

ounces of gum camphor dissolved in one pint of coal oil, and then add half a pint of good olive oil. Rub parts affected.

To cause quick perspiration, put one teaspoonful of alcohol into twelve teaspoonfuls of water. Dose: one teaspoonful every fifteen or twenty minutes until the desired effect is secured.

For bruises, severe cuts, barb-wire laceration or rusty nail wounds, place bits of wool or woolen cloth on live coals and hold the injured member in the smoke of this until the pain is relieved. This will prevent blood poisoning.—Mrs. C. P.

A very valuable remedy for watery eyes, or for tired, inflamed eyes, suffering from strain; make a solution of two grains of sulphate of zinc, ten drops of tincture of opium, and two ounces of rosewater. This will cost about twenty cents, and will last a long time. Put several drops into the eyes two or three times a day. The lids should be lifted that the solution may reach the muscles of the eye ball. This recipe is from a very successful oculist.

Raw potato peelings burned in the stove will clear the under parts and the chimney of soot.

To prevent the accumulation of soot in the chimney, make a brine of common salt, pour it over small coal and half-burnt cinders and burn this with the fuel. The cause of liquid soot, which so often streaks the walls where wood is used for fuel is caused by the steam from the wood wetting the soot in the chimney and draining through the lapping of the joints of the pipe, and out of the chimney hole.—Mrs. S. K.

Query Box

M. E. P.—See article on "Superfluous Hair."

L.—The acid crystals will dissolve if boiling water is poured over them.

F. C.—Try moistening the ink stains on the fingers in warm water, then rub the sulphur end of a match on them.

S. G.—Remove the blood stains by saturating with coal oil, let stand awhile, then wash in warm water.

Housewife—To clean the matting, rub the oil spots with alcohol, then rub with pure hard soap, wash with cold water, rubbing dry with cloth.

S. S.—Sponge the serge skirt with bluing water, such as is used in the laundry, to remove the shine; press under a damp cloth (not a wet one).

Mrs. E. P.—A very good domestic polish for the mahogany furniture is made of one part good vinegar, and three parts pure linseed oil; rub vigorously with a soft cloth moistened in the polish.

Effe D.—The little flannel garments may be embroidered with either silk or cotton. If silk, use a rather heavy twisted thread; if cotton, embroidery cotton, No. 35 is about right.

Mrs. M.—Go over the wood work in the room with a flannel cloth dampened with coal oil, then go over it again with a clean, soft cloth, rubbing vigorously, and the dirt will come off.

Mrs. J. N.—For the marble discolored by smoke, clean by applying benzine liberally, and rubbing it off with a clean flannel cloth; if necessary, repeat. Do not have any fire in the room, or near it.

Impatience—The film can be removed from the lenses by letting them lie in alcohol for a moment, then polishing with a clean chamois skin, or piece of old, soft silk. Soap is not good, but increases the film.

Glance kid gloves of delicate color should be cleaned with common kitchen flour, very slightly moistened with gasoline or alcohol; apply the paste to the glove on the hand, with a soft cloth; then rub clean with a soft cloth, until quite dry. Do the work out of doors.

C. N.—For the snails in the pansy

bed, catch and kill all you can, then dust powdered lime over the soil and the plants.

Flower-Lover—One of the cheapest, safest and best insecticides is a solution of one-half pound of common ivory soap (used in the laundry) dissolved in five gallons of water, and thrown on all sides of the bush with a good garden syringe, or spray pump. Begin before the insects become numerous, and use liberally, preferably in the evening.

Musings

Out from the doors of a cottage home not far away, a trio of young folks go, every morning, to their places in the business of the city. As the night falls, I see them hurrying home again, but they come singly. When they go of a morning, the mother stands at the door or window, watching them, or their car, until distance shuts them from her view. On her lips is always a tender, hopeful smile, but her eyes are full of thought. As the evening shuts down, I see her often at the window, looking eagerly, expectantly, and sometimes anxiously, down the street, as she hurries about her preparations for the evening meal. A glad light flashes into her eyes as the first familiar form swings off the car, and she greets them as they come, one by one, with loving words and motherly solicitude. As the evening hours go by, the lamps are lighted, and through the thin lace coverings of the windows, we see them all gathered about the room, and can almost hear the young voices relating the happenings of the day.

As I watch these little scenes daily, a touch of heartache comes to me, for I realize that all too soon these young feet will go out, "for the last time," into the world—perhaps never to come back to its safe shelter again; perhaps to come back at rare intervals, or to "run in" whenever the world's business will allow; but no more with the simple-hearted "home" feeling that draws them to the cottage now. At first there may seem small difference; but the breach will widen; the boy and girl will become the man and woman, and "home"—mother's home—will not be theirs. Other interests, other loves will creep in, and try as they may, it will never be the same again. The mother will see the first signal—she will miss something, and the faint, uneasy ache that mothers know will follow her wherever she goes. The boys and girls will begin to vaguely realize that they are somehow missing a link in the chain, but it will not hurt them as it hurts the mother. When the door is shut and the key is turned as the night closes down, there will always be a feeling with the mother that something is shut out, and as she goes about, closing the house for the night, ghostly footsteps will keep pace with hers; echoes of light words and snatches of song or ripples of laughter will float about her, and the solemn stillness of the closed rooms will bring tears to the longing eyes and a wistful light that will never be taken away.

