# OF INTEREST TO LADIES

Tested Receipes and Valuable Household Hints, Furnished by Those who have Tried Them.

Cucumber Salad Pickles

100 small cucumbers, 1 cup olive oil one-third oz. white mustard, one-third oz of celery seed, 1 cup sait. Slice thin and salt over night, drain and cover with cold vinegar and oil.

MRS. LAYTON SEBOLT

Cookies

1 cup flour, 1 cup milk, one-fourth teaspoon salt, 2 eggs.

Put flour in bowl. Make a well in the centre. Drop in the salt, then unbeaten eggs. Add milk gradually and beat thoroughly. Bake in gem page for 30 minutes.

Cookies

One cup sugar, eight tablespoonfuls but ter, one egg, seven tablespoons sour milk, two heaping teaspoons baking powder, one teaspoon soda add flour to make soft dough. beat thoroughly. Bake in gem pans for 30 minutes. When cool open and fill with whipped cream or any other desired filling. CORDELIA WIEVESIEK.

### Lemon Pie

For two pies . Take 2 cups sugar, juice of 2 lemons, 3 tablespoons flour, yolks of 3 eggs, butter size of a walnut. Stir and add boiling water to thicken. Bake crust first and fill, put back in oven a faw seconds the back in oven a few seconds, then beat whites of eggs, add sugar and cover pies. Place in oven to brown slightly.

MRS. F. FREESE

### Cocoanut Cake

One and a half cup sugar, three-fourths cup butter. Cream together. One cup milk, two and a half cups flour and one teaspoonful of vanilla. beaten whites of 2 eggs and heaping teaspoonful flowr. Let boil five min-

MRS. W. A. LONG

### Rocks, Cookies

1 cup sugar, 1 cup butter and lard, one-half each, one cup chopped nuts, a cup chopped raisins, 2 cups of flour, 2 cups rolled oatmeal, 2 eggs beaten light, 1 teaspoonful cinnamon, 1 teaspoonful vanila ½ teaspoonful salt 1 teaspoonful soda, level full, one-half cup hot water, poured in last, drop in tablespoonfuls.

MRS. S. SEARS

Ginger Cake

Ginger Cake
(original)

1 cup molasses, 4 large tablespoons
melted butter, one-half cup sugar, 1
heaping teaspoon ginger, cloves, cinnamon, allspice and a little salt. 1
heaping teaspoon soda dissolved in
hot water. Make very stiff with flour,
too stiff to stir and then pour over it
1 cup of boiling water. Add no more
flour and stir until smooth. Add onehalf pound of raisins. Bake slowly.

MRS. A. J. ROSS

Clean salmon thoroughly; cut up in pieces to fit jar, salt as for cooking. When jar is full sprinkle top with salt. Put on in boiler of cold water filled to neck of jars. Have lids on jars and if Mason jars are used, omit the rubbers until the fish are done. When water comes to boil, boil fish three hours; remove jars and seal. See that no water gets included in the salts. Raisin Cream Pie.

Bake under crust first. One and one half cups chopped raisins, 1 cup cold water, three-fourths cup sugar, one tablespoon flour, mixed with water for thickening. Frost with whipped cream.

MRS. O. A. PACE

Bake under crust first. One and one half cups chopped raisins, 1 cup cold water, three-fourths cup sugar, one and the salt cream.

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MRS. F. FREESE

## Angel Cake

Put into one tumbler of flour one teaspoonful of cream of tartar, then sift it five times. Sift also one glass sift it five times. Sift also one glass and a half full of white powdered sugar. Beat to a stiff froth the whites of eleven eggs, stir the sugar into the eggs by degrees, very lightly and carefully, adding three teaspoonfuls of vanilla. After this add the flour, stirring quickly and lightly. Pour into a clean, bright tin dish, which should not be buttered or lined. Bake at once in a moderate oven ed. Bake at once in a moderate oven about forty minutes.
MRS. RALPH J. EDDY.

