

end, and the lower end fitted with an old piece of hose placed tightly in an augur-hole; this was continued through the outer box, and carried away the water from the melted ice. The space between the two boxes was stuffed as full as could be packed with old newspapers, and a cover made for each box. The ice was put in one end of the inner box, and the articles to be kept cool placed about the ice, the lids closed, and the box kept in a shed adjoining the kitchen. Over the outer end of the piece of hose a fine wire netting, or piece of cheese cloth, was tied to prevent insects crawling inside. The water from the ice was carried away by a piece of tiling, and the box set a few inches above the floor to admit of circulating air under it.

Making Nut Crisp

Chop your nut meats, and for each cupful of these have one cupful of granulated sugar; put the chopped nuts where you can reach them from the stove where you cook the sugar, and have a buttered pan at hand. Put the sugar in the skillet, and put nothing with it, save a spoon for stirring; stir and watch closely until it is melted into a pale yellow liquid, then instantly pour in the nuts and take off the stove, pouring at once into the buttered pan. Try a little at first, as the whole process must be very rapid. This makes a delicious confection, if prepared right. A hodge-podge of nuts and fruit is nice in this candy.—S. M.

Cream of Corn Soup

Boil the corn first, on the ear; score and press from the cob so none of the husk is mixed with the grains; add a cup of hot milk and press through a sieve. Blend a little flour and butter with hot milk, season to taste and thicken the above, adding a little finely minced onion, and return to the stove; add as much thin cream or rich milk as is needed to make the quantity desired; heat and serve in cups.

Preserving Citron Melon

Peel and cut the melon into pieces about two inches square; put into water containing an ounce of alum for each gallon of water, and let boil until tender. Drain off the water and throw it away. For each pound of melon allow a pound of sugar and a cupful of clear water, making a syrup of this, boiling until clear and skimming frequently. To each pound of the fruit, allow a sliced lemon, a little green ginger root also sliced, and add this to the syrup after you have put in the fruit. The fruit should cook about five minutes before the ginger and lemon are added, and should cook ten minutes longer when they are added.

Heat-Rash on Children

"Medicus," in Word and Works (St. Louis), says of this trouble: "That very tantalizing, torturing skin eruption, commonly known as 'heat', from which young children—and even adults—suffer so severely, will often be relieved by frequent bathing and the use of dusting powders. Talcum powder is good, but the best we have ever used is composed of one part powdered oxide of zinc and three parts powdered lycopodium (or 'pill powder' as it is known in shops). The flexures of the joints are most frequently affected, and often develop a very troublesome eczema. * * * We have often seen babies sweltering and crying in their 'finery' in order to gratify the false pride and vanity of their foolish mothers, when they should have been clad in a very thin muslin gown, with the lightest possible flannel bandage to protect the abdomen from any sud-

den changes of temperature (which bandage should be worn by all babies, increasing the thickness of the flannel, according to the season or weather, until the process of teething has been accomplished)." Do let the babies be comfortable during the hot weather!

Drying Corn and Beans

The old way was to boil, then shred the corn from the cob and dry. Try this way, which a reader recommends: If possible, have your corn ready the night before, or have some one to husk and silk while you prepare the corn. After it has been husked and the silks drawn off, cut the grains down; do not cut too close to the cob, and scrape the rest; have a hot oven ready, put the corn in bread pans and let it cook until, when stirred with a spoon, no milk will show. Keep well stirred while cooking so it will not burn. Have a stretcher ready, and scatter your corn on it. Now, while this has been cooking, you can prepare another panful and slip it into the oven as soon as the first panful is out. In this way one can dry all the corn an ordinary family will use. By this process, the milk is cooked to the corn and does not dry up in little particles.

To make a stretcher, take any long strip of cloth, and tack the cloth along the edges on either side to boards or strips of lumber and nail a piece across the ends—something like a quilting frame. Stretch the cloth as tight as possible without tearing it. A 100-pound weight flour sack makes a convenient size for handling.

Wax beans, dried in the following manner, are fine: Prepare the beans as for cooking, and boil in clear water until tender; then drain off the water, place the beans on a stretcher and dry. Use the same water to cook your next batch of beans in, when cooking to dry.

After corn and beans have dried, they should be put in a heavy paper sack of some kind, as insects cannot get through the heavy paper as they can through cloth. In drying corn and beans, select them while young and tender, using only perfect ones, and have fresh to start on.

For the Housewife

An apple parer costs about fifty to seventy-five cents, and is of service to the housewife all the year round, not only in "apple-butter time," but whenever pies, puddings, dumplings and sauces are in order.

A food chopper, while primarily intended to chop meats, can be used as a great time and labor saver in preparing other foods which have heretofore been minced with the bowl and chopper. A good chopper will cost according to its size, from \$1 upward, and the best of them are furnished with extra knives or wheels, varying in coarseness, to be used for cutting and grinding many things used in the kitchen. One will prove a good investment for the family.

An apple corer, a cherry stoner, a fruit, or jelly press, a combination dipper, are all conveniences which amount to almost necessities where much fruit is used or put up for family consumption. Most of them are inexpensive, and can be had at any store dealing in such things. Do not, however, buy one of the "cheap," bargain-counter or "ten-cent store" kinds, as the knives or wheels of such are usually made of iron, and must soon go to the scrap pile.

