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TATING ADAM AND EVE.

indignant mother to her lit-Why did you strike little Elsaughty boy? indignant in his turn: What ant to cheat for, then?

bild she cheat? asked mamma. Adam and Eve, and she had tempt me with, and she

HOUSEHOLD.

HINTS ABOUT PUTTING UP FRUIT. For jelly, see that your fruit is not

over ripe. It is of a better flavor and jellies more readily. Use little or no water. For berries,

mash the fruit on the bottom of the pan, let heat up very slowly or set in the oven, and the juice will soon Strain the fruit for jelly through a

flannel bag made funnel-shape, and let hang over night. In the morning carefully decant the juice; there will be a cloudy residue which may be put with the juice obtained by squeezing the bag and made up separately, making a jelly that will answer for cake, puddings,

Cut out all bruised spots, knots, stems, etc., when preparing fruit for jelly. The skins and cores may be advantageously used, since more of the pectin or gelatinous matter resides in and Residence a short distance them than in any other part of the

Jelly should boil rapidly, and a large oration may be as large as possible. Boil fifteen or twenty minutes before

Never undertake to make a large quantity of jelly at one time. will succeed better by making it in small quantities.

Don't say "jell;" there is no such thing as "jell," It is jelly. In putting up any kind of fruit let

it come to a boil, then cook slowly. Don't fill your kettle too full.

Seven and a half pounds of fruit, with an equal quantity of sugar, will make a gallon of preserves. Fourteen pounds of fruit (berries and as much sugar) will make five quarts of jam. Two quarts of stemmed currants make two pints of juice, which with two pounds of sugar will make three tumblers of. jelly.

Plums and peaches can be skinned by pouring boiling water over them, when the skins will slip off easily. Prepare only a few at a time as the heat softens them.

sugar and fruit juice, or as little water as possible, and cook the fruit in it, either for preserves or canned fuit. The pits of peaches and cherries im-

part a delicate and delicious flavor to fruit, and a part should always be left in in putting up these fruits. If you do not wish to do this, boil the pits the water to make the syrup. for some time in clear water and use

should be steamed till tender before being put in the sugar syrup. Partly cook them, let them stand in the syrup over night, and finish cooking next day.

It is a waste of flavoring to put it with good flavored fruit. Keep ginger, lemon, etc., for watermelon and citron preserves and insigid pears.

Peach jelly can be made to "set" if the fruit is not over-ripe, and if it is cut up with the skins on.

Raspberry juice with one-third currant juice makes a better jelly than all raspberries.

Sugar has nothing to do with keepng fruit. The whole secret is tight tops and rubbers and perfect exclusion

If you want to have an easy time during the fruit season, have a sharp knife at hand for paring apples, peaches, etc. Throwing the pared fruit into ice water as soon as the skin is removed keeps

it from turning dark-colored. Select sour cherries for cherry preserves and use the juice instead o water to make the syrup.

Keep canned fruit, preserves and je lies in a cool, dark closet, that is well ventilated. Thus only can you prevent the troublesome "sweating" sure make the outside of the glass sticky Martin Bailiff of the 2nd Division and disagreeable if kept where

If you keep fruit in a light room

wrap each can in paper. I have never been able to that there is enough difference in the quality of the product to repay one for the trouble of cooking the fruit in the cans in a boiler. It is a hot, all-day job, and not actually necessary. The real secret of excellent canned fruit lies in the good quality of the fruit itself, the use of its juice instead of water, so far as possible, and the perfect

exclusion of air. berries need very little cooking preparatory to canning; merely a thorough

scalding. The pure juice of the grape with sugar enough added to make it palatable, canned while hot, like any fruit,

makes a delicious beverage. Jelly made from half ripe gooseberries cannot be distinguished, either by color or taste, from that made of currants, while the quantity of juice from a peck of gooseberries is one-third more than that from a peck of currants.

FOOD FOR CHILDREN.