Preserving Children

Take one large grassy field, one half dozen children, all sizes, three half dozen children, all sizes, three small dogs; one long, narrow strip of brook, pebbly if possible. Mix the children with the dogs and empty them into the field, stirring continually. Sprinkle with field flowers, pour brook gently over pebbles; cover all with a deep blue sky and bake in a hot sun. When the children are well browned they may be removed. Will be found right and ready for setting away to cool in the bath tub.

Selected by

Selected by MRS. J. O. STAATS

Raw Food Salad Cabbage, beet, carrot, parsnip, turnip, horse-radish and onion are the ingredients used. For six people take cup of cabbage chopped or ground fine, add one heaping tablespoon of the other vegetables mentioned, with 1 cup boiling milk and cook to thick

2 cups sugar, 1 cup butter, three-fourths cup sweet milk, 2 eggs, 5 cups flour, 2 teaspoons baking pow-der, grated rind of a lemon. Roll thin and bake quickly.

1 cup sour milk, 1 teaspoon soda, cup sugar, butter size of walnut, 1 egg, spice to taste and flour to roll smooth.

### Potato Soup

Take six boiled and mashed potatoes, butter size of egg, salt and pep-per. Have a quart of hot milk ready and put with potatoes and serve

### Cucumber Pickles Wash small cucumbers and soak in

strong salt water 2 days, then put in jars, pour hot vinegar over them. MRS. CATTO

### **Burnt Leather Cake**

Cream two cups of sugar with two tablespoons butter, yolks of four eggs well beaten, two-thirds cup of milk Filling—Boil together one and a half cups milk, three-fourths cups of sugar and one-half cup cocoanut. Add sugar and one-half cup cocoanut. Add well beaten. Stir as little as possible

Fresh Baking

When cutting new cake dip your knife in cold water before cutting each slice. To cut new bread heat the knife by dipping it in hot water and it will cut as smoothly as stale bread.

Prune Cake 3 eggs, 1 cup sugar, three-fourths cup butter, 2 cups flour, 1 cup chopped prunes, 3 tablespoonfuls prune juice, with 1 teaspoon soda, nutmeg,

cinnamon, allspice to taste. Put prunes in last. MRS. A. JONES

Household Hold Hints First Aid for Nail Wounds Smoke with sugar on hot bed of coals until pain ceases. Then bind on fat bacon for a few days.

Coal oil is fine for cleaning sinks and oil cloth. Try it.

MRS. J. O. STAATS

ana on each plate, sprinkle with chopped nuts and serve with mayon-

Put the cooked macaroni on platter and pour the sauce over it and sprinkle it generously with grated cheese.

MRS. MAUD LONGLY

Creamed Peas Cook peas until tender, using butter and salt and peper to taste. Add white

White sauce—cream one table-spoon flour, one of butter, one-half teaspoon each of pepper and salt, add this to cup of hot milk and cook until thick. This is sufficient sauce for a pint of peas.

pint of peas.

Asparagus and potatoes may be prepared also in this manner. In preparing potatoes, cut them in cubes and heat in milk before adding white sauce. Asparagus should be cut in small pieces before the sauce is add-

Banana Pie

radish, using a heaping teaspoon of these chopped or ground fine. Toos together and arrange on lettuce, dust with paprika and salt, spray with olive oil and finally dash with lemon juice. This may also be used with cream dressing or mayonnaise.

MRS. BEAULIAU

cream, add small lump of butter, take from fire and let cool. Flavor with vanilla. Bake a rich crust and let cool. Put layer of sliced bananas on lower crust, sprinkle with salt add custard and whites of 2 well beaten eggs and 2 teaspoonfuls sugar. Brown in quick oven. the exception of the onion and horse- cream, add small lump of butter,

2 cups of oatmeal, 1 cup flour, three fourths cups sugar, three-fourths cup of shortening (any kind) one-half teaspoon soda, buttermilk to wet.

