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**CLEVER IDEAS.**

One day turned a piece of wire into a cork more securely in a brilliant idea and patented the modern wire stopper-holder, which is now sold annually on several million bottles. The accidental bending of a woman's hair to prevent it from falling out for her husband, who immediately saw the possibilities of a hair curler for women.

**The Home**

**WASH-DAY MADE EASY.**

In the exchange column of a recent household journal a lady asks others to send suggestions for lightening the burdens of house-keeping that house-mothers may have more time for rest, reading and the enjoyment of their families.

I wish to speak of "blue Monday," says a writer, which is considered about the hardest day of the week. Many women wash as their mothers and grandmothers did and take no advantage of the modern improvements. Set tubs are a great help, saving ten minutes' time, that is usually spent in carrying up and down stairs the tubs, boiler, etc. Under these tubs is usually a closet for the disposition of the wringer, boiler, pail, board, etc. A wringer costs something at the outset, but it saves so much time and lameness of the wrists that it soon pays for itself. In a large wash it saves at least three-quarters of an hour in the three times that the clothes have to be wrung. The old-fashioned way necessitates soaking over night, and this is objectionable to most people, who like to keep the Sabbath in every sense of the word.

This soaking process is unnecessary if the following method is followed, and saves half an hour of Sunday evening work in sorting, soaking and rubbing soap upon the soiled spots. Thus, nearly one and one-half hour's time is saved before you begin, in addition to the hard rubbing of the old-time process.

I have tried several methods for easy washing, but find none as good as this. Get up an hour earlier than usual, as soon as your fire is ready put your boiler upon the stove with two pails of cold water in it. Into this stir two tablespoonfuls of kerosene, which has been thoroughly mixed with four scant tablespoonfuls of washing powder and one cup of boiling water. Now throw in dry, your fine white clothes, table linen, towels, white aprons, pillow slips, shirts, etc. Push them well with the clothes stick, cover and boil fifteen minutes, using the stick several times while they are boiling. Turn into the tub and put on the rest of the white clothes, underclothing, sheets, personal napkins, which have been previously washed out, etc. Prepare the water for these articles exactly as the first boiler full; some use the water left over from the fine clothes, adding a little more washing powder, kerosene and cold water. I cannot recommend this last, as the clothes will not be so white therefore I think it false economy. While these are boiling you will have half finished rubbing the fine clothes; in fact, no real rubbing is necessary, as the dirt is so thoroughly loosened that it falls out.

The underclothes, etc., should not boil any longer than the fine ones, so while you are finishing the rubbing of the latter push the boiler to the back of the stove until your fine clothes are all in the first rinse water. Now turn the second boilerful into the rubbing tub, cover closely to keep them warm while you are preparing breakfast, etc. Rinse out the boiler and wipe it dry, for you will need it no more that day, and open the windows to let out the steam.

After breakfast wash the dishes, sweep the kitchen, wipe off the range and air the beds. These duties take up but a short time, and it is so much nicer to finish your washing in a tidy kitchen. After the second boilerful is rubbed out rinse all the clothes and put into the blue-water, stir well with the stick, sousing the garments up and down before the final wringing. Shake the clothes before pinning to the line, that there may be no blue streaks.

In winter a pair of thick white cotton gloves are a great help in hanging out clothes; they protect the hands as well as mittens and are not so clumsy. Flannels should be washed in hot suds, in which a little ammonia has been stirred. Do not rub soap directly upon the flannels. Rinse in clear water the same temperature and hang where they will dry quickly, pulling and shaking them several times to prevent them fulling. In winter it is best to dry them by the fire.

Colored clothes, stockings, etc., are usually washed in the first rinse water, adding hot water necessary to make it the right temperature. It is much better to rinse these in clear water. Be careful to hang them up, so that they may dry alike and as quickly as possible. A shady, windy place is best for colored clothes. Shirts should be pinned between two lines, for the air to circulate freely. Clothes stiffened with boiled starch should be thoroughly dried before being sprinkled and the starch will not stick to the irons.

I imagine I hear some housekeeper sisters, say, "Ugh! that is not a clean way to wash." But if you will try it you will see that you will continue to. A friend of mine has washed with kerosene and washing powder for two years. Her washings are out early, the clothes are white and never smell of kerosene.

