

menting a few times will teach you the right amount; but be sure there is enough, and that it is applied to all the surface. When the loaf is put to bake, the oven should be "just right"—hot enough to at once begin baking, the loaf turning brown gradually and evenly. Let it cook until done—no longer. You can soon learn to know when the proper point is reached; some tell by the weight, some by rapping the crust sharply with the knuckles. Turn your loaves out of the pan, onto a clean walnut table or bread board, and, if properly baked, the loaves will fall apart of their own weight. Let cool a few minutes, then lay them carefully on end in a tin bread box or can previously lined with a clean bread cloth; leave the box open for a few minutes, then close, and set in a cool (not cold) place. We never have "heels" to our bread, it is all moist and tender and sweet. If put directly from the bread pans into the box, while hot, the loaves are apt to "sweat," and the crust become wet and soggy.

Young Housewife wishes to know what sized pans to use for her bread.

A size which gives general satisfaction is slightly flaring in shape, to let the loaves drop out readily, $6\frac{1}{2}$ inches by $12\frac{1}{2}$ inches on the top; $2\frac{1}{2}$ inches deep; bottom, $5\frac{1}{2}$ by $11\frac{1}{2}$ inches. In each of these three nice sized loaves can be baked, or two square ones, and the shape of the pan is such that the dough cooks evenly on all sides. The pans should be of sheet iron, and will cost, in department stores, not more than ten cents each. They will last many years, if taken care of. Three of them fit nicely in an ordinary range oven, two, lengthwise, and one across. Do not use your bread pans for any other purpose, keep them always clean and hung up in a dry place. Have several of various sizes, for roasting meats or baking puddings, but let each have its own appointed use.

Protecting the Rosebushes.

It is now time to think of adding winter protection to the roses, and other tender vines and shrubs. The best method of protection is to cover the bed with evergreen boughs, or like material that will admit the air while

THE VALUE OF CHARCOAL

Few People Know How Useful it is in Preserving Health and Beauty

Nearly everybody knows that charcoal is the safest and most efficient disinfectant and purifier in nature, but few realize its value when taken into the human system for the same cleansing purpose.

Charcoal is a remedy that the more you take of it the better; it is not a drug at all, but simply absorbs the gases and impurities always present in the stomach and intestines and carries them out of the system.

Charcoal sweetens the breath after smoking, drinking or after eating onions and other odorous vegetables.

Charcoal effectually clears and improves the complexion, it whitens the teeth and further acts as a natural and eminently safe cathartic.

It absorbs the injurious gases which collect in the stomach and bowels; it disinfects the mouth and throat from the poison of catarrh.

All druggists sell charcoal in one form or another, but probably the best charcoal and the most for the money is in Stuart's Absorbent Lozenges; they are composed of the finest powdered Willow charcoal, and other harmless antiseptics, in tablet form or rather in the form of large, pleasant tasting lozenges, the charcoal being mixed with honey.

The daily use of these lozenges will soon tell in a much improved condition of the general health, better complexion, sweeter breath and purer blood, and the beauty of it is, that no possible harm can result from their continued use, but on the contrary, great benefit.

A Buffalo physician in speaking of the benefits of charcoal, says: "I advise Stuart's Absorbent Lozenges to all patients suffering from gas in stomach and bowels, and to clear the complexion and purify the breath, mouth and throat; I also believe the liver is greatly benefited by the daily use of them; they cost but twenty-five cents a box at drug stores, and although in some sense a patent preparation, yet I believe I get more and better charcoal in Stuart's Absorbent Lozenges than in any of the ordinary charcoal tablets."

it covers the plant. If evergreen boughs cannot be had, cornstalks may be used, or small branches of trees, piling dead leaves on them.

Small boxes, with both ends removed, or barrels, or even old bottomless pails, will answer, to set over the bush or vine, filling in around it with dead leaves, and heaping the earth about the bottom.

