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By Albert Alonzo Wentz

ALBERT ALONZO WENTZ
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A LARGE percentage of the contents of this book are time-tried suggestions but inasmuch as they are of such a miscellaneous character, the publisher will consider it a favor conferred if readers will forward suggestions pertaining to any article that is found to be misleading or impracticable.

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LITTLE THINGS THAT HOUSE- WIVES SHOULD KNOW

—To keep every grain of rice separate and distinct, cook it in a pot of rapidly boiling water with the lid off.

—A teaspoonful of lemon juice to a quart of water will make the rice very white and keep the grains separate when boiled.

—By soaking beans, peas or other dried vegetables thoroughly, much fuel will be saved in the cooking.

—A little vinegar added to the water in which vegetables are washed will prove effectual in removing dirt. Salt will do the same thing.

—Soak new potatoes in water that has a little soda dissolved in it, and you will find that they scrape and clean beautifully.

—To keep potatoes white when cooking them place an onion in the water with the potatoes. Or, soak in cold water for two hours before boiling.

—Butter potatoes when putting them into the oven to bake, as the fat softens the skin.

—Before baking potatoes, prick with a fork so that the air can escape and prevent their bursting while cooking.

—A well beaten white of an egg whipped into mashed potatoes before serving them will add greatly to the looks and to the taste of the dish.

—Add one-fourth teaspoonful of baking powder to mashed potatoes while beating. They will be light and fluffy.

—When cooking spinach never put water in the pot. Wash the vegetable thoroughly and put over the fire. It will create sufficient water to cook itself.

—Salt sprinkled on parsley when chopping will make it chop much finer and easier.

—A few drops of lemon juice or vinegar put in the water in which cauliflower is to be cooked will greatly preserve its whiteness.

—By turning a cauliflower head downward it cooks more quickly and improves in flavor.

—When cooking cabbage never add the salt until the vegetable is cooked as it makes the cabbage tough. Instead, when the water boils put in a pinch of baking soda and add the salt five minutes before serving.

—Cabbage, carrots, cauliflower, onions and turnips should be boiled in a large amount of water and taken off immediately and drained. Too little water will turn them black.

—Vegetables grown under ground should be cooked in cold water, adding the salt before they are done, and they should be kept covered while cooking. Fresh or green vegetables should be put on in boiling water and left uncovered, so they will keep their color.

—String beans will cook in half the time if cut lengthwise instead of being broken in two parts.

—To make string beans tender in cooking them, add a pinch of baking soda to the water in which they are boiled.

—When cooking apples add a pinch of salt. This makes them tender and improves the flavor.

—Apple sauce is much more savory if apples are sweetened before beginning to cook.

—An apple grated and stewed with meat of any sort will insure its being tender.

—When apples have to be cored, it is advisable to core before peeling them, as they are then less liable to break.

—Baked apples filled with nuts, cinnamon and sugar are delicious.

—To sweeten gooseberries or cranberries with less sugar put a pinch of baking-soda in while cooking.

—Pears and spinach should be cooked uncovered to retain their color.

—The flavor of stewed pears will be improved if a little vinegar is added to them while cooking.

—The peelings of pears or peaches covered with water, sweetened to taste and boiled until about the consistency of syrup will be found an excellent substitute for maple syrup.

—When boiling green peas add a lettuce leaf and a tablespoonful of sugar. They will retain their color and have a much better flavor.

—In cooking peas and beans the water should be allowed to boil away to almost nothing. When the seasoning is put in this makes a delicious juice.

—Peas may be cooked in the pods. Wash them and drop them in hot salted water. When the peas cook the pods will burst open, the peas be released and the pods rise to the top of the water.

—Peas should not be shelled and allowed to stand, either in or out of water, hours before cooking, and do not boil peas furiously—let them simmer.

—Green corn spoils very quickly, and should be used as soon as possible after purchasing. Do not prepare the corn by taking off the husk hours before cooking.

—Add sugar to sweet corn when cooking instead of salt. It will make it tender and sweet.

—Salt must never be put into the water when boiling corn as it has a tendency to turn it black.

—To remove the skin of a tomato, prick holes in the bottom with a large fork and hold it over the fire. This causes the skin to crack and it can readily be peeled.

