CHEESE IN SALAD COMING TO COLUMBUS FROM CANNED STUFF WAYS OF COOKING SABBAGE THREE GOOD COLD PUDDINGS FOR DINNER PARTY FRENCH MEAT ROLLS Succulent Végétable Néed Not Always Pincopple, Amber and Potate Cook in Paste-Lined Plates. Be Served Boiled. World Fameus Medical Spec-CLEVER COOK CAN MAKE MANY IS SAID TO GIVE FINE FLAVOR PROPER METHODS OF ARRANG CONOMICAL USE OF ROUND ialist to Visit at the Thurs-One pincapple grated, its weight in APPETIZING DISHES. Although cabbage has often been TO THE DISH. ING AND SERVING. OF BEEFSTEAK. granulated sugar, half its weight in called the poor man's vegetable, many ten Hotel May 14 and 15. butter, five eggs, the whites beaten to appetizing and attractive dishes can Word has just been received here that a stiff froth, one cup of cream. Cream be made from it. We give several good Especial Care Needed In Cooking How Materials Left Over from the Flowers on Table Should Correspond with Bacon and a Slice the butter and beat it with the sugar Dr. Ben W. Kinsey who is chief of staff recipes: Meats and Vegetables If Success Winter May Be Utilized-Corn with the Lighting and Color of nion They Afferd . Welcome and yolks until very light. Add the An unusually good salad was recentof the Hot Springs Doctors who have Would Be Assured-Preparing the Room-Candles Best for Pudding and Corn Oyscream, the pineapple and the whites Change in the Menu-To ly served at a luncheon. The inside of their Nebraska State Institute perman-Fish and Meat, Illuminating Purposes. ters Both Delicious. of the eggs. Bake in pie plates lined a good-sized cabbage was cut out, and Smoke Meat. ently located at 14th and O streets, with pastry. To be eaten cold. the space filled with a mixture of Lincols would pay a two-day visit to Co-The housewife who last fall stocked In laying the table for a dinner, it A Boston hostess served such a de Amber Pudding .- One pound of chopped celery, cucumbers and pepnical Roast .- Put meat in the lumbus and while here will receive icious vegetable salad the other per pantry and storeroom with all should first be covered with a white ugar, three ounces of butter, creamed: pers dressed with oil and vinegar, and reaster with water in the pan; let silence cloth, and over this a fine light, that in spite of themselves one patients at the Thurston hotel. orts of canned goods is very apt to two lemons, juice and grated rind; six well seasoned. The top of the cabimmer on top of stove until tender. find quite a few of them still on hand. or two of the guests exclaimed over it. damask. Although something more Dr. Kineey is bringing the World eggs. Stir part of the sugar in the bage was replaced after the filling then put in the oven for a half hour elaborate may be desired, never use The unusual flavor was given, it with fresh vegetables and fruits of Famous Hot Springs System of all home butter, add the yolks, slightly beaten, was put in, and the head was then or three-quarters to brown. Just as seems, by adding a couple of handfuls early spring looming up on the horithe remainder of the sugar and the anything that cannot stand laundering placed on a plate in front of the hosgood as cooking in the oven all the treatment to Columbus. This wonder son. Stewed tomatoes, canned corn of cream cheese to the French dressor cleaning. In selecting flowers, use lemon; beat until light. Whisk the tess, who did the serving. The ful system has a national reputation as warmed over in milk, canned peas those free from heavy odor and to coring, which shows that there's a chance whites to a stiff froth and stir in lightguests wondered if they beheld an-To Cook Steak.-Beefsteak should is attested by the fact that the United heated in butter-the family are sick yet for something new in salad makrespond with the lighting and color of ly. Pour in pastry-lined pie plates other mysterious Jack Horner pie. not be salted till done and when ready States Government owns the Hot ing. of all these by now. If canned supplies the room. The low glass baskets for and bake half an hour. To be eaten Another way to use a head of cabto take from the skillet. It never Springs of Arkanses and has established are to be used, they must now be disholding flowers are now popular, for An unusually snappy salad calls for cold bage is to follow the same plan, only should be pounded nor prodded with they do not obstruct the view of the its army and navy hospitals there where small cucumber, a boiled beet, a guised by clever cookery. Potato Pudding .- Six eggs, the filling the hole with finely chopped a fork in turning, as that allows the couple of anchovies, two hard-bolled guests. Candles are used for lighting soldiers and sailors are sent after all Corn Pudding .- Take a can of corn whites beaten to a stiff froth: one juices to escape. A round steak, meat, a little onion, and bread crumbs. eggs, a boiled potate, 24 big olives other methods have failed to cure. Dr. and put in a chopping bowl and chop the table, as they produce the softest pound of potato, rubbed through a col-Bake until tender and then cut in spread over with a dressing the same the corn very fine. Now put in baking and a head of lettuce. Make the effect. Arrange in small cut glass or ander; one pound of sugar, one-quar-Kinsey holds a government license to slices and serve with a cream sauce. as used to stuff a fowl, then rolled and dish and add to this corn one cup of French dressing and incorporate the silver dishes olives, radishes, or celter of a pound of butter, the grated treat chronic diseases by this wonderful This makes a very good luncheon dish tied with a cord and baked for an hour anchovies which have been mashed to rich milk, butter the size of a walnut, ery, salted almonds and bonbons. rind and juice of one lemon. Let the system. or an entree at dinner. is a nice meat service. a paste, with it. Line the salad bowl two tablespoons of sugar and two Olives, celery, and radishes should hot potato fall from the colander on Fried cabbage is particularly good French Meat Rolls .