

Sharple's Tubular SEPARATORS

We want you to know Tubular Cream Separators as they are.

The low can, enclosed gears and ease of turning are shown in this illustration from life. Tubulars have neither oil cups, tubes, nor holes—they oil themselves. They have bowls without complicated inside parts—they hold the world's record for clean skimming, durability, capacity, easy turning and easy washing. They save half the work—greatly increase the amount and quality of butter—are wholly unlike all other separators. Catalog H-228 will interest and benefit you. Write for it.



The Sharples Co.
Chicago, Ill.

P. M. Sharples
West Chester, Pa.

of distilled water. Mix all these together, shaking well. Apply to the freckles at night, and wash the face in soft, tepid water the next morning.

Some Timely Recipes

Chili Sauce.—Large, ripe tomatoes, 20; good sized onions, 6; large green peppers, 3; salt, 3 tablespoonfuls; brown sugar, 6 tablespoonfuls; cinnamon (ground), 3 tablespoonfuls; ginger (ground) 2 small teaspoonfuls; cloves (ground), one and one-half teaspoonfuls; good, sharp vinegar, 6 cupfuls. Mash the tomatoes; chop or slice the onions and peppers, mix all in a porcelain kettle or perfectly new tin pan and boil until tender, or soft. When cool, rub the mixture through a colander and cook to a proper consistency (like catsup), and bottle and cork tightly. Keep in a cool place.

To Preserve Pears with Ginger.—Cut eight pounds of pears into small pieces; pare a quarter of a pound of green ginger and cut into small bits; cut six lemons the same way and use the rinds of two; mix the pears, lemons and ginger and add eight pounds of sugar and a cupful of cold water; boil two hours, or until the fruit is clear; keep the preserves in stone jars. This recipe is vouched by one who has used it for several years.

For canning Plums.—Take one or two gallon jars (in size), suitable for the amount of plums you have, and set on back of the stove where it is not so hot as to crack the jar; put in the plums and cover them with boiling water; put on the lid and steep them until the skin slips off; then peel and place in sauce-kettle, adding two cups of sugar to each quart of plums. Set on the stove in porcelain kettle, let come to a boil and then can as other fruit. Be sure that they are air-tight.

Plum Jelly.—Put plums (well-ripened) in colander and pour boiling water over them; then place the plums in a preserving kettle with just enough water to cover, and boil until the plums are soft and the juice extracted; pour off the liquid, strain carefully and put on the juice to boil. Allow one pound of sugar to a pint of juice, and put the sugar to heat in shallow pans, setting the pan to heat until the juice has boiled twenty minutes, then add the sugar, stir until it is dissolved, take at once from the fire and pour into bowls or glasses, tempered by rolling in hot water to prevent cracking.

Cold Slaw

Trim all loose leaves from a firm head of cabbage, quarter and cut out the hard core; slice very finely, or run through a chopping machine, place in a large sauce-pan, pour boiling water (with a little salt in it) over it and leave on the stove while making the following dressing: Two eggs well beaten, two tablespoonfuls of sugar, one of mustard, two of butter, one cupful of cream, and a dash of pepper. Drain all water from the cabbage and return to the pan on the stove, pour over it this mixture thoroughly mixing it with a fork, then add half a cupful of vinegar, remove from the fire and set, closely covered, in a cool place. The scalding cooks the dressing, and in this way it penetrates the cabbage, which is not the case with ordinary cold slaw.

The Mending Basket

Next to the weekly wash and the ironing, there are few things that try women's souls more completely than the weekly mending. The old rule that one likes to do what one does well is no less applicable to the mending basket than to other things, and the ignorance of the best methods of doing this disagreeable duty is responsible for much of the dislike with

which it is undertaken. In order not to become disgusted with the work try taking it leisurely. Do only as much as you can do well at one time, laying the worst pieces away for a time when you can sit down to your sewing machine and take time to "set in" patches, or piece on new material, ripping and turning it in order to get the best work for the least labor. It is well, when ironing, to lay aside everything that in the least needs attention, and keep it in a basket or other receptacle close at hand, where, whenever there occurs a moment of waiting in the discharge of other duties, the garments needing but a few stitches may be taken up, finished and put away properly without any particular effort. Pursue this plan steadily and you will find the mending pile growing smaller every week, and your disposition of it more pleasurable.

