaintiff, that the bank is liable for the accommodation of the drawer. (*Davis vs. Randall, 9 Mich., p. 196.*)

As to a note made by the defendant for the benefit of the plaintiff, and agreed to take care of at maturity: Held, that the note, although it had, when it took the note, been advanced under which it was given. (*Thatcher vs. 9 Mich., p. 196.*)

As to the indorsement, bill, or note of a corporation of Genesee vs. Patchin Bank, 13 N. Y., p. 309, of Auburn vs. Putnam, jr., 1 Abb. App. Decisions, & Mechanics' Bank, 26 Barb., p. 568; Farmers & Merchants' Bank, 1 Doug. [Mich.], p. 45.)

As to the indorsement, bill, or note of a corporation, it is made to the original report, thus indicating the tribu-

Onions to Cure Pneumonia.

OWING to the prevalence of pneumonia and the great mortality which attends its ravages during the winter and spring, it is well to know what to do for the disease. The following remedy is said to be a sure cure for pneumonia:

"Take six to ten onions, according to size, and chop fine, put in a large spider over a hot fire, then add the same quantity of rye meal and vinegar enough to form a thick paste. In the meanwhile stir it thoroughly, letting it simmer five or ten minutes. Then put in a cotton bag large enough to cover the lungs and apply to chest as hot as patient can bear. In about ten minutes apply another, and thus continue by reheating the poultices, and in a few hours the patient will be out of danger. This simple remedy has never failed to cure this too-often fatal malady. Usually three or four applications will be sufficient, but continue always until the perspiration starts freely from the chest. This remedy was formulated many years ago by one of the best physicians New England has ever known, who never lost a patient by the disease, and won his renown by simple remedies."

Diphtheria.

At the first indication of diphtheria in the throat of a child, make the room close, then take a tin cup and pour into it a quantity of tar and turpentine, equal parts. Then hold the cup over a fire so as to fill the room with fumes. The little patient, on inhaling the fumes, will cough up and spit out all the membranous matter, and the diphtheria will pass out. The fumes of the tar and turpentine loosen the matter in the throat, and thus afford the relief that has baffled the skill of physicians.

concerned, that the location where the bank is located. (*Ibid.*) But in case of *Commercial Bank of Cleveland vs. Simmons*, decided in United States circuit court northern district of Ohio, it was held that a national bank does not sue in the Federal court by virtue of any right conferred by the judiciary act of 1789, but by virtue of the right conferred by its charter, the national-bank act, and this would seem to be the true doctrine. (See *Thomp. National Bank Cases*, p. 295. Also *First National Bank of Omaha vs. County of Douglas*, 3 Dillon, p. 298, decided by Mr. Justice Miller of the United States Supreme Court.)

IX. National banks can be sued only in the courts designated in the national-bank act. Therefore a State court of New York has no jurisdiction of an action against a national bank located in Alabama. (*Cadle vs. Tracy*, 11 Blatch., p. 101.) To the contrary of this, see *Cooke vs. State National Bank*, 52 N. Y., p. 96.

(See, also, Title "JURISDICTION," *post*.)

Vegetable Medicines.

Turnips, onions, cabbage, cauliflower, water cress and horseradish contain sulphur.

Potato, salts of potash
French beans and lentils give iron.
Water cress, oil, iodine, iron, phosphate and other salts.

Spinach, salts of potassium and iron.
Food specialists rate this the most precious of vegetables.

Cabbage, cauliflower and spinach are beneficial to anemic people.

Tomatoes stimulate the healthy action of the liver.

Asparagus benefits the kidneys.

Celery for rheumatism and neuralgia.
It is claimed the carrot forms blood and beautifies the skin.

Beets and turnips purify the blood and improve the appetite.

Lettuce for tired nerves.

Parsley, mustard, cowslip, horseradish, dock, dandelion and beet tops clear the blood, regulate the system and remove that tired feeling so peculiar to spring.

To Remove Stains.