- Take a choice The Hot Springs Doctors treat chronic with the lettuce and put the various eggs which have been well heated. have sufficient cracked ice to keep the butter and mix well: add the volks round of beefsteak cut thin. Cut in at this time of year. First boil the diseases of the nerves, heart, lungs blood ingredients, all cut into dice, into it, Stir all together and bake in a moderthem cold. and sugar, well beaten together, the cabbage until tender. and when cold siz-inch squares. Place a slice of liver, kidneys, stomach, iccluding Season with salt and paprika, sprinkle At the left of the forks lay the napate oven for one hour. lemon, and lastly stir in lightly the cut into small pieces. Cut some slices bacon on each square, add one slice lightly with sherry-about a quarter riseumstism, puralysis, neuralgia, gall kin, with a roll or piece of bread be-Corn Oysters .- The name is taken well-whipped whites. Put in pasteof bacon into strips and put them in of onion, salt and pepper. Roll and tie from the shape of the corn when tween the folds but in sight; knives of a cupful-and turn the dressing stones, bright's disease, piles, rupture, lined ple plates and bake. To be or now them up. Lay them in flatthe frying pan. When they have comcooked. Take half a can of corn and over. Toss all together before servto the right, blades turned in, and begoitre and diseases of women and diseaeaten cold. bottomed kettle, add half a cup of wamenced to cook, and the bottom of the chop fine, add to this the yolk of one yond these the spoon for soup. ing. ses of men. Dr. Kinsey only solicits pan is well greased, add the cabbage ter, butter the size of an egg, two bay RECIPE FOR COFFEE CAKE. Even in preparing common salads egg, salt and pepper to taste. Mix oysters or clams are to be served, lay difficult cases, cases that other doctors and fry until a light brown. Season leaves and four cloves. Simmer slowly especial care in cooking the meat and well and then add the white of the an oyster fork just beyond the soup have failed to cure and have given up as with salt and pepper. for one hour. vegetables pays. egg, which has been beaten very stiff. A Little Different from the Ordinary spoon. On the left dispose of the For creamed cabbage, boil the cabhopeless but only such of these cases To Smoke Meat.-Ham cr other Fish and meat used in salad should Drop on hot frying pan in lard about Breakfast Confection. forks in order of use, the one to be bage tender, drain off the water and ment treated according to the followthat are found to be curable by the Hot always be cold, and should be allowed used first being furthest from the the size of an oyster and fry brown ing plan will be perfectly cured for put into the pot with a large teaspoon-Springs system of all home treatment to stand for a time covered with oil A delicious coffee cake is the folplate. No tablespoons should be on on both sides. If you find the corn is smoking without first having stood in ful of flour, a tablespoonful of butter, and vinegar, which should be drained will be accepted as it is the invariable the table except those to be used for very dry, you can add a little milk to lowing: Scald a pint of milk, then pickling fluid or brine. Take ten a little salt, and half a cupful of milk. rule of the Hot Springs Doctors to accept off before the salad dressing is thin the batter before frying. cool to luke-warm. Dissolve in it 11/2 soup. A large tablespoon and fork, Cook, stirring, until the sauce is quarts of salt, one pound of pepper, turned on. Pilan .- Half a can of tomatoes, one yeast cakes, broken in small pieces. however, should be on the dish which no incurable case for treatment. If one pound of saltpeter and three smooth. cup of rice, one pint of water, one cup Add about 3½ cups white flour and To blanch vegetables for a salad cut is placed upon a napkin and passed your case is found to be curable you will pounds of sugar. Dissolve saltpeter them into the shapes and sizes rediced meat, one-half tablespoon of to each guest by the maid. beat until thoroughly blended. Cover: HOW TO WASH A SWEATER. be accepted for treatment for the bare in a little hot water, and then mix all quired and boll each separately for curry, one-half teaspoon of salt, two let rise an hour and a half, then add At the right hand each guest finds cost of the medicines used. The medithe ingredients thoroughly together three or four minutes. Then drain, tablespoons of butter, one-half teaa goblet of water, and beside this the one-half cupful each softened butter. **Garment Can Be Cleaned Without** and rub this mixture into the meat or cines used by the Hot Springs Doctors speon of onion and a little pepper. turn into cold water and boll in salted lard and sugar, one unbeaten egg. a glass for Apollinaris. Or, if wine is Causing Loss of Shape. hams with the hand until every part are, however more expensive than those water until tender. Heat the tomatoes and water, add half teaspoonful salt and half a teato be served, the glass for water is set is well covered. The mixture must be ordinarily dispensed by the local drug-Cold, boiled ham furnishes the onion, and as soon as it boils add one nearly in front of the plate, the glass spoonful cinnamon. Add flour to en-In summer a girl's sweater is her worked in around and under the cenable you to knead well, then cover and