Work the sugar and catmeal to-gether with the hands. MRS. J. R. LANDSBOROUGH

then bake forty-five minutes.
MRS. J. R. LANDSBOROUGH

Johnnie Cake 3 cups corn meal, 2 cups flour, one and one-half cups brown sugar, one cup drippings or butter melted in the pan in which the cake is baked, 3 eggs, 1 small teaspoon soda dissolved

Chocolate Pie
1 tablespoonful grated chocolate, 1
pt. water, yolks of 2 eggs, 2 table-

Sea Foam
2 cups of extra C sugar (light brown) one-half cup water. Boil until it shreds, white of one egg beaten stiff. Pour hot syrup over the beaten white and beat until cold. When about

cup vinegar, one-third cup sugar, two well beaten eggs, one-third teaspoon mustard, salt and pepper to taste. Mix and cook until thick when cold

French Mustard 3 tablespoons mustard, 1 table-spoon sugar, have both well worked together then beat in one egg until

Fair Loaf Cake
One and one-fourth cups sugar, one half cup butter, one-half cup milk, one-half teaspoon soda, 4 eggs yolks and whites beaten sparately, 1 teaspoon cream of tartar added to beaten whites, cream butter and sugar add milk, and then add milk and then flour and beaten whites of eggs last Flavor. Beat all for five minutes. last. Flavor. Beat all for five minutes.

olates with lettuce; place half bandara on each plate, sprinkle with chopped nuts and serve with mayonaise dressing.

Italian Macaroni

Boil sufficient macaroni in salted water till done. Brown 2 lbs. of

MRS. CHRISTIAN SCHUEBEL

A Good Salad Dressing 2 eggs well beaten, 8 tablespoons vinegar. Last, 2 of water if vinegar is too strong, 2 teaspoonfuls of sugar,

To remove ink stains from table lines soak in hot vinegar, change vin-egar and repeat several times if

necessary. Do not wash linen first. MRS. C. SURFUS

Cabbage Salad Slice firm, new crisp cabbage, add a

half cup sugar, dust with pepper and salt. Just before serving add one cup sweet cream, stir well through cabsweet cream, stir well through cab-bage and add one tablespoon vinegar, stir well. This is delicious and easily

To prevent icing from sticking to a nife when cutting cake, dip the

color in colored linen dresses, launder them in bran water. Take a half pailful of bran and pour scalding water over it, let stand for half an hour, drain the water off, and wash the linen, using no soap. Rinse in two or cut and fried. The yolks of eggs, three waters, in which is also a portion of the bran prepared as directed amount to about a nint. tion of the bran, prepared as directed and do not starch. Treated in this way, the garment will iron beautifully be of sufficient stiffness and look like Coffee Cake

Broom Bags—Broom bags, made of Canton flannel, or of old, soft underwear, will be found of great help in sweeping walls and ceilings, as well as hardwood floors. Made of ample size with draw strings tied securely about the handle of the broom, they are easily slipped on and off the broom, and are easily washed.

Dustless Dusters— To make dustless dusters, purchase two and one-half yards of cheesecloth (preferably black,) cut in equal parts. Saturate

2 cups Barataria Shrimps, equal amount chopped walnuts, equal parts of cream tartar, one cup hot water. orange broken in small pieces. Serve

Nut Bread

1 egg, three-fourths cup brown sugar, 1 cup sweet milk, 2 teaspoons baking powder, 2 cups flour, one-half cup nut meats chopped not very fine.

Let it rise twenty-five minutes and then bake forty-five minutes.

MRS. J. R. LANDON.

hot water, one teaspoon soda, one cup flour, yolk of one egg. Add salt and steam one hour and serve with boil ed sauce.

MRS. FRANK MOORE

Filling

2 cups brown sugar, one-half cup of milk, one-half cup butter. Boil fif-teen minutes—flavor and beat until cool. Mapleine makes a good flavor-MRS. LEON DESLARZES

1 cup brown sugar, 1 cup white sugar, 1 teaspoon butter, 1 cup cream or milk, 1 tablespoon chocolate, 5 cents' worth of walnuts. Boil 15 minutes over moderate fire. Beat until it starts to sugar. Add chopped nuts and

Nouget

2 cups sugar one-half cup water one half cup corn syrup.