Iodine Stains—Wash with alcohol, then rinse in soap water. Scorch Stains—Wet the scorched place, rub with soap and bleach in the sun. Soot Stains—Rub the spots with dry meal before sending the clothes to the wash. Grass Stains—Saturate the spot thoroughly with kerosene, then put in the washtub. Blood Stains—Soak in cold salt water, then wash in warm water with plenty of soap; afterward boil. Mildew—Soak in a weak solution of lime for several hours, then wash with cold water and soap. Ink Stains—Soak in sour-milk; if a dark stain remains rinse in a weak solution of chloride of lime. Verd.

Try Hot Water.

The best toilet preparation in the world is plain hot water. Here are some of the uses to which it may be put:

Drink a bowl of it every night if you want good digestion, good sleep and a clear complexion.

Put a bag of it to your feet when you have a cold, to your back when you have a backache, or at the nape of the neck when you have a headache or cannot sleep. Bathe the eyes with it when they are inflamed.

Soak the feet in it when they are tired. Soak the hands in it before manicuring. Steam the face with it once a week for your complexion.

FOR FEET THAT ACHE

(Newspaper Enterprise Association.)

Winter and spring are especially trying on tender feet. The frequent chilling or wetting and the drying before a hot fire tends to increase troubles which already exist.

Cold feet should be undressed and placed in a hot bath or rubbed with the hands until dry and warm.

Feet that are lame or tired need a good liniment rubbed in after the foot bath. Try tincture of arnica 4 ounces, witch hazel 2 ounces, alcohol 2 ounces.

When on cold feet there are hard corns and callous spots, the trouble may be due to poor circulation. Feet covered with patches of dead skin and callous spots should be treated every night. A cupful of strong salt water (sea salt) should be added to a very warm foot bath. (Fig. 1.) It removes the chalky substance under the nails and softens the hardened flesh.

Rubbing the feet once or twice a day with dry sea salt will quicken the circulation.

Keep a few ounces of cocoa butter or coconut oil and rub into the feet every night.

Sometimes there is a puffiness and soreness on the ball of the foot, due to standing and walking. This may be relieved by a hot flaxseed poultice at night. Repeat several nights if there is much inflammation. The liniment given above may be used.

If they are hard corns soak the foot in hot water for 15 minutes and dry thoroughly. Scrape up and pick off the layers of thickened skin. If the corn is still rough and hard after removing from the water touch it with ammonia before picking it. When the layers have been removed pick out the tiny hard cores that, by pressing against the nerves, have caused the pain. Dress with a healing oint-

ment thereon is forged, and only reasonable

If scars remaining from pimples be bathed in a saturated solution of boric acid and then anointed with zinc ointment they will readily disappear.

collected them and paid over

ment and a bit of absorbent cotton. Place a felt corn plaster on the corn to relieve it from pressure until it heals. (Fig. 2.) Make the plaster fast with bands of adhesive. Buy a square of adhesive felt. Forty or more plasters may thus be had for the price of a dozen ready-made ones. Cut the hole in the plaster just large enough to admit the corn; the sides must be trimmed so as not to press the next toe or extend under the foot.

If the corn is inflamed the condition should be relieved by application of a poultice over night before operating. Hard or soft corns may be softened for the cutting by binding on a piece of lemon for a night or two.

Pick always with a dull knife. A bunion can not be cured, but can be relieved by proper applications and devices. Painting with iodine is helpful. The device pictured (Fig. 3) will relieve a troublesome bunion.

A properly shaped pad, cut from wood fiber felt and strapped in place with adhesive plaster, will afford much relief. (Fig. 4.)

Many, if not all, of these ailments can be prevented by wearing properly fitting shoes and long enough stockings, rights and lefts when they can be had.

it is held by the Supreme Court of the United

A Beauty Recipe

The following will make the skin several shades whiter in one treatment, and will remove freckles, obstinate tan and collar marks. It consumes about an hour and a half, is harmless, but best avoided by those with a dry skin.