Fruit Syrups

Raspberry, strawberry, pineapple, blackberry and cherry syrup is easily made, and comes in very handy for many uses. When soft berries are used, it is better to put them through the fruit presser and strain before cooking the juices. For cherries, stone the cherries and let the juice drain from them. Then, in the juice dissolve two cupfuls of granulated sugar, put the cherries and the sweetened syrup over the fire and cook for ten minutes; take from the fire and put through the press, and return to the fire and boil until a thick syrup is formed. Two cupfuls of granulated sugar is allowed to two cupfuls of cherry

juice. The same proportions to be observed with other juices. This syrup must be sealed up while boiling hot, and is fine to serve a few teaspoonfuls of the syrup with iced water, thinning to taste. In canning cherries, or other juicy fruits, one often has a remnant of juice left after filling the jars, and this can be made into fruit syrups and bottled for future uses.

Removing Superfluous Hair

Specialists, in nearly every case, tell us that nothing will permanently remove superfluous hair from the face; other specialists have methods which they claim will do this, but it may possibly be that they are personally interested in a financial sense in the sale of the methods. The use of the toilet pumice, like that of the razor, simply removes the growth each day, and must be used continuously. The toilet pumice is a small piece of pumice stone of fine texture, and can be had of almost any druggist for five or ten cents. Department stores also keep them on sale at the toilet counter. To use the pumice, first wash the face with a good toilet soap and tepid water; while quite soapy, apply the toilet pumice, rubbing wherever needed, but do not rub hard enough to red- den the skin. The face must be quite soapy, and a few applications will literally rub the hair off. This process must be repeated every day, and will take about five minutes time. While it is claimed by some that the use of the pumice coarsens the hair, the same as the razor is said to do, others claim the contrary. Some specialists recommend that, after using the stone, a little peroxide of hydrogen should be applied to the face, and its application followed with a few drops of toilet ammonia, and this is said to bleach and weaken the roots and finally destroy the constitution of the hair. But I can not speak of this from personal knowledge. The use of the hydrogen and ammonia should be followed by rubbing a little cold cream over the places so treated, to remedy any inclination to roughness. The hydrogen is quite inexpensive, a small vial of it costing but ten cents, and will be enough for use for a long time.

If the superfluous growth is not particularly noticeable, it would be well to let it alone, as a downy covering is not always disfiguring if light in color; if dark enough to be unpleasantly noticeable, some specialists recommend the use of peroxide of hydrogen, or other bleaching methods, which will help in a measure, but if the hair is already coarse and disfiguring—that is another matter.

Some Timely Recipes

Dressing for Boiled Beets—One teacupful of vinegar, one table- spoonful each of butter and sugar, and a little salt. Mix all together in a sauce pan, and when it boils, add one-fourth cupful of sweet cream blended with a teaspoonful of flour. Let cook up a minute, stirring, and pour over the boiled and chopped beets.

Roasted Beets—Wash and lay the tender beets in a pan and set in a hot oven; turn often, but do not break the skin; when baked tender, skin and chop up with salt, pepper, and a little vinegar in which a little flour has been mixed smooth; add a lump of butter, heat up and serve.

Broccoli—Strip off all but the top leaves, remove the outside skin from the stalks and small branches, then boil until tender in salted water. Season with salt, pepper and butter after draining.

Stewed Carrots—Slice lengthwise and boil until tender; then, in a saucepan, heat one cupful of sweet cream and two tablespoonfuls of butter; put the carrots in this, season

with salt and pepper and stew slowly for ten minutes, stirring gently to prevent burning.

Cauliflower with Cheese—Pick off the outside leaves and cut the stem close to the head; wash well, then soak one hour, head down, in cold, salted water. Tie up in a piece of cheese cloth, plunge in salted boiling water and cook for half an hour, drain, and turn into a deep dish. In a saucepan, mix one tablespoonful of butter and one of flour until smooth, add half a pint of milk, stirring constantly until it boils; then add four tablespoonfuls of grated cheese and half a teaspoonful of salt. Pour over the cauliflower and serve hot.

Egg Plant—Cut the slices half an inch thick, peel, and let stand in salted water a half hour; then dip each slice in flour, and pile up; when the flour becomes moist, fry in very hot lard, browning on both sides, take up and spread a little butter on the top of each slice. Or, the slices may be dipped in beaten egg, then in rolled cracker-crumbs, and fried until brown in very hot lard.

Salads

The use of salads prepared from tender plants and vegetables is to be encouraged, as tender vegetables are among the most healthful foods to be had. While they may not be very nourishing in themselves, they contain salts, which are very excellent correctives, and these salts are, in many cases, changed or destroyed in cooking. Salads made of raw vegetables contain an alkaline salt which is of the greatest value in all skin diseases. Such foods are appetizing, and the oils used with them are nourishing if not killed by too much vinegar, pepper, and like seasonings. Green foods are excellent for clogged liver.

Pie Plant Jelly

July is the month in which to make pie-plant jelly, and if one can get red currants, using one-third currants to two-thirds rhubarb, a much finer jelly will be the result than if rhubarb alone is used, and a much cheaper one than if only currants are used. Canned rhubarb may be used to good advantage as an acid addition to mincemeats. Rhubarb can be dried, and kept for winter use, and will be liked by some as an addition to apples for sauce or pies.

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