ter bone, pushing well in with a knife. Then lay in a cool place for about two weeks, but do not let it freeze. The meat then is ready to smoke, and will prove of excellent quality.

HOUSEHOLD HINTS.

To clean a copper kettle rub the ketthe with powdered bath brick and paraffin and then polish it with dry brick dust or whiting. When pouring out tea one sometimes

is annoyed to find the tea will run the snout. To prevent this rul a little butter round the outside of the spout When thin tumblers stick together. and there is danger of breaking them. do not try to pull them apart, but put them into a pan of warm suds. In a short time they can be easily separated. If housewives who dislike to find worms when cutting apples would first put the fruit in cold water they would find that the worms would leave the apples and come to the surface of the water. A wire basket, known as a salad shaker, or drainer, is used to dry greens after they have been thoroughly washed. The leaves of lettuce often hold the water, even after a good shaking. Each leaf should be wiped of with a piece of cheesecloth. If not thoroughly dry the dressing will not be evenly distributed.

is a minor consideration, but her sweater must be immaculate and up to date. Every girl likes to wear nothing but white during the outing season, and great is her disgust when her mother insists upon her having a gray sweater for economy's sake in the firm belief that the darker shade

keeps clean longer and that all woolen goods are impossible to wash. If proper care is taken sweaters can ashed all the time without hurt-

basis for a tasty luncheon or supper most important as well as her most salad. Dice the ham and to a cupful useful garment. If her shirt waists of it allow the same amount of shredare badly made or shoes shabby that

ded white cabbage, a small cucumber pickle and a pickled button onion, both chopped fine. Make a border center and sprinkle with the minced pickle. Dress with oil and vinegar and garnish with olives and Spanish red peppers. Celery, green peppers, apples and

slice of onion cut up together make an appetizing dinner salad. Garnish it with radishes and dress with oil and vinegar and a dash of paprika.

gist. They are the best and purest that money can buy and are imported direct from the world's best labratories.

Unless you mean business and are earnest do not call and take up the Doctor's time as he will be very busy with the patients who are in carnest and really desire his services. The Doctor requests married ladies to be accompanied by their husbands.

If you are sick and suffering and want to be made well and happy do not fail to call on Dr. Kinsey when he comes to Columbus on May 14 and 15 at th bake in a quick oven. Thurston hotel.

cup of rice, meat and curry, salt and cook until the rice is tender, which will be about 30 minutes. Add the butter when ready to serve. Serve on toast.