Take equal parts peroxide and witch hazel or full strength peroxide, if the skin is not sensitive, and mix to the consistency of soft butter with fuller's earth. After washing the skin with soap and hot water to remove grease, protect the brows and lashes with puffs of cotton and spread the paste on the face and neck. Let this remain until dry, which will be almost an hour, and then wash it off with warm water. Dry gently and massage with a bleaching cold cream for fifteen minutes. Wipe off excessive cream with damp gauze and powder lightly. If the skin appears slightly red, the result will be a much whiter shade a few hours later.

Alma and M. H.—To reduce large pores bathe the face in hot water each night, using pure soap, after which rinse in clear hot water, then in cold. Rub face with rough towel. Massage will remove wrinkles. Following is good massage cream: One cup hot mutton fat. Into it stir as much glycerine, add a few drops perfume. Stir until it begins to harden, then place in jars. Massage with this every night and rub off in the morning.

J. F. M.—What will prevent excessive perspiration of the feet and what will clean a white straw hat?
Bathe the feet daily in cold water, powder the stockings with chlorinated lime one part, prepared chalk one part and powdered starch one part. See answer to R. T.

Mrs. W. K. E.—My little boy has eczema and I cannot find anything to relieve him. Could you suggest something? My little girl has bitten her lips until they are swollen and almost white in spots. What should I use on them?
Zinc salve is the ordinary ointment used for eczema, but sulphur soap and sulphur salve, which you can make yourself by adding the powdered sulphur to zinc salve, is of more efficacious in stubborn cases. The sore lips apply a lotion of glycerine, one dram and one pint of water.

Dear Mrs. Evans: Please tell me how to make good home-made cream candy and fudge.
NAOMI MEGIE.

A Fudge: Put in porcelain-lined saucepan two cupfuls granulated sugar, four sections of unsweetened chocolate (broken into bits), two heaping tablespoons butter and two cupfuls milk. Cook 20 minutes, stirring continuously. Try by placing in cold plate. If done, will form a soft, but pliable, paste. Flavor with vanilla. Beat hard and turn into greased pans.

Cream candy: Put four cupfuls of granulated sugar with two of water and one of thick cream in a kettle. Stir until sugar dissolves. Add a tablespoonful of butter and a pinch of soda. Let boil until brittle. Flavor with vanilla. Pour into buttered pans and cool quickly. Take up and pull rapidly and evenly until mixture becomes soft and smooth. Draw out into sticks and let stand in a dry place until creamy.

Dear Mrs. Evans: Please tell me the address of Dr. Daniel K. Pearsons, the philanthropist.
A SUBSCRIBER,
Wilmington, O.

III.

(See also page

Mrs. Mae M.—(1) Kindly tell me how to stain light oak furniture dark. (2) How can I rid a kitchen pantry of black roaches and ants?

(1) Any paint store will tell you of a good stain and how to use it. (2) Red ants will quickly disappear if turpentine is sprinkled on the shelves or in the corners which they infest. (3) Hellebore sprin-

kled over the floor at night is most effective in ridding the house of cockroaches, for they will eat it and be poisoned.



On Care of Your Feet

The American woman is said to rival the Chinese in the abuse of her feet. But the Oriental woman has the advantage over the Occidental; she waddles frankly, while the American girl cultivates grace and elegance of carriage in the narrowest of shoes, the highest of heels or the most treacherous of pumps.

Corns on the soles of the feet are often developed by wearing shoes which are too narrow. They can be removed with a lotion composed of collodion and salicylic acid.

Callosities made by the pump which slips can be rubbed off with pumice stone, after which cold cream must be applied.

To feet which swell easily, some comfort is restored by a bath containing salt and borax. For troublesome perspiration use orris powder, alum water or a lotion consisting of four ounces of bay rum and eight grains of tannic acid.

Hence, one who in good faith, and after making a certified check, three or four months after its stolen, was held entitled to recover its amount. (*New York, 67 Barb., p. 24.*)

its face this recital: "To hold as collateral for 1,000 \$ to Jan. 4, 1876"; across its face the cashier wrote "indorsed." *Held*, that the check was not drawn in business, and therefore the certificate of the cashier is. (*Dorsey vs. Abrams et al., bankers, 85 Pa., p. 299.*) liability on checks, certified or otherwise, *Dodge vs. Bank, 30 O., p. 1; Security Bank vs. National Bank of N. Y., p. 458; Andrews vs. German National Bank, 9 Heisk.*

of the State in which they are organized and located, national banks of other States have a right to demand a from a State to the proper Federal court. (*Chatham National Bank vs. National Bank, 4 Thompson & Cook, N. Y. Sup. C., [N. Y.], p. 702; Davis vs. Cook, 9 Nevada, p. 134.*)

ACTIONS V and VI, supra.)