—Rooty plants such as beets, turnips and carrots, should not be shorn of their leaves until near the time of use. The stem holds the juices, and when they are torn away the mangled vegetable "bleeds" and loses flavor.

—Carrots should be cut in slices, instead of cubes because the outside part, which is the darkest, is the richest.

—Lettuce and celery can be kept fresh by first wetting thoroughly and hanging it up in a paper bag tied firmly to exclude the air.

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—If vegetables are overcooked, their texture toughens, and their flavor is somewhat destroyed.

—If the lids are taken off during the boiling of cabbage, onions and turnips, there will be little or no odor.

—To remove the smell of cooking take a basin of boiling water and pour into it about five drops of oil of lavender.

—To prevent cooking odors from spreading throughout the house fill a tin-cup with vinegar and place it on the back of the stove.

—If your vegetables scorch while cooking, remove the vessel instantly from the range and put it in a pan of cold water, letting it remain there for ten or fifteen minutes.

—To prevent green vegetables from boiling over, drop a piece of dripping the size of a walnut into the centre of them, just as they commence to boil.

—Place a small piece of bread, tied up in muslin, in the pot with the cabbage and it will prevent the odor.

—Eggs packed in salt can be kept a long time.

—Prick an egg with a pin before boiling and it will not crack. Or, wet the shells thoroughly in cold water before dropping in the boiling water.

—When a cracked egg must be boiled, smear a little damp cornstarch over the crack, and drop the egg gently into boiling water.

—A pinch of salt added to the water when boiling a cracked egg will prevent it from boiling out.

—Hard-boiled eggs should be cooked for at least twenty minutes as this makes the yolks mealy and more digestible.

—If hard-boiled eggs are plunged into cold water as they are removed from the saucepan a dark ring will not appear around the yolk.

—To prevent eggs from popping while frying sprinkle a little flour in the grease before putting in the eggs.

—When poaching eggs, add a few drops of vinegar in the water and cover the pan. It will keep the whites in shape without changing the flavor, and the cover makes the white cook over the yolk.

—A truly fresh egg will immediately sink to the bottom of a vessel of fresh water and rest there.

—A fresh egg has a rough surface, and will dry quickly when taken from boiling water.

—If an egg is frozen put it into hot water for a few moments. This will thaw it out perfectly.

—To beat the whites of eggs quickly, add a pinch of salt.

—Yolks of eggs should be beaten until a spoonful can be taken up clear from strings.

—When soaking mackerel or other salt fish see that the skin side is placed uppermost.

—Salt fish are most quickly and best freshened by soaking in sour milk.

—The gills of fresh fish are red and the eyes clear. Stale fish will have dull spots on it.

—Fish fried in bacon fat gives the fish a good flavor and keeps it from falling apart.

—When frying fish, put pieces in the hot fat with skin side uppermost and allow to brown before turning, the fish will not break when cooking.

—When frying fish or anything for which boiling fat must be used, a small pinch of salt will stop the fat spluttering over the stove.

—A small piece of crust in the frying pan when frying fish prevents the fat from spluttering and shows by its brown color just when the fat is at the right heat for the fish to be put in.

—Dry fish well, dredge both sides with plenty of flour and plunge it into boiling fat.

—When boiling fish, add to the water in which they are boiled the juice of half a lemon. This will make them beautifully white.

—When boiling fish add an onion to the water and sweet herbs tied in a piece of muslin.

—A teaspoonful of vinegar to a quart of water in which fish is boiled, makes the meat of the fish firmer.

—When baking fish, line the pan with waxed paper; then there will be no disagreeable, sticky dish to wash afterward.

—Fish scales can easily be removed by pouring hot water on the fish slowly until the scales curl, then scrape quickly. Wash in several waters, having the last cold and well salted so no slime will be left.

—To rid dishes from the odor of fish, add half a cup of vinegar to the water; rinse them in hot water and the odor disappears at once.

—In choosing lobster see that the tails are tightly curled to their bodies. This will prove that they were cooked alive.

—Salmon flavored with orange juice instead of lemon is a pleasing innovation for the dinner-table.

