

water, may be cleaned with benzine, benzole, naphtha, or gasoline. These fluids are very volatile, and should not be used where there is any flame or fire, as their gases are very inflammable. Take two earthen vessels, each containing sufficient of the fluid for the purpose, put the goods in the fluid and knead, or squeeze, or press between the hands, but do not rub. The dirt will quickly come out, and then the fabric should be rinsed in the clean fluid, as you would in water; squeeze, but do not wring, or wipe with a soft cloth. Let get nearly dry, then iron with a cool iron. If velvets are cleaned, they should be steamed, after they are dry, in order to raise the pile. The smell of the fluid will soon pass off if the goods are exposed to the fresh air. Let the fluid settle, pour off, to be used again.

For Cake-Making

Several readers are at a loss to understand the terms used in various recipes for mixing eggs or cream with the other ingredients required. Stirring the batter is done by moving the spoon or knife horizontally round and round in widening circles until the ingredients are smoothly blended. Beating is done by striking the mixture vertically in long strokes, cutting through the entire mixture each time. Stirring differs from beating in that it is simply to blend the ingredients, while beating is intended to incorporate into the mixture more or less air—as much as possible, usually. Cutting and folding are terms used to designate the incorporating of the whites of eggs or cream very stiffly beaten, into the already beaten mixture without the loss of the air already beaten into the eggs or cream. It is done by cutting through the mixture to the bottom of the dish, and lifting the mixture upward, folding it over the eggs until the egg-whites are thoroughly mixed with the batter while still retaining the air already beaten into it. When eggs are used to add lightness as well as to enrich the food, as in cakes, they should be beaten stiffly. If a fine, close texture is wanted, use a Dover egg-beater; if for a looser texture, use a whisk, or the flat, wire-spoon beater. For creams, to be well whipped or beaten, what is known as double cream must be used. This is the cream from milk which has stood for twenty-four hours.

If chilled, this can be beaten stiff in a very short time, using any beater; but the best results will be obtained by using the churn beater, giving a much closer texture than any other method.

If the housewife would make a trip to any large house-furnishing store and go through the house-furnishing department, she would find many very inexpensive, labor-saving devices that would greatly lessen the fatigue of the cookery department at home.

Query Box

B. S. A.—The little powdery substance you refer to on the flower, is called the pollen. It is immaterial whether you wash it off or not, as it does not affect the value of the flowers for the purpose named.

L. M.—Oil should not be applied to dry leather. If you wish to oil a harness, wet it over night, cover with a blanket to keep it moist, and in the morning apply neat's-foot oil in small quantities, rubbing it well into the leather. Harness and leathers should be washed and oiled to keep from hardening. A soft, pliant leather lasts longer than a neglected one. Vegetable oils are claimed to be less valuable than animal oils, and neat's-foot oil is said to be the best of these.

Fannie S.—To make the silk, which has been wrinkled and

"mussed," look like new, sponge it on the surface with a weak solution of gum-arabic or white glue and iron it on the wrong side. Do not have the iron too hot.

E. N. H.—Skin the fish, cover it with bread-crumbs and egg, season with salt and pepper, and fry in boiling-hot lard. The catfish has no scales.

X. Y. Z.—You should write to any one of the large publishing houses where books, etc., are published, for the information in regard to compiling. Had you sent an addressed stamped envelope, or even your name and address, I could have sent you addresses from which you could have obtained information.

Young Housewife—For gravy for roast beef, pour the drippings back into the pan, and when they are smoking hot (not scorching) stir in a tablespoonful of flour and cook it well; then add a cupful of boiling water, stirring all the time so that no lumps are left, season with salt and pepper, and if liked, add a spoonful of catsup.