A hot soup is neither tempting nor wholesome on a hot day, and if soup is served at all, it should be made into a jelly and served cold. Some soups

are fully as good cold as hot, and much more satisfactory.

A delicious summer drink is called Boston cream. Boil three quarts of water and one and a half pounds of granulated sugar until of the consistency of honey; let become cool; add two ounces of tartaric acid, one and a half teaspoonfuls of lemon essence, whites of two eggs beaten stiff and dry; stir thoroughly and bottle; keep in a cool place. When wanted, place half a saltspoonful of baking soda in each tumbler; fill half full of ice water and stir until soda dissolves, then pour in each tumbler a wine glass full of the "cream." Drink while foaming.

Query Box

S. F.—To quench the thirst occasioned by a too free use of salt foods, a little acid, in the form of lemon juice or vinegar in water will usually afford relief.

Jessie.—If the material is all wool, you can have your skirt dyed, or dye it yourself with one of the package dyes for woolen. It is an easy matter, if you follow directions on the package.

Annie S.—For making jelly of small fruits, the berries should be rather under than over-ripe, as the over-ripe juice does not jell so well, and the color is not so clear.

S. M.—Scratches on plate glass, if they are slight, may be removed by cleaning the glass and rubbing it gently with a pad of cotton-wool, then cover the pad with cotton velvet, charged with fine rouge and rub well again. If badly scratched, this may not serve.

Ella D.—You cannot make good ice cream with condensed milk, as it is not rich enough, and if water is used liberally, it tastes of the can. Five eggs are generally allowed to a quart of milk. Simply flavor to taste and freeze.

A. L.—The carpet should not cover the entire floor; a large rug of some warm, cosy shades should be placed on the floor, the edges of the floor stained or painted, and the rug should be frequently removed and freed from dust.

Francis M.—For polishing the windows or other glass, the whitening may be put into bags of thin cheese cloth and dusted on the glass after it is dampened. Then rub the whitening off with soft, crushed paper, and the work will be better done, and with less labor than when put directly on the glass with a cloth.

J. M.—Even the country butcher sometimes sells his customers spoiled meats in the summer season, or stale meats in the winter. Cooking the meat does not always render it harmless, as, though the heat may kill the parasites, it cannot destroy the deadly toxins which are the poisons resulting from the action of disease microbes and putrefaction bacteria.

Several Querists.—I cannot recommend any one make of washing machines, as what might suit one would not be liked by another. Many firms advertise to let the machine go on thirty days' trial, to be returned at the maker's expense if not satisfactory. There are many good makes, and many poor ones. A good one may be had for from \$5 to \$10, and some very satisfactory ones as low as \$3 or \$4. With the machine of whatever make, the wringer is usually separately considered. Look for advertisers in reliable newspapers and magazines, and write them.

Mrs. C. W.—The rambler rose is very subject to the disease called mildew (supposed to be caused by cold and dampness), and for a large vine, I do not know of any remedy

that could be applied. I have had such an experience, and was obliged to let the disease run its course, but the vine recovered and grew and bloomed beautifully, the next year. If any one has a remedy which can be applied to a large vine, we would be glad to have it.

(I will have to ask Querists to pardon my delay in answering many personal letters, as owing to unavoidable circumstances, I have been compelled to neglect them. All will be answered soon, now, and I want you to keep right on writing to me.)

Work for August

If the lawn is not satisfactory, or a new one to be laid out, there is no better time for the work than during the months of August and September. Having applied plenty of manure plow or spade the old grass under neatly, and let it lie until September, when the hot weather will have decomposed the sod underneath. The fall months are generally moist, and the atmosphere, especially at night, laden with water, and this will cause the grass to grow up quick and strong. Before winter sets in, the grass will have grown strong enough to pass through the cold with as little damage as the old grass.

Rose bushes and other shrubbery as well as hardy herbaceous plants will be much benefited by a mulch of lawn clippings, etc., during the hot dry months, and the frequent rains of the early fall will decompose the litter and add to the richness of the soil.

Sow spinach now in your vegetable garden, and do not neglect to sow a bed of lettuce, as it will be fine in October.

For cabbage worms, it is recommended to strew road dust thickly over the cabbage while the plant is wet with dew. This will discourage the worm. If the cabbage head is cracking or bursting, partially pull it out of the ground, but do not lift it entirely; this will stop the growth, which is the cause of the bursting or cracking, and the plant will go on making a solid head.

August is the month in which most lily bulbs should be planted in the border. Many of them must make a growth of foliage before cold weather sets in, and, too, the bulbs will dry out and become weakened and worthless if kept out of the ground too long.

"NO TROUBLE"

To Change from Coffee to Postum

"Postum has done a world of good for me," writes an Illinois man.

"I've had indigestion nearly all my life but never dreamed coffee was the cause of my trouble until last spring I got so bad I was in misery all the time.

"A coffee drinker for 30 years, it irritated my stomach and nerves, yet I was just crazy for it. After drinking it with my meals, I would leave the table, go out and lose my meal and the coffee too. Then I'd be as hungry as ever.

"A friend advised me to quit coffee and use Postum—said it cured him. Since taking his advice I retain my food and get all the good out of it, and don't have those awful hungry spells.

"I changed from coffee to Postum without any trouble whatever, felt better from the first day I drank it. I am well now and give the credit to Postum." Name given by Postum Co., Battle Creek, Mich. Read the little book, "The Road to Wellville," in pkgs. "There's a reason."