

tincture of benzoin, mixing thoroughly.

For bleaching superfluous hair, apply peroxide of hydrogen to the offending parts one day, and aqua ammonia the next. The peroxide bleaches the hair, and the ammonia kills the little hair roots; to have a desired effect, this treatment must be persistently followed for four or five months, but it is claimed that the hairs will gradually die and fall out. It requires only a moment at night before retiring. Try it, and report.

The use of egg to soften the skin was known and practiced by the people of long ago. Beat the egg into a paste and spread over the face, leaving it on for half an hour, then wash off with soft warm water, and the skin will be soft and smooth; if an astringent is used after it, this is recommended to make the skin firm: Equal parts of rosewater and glycerine with enough lemon juice to make it taste sour (usually an equal part is used), with just enough powdered alum to be detected by taste. No results will be obtained without persistent use for months.

Planting Hardy Bulbs

October is claimed to be the best month in which to set the hardy spring blooming bulbs, but in some instances, they do well if set by the last of December. It is generally the safest to set them before the stormy, sharp freezes that are apt to come in with the close of November and the early December.

Tulips are beautiful for the outdoor garden and border, but are not satisfactory for house plants, as they are often attacked by the green fly or aphid, and require altogether too much care from the busy housewife. Select good bulbs from the Parrot, Bizard and By-loom sections of the tulip family. Hyacinths and narcissus are the ideal house bulbs.

Tulips and hyacinths should be planted about six inches deep, and the same number of inches apart; some sand should be put under and around each bulb, as it is said to keep the bulb from decaying by letting the water drain off of them. A mulching of old, well-rotted manure, worked into the top soil is recommended, and when the ground freezes hard, cover the bed with corn stalks, pine boughs, leaves, or coarse barnyard manure.

After the bulbs are planted and covered, sow seeds of petunias, verbenas, or other low growing bedding plants, and these will start up in the spring, and by the time the bulbs are done blooming will cover the ground and shade it from the hot summer sunshine. Or in the spring geraniums may be set out in the bed.

When potted for winter bloom in the house, good soil, drainage and breathing space must be given to each bulb or plant. They must be kept moist and cool, as well as dark when forming roots, if bulbs are expected to bloom. After bulbs are ready to bloom, give a southern exposure, as only the warmth of the sunlight will perfect them.

House plants do not tolerate gas, or much artificial heat unless they have plenty of moisture. Only a few kinds will do well, even with the best of care, where gas is used for fuel and lighting. Even the burning of hard or soft coal is against them, unless the stoves are air tight, so no gas will escape into the room.

Query Box

S. M. S.—White wax, so often mentioned in toilet preparations, is not paraffin, but is wax refined and whitened. Paraffin is a product of coal tar, obtained by distillation.

E. W.—To darken red hair, this is recommended: Rub castor oil into the scalp once a week, and mas-

sage the scalp night and morning with the finger-tips.

Frances—For enlarged pores, this is recommended. After washing well at night, apply the following lotion: Borax, one dram; tannic acid, one grain; distilled witch hazel, two ounces, with sufficient rosewater to make four ounces of fluid.

Mrs. L. J.—There is a virtue in rosewater, and where the recipe calls for it, common water should not be substituted. Benzoin is very drying, and should not be used too freely, as it does not agree with some skins. A small measuring glass, having markings for ounces, drams, etc., or for teaspoonfuls, tablespoonfuls, etc., will cost you five cents in the city; perhaps ten in the country.

Inquirer—Denatured alcohol will do all that has been claimed for it, but so far, the farmer has not taken up the manufacture of it, as the process of distillation is not so simple that any one can do it. Only regular distillers are making it, and the small use made of it is because of the exorbitant prices asked for it. People have refused to use it commercially because of the cost; an effort is being made by those interested in lamps, stoves, and in the machinery for turning it into light, fuel and power, to have the price reduced. Fifty cents a gallon is high enough, but it usually sells for a dollar a gallon in quantities.

