Mince Meat.

Chile Con Carne.

Cut a pound of fresh pork into inch chunks and parboil. Soak five chiles in hot water, take out the seeds and reins, wash them well and put in a mortar (the Mexicans use the molcajeto and tejolote). Pound to a pulp, adding a little garlic, black pepper, two cloves and a cooked tomato. Fry this in hot lard; then add the meat with some of the liquid in which it was boiled and a little sait. Cover and let it cook down until rather thick.

To Remove Ink.

the articles in warm water and all traces of the ink will be gone. If a shadow remains place biotting paper over it and press with hot flatiron.

Cucumber Pickles.

until rather thick.

HINTS FOR HOUSEKEEPERS



Fads and Fashions.

If wear are coming from Paris. It is true, in a general way, nearly all of them carry out the directoire idea, but there is at the same time so great a variety of forms and details that every woman may find something to suit her individual style. There is really no excuse for a woman, this autumn, to be dressed unbecomingly. The tall and gracefully shaped woman, of course, has the advantage of her plumper sisters, but that is quite natural. It is easier to dress a weil formed body tastefully and becoming ly than one less favored by nature, no matter what the style of fashion may be.

| Diack Such gowns are commonly trimmed with velvet or braid, or with both. The biagonals intended for with the will be extremely thick and will be made up in the plainest manner, with coats and skirts of a clinging nature. The coats will, as a usual thing, be long and molded to the figure.

The waistcoat is likely to be an important item of the season's costumes, both in plain tailored form and in elaborate embroidered form, and some superb waistcoat arrangements are shown among the new trimmings. Never were embroidered fands, motifs, trimmings of all kinds, handsomer than they are to be the coming winter and they are to be the coming of a sactually bewildering. Subtlety of colors harmonized, intricate combinations of materials and variety in design and workmanship make of many of these embroideries works of art; they add wonderfully to the beauty of a costume.

It seems, from present indications.

ival. It is easiler to dress a wellformed body tasterfully and becoming
ly than one less favored by nature, no
matter what the style of rashlon may
be
Among last week's importations were
some tallored costumes modeled upon
those shown in Paris during the late
springs and summer. They are without
exception directoire in character and
the director style will continue to prevall during the fall and coming winter. Widewale cheviots in bold chevron design and usually in two-tone colcoring are among the handsome novelties that came in during the late
ity and in color, but in most cases so
loud that a great many women, who do
not belong to the radical set will begin
tate to wear them. They will prefer
plain broadcloth, as one-tone chert
weather. At present they are merely
furmmed, but they will be developed
later in velvet and satin, and thus reinforced, light summery frocks may be
worn well into the autumn. In many
a pelled the coat is scarcely more than
a pelled the coat is scarcely

Marvelous things are accomplished nowadays by the manufacturers in imparting to the cloths of wool a satinlike finish. Broadcloths of the finest grades have a more satin-like appearance than they ever had, and this same sheen and softness make beautiful Venetian and prunella cloths. Diagonally striped woolen stuffs in two tones, brown and green, hive and red and other colors, are often combined with ever a matter of importance. Fortunate-

as they are supposed to some color of the hair.

FLORENCE FAIRBANKS. aigrettes are much affected for evening

Hookless Waist Brings Joy. THILE 14 young women of various sizes and styles of architecture tried on corsets for the benefit of 400 delegates to the recent convention of the Dressmakers' Protective association in New York, official announcement was made that hereafter it will be unnecessary for any woman to call



Model for forenoon frock in brown checked serge, trimmed with velvet and velvet-covered buttons. Yoke of coarse mesh net in cream,

Barley Water.

NE is continually reading how good harley water is for various to he in young children, but many people do not know how to make the property of the dark which amounts to positive property of the positive property of the positive property of the positive property of the positive property of t

cover is replaced.

The secret of the delicious hot apple pie served in some summer boarding-houses is the seasoning of the pie after it comes from the oven. Tart green apples are the best for it. As soon as the pie is done the cover is taken from it very carefully and sugar, clinamon and tiny dabs of butter are sprinkled over the top and the crust is put on again. Rich cream is a vast improvement to it.

A small head of lettuce spread apart without separating the loaves from the stem end, sprinkled with Spanish red peppers—the kind that come in cans—and dressed with mayonnaise, made on a broad lettuce leaf. Chopped nuts, channed olives or any other salad mix-channed olives or any other salad mix-channel of the same way

peppers—the kind that come in cans— and dressed with mayonnaise, made on a broad lettuce leaf. Chopped nuts, chopped olives or any other salad mix-ture might be used in the same way over the lettuce, or a French dressing mixed with grated cheese or powdered hard-boiled egg yolk might take their place. Sometimes the open head is filled with a chicken or Waldorf salad mix-ture.