CITIZENSHIP—Continued.

II. A national bank, being a citizen of the State in which it is located, may be required to give security for costs when suing in another State; and in the State of New York such security may be required, because the bank is regarded as a corporation created by a foreign State. (*National Park Bank vs. Gunst, 1 Abbott's New Cases, p. 292.*)

COLLECTIONS.

- I. A bank receiving paper for collection undertakes to use due diligence in making demand at maturity, and giving the proper notices of non-payment. An unreasonable delay will charge the bank with liability for the amount; and proof that the paper would not have been paid, if presented, will constitute no defense. (*Bank of Washington vs. Triplett, 1 Peters, p. 25; Bank of New Hanover vs. Kenner, 76 N. C., p. 340; Steele vs. Russell, 5 Nebr., p. 211; Capital State Bank vs. Lane, 52 Miss., p. 677; Fabens vs. Mercantile Bank, 23 Pick. [Mass.], p. 320.*)
- II. And if the bank receiving paper for collection, upon a sufficient consideration, transmits it to another bank to be collected, the receiving bank will be liable for the misconduct of such other bank, unless there is some agreement to the contrary. (*Montgomery County Bank vs. Albany City Bank, 7 N. Y., p. 459; Commercial Bank vs. Union Bank, 11 N. Y., p. 203; Kent vs. Dawson, 13 Blatchf., p. 237; First National Bank vs. First National Bank of Denver, 4 Dill., p. 290.*)
- III. A bank received a check upon itself for collection, being at the same time a large creditor of the drawer, and failed, without excuse, to notify the depositor of the non-payment of the check: *Held*, that the bank was chargeable for the negligence. (*Bank of New Hanover vs. Kenner, supra.*)
- IV. A bank holding a check for collection, and accepting the certification of the bank upon which it is drawn, in lieu of payment, assumes the risk and thereby becomes liable to the owner for the amount, with interest from date of certification. (*Essex County National Bank vs. Bank of Montreal, 7 Bissell, p. 193.*)
- V. The Corn Exchange National Bank of Chicago sent defendant, the Dawson Bank at Wilmington, N. C., a draft drawn upon one Wiswall, living at Washington, N. C., for collection. Defendant by letter acknowledged the receipt of the draft, stating that it had been credited to the Corn Exchange Bank, and entered for collection. Thereupon defendant sent draft to Burbank & Gallagher, bankers at Washington, N. C., for collection. The latter house collected the draft, but failed and passed into bankruptcy before remitting. In a suit brought by the assignee of the Corn Exchange National Bank against the Dawson Bank to recover the proceeds of the draft: *Held, per Wallace, J.*, that the latter bank was liable for the amount. (*Kent, assignee, vs. The Dawson Bank, 13 Blatchf., p. 237.*)
[NOTE.—The court concedes that the authorities are conflicting upon the point involved in this case. In *New York, Ohio*, and in *England*, the decisions sustain the conclusions of Judge Wallace, while in *Connecticut, Massachusetts, Illinois*, and *Pennsylvania* precisely the contrary rule prevails. The point was made in this case that the law of Illinois should control the rights of parties, but it was held otherwise.]
- VI. In an action by G against a bank it appeared that a note was made to G's order, indorsed by him, and sent through the house of B, a banker, for collection, and by B indorsed to the defendant bank, "for collection and credit": *Held*, that B, by the indorsement, did not become the owner of the note, and had no right to pledge it, or direct its proceeds to be credited to him in payment of his indebtedness to the defendant bank. (*First National Bank vs. Gregg, 79 Pa., p. 384.*)
- VII. In such case, if the defendant bank had made advances, or given new credit to B on the faith of the note, it would have been entitled to retain the amount out of the proceeds. (*Ibid.*)
- VIII. A bank holding a customer's demand note has a lien upon the proceeds of drafts delivered to it for collection, after the giving of the note, though collected after the filing of a petition in bankruptcy, and can apply such proceeds upon the notes. (*Re Farnsworth, 5 Biss., p. 223.*)
- IX. A collection agent who receives from his principal a bill of lading of merchandise, deliverable to order, and attaches to it a time draft, may, in the absence of special instructions, deliver the bill of lading to the drawee of the draft, upon the latter's acceptance of the draft. It is not the duty of the agent to hold the bill after such acceptance. (*National Bank of Commerce vs. Merchants' National Bank, 1 Otto, p. 92.*)

