

take two ounces of rosewater (about four tablespoonfuls), half an ounce of glycerine (one tablespoonful), and five drops of carbolic acid. Mix well, and after partly drying the hands, rub a few drops of this well into the hands. Honey, one ounce, lemon juice one ounce, and two ounces of eau de cologne, well mixed, and applied as the above, is good. For washing the hands and face, take a gallon of fresh rain water, half an ounce of powdered borax, and four ounces of oatmeal; let stand for three days, then drain off and keep in a cool place. Do not use if it sours, but make fresh. Always use rain water for toilet purposes, if possible.

Query Box

Housewife—Clean the bamboo furniture with a small brush dipped in warm, weak salt water. The salt will prevent the bamboo turning yellow.

Mrs. L.—Three cupfuls of stewed pumpkin, a cup and a half of sugar, three well beaten eggs, three cups of sweet milk, and a pinch of salt. Flavor with a little ginger or nutmeg. Bake in single crust.

"A Subscriber" says, to make velvet look like new, dip a brush in clean, damp sand and lightly brush the velvet against the pile, then shake out the sand.

F. A.—If the passementerie is good and only looks gray and dingy, sponge both sides of it with clear, strong tea and a little ammonia.

John S.—For varnishing the leather goods, take equal parts of gum arabic water and the white of an egg, mix well and apply. If the article is likely to be handled much, the white of an egg with less water than egg will serve.

Minnie—To remove the grease from the wall paper, mix pipe clay with water to the consistency of cream, spread it on the spot and leave until next day, then brush off. If necessary, repeat.

T. T.—To remove the iron rust spots quickly, have a teakettle of water boiling on the stove; take the garment dry; cut and squeeze lemon juice on the spot and cover with salt, wetting the salt with lemon juice. Hold the spot over the steaming kettle spout and the spots should disappear.

E. J. C.—For the nickle-plating that has rusted, try covering the spot with mutton tallow and let stand for several days; then follow this treatment with a rubbing with a good metal polish, and then a thorough washing with strong ammonia, rinsing with clear water, and giving a final polish with dry whiting. This is generally effective.

What Others Tell Us

Mrs. L. says: In cleaning the windows, this fall, rub them with a cloth dipped in a thin mixture of whiting and ammonia, let them dry, and then polish with a soft dry cloth. Don't use soap, as it streaks them.

Mrs. E. S. says: When putting away seed beans, if they are put in a fruit jar, and a cloth or paper saturated with carbolic acid laid on top of them, there will be no bugs; paste a piece of paper and one of muslin on top of the can. (Thanks for kind words, also.)

E. A. T. says: I wish to add one to the other good things recommended for strengthening the feet and making them healthy; just bathe them occasionally in sunshine every day, or two or three times a week, especially in warm weather. This, in connection with what you advise will help; at least it does for me.

"A Reader" offers a cure for woman's inclination to cry. "A Reader" must certainly be of the "sterner sex," or he would know that women don't cry from physical pain—they

just glory in physical martyrdom. They just cry "because." And why they cry, "no man knoweth," any more than they themselves do. Guess again, brother.

Bleaching Muslin

Answering "A Reader":—Place a boilerful of deeply blued water on the stove and unroll the muslin; put it into the boiler and let it come to a steady boil; boil five minutes, lifting and stirring, then remove from the boiler and, without wringing, hang on the line to drip dry in full sunlight. When dry, iron, and depend on the first washing to make it a clear white.

Another: Into eight quarts of warm water put one pound of chloride of lime; stir this with a stick until all is dissolved. Add to this five pailfuls of warm water; stir it well, then put in the muslin. This quantity will bleach about twenty-five yards of muslin. Let it remain one hour in the lime water, turning it over occasionally, so that every part will be thoroughly wet. When taken out, wash through two waters to remove the lime, and hang on the line to dry.

Thanksgiving Cakes

Raised Loaf Cake—At night, mix one pint of milk, scalded and cooled, one teaspoonful of salt, half a cupful of live yeast, five or six cupfuls of flour, or enough to make a soft dough, and set to rise. In the morning prepare one cupful of butter, creamed with two cupfuls of brown sugar, one tablespoonful of mixed spices—cinnamon, nutmeg, and allspice, and four eggs, yolks and whites beaten separately. Add this mixture to the dough, and beat well with a strong spoon. Add two cupfuls of seeded and chopped raisins or one cupful of currants, and half a cupful of shredded citron, flouring the fruit after cleaning it. Let rise in a bowl until light, stir it down and pour into two deep cake tins, making them each two-thirds full; let stand in a warm place fifteen or twenty minutes, then bake one hour or longer in a moderate oven.

Old Virginia Doughnuts—This recipe will make quite a lot of cakes: Melt half a pound of butter in a quart of new milk, brought to the boiling point. Beat three eggs until very light and mix with two pounds of sugar, stirring this also into the milk and butter when nearly cold; stir in a cupful of yeast, or two cakes of compressed yeast dissolved in a cupful of lukewarm water, a teaspoonful of salt and flour enough to make a dough stiff enough to roll out. Let stand until light; add two grated nutmegs and let it stand until light again, then roll out, cut into shapes and fry in smoking-hot fat.

Fruit Cake—One cupful of butter and two cupfuls of sugar creamed together; add five well-beaten eggs, one cup of molasses, one tablespoonful each of ground cinnamon, nutmeg and cloves. Clean and seed one and one-half pounds of raisins, wash and dry one and one-half pounds of currants, shred one-fourth pound of citron, flouring the fruit well with five cupfuls of flour; beat all into the other ingredients and stir well; it should be rather thick. Line deep tins with buttered paper, pour in the batter, dividing into four large cakes; bake slowly for two hours, or a little longer, being careful not to scorch. When removed from the oven, let stand a few minutes so the cakes can be removed from the pans without disturbing the paper, and when thoroughly cold, cover closely in a stone jar or tin box. This cake should be made at least six weeks before it is cut, and is fine. Requires no soda, baking powder or milk.

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