For the Tea Table.

Strawberries.

From Wallaces' Farmet.

SNT IT STRANGE that so few farms, comparatively, support a strawberry plant? Why is it? Few crops are as easily grown. Every family can have a supply of this fruit in its season with practically no expense and but a little judicious, well directed effort.

One or two square rods in the garden is enough to furnish fruit for a family. Begin now, dig deep, pulverise thoroughly and plant immediately. You should have planted sooner—any time since the soil was in condition last April. Get your plants from your more provident neighbor. Plant in rows two feet spart and 18 inches in the row. Cultivate Cultivate thoroughly, Continue to cul-

Keeping Cracked Ice.

One or two square rods in the garden is enough to furnish fruit for a family. Begin now, dig deep, pulverise thoroughly and plant immediately. You should have planted sooner—any time since the soil was in condition last April. Get your plants from your more provident neighbor. Plant in rows two feet apart and 18 inches in the row. Cultivate. Cultivate thoroughly. Continue to cultivate. If the severity of winter requires it mulch with shaw sometime in December. If not, begin cultivation soon as the soil is in condition, and never allow grass or weeds to grow and rob you of a fruit yield.

Ben't neglect your own cultivation and drives six miles to a commercial strawberry field and pay 46 cents a gallon for the delicacies you can have in your own garden almost for the trouble of the picking. Then there is the pleasure of proprietorship aside from the pleasure of self-independence. No farmer in this latitude need do without strawberries grown at home. They are easily and cheaply raised. It is almost criminal to do without them. It is often inconvenient to go to the icebox every time an invalid needs ice. To keep it in the sickroom, get an earthen jar such as is used in the country for butter, an earthen crock with a cover, deep crouse in the cover with a cover. butter, an earthen crock with a cover, deep enough to hold a quart glass preserve jar. Put several thicknesses of wet flannel in the bottom of the crock. Take a loosely weven white flannel; if that is not handy take cheesecloth, a square is all right, round the corners and dampen it so it drops more than half way down the fruit jar, tying it at the outside top of jar with a string, or fastening it with a rubber band. Into this put cracked ice, keeping a silver dessert spoon handy to lift it out by. The glass jar may then have its top isld over it, and a wet cloth, preferably a piece of flannel, wrapped around it, one end coming over the top. The whole should then be placed in the earthen crock and the earthen cover put over it. If this is set in a shady spot and in a draught the ice will melt very slowly and the water will, of course, be strained through into the bottom of the glass jar and kept away from the ice. Mince Meat.

Mix together seven cups of chopped tart apples, two cups of chopped boiled beef, five cups of boiled cider, one cup of currant jelly, two pounds of seeded ratisins, one pound of currants, one-quarter of a pound of shredded citron, one cup of shredded candled orange peel, one pound of finely chopped suet, the grated rind and juice of two oranges, the grated rind and juice of two lemons, two and one-half cups of sugar, one tablespoon of salt, one tablespoon of cinnamon, one teaspoon of cloves, one teaspoon of allspice, one teaspoon of pepper, half a nutmeg, grated. Boil until the apples are tender, fill glass jars and seal.

ice.
In default of a handy fruit jar the earthen crock itself may be utilized, as these crocks are the coolest possible envelopes for ice.

Canned Pears.

Canned Pears.

Pare the fruit, weigh, place in preserving kettle and cover with sugar in the proportion of one pound of sugar to four pounds of pears. Let stand over night and in the morning cook them in their own juice until tender enough to be easily pierced with a straw. Do not add any water. Lift out fruit, place in jars, cover with boiling sirup to overflowing and seal.

Canned Peaches.

Pare the fruit, weigh, place in preserving kettle and cover with sugar in proportion of 1½ pounds of sugar to 4 pounds of peaches. Let stand over night and in the morning cook them in their own sirup until tender, without adding any water. Lift out fruit, place in jar and cover to overflowing with bolling and cover to overflowing with boiling

Cider Apple Sauce.

Answer to Inquirer—To remove ink stains from your carpet melt mutton tallow and coat all over the ink stain unless the carpet is light weight, then dip into the hot tallow. After this wash Boil down the cider, use newly dried apples, pared and quartered if sour, allow one fourth their weight in sugar, or use late sweet apples, pared and quartered, very little or no sugar. Cook slowly and be careful not to break the fruit in stirring.

