

cupfuls of flour with which has been sifted half a teaspoonful of salt; stir in a scant teaspoonful of soda dissolved in a little warm water, with flour enough to make a very soft dough; turn out on a well floured board, roll out lightly, cut in small rounds and bake in a quick oven. Crisp cookies can be made by adding enough flour to make a stiff dough, and roll very thin.—Emma S., Iowa.

When bread is done, remove at once from the pans and place upside down on a wire bread or cake cooler; if a crisp crust is wanted, allow the bread to cool without covering; if a soft crust, cover with a towel. When cool, put into a jar or bread box and cover closely. If bread is kept wrapped in a cloth, unless the cloth is kept very clean, it will absorb the moisture and give the bread an unpleasant flavor. Keep the bread box or jar well scalded and sweet and dry.

**What We Pay for Chicken Meat**

It has been demonstrated that a chicken of live weight, four and one-

quarter pounds, will, with head removed and bled, weigh four pounds and one-eighth; picked, three pounds and seven-eighths; feet off, three pounds and three-quarters; dressed, three pounds; boiled, one pound and eleven ounces; bones, skin and surplus fat removed, seven-eighths of a pound. The chicken, therefore, live weight four and a quarter pounds, at 15 cents a pound, 63 3/4 cents; and for this sum we have seven-eighths of a pound of edible portion.

**Maple Candy**

It will soon be time for maple sugar making, and where it can be had, there is nothing nicer for the foundation of home-made candies. To make the foundation, or "fondant," put four cupfuls of brown sugar with two of maple syrup, two of milk and a level teaspoonful of cream of tartar into a porcelain-lined vessel, and stir until the sugar is dissolved; it must not boil while dissolving; then wipe off any grains that form around the edge of the mixture, put it over a hot fire and let come to a quick boil, allowing it to boil until a little dropped into cold water will make a soft ball between the fingers, then take the pan from the heat and allow to cool gradually, but do not set the pan in cold water. When just cool, stir hard until it creams, then turn out and knead with the hands on a marble, or tin bread board, as you would dough. When it is light and creamy, put it into a dish and cover with a damp cloth and let stand for twenty-four hours. Then flavor and make into shapes as desired. Even with the best of care, the fondant may grain; but if it does, add a little water to melt it, then stir until dissolved and cook it over again, carefully. The mixture must not be stirred while cooking.

**Labor-Savers for Spring Work**

Do not be in a hurry to take down the heaters, but when you do put them away for the summer, put them away in good shape. Have all the belongings to each one marked and put with it, or where it can be found when you want the stove again. Get a quantity sufficient for use, and go over each stove with aluminum varnish. A quarter's worth will do a great deal. This will keep the stoves from rusting. As it takes some time to harden, no fire should be lighted in the newly varnished stove. Plant brackets, and many other things may be touched up with it satisfactorily. The stove pipes should be varnished and put with the stove they belong to.

A reader recommends painting steel articles with beeswax dissolved in benzole; the benzole evaporates rapidly, leaving the steel covered with a thin coating of wax, and this prevents rusting. The solution is very volatile, and should be kept closely corked when not used. It is best, however, to make only what one can use at one time.

In storing stove pipes for the summer, it is recommended to rub the surface thoroughly with a cloth wet in equal parts of pure linseed oil and kerosene. This will keep them in good shape.

It is recommended to give the floor oilcloth a coat of good varnish twice a year. The first application should be made while the cloth is new.

Get a good grade of light-weight linoleum for lining the pantry shelves; the linoleum will last for years, is easily wiped off, and by getting a remnant from the carpet store, it will not cost much.

For cleaning wall paper that has become smoky, try using a soft cloth dipped in bran, changing the bran as often as it becomes soiled. Smoke may be cleaned off of ceilings by washing with a cloth wrung out of water in which a small piece of wash-

ing soda has been dissolved. This is not for papered ceilings.

**Little Helps**

Save all the paper bags, and if you do not have enough, use the loose newspapers; fill these with the fine coal or chips. When fuel is to be added to the fire, drop the bag or parcel on the burning coals, and none will be scattered, no noise will be made, and the stove door can be kept open a less time. Learn to save the "littles."

Before attempting a piece of sewing, pour gasoline about the working part of the machine, just as you would oil it; then run it a few seconds, leaving it unthreaded; then wipe off all dirt that shows up, clean with a soft, clean cloth, and oil with the best oil you can get. See that you have the oil made purposely for the sewing machine.

To color carpet rags with copperas, make a strong copperas dye; then, in another kettle make a strong solution of lye. Have the rags clean.

Dip the rags first in copperas water, drain them, dip in the lye, drain; continue to dip alternately back and forth from one dip to the other until the desired shade is obtained. Let dry, and wash thoroughly.

Cloth that has become shiny may be restored to its former appearance by being rubbed with turpentine. Use very little turpentine, and rub the cloth very hard, going over and finishing a small portion at a time. The smell will soon evaporate by exposure to the air. A weak solution of ammonia will have the same effect, but it is apt to turn the cloth brown.

To remove scorched places from linen, take half a pint of vinegar, the juice of one large onion and two ounces of Fuller's earth. Boil for five minutes, strain and cool. Rub the spots with a rag moistened with the liquid, making several applications.

Tea importations into the United States have ranged from \$9,000,000 to \$18,000,000 a year.

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3143—Ladies' Circular Closed Drawers, with or without ruffles. A very neat model for any of the sheer white materials. Five sizes—22 to 30.



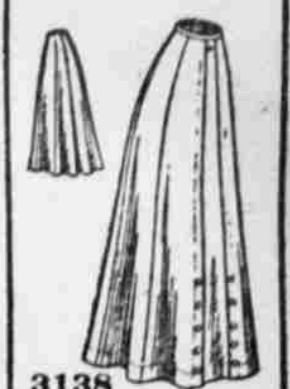
3120—Ladies' Semi-Fitting Coat, in 42-inch length. Broadcloth, cheviot, serge or diagonal weave may be used for the development of this style. Seven sizes—32 to 44.



3122—Ladies' Waist with body lining. Voile, satin or any of the soft materials will develop well in this style. Five sizes—32 to 40.



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