Another plan is to hill the earth up to the roses, after the weather has become quite cold, then, if the top dies down, the plant will send up vigorous shoots in the spring. Do not cover until the settled cold weather, and then do not uncover too early in the spring. It is the frequent freezing and thawing that kills the rose.

Climbing roses bloom on the last season's wood mostly, and one wishes to preserve the long limbs. This can be done by laying them down on the ground and covering with cornstalks or small brush, with leaves piled on it.

Herbaceous perennials are all the better for a dressing of coarse stable manure as soon as the ground freezes. The bulb bed can also be covered with the same material to very good advantage, and, indeed, all hardy plants, roots and bushes will repay protection.

Little Helps.

If there is any corn, or oat meal mush left from breakfast, reheat, then pour in a square dish or cake tin, and allow it to settle smooth. Cover and keep cool until time to prepare it for supper, then cut into slices, roll in flour and fry in hot lard until brown, and serve with maple syrup.

Use bits of jelly to enrich puddings. Small quantities of preserves serve the same purpose. Even half a cup of berries or jam adds a delicious flavor to a quart of ice cream. Save the left-overs or syrup from cans of fruit for gelatine desserts, sherbets, creams, puddings, sauces, stale bread or cake, or to pour over French pan-cakes.

Roast pork bones make an excellent brown stock, almost as rich as that from roast beef. Trim the scraps from the bones and consign them to the soup kettle. Cut with a keen knife all the fat from meat that is not to be served cold. This fat makes excellent drippings, when rendered down, in which to saute potatoes. Chop it, set it in a covered pan in the oven and allow it to melt; strain and put in the drippings jar.

Table oilcloth, or, as it is sometimes called, enamel cloth, makes an excellent covering for school books, and when soiled, may be readily cleaned with a sponge, or wet cloth. Many pretty designs are to be had, and the cover may be artistic and attractive as well as useful.

To cleanse a chamois vest, put it into a glass jar and cover with gasoline. Let it stand over night, tightly covered. A half-gallon self-sealing fruit jar will answer the purpose admirably. In the morning, gently rub the soiled spots and rinse in clean gasoline. Dry in open air. The washing must be done in a room with no fire in it, or, better, out of doors in the open air.

Dainty neckwear, which cannot be washed in water, will look as nice as ever if put to soak in gasoline over night, in an airtight vessel, and carefully dried the next morning. Ribbons also can be easily cleansed with gasoline. In using gasoline, however, great care must be taken to have no fire in the room or anywhere about

when it is being used. Out-doors is the best place.

Lemon Pie.

An excellent lemon pie is made as follows: For one large pie or two small ones, take four eggs, one tablespoonful of butter, one cup sugar, scant tablespoonful of corn starch, rind and juice of two lemons, one-half teaspoonful of baking powder. Set aside whites of two eggs for meringue; beat the four yolks of eggs and the sugar together until light, add the corn starch and beat until perfectly smooth, add the juice and grated rind of lemons, and the butter, warmed; stir in the baking powder as rapidly as possible, then add the stiffly beaten whites of two eggs. Bake in a shell of pastry that has been previously baked; when the custard is set, add the meringue to the top of the pie—meringue made by beating the reserved whites of two eggs until stiff, beating into this a little at a time, three tablespoonfuls of powdered sugar, and one-half teaspoonful of vanilla; place in oven just to "set" the meringue.

Old Fashioned Hominy.

Home-made lye hominy is greatly superior to the manufactured article, and, in early days, was held in high esteem as a nourishing dish. To make it, select the most perfect ears of new white corn, and shell. Boil fresh wood ashes in a sufficient quantity of water to make a strong lye, strain off into an iron kettle and put in the shelled corn. Concentrated lye may be used, but is not liked so well. Cook the corn in the lye until the hulls come off readily, which, if the lye is strong enough, should be in about two hours.