W. W.—You should write to a bird fancier for information in regard to the trouble with your parrot. W. W. wishes to know what makes his parrot shed and tear out its feathers. It may be caused by vermin on the bird. Will somebody answer, please?

Pies and Puddings

Mince meat should be made several weeks before it is wanted, in order to thoroughly blend the seasonings and flavors.

Pumpkin Pie—Peel and cut up and stew the pumpkin, having it well stewed down at the last. When done, rub the pulp through a colander. To one pint of the pumpkin use one pint of rich sweet milk, two eggs, one cupful of sugar, teaspoonful of cinnamon, half teaspoonful each of nutmeg and ginger. Have a nice paste for crust, and bake without top crust until the pumpkin custard is well set.

Cranberry Roly-Poly.—Have some nice pie paste rolled out, and for filling, chop quite fine one pint of nice cranberries and a half cupful of seeded raisins. Spread the mixture over the rolled out dough, sprinkle on a good layer of sugar and roll up, pinching the ends together. Lay this on a well greased pan and steam for nearly an hour, then set in a hot oven just long enough to well crisp the crust. Serve with a nice sauce.

Green Tomato Mince for Pies—Chop fine one peck of green tomatoes and cover with cold water; let drain through a cheese cloth bag as long as it will drip, then turn out into a kettle, pour on a little hot water and scald thoroughly; add two pounds of seeded raisins, four pounds of sugar, two scant tablespoonfuls of salt, one cupful of chopped suet, one cupful of vinegar, the strained juice of three or four lemons, and two teaspoonfuls each of cinnamon, cloves and nutmeg. Cook all slowly for four or five hours and can while boiling hot.

Simple Home Remedies

For an ingrowing toe nail, heat a little tallow in a spoon over the lamp chimney, or other convenient place, and drop it very hot on the sore spot; repeat in a day or two, if needed. The tallow cools so quickly there will be no burn.

A successful way to treat corns and warts is claimed to be as follows: Moisten three or four times a day with cold pressed castor oil, ap-

plied with a bit of absorbent cotton wound on a tooth pick; should it make the spot feel sore, discontinue it for a day or two, then apply again.

For a nail wound in the foot, put a teaspoonful of table salt and a tablespoonful of turpentine into a small, large mouthed bottle. Put the bottle mouth over the wound and keep it there for at least a half an hour, or until the foot gets easy; then put on a plaster of onions (grated) and a little tobacco. Or, poultice the wound with scraped beet. Keep the poultice moist and the wound open and it will soon be well.

For earache, let the patient lie down, with the aching ear uppermost. Fold a thick towel and tuck it around the neck; then, with a teaspoon, fill the ear with quite warm (but not hot) water, continuing to do so for fifteen minutes. The water will fill the orifice and overflow onto the towel. After this, turn the head and let the water drain out, and plug up the ear with a bit of absorbent cotton dipped in glycerine until relief is obtained. Often a case of acute inflammation has been arrested by this simple remedy. It is harmless.

Equal parts of turpentine and sweet oil rubbed on a ringworm will cure it. A wash of soft soap and a little water applied with an old brush, is good. Zinc ointment, rubbed on twice a day is recommended. Cleanliness is the primary factor in curing this and kindred diseases.

Removing Stains

Milk and coffee stains are difficult to remove from light colored or finely finished materials. For woolen or mixed goods, moisten with a solution made of one teaspoonful of glycerine, nine spoonfuls of water and half a teaspoonful of aqua ammonia; apply with a brush and allow to remain half a day, moistening occasionally, then rub with a clean cloth and press stained pieces between the cloth. If the material is silk, use equal parts of glycerine and water (five teaspoonfuls each) and one-fourth teaspoonful of aqua ammonia. Let stand six hours, then remove remaining dry substance by means of a dull knife, rub with a clean cloth, brush with clean water and press between cloths. Then brush lightly with a thin solution of gum arabic, dry and press carefully.