Stuffed Peppers .- Parboll either red r green peppers. Cut the top off. leaving the stem on, however. Remove all the seeds and fill with the following recipe: Take a can of corn and chop fine, add to it a tablespoon

of melted butter, a tablespoon of cream, two eggs, well beaten, salt and pepper to taste. Fill the peppers with this mixture, put on the cover and

for sauterne at the tip of the soup let rise until doubled in bulk. Set in spoon, and that for other wine between the three. Salt and pepper cups ice box or cold place over night. In with spoon are placed between each the morning turn on to a well-floured board, roll into a long, rectangular two covers, or at the head of each plate. A dinner roll is eaten with or piece, brush with melted butter and fold from the ends toward the center. without butter, as preferred. At very formal dinners butter is not served. making three layers. Slice off pieces about three-fourths of an inch wide; but at informal ones it is often seen. When giving a large dinner party. cover, and let rise until light. Take each piece, twist the ends in opposite it is better to have everything carved directions, then bring them together in the kitchen, and handed round to each guest in succession. It is not alat the top of the cake. Place in wellbuttered pans; cover; let rise until ways possible to do this unless there light, then bake in a moderate oven are a number of servants. If the dinabout 20 minutes. When alightly ner is informal, let the maid pass around the entree and vegetables for each guest to help himself, and have the soup, roast, and game placed upon the table for the host to serve. A different set of plates may be used for each course; but the guests must never be left without a plate, except when crumbing the table after the salad course. If the coffee is served in the drawing room or library, the bon-bons are passed there. The waitress may bring it in, in after-dinner cups on a tray. and return for the sugar: or the after-dinner coffee service-coffee pot with cups and sugar bowl-may be brought in on a large tray, and set down on the table at which the hostess pours the coffee. The maid passes the cups on a tray, and afterward the SUSAL. Pinks, roses and violets are always suitable for table decorations, but they should not be put on the table until just before dinner is served, as they are apt to be wilted by the heat and the lights.

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English Pork Pie.

Pork pie is an English delicacy which the American tripper never forgets. The Housekeeper has captured the recipe: Take three pounds of ican fresh pork cut into strips as long as your finger, six large, juicy apples. two tablespoonfuls of sugar, two tablespoonfuls of butter, one cupful of sweet cider and salt and mace to taste. Have a good ple crust for an upper crust. Put a layer of pork within a pudding dish; season with popper, salt, nutmeg or mace. Next a layer of sliced apples, strewed with sugar and bits of butter. Go on in this order until you are ready for the crust. having the last layer of apples. Pour in the cider, cover with a thick crust of good pastry, ornamented around the edge; make a slit in the middle, and bake in a moderate oven one hour and a half. Should the crust threaten to brown too fast cover with paper. When nicely browned brush over with butter and close the oven door for a moment; then wash well with the white of an egg. Serve hot.

Sauce Coloring.

Burn sugar in a roast pan until it is black. Then pour a little water at a time on the sugar, let it boil every time till it is liquid. Pour it in a little bottle and when needed take a teaspoonful of this color and mix with the sauce.

Chicken and Celery Soup.

Take the best part of two heads of celery. Cut it up fine and add a heaping tablespoon of rice. Cook till soft. Take one quart of chicken broth, one pint of milk and cook all together and season with salt and pepper. You have a fine soup.

Lutila's Pudding.

A most delicious pudding is made by taking one cap of uncooked rice, one cup of sugar, one cup of raisins and ten cups of whole milk, measuring all in same sized cup. Stir together and bake in well-heated over for 21% hours. Do not stir while baking. This makes enough for six or eight people.

ing their shade and color. Fill large bowl or basin with warm water and soansuds, add a teaspoonful of powdered borax to keep the wool from becoming hard and stiff. If the sweater is white put a little blueing in the water every time it is rinsed. This

will prevent it from turning a deep ivory, as all white wool materials are apt to do. After washing wring out, then pin

to a large bed pillow. Be sure not to stretch the sweater or it will lose its shape.

Cake for Small Family.