—When cooking bacon, put it in a sieve and pour boiling water over it; then cover for a few moments with cold water, drying the bacon on a cloth before putting into the sizzling frying pan.

—Salt pork cut thin and dipped constantly in hot water while it is being fried makes a delicious breakfast dish served on toast.

—No meat should be salted uncooked, but after the surface has been seared and the meat partly cooked.

—The meat for broth should be put on the stove in cold water. But if the meat is to be eaten, then the water must be boiling before the meat is put into the water.

—All sausages should be thoroughly cooked.

—To brown chops place a colander over frying meat instead of a cover, so that the food will brown and will not steam.

—To cook tough meats, saute to keep the juice in and then stew until tender. Serve with thick gravy.

—When gravy does not brown put into it a table-spoonful of coffee. It will brown immediately and contain no taste of coffee. This is quicker than browning flour.

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—When cooking liver and bacon, get a sour apple, slice it very fine and add it to the gravy. This will impart a delicious flavor.

—Too much salt in gravy may be counteracted by putting a pinch of brown sugar in it.

—To keep meat fresh without ice, place the meat in a bowl, cover it with a cloth wrung out in vinegar and place in another bowl filled with water.

—Beef may be kept for months if immersed in sour milk. The lactic acid in the milk kills the germs of putrefaction.

—Meat should not be put into the ice-box wrapped in paper as the paper tends to absorb the juices.

—In roasting meats, heat the oven very hot before putting in, that the outside of the meat may sear and retain the juice.

—A little vinegar added to the water in which tough meat is cooked will make it more tender.

—In boiling meats the seasoning should be put into the water that it may penetrate all the meat.

—If you boil a pork roast until partly done and then put in the oven to brown and finish cooking, it will not shrink away, as it will if it has been cooked entirely in the oven.

—To make a boiled ham tender and juicy is to leave it in the water in which it is boiled until it is cold.

—To judge a good ham, see that the skin is thin. Old hams have thick skin and they are apt to have a strong flavor.

—If a few cloves are inserted in the ham when boiling, the meat will have a most delicious flavor.

—A little sugar added to the water used for basting the roast, especially if it be veal, improves its flavor.

—Dip pork chops in flour before frying.

—To prevent splashing when frying meat, sprinkle a little salt in the pan before putting in fat.

—To prevent cheese becoming hard and moldy put over it a strip of muslin which has previously been wrung out in vinegar.

—Never keep cheese in the ice-box as it soon becomes soggy.

—Keep a piece of charcoal in refrigerator—everything will keep sweet.

—Cheese pared thinly, smeared with butter and wrapped in a cloth will keep soft in a cool place.

—Pickles should be kept in a dark dry place in stone or glass jars.

—A lump of sugar put into a quart of olive oil will prevent it getting rancid.

—A pinch of salt added to table mustard prevents its souring.

—Grate an apple into your horseradish and you will have as fine a relish as you could possibly wish.

—Horseradish is the best relish for roast beef and for fish in general. When used for fish slices of lemon alternate with the little heaps of horseradish.

—A teaspoonful of grated horseradish will keep a can of milk fresh for a day or two, even in the hottest weather.

—A tiny pinch of carbonate of soda or salt added to milk as soon as it arrives will help to preserve it from turning sour.

—A pinch of salt added to a glass of hot milk will improve the flavor.

—Milk will keep fresh longer in a stone jar that has been chilled than it will in a bottle. The jar must be closed at the top.

—Milk kept in a large shallow basin will remain sweet longer than if kept in a deep jug.

—To prevent milk scorching, put a little water in the kettle in which the milk is to be heated.

—When boiling new milk, to prevent a skin from forming on the top as it cools, add two tablespoonfuls of cold milk to every pint when at boiling point and stir for a minute.

—Cream that is too thin to whip may be made to do so by adding the unbeaten white of an egg before beginning.

—Add a sliced banana to the white of one egg and beat until stiff and you will have a delicious substitute for whipped-cream.

—Never use milk that has been boiled for cake. Cake mixed with it is pretty sure to be heavy.

—Never add salt to anything containing milk until the last moment, as it is apt to curdle.