Dear Mrs. Evans: I have a green Wilton velvet carpet which has been used in the city, and is somewhat discolored and darkened by the coal dirt and grime of the city. How can I brighten and clean it?

POST READER

A.—Salt, sprinkled over carpet and swept off with stiff broom, will brighten it. If very dirty, I suggest the following: Mix oxgall with double its bulk of water and apply to carpet with sponge, rub gently till lather is produced. Then wash off with clean water and dry with a linen rag.

Dear Mrs. Evans: Please tell me a cure for bad smelling, sweaty feet. If cured will I be subject to some other ailment? Also, please tell me how I can clean baby's crochet jackets without washing, if possible, so they will look like new.

A.—You cannot keep your feet from perspiring without injuring health. The following will remove the odor: Wash daily in cold water and rub until thoroughly dry. Before putting on stockings powder feet with chlorinated lime one part, prepared chalk one part, starch powder one part.

Cannot tell you how to dry clean the jacket. Soap lye and borax applied boiling hot water to white wool gives it a dazzling whiteness it does not possess while new. You will also clean it with gasoline.

Dear Mrs. Evans: Please give me a recipe for walnut cake. MRS. TRY.

A.—One cupful milk, three-fourths cupful butter, two cupfuls granulated sugar, three cupfuls flour, three teaspoonfuls baking powder, three eggs, not quite a cupful of English walnuts. Beat separate the whites and yolks of eggs. Beat butter and sugar together, beat the milk in slowly. Sift together baking powder and flour. Add all together, putting the broken nuts in after the batter is beaten smooth. Bake in low cake tins. Ice and place one layer on top of the other.

Dear Mrs. Evans: I am thin for a young lady of my age, and am getting thinner. Do you suppose it is due to rapid eating? Please tell me a good tonic to take. ANXIOUS.

A.—If you eat too rapidly, not thoroughly masticating food, your digestion will of necessity be hindered, and this would tend to injure health, making you thin. Suggest you try eating very slowly, swallowing each mouthful before taking another. Olive oil, while not a tonic, is a good flesh-producer if you can digest it. Suggest you see a reliable physician.

How to Get Rich

COMPTROLLER OF THE CURRENCY.

at Indianapolis, sent to defendant, a bank at Buffalo, a bill of lading for sundry car-loads of lumber, by letter, which merely stated that the draft and bills of lading were for collection and remittance of proceeds to plaintiff. The draft was drawn by, and to the order of, Coder & Co., by Mayhew, and the plaintiffs. By the terms of the draft, the acceptor waived presentment for payment and non-payment. It was payable fifteen days after its date. It was admitted that by ordinary course of transit the lumber was in transit eight days prior to the maturity of the draft. Business transactions between plaintiffs and defendants, similar to this. Defendants presented the draft to Bugbee upon such acceptance delivered to him the bills of lading before the draft matured, and plaintiffs sued defendant for the draft was drawn for the price or value of the lumber, J., that, the draft being on time, it must be the intent of parties that Bugbee should realize from the funds to meet the draft at maturity. Therefore, of the draft, he was entitled to the bills of lading, and liable for thus delivering them, but if the draft had a different rule might have prevailed. (Woolen & Webb Bank, 12 Blatchf., p. 359.)

promising contested claims against it, growing out of a transaction, a national bank may pay a larger sum than acted in satisfaction of them, so as to thereby obtain a railroad and other corporations, in the honest belief into money under more favorable circumstances than which it would otherwise suffer from the transaction diminished. (First National Bank vs. National Exchange

stocks in satisfaction of a doubtful debt, with a view conversion into money, in order to make good or reduce (Ibid.)

