

whites of four eggs; stirring thoroughly, and bottle, cork well and put on ice. When the beverage is called for put a tablespoonful of fruit juice in a glass, add a few pieces of ice, about three tablespoonfuls of the filling, fill the glass with cold water, mix thoroughly by stirring, add one-fourth teaspoonful of bicarbonate of soda, and drink while effervescing.

Social Drinking

The Presbyterian assembly at Denver in speaking upon the temperance question urges the women's society of the church to use their influence to eliminate social drinking and the use of liquor in women's clubs and in the home. The last Sunday in October is set aside as temperance day. The assembly has acted wisely in bringing this subject to the attention of the churches. Whatever one may think of prohibition or of regulation by licenses, there can be no doubt that the most far-reaching and permanent remedy for intemperance is to be found in the spread of the doctrine of total abstinence. When men quit drinking, the saloon question will settle itself; as long as men want to drink, the saloon question will be a perplexing one, no matter what method is employed for dealing with it. In making the appeal to the conscience the assembly invokes the strongest force of which man has knowledge. If all who call themselves Christians would set an example of total abstinence, the temperance movement would receive a tremendous impetus. The Christian, aside from the reasons that may be described as selfish, has an unselfish reason for abstaining from the use of liquors. He feels responsible for the influence ex-

erted by his example, and even though he may feel that he can with safety to himself drink in moderation, he can not lightly put aside the fact that his drinking may lead weaker men to ruin. The action of the assembly will cause the members of the church to ask themselves whether the advantages of social drinking are sufficient to justify them in taking, not only the risk of over-indulgence but the further risk of leading astray those who may not be strong enough to draw the line between moderation and intemperance.

Vegetable Cookery

Baked Egg Plant—Take one large egg-plant and put it in plenty of water; let it simmer until tender, then peel and take out the seeds. Chop the egg fine and arrange in alternate layers of egg-plant, butter, a sprinkle of salt and bread crumbs; strew finely-powdered bread or cracker crumbs with bits of butter over the top, add three tablespoonfuls of milk and bake in a deep baking dish.

Corn Pudding—Six ears of corn, one pint of milk, two eggs, three tablespoonfuls of melted butter, one heaping teaspoonful of corn starch or flour, one teaspoonful of salt and half a teaspoonful of pepper. Slice off the tips of the grains with a sharp knife, and scrape the corn from the cob so as to get the heart, but not the husk. Add the corn to the well-beaten yolk of the eggs, next, the butter, corn starch and salt, and then the milk, and lastly stir in the whites of the eggs. Pour in a greased baking dish and bake in a quick oven.

Cauliflower with White Sauce—Carefully wash the cauliflowers and boil until tender in slightly salted water with one tablespoonful of butter. When done, lay the cauliflower in a dish and arrange the leaves in such a manner as will give them the appearance of one large cauliflower. Pour over them a white sauce made as follows: Rub one-fourth of pound of butter with one tablespoonful of flour, a little salt and pepper and one small cupful of warm water. Set it over the fire, stirring until well mixed, but do not let it boil. Remove from the fire and add the juice of a lemon, a little chopped parsley and a little grated nutmeg. If a thick sauce is preferred, add the beaten yolk of one egg.

For the baby's flannels, shake free from dust or line before wetting; wash with the hands, squeezing and patting rather than rubbing in a suds made of pure white soap—no resin; when clean, rinse in moderate warm water, then plunge in hot water, wring out quickly and hand to dry. The hot rinse will expand the wool fibres and make them soft. A very little ammonia or borax is permissible, but do not use much. Iron carefully, while damp.

With flour selling at such a high price, and the baker's loaf getting more like biscuit every day, it is well to study up the homely art of bread making. Good home-made breads are half the battle in keeping up the table supplies.

Query Box

Hattie Bell—The wedding anniversaries are as follows: First (cotton); second, paper; third, leather; fifth, wooden; seventh, woolen; tenth, tin; twelfth, china; fifteenth, crystal; twentieth, linen; twenty-fifth, silver; fiftieth, golden; sixtieth, diamond.

Home Seamstress—At the present time, skirts are made without lining; finish at the bottom with a hem or facing. No facing braid or

velveteen is used. A braid of the same color as the material may be used, but only a mere suggestion of it is visible below the edge of the hem.

M. M.—The dress shields do not prevent perspiration, but merely protect the garment from stain. Perspiration is necessary to health, and must not be prevented.

Katie S.—It is impossible for one knowing nothing of your equipment or abilities or environments to give you any valuable advice as to how to make money. This you must study out for yourself, or by the aid of those who know what you can do, and the demands of your market.

Old Housewife—Copper utensils are preferred by the best cooks and chefs, as copper is so much more readily heated and retains the heat longer than ordinary cooking vessels. Such vessels are practically in-

destructible, but they must be kept perfectly bright by much scouring and scrupulous cleanliness, otherwise a very poisonous formation called copper salts is developed, and this is a deadly poison.

Mrs. Josephine B.—Hair restoratives are not to be commended, as in the long run the use of them dries out the hair, leaving it unhealthy. The best thing to do is to improve the general health.

"Querist"—For coloring cake dough green, put a handful of nice spinach leaves over the fire in a double boiler, with no water in the inner vessel, and cook until the juice is drawn out from the leaves; squeeze the leaves in a cloth and use the liquid thus obtained. When used, a little more flour will have to be added to the dough that is to be colored. Harmless vegetable coloring matter can be purchased of your druggist.

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2917—Misses' Seven-Gored High-Waistline Skirt. A good model for the every-day skirt of serge, mohair or Panama cloth. Three sizes—13 to 17 years.

2903—Child's One-Piece Dress, Slipped over the Head and to be worn with or without the Gump. Pale blue linen was used for this little model, worn over a gump of white embroidered batiste. Four sizes—1 to 7 years.

2902—Ladies' Seven-Gored High Waistline Skirt, Closing at Back and Having an Inverted Box-Plait or in Habit Style. Heavy linen, duck, pongee, serge or mohair all develop well in this style. Six sizes—22 to 32.

2587—Child's One-Piece Dress, and One-Piece Cap. Specially suitable for laundering. Four sizes—one-half to 3 years.

2593—Misses' Three-Piece Skirt, in Empire Style. A good model for any of the season's suitings. Three sizes—13 to 17 years.

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