

40 Loaves of Bread

Such bread as you never tasted before can be made with one 5c package of

YEAST FOAM

The Wonderful Yeast.

Yeast Foam is the yeast that raised the First Grand Prize at the St. Louis Exposition, and is sold by all grocers at 5c a package—enough to make 40 loaves. Send a postal card for our new illustrated book, "Good Bread: How to Make It."

NORTHWESTERN YEAST CO.
Chicago, Ill.

must not be too wet, and no water should be given until the pots are noticeably dry. Sodden soil is a most fatal condition. No other food than water and sunshine should be given them until growth and bloom are well under way, when some diluted liquid manure given once a week greatly improves the volume and richness of coloring, both in foliage and flower, if the light is good. A few drops of ammonia occasionally in the water is good for them, but the manure which gives them satisfactory results is made by steeping stable manure (not too fresh) in water, then diluting the water until the color of pale tea, when it can be safely put on the soil. An excellent thing for them is to spray the foliage at intervals with clear, tepid water. Nothing gives a room such an air of refinement as a few healthy, well-cared for plants, whether only foliage or in bloom.

Contributed Recipes

Cut beef, mutton or lean pork into pieces that will slip into the mouth of an ordinary glass jar. And pepper the meat lightly. Place some of the fat in each jar of beef. Fill the bottom of the jar and press down, but have the meat loosely packed at the top, to give it room to expand in cooking. Put on the jar a new rubber band, screw on the top lightly, and set the jar upon a floor of slats in a wash boiler, with a few inches of water underneath the slats. Cover the boiler with eight or ten thicknesses of cloth, put on the lid and weight it down with flat irons. The steam must be retained carefully. Steam five hours; then remove from the boiler, one jar at a time. Screw down the top, press the edge of the metal down into the rubber with the wrench or the handle of a knife, turn the jar upside down an instant, and, if it does not leak, set it aside to cool. If it leaks any, try another rubber, or perhaps another top, and, if you consider that jar doubtful, set it aside with a special mark, to be used soon.

To can sausages; shape the meat into balls, drop them into boiling fat for a few minutes to brown, then dip them into the jar or proceed as above. Chicken or tender meat, may be so fried first, and then there will be a rich brown gravy with it. Spareribs and sweet potatoes are very good put up

together, and a little carrot or turnip adds to the flavor of beef. All kind of fish and vegetables may be canned in this way, as well as meats and fruits. Of course it would be well to have the tinman make a double cover for the boiler used, and a perforated tin raised floor, to set the jars upon. With the means to retain the steam and good rubbers and tops, there should never be a jar of food so put up, go to waste. A steam cooker would do the work fine.

Cooked Fondant

As all our readers may not be able to get powdered sugar, "XXX," with which to make the uncooked fondant, here is another way for making the candy: Take a porcelain-lined kettle, clean and new, and put into it a pound of granulated sugar and a cup of cold water, to which add a half-teaspoonful of cream tartar to prevent the syrup becoming sugary. Boil this syrup rapidly for about ten minutes, being careful not to scorch; do not stir, or it will grain. Test the syrup by holding your finger in icewater a moment, then taking from the point of a small stick or skewer a drop of the boiling syrup, and if it can be rolled between the fingers into a soft, creamy—not sticky—ball, the syrup must be taken up at once and set to cool. In a few minutes, when a thin film rests over the mass, it is ready to stir; beat with a spoon till it is a soft, white, creamy substance, the consistency of creamed butter. This is the fondant. It can be worked like dough, and can be flavored or colored any way to suit the fancy, or molded into any shape. If the syrup boils too long, the fondant will be brittle, and the little water must be added and the syrup boiled a little again.

Children's Fashions

The writers for the fashion magazines tell us that "the very best of the clothes now being shown for the small girl are comfortably full and pleasantly plain, combined with a clever conception of the best lines of the childish figure." Fine soft flannels, charmingly colored and patterned, with checks very much in the lead as a favorite, and the brighter and gayer colors are used, the checks being quite small, many of the colors being merely thread lines.

Blouse suits, the waists of which blouse but slightly, but comfortably full, with the skirts shirred or plaited full into the band, are favorites this year, and these may or may not be of the guimpe order, or its modification, the suspender dress with its broad shoulder-straps worn over a white waist. The sailor suit is still favored by many.

Hair ribbons may be very wide for tying the lock on the forehead, and shows up nicely under the hat-brim. Quaint little poke bonnets are again in favor for the small miss.

In everything, comfort is aimed at.

Serviceable Trimming for Underwear

Tucking is a very popular trimming for underwear, and comes in eighteen-inch width, costing 50 cents to \$1.50, and even higher, per yard, according to quality. It requires about half a yard for a yoke, and cut on the bias, is used for undershirts, night-gowns, and other muslin garments, very much as we use insertion. All-over embroideries are the same width as the tucking, and may be had for prices varying from 50 cents to \$4.00 per yard.

Ruffing may be had ready for applying by the yard at reasonable prices and of all grades of quality, but it does not give the satisfaction that is found in the home-made article.

Laces, of all degrees of texture and width, are to be had, prices according

to quality of material, or width, and make up very daintily.

Bias bands of colored materials that will stand laundering, are used on muslin underwear, and adds to individuality and becomingness.