—A pinch of bicarbonate of soda added to sour cream will make it turn sweet again. Soda must not be put into fresh milk.

—Soup should never be salted while cooking until it has been thoroughly skimmed, as salt prevents the scum from rising.

—If you have put too much salt in the soup, add a few slices of raw potato. The potato absorbs part of the salt flavor.

—One quart of water to each pound of meat bone for soup stock.

—One teaspoonful of salt to one quart of soup.

—Always remove the cake of fat that settles on the top of cold soups; if allowed to remain the soup will soon turn sour.

—Soup desired to be kept for a second meal should be brought to the boiling point and then set to cool.

—Soup poured through a cloth will have all the fat removed.

—Halves of stewed prunes can be served with a custard in which a little lemon or orange peel has been steeped.

—Quarters of stewed prunes can be put in any fruit jelly.

—Halves of stewed prunes and segments of orange freed from all seeds and skin can be served together for breakfast or for a luncheon dessert.

—A teaspoonful of lemon juice added to the water in which prunes are cooked adds greatly to the flavor.

—Tea may be made to give a much better brew if the dry leaf be well crushed in the hand before being put into the pot.

—Don't use water that has been boiled a long time in brewing tea.

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- Don't use water for tea which has not yet reached the boiling point.
- Don't allow the tea to brew for more than five minutes.
- Don't make tea in a cold teapot. Rinse with hot water before placing the leaves in the pot.
- Don't pour a second water over the tea leaves when the first brew is exhausted.
- Don't allow tea to grow damp in the caddy.
- Don't buy too cheap a quality of tea and expect good results.
- Always use a porcelain or earthenware teapot. Tea experts tell us that the fragrant leaf should never touch metal.
- Tea should never be served with fish. The tannic acid hardens the fibre of the fish and makes it indigestible.
- Flaked cereals put through the chopper make a delicious coating for croquettes.
- When making croquettes, do not use either bread or cracker crumbs without seasoning. No amount of seasoning in the interior of a croquette or other made dish will make up for this omission.
- Olive oil to season baked beans gives them a fine flavor and makes them much more digestible than when cooked with either butter or pork.
- Bananas fried in the fat remaining in the pan after sausages have been fried make a very nice dish to serve with the sausages.
- Yellow bananas are very good plainly boiled in their skins and served with cream or sweet butter for breakfast. They may be boiled with salt pork, or baked around a leg of fresh pork, or fried and served with boiled lamb, kidneys or bacon.
- Baked bananas may take the place of potatoes for luncheon, as they are excellent with all meats. Bake them in their skins in a hot oven.
- Bananas should not be given to children until they are six or seven years old and then only if thoroughly ripe.
- When using stale bread for puddings always soak it in a cold liquid. Bread that has been soaked in cold milk or water is light and crumbly, whereas that soaked in hot liquids is heavy.
- An easy way to crumb bread is to put it into a muslin bag and then, unless it is too hard and dry, it can be squeezed between the fingers and quickly crumbed without any waste.
- Coffee will be better if one or two cups are poured off and back again, just before serving.
- Warm bread, cake, and in fact, warm food of any kind, should never be put away in a covered dish. The steam makes molding certain.
- If you heat a knife slightly, you can cut new bread as easily as old.
- To make sure whether bread-dough has risen sufficiently for baking, press the finger in the dough. If the hole remains the dough is in proper condition; if the dough rises and fills the indentation this shows that it is in a condition to continue rising.

—To make the crust of bread a rich golden brown, wet the top with milk before it is put into the oven.

—Good flour adheres to the hand and when pressed lightly remains in shape and shows the imprint of the lines of the skin of the hand.

—Melted butter will not make good cake.

—If a cake cracks open while baking it contains too much flour. Use half a cup less next time.

—A hotter oven is required for layer cakes than for loaf cakes.

—If you want a very fine grained cake beat well with a silver fork after mixing.

—If you want a spongy, light cake use sour milk; if a heavier one, use sweet milk in it.

—For a small cake or cookies have a hot oven; for a large rich cake a slow oven.

—Sift your flour before measuring. Sift the baking powder with it to insure thorough blending.

