

slips easily; scrap them and rinse, and you have them ready to fry. No matter how large the fish is, do not cut it lengthwise, but cut square in two if too large to fry whole. Roll in corn meal or flour, have plenty of fat in the skillet and have it smoking hot, so as to sear the surface at once; lay your fish in, and fry until tender, but not falling to pieces. The fat will not scorch, as putting the fish in cools it.

Candied Cherries—Stone the cherries without bruising; drain, weigh, and to each pound allow one pound of sugar; add just enough water to melt the sugar, bring to a boiling point and skim. Put the cherries in, and push the vessel to one side of the range where they will remain hot, but not boil; leave at least an hour; then draw the kettle over the fire and cook slowly until the cherries are transparent; skim and drain; sprinkle sugar over them and place on a sieve in the sun or in an oven to dry. The syrup first used will serve for several pounds of cherries for drying.

Marlborough Pie—Six macaroons rolled fine; one cu. of stewed apples; three eggs; one-half pint of cream; one teaspoonful of almond extract; two teaspoonfuls of chopped citron. Mix the above ingredients and put into a deep pie pan lined with crust, and bake. For the top use either a meringue made of the whites of eggs and sugar in the usual way, or whipped cream.—Mrs. C. R. H., Arizona.

The above recipe for Marlborough pie has been overlooked, but was sent at the request of Mrs. A. G. R. We are glad to give it, and thank the sender for her kindness.

Requested Recipes

Strawberry Jam—Measure equal quantities of strawberries, chopped pie-plant and sugar; boil very rapidly for fifteen minutes, cooking only two pints at a time; stir to keep from burning, and pour into small jars, or glasses, having them hot, as you do jelly. Let cool, cover with melted paraffin, and tie a piece of writing paper over the mouth of the glass, or seal in jars. Pineapple may be used instead of pie-plant, if preferred.

For Pineapple Jan., peel the pineapple and cut quite fine, removing the hard core; put over the fire to cook in water enough nearly to cover it, and boil until quite tender. Allow three-fourths as much sugar as there is pineapple, adding water to dissolve the sugar, boil, and skim it. Then add the pineapple and cook slowly until the fruit is clear. For dissolving the sugar, use the water drained from the pineapple.—M. N. R., Iowa.

For canning pineapple, make a syrup in proportions of two and one-half pounds of sugar to three pints of water, and boil five minutes, skimming closely; then add the peeled and sliced pineapple. Let the whole boil for five minutes, or until thoroughly heated through; then pack the slices of fruit into well-scalded

cans or jars, fill all the spaces with the boiling syrup, and seal immediately.

The Yellow Peril

A schoolmaster, wishing to impress upon his class the great population of China said: "The population of China is so great that two Chinamen die every time you take a breath."

This information made a deep impression upon his young pupils, particularly one small boy at the foot of the class. His face flushed and he was puffing furiously.

"What is the matter," inquired the schoolmaster with alarm. "What on earth are you doing, Tommy?"

"Killing Chinamen, sir," was the answer.—New York Globe.

Antiquities

A tourist "doing" one of the many old inns of England had ordered tea and a sandwich. The waiter was boring her with his tiresome descriptions of the historic connections of each piece of furniture, and the legends surrounding every article in the house.

"So everything in the house has a legend connected with it," she remarked when he paused. "Well, do tell me about this quaint old ham sandwich."—Everybody's Magazine.

Useless Question No. 41144

A theatrical journal propounds the question: "Should actresses wed?" But why ask? Most of them do, to a very considerable extent.—Cleveland Leader.



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