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D. C. IRELAND. E. L. E. WHITE.
D. C. IRELAND & Co.,
PUBLISHERS.

The Daily Reporter.

THE DAILY REPORTER is issued every day in the week except Sundays, and is delivered in the city at 10 cents per week. By mail, 40 cents per month in advance. Rates for advertising same as for THE WEEKLY REPORTER.

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HOUSEHOLD DEPARTMENT.

Crab-apples---How to Make Preserves, Jelly and Marmalade.

For The Reporter.

The season for crab-apples is past, but I would, nevertheless, like to tell your readers what nice preserves, jelly and marmalade they will make. (Of course, those experienced housekeepers "who know all about it," need not read this.) For preserves: Take as much sugar as fruit, and pour on it enough water to make a syrup. Pour this, boiling hot, over the crab-apples, which have been previously cut in halves, cored and placed in a stone jar. Cover closely, and let stand over night. The next morning, pour them into your preserving pan and let them cook until done, which will be about two and one half or three hours. They should cook moderately, with frequent stirring. Made in this way they are excellent. Remaining in the syrup over night, hardens the fruit and causes it to retain its shape, which it otherwise would not do. The cutting coring is a rather tedious operation (it must be done with a penknife) but it pays, for if preserved whole, the cores are very troublesome.

For the jelly: Remove the stems, and put the fruit in a large pan, nearly covering it with water. Allow it to cook until soft, then pour the mass into a bag, hang it over a vessel and let it drip over night. In the morning take the juice thus obtained and allowing the same quantity of sugar, let it boil from fifteen to thirty minutes, "trying it" occasionally by dipping a little in a saucer and letting it cool. In this way you can tell when it becomes thick enough. When done, pour, boiling hot, into cups or tumblers. (This same formula may be used with apples, quinces, plums or prunes, and makes beautiful jelly of either.)

For the marmalade: Take the pulp left in the bag, and rub it through a colander, thus removing the cores. To this add the same proportion of sugar, with cinnamon, all-spice and cloves to taste. Let it boil gently for two hours, stirring almost constantly.

ABOUT BEDDING.

A simple and economical way to utilize old sheets. Use them for the inside of bed comfortables. Two, or at most, three old sheets, with outer coverings of calico, will make a comfort of considerable warmth, and will take but little "tacking" to hold them together. Of course we take it for granted that the sheets have been previously "turned," that is when about half worn, the outer edges sewn together and turned to the middle, which causes them to wear about equally all over. I succeeded in making a "comfort" last summer that cost nothing at all but my work, but, as woman's work in the house is not usually considered worth anything, that part need not be mentioned. There were several worsted dress skirts

in the house that were too much worn to be longer presentable, and were still too good to be put into the carpet rags. These I ripped apart and washed, and by judicious sewing together of the best parts, I had enough for one side of the comfort and nearly half the other. The linings of these same dress skirts were then looked over and, with a little careful mending, enough material was eked out to finish what was lacking. The padding was, of course, old sheets, and it took but a little while to "tack" it after it was put in the frames. Old bedspreads can be used in the same way as old sheets, and so in fact can old blankets, as well as quilts that have become pretty well worn and are growing ragged around the edges.

Bedding, to be kept in proper order should be thoroughly overhauled and repaired every few years. At such times every housewife should see that all unsightly spreads of any description are covered with fresh patchwork or calico, neatly quilted or "tacked" and the edges bound.

Fresh straw in the ticks once or twice a year, oftener if possible, should be considered indispensable. Woolen carpets should not be allowed in sleeping apartments, but in their place matting, or better still, bare floors with mats here and there which can be easily taken up and shaken on sweeping day. Then, if the floor be gone over with a damp mop, the dust will be all absorbed and the apartment left fresh and clean.

COUSIN SALLIE.

RING THE CHANGES.

Ring Out the Old - Ring in the New.

In view of some changes in the business world, as well as among producers and laborers, it is well that we should one and all think of our own interests as well as that of others, and once in a while call a halt, take account of what stock we have on hand, whether it be in cattle, horses, merchandise or farms, and ascertain for ourselves our present condition and future prospects, and make such changes from time to time as each of us, after mature deliberations, find our better judgments may indicate. In view of these things I shall introduce to you on or about New Years, New Styles, New Goods, and a Radical change in the management of the Business which I trust may prove to our mutual advantage. It is with this object in view that it to be adopted. It will, upon investigation, be found simple and just to one and all. The time is past when a man can sell goods on one year or for an indefinite period, and compete with those who sell exclusively for cash. I shall on or about Jan. 1st introduce to you a system possessing all the advantages of both the credit and the cash systems, and none of the disadvantages of either.

A. J. APPERSON.

MISCELLANEOUS.

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(o)

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