A Sign of The Times

Everywhere, and on every printed page, we may see commented upon the unfilial conduct, aggressiveness and disobedience of the children of to-day. In a recent issue, I spoke of it as a "sign of the times," long foretold, and, perhaps, without present remedy. We are living in an age of surprises, many new questions are confronting us, and everywhere, we find that the "old things are passing away," giving place to the not always kindly-received new. In nothing, perhaps, is this change more marked than in the changed relationship of the parent to the child. In Good Housekeeping for September, Julian Hawthorne has an excellent article along these lines, which I wish I might give to you entire, but its length will admit of only a short quotation. The article, entitled "The Abdication of the Father," ends as follows:

"We may find the prophecy of the solution of this question in the reply of Jesus Christ to His family when they bade Him come with them. 'These,' He said, indicating the people who followed him, 'are My mother and My brethren.' No utterance of His was more radical and revolutionary than this. Even after two thousand years, it is still too hard for us; but it means nothing less than the complete marriage of the public with the private interests of mankind. It implies the genuine service of the many to the one, and the loyal devotion of the one to the many. It demands, therefore, the actual disowning of the private family tie as possessing any more than merely a representative warrant. . . . "For us today, this is still a far journey into what seems a strange country. But the goal is there, and we are inevitably bound for it. The many disorders of our present condition, sad enough in themselves as they are, are but the indications that we are girding ourselves for the road. We are casting off the swaddling clothes of the past and robing ourselves in the garments of the future. We are uncovering old sores and deformities to the free air and cordial sunshine that shall heal them. The marriages that end in divorce were never marriages. The children and parents who dishonor one another never owned any interior bond of kinship. In blind ways we seek to remedy abuses, and the disorders thus engendered are at least preferable to acquiescence, and the rebel against the imperfect family of today, whom we hastily condemn as criminal, may, in the sequel, be the helpless, unhappy ayataf of the true family of tomorrow, which shall image the kingdom of God."

Cauliflower

One large cauliflower, four tablespoonfuls of grated cheese, one cup of drawn butter, pepper and salt. Boil the cauliflower until tender—about twenty minutes; have ready a cup of

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good drawn butter and pour over the cauliflower after it has been drained and dished. Sift the cheese thickly over the top and brown by holding a red hot shovel so close to the cheese that it sings and blazes, or set it under a gas flame for a moment to brown.

Tomato Jelly Salad

Take the contents of a quart can of fine tomatoes, or its equivalent of fresh ones, and add one small sliced onion, six cloves, half a cupful of finely chopped celery, and boil all together for half an hour; strain, season to taste with pepper and salt (or, instead of the pepper, a dash of paprika may be used), then add one-third of a box of gelatin previously dissolved in a little of the boiling liquid; pour into small cups and set away to cool. When ready to use, turn out of the cups onto a bed of lettuce leaves and serve with thick mayonnaise poured around.

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on several minutes before wiping.

Freckle Lotion.—Alum and lemon juice, of each one ounce; rose-water, one pint. Rain-water containing a few drops of attar of roses will answer instead of rose-water. Bathe the face and hands three or four times daily.

Another.—Sweet cream, one ounce; new milk, eight ounces; juice of lemon, brandy, or eau de cologne, one ounce, alum one ounce; sugar, one drachm. Boil and skim; use as above.

Sun-burn.—Two drachms of tincture of benzoin, two ounces of rain-water; mix and shake well. Apply to face and hands several times daily.

Borax and Camphor Lotion.—Powdered borax, half an ounce; pure glycerine, one ounce; camphor water, two pints; shake well together. Use morning and evening to remove sun-burn, tan, and to cleanse and beautify the skin.

Almond Paste.—Reduce blanched almonds to smooth paste by pounding in a marble mortar, adding gradually, toward the end, a little rose-water, or orange-flower water, with a few drops of attar of roses or neroli, or a little eau de cologne, or other perfumed liquid. Apply at night.

Another.—Boil a cupful of string-beans until soft, crush and apply as a poultice, between folds of thin muslin; this may be used several days on an occasion, and will effectually bleach the face, but is temporary.

A tablespoonful each of lemon juice, vinegar and alcohol; buy of your druggist, in a small bottle a few drops each of oil of rose, oil of lavender, oil of cedar; get, also, an ounce

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