Children need more nutritious food than older people do; or at least they suffer more from want of it. Potatoes, white bread, pastry and the many foul places will cleanse and purify. kinds of sweets that make up the food of grown people do not supply the necessary nutriment for the growing every household. brain, bone and muscle of children. tall on the system; much starch will tell on the system; me, but went and ate it it may be in a ruined digestive appar- cold yolks of three hard-cooked eggs many oth- and rub with them a coffee cupful of

er forms of weaknesses almost un- finely grated cheese, a teaspoonful of

exchange, sweets, except at holiday seasons, are almost unknown. Sometimes the food is of the plainest and coars-

As soon as children begin to eat, care should be taken that they have nourishing food, always remembering that their stomachs cannot digest as hearty food as a grown person's can. It resome extra dish for the little one. Rice flake or wheatlet can be prepared in dren love it. Oat flake may be giv- ter, highly season with pepper. en in small quantities. Graham prepared in almost any way is good. Buckwheat cakes are wholesome, if the flour is made from clean grain. It is the

found excellent for children's lunches ery salt and nutmeg. and are relished by older people, too:

Graham Fruit Cookies.-Two-thirds cupful sweet cream, one-fourth teaspoonful soda, one-half teaspoonful cream tartar. Use equal parts graham and white flour to make very stiff. Roll very thin, sprinkle chopped fruit pan be used, that the surface for evap- sheet of dough, pass the rolling-pin very thickly over it; lay on another over it, and then cut in shapes, prick deeply and bake. Figs prepared as for layer-cake are very nice for these, but any chopped fruit will do.

cream, one cupful molasses, flour to this into a small saucepan with enough make so stiff it can scarcely be stir- cream to make it into a nice paste add red; then thin with one small cupful pepper and salt to taste. Warm but in a loaf.

Graham Cake, No. 2.—One cupful of sugar, two eggs, one-half cupful sweet cream, one cupful graham, one teaspoonful baking powder. Add currants

chopped raisins, and bake in little tins. Oatmeal Snaps.-One cupful sweet cream, three tablespoonfuls sugar. Add fine oatmeal until stiff, knead slightly, roll thin and bake crisp in a moderate

PROPAGATION OF CUTTINGS.

Of the plants that do not bear seeds freely, or which require a long time to reach perfection from seed, the means of propagation is by cuttings or layers. Nearly all green house and ily. bedding plants are included in this class, for unless one has had consider-Whenever possible make a syrup of able experience, has time, and is willthe rearing of green house plants from seeds is almost certain to end in disappointment and failure.

From March to September is the best season for the amateur to strike cuttings, but by a little care, she may soon learn to start them any time of Quinces, and hard pears and peaches the year. Cuttings of almost any treated, will make good bedders by the first of May. Tin cans or cigar boxes will do to start them in. Pans should not be deeper than four inches, and the soil should be rather light, a good mixture consisting of two parts or a little more, of sand, one part of leaf mold and good garden soil. In very warm weather a pan of clear sand is admissible, but if the sand is allowed to become a little dry the cuttings will suffer more than if they were growing in a mixture of sand and earth. It is always well to place a small layer of broken pottery or charcoal on the bottom of the pans for drainage. A

few holes should be made in the pans or boxes so that any surplus water may pass off. The ends of thrifty growing shoots that are not very soft and green, but have just begun to ripen, make the best cuttings; they should be cut with a sharp knife, not broken; three inches is the proper length. The earth should be thoroughly saturated when the slips are first set and water should afterward be applied as needed; they require from a week to a month to become well rooted, depending upon the variety of plant, and the various conditions of light, heat, etc. Some plants

root much more quickly than others. Florists usually transplant cuttings while their rootlets are very small, but the amateur had better wait until they are sufficiently well rooted, as they are then better able to withstand the shock of removal.

LIME WATER.

To make it, place a piece of unslacked lime in a clean bottle and fill with clear Strawberries, raspberries and hickle- pure water. Keep it in a dark, cool place. It is soon ready for use. As the water is poured off more may be added.

