

wrap up, and the steam will loosen the down so it can be rubbed off. To truss the goose, cut off the head and feet, split the skin at the back of the neck and take out the gullet and windpipe; make a long slit to the breast bone and remove the intestines without breaking. Clean the inside of the carcass, and remove the oil bag from the rump. Fold the wings back and, with a darning, or other long needle and twine, fasten in the long skin; put the legs close to the sides and fasten with a stitch through the body of the goose, sew up the vent and fasten down the legs with a stitch through the rump. It is now ready for stuffing and cooking, or cooking without stuffing.

More Candy Recipes

One never has too much candy for the holidays, and here are a few more ways of making it:

Creamed Walnuts—Beat the white of an egg to a stiff froth, adding gradually eight tablespoonfuls of powdered sugar (granulated can be used) and beating well together. Have English walnuts shelled, break the kernels apart and put the cream between them. Press together and set away to harden. This amount should cream fifty nuts.

Walnut Candy—Either English walnuts, black walnuts or hickory nut meats can be used. Use one pound of brown sugar, one-fourth pound of butter, half a pint of walnut kernels; put the sugar in a sauce pan with half a gill of boiling water and boil hard for twenty minutes, then add the butter and boil five minutes longer, then add the nuts, which should have been either rolled or chopped fine, and stir them well in; let boil up once more, then take from the fire, beat for a minute, then

pour into buttered dishes. When cold it will be brittle and can be broken up to suit.

Fudge—Grate two squares of unsweetened chocolate into a sauce pan and add one-half pint of rich milk; let boil until the mixture is like syrup, then add two cupfuls of granulated sugar and one large tablespoonful of butter, stir until the sugar is thoroughly dissolved, remove from the fire and stir rapidly until almost cold, then turn into a tin and as soon as settled cut into squares. Remove from the pan when perfectly cold.

Peanut Candy—Get the roasted peanuts, or roast them yourself, shell, remove the brown skin, and rub with the hands to split the kernels. Spread the nuts in a pan or dish that has been well buttered. Take one pint of good molasses, one teaspoonful of butter and boil until it will harden in cold water, then pour over the nuts in the pan and let get cold. Or, use two cups of sugar, teaspoonful of butter and half a cup of water; boil same as molasses and pour over nuts.

For Hog-Killing Time

Making Scrapple—For this dish, we, who grew up in the days when every farmer, and many village people fattened, killed and cured their own year's supply of meat, used only the best of the "scraps." Few people used the lungs—called "lights"—of the hog, or the kidneys, or ears, or snout in the making of head-cheese, or "souse." Such parts were deemed "unclean," and were fed to the dogs, or poultry. Now, everything "goes in" with some people, and our reader who asks for the information must be her own judge as to what of such things she will use. For the modern scrapple, take the tongue, liver, lights, all kinds of trimmings, snout, ears, kidneys, wash all well, and put into a kettle; cover with water and boil until tender, so that all bones can be picked out from the meat. Then run the meat through a sausage cutter while hot; strain the water it was boiled in to remove all strings, gristles and tough fragments and slivers of bone, set over the fire again and thicken with corn meal, salted to suit; stir well, as it scorches easily. The mush must be cooked thoroughly done and quite stiff, with no raw taste of the meal in the mixture. The meat may be flavored with salt, pepper, sage, or other herbs as preferred, and should be stirred into the mush, thoroughly mixing, and put into square-cornered pans to cool. This should be set in a cold place, and sliced and fried as wanted. In the olden days, the head and jowl were used for the scrapple, as well as for the souse, though many used the jowls in the sausage meat, or cured them for boiling pieces with vegetables in winter. The top of the head was also used by many in making mince meat, and made excellent pies used in this way. The meat from ribs, back-bones, and all trimmings were used for this purpose.

For Keeping Cider Sweet

We have quite a few calls for methods of preventing the fermenting of cider, and give the following, as coming from good authority:

"Have bottles, or glass fruit jars, and heat them to a temperature of 180 degrees; then have the cider heated in a porcelain vessel to boiling point, pour carefully into the bottles or jars, and seal at once. Lay the bottles or jars neck-down, and if in twenty-four hours there should be signs of ferment, heat again at once and seal. Quart bottles or jars are the best size."