If the rinsing is faithfully done there will be no odor. I consider it a great comfort to get the washing, especially the steaming, part of it, out of the way so quickly.

**FOUR SPRING DISHES.**

For broiling, split a half-grown spring chicken down the back, clean, twist the tips of the wings over the

over with butter, arrange on a greased broiler and broil over a charcoal fire. As the skin burns quickly do most of the cooking on the flesh side. When half done sprinkle with salt and pepper. Broil twenty minutes and serve with garnished water-cress.

**Spider Cake**—One pint of sour cream, half a cup of butter, half a teaspoonful of soda, as much salt, one tablespoonful of sugar, and flour sufficient to make a soft dough. Mix lightly, roll very thin, cut into rounds, place them upon a hot spider, brown upon one side, turn, and brown the other. Serve hot, with butter and maple syrup.

**Luncheon Cakes**—Reserve some yeast bread dough prepared for the baking-pan. Work into a quantity sufficient for two large loaves of bread, one cup of chopped fresh raisins, and one cup of currants, carefully washed. Roll thin, cut into strips four inches long and two broad. With a sharp knife slit down the centre of each strip, leaving the edges untouched; twist each strip fancifully, fry in hot lard, drain quickly, and dip in melted brown sugar which has been allowed to reach boiling point, and when cool, flavored with a half teaspoonful of vanilla.

**Rhubarb Puffs**—One cup sugar, one-quarter cup butter, one-quarter cup milk, one teaspoonful baking powder, one cup chopped rhubarb, and flour to make a thick batter. Cream the butter and sugar, add the eggs well beaten, then alternate with milk and flour till the milk is all used. Stir in the baking powder and rhubarb, half fill well-greased cups, and steam thirty minutes. Serve with this sauce: One-half cup butter, one cup powdered sugar, one egg. Cream the butter, add the sugar gradually and beat till perfectly smooth, then add the beaten egg. Just before serving add the grated rind of one lemon and three tablespoonfuls of boiling water, stir well and send at once to the table.

**PRESERVES.**

**Orange**—Cut a small hole in the stalk end, scoop out all the pulp, and be very careful not to break the rind; hold each orange over a deep plate to save all the juice, and drop each one into cold water when finished. Put into enough water to cover them, a teaspoon of alum, pulverized, to every 2 qts. When the water boils, drain the oranges and drop them into it and let them simmer gently until clear and almost transparent. Drain, put into cold water and change the water three times in 12 hours; drain, pour on boiling water to cover and gently simmer 11-2 hours and drain. For each pound use a pound of sugar and a teacup of water. Make the syrup, put in the rinds and the juice which was saved, and simmer until clear and tender. Take them from the syrup, and let both stand two days. Take four fresh oranges for each one used before, halve, extract the juice and put with it 11-4 lbs. sugar to each pint, and boil to a thick jelly. Put this jelly into the oranges, fill them full, and let cool. The next day put one in each glass and pour on the first syrup. This may seem a tedious process, but a connoisseur says there is no shorter method of preparing this most delicious of preserves.

**Lemon**—Pare off carefully the thin yellow skin, cut a small hole in one end, scoop out the pulp, rub with salt, and as fast as finished drop into clear, cold water, and let lie, kept under the water by a weight, five or six days, then loil them in weak salt and water 15 minutes. Make a thin syrup with a pound of sugar to each quart of water; drain the lemons and boil them in this five minutes, repeat once in 24 hours for five or six days, then put them with the syrup and let them stand six weeks to become clear and plump, then take them from the syrup. Make a new syrup with just water enough to moisten sugar, put in the lemons and simmer slowly until clear. Put in glasses and tie up.

The peel of the fresh oranges can be prepared to flavor fruit cake. Cut in thin strips and boil it, changing the water until no bitter taste remains. Drain thoroughly and put in a kettle on the back of the stove, adding a teacup of sugar to the rind of a dozen oranges. Stir occasionally while the sugar slowly dissolves, and the peel becomes candied and dry.

**SIXTY TROUBLED YEARS.**

**SPAIN'S RECORD OF CIVIL WARS AND REVOLUTIONS.**

No Nation in this Century has had the Internal Troubles of Spain—Outbreak after Outbreak have succeeded One Another in Quick Succession.

