ART OF THE COOK
proper preparation of meats Cheaper Cuts by Skillful Handling
May Be Made as Palatable as
the Most Expensive-Some
Recipes in Proof.
Roasting, as it is called in this
country, is in reality baking, as the


 as fee peoplie have the factllities for to
the following rectives hold qually good the following rectipes hold equaly good
for taking. which s considered more
economical. espectally for small families, as there is
than in roasting. Care should be taken that the thoor
of the oven is not too hot or the fat
may be burned, which causes an un-
pleasant havor. A great advantage or pleasant flavor. A great advantage
baking is that it requires less atten the middle ribs a sping
 King, bud requre
to be burned oi
weighing from weighng tromee hours and a half to
take quite tren a moderately hot oven.
cook
the are considered by epicures to be in-
ferior, but loy proper cookng they may be made almost
Not all butchers cut the meat in the
same way. Occasionally there is so sane way. Accasionat enerioin that
much of the fank on the sill cause the meat to dry ip in
it will stead of cooking it. o O oosen the fibers and prepare it for
digestion in the sit dgeston in the stomach; in this pro-
cess the jolut will bear a greater and
longer heat than tin elther toilling or longer heat than in ether boiling or
stewing.
 salt a and add the whilo or a n part of or and
wellbeaten egg according to the quanwell beaten egg according to
tity of meat. Mix it well.
Butter a mold, put in the meat and
press it down hard to acquire the shape of the mold. Turn it out on a
baking tin, wash over with well-beaten egg and brown in the oven. Toad in Hole from cold meat. -
Take some medtum thick slices of
cold, underdone beef. season with pep. per and salt.
Make a bater by beating the whites
and yolks separately of four egks. To and yolks separately of four eggs. To
one pint of milk add the yolks of the
ogks and sufficient ter eggs and sumficient flowr to thicken:
lastly, put in a little sant and stir in gradually the whites of the eggs.
Pour the batter tor dish, lay the meat on the top, set in
the oven and bake until brown. Fillet of Mutton-Take off the
chump end of a loin of mutton and for two hours, but do not pallow it to
become the least brown. Have ready some string beans, boiled
tender and well drained from the water. Warn then in the gravy, put
them on a dish and serve the meat on

## Roast Beef Tongue.-Soak a fresh (ongiue for several hours in strong

 salt and water and drain it well. Boilslowly for two hours, remove the skin slowly for two hoors, remove the sking
nnd roast in the oven. While cooking
baste with butter. Serve with culrant
 Chicory Dishes in France.
A French woman who uses chicory all the green tough parts that are
not tender enough for the table in a
paree. Her rule is this: Boil the
Her checory untion it is tender in salted
water and then pross it through a speonful of butter, a tablespononulule of
flour and two cuptuls of rich milk or cream, add the chicory, bring to the
boiling pooint and serve.
spinach, celery or amost any vegetable at al
may be used in the same way.

Any amount of trouble arises. from
tryng to read or write by a baen likht:
not only does it affect the eyes, but the Whole nervous system as well. Foo:
good, steady light there is nothing bet. ter than a lamp. but, Ilke most every
thing. it has to have attention. lhing, it has to have attention. Atte
cleaning well and ulling it place sell thasp will camphor in the oil ves
greaty improve the
light and make the flame cleares light and make the flame clearer and
bribhter. if youl have no camphor ndd a
ally


year."
"Oh, no." the mean man replied.
"you are mistaken. Try me and riil
girL was delirious

Cuticura Acted Like Magic.
"An eruption broke out on my
daughter's chest. 1 took her to $a$ doctor, and he pronounced it to be
cecema of a very bad form. He treated her, but the disease spread to her back,
and then the whole of her head was anf then the whole or her head was
anfected, and all her hatr had to be cut orf. The pain she suffered was excruclating, and with that and the heat
and ttingling her life was aimost unbearable. Occastonally she was dellir:-
ous and she did not have a proper hour': siseo for many nights. The second
doctor we tried afforded her just as little rellef as the first. Then I pur-
chased Cuticura Soap. chased Cuttcura soap. OIntment, and
Pills, and before the ontment was three.quarters finished every trace of the disease was gone. It really seemed
like magic. Mrs. T. W. Hyde. Brent
wood. Fins.

- John, Her Kick.

Suhn, 1 wish you would not be
quite so polite, and so considerate of me when we are in company."
"Why, dear, I want them-the whole "Why dear, I want them-the whole
world to see how tove you."
"That's all right but they-the whole world-thinks
scared."-Houston Post.
Catarrh Cannot Be Cured


 Cause of Mutton's Woolly Tatte. The woolly taste tn mutton is sald
to be due to slow dressing the car.
cuse Petitests Eye Salve for 25c
1,flieres tired.
 Whys been men of faith.-Chapin.

## MADE HIS MEANNO CleAR Proth Quality

appeal to the Well-Informed in every walk of life and are essential to permanent success and creditable standing Accoringly, it is not claimed that Syrup of Fign and Elixir of Senna is the only renedy of why it is the but one of many remy why is the best of personal and lamiy weetens and relinves the internal organa on which it acts without any debilitating after effects and without having
the quantity from time to time
It acts pleasantly and naturally and truly as a laxative, and its component parts are known to and approved by physicians, as it is free from all objectionable substances. To get its beneficial effects always purchase the genuine manufactured by the Californin Fig Syrup Co., only, and for ale by all leading drug. gists.

## Improve

## Your Baking

K C Baking Powder will do it! Get a can. Try it for your favorite cake. If It doesn't raise better, more evenly, higher, -if it isn't daintier, more delicate in flavor, -we return your money. Everybody agrees $\mathrm{K} \mathbf{C}$ has no equal.

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The United States Pure Food Law insures its purity. lendons, wind puffs and all lameness in horses For thrush, foot rot and garget on cattle and sheepFor hog distemper, hog cholera. thumps and scours in hogsFor diarrhoea. canker and roup in poultry -

