

When perfectly dry, put into paper sacks and put where they will keep dry and free from ants and insects. If kept covered while drying, no worms will be in them. They are like preserves. No sugar, no jars, no spoiling.

There is no end to the uses for canned fruit juice, and it can be used as substitute for brandy or wine in all puddings and sauces, and beverages. Select clean, ripe fruit, press out the juice and strain it through a flannel cloth; to each pint of juice add one cupful of granulated sugar (or it can be put up without any sugar and keeps just as well; put the strained juice into a preserving kettle, bring to a rapid boil and bottle, boiling hot, in small bottles. Cork and seal at once while boiling hot.

**Worth Knowing**

Tablecloths generally wear out first in the folds, though they are not always made in the same place every time they are laundered, but they generally are, and almost always there is one in the center. By cutting off a few inches from one end and one side, all the folds will be altered, and the cloth will have a fresh start.

To insure straight edges in table cloths, sheets, etc., for the linens and damask, draw a thread before cutting, and for the muslins, find the short edge and tear across from that, which will leave the end even. If this is not done, the first time the piece is washed, the ends will be out of shape.

For calicoes, muslins, lawns, that are cut from the bolt, the bias end should be torn off, as with the sheet muslin; then, in order to have the goods straight for cutting, damp the breadth, and pull it in shape with the hands, then with a right warm flatiron, iron it lengthwise, pulling it as you go. A little experience will show you how nicely it can be done.

If the seams in garments have not been dampened when they were pressed at the time of making, they are sure to draw and pucker later, by the shrinking of the thread. This can be remedied very successfully with a hot iron passed over them with considerable pressure on the wrong side. The seams may be pressed open or merely flat, depending on how they were treated at the time they were made. The hems of skirts show this unsightly puckering after every time they are worn in damp weather, and require to be freshly pressed after every wearing, and sometimes the hem must be well dampened before the puckers can be entirely smoothed out.

In ironing, linen and cotton will bear the most heat, wool requiring much less, and unless protected by a thin cloth between cloth and iron, there is danger of scorching with even a moderately hot iron. Silk will stand but little heat, needs little pressure, and a light-weight iron is best for this work. Woolen goods requires heavy pressing.

**An Old English Dish**

A reader asks for a recipe for an "old English dish" called "Bubble and Squeak." After a considerable hunt, the following was found in an old, old recipe book, and I hope it is the one wanted: This is to be used as a cold dish for Sunday night's supper. Heat two tablespoonfuls of butter in the skillet and brown in it thin slices of corn beef, well peppered; add some cold boiled cabbage chopped fine and well seasoned with salt and pepper, one tablespoonful of pickled cucumber and one of onion, also chopped fine, and a small teaspoonful of made

mustard. Heat thoroughly, and serve on small plates. This reader also wishes to know "why the dish is so called." Like many another "derivation," the source is shrouded in mystery.

**Odds and Ends**

A good filling for sandwiches is prepared mustard. Make the mustard by blending in a double boiler three tablespoonfuls each of mixed mustard, melted butter and thick cream; the sandwiches must be thinly cut, then sparingly spread with butter, and covered with the mustard, then with a generous sprinkling of grated cheese.

For polishing nickel, put a teaspoonful of whiting in an old dish and mix into a thin paste with a little coal oil; apply this to the nickel, let it dry until it looks white and then rub it with a flannel rag. The nickel will shine like new. The coal oil will prevent the nickel from rusting or becoming greasy. A pound of whiting should last a year, and should not cost more than five cents.

**To Remove Grit From the Eye**

In order to remove anything that gets into the eye and causes suffering, try this: Take a horse-hair from the tail of a horse, and dip it into boiling hot water to sterilize; twist into a loop; take this into the right hand, and with the left raise the lid of the injured eye and insert the loop, if beneath the lip; push the loop in the direction of the substance and bring the matter out. This is painless and does not injure the eye as a wisp of cotton may do.

**Cucumber Cream**

We are constantly asked for a whitening cream made of cucumbers, and as this is the season when cucumbers are readily to be had, we give one of the best. Cut up two pounds of green cucumbers, which are of the age ready for salads and for table use—not yellow-ripe, nor yet immature green. Mash in a wooden bowl and let them macerate in their own juice twelve hours; press well and strain through a very fine sieve. Melt two and one-half ounces of oil of sweet almonds in a double boiler, with nine drams of spermacetti and 2½ drams of white wax; stir this slowly into the strained cucumber juice until well incorporated and set in the ice box to harden slightly; beat with a wooden spoon; a water will form and separate from the ointment; pour this off and add one-half ounce of glycerine to the ointment; working it in with the hands, without heat, until it is smooth and soft. If care is taken to work all the water out of it when the glycerine is added, the cream should keep until the next crop is grown. Put into small glass or china jars, leaving space on top for a spoonful of rose water to be poured over it. Keep in a cool place. Use as other cold cream.

**Fig Paste for Constipation**

Chop fine one-half pound each of fine raisins and figs, and one ounce of senna leaves. Put into a stew pan with half a pound of sugar and half a pint of boiling water. Simmer for twenty minutes. Pour in buttered tins to cool. Dose, one inch square at bed time. If not enough to act mildly, more can be taken.

**For the Summer Girl**

Cold cream should be used plentifully in warm weather; remember to rub the cream behind the ears and all over the neck and throat, then rub off with a piece of soft old damask or something equally soft and

absorbing. This will cleanse the pores beautifully.

Hard water ruins the hair, leaving it sticky, and in time takes out all the gloss. If hard water must be used, when shampooing, beat an egg well into it, and wash with this, then rinse well and dry. Softening the water with borax or ammonia is bad for the hair.

**Baked Dressing**

If you have a lot of stale bread, do not waste good eggs and milk on it, but try making a baked dressing. Dip the bread in cold water and squeeze dry, and you hardly need to limit the quantity, if you have plenty of seasoning. Gather up all the bits of meat that may be left from a former meal, and any bones that are closely trimmed, a finely minced

onion, half a dozen parsley leaves and a few olives, if you have them. Stew the meat and bones in a little water until every bit of the strength is extracted, strain, and add to the broth any nice gravy to be had, or a little nice drippings, a cup of rich milk, salt, pepper, and dash of curry powder; stir the mixture into the softened bread, put into a baking dish, bake thirty minutes in a quick oven. When it is almost done, cover with buttered bread crumbs and brown. To give it a different flavor, stir a teaspoonful of powdered dried sage into the wetting before adding to the bread, and if preferred, butter may be used instead of drippings; but nice drippings is very much liked. The bread crumbs must not be too dry, but should not be "soggy wet."

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