Boil until it will crack in water. Remove from fire and add a little at a time, the beaten whites of 3 eggs.
Add flavoring to taste. Beat until it
is cold and then add 1 cup chopped nut meats. Put in buttered molds. MRS. J. WILSON

Spanish Bun Cake

add whipped cream or one cup of sour cream.

E. L. S.

Plum Catsup

To three pounds of fruit take one and three-fourths pound sugar, one tablespoon each of cloves, cinnamon, and pepper, and very little salt. Scald and put plums through the sieve, then add sugar and spices and boil to right

Spanish Bun Cake

3 eggs, leaving out white of 1 for icing, 2 cups brown sugar, three-fourths cup butter, 2 and a half cups flour, one-half cup sugar, one-half cup sugar, one-half cup sugar, one-half cup sugar, one-half teaspoon soda and 1 teaspoon baking powder and one cup of the cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup butter, 2 and a half cup sugar, three-fourths cup sugar, three-fourt

Brown Cake

One-half cup butter, one cup sugar, 2 eggs, one-half cup cocoa, one scant cup milk, 2 cups flour, 2 tea-

spoons baking powder.

Cream butter, sugar and eggs together, and when frothy add cocoa, beating this into the mixture then stir

2 cups sugar, 1 cup butter, 2 eggs, 1 cup hot mashed potatoes, 3 table-spoons chocolate in a little hot water, when dissolved fill cup with milk.

4 cups flour, 6 teaspoons of baking powder, 1 teaspoon salt, 1 cup of nuts broken in quarters, 1 and a half cups of milk, 2 eggs, 1 cup sugar.

Mix together the flour, baking pow

minutes. Bake one half hour. This recipe makes two small loaves or one loaf and nine muffins. MRS. L. R. ANDREWS

Blackberry Cake 1 cup sugar, one-half cup butter, 3 eggs well beaten, one and one-half cup flour, good measure, 1 cup blackberry jam or jelly, 3 tablespoon sour milk, 1 teaspoon soda dissolved in milk, 1 teaspoon allspice, 1 teaspoon

One cup brown sugar, cup of molasses, half cup butter, cup strong coffee, one egg, four even cups of flour, heaping teaspoon soda in the flour, tables have been removed.

Around the garden plant a hedge of tablespoon cinnamon, teaspoon cloves, the kinds of flowers which delighted

To hasten the baking of potatoes,

2 cups sugar, one-fourth teaspoor

Date Pudding

1 cup each of dates, walnuts and sugar, one-third cup flour, 1 teaspoon baking powder, 2 eggs. Bake 40 min-utes, and serve with whipped cream.

Caramel 1 cup sugar put on stove and brown until intense smoke arises or the until intense smoke arises or the sugar is burned well. Add 1 cup boil-ing water; boil until thick. This will keep for weeks.

1 and one-half cups sugar, two-thirds cup water. Boil until it be-comes hard in water, Stir into whites of two eggs well beaten and add one teaspoonful caramel and small tea-spoonful vanilla.

HAZEL LANKINS

1 cup white sugar, 1 tablespoon butter—creamed, 1 egg, three-fourths cup sweet milk, 2 cups flour, 2 good teaspoons baking powder, 1 cup En-

Nut Cake

Jam Cake One-half cup butter, 1 cup sugar, 3 eggs, two-thirds cup thick, sour milk, two-thirds cup jam, 1 teaspoon cinnamon, one-half teaspoon cloves, 1 scant teaspoon sods, 2 cups flour. MRS. FUNK

Lemon Pie Sift together 1 cup sugar and 1 and one-half tablespoon flour. Yolks of 3 eggs and white of one. Cream eggs, sugar and flour, add a piece of butter size of an egg. Two cups boiling water. Cook until thick and put in baked crusts. Add frosting of two eggs and sugar and brown in oven.

HAZEL LANKINS

Devil's Food

Cream one-half cup butter with one and one-half cups white sugar, yolks of two eggs well beaten. One teaspoon soda dissolved in one-half cup of sour milk. Two cups sifted flour. Add whites of two eggs well beaten. Dissolve one cup grated chocolate in one-half cup of boiling water and add to above ingredients. above ingredients.

