| THE HOUSEHOLD PAGE. <br> CONTRIBUTIONS FROM THE LADIES SOLIC. UABLE GECEIPTS, HOW YOU MAKE FANCY ARTICLES AND ABOUT THE DESIGNS AND CARE OF YOUR "ROSE GARDEN." |  |  |  |  |  |  |
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|  | $\begin{aligned} & \text { cake. Unlike most johnnycakes, this } \\ & \text { is also good cold, but is best when } \\ & \text { eaten hot. } \\ & \text { Squash Biscuit. } \end{aligned}$ |  |  |  |  |  |
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|  |  |  |  |  | vlolently three time; she handed memy rus ad matd, sraclously: "Au revoir" |  |
|  |  |  |  | 为 | At mexer Ah I wer will |  |
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|  |  |  |  |  |  |  |
|  |  |  |  | was too far off; she did not hear me: the whistle blew; what wan to be done? An tdea flashed into my brain quick |  |  |
|  |  |  |  |  |  |  |
|  | To Deodorize the Goose.In preparing a goose for the oven,a thorough bath in hot soapsuds is |  |  |  |  |  |
|  |  | which limy matter la theof the aging and the stifffibers. |  |  |  |  |
|  |  |  |  | to a man in uniform, who was near the coach upon the road, I cried: "To |  |  |
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|  |  | one pound. One cup of butter, half a pound. A solld pint of chopped meat, one |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  | A pint of brown sugar, 13 ounces. Two cupfuls and a half of powifered |  |  |  |  |
|  |  | nubar, one pound. |  |  |  |  |
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|  |  |  |  |  | T. W. P. RALLWAV. |  |
|  |  |  |  |  | $\cdots$ Arrivo | Lenve $\frac{\text { armve }}{}$ |
|  |  | $\begin{gathered} \text { Oll Pickles. } \\ \text { Slice } 100 \text { small or medium-sized cu- } \end{gathered}$ |  |  |  |  |
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|  |  |  |  |  |  |  |
|  |  |  |  |  | $\frac{4}{40}$ |  |
|  |  | 1 ounce of celery seed and 1 pint of olive oll. Mix all thoroughly and cover with cold cider vinegar. <br> with cold cider vinegar |  | had her warm rugsAt the end of con minutes she beganWell milht. she draw her |  |  |
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|  |  | The Inted of a ing |  |  | and |  |
|  |  |  |  |  |  |  |
| With Your Next |  | bride a plece of beautiful sllk to be worn as a sash. <br> Origin of High Heels. | was received by the station master, who called him "Monsieur IInspec- teur." <br> The lady traveller came to the door. |  |  |  |
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|  |  |  |  |  | Sint |  |
|  |  | troduced to raise the feet from the burning sands, Gives President Full Power. |  |  |  |  |
|  |  |  | be glven that Bleeping-berth Immed! |  |  |  |
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