

THE HOUSEHOLD PAGE.

CONTRIBUTIONS FROM THE LADIES SOLICITED FOR THIS DEPARTMENT. TELL YOUR VALUABLE RECEIPTS, HOW YOU MAKE FANCY ARTICLES AND ABOUT THE DESIGNS AND CARE OF YOUR "ROSE GARDEN."

TRIED AND TRUE RECEIPTS.

Carmel Cake.

Two cups of light brown sugar,
Two eggs,
One cup of sweet milk,
One half cup of butter and lard mixed.
Stir together and then add,
One-third of a bar of bakers' chocolate dissolved in one-half cup of boiling water,
Three teaspoons of baking powder,
One teaspoon of vanilla,
Bake in layers in a moderate oven.
For filling use:—One cup of light brown sugar,
One-half cup of cream,
One teaspoon of vanilla.
Boil the mixture until it hardens when dropped in cold water.
When cool enough spread between layers and on top.

Silver Cake.

Three cups of pulverized sugar,
One cup of shortening, butter and lard,
One cup of sweet milk,
Three cups of flour,
Three teaspoonfuls of Royal baking powder,
The whites of nine eggs to be added last.
Bake in one pan for one hour.

Lemon Pie.

One and one-half cups of granulated sugar,
Yolks of four eggs,
Four teaspoonfuls of flour,
One tablespoon of butter,
One grated lemon.
Pour over this three cups of boiling water stirring it constantly while adding the water. Then add the well-beaten whites of four eggs, beat all together, divide into three pies and bake in moderate oven.

Fruit Cookies.

Two cups of brown sugar,
One cup of butter,
One-half cup of sour cream,
Two whole eggs and yolk of another,
One-half teaspoon of ground cloves,
Two teaspoonfuls of cinnamon,
One teaspoon of soda,
One grated nutmeg,
One pound of seeded raisins, chopped fine. Mix all thoroughly together, then mould by pinching off pieces of dough and flattening between hands. Glaze the top of each cake before baking with white of egg spread on with a cloth. Bake in a moderate oven.

Soft Ginger Cookies.

Two cups of Orleans or sorghum molasses,
Twelve tablespoonfuls melted lard,
One teaspoon of ginger,
One teaspoon of soda, dissolved in eight tablespoonfuls of hot water. Flour enough to make a dough as soft as can be rolled. Bake in medium oven. To keep cakes soft keep in a tin bucket in cellar.

Graham Gems.

One egg,
Three tablespoonfuls of granulated sugar,
One and a half cups of butter milk,
Pinch of salt,
Graham flour enough to make a stiff batter. Add one teaspoon of soda dissolved in one teaspoon of water. Beat well, pour in buttered gem pans and bake in a moderate oven 30 minutes. This will make eight gems.

Ammonia Cake.

One pint sweet milk,
Two teaspoonfuls ammonia dissolved in the milk for one hour before adding.
One teaspoon of soda,
Two cups of granulated sugar,
One cup of lard and
Flour enough to make a soft dough. Roll, mould and bake in a hot oven.

Cottage Pudding.

One cup of sugar,
Two-thirds cup of sweet milk,
One-half cup of lard,
One and one-half cup of flour,
One teaspoon of baking powder,
One egg.
Flavor with either vanilla or lemon.
Bake in a square pan for ten minutes. Serve while warm with the following dip:
One cup of sugar,
One tablespoon of flour,
One tablespoon of butter,
One pint of boiling water.
Boil until it thickens.

Popcorn Balls.

Pop the corn in hot lard to which add a little salt, pour out in a large pan, then make the wax or taffy by taking two cups of sugar, one cup honey drip molasses lump of butter size of a walnut, boil until medium waxy when dropped in cold water. Before removing from stove add one-third teaspoon of soda. Stir corn constantly with a large spoon while pouring in the boiling syrup. Dip the hands in cold water and mould in balls while warm.