To make a layer cake, bake one good layer, cut it in either halves or thirds, lay one piece on top of the other, and proceed to frosten or ice as usual

If variety is wanted, take the usual amount of material for an ordinary cake. Divide batter in four parts. One part may be baked as a marble cake, after dividing it into three parts add one-half cake grated chocolate, to one-third leave plain and add two teaspoons strawberry flavoring to cents. the last third. Pour a little of each in a pan until all is gone and you have

a fine marble cake. One-half pound chopped nuts added to the second part will make a nut cake. One-half cup each of chopped dates and nuts, one-quarter cup each of chopped figs, citron and raisins, one-half teaspoon each of grated nutmeg, cinnamon and cloves will make a fine fruit cake. The last fourth will make a nice

loaf cake.

Lacquered Brass.

Lacquered brass must not be lowed to get black, but should be cared for in the beginning while it is still new and bright, and thus insure a longer and brighter existence for it. It should be washed . occasionally with slightly warm, soapy water, then dried with a soft cloth and polished with

a clean, dry chamois leather. In damp weather the lacquered brass should be well rubbed every day with a clean, dry leather. Treated in this way the lacquer can be kept beautifully bright.

A New Salad.

A new variation on the now familiar Waldorf salad has been invented. where the apple is peeled, cored and cut in cross slices. One slice is laid upon a few lettuce leaves on each plate, and over it is put a laver of harle-duc and cream cheese, which has been put through a potato masher, while around the whole is arranged a circle of mayonnaise dressing. A pretin the oil, and lastly add the vinegar, tier dish can hardly be imagined, and, by the way, the cheese is never so good as it is when used in this way

or beaten up with a little whipped cream.

Keep a Long Needle.

Every housekeeper should have mattress needle, and these can be made easily from the rib of an old ing to the sides of the pan. Rin off the sill

Another novelty is made of pimentos and cold boiled string beans mixed.

An Egg Sandwich Worth Eating. The proprietor of a very small, clean, tastefully tidy and exclusive

restaurant near the upper boundary of the Tenderloin serves an egg sandwich between 11:30 and 1:30 every week day that is attracting more customers than he can accommodate, says the New York Press. For each sandwich two small yellow dishes (fireproof earthenware) are used and an egg at least a week old is shirred in each. When just right one of the eggs is plastered over about a quarter-inch thick with ground-up ham knuckle, seasoned with butter and pepper. You know the knuckle of a boiled ham becomes very hard in a few days. It is

the choice part of the ham, and while difficult to cut with a knife, is easily ground. The second egg is quickly inverted and dumped upon the first. The ham is between the two, and the sandwich is served red hot in the first dish, the second acting as a cover to be removed at the table. Price, 25

Chafing Dish Aprons.

For one who wishes something especially dainty in aprons for chafing dish suppers or cosy little fancy work parties, there could be nothing prettier than one made of sheerest handkerchief linen. Cut about the size of the average centerpiece, it has an elaborate scallop, but the upper part is hollowed out to fit the waist of the wearer and long sash ends hold it in place. The tiny pockets are embroidered

with a spray of ragged-robins with a touch of dainty green, while several large designs of the same are strewn along the lower edge.

Old. Stockings.

In a family where there are no children for whom to refront stockings the housewife is apt to find an accumu lation in the mending basket. Take several tops, having removed the feet and sew together, then fold over and sew across the bottom as for a bag then down the sides, then turn to right side and sew across the top, and one has a dust cloth that will not scratch the polished furniture or floors. Be careful to sew so seams will be on

inside and no ravelings will remain. Home-Made Shoe Polish. Take of ivory black and treacle each four ounces, sulphuric acid one ounce best olive oil two spoonfuls, best white wine vinegar three half pints; mix the ivory black and sulphuric acid, continuing to stir the mixture; next pour

stirring it in by degrees until thoroughly incorporated. To Clean Grease from Skillets. It is not generally known that usedup tea leaves from the bottom of the teapot, if emptied into a greasy frying pan and allowed to stand for a few minutes in a little hot water will remove every particle of grease adher-

First Lessons in Sculpture.

salt to it and cook until clear; then Modeling presents an ideal form of amusement and instruction combined for the little ones, nor is any occupation more dear to the childish heart. Some doctors and nurses declare that the clay used by sculptors is unhygienic, nor is it very easy to obtain in small quantities. A substitute may be found in paper pulp. Tear a quantity of newspapers in small pieces and pour boiling water over them. allowing them to remain soaking several hours. Pick this pulp well to pieces and mix thoroughly with a little thin flour and water paste; a trial or two will enable one to determine the proper consistency. This may be molded like clay, into birds, animals, figures, dishes, etc., which, when they are quite dry, may be colored with water color paints.