A teaspoonful in a cup of milk is an excellent remedy for delicate children whose digestion is weak; it is also beneficial to persons suffering from acidity of the stomach. It gives no unpleasant taste to the milk or other articles of food in which it is put. When a little lime water is added to cream or milk which must stand sometime, will prevent its souring. In cooking where milk is used a few drops will prevent curdling. Some cooks add two or three tablespoonfuls to bread sponge in very warm weather to keep it sweet. Lime water is a good wash for sores, and when thrown into sinks or other It is also a remedy for poison; it is

easy to prepare and no expense; a bottle should be found containing it in THINGS MADE OF CHEESE. Cheese Salad,-Mash very fine the

known in bygone days, when plain and mustard, a saltspoonful of salt, half In most foreign countries, says an well mixed, add two tablespoonfuls each of oil and vinegar, putting in twenty drops of oil, then twenty drops of vinegar, alternate. Heap this est, but almost invariably the children whites of eggs cut into rings, and a few tips of celery. Serve with hot toast

or crackers, just buttered. Cheese with Macaroni.-Break onequarter of a pound of macaroni into be charged if not so paid. The date to which every small pieces and cook it in one and one third quarts of boiling, salted waquires but a little time to prepare a white sauce of milk, butter and flour. ter, until tender, and then drain. Make Have three layers in a baking dish, alternating, grated cheese, macaroni, a few minutes. It is light and chil- few bread crumbs, small pieces of but-

Macaroni Soup with Cheese.-Boil six pieces of macaroni, first broken into inch lengths, in a little water to which smut on buckwheat which is poison- a pinch of salt has been added. Drain, ous and causes eruptions of the skin. then add four cupfuls of hot consom-The following recipes for cakes made me, and a heaping tablespoonful of of graham and fine oatmeal will be grated dairy or Neuchatel cheese, cel-

Welsh rarebit is a familiar method of preparing cheese. Cottage cheese sprinkled with salted almonds and then heaped with whipped cream forms a

A NICE BREAKFAST DISH.

A delicious breakfast dish can be made as follows; Keep the remains of cold boiled tongue. Hang it up until Graham Cake.—One-half cupful sweet much as is required on a grater. Put Contains of water and one teaspoonful soda. Bake not boil, and serve on small squares of buttered toast.

LEMONS ARE USEFUL.

Some of Their Uses for Health and Toilet Purposes.

We know in a dull sort of way that lemons are useful, and if we didn't we might easily find this out by looking over the papers. But just how valuable they really are, few of us realize. skin beautifully. They are of very great medicinal value and are better than patent medicines and nostrums put up in bottles and boxes for the benefit of the human fam-

A teaspoonful of lemon juice in a tions. small cup of black coffee will drive away an attack of bilious headache, but it is better to use them freely and so thing that will remove tartar. It will ing to devote much time to the work, avoid the attack of headache. A slice also sweeten the breath. of lemon rubbed on the temples and back of the neck is also good for headache. These facts help in beautifying one, for who can be beautiful and ailing at the same time? The days are past when the delicate women with "nerves" was the heroine of all the novels and the "clinging vine" suppos- lighted with a gas glow-light, perfected to be admired by all the men.

the face and hands upon lying down for in London alone.

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For discolored or stained finger nails, a teaspoonful of lemon juice in a cup of warm soft water is invaluable; this is one of the very best manicure acids. It will loosen the cuticle from the finger nails as well as remove discolora-

Lemon juice in water is an excellent tooth wash. This is about the only

HOW THEY ARE LIGHTED.

Paris has about 600,000 electric lights and London twice as many. More than half of Berlin's streets are now ly white and five times as powerful as Lemons taken externally, or rather the old flame, and the lamps are being plant taken in March and properly used, will aid in beautifying any one. placed rapidly in the other streets and There is nothing more valuable for the | the city, with a consumption of 10,000,toilet table than a solution of lemon | 000 cubic meters of gas, will have fivejuice, a little rubbed on the hands, face fold the light hereinbefore obtained and neck at night will not only whiten from 17,000,000. The 10,000,000 oil lamps but soften the skin. A paste made of burned nightly in England cause 300 magnesia and lemon juice applied to deaths annually, and 168 fires yearly

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