One peck of small cucumbers, being careful not to break off the little prickers, lay in a kettle and pour over them boiling salt and water, I small teacup of salt to 6 quarts of water is about right. Let them stand till next day,

cherries cut in quarters may also be used.

When sandwiches of different kinds are served on the same plate, they they should be so arranged and marked stone pot and keep cool. French Pickle Cabbage cut fine. green tomatoes sliced, celery cut up in small pieces, small onions, green sweet peppers, a lot of tender cucumbers and green beans. In the evening sprinkle salt over the mixture and leave till are served on the same that they should be so arranged and marked is that the guest may choose according to her of his taste. For instance, a sweet sandwish having cherries inside should have half a cherry on one corner, and that with preserved ginger should be marked with the ginger. If placed at the edge the cherry or bit of ginger may be speedily removed with safety to one's fingers and an agreeable sensation to the palate.

Nasturtium leaves makes delicious green sandwiches, and a little lemon juice added to sardines in sandwiches enhances their flavor. Sandwiches enhances their flavor. Sandwiches morning, drain well and boil in 2 quarts of water and 1 of vinegar. Cook until not too tender and drain. With cider vinegar and sugar make a sirup, not too sweet; add celery seed, white mustard seed and spices to taste. A pickles to the sirup, heat and can.

enhances their flavor. Sandwiches made of greens may be marked with a bit of the leaves protruding or a nasturium flower or a sprig of parsley. When a number of guests are expected and there are several plates of these definitions and plates of these In the Small Flat. YOUNG bride in a small flat had a A small kitchen and found entertainand there are several plates of these dainties, each plate may have the nature of its burden indicated with the nasturtium leaves or flowers or fruit. A doily should be placed over plates under sandwiches, but bread and butter and cake look better without; besides when the loaf of cake is cut the knife would ruin the doily.

Homemade cake is always a delicacy, even when of the simplest sort, and the truly hospitable hoatess will see to it when expecting many callers that a loaf or two is provided. For the small informal tea serving first mentioned, if home-made cake is served, several places only should be arranged on a plate. ing difficult on account of lack of

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For the Pickle Maker.

NGLISH SALAD PICKLE—Peel and slice six good-sized cucumbers. of salt and let stand, well pressed down, over night. In the morning throw away CANDWICHES of all sorts are the the liquor, add I teaspoons of celery best possible accompaniment to seed, 16 ounce of mustard seed, 5 tea, while crisp toast and little ounces of salad oil and I pint of cold cakes come second. Toast is often the cider vinegar. This makes a delicious most agreeable to the taste, but it is so pickle ready to sat in 48 hours, though seldom truly hot, and then is so greasy the longer it is kept in sir-tight jars the

with butter, that it is by no means an ideal thing to handle while making a call.

Sweet sandwiches are quite new and may be made from thin silces of cake, having a layer of ground or pounded nuts, or nuts pounded fine in a mortar and hald to the cake by the thinnest possible layer of jam, marmalada, or jelly. A hit of preserved ginger placed at intervals on the silces before they are inide to the cake by the thinnest apono each of ground clove and clause.

Super sandwiches are quite new and hard there pour most investigate the pour most of the brine off and add three pints of cider vinegar, three cups sugar, table-apon each of ground clove and clause any marm out. Get off at Jones at E. J. Dyer out.

Super sandwiches are quite new and have super of ground or pour most of the brine off and add three pints of cider vinegar, three cups sugar, table-apon possible layer of jam, marmalada, or jelly. A hit of preserved ginger placed at intervals on the silices before they are indicated the preserved ginger placed at intervals on the silices before they are indicated the preserved ginger placed at intervals on the silices before they are indicated the preserved ginger placed at intervals on the silices a peck of green to are the pour most of the brine off and add three pints of cider vinegar, three cups sugar, table-apon possible layer of jam, marmalada, or jelly. A hit of preserved ginger placed at intervals on the silices before they are intervals of the brine off and add three pints of cider vinegar, three cups sugar, table-apon possible layer of jam, marmalada, or jelly and three pints of cider vinegar.

Somet sandwiches are quite and jelly and the pour most of the brine off and three pints of the pour most of the brine off and three pints of the pour most of the brine off and three pints of the pour most of the brine off and three pints of the pour most of the brine off and three pints of the pour most of the brine off and three pints of the pour most of the brine off and three pints of the pour most of the brine **HOTEL AUDUBON**