

the milk; beat thoroughly, and stir in the well beaten whites; pour at once into twelve greased gem pans or muffin rings, and bake in a quick oven for twenty minutes.

Cream Biscuit—One cup of sweet cream, two cups of sweet milk, one rounding teaspoonful of salt, and two heaping teaspoonfuls of baking powder sifted with flour enough to make a rather soft dough, and stir quickly. With a large spoon, dipped in cold water, dip up the soft dough (or very stiff batter), and drop in a well greased biscuit pan and bake in quick oven. Sour milk and cream, with baking soda will answer, and some like it better. The dough should be soft enough to handle well, but do not handle dough any more than you can help. It may be patted out with the hand and cut as biscuits.

Pineapple Honey—Wash the pineapple before peeling, then pare and save the peel; put this and the core into two cupfuls of water, to each pineapple used, and leave for some hours. Then put it on the stove and bring to a boil; strain through a cloth when soft, and add to the water three cups of sugar to each pineapple. Bring to a boil again, and let boil ten minutes. It should be very thick and a clear amber color; turn the syrup into a jar, cover well and keep in a cool place.

Pineapple Ambrosia—Peel a pineapple and cut into small pieces and lay in a glass dish; sprinkle with sugar and squeeze over it a juicy orange; then strew over with desiccated cocoanut, and repeat this layer until the dish is full. Pour over all a small cupful of the syrup of preserved strawberries or cherries, cover with cocoanut and let stand for two or three hours before serving. The peel and cores of the pineapple may be used as above.

Keeping Hams

Mrs. B. G., of California, tells us: "When taking hams out of the salt, have a large kettle and set it over a fire. Fill over half full of water, put into it about twenty cents worth of red pepper, and let come to a boil, do not keep boiling. Have the ham with twine in the end ready for hanging up, and holding by the twine, dip into the pepper tea. Have a large scrubbing brush, and scrub well all over the ham, and then hang it in the smoke house to dry for a few days. Then smoke, if you like. It can hang in the smoke house until warm weather, then it should be hung in a cool, dark, dry place. For us, they keep fine."

Making Coffee

Very few people will refuse a cup of well-made coffee but there are few indeed who will take with relish a poorly made cup of the same. Yet there are thousands of families who do not know what really well-made coffee is like. In the first place the coffee pot should be clean—not only emptied and rinsed out, but thoroughly cleaned, as you would wash any other cooking vessel. The kettle in which the coffee water is cooked should be clean, also, and the water should be freshly drawn and just at the point of boiling when poured over the coffee grounds. If you use the ordinary coffee pot, the freshly ground coffee should be put into the clean pot, and the freshly drawn, just at the point of boiling, water from a clean teakettle, should be poured over the grounds, the pot covered and set where the water will keep just at the point of boiling, but not allowed to boil, for five to ten minutes before using. An infusion made moderately strong, using, if finely ground, one heaping teaspoonful of coffee to each cup of water and one for the pot; if coarsely ground, a tablespoonful to

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6385—Girls' Dress.—Serge or cheviot can be used for this dress with the collar and belt of contrasting material. The dress is made with the body and sleeve sections in one piece and can be made with or without the seam at the back. The pattern 6385 is cut in sizes 6, 8, 10 and 12 years. Age 8 years requires 2 3/4 yards of 36 inch material and 1/2 yard of 27 inch contrasting goods.

6273—Ladies' Skirt.—Serge, cheviot or broadcloth can be used to make this skirt. The skirt is cut in two pieces and closes at the front or at the back, as preferred. The pattern 6273 is cut

in sizes 22 to 30 inches waist measure. Medium size requires 2 3/4 yards of 44 inch material.

6409—Children's Dress.—One or two materials can be used to make this dress. The dress closes at the right side of the front and can be made with either the long or short sleeves. The pattern 6409 is cut in sizes 2, 4, 6 and 8 years. Age 6 years requires, if made as represented, 1 1/2 yards of 36 inch plain goods, 1 yard of 36 inch plaid goods and 2 3/4 yards of ribbon.

6319—Ladies' Dress.—Serge, cheviot or broadcloth can be used to make this (Continued on next page.)

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