ESTATE, REAL," I, post.) under section 5324 of the Revised Statutes of the United States, a receiver of a national bank to compound debts which are "indefinite"; and a composition under such an order, of debts which is ineffectual. (Price, Receiver, &c., vs. Yates, 2 Thomp. circuit court, Western district Pa.)

removes the receiver, and can therefore remove him. (Kent v. Wall, p. 498.)

certificate, reciting the existence of the facts of which he is satisfied, to justify the appointment of a receiver, under the national-bank act, is sufficient evidence of the validity of an action brought by such receiver. (Platt vs. Bebee,

authorize any increase of the capital stock of a national bank, must be certified by him as prescribed by section 5324 of the Revised Statutes of the United States. (Case vs. National Bank, 5 S. C., p. 103.)

subject the United States Government to the jurisdiction of the court, when he appears and answers to the suit. (Case vs. Terrill,

SHAREHOLDERS, INDIVIDUAL LIABILITY OF," post.)

State into a national bank works no dissolution, only a national corporation; nor does the latter thereby escape any liability. (Maynard vs. Bank, 1 Brewster, Pa., p. 483; Kelsey vs. National Bank of New York, 69 Pa., p. 426; Coffey vs. National Bank of New York, 46 Mo., p. 140.)

CREDITORS OF NATIONAL BANKS.

I. The respective rights and liabilities existing between a national bank and its creditors and debtors become fixed when its insolvency occurs. * * * All the property and assets of the association then become a fund legally dedicated, first, to the satisfaction of any claim of the United States, for the redemption of its circulating notes, and, second, for a ratable distribution of the balance among its general creditors, upon the principle of equality. (Balch vs. Wilson, 2 Thomp. Cases, p. 276.; 25 Minn., p. 299.)

CURRENCY ACT.

I. The purpose of the currency act was, in part, to provide a currency for the whole country, and, in part, to create a market for the government loans. (Per Strong, J., in Tiffany vs. National Bank of the State of Missouri, 18 Wall., p. 413.)

II. National banks organized under the act of Congress of June 3, 1864, are the instruments designed to be used to aid the government in the administration of an important branch of the public service; and Congress, which is the sole judge of the necessity for their creation, having brought them into existence, the States can exercise no control over them, nor in any wise affect their operation, except so far as Congress may see proper to permit. (Per Swayne, J., in Farmers and Mechanics' National Bank vs. Dearing, 1 Otto, p. 29.)

III. The constitutionality of the act of June 3, 1864, is unquestioned. It rests on the same principle as the act creating the second Bank of the United States. The reasoning of Secretary Hamilton, and of this court in McCulloch vs. The State of Maryland, 4 Wheat., p. 316, and in Osborne vs. Bank U. S., 7 Wheat., p. 708, therefore applies.

IV. The power to create carries with it the power to preserve. The latter is a corollary of the former. (Ibid., per Swayne, J., pp. 33-34.)

DEBTORS OF NATIONAL BANKS.

I. Debtors of an insolvent national bank, when sued by the receiver, cannot object that pleadings do not show a compliance with all the steps prescribed by statutes as preliminary to the appointment of such receiver. (Cadle, Receiver, &c., vs. Baker & Co., 20 Wall., p. 650.)

II. Such ordinary debtors may be sued by receiver without previous order of the Comptroller. (Bank vs. Kennedy, 17 Wall., p. 19.)

DEPOSITS.

I. CERTIFICATES OF.—A certificate of deposit was issued by a bank for a certain sum, subject to the order of the depositor at a certain date, payable on the return of the certificate: Held, in an action on said certificate against the bank, brought by an assignee, that there could be no recovery without proof of an actual demand and refusal of payment. (Brown vs. McEvoy, 52 Ind., p. 404.)