—In making fruit cake add the fruit before putting in the flour and it will not fall to the bottom of the cake. This is better than flouring the fruit, which often leaves unbaked flour clinging to the fruit after it is baked.

—In creaming butter and sugar, where the former is hard, never warm the butter. Warm the bowl or the sugar to make the butter blend. Otherwise the flavor and texture of the cake will be changed.

—After greasing a cake tin with butter it is well to dust a little flour over in order to keep the cake from sticking.

—Cakes will not stick to their tins if placed on a cloth which has been wrung out of hot water.

—If a cake is scorched on top, grate lightly with a nutmeg grater, instead of scraping with a knife. This leaves a smooth surface for frosting.

—Never move a cake in the oven until the centre is set.

—Wooden toothpicks are more hygienic than broom-straws for testing cakes, etc.

—Before taking a cake from the pan, set the pan in cold water for a few minutes and then turn it out on the plate. By doing this the cake will not stick.

—Salt in the oven under baking tins will prevent their scorching on the bottom.

—A delicious crust may be formed upon the top of a sponge cake by dusting it with powdered sugar before putting it into the oven.

—To prevent pumpkin or custard pie from watering, put sugar in last and stir well before putting into the crust.

—To prevent pie juice from running out, insert a little paper funnel in an opening in the middle of the crust for the steam to escape.

—When making fruit pies, dampen the edge with milk instead of water. It holds better and the juice is not so liable to boil over.

—When making a fruit pie do not put the sugar on top under the crust, but mix it with the fruit below.

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—In making meat pie do not omit the openings in the upper-crust for the steam to escape.

—Canned fruits are very good for making pies.

—When mixing pie crust, if the lard, flour and salt are mixed before adding the water the crust will be rich and flaky.

—In making a crust of any kind, do not melt the lard in the flour.

—For pies, put in your bottom crust first and bake a light brown, then add the fruit or other filling and you will have pies with no soggy morsel anywhere about them.

—For keeping the juice of berry pies from soaking under the crust, mix a tablespoonful of flour with the sugar to be used, and the crust will keep crisp and will not become soft or soaked with juice.

—By brushing the under crust over with the white of an egg, the juice of a fruit pie will not soak through the under crust.

—When making apple pie cut the apples in irregular pieces. They will not pack together as if sliced and will cook much quicker.

—A basin of cold water placed in an oven will soon lower the temperature.

—The hands should be dipped in cold water before making pastry.

—A teaspoonful of butter added to the sugar and water boiled for icing, which has become grainy, will make it smooth and creamy again.

—If flavorings are added to mixtures when cold, less is required than if the mixture is hot.

—Remember, in making any frozen dessert, more sweetening is required than when the dessert is to be eaten hot.

—Watery custard is caused by cooking in an oven that is too hot. Set the custard in a pan of hot water and see that the water does not boil during the baking.

—Rice pudding flavored with lemon and cinnamon will be found exceedingly tasty.

—Put salt in cold water in another dish, and set pudding in it when you wish to cool it quickly.

—Never turn out boiled puddings the moment they are taken from the sauce-pan. Let them stand for a few minutes, until some of the steam has evaporated, and you will find that they will turn out easily.

—To make your griddle cakes brown to a turn, add a spoonful of sugar or half a spoonful of molasses to the batter.

—When frying doughnuts avoid possibility of their burning by putting a piece of bread in the fat. The bread may burn, but the doughnuts will be a lovely golden brown.

—In lifting doughnuts from hot lard, if knitting-needle is used, they will not be perforated, as in handling with a fork.

—When baking cookies, pin a piece of muslin over the bread board, stretching it tight. Flour the muslin well, and you can roll the dough as soft and thin as you please.

