## When the Hair Falls

Agntnat Her Better Juagment.
"Aln't you rather young to be left "Ailn't you rather young
charg of a drug store?"
"Perhens an
 Then it's time to act! No time ment! You want to save your hair, and save it quickly, tool So make up your mind this very minute that if your hair ever comes out you will use the scalp healthy. It make stays in. It cannot do any thing else. It's nature's way. thing else. It's nature's way.
Tha best kind ot a tostlimonatal,
Cold tor over nixty yeara,", $A_{\text {yers }}^{2}=$
$\qquad$ lic speech. His subject was good-the miquutties of Industrial economy-and gute. He was not gure. He walted for his wife's verdict, but she was
strangely silent strangely silent.
She had Ilstened
ery of the towned to him from the gal expected her to meet him at the doo afterward, and to say, as soon as they were out of hearing, "Oh, it was simply
great, Eddy !" But they were bale great, Eddy!" But they were ball-way
home, and ahe bad sald nothling of the kind.
"Well,", he began, awkwardly, when he could bear it no longer, "what did
you think of my speech"", "What you sald was all right," she
answered, with guarded entlusiasm "But it seemed to me you didn't make the most of your opportunlties."
"Opportunities $\%$ " repeates ner. "What do you mean, Effie?", side
ne
"Wher "Why," Mrs, Sidener replied, had ever so many chances to sit down
before you did." Mrs. Blondine - My late Mrs. Blondine-My late busband was
Jealous to the last. Mrs. Nelghbors-Indeed!
Mrs. BlondineMrs. Blondine-Yes. Just before he
difed be requested me not to wear dired be requested me not to weer
mourning for him-and he knew I look ed better fo black than anything else. Datintily Exproused. ligg from a a erowd of aboppers. "Almost like my lant book," be The listeners, boing of delle ception, knew then that the book per. fallen doed from the prose-Pblladel-
phat Publle Ledger ,



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 Homan Ple.
Boll and drann a quarter pound ot
macaronl; it will take alout twenty minutes. Put half of it in a wenty
buttered ple dibh; buttered ple dish; take four or five
tomatoes, fresh or tinned; ; two ounces
of grated cheese, two hard-bolled eggs, which must be shelled and cout In andees eggs,
n llttle chopped onlons, sult and pep-
per. per. Fint the ple dishs, with and pep-
lis mushrooms, it in adda little coll mashed potano, if notills,
rice, etc., may be added. Put a table spoonful of butter in a small a sauce-
pan, add a little tomato pan, had a little tomato lifyor, or some
of the ripe frult. Mix with a ittle water half a teaspoonful of flour, a
little mustard or ketchup; add this to
the the saucepan when it boils, stlr well
and pour over the ple and pour over the ple; cover with a
thick lager of breadcrumbs and the rest of the mnceronl; ; put on a thttle
butter and bake for an bour. Cream of Potato soup.
Pare three good-sized potatoes; Pare three good-sized potatoes; cov-
er them with bolling water, boll five minutes, drain and throw away the
water. Cover them with water. Cover them with one plint of
bolling water; add a slice of onlon; bolling water; add a sllice of onlon, a
bit of celery cut Into small pheces or a quarter of a teaspoonful of celery
seed, and a bay leaf. Cover seed, and a bay leaf. Cover and cook
slowly untll the potatoes are tender.
Pren Press the whole through a colander.
Add one quart of milk. Rub together
two taber two tablespoonfuls of butter and two
of flour. Add to the mixture and of flour. Add to the mixture and cook
carefully
untll amooth; add a teaspponful of salt, a dash of pepper and
press through a very fine sleve. Reheat and serve at once.
Sturred Haddock.
Take a good-sized haddock,
Take a good-sized haddock, remore
fins and tall, leaving the head on, and
thoroughly thoroughly drying the fish. Prepare
a stuffing of two ounces of chopped suet, two tablespoonfuls of bread-
crumbs, one despert spoontul of pars-
ley (or mixed herbs) pepper. MIx werl together, and pack
it into the fish. Sew up the silt with
nell needle and thread. Place in well-
greased basting-tin. greased basting-tin, and brush it over
with egg or milk. Sprinkle with one
tablespoontul tablespoonful of breadcrumbs and bake
three-quarters of three-quarters of an hour in a moder-
ate oven, basting it occasionally.

> Sait-Rining Bread. Into a plint of scaldiling two teaspont of scalding water str enough flour to make a soft dough.
Beat for ten minutes, then set warm place for elggit hours. Into a
pint of lukewarm milk str a ful of salt, add enough flour to make a stiff batter, then work this into the
risen dough. Mix well, cover and agaln in a warm place to rise untll
very llght. very light. Turn Into a wooden bowl
and work in enough flour to make an ordinary brend dough. Knead well,
make ught before baking.
 cup of sugar, beat of butter with a cold water and the whites of sIx eggs
beaten stiff. Add beaten stiff. Add a pint of flour ethat
has been well sifted with spoonful of ball sifted with a heaping teaIn lightly a quarter cup of minced
crystallized cherrles, a quarter cup of blanched almonds cut into blts, belng
sure that all the frut ts pletion sure that all the fruit ts plentifunly
dredged with flour. Flavor with rose water, if it is lliked, and bake in a
loaf tin in a steady oven. Cover with a white frostlng.
Green Apple Ple.
One heapling cupful of one saltspoonful of bakkng partry flour saltspoonful of salt, and from oner, one to one-hate of a cupful of butter and
lard mlxed. Mix the and salt with the thour and rub in the
and lard. Mix quite stiff with cold water.
Roll Roll out, put the butter on the paste
In little pleces, and sprinkle with pare Fold over and roll out. Roll up like a Jelly roll. Divide in two parts and
poll to fit the roll to fit the plate.
Short Sugkentionn.

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