Ice for the Ice Cream

For making ice cream in the home, one must have several things, and the first to be considered is a good freezer and tools for shaving and breaking up the ice. Other things follow. In preparing the ice, for a gallon freezer, cut off about fifteen pounds of ice from the block, put into a bag and hit it hard against a stone or brick wall—a cellar wall will do, and this will break it up into lumps about the size of an apple. Then spread the bag out on the floor and pound the ice with a wooden mallet until it is as fine as coarse salt; then empty it into a pail; mix well with the crushed ice one-third of its bulk of salt, using coarse ice-cream salt, and mix thoroughly. Pack the freezer to the top with this; put on the lid and let it stand ten minutes or until the inside of the can is covered with frost crystals, then put in the cream or custard. The cream or custard should have been on ice at least six hours before putting in the freezer. If it is churned rapidly without stopping, it should be frozen solid in ten minutes.

Ice cream is a delicacy so cheaply and easily made, where one can get the cream and eggs moderately cheap or where one has them in the home, that it pays to have a good freezer and use it. If one has an ice supply, its cost is almost nothing, under the home supply conditions.

Mayonnaise

For some unexplained reason, the mayonnaise dressing turned out by some women fails to be of the creamy consistency that is required, and because of their failure, they buy the ready-made mayonnaise, which can be better made at home. The cause of most of the failures is that the amateur cook becomes tired dropping the oil slowly, drop by drop, and in a sudden fit of impatience turns the whole amount at one time. The dropping can be done much easier, and with less fatigue by using a medicine dropper. This will make the work a real pleasure, and insure success. A medicine dropper can be bought for five cents, and will drop the oil much more evenly than can possibly be done by the hand. Another device is a twisted wire, with one end bent at right angles with the longer part of the wire. This can be inserted in the oil bottle, the long end reaching the oil, and the short end on the outside, and the oil will drop from it with machine-like regularity.

Easy Mending

When a hole has been torn, or a round place worn thin, if the edges are frayed, carefully smooth them out and turn on the wrong side and see that every thread is in its place, the edges just right for joining. Then moisten a piece of the same goods with a very thin muclage, place this carefully on the tear, keeping the edges smooth, and lay a heavy weight on it until it is perfectly dry. Between two pieces of glass is a good place for it.

Filling Small Vacancies

See that all the vacancies in the fruit garden are filled this spring. One really good vine, bush or tree, which bears really good fruit, is worth dozens of worthless plants

bearing poor fruit, much or little in quantity. Be sure that the best is none too good, then give it good care. It will repay.

Odds and Ends

Be sure to plant some nasturtiums, not only for their beautiful flowers, but for their seed-pods, which make excellent pickles. Nasturtiums bloom best in poor soil, and when the green pericarps, or seed pods are well formed, cut off the dried blossoms which adhere to them, and drop them into a bottle of good vinegar. They need no cooking or scalding, but are soon sour and spicy, and ready for the table. Prepared thus they are a nice substitute for capers. These seed vessels should be gathered before they are in the least hardened, for when hardened, they are tasteless and worthless.

For canning rhubarb by the cold water process, wash the stalks and cut into 1-inch pieces or less, pack closely in the jar, and fill as full as possible, pressing it down; then set under a running stream of water and let overflow for twenty minutes, then adjust the rubber and screw on the top. Jar, lid and top must be thoroughly sterilized with boiling water before filling, and the lid must fit perfectly. For sterilizing the rubber, dip quickly in and out of the boiling water, as to let it lie in the water will soften it.

When making your asparagus bed, remember that asparagus roots are gross feeders, and nothing in the way of fertilizers come amiss; the large, tender stalks come from very rich soil. You will have to guard against the asparagus beetle; it comes early in the spring, laying its eggs on the young plants; the eggs soon hatch, and the young grubs eat voraciously, often destroying seedlings and young plants newly set. Let the chickens act as insecticides, for they will feast on the larva. Paris green may be applied in either powder or solution. One of the greatest things in the garden is the thrifty, well tended asparagus bed.

When using stale bread for puddings, or for any other purpose where it must be wet, soak it in cold water; it is then light and crumbly; if soaked in hot water, it is heavy.

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