

cups of vinegar, four rounding table-spoonfuls of salt, half a level table-spoonful of ground allspice and cloves mixed, one cup of brown sugar, and boil slowly for three hours. It should be thick and well done. Bottle and seal.

Spiced Plums—Wash and prick each plum with a needle, but do not break the skin. Use only sound, firm plums. Weigh, and to every seven pounds of plums allow four pounds of sugar, one pint each of good cider vinegar and water. Heat the sugar, vinegar and water, skim; put in the plums and the following spices tied loosely in a thin muslin bag: One tablespoonful each of ground cinnamon and whole cloves and two blades of mace. Keep just at the boiling, or simmering point until the plums are tender; but do not allow to cook so fast as to break them. Pack carefully in jars, pour in the pickle and seal.

Make Them at Home

Pickled artichoke and also cauliflower pickles are expensive when bought from the grocer; they are easily prepared at home, and are much better than any "store" ones. Relishes are always better made at home, as one knows what ingredients are in the bottle. They are so many good, reliable recipes that one is hardly excusable for buying the ready-mades.

Red peppers, ripe cucumbers, mushrooms, currants, cherries, plums, grapes, green and ripe crab-apples, tart apples, all make good catsup.

Work for August

Spiced Blackberries—For each quart of ripe berries allow half a pound of sugar, and for each four quarts, half a pint of vinegar and half an ounce each of cloves,

allspice and fine cinnamon. Put the berries, sugar and vinegar into a preserving kettle; tie all the spices together in a bag of coarse muslin and add to the fruit. Heat slowly and boil for four minutes, then remove the berries with a skimmer and lay them on a sieve; return the syrup that drips from this into the kettle and let boil until it threads. Put the berries into a large jar and pour the hot syrup over them; or pack in self-sealing jars in the same manner. See that there is syrup enough to fill the jars and crowd out the air; cover tightly and store in a cool place. This is excellent with cold meats or left-overs.

Preserved Damson Plums—This is one of the best plums for preserving. Select ripe, firm fruit, pick over carefully and use only perfect ones; let water run over them lightly to remove dust; leave stems on. To each pound of fruit allow one pound of granulated sugar; put the damsons in a large preserving kettle with just enough water to prevent burning, and let simmer gently until the skins are tender—not burst open; then add the sugar and boil gently for ten minutes, removing any scum which rises to the top. Have perfectly clean, sterilized glass jars, fill in the fruit boiling hot and seal.

Canning Plums—Have the best quality of fruit you can afford, pick over carefully, then weigh, and for each quart jar allow eight ounces of sugar. To make a syrup, fill one jar with plums, then pour in all the water it will hold, then pour the water out into a measuring cup, and for each dozen jars to be filled allow nearly fourteen measures (equal quantity) of water, and put in the preserving kettle with the sugar; stir until thoroughly dissolved. Pack the jars with the fruit and pour in syrup to the shoulder of the jar; then cover loosely with the lids. Lay wooden slats in the bottom of the boiler, set the jars on these, pour cold water into the boiler to reach the shoulders of the jars, cover the boiler and stand over the fire. Pour the remainder of the syrup into a sauce pan and let boil. Note the time at which the water in the boiler begins to boil; let boil ten minutes, then lift the boiler from the fire, lift out each jar singly, fill with the boiling syrup, screw down the top tightly, and return to the boiler, and leave in the covered boiler until the water is cold, then set each jar on the top end to test, unless the top of the lid is well sunken, in which case it is already air-tight.

Bluing for the Laundry

Indigo blue is the most satisfactory to be had, and it comes in both ball, or powder, and the liquid form. It can be made at home very cheaply. Bluing made of aniline blue is all right unless a whitener has been used which leaves a trace of acid in the water, and in this case, the blue may spot the clothes, or leave them streaked. Ultramarine blue is sometimes used, but it is insoluble in water, and will leave specks of blue on the goods. A soluble blue can be had at all druggists, and this, with a bit of soft water and oxalic acid will make an excellent laundry blue at small cost. Ask for soluble blue.

Query Box

C. B.—Send your question to a city daily for answer. Not in our line.

Mrs. A., of Michigan would like to know how to can beet greens. Somebody please tell her.

Elsie L.—Perspiration stains are hard to remove from colored goods. The perspiration of one person may be acid, while that of another is alkaline.

F. R.—Can not quote prices on old coins. A short adv. in our subscrib-

er's advertising column may bring results.

L. S. C.—For chiggers, try a few drops of carbolic acid in the bath water. Or wash with tar soap, using a strong lather.

M. S.—Fill the vases with sour buttermilk and let stand over night, then wash and scald as usual. The acid will cleanse.

L. F.—To purify a room of the musty odor, have a cup of boiling water and drop into it a few drops of lavender oil; this will give a refreshing odor.

Frances—Bunions can not be cured, but may be greatly relieved by painting with iodine; the colorless iodine may be used. Get easy shoes.

Mrs. L.—For washing the natural-color linen garments, have a boiler full of timothy hay, or any good grass, cover grass with water and let boil a few minutes until well colored; then strain, and wash the garments in the "hay tea." This gives the grass color.

Anxious Reader—The eyes and parings of pineapple, if washed clean before being removed, make a very pleasant drink. To each quart of the trimmings add two quarts of water, let stand until slightly fermenting, then strain, add sugar to taste, place on ice to thoroughly chill.

Worth Knowing

Soft corns may be cured by wearing a piece of cotton, sprinkled with prepared chalk, or Fuller's earth, between the toes during the day. A

relief for bunions is given by wearing between the first and second toes a thick piece of felt; this will push the toe out and put the distorted joint in place; then rub in very gently an ointment composed of iodine twelve grains, and one-fourth ounce of spermaceti ointment. Bun-ion plasters which are on the market are sometimes very comforting.

A bath of equal parts of alcohol and witch hazel is recommended. A tablespoonful of each will be enough. A good footwash is made of a pint of water, a tablespoonful of salt, a pinch of alum and a few drops of arnica. This dries, astringes, heals and strengthens.

Answering inquiries: For superfluous hair, if the hair is growing out of moles, pull each hair out with the tweezers. This will cause them to come in stiffer and coarser, but if the toilet pumice stone is used on them every day, after once pulling out, they can be kept down. Wet the offending spot with a strong soapy lather, then rub gently with the pumice until the skin reddens somewhat; then dry and rub on cold cream. For superfluous hair generally the toilet pumice used every day is one of the very best remedies.

It is claimed that a salve composed of thirty grains of salicylic acid, ten grains of camphor, ten grains of chloral hydrate, and two drachms of simple cerate will remove a hard corn. Apply the salve at night, cover with soft linen, soak the feet next morning in hot water, and the corn may be loosened so it can be lifted out. A second application may be necessary.

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