

Early in the spring, when the meat is ready to hang, take up the hams and shoulders from the salt and wash nicely with warm water; while still damp, apply finely pulverized borax to the fleshy parts in the proportion of one tablespoonful to each piece, or rubbing in with the hands all it will take up. Be careful to do this early in the season, for with the first warm day the large fly makes its appearance and deposits its eggs. From these eggs come the small bugs which in turn produce the skipper worm. After the eggs are deposited, nothing can destroy them except scalding with boiling water, and this is a difficult task to do thoroughly, as they are often buried in the crevices and under the edges of the outer skin; hence, the importance of early application. Although this seems a simple remedy, it is effective, and I have never known a failure if done early enough. The meat may be hung at once after applying the borax, and it will keep sweet and nice through the hottest weather. I hope someone will try it and report.

Like Mother Used to Make

Buckwheat Cakes—Put half a yeast-cake in enough lukewarm water to dissolve it; be sure it is a fresh, good yeast. When dissolved, add three cupfuls of lukewarm water, stir in enough buckwheat flour to make a good batter. Do this in the evening, set in a warm place to rise for morning. In the morning, add a tablespoonful of molasses, one-half teaspoonful of salt, enough sweet milk to make the batter the right consistency for baking, and add a quarter teaspoonful of soda dissolved in a little cold water. Stir thoroughly, and cook on a well greased griddle. A soapstone griddle is much better than an iron or steel one for cooking batter cakes. A soapstone griddle must be heated slowly to avoid danger of cracking. It is never greased, but should be rubbed thoroughly with dry salt.

Table of Measures

The following is a table by which persons not having scales and weights at hand may readily measure the articles wanted to form any recipe without weighing. Make some allowance for any extraordinary dryness or moisture of the article weighed or measured: Wheat flour, one quart is one pound; Indian meal, one quart is one pound two ounces; butter, when

UNDER WHICH KING

"The More Postum the More Food—the More Coffee the More Poison"

The Pres. of the W. C. T. U. in a young giant state in the Northwest says:

"I did not realize that I was a slave to coffee till I left off drinking it. For three or four years I was obliged to take a nerve tonic every day. Now I am free thanks to Postum Food Coffee.

"After finding out what coffee will do to its victims, I could hardly stand to have my husband drink it; but he was not willing to quit. I studied for months to find a way to induce him to leave it off. Finally I told him I would make no more coffee.

"I got Postum Food Coffee, and made it strong—boiled it the required time, and had him read the little book 'The Road to Wellville,' that comes in every pkg.

"Today Postum has no stronger advocate than my husband! He tells our friends how to make it and that he got through the winter without a spell of the grip and has not had a headache for months—he used to be subject to frequent nervous headaches.

"The stronger you drink Postum the more food you get; the stronger you drink coffee the more poison you get." Name given by Postum Co., Battle Creek, Mich.

There's a reason.

soft, one quart is one pound; loaf sugar, broken, one quart is one pound; white sugar, powdered, one quart is one pound one ounce; best brown sugar, one quart is one pound two ounces. Ten eggs make one pound. A common tumbler holds half a pint; a tea cup holds one gill, or one-fourth of a pint. Sixty drops equal one teaspoonful.

For Medicine—A common tumbler usually contains 10 ounces; a teacup, 6 ounces; a wineglass, 2 ounces; a tablespoon, 4 drachms; a dessert spoon, 2 drachms; teaspoon, 1 drachm. These quantities refer to ordinary sized spoons and vessels. It is well to keep a medicine glass or a measuring cup graduated so as to show exact measures. These glasses can be had at your druggists. A measuring cup can be had at any house furnishing store.

When you are ready to make pie-plant pie, here is a good way to make it: Wash and cut the rhubarb into small pieces without skinning it. Pour boiling water over it and let stand five minutes; this will bring out some of the "sour," and soften the peel or skin. Drain through a colander; then, allow one cup of sugar to two cupfuls of rhubarb and one of apples (stewed); line the pie-tins with nice paste and fill with the rhubarb and stewed apple, sprinkling the sugar over it, and dropping bits of butter over the top, lay on a top crust and bake.

February Anniversaries

Aside from any family birthdays which may occur in February, we have several universally celebrated throughout the land. One of these, the 12th, is the birthday of Lincoln; on the 22d, is Washington's, and Longfellow's occurs on the 27th. Then we have "ground-hog's" day, and St. Valentine's day; so we are kept pretty busy celebrating, no matter how dark and stormy the weather is.

Queasy Box

Beginner—"Deville" dishes are those that are seasoned very hotly. "Gratins" means served in a rich sauce with browned crumbs.

F. S.—The dried currant of commerce is the fruit of a small black grape, named for Corinth, where they are grown.

Sadie M.—Salt meats should be put on in cold water, that the salt may be drawn out, and cooked slowly.

Jennie.—To remove grease from the silk, take a lump of magnesia and rub it, wet, over the spot; let it dry, and then brush off the powder.

Fancyworker.—Flax thread is a long way the best material to embroider linen with, and to make lace to adorn it, though other threads and flosses are used.

Annie L.—Eyes that show a greenish tinge, gray colored, mixed with blue and orange shades, are said to belong to wisdom, courage and intellect. Such eyes belong to the mental temperament, and vary in shade with the health or emotions of the individual.