Pure Candies

The making of candies at home has become so popular, and the recipes for the various kinds are so plentiful and so reliable that it would seem a waste of space to chant the virtues of the home-made articles over the harmfulness of the cheap, gay-colored stuff sold in stores. But not nearly every family has learned to avail itself of this modern economy of both health and money, and the majority go right on, feeding the trash to the children as well as consuming large quantities themselves. Nearly every cook-book published has a candy-making department, in which are given recipes with out number, with detailed directions for using them. Not a few books or booklets are given over entirely to the interests of candy-making, while almost every home department in newspapers and magazines print perfectly reliable ways and methods of manufacturing harmless sweets. These may be quite inexpensive, or they may be as elaborate as one desires, but in either case they may be perfectly wholesome if not indulged in too freely. Now is a good time to look up the recipes which will suit the occasion, and see what you can make of them.

Pumpkin Pie

Stew pumpkins until no water is left in them, mash very fine and let stand where all water will dry away. Do not let scorch. For each pie take one well-beaten egg, half cup of sugar, two teaspoonfuls pumpkin—more, if liked—half pint of rich milk, a little salt; stir well together and season with cinnamon, ginger or nutmeg, as liked; bake in an undercrust in a hot oven. Steamed pumpkins, instead of boiled, is much nicer, and no risk of scorching.

Sympathy in Women

I have never found a woman battling her way in the world who has not grown more sympathetic with human suffering, more patient with the little trials of life, more lenient and forgiving with the erring, and more appreciative of home and family ties, writes Emma Leonidas Kelly in the *Woman's Home Companion*. Independence, self-reliance, and the adoption of honorable business methods need not destroy the inherent gentleness of woman's nature, unfitting her for the exalted static of an affectionate wife and tender mother. And as the lessons of the practical realities of life must come sooner or later, must be learned by most women, if they be learned in early womanhood, the dream life displaced by the real life, no "rude awakening" to the world as it is awaits the woman. When acquainted with the trials and disappointments that confront business and professional men the wife can more fully appreciate the wear upon the nervous system due to the constant grind of daily cares. Knowing the real work of life, she becomes a companion, fully appreciating the joys of success and the disappointments of failure, sharing in both alike with her husband and when thus appreciating the feeling of nervous exhaustion and irritableness she quietly passes over these manifestations, which to the inexperienced woman often prove the beginning of estrangement, as between such and a dejected husband there can be but little real companionship and sympathy.

An American Novelist

Anna Katherine Green has been called the American Gaboriau, and has written some of the best detective

stories that have appeared in this country. She was born in Brooklyn, the daughter of a lawyer from whom she inherited the quality of mind that enables her to thread her way clearly through the myriad maze of subtleties, dilemmas and conflicting situations. When but a child, her family removed to Buffalo, N. Y., where she was educated until ready to enter Ripley Female College, in Vermont. Soon after graduation she wrote her first novel, which made an instant hit; it passed rapidly through edition after edition, was used in Yale as a text-book to show the dangerous fallacies of circumstantial evidence; was criticized by famous lawyers who were surprised at its mastery of legal points; was republished in many languages, and still enjoys a large sale. In 1884, Miss Green became the wife of Charles Rohlf, an actor, who, a few years ago, forsook the stage for artistic individual work in furniture for which he received many medals. Mrs. Rohlf has written over a score of volumes, mostly detective stories, and all of them intensely interesting to lovers of the thrilling and mysterious.

Old-Fashioned Jumble

One pound sugar, half pound of butter, two eggs, flour enough to mix stiff. Cream sugar and butter, add the beaten yolks of eggs, then the flour, and last, the whites of the eggs beaten very stiff. Flavor with vanilla. Roll them, cut out, and moisten the top of each one with white of egg, and sprinkle sugar over them. Bake quickly. Let them cool in the open oven a few minutes; set them on the table out of the draft until cold, then pack them carefully in a tin case. To have them extra nice, add to the mixture a pound of blanched almonds chopped fine.

The Farm Child's Lullaby

Oh, the little bird is rocking in the cradle of the wind,
And it's bye, my little wee one, bye;
The harvest all is gathered and the pippins all are binned;
Bye, my little wee one, bye;
The little rabbit's hiding in the golden shock of corn,
The thrifty squirrel's laughing bunny's idleness to scorn;
You are smiling with the angels in your slumber, smile till morn;
So it's bye, my little wee one, bye.

There'll be plenty in the cellar, there'll be plenty on the shelf!
Bye, my little wee one, bye.
There'll be goodly store of sweetings for a dainty little elf;
Bye, my little wee one, bye.
The snow may be a-flying o'er the meadow and the hill,
The ice has checked the chatter of the little laughing rill,
But in your cosy cradle you are warm and happy still;
So bye, my little wee one, bye.

Why, the Bob White thinks the snowflake is a brother to his song;
Bye, my little wee one, bye;
And the chimney sings the sweeter when the wind is blowing strong;
Bye, my little wee one, bye;
The granary's overflowing, full are cellar, crib and bin,
The wood has paid its tribute and the ax has ceased its din;
The winter may not harm you when you're sheltered safe within;
So bye, my little wee one, bye.
Paul Laurence Dunbar in Lippincott's.

Stops	Painkiller	Cures
Chills		Colds
(PERRY DAVIS')		