

juice will not boil over. The rhubarb may be slightly stewed, sweetened, the grated rind and juice of a lemon added and the beaten yolks of two eggs stirred into it, baked in an under crust and a nice meringue spread over the top.

Rhubarb Pudding—Butter well thin slices of stale bread; put a layer of finely-cut rhubarb (not cooked) in a baking dish, sprinkle lightly with sugar, cover with slices of bread (crumbs may be used), another layer of fruit, sugar and bread, until the dish is full, with a layer of bread crumbs on top. Pour over this one cupful of water, cover with a plate, and bake in the oven for half an hour. Serve hot or cold, with sugar and cream, or nice sauce. While baking, it is essential that the steam should not escape, as this must cook the rhubarb.

Rhubarb should not be cooked in tin, as it is very acid. Agateware, porcelain-lined, or earthenware should always be used.

Cleaning Feather Beds and Pillows

When feather beds become soiled or heavy, they may be made clean and light by being treated in the following manner: Rub them over with a stiff brush, dipped in hot suds, until clean. Then lay them out on a clean table or platform where the rain will fall on them. This is best done just before one of our heavy spring showers. When thoroughly soaked, leave them to dry in a hot sun for six or seven days, shaking them up well and turning them over every day. At night, if not brought inside, they should be covered with a thick cloth, as, if exposed to the night air, they will become damp and mildew. This way of washing the bed-ticking and feathers makes them

"COFFEE JAGS"

The Doctor Named Them Correctly

Some one said "Coffee never hurts anyone." Inquire of your friends and note their experiences.

A Phila. woman says:

"During the last 2 or 3 years I became subject to what the doctor called 'coffee jags' and felt like I have heard men say they feel who have drunk too much rum. It nauseated me, and I felt as though there was nothing but coffee flowing through my veins.

"Coffee agreed well enough for a time, but for a number of years I have known that it was doing me great harm, but, like the rum toper, I thought I could not get along without it. It made me nervous, disordered my digestion, destroyed my sleep and brought on frequent and very distressing headaches.

"When I got what the doctor called a 'coffee jag' on, I would give up drinking it for a few days till my stomach regained a little strength, but I was always fretful and worried and nervous till I was able to resume the use of the drug.

"About a year ago I was persuaded to try Postum, but as I got it in restaurants it was nothing but a sloppy mess, sometimes cold, and always weak, and of course I didn't like it. Finally I prepared some myself, at home, following the directions carefully, and found it delicious. I persevered in its use, quitting the old coffee entirely, and feeling better and better each day, till I found at last, to my great joy, that my ailments had all disappeared and my longing for coffee had come to an end.

"I have heretofore suffered intensely from utter exhaustion, besides the other ailments and troubles, but this summer, using Postum, I have felt fine." Name given by Postum Co., Battle Creek, Mich.

There's a reason.

Restaurant cooks rarely prepare Postum Coffee properly. They do not let it boil long enough.

very fresh and light, and is much easier than the old way of emptying the ticks for washing. As the beds or pillows dry, they should be beaten with switches, turning often that the sunshine may reach every part of them. Care must be taken that the beds are perfectly dry before being used. Old, hard comforts may be made light and fluffy by putting them out in a strong down-pour of rain and drying in hot sunshine. This is better than washing.

Cleaning Feathers For Use

One of our good friends (of whom we certainly have a great many) sends the following, as being a much better way to clean feathers from their animal oil and smell than the method published in our Home Department of February 2: Take, for every gallon of clear water used, one pound of unslacked lime. Mix them well together, and when the undissolved lime is precipitated in fine powder to the bottom of the vessel, pour off the clear lime-water for use as wanted. Put the feathers to be cleaned in a tub, and pour over them enough of the lime water to cover them about three inches when well immersed and stirred therein. The feathers, when thoroughly moistened, will sink down, and should remain immersed in the lime water three or four days. Then strain the foul water from the feathers by laying them in a sieve or on a lattice work frame. Then wash the feathers thoroughly in clean water and spread to dry on clean netting, or in bags made of the same of a size easy to handle. This should be done, if possible on a hot, clear day, so the drying will progress satisfactorily. From time to time, toss and turn the feathers; the admission of air will be serviceable, and the process for an amount sufficient for a bed may be completed in about three weeks. The feathers, after being thus prepared, will want nothing but a good beating to be fit for use, and will be entirely free from smell. It is much better than baking, as baking renders them hard, and it is very hard to keep them from scorching or overheating.—T. W. K.