Essie.—The cheap seed collections offered at this time of year by many florists are worth the money. A florist who wishes to secure custom through these collections would hardly send out worthless stuff, though the collections will not consist of his best, high priced stock.

Flower Lover.—The Cochet roses, pink and white, Etoile de Lyon (yellow), and Helen Gould (carmine-crimson), and Chotilde Soupert, are recommended as the most satisfactory of the hardy everblooming roses, in form, color, and fragrance. If ordered now, they will probably be sent to you the latter part of April or the first of May.

Mrs. J. D.—Hot alum water is the best insect destroyer known; put a handful of alum into a half gallon

of boiling water; let it boil until dissolved, then apply the solution hot, with a feather, brush, or swab, or spouted can, to bedsteads, cracks in the floor, around the baseboard, crevices in the plastering, or any place likely to be infested.

Marion.—The window shades need not "match" furniture or carpet in color. The shades should be alike in color, especially in rooms facing on the street, as different colors at the windows would give an unpleasing effect from the street view. Some unobtrusive color should be chosen, and the shades should be run inside the frame, close to the glass, leaving the frame in the room to be dressed as you like.

S. F.—For the cover for the iron bedstead, use silkoline, lawn, muslin, dotted swiss, or like material. It should be of wash material, if in a room much used. The cover may be made the size of the top of the mattress, with a strip running round the sides and ends, like a mattress, fitting it over the bed; the valance should be a straight ruffle, reaching to the floor, hemmed at the bottom, or finished with lace or embroidery, and gathered at the top and sewed onto the bed covering. The covering may also be made by sewing the valance directly on the piece which fits the top of the bed. The round bolster is made of some stiff material, covered as the bed, and is not for use as a pillow.

J. F. R.—Experiments conducted by government experts point to the conclusion that sound, well seasoned nuts, eaten at the proper time, are highly nutritious and digestible. They claim that the nuts contain as much muscle-producing material, and as much fuel, pound for pound, as wheat flour. Nuts should not be eaten at the conclusion of a hearty meal, because the stomach is then loaded, and needs all its strength to digest the meal already taken. A little salt should be eaten with the nut kernels. The kernels should be ground, or pounded up, and may enter into the preparation of many excellent dishes. Zelfha, and Others.—See article on Deafness in another column.

G. H. G.—Tack the muslin on the frames for the hot bed and give it a coat of boiled linseed oil. One coat is sufficient.

Contributed Recipes

No Egg Cake.—Cream one-half cup of butter and one cup of sugar; chop one cup of raisins, sift two cups of flour and the same or grated nutmeg; add one cupful of sour milk to the sugar and stir in the dry materials; stir well and bake three-quarters of an hour.

Yankee Brown Bread.—One quart of corn meal, one quart of rye meal (not flour), one cupful of molasses, half cup of yeast; wet soft with warm water and set away to rise for three hours. When light, bake in a very slow oven, or, better, steam for five hours.

Meat Scraps.—Take any kind of meat (except smoked) and chop finely. To three cupfuls of the meat, add one well beaten egg, a small sliced onion, salt, pepper, and a little sage. Mix well, and make into little cakes, roll in egg and finely rolled bread crumbs and fry in hot lard.

Barley Soup.—Put two or three pounds of beef over the fire in cold water to cover it and bring to a boil; skim as it boils until clear. Set to simmer for three hours. An hour before serving, add to the strained soup one-third of a cupful of barley, one sliced onion, one sliced carrot, one stalk celery, two cloves, one bay leaf and tablespoonful of butter. Just before taking from the fire, stir in one tablespoonful of flour previously blended with a little water.

Salt Rising Bread.—Into one-half pint of fresh boiling milk, stir corn

meal to the consistency of soft mush; add a pinch of salt, and cover closely and stand away in a warm place over night; in the morning, make a sponge of luke-warm water and flour, add the light meal sponge and half a teaspoonful of salt, stand in a warm place and let rise. In one hour the sponge should be light; then sift warmed flour into the bread pan (a gallon, more or less), make a hole in the middle of the flour, put into the hole one tablespoonful of soft lard, half a tablespoonful of salt, pour in the sponge and enough lukewarm water to make the flour into a stiff dough. Work or knead until the dough blisters, or "snaps" in working, mould into loaves, put into pans, grease the tops well, let rise in a warm place and bake.

You Can Make More Money

You can supplement your present income or make an excellent livelihood selling yearly subscriptions to THE LADIES' HOME JOURNAL and THE SATURDAY EVENING POST.

You are not a despised "canvasser" when you represent this company. We have made our publications the most highly respected monthly and weekly of large circulation in the world. The people have faith in them.

Are you a boy or a girl wanting to earn money? Are you a young man or young woman aiming high for a calling or profession? Are you a man or woman, of family, perhaps, needing more money? Or out of work? Or in ill health, yet compelled to earn more money?

The commissions on every subscription net a large sum in a short time. There are prizes of \$500 down to smaller amounts every month. One woman we know made nearly \$2,000 in a few months.

Write us about this dignified, honorable means of making money.

THE CURTIS PUBLISHING CO.
472-E, Cherry St., Philadelphia, Pa.