This is your op-

portunity to make

the trip to San

Francisco, Los An-

geles, San Diego,

and many other

points in Califor-

nia at this greatly

fore putting it in the oven. in from one-third to one-half inch

> out sugar. The slices open and can be esten without solling one's hands. Three or four large oranges make a nice dish-

> > ful.

To carry to picnics or other outings prepare as directed, replace the slices to form the original or 'ge shape, tie together and wrap in waxed paper. which every one saves from the cracker boxes. When wanted to serve undo the wrappings and place in a dish.

Dainty Orange Service.

Sweetbreads.

Wash one pound of sweetbreads and cover with boiling water. Add a sliced onion, a little salt, a bay leaf and a slice of lemon. Cook for 30 minutes. drain, cover with cold water to blanch, and when cool cut or break into pieces, removing all skin. Melt four tablespoonfuls of butter in the blazer and add three of flour; pour into this gradually the strained liquor from a can of mushrooms, also a cupful of cream. When smooth and thickened season well with salt, paprika and a tablespoonful of lemon juice. Add the sweetbreads and mushrooms. Just before serving pour in two beaten eggs. This may be served in pattie shells. paper cases or on toast.

Candied Popcorn.

Candied popcorn is wholesome for children and very easily prepared. Put a quantity of granulated sugar in a large-sized kettle just moistened with water and add a large tablespoonful of butter. Cook until crisp in water if dropped in; remove from fire for the moment as you pour in as much popped corn as you think your amount of sugar will take. Put back on the very slow fire and stir briskly until sugar is all taken up and dried and each particle of corn is again separate.

Gas Oven Economy.

I purchased a single gas oven with two shelves and use this over one burner on top of my stove instead of using the regular oven. By turning a pieplate upside down in the bottom I have three shelves upon which to bake at the same time. By so doing I

Cherry Tapioca Pudding .- Soak one cooled, glaze with confectioner's sugar small cup of taploca in water over moistened with hot milk or water. night. In the morning add a pinch of

por maria

Coffee Mousse.

Grind one-quarter of a pound of cofadd butter the size of an egg, one fee, and drip enough boiling water heaping cup of cherries, half a cup of sherry wine and sugar enough to suit through to make one teaspoonful of coffee. Let it run through the cofyour taste. Flavor with teaspoon of vanilla, turn into baking dish and fee slowly so as to become as strong bake until brown. Serve very cold as possible. Add to the coffee the beaten yolks with cream. If the flavor of nutmeg is

of two eggs and three ounces of sugar, liked, grate a little on the pudding beput the mixture in a double boiler and stir with a wooden spoon until it thickens. This will require about five min-Cut a thin slice from the top and the utes.

bottom of an orange so you can see Add one tablespoonful of gelatine the sections. Then cut around from which has been previously dissolved in top to bottom, just barely through the a wineglass of cold water. Strain the skin in as many places as the number mixture and set aside to cool, but not of sections indicates. Now cut across to harden.

Beat one pint of whipped cream thick slices. Place neatly in a deep until stiff, add the coffee to it, whipdish and serve either with or withping until it is thick and firm. As soon as thick put in a mold and

pack in ice and rock salt.

Dates as Flavoring.

As a change from the monotony of ordinary ice creams try dates as a novel flavor and be convinced that it is good. To do this you may follow your customary recipe. Flavor lightly with vanilla, then add two teacupfuls of shredded dates to each quart of the cream, and freeze as usual. If a pro portionate quantity of dates is added to any ordinary cake recipe instead of

raisins, citron, etc., the cake will find favor as a most delicate novelty. Figs are also an excellent substi tute for more ordinary flavors in ices or ice cream. They may be used in cakes, in pies, or in puddings, or may be stewed, baked or stuffed. Mixed with an equal quantity of chopped nut meats and made into a blanc mange that has been flavored with lemon. the effect is even more appealing to the sense of taste.

To Dry Herbs.

Herbs should be pulled on a dry day and just before they flower. Cut off the roots and free them from dust: it may be necessary to wash them. Put them either in a slow oven, or in the sun till they are quite dry and crisp. but not at all brown.

