

take cheese sliced thin and put between two slices of bread. Then, in a soup plate, beat up one egg; add about one cup of milk, salt and pepper; dip your sandwiches in this and then fry on both sides in butter. Or, you may leave out the egg and just use plain milk; or take plain bread, dip in hot water and fry in butter. Every way is good—try them all.—Mrs. W. A. T.

If not too much burned, scorched clothes may be made all right by the patient use of onion juice. Mix it with an ounce of fuller's earth, a little shredded soap and a wineglass full of vinegar. Heat the mixture until the soap is dissolved, then wait until it is cold before applying. Rub it well over the scorched place, leave to dry, then put the garment in the regular wash.

Fine linen is continually in danger of iron rust, and unless such spots are attended to at once, there is little hope of removing them. Soak the spot well, as if for general washing, pass a hot iron over a wet cloth, and when the latter steams well, put it under the stained garment. Then on the upper side of the goods rub a little oxalic acid where the spots show. The action of the acid is hastened by the heat and moisture, and the rust will disappear; wash the whole garment immediately with soap.

For Dyeing Summer Goods

Many times it becomes a matter of economy to dye garments made of summer wash goods, because of fading, or streaking which necessitates special treatment. After preparing according to the directions on the package of dye, these goods should lie in a weak dye for a long time, rather than a short time in a strong dye. After rinsing from the dye, pass such goods through a hot, clear, well-strained starch solution colored with a little of the dye liquid in which the goods were colored. Treat as you would starched goods in the laundry, and this will give body to the goods and fix the color. Use the starch quite thin. When lifting the goods, do not wring, but squeeze the goods with the hands and let drain dry; then starch, but do not wring, squeezing as dry as possible with the hands.

The Ant Question

Mrs. M. P. S., Nebr., says: "I find that prevention of evil is more satisfactory than sterner methods. Could flies be kept at a distance by sprinkling pepper on windows and door sills, I should prefer resorting to this method instead of screens and poison; to prevent bed bugs becoming troublesome, I apply turpentine occasionally to places where they might frequent, thus keeping them at a distance. Nearly all kinds of insects can, by proper precautions be kept out of the house. When it comes to rattlesnakes, I take to the killing process as quickly as possible, if weapons are at hand—but not murdering. Maybe, in a more enlightened age, snakes will not bite, and cause people to act against their desires; but as it is, I mean to act in small, as well as in great matters, as if in the presence of the Lord."

Contributed Recipes

These are all pie-filling recipes, contributed by Mrs. W. A. T., New York:

Lemon Pie with Frosting—One cup of sugar; one heaping tablespoonful of corn starch; yolk of two eggs. Mix well. Then add the juice of one lemon and grate or shave in about half the yellow peel and one cup of water. Boiling water hastens the cooking, but cold is just as good if there is time. Cook it well, and put in a previously baked crust. Whip the whites of two eggs stiff,

add five or six tablespoonfuls of sugar, beating in gradually, and heap on the pie; set in oven and slightly brown.

Two-Crust Lemon Pie—One cup of sugar, juice of one lemon and grated rind of half; small piece of butter, size of a walnut; one and a half tablespoonfuls of flour; one cup of warm water; thoroughly mix and pour between two crusts and bake.

Cranberry Pie, two crusts—The cups of whole cranberries, one-half cup of raisins, one cup boiling water, one cup of sugar, one teaspoonful of vanilla. Boil together before putting between the crusts.

Mock Mince Pie—One large slice of bakers' bread, cut one inch thick, or its equivalent; one cup of hot water poured over bread. One cup of butter, and half a cup each of vinegar, sugar, raisins, one tablespoonful of all kinds of spices mixed. Boil up well, then bake between two crusts.

Another—One cup each of sugar, bread crumbs and water, half a cup of vinegar, one tablespoonful of butter, one teaspoonful each of cinnamon and cloves; one cup of raisins; boil and bake between two crusts.

These recipes are recommended. Try them and report.

Keeping the Clippings

In nearly every paper or magazine we get, there is something we should like to keep for future use or reference, but once the paper is laid away, it is like hunting the "pin in the hay-stack," and we might as well call it lost. It would be best if we would clip the article and at once paste or pin it in the scrap book; but we do not like to destroy the paper until all the members of the family are through with it. A good way, in such a case, is to mark the article wanted with a colored pencil, but the ordinary lead pencil will do. In the meantime, have this holder ready for it when it is clipped: Take two pieces of cardboard, or stiff pasteboard such as may be furnished by an old pasteboard box, 5x9 inches. Make any number of envelopes of the wrapping paper which comes around your purchases from the store, using an opened envelope for patterns, 4x9 inches in size. Punch two holes in the bottom of the envelopes, making corresponding holes in the cardboards. Run a tape, or a ribbon through these holes, with the cardboard for cover, and tie the ribbons so as to hold all safely. On the front cover paste some pretty picture, and keep this where you can "lay hold of it" at any time.

Removing Stains

Make a solution of tartaric acid by dissolving one teaspoonful of the powder in a half cupful of water. Dip iron-rust spots in this and hang in the sun for a few minutes. Usually, the spots disappear as if by magic. If the stain is of long standing, a second or even third application may be needed. This must be used only on white goods, as it will take out all color. It is harmless to fabrics, is a vegetable acid, and acts like lemon juice, only more powerfully.

To remove stains of medicine and liniments, try this: Ammonia will remove cod-liver oil stains; Fuller's earth made into a thick paste and applied to the spots will remove them. For iodine stains, strong ammonia should be used until the color fades, then wash as usual in tepid water and strong soap.

Pure alcohol will remove grease stains from cloth and serge without injury to cloth or color. Sour milk will remove ink stains, if applied at once.