II. In a suit against the bank, upon a stolen certificate of deposit given by the defendant to the plaintiff, reciting that he had deposited in the bank a certain number of dollars, payable to his order in current funds, on the return of the certificate properly indorsed: Held, first, that the instrument should be regarded as the promissory note of the bank, assignable under the statute (of Indiana), but that it was not negotiable as an inland bill of exchange, being made payable, not in money, but "in current funds"; second, that the payee could recover on said stolen certificate without giving a bond against a subsequent claim thereunder by another person. (National State Bank vs. Ringel, 51 Ind., p. 393.)

III. Where a bank issues a certificate of deposit, payable on its return properly indorsed, it is liable thereon to a bona-fide holder, to whom it was transferred seven years after it was issued, notwithstanding the payment thereof to the original holder. Such certificate is not dishonored until presented. (National Bank of Fort Edward vs. Washington County National Bank, 5 Hun., N. Y. Sup. Court, p. 605.)

IV. Under a statute prohibiting the circulation of bills or notes not payable on demand, banks have no power to issue time certificates of deposit; and such certificates, if issued, are void. They are equivalent to post notes. (Bank of Peru vs. Farnsworth, 18 Ill., p. 563; Bank of Orleans vs. Merrill, 2d Hill [N. Y.], p. 295; Leavitt vs. Palmer, 3 N. Y. [Comst.], p. 19.)

I. GENERAL.—The relation between a bank and its depositors is that of debtor and creditor only, and is not fiduciary. Thus, a note deposited for collection, if passed to the credit of the depositor in his general account, then overdrawn,

Apple Dumplings (Baked) flour lard
Y.P. milk and then add $\frac{1}{2}$
water in the pan to bake
them in. Are delicious

White Taffy

1 cup of sugar

$3\frac{1}{4}$ cup of water

$2\frac{1}{2}$ tablespoons of vinegar

Vanilla flavor to taste

Tomato Preserves - Take green to-
matoes and to 1 pd fruit add
 $\frac{1}{2}$ pd sugar, root ginger and lem-
on enough to flavor.

For grape jam - Pulp the grape
and put them on the fire until
they cook enough to extract seed
then put in a sieve so as to
get all the seeds out and pulp
and add $1\frac{3}{4}$ pd sugar to 1 pd
fruit. Cook well done

Canned Tomatoes Take real ripe
tomatoes, scald peel and put
them in a kettle until they
come to a boil and then put
the jar in a pan of hot water
and fill with the above, be care-
ful to avoid air in the jar

Read the Following Over; Marry When You Please

<p>According to an old rhyme: "Married in January's hoar and rime, Sorry you'll be before your prime, Married in February's sleety weather, Life you'll tread in tune together, Married when March winds shrill and roar, Your home will lie on a foreign shore. Married 'neath April's changeeful skies, A checkered path before you lies, Married when bees o'er May blossoms flit, Strangers around your board will sit. Married in month of roses—June, Life will be one long honeymoon. Married in July, with flowers ablaze, Bitter-sweet mem'ries in after days, Married in August's heat and drowse,</p>	<p>Lover and friend in your chosen spouse. Married in September's glow, Smooth and serene your life will go. Married with leaves in October thin, Toil and hardship for you begin. Married in veils of November mist, Fortune your wedding ring has kissed. Married in days of December cheer, Love's star shines brighter from year to year." Marry when the year is new, Always loving, kind and true. When February birds do mate You may wed, nor dread your fate. If you wed when March winds blow Joy and sorrow both you'll know, Marry in April when you can, Joy for maiden and for man. Marry in the month of May, You will surely rue the day.</p>
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Boy

Bertha Skirt without hem

Front width in length 38 $\frac{1}{2}$ "
 side gore " " 38 $\frac{1}{2}$ "
 2 inches before last seam 39 in.
 back seam 43

front gore (width at bottom) 22 inches
 " " (" " top) 13 "
 side " (" " top) 8 "
 width " (" " bot) 17 "
 back width 40 inches

1st needs 9 inch. from belt
 2nd " 6 " " 1st needs
 width of skirt around 90 inch
 belt 23 inches