Queen Isabella, a child 3 years old, succeeded to the Spanish throne in 1833, her father, Ferdinand VII., having abolished the Salic law. Her father's brother, Don Carlos, the next male heir, protested and organized the first Carlist rebellion. This civil war, stubbornly and ferociously fought, lasted until 1839, when the Basque provinces surrendered and "Charles V." abdicated in favor of his son, Don Carlos.

In 1840 the Regent Queen, Christina, was driven from the country by a military revolution, and General Espartero, who had beaten Don Carlos, became Regent.

In 1843 another revolution drove Espartero out and brought Queen Christina back. Isabella was declared "of legal age" and married to her cousin, Fran-

cis d'Assis, and her sister Marie to Montpensier, heir to the French throne.

In 1854 a military insurrection under General O'Donnell forced the restoration of the constitution of 1837.

In 1856 Madrid revolted, and the kingdom was declared in a state of siege.

In 1860 the second Carlist war broke out in favor of Don Carlos II. It was suppressed, and the claimant died, being succeeded by his brother Don Juan.

Insurrections were too numerous to mention between 1865 and 1868. They were each suppressed, but one was always treading on the other's heels.

In September 1868, a military revolution against the throne, headed by Prim and Serrano, was successful, and Queen Isabella fled to France with her mother and children.

Several republican insurrections followed rapidly against military rule, which were suppressed with

**BLOODSHED AND CRUELTY.**

A government "by regency," with Serrano as the "Regent," was established June 15, 1869.

Nov. 16, 1870, Amadeus, a younger son of Victor Emmanuel, was elected King. He reigned from Dec. 4 to Feb. 11, 1873, resigning.

In 1872 a third Carlist war broke out in favor of Don Carlos III, son of Don Juan, proclaimed King Charles VII., which gave Spain four years of the bloodiest and most devastating civil war.

June 18, 1873, the Cortes proclaimed a republic, and Pily Margall was chosen President.

July 9, Salmeron succeeded Pily Margall.

September 7 Castelar succeeded Salmeron.

A series of revolutionary movements for cantonal sovereignty followed, and between the republican insurrections in the south and the Carlists in the north Castelar resigned—January, 1874—and the republic fell to pieces.

Serrano held the executive power at Madrid until January 9, 1875, when Alfonso, one of Isabella's many "irregular" children, was proclaimed King by the armies of the Center and North.

March 1, 1876, Don Carlos fled to France and the kingdom torn by

**TEN YEARS OF CIVIL WARS**

within civil wars, had peace for a few weeks, until the Basque provinces revolted in April.

In 1883 there was a revolt in the army spreading from Barcelona to Cartagena.

In 1884 a "military conspiracy" was discovered in the army and stamped out, and half a dozen republican risings came to nothing.

In 1885 there were serious riots in Madrid, widespread conspiracies by republicans were stamped out through Catalonia, a revolution was started at Cartagena, and the King died. "Spain was on the verge of revolution."

September 19, 1886, a military revolution involving 8,000 troops broke out in Madrid and insurrections in other places. Many skirmishes were fought and the kingdom placed under military law.

During the next four years peace fell

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**Its Local News is Complete** and market reports accurate.

upon the land, broken only by constant labor riots and the shooting of strikers.

In 1891 an attempt at military revolution at Barcelona came to grief. At Cadiz and Bilbao bombs were exploded, but the people refused to "come out."

The year 1892 was distinguished by fierce rioting and fighting at Bilbao, Barcelona, Madrid, Grenada, Valencia, Corunna, and other cities.

Troops were ordered to the Basque provinces in 1893 to prevent revolution, and since then there has been no political risings in Spain. That has been left for her colonies.

**TO MUZZLE SNORERS.**

A Kansas genius has introduced a bill in the Legislature against snoring in sleeping cars, hotels, churches and other places where the practice is more or less annoying.

**Cash System**

Adopted by

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We beg to inform our customers and the public generally that we have adopted the Cash System, which means Cash or its Equivalent, and that our motto will be "Large Sales and Small Profits."

We take this opportunity of thanking our customers for past patronage, and we are convinced that the new system will merit a continuance of the same

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