Salmon Balls.

One can of salmon,
Fifteen rolled crackers,
One egg.
Mix all together, make in balls about the size of an egg, roll the balls in cracker crumbs. Fry in lard the same as potato balls.

A Dinner Menu.

As an introduction to dinner a soup with meat as a basis or with a bisque of vegetables and milk is an admirable aid to digestion and acts as a spur when one is too weary immediately to assimilate more solid food. A roast or a broil of beef, mutton or chicken, following soup, accompanied by two vegetables, sufficiently fills the bill for an ordinary dinner. After this may come a salad or a sweet, according to choice. In the daily menu these are not necessary at the same time, although when the dinner is a function to which guests have been asked neither of these courses can be omitted.

Ripe Tomato Preserves.

Select solid tomatoes, not too ripe (yellow, pear-shaped are best). Scald and peel carefully, prick with a needle to prevent bursting, add an equal amount of sugar by weight and let lie over night. In the morning pour off all the juice into a preserving kettle, and boil until it is a thick syrup; add tomatoes and boil carefully until they look transparent. A piece or two of root ginger may be added, or one lemon to each pound of fruit. Slice lemon thin.

Spiced Grapes.

Pick the grapes off the stems, separate the skins in one dish from the pulp in another, add a little water to the skins and cook both ten minutes, until you can press the pulp through a coarse sieve to strain out the seeds, and add the skins to the pulp. Measure this and to every seven pints allow three and one-half pounds of sugar, half a pint of grape juice made by boiling whole grapes to a pulp and straining, and a half pint of cider vinegar. Cook half an hour, then add one teaspoonful of ground cloves and two tablespoonfuls of ground cinnamon. Cook until as thick as desired and put into stone jars or glass cans. These do not spoil easily and old cans which do not fit tight may be used. Serve with roasts. This may be made from the wild grapes or the green Concord or the isabellas.

Notes.

When a woman wants to get rid of her husband for an hour, she sends him up stairs to get something from the pocket of her dress.

Milk as a beverage should be diluted and then drank slowly, sipping a little at a time. People who will follow that rule will find little trouble in drinking it.

The soil to be used for potted plants should be mixture of leaf mould from the woods, sand and good loam, a little powdered charcoal being an improvement.

Beaming, oily noses may often be cured by bathing the entire face with a weak solution of soda water. Use common washing soda—a bit about the size of a filbert to a quart of warm water. The circulation is usually at fault in these cases, and sensible women with troublesome noses should take plenty of exercise in the open air and eschew all highly spiced food.

Frozen Peaches—One quart of pared ripe peaches, cut fine; one quart of water, one pint of sugar. When the sugar is dissolved, freeze. A delicious dessert, yet extremely simple and inexpensive.

Never use a large size pot for a small rooted plant. If you do the soil will sour and plants sicken and die.

Rancid creams become active poisons, and a woman cannot be too careful about the purity and freshness of the cosmetics she uses. Many a blotched and irritated skin is caused by improperly laundered towels and wash rags and foul sponges.

Premium List Clackamas County Fair

Table with 4 columns: Entry, 1st Prem., 2nd Prem. Includes divisions: A. Horses, B. Cattle, C. Sheep and Swine, D. Poultry, E. Vegetables, F. Fruit.

Table with 4 columns: Entry, 1st Prem., 2nd Prem. Includes divisions: G. Farm Products, H. Flowers—Amateur, I. Sewing, Fancy Work, Knitting, Crocheting, Needle Work, Etc., J. Domestic Process—Bread, Cakes, Preserves, Dried and Canned Fruits, Etc., K. Pickles and Sauces, L. Works of Art and Ornamentation.

Advertisement for an electric flat-iron. Includes text: 'GET IT FOR HER AN ELECTRIC FLAT-IRON FREE:--ON 30 DAYS TRIAL'. Features an illustration of a woman ironing and a coupon to request the iron.