For removing mildew from cotton, dissolve two ounces of chloride of lime in one quart of boiling water; add three quarts of cold water, let settle and strain the clear water off carefully, letting no lumps of lime go through. Soak mildewed spots in this liquid for six hours, then thoroughly rinse in clear water. Or, wet the spots, rub chalk on them and expose material to the sun. For woolen goods, diluted hartshorn should be used, sponging carefully.

An excellent cleansing mixture is made as follows, and used for black cashmere, woolen dresses, coats, jackets: Dissolve one ounce gum camphor and one ounce of borax in one quart of boiling water; when cool, add one quart of alcohol; put into a bottle and cork tightly. Before using, shake well, apply with a sponge, then rub until dry and clean with a clean sponge.

A cleansing fluid that can be used on the most delicate materials, not affecting the color, is equal parts of alcohol, ether and chloroform. Keep tightly corked, as it evaporates quickly.

Contributed Recipes

Peach Butter — When peeling peaches to can, save all the nice peelings and peach seeds and put into a kettle and cook one hour in water enough to cover them, then pour into

a cloth sack and let drain all night. Next morning cut enough peaches in halves, remove the seeds and put into a preserving kettle; put water just to cover and cook until done, then rub through a colander; add to the pulp the juice drained from the seeds and peelings, and for each quart of the mixture add one pint of sugar until all is measured; then take a stick and nail a paddle across one end to stir with, something like a hoe; cook slowly and stir constantly until very thick, and the water all cooked out of it. Have small jars heated very hot in the oven and fill the peace butter into these. Let cool, and a glazed skin will form over each jar. Do not disturb this, but when cool, put two or three cloths, dipped in paraffin over the jars, and over these tie a stout paper and set away for the winter. If thoroughly cooked, this will be better in six months than at first.—E. E. G.

Tomato Soup—One pint of stewed or canned tomatoes rubbed through a sieve to remove the seeds and stringy parts; one quarter of a tall can of salmon, mashed fine; two level tablespoonfuls of butter, pepper and salt to taste, and enough boiling water to make one gallon of soup. Let boil up for a moment, remove from the fire and add a gill of fresh, rich sweet milk. Serve at once with crackers. It has the flavor of oysters.—Mrs. S. W., Indiana.

Another Soup—One pint of fresh or canned tomatoes; if fresh, cook well; if canned, heat. Rub a sieve to remove seeds. Bring to the boiling point, and add a bit of cooking soda as large as a pea (some very tart tomatoes may call for more); stir and let it foam all it will, but do not let it boil over; then stir in one quart of rich milk, or fresh cream, with salt and pepper to taste, and if milk is used, tablespoonful of butter. Let boil up again, and serve very hot. Some roll four or five crackers and stir into the soup before serving, but the crackers may be served with the soup.

DAME NATURE HINTS

When the Food is Not Suited

When Nature gives her signal that something is wrong it is generally with the food. The old Dame is always faithful and one should act at once.

To put off the change is to risk that which may be irreparable. An Arizona man says:

"For years I could not safely eat any breakfast. I tried various kinds of breakfast food, but they were all soft, starchy messes which gave me distressing headaches. I drank strong coffee, too, which appeared to benefit me at the time, but added to the headaches afterwards. Toast and coffee were no better, for I found the toast very constipating.

"A friend persuaded me to quit the old coffee and the starchy breakfast foods, and use Postum and Grape-Nuts instead. I shall never regret taking his advice. I began using them three months ago.

"The change they have worked in me is wonderful. I now have no more of the distressing sensations in my stomach after eating, and I never have headaches. I have gained 12 pounds in weight and feel better in every way.

"Grape-Nuts make a delicious as well as a nutritious dish, and I find that Postum is easily digested and never produces dyspepsia symptoms."

"There's a reason."

Get the little book, "The Road to Wellville," in pkgs.

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