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27. How to clean a lamp chimney.
28. What to do with children having summer complaint.
29. How to take ink out of clothing.
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32. What to cook for a sick person.
33. How to make doughnuts.
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36. How to preserve eggs.
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38. How to have a fernery.
39. How to start a kitchen fire.
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41. How to make a cheap picture frame.
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44. How to keep furs in winter.
45. Selection of a variety of seeds for a small flower garden.
46. How to make gems.
47. How to keep grapes in winter.
48. How to make gravy; ham, beef-steak, chicken, etc.
49. How to soften and whiten the quills.
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66. How to get rid of rats and mice.
67. How to select a dozen of the best kinds of roses for cultivation.
68. How to make nice sandwiches.
69. What do you do with the soap suds?
70. How to make a good soup.

Mince-meat for the Holidays.

[E. E. P. Salem.]

"I have been preparing mince-meat for Thanksgiving and will give you my method of making it. For two gallons of the prepared mince-meat, I boil five or six pounds of beef, that next the neck is best. When thoroughly cooked and cold, chop it very fine, add one and a half pounds of chopped suet; double the quantity of meat, of chopped sour apples; one table-spoonful each of raisins, cloves, cinnamon and nutmegs, also a table-spoonful of salt, or more if the meat was not salted in cooking. Chop one pound of raisins, seeded; one pound currants and one-half pound of citron, and add to the mixture. Then take one quart of boiled cider, or two of sweet, and a little vinegar, one quart of molasses, one pound of sugar and the liquor the meat was boiled in, if not too much. Mix all with the meat, apples, etc, and boil one hour slowly. If you have any fruit jelly which is not firm enough to keep add this or any fruit juice which is nice. All will be an improvement. This mince-meat will keep a long while, in a cool place."

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