Pull all the leaves off and rub them down, then rub them through a coarse sieve and bottle for use, or they may be tied in bunches by the stems and hung till dry, then put in paper bags for use.

Mushrooms may be dried slowly in the same way, pounded and rubbed through a sieve. They are excellent for adding to soups and stews.

To Wash Fine Laces.

Sheerest fabrics and fine-laces may be easily washed at home by slicing good white soap into little pieces and outting them in cold water together with the lace. Then it is all put on the fire and brought to a boil. Thus the washing may be done with no rubbing whatsoever, for when the lace is taken out it is found, after being ed to be as good as new

Cleaning Tan Shoes.

Often the binding of one's dress will leave a dirty black mark across the instep of dainty tan shoes and this simply refuses to be cleaned with the ordinary tan polishes. The shoes can be washed, but the rag must be merely dampened and rubbed on naphtha soap or any yellow soap, and all of the leather must be washed off. Rinse the cleth and wipe the shoes and rub dry with an old towel. They will be clean and lusterless. Apply a good tan polish and rub vigorously with a piece of old cotton stocking top. If care is taken not to dampen the shoes too much they can be cleaned and made to look like new, but all parts should washed or stains will show.

To Make Reasts Tender.

Try this once and you will always follow it. When you put your roast in the oven, put a small dish of vinegar in also. It will not only keep your meat from burning, but will make it much more tender than it would otherwise be, improving the flavor as well. A teaspoonful of vinegar put in a fivepound pot roast will make the meat more tender and palatable.

Mock Duck.

Take one round cut of round steak, cut an inch and one-half thick. Make a dressing of bread, apples, one egg, a lump of butter, two large onions, sweet margin, salt or pepper; mix well. Salt steak, put dressing on steak, roll and sew. Bake in oven as you would a duck; baste often. This is delicious.

Sweets for the Children.

One cup nut meats mixed, one cup sultana raisins, one-half pound figs. Put through meat chopper, form into small balls and roll in powdered sugar Chop dates, figs and peanuts, equal quantities. Make into flat cake. Cut into squares and roll in powdered sugar.



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tickets are good in

tourist sleeping

with Reeping airtight anything that is put up in jars. If, however, after a jar or bottle is corked it is scaled with a mixture	have a good needle. As the bed becomes separated or the strings undone, they are easily sewed down with linen thread, making it comfortable and lasting. Feather beds may be tufted in the same way. Use Old Mattrees.	Take two pounds sugar, one pound corn syrup, two pounds raw peanuts. Put peanuts in when sugar boils. Cook until ready to burn and pour on greased plates. Not That Kind. A young woman in Philadelphia but recently married, was enjoying the de- lightful novelty of marketing one morning shortly after the termina-	advantages of the Excellent Through Train Service Via	the surface with cold, clean water, and dry with a soft cloth. The successful the surface with cold, clean water, and dry with a soft cloth.	on a fine gridiron place some slices of salt pork cut as thin as possible. On each slice lay a good sized oyster, or two small ones, broil and serve hot. Best Waffes. Use two eggs, one tablespoon sugar, one tablespoon melted butter, one- fourth teaspoon salt, two heaping cups flour, one cup sweet milk, one cup sour milk or cream, one-half		
To make this sealing mixture put two ounces of yellow beeswax and four ounces of rosin in a small tin pes, which is then set in a larger pan of hot water. Stir constantly until	slit in center, finish edges and work button holes and use flat bone buttons for buttoning it up, or rip up and use to put between mattress and springs; it heave mattress and springs;	"I wish to get some butter, please," said she to the dealer. "Roll butter, mum?" asked the man. "No," promptly replied his custom- er; "we wish to eat it on toast. My husband doesn't care for rolls."—Har-	tion inquire of	damp sprinkle with a little flour. Then polish with flannel. Renew the Breem. Wash thoroughly with soap and wa- ter, lot dry, and trim edges evenly with a pair of shears. This will en-	and will remove every particle of dust better than a cloth. Boil Glove with Silk. Boil a black kid glove in water for about five minutes. Rub silk thor- oughly with a cloth moistened in this water and press. The silk will look	whites of eggs are separated, with salt added to whites, sugar to yolks. Yolks beaten until creamy and lemon col- ored and added to sweet milk mixed with one cup of flour! Then add melt- ed butter. Mix in the other cup of flour. Dissolve soda in sour milk and	8