When the hulls will slip off, take the corn to water—running water is preferable—and wash it, changing the water repeatedly until the grain is quite white, rubbing vigorously with the hands. When quite clean put it into a large kettle with plenty of fresh water, and cook for several hours over a slow fire, changing the water as fast as it "tastes" of the lye. The corn will swell as it cooks, and allowance for this must be made in the size of the vessel it is cooked in. Our mothers used to cook it in the wash boiler.

By the time it is real tender all the "lye" taste should be pretty well boiled out of it, and, if one likes, it may be soaked over night in sweet milk, to make it white—soaking only the quantity to be used during the day. It is usually then fried in pork fat, salted, or in meat drippings; or, it can be seasoned with butter, pepper, salt and a little cream and cooked in the oven. It is an excellent dish, if rightly prepared.

The Farmer's Library.

A few of the philanthropic women of Ft. Worth, Tex., have started a movement which is likely to play an important part in the cultivation of a love for literature in the rural communities. It is not a charitable enterprise, but is intended to furnish to the people of the country as far as possible the advantages which the public library gives to the residents of our cities.

Mrs. R. M. Wynne, who was one of the originators of the plan and who gives one day each week to the work, thus describes the plan of the movement:

"The farmers' library was organized under the auspices of a club of women known as 'The Cosmopolitan Magazine Club.' Each member was made a committee of one to solicit magazines, periodicals, any and all religious papers, etc., the accumulation of which really becomes a burden in our homes.

I Will Cure You of Rheumatism

Else No Money is Wanted.

After 2,000 experiments, I have learned how to cure Rheumatism. Not to turn bony joints into flesh again; that is impossible. But I can cure the disease always, at any stage, and forever.

I ask for no money. Simply write me a postal and I will send you an order on your nearest druggist for six bottles Dr. Shoop's Rheumatic Cure, for every druggist keeps it. Use it for a month and, if it succeeds, the cost is only \$5.50. If it fails, I will pay the druggist myself.

I have no sam. es, because any medicine that can affect Rheumatism quickly must be drugged to the verge of danger. I use no such drugs, and it is folly to take them. You must get the disease out of the blood.

My remedy does that, even in the most difficult obstinate cases. No matter how impossible this seems to you, I know it and take the risk. I have cured tens of thousands of cases in this way, and my records show that 39 out of 40 who get six bottles pay gladly. I have learned that people in general are honest with a physician who cures them. That is all I ask. If I fail I don't expect a penny from you.

Simply write me a postal card or a letter. I will send you my book about Rheumatism, and an order for the medicine. Take it for a month, as it won't harm you anyway. If it fails, it is free, and I leave the decision with you. Address Dr. Shoop, Box 515, Racine, Wis.

Mild cases, not chronic, are often cured by one or two bottles. At all druggists.

We secured a room in the court house, fitted it up both as rest room and library, and placed such reading matter as we deemed good for the youth in our country in our cases, sent out invitations to the farmers and their families to come and get them; also advertised for the country teachers to place them on shelves in their school rooms to be distributed to the children. They were not long in taking hold of the opportunity offered and today hundreds of our farmers and their wives and children are enjoying these books, who never before read anything more than the country paper. The books are not to be returned, but, when read, given to other persons who want them and in this way they are kept constantly in circulation."

Smooth Scheme.

"Johnnie" McGaw was a bit of a character in a country village in the north of Scotland. He lived on the charity of the villagers, but sometimes found it particularly hard work to do so.

One day, when the springs of sympathy seemed to have dried up, "Johnnie" made his way to the house of the local doctor and said:

"I've come to get a' my teeth taken out, doctor."

"Dear me!" said the medical man. "What's wrong wi' them?"

"Oh, they're a' richt, but I've nae use for them; I've naething to eat."

"Yes," said the doctor, who saw the joke; "ere's sixpence for you to get a loaf."—Pearson's Magazine.

A Boomerang Effect.

The trial of John Mitchell seems likely to result in convicting the prosecution.—Chicago Chronicle.