always have muslin on the board, as it prevents lint; dip a large square of unbleached muslin into lukewarm water, lay on the material and press until perfectly dry. "Repeat this as until perfectly dry. Repeat this as
the cloth dries out. Take the skirt from the board and hang on a hanger from the board and hang on a hanger and leave at least one day before removing basting threads. Unless a
warmer iron is needed, do not rewarmer iron is needed, do not re-
move the pressing iron from the

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goods until the muslin is perfectly dry.

## Answers to Several Queries

 For cleaning the buckskin plllow cover, if there is painting or etching of any sort on it, it ${ }^{\circ}$ should be put into the hands of a professional cleaner; if embroidered with wash silks, it may be cleaned with gasoline, naptha or benzine, as these will not cause the colors to run. If plain or with but little decorating, wash as you would a pair of buckskingloves using a warm suds made of a white soap and soft water; rub a white soap and soft water; rub dirty water out, then rinse in clear warm water. It must not be wrung or twisted, and ing pulliing it into shape whie dry to make it soft and supple
For cooking and supple
For cooking a calf's head, there are several ways. I give one here, Have the butcher separate article and take out the brains and tongue. Wash all thoroughly and cook tbe brains and tongue by themselves after being cleaned. Fill the head with a force meat, giving it as near the natural shape as possible, then
cover with thin slices of fresh salt cover with thin slices of fresh salt pork, adding a sliced, peeled jemon, tie in a clean, thin cloth and cook for three hours in a big pot of water with seasonings and vegetables as
for soup, then set aside in the same for soup, then set aside in the same
pot for half an hour; drain the head, remove the cloth and serve with the brains and tongue at one end of the dish, For a sauce, stew a minced onion in a gill of vinegar with a tablespoonful of butter added for twenty minutes, add a pint of rich white sauce, a spoonful of minced parsley, and serve. The dish should be seasoned very highly.
The proportions for the hard sauce so frequently used for puddings is one cupful of butter to two or sugar creamed together and flavored a liked. White pudaing sauce is made of one cupful of granulated sugar a teaspoonful of butter and a pinch of salt; pour over this a cupful of boiling water and thicken with a tablespoonful of flour rubbed smooth in three spoonfuls of milk and stirred into it, let boil a minute, take f.om the fire and stir into it the beaten whites of three eggs and a tablespoonful of sugar.

## Some Requested Recipes

Old Fashioned Cookies-Two cupfuls of very light-brown sugar-the whitest-one cupful of lard, one cupful of buttermilk, three eggs, one level teaspoonful of soda, two of baking powder and one of vanilla ex tract, flour to make a soft dough. Mix all the ingredients with a spoon,
handling as little as possible, and only kneading enough to roll it on a well-floured board. Cut in any shape desired, rolling a half inch thick, put into pan wid handling the turner, so as to avoid handling the dough, and bake in a moderate oven until nicely browned.
Mince Meat-Two gallons of apples measured before chopping; three pints of cooked meat run through a chopper (about three pounds of meat) and the stock it was bolled in; one pound of chopped suet, two
quarts of sweet boiled cider, two pounds of seeded raisins, one pound of currants, one-fourth pound of sliced citron, the juice of three oranges and two lemons, two teaspoonfuls each of ground cloves, cinnamon, nutmeg and salt, three cupfuls of brown sugar and one and a half cupfuls of good molasses. If you have fuls or cherries, sweet pickle juice, or the like, add to the mixture. put all the ingredients over thē fire and bring to a boll in a granite ware bolling hot, in glass or stone jars.

This will cost about firteen cents a quart. When used, thin to right con-
sistency with cider or water. sistency with cider or water.

## Cheese Souffe

Cream a quarter of a pound of butter until soft and stir in the yolks of six eggs; season with salt and cook until it is creamy, stirring all the stir into it about half a teacupful of Swiss or Parmesan cheese, grated fine. Then fold in the well-beaten whites of the eggs and bake for about fifteen minutes in a slow oven. Serve as soon as done.

When crocheted or knit wool art cles must be washed, do not, hang chem on the line to "dry unless you
want them "stringy." Place a cleah cloth on a flat surface, lay the art icles on this, bunching loosely, and put where it will quickly dry with heat. It will not "string."

DizzySpells That dizzy spell in an important mea-
sage from the heart-a plea for help.
if this mesmage recelves no attention others come;
pitation pitation, weak or fainting spell.
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Wirh an Inverted Box-Plait at the
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tached Four-Piece. Skirt Cashmere,
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