The cider can be treated as any other fruit juice, heated and sealed, either in bottles, jars or jugs. "The Professor Van Deman says: 'The

particles of pomace which remain in cider as it comes from the mill must be removed in making cider of good keeping quality. This is done by straining cider slowly through clean sand, or some other substance which removes nearly every particle of foreign substance, leaving the juice of the apple free from sediments. After this sediment is removed, the cider may be kept sweet by heating it nearly to the boiling point and sealing in bottles or glass jars the same as any canned fruit juice. There are many ways of preserving cider by applying chemicals, mustard, or other substances, but these are generally considered objectionable. Some advise a large teaspoonful of salicylic acid to a forty-two gallon barrel of cider, to prevent it becoming objectionably sour, but this acid is a poison, and is not generally recommended. A large portion of the cheap sweet cider sold by the bulk or barrel is preserved by some one or more of these objectionable methods.

Wood Fillers

Mrs. L. S. asks how she can fill the cracks and loose joints of her furniture. The best for the loose joints is to have a cabinet-maker, or a good carpenter, tighten the pieces together with tools. But if this is out of the question, perhaps the mechanic of the family may be possessed of skill sufficient to put a little glue on the places, and with a strong

band bind them in place until dry. The only way to remedy loose joinings is to have them put together again properly with glue to hold them. For filling holes, or rough places, soften a sufficient quantity of good glue by soaking, then boil until it is a thin liquid; have a quantity of saw-dust colored like the wood to be mended, then stir sufficient into the glue to make a paste soft enough to work well with a knife blade. Fill the places compactly and smooth over level with the surface of the wood, applying while very hot. When it dries, scrape off all roughness and polish with a fine sandpaper; or, if used on furniture where it will show, use a fine emery paper; then paint or stain, and give a coat of varnish to match the rest of the wood. For the floor-cracks, it is just the same process—fill the cracks with the saw-dust and glue paste, smooth level with the surface of the boards, and then, when dry, smooth well and paint or varnish.

OPPOSITES

The dapper little ribbon-clerk gazed languishingly into the dark eyes of the handsome brunette waitress.

"Isn't it wonderful," he gurgled, "how opposites seem to be attracted to each other?"

"It sure is," agreed the beauty. "I noticed only today that the tallest man at the lunch-counter ordered shortcake."—Lippincott's.

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Sizes for Misses, 14, 15, 16, 17 and 18 years, and requires 4 yards of 36-inch material for a 14-year size. Sizes for ladies, 36, 38, 40 and 42 inches, bust measure, and requires 5½ yards of 40-inch material for a 36-inch size.



9429—LADIES' COAT

Cut in five sizes, 34, 36, 38, 40 and 42 inches, bust measure. It requires 4 yards of 54-inch material for a 38-inch size.



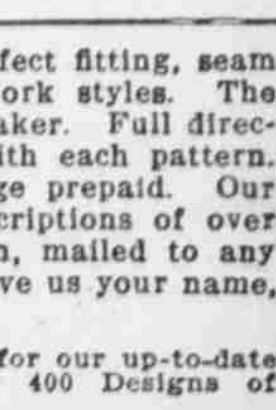
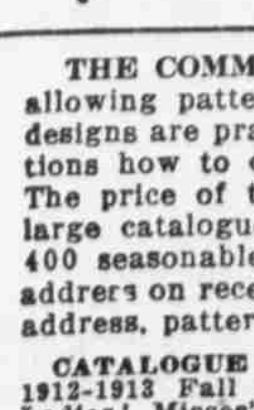
9425—LADIES' COAT WAIST

Cut in five sizes, 34, 36, 38, 40 and 42 inches, bust measure. It requires 2¾ yards of 44-inch material for a 36-inch size.



9430—GIRLS' AND MISSES' BATH ROBE

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