Hot milk is splendid for removing fruit stains, though boiling water is equally good if the goods are white.

Sweet apple stain is difficult to remove, though a bleach like Javelle water is almost certain to remove the yellow spot from white materials.

Some Requested Re-prints

Equal parts of strong tea and linseed oil, about a pint each the stiffly-beaten whites of two fresh eggs and two ounces of spirits of salts; mix all and beat well. This is said to be an excellent floor or furniture polish. For furniture, put a few drops on an old silk cloth and rub vigorously, going over a small space at a time. For the floor, apply with a cotton or wool cloth in the same way.

Some Pickle Recipes

Sweet Mixed Pickles—Cut into small pieces whatever combination of vegetables you like—cauliflower, string beans, young beets, sweet apples, radish pods, small cucumbers, minced cabbage, etc. Steam these until quite tender, and pack in pickle bottles or jars. Make a syrup of three pounds of light brown sugar, and one quart of good vinegar, putting it over the fire to boil. Make a cheese cloth bag in which put an ounce each of unground spice, cloves, mace, a stick of cinnamon broken into short lengths, a tablespoonful of celery seed and a few pepper corns. Put a half teaspoonful of salt in the boiling syrup, drop the sewed-up spice bag into it and let boil for about ten minutes. Pour this syrup over the pickles in the jars, and cover. For three successive days, drain off the syrup, heat to boiling and pour over the pickles again. Then cover closely and put away for the winter.

Sweet Pickled Tomatoes—Use the small yellow tomato when they are barely ready to turn color, but must not be soft. Prick each tomato two or three times with a large needle and soak a quarter of an hour in salt water. Then take out and put into jars. Make a syrup of one pint of vinegar and three-fourths pound of yellow C. sugar and a pinch of salt; when brought to a boil, add half a dozen cloves, as many allspice, one pepper corn, a half stick of cinnamon, a leaf of mace, a chip of ginger root, and have the spices tied up in a cheese cloth; drop into the syrup and boil ten minutes. Take out the spice bag, and put the tomatoes in the kettle until they are well heated through, but do not allow them to boil, then lift with a skimmer and pack in jars. Boil the syrup twenty minutes longer and pour it hot over the tomatoes in the jars, filling all spaces. The next day pour off the syrup, re-heat and pour over the tomatoes; do this for three times. Let get perfectly cold before screwing on the top, then seal and away for the winter.

For the Toilet

It is claimed that soap should not be used on the face, but that cold cream should be used plentifully, allowed to remain a few minutes, then wiped off with a bit of cloth; then wash the face with a mild soap and warm water, rinsing with cold water, then drying. The cold cream is usually a preparation of white vaseline, wax and some perfume. A very good cold cream is made at home in this wise: Four ounces of white vaseline, and half an ounce of white wax. Melt the wax and vaseline separately, each in a double boiler, then beat together with a few drops of favorite perfume added. This can be put into small jars and covered, keeping in a cool place. The cold cream acts as a softener of the sebaceous matter in the pores, and of the dirt and grime in the seams of the skin.

As some may object to the white vaseline, claiming that it will induce a growth of hair on the face, there are other ingredients that are just as

good and have no such effect. Here is a good formula for cold cream that is harmless: One-half ounce of white wax and four ounces each of sperme-ceti and oil of almonds melted together until soft, then add a few drops of desired perfume, and while the mixture is warm beat creamy with an egg beater; keep in small jars in a warm place; if the cream inclines to be hard, warm and add a little more of the oils and beat again.

For a mild soap, add five parts of honey to four parts of any good vegetable oil soap, and three parts of white wax; stir together over a slow heat, and add one dram of benzoin and one part of storax. Use by mixing with a little water and use as any soap, and it will cleanse beautifully and leave the skin in good condition.

For tan, one ounce French oil of jessamine, one ounce oil of sweet almonds, two ounces lime water and ten grains of borax; mix well and apply at night; wash off in the morning and use a little cold cream to offset any irritating effect of the lotion.

WANTED MORE

A hypochondriac friend of a Nantasket man, who was visiting the latter's place on the coast of Massachusetts, imagined that he was deriving some benefit by reason of the seawater he was drinking.

One day, as the two strolled along the beach, the hypochondriac said to his friend:

"Dick, this seawater is really helping my dyspepsia. I've already taken two glasses of it this morning. Do you think I might take a third?"

"Well," returned the friend with a gravity equal to that of his friend, "I don't think a third would be missed, Tom."—Lippincott's.

"NO FRILLS"

Just Sensible Food Cured Him

Sometimes a good, healthy commercial traveler suffers from poorly selected food and is lucky if he learns that Grape-Nuts food will put him right.

A Cincinnati traveler says: "About a year ago my stomach got in a bad way. I had a headache most of the time and suffered misery. For several months I ran down until I lost about 70 pounds in weight and finally had to give up a good position and go home. Any food that I might use seemed to nauseate me.

"My wife, hardly knowing what to do, one day brought home a package of Grape-Nuts food and coaxed me to try it. I told her it was no use but finally to humor her I tried a little and they just struck my taste. It was the first food that I had eaten in nearly a year that did not cause any suffering.

"Well, to make a long story short, I began to improve and stuck to Grape-Nuts. I went up from 135 pounds in December to 194 pounds the following October.

"My brain is clear, blood all right and appetite too much for any man's pocketbook. In fact, I am thoroughly made over and owe it all to Grape-Nuts. I talk so much about what Grape-Nuts will do that some of the men on the road have nicknamed me 'Grape-Nuts,' but I stand today a healthy, rosy-cheeked man—a pretty good example of what the right kind of food will do.

"You can publish this if you want to. It is a true statement without any frills."

Read the little book, "The Road to Wellville, in pkgs. "There's a Reason."

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.