Chow Chow Chow Chow
One gallon chopped green tomatoes, let stand in salt water over night.
Drain and add following: 1 gallon chopped cabbage, 2 quarts chopped onions, 1 large cup grated horseradish, small cup white mustard seed, 4 heaping teaspoons ground cinnamon, 1 of ground cloves, 1 gallon cider vinegar. Mix all together in a granite kettle, let boil one hour and seal in lars.

ter and let raise one hour. Add one cup sweet milk, one egg, one table-spoon sugar and one teaspoon salt, mix well and let raise one hour. Roll out and spread with butter and cut with biscuit cutter, place one half upon the other and let raise one hour, and bake ten minutes.

MRS. FRANK MOORE

Potatoe Cake

2 cups sugar, 1 cup butter, 2

\*\*Refer reading of so many people in our town who have been cured by Doan's Kidney Pills, the question naturally arises: "Is this medicine qually successful in our neighboring towns?" The generous statement of thickens, then add a cupful of sugar and the beaten yolks of three eggs. Stir it quickly and pour into a dish and stir gently into the mixture the whites a supplied of the property of and stir gently into the mixture the whites beaten stiff, then the flavoring

and then set away to cool.

Caramel Cake Caramel Cake

To make three large layers of caramel cake allow 1 cup of butter; 2 of sugar; 1 cup milk; 3 cups flour; 5 eggs (whites) 2 teaspoons baking powder. Place the ingredients together as for plain layer cake, adding the whites of the eggs last. Bake in three well buttered tins and when done spread between the layer caramel spread between the layer caramel filling.

MRS. BOWLAND

The kind of a garden that we love and the one which takes us back, in memory, to the pleasant days of our childhood, is the one, half tame—half wild, in which fruits, flowers and vegetables grow in abundance, none being too choice to be harmed by their neighbors; none esteemed to mean to be restricted in their natural profusbe restricted in their natural profusion, but which-alas! has long since been banished by modern gardens. In the old fashioned gardens of our grandmothers were found the flow-ers, quaint but beautiful. Among them the lark-spur and sweet wilmilk, I teaspoon allspice, I teaspoon cinnamon, I teaspoon nutmeg.

Stir all together bake in layer and put together with icing. Also makes good loaf cake.

MRS. C. SURFUS

Lemon Pie

Lemon Pie

Lemon Pie

Times signification with pie peats of rose many or a hedge of sweet.

made as follows: Grated rind and juice of one lemon, three fourths cup sugar, one egg and yolk of another, one level tablespoon corn-starch, pinch of salt, three-fourths cup cold water butter size of a walnut. Cook in double boiler until thick, and fill crust. Beat white of egg with two tablespoons sugar for meringue.

MRS. G. V. EIY

Potato Cake

12 large potatoes, one and a half lbs ham, one and a half round pork roast, one and a half round pork roast, one and a half round pork roast, of the spot considered slightly, if at all. In the spring the soil is duly prepared for planting, and at the proper time the various vegetable seeds are sown in straight rows and for a short time during the spring it is a pleasants pot to lok upon but with the heat of summer the foliage becomes parched and presents a yellow, dried-up appearance and the same spot either unrelieved by green foliage or bright hued flowers, be-

the eye and afford pleasure to all look upon them and for this purpose there is no seed better suited than the nasturtium, whose foliage is very luxuriant and conceals in a short than the contract of the co

Best Medicine for Colds



Currant Pie

1 lb. currants (dried), cooked tender, 2 tablespoons flour, heaping, yolks of 2 eggs, well beaten, butter size of an egg. Mix together and stir into currants until it thickens. Flavor

Milwaukee Happenings Always Inter-est Our Readers

years I suffered from pain in my back much more severe if I over-taxed myself or caught the slightest cold. The kidney secretions were unnatural. Doan's Kidney Pills proved to be just the remedy I needed. They gave me if quick relief from all the troubles. A few times since then I have used Doan's Kidney Pills and they have always given the best of results. You with nutmeg and bake the crusts and then add currants. Beat the whites of then add currants. Beat the whites of four eggs stiff and add sugar and spread on pie and brown. This recipe makes two pies.