Keeping Meats Fresh in Summer

In answer to our call for methods of keeping small quantities of meat fresh in summer, L. S. sends the following: This recipe is for about one hundred and twenty-five pounds of beef, which, treated in this manner, and closely packed, will keep for two or three months. Six gallons of water; three pounds of salt; one and one-half pounds of brown sugar; three ounces of saltpeter. Boil these all of common cooking soda, and three ounces of salt peter. Boil these all together, skim thoroughly, and when clear, set away to cool. Cut your meat into pieces suitable for cooking, removing all bone that can be readily cut out. Pack the meat closely in a clean barrel or suitable vessel, and keep the bony pieces to themselves, cooking them first. When the brine is cold, pour it over the meat and at all times keep the meat so weighted that it will be under the brine. Rock salt is best for use. For pork, five pounds of salt should be used in making the brine.

Fillings for Cracks in Board Floors—Make a paste of slacked lime one part, rye meal two parts, with a sufficient quantity of linseed oil to hold it together. Or, dissolve one part of glue in sixteen parts of water, and when almost cool stir in sawdust and prepared chalk a sufficient quantity. Or, oil varnish thickened with a mixture of equal parts of white lead, red lead, litharge and chalk.

Preserving Eggs

We are asked for the recipe for putting up eggs in water-glass, and give it again, with the request that,

if any of our readers have had satisfactory results from this method, they will please let us know. It is claimed that fresh eggs, put up in this way may be kept for a year, and be fit for all purposes in the culinary line. The requisites for keeping the eggs are a wooden, porcelain or stone vessel, pure water (it should be boiled and cooled) and a cool, dark place as storage, together with the requisite amount of water-glass (salicate of soda.)

Clean, scald and place the receptacle in a cool, dark place in the cellar, if possible; put the eggs in it, standing them with the small end down. The eggs should be perfectly fresh. After the eggs are in, put a quart of water-glass into ten quarts of pure water (or in that proportion), stir it well and pour over the eggs, which it should completely cover. The water should at all times completely cover the eggs; and a little of the mixture added to replace any evaporation. The solution forms a coating which renders the shell air-tight. The eggs may be added to the mixture as they are gathered. In some instances, the mixture has been known to coagulate, and now and then one is found with the yolk seemingly cooked fast to the white on one side, but the general testimony seems to be in favor of the method above all others, especially for home use. The water-glass is cheap, and can be had of your druggist. It is claimed that they are much to be preferred to the cold storage eggs, with no unnatural taste or taint about them, and that they "beat up" as well as fresh eggs. The receptacle should be kept covered.

Eggs will be getting very plentiful and cheap, very soon, and if the method is as valuable as it is claimed to be, it would be well to "lay by in store" for a time of high prices and short supply.

Query Box

(Many queries have been answered under separate headings, the answer being too long for this column.)

Mrs. L.—A piece of soda the size of a pea to a quart of rhubarb is about the right proportion.

Isa G.—If you had sent a stamped, addressed envelope I could have sent you the desired information, but it cannot be given here.

M. S.—To retain the bright green color, dip the parsley for a minute or two in boiling water, shake the water off and chop fine for the soup.

Mrs. J. L.—I cannot give rules for the entertainment of your guests. Treat them as you would like, yourself, to be treated. Put yourself in their place, and act accordingly.

Vera—You should remember that, in the use of gelatins, the gelatin must be softened with cold water, then dissolved with boiling water. Otherwise, you will have trouble with your jelly.

"Beer Yeast"

Boil two ounces of the best hops in four quarts of water for half an hour; strain, and let it cool until lukewarm; put in a half-teacupful of salt and a half-pound of brown sugar; beat up one pound of the best flour with some of the liquor, then mix all well together; put into an earthenware bowl or jar that will hold about six quarts, and set beside the fire, covering closely, where it will be kept at its present temperature. Let stand for forty-eight hours, stirring occasionally. Then add to it three pounds of mashed potatoes that have been cooled down to the same temperature as the contents of the bowl (it should be kept lukewarm). In a short time fermentation will commence, and as it proceeds, the mixture must be frequently stirred. It soon assumes the appearance of the finest brown-colored brewer's yeast, rising to a crown. In thirty-six hours its power will be completely established, when

it should be bottled, stirring it well to keep it homogenous. Beer or seltzer-water bottles may be used to keep it in, but they must not be corked too soon or too tight, otherwise they will burst. Put it in a cool place where it will not be disturbed. When newly made, it requires more of it to raise bread than when six or eight weeks old, as it gathers strength by keeping. The bread takes longer to rise in sponge, and also after being made into dough, than when ordinary yeast is used, and it is better baked in tin. The value of the yeast is in being equal to any of the other yeasts, and can be made without yeast to start with.

It is claimed that ordinary beer yeast may be kept fresh for several months by placing it in a close canvas bag and gently squeezing out the moisture in a screw-press, the remaining matter becoming as stiff as clay, in which state it must be preserved in close vessels.

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