MRS. A. SIMMONS

MRS. A. SIMMONS

For sale by all dealers. Price 50 cents. Foster-Milburn Co., Buffalo, New York, sole agents for the United States. Remember the name—Doan's—and take no other.

Continued on page 11. Children Cry FOR FLETCHER'S CASTORIA

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in a cup of buttermilk.
MRS. J. R. LANDSBOROUGH

spoons cornstarch, 6 tablespoons sugar, 1 tablespoon vanilla. Boil and pour in baked crust. Use whites of eggs for frosting, set in an oven and

half cooled add one-half cup chop-ped peanuts. Flavor with vanilla. MRS. J. L. WALDRON Salad Dressing One-half cup rich milk, one-half

smooth. Add 1 cup vinegar worked in smooth. Set mixture on stove and boil until creamy. Some people add corn starch if they prefer it not so strong, 2 tablespoonfuls vinegar and one of corn starch.

beating this into the mixture then stir in one scant cup milk and when well mixed add flour and baking powder, after having been sifted together.

Three Hour Riscott one of corn starch.
MRS. CHAS. SURFUS

MRS. R. T. BEATTIE Oatmeal Cookies

one-third teaspoon mustard, dash of red pepper, small piece of butter. Cook over steam in teakettle or on stove until thick. Leave out mustard minutes. Bake one half hour.

if used on cabbage. Salt to taste. MRS. C. SURFUS

Try This

When making custard pies, add one cupfull of finely ground hazelnuts or pecans. These rise to the top and when baked, form a delicious crust.

MRS. F. R. ANDREWS

prepared. Household Hints Use a cloth, cotton batting or the tips of your fingers, wet with essence of peppermint and apply to a burn. It will bring quick relief.

knife into warm water. A Laundry Hint-To preserve the

black,) cut in equal parts. Saturate thoroughly in a solution made of one

An Old Fashioned Garden The kind of a garden that we love

Line a pie tin with rich pie-paste of rose mary or a hedge of sweet and bake in quick oven. The filling is brier and tall honeysuckles grow in made as follows: Grated rind and juice of one lemon, three fourths cup Note you—the gardens of today, us-

foliage or bright hued flowers, be-How different it would appear if, when in early spring as the vegetable seeds are planted, there were placed in between the rows, seeds from which flowers, the less useful, delight

black,) cut in equal parts. Saturate thoroughly in a solution made of one third of an ounce of paraffine oil, mix with one pint of kerosene. Wring dry and you will have an excellent dust cloth, harmless to any kind of furniture. Pour the remaining oil in a bottle, cork securely, label and keep for future use.

When poaching eggs put a little butter in the skillet before putting in the water. This will prevent the eggs from adhering to the skillet.

To keep cheese moist, wrap it in a soft cloth wrung out of vinegar and keep in an earthen jar with the cover slightly raised.

MRS. C. SURFUS

To hasten the baking of potatoes, let them stand a few minutes in hot water washing them clean.

Ham may be kept from getting hard and dry on the outside thus: take and dry on the outside thus: take and fry it out. Let it get hard, then spread it on the cut end of the ham, half an inch thick is not too much This excludes air. Hang in a cool place. When I want to slice ham I scrape off this fat, and afterwards I put it on again as before.

Before trying to break a cocoanut put it in the oven to warm. When heated a slight blow will crack it and the shell will come off easily.

MRS. C. SURFUS

When a druggist recommends a remedy for colds, throat and lung troubles, you can feel sure that he knows what he is talking about. C. Lower, druggist of Marion, Ohio, writes of Dr. King's New Discovery is the best throat and lung medicine I scrape off this fat, and afterwards I put it on again as before.

Before trying to break a cocoanut put it in the oven to warm. When heated a slight blow will crack it and the shell will come off easily.

MRS. C. SURFUS