- If pastry is brushed over with a thick syrup just before baking, it will have a rich glaze when it is done.
- A cut lemon may be kept fresh for a long time by laying it on a piece of waxed paper, cut side down, and folding the paper over in such a way as to exclude the air.
- If lemons are placed in an earthen jar and covered with water they will keep soft a long time.
- If lemons are warmed before you squeeze them nearly double the quantity of juice can be extracted.
- When lemons have become hard from standing pour boiling water over them and they will become soft and much easier to handle.
- Dry, grate and bottle all your lemon rinds with a little salt sprinkled over it, and they will be ready for sauces that call for the grated rind of lemon.
- Lemons may be kept soft for quite a while by sifting dry sand into a crock and burying the fruit so they do not touch one another. They will be full of juice when wanted for use.
- When peeling oranges set them in the oven to heat thoroughly for a few minutes. When peeled the tough white skin can be easily removed with the yellow rind.
- Peppers and mushrooms fried or creamed together are excellent.
- When preparing a turkey or chicken, rub it inside with a piece of lemon. It will whiten the flesh and make it more juicy and tender.
- When selecting poultry see that the feet are soft and moist, the eyes clear and the flesh plump.
- A tender chicken should have a smooth skin and the end of the breast bone is easily bent in.
- The flavor of chicken is greatly improved by adding a pinch of soda while it is cooking.
- If the gall has been broken in a chicken, soak for half an hour in cold water in which a handful of bicarbonate of soda has been dissolved.
- To fatten fowls quickly, mix together ground rice well scalded with milk and add some coarse sugar; let it be rather thick. Feed often, but not too much at one time.
- A spoonful of vinegar added to the water in which fowls are boiled makes them tender.
- Never wash game inside or out, merely wipe it with a cloth wrung out in hot water.
- Snipe, woodcock and plover should never be "drawn."
- Tie game birds when roasting, if possible, with string, instead of using skewers, for the latter make holes, through which the juice escapes.
- Tie a slice of fat bacon over the breast of each bird to keep it from drying.
- Baste all game thoroughly, otherwise it will become dry and shriveled.
- Game, except partridge and pheasant, is usually liked slightly underdone. This is the case, also, with wild duck.
- Never pour gravy over game, but serve it separately.

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- Badly shot birds should not be hung long.
- Get the jars with the largest mouths for canned or preserved fruits.
- It is economy to sterilize your canning jars and buy new rubbers. Buy the best jars that the market affords.
- When buying canning rubbers get them in moderate thickness, and not too hard. Always soak rubbers in warm water before using.
- Really good rubbers for canning will undergo the following test without a crease: Fold rubber, press tightly, then turn it over and fold it in the same place.
- When large quantities of fruit are being put up at once an ordinary wash-boiler is often used.
- Aluminum utensils are best for canning. This ware is light, sanitary, easily cleaned and is an excellent conductor of heat.
- Canned fruit appears more attractive when put up in good-sized slices.
- If a gravy boat is used for filling jars with preserves there will be no spilling and stickiness usually attached to such work.
- Before pouring hot fruit into a glass dish or jar, put it on a hot wet cloth and out of a current of air. This will prevent the glass from cracking. Fill your jars full to the brim, as there is generally a shrinkage when the air is excluded. Place the jars top down after sealing, to make certain they are air-tight.
- No matter how carefully sealed, jelly is apt to mold. To prevent this, stick four or five cloves in the top after it gets hard.
- If the fruit is overripe the jelly will never be firm, no matter how long you boil it. If it does not thicken add more sugar and cook longer.
- If fruit juices, such as cherry, strawberry, do not jell readily, add lemon juice to them, and they will jell at once.
- Exposing the filled jelly glasses in the strong sunlight many hours before putting them away will make the jelly firmer and clearer. Turn them around occasionally, so that both sides get direct rays.
- To prevent mold forming on your fruit, put a few drops of glycerine on the edges of your jars before screwing the lids on.
- Grape juice added to insipid pears in preserving will give them a delicious flavor and beautiful color.
- Raspberries, both red and black, should be allowed to reach the boiling point in a little water before adding sugar, in order to soften the seeds.
- Peaches are better dropped into boiling syrup and cooked until a silver fork will pierce them readily.
- Cranberry juice mixed with water makes a pleasant drink for an invalid.
- To keep cranberries fresh, pick out only perfectly sound ones and fill fruit jars with them as full as possible. Then fill with cold water and seal.

—The secret of canning tomatoes seems to be in boiling them a long time.

—Tomatoes canned in glass sometimes become insipid, but if salted and peppered before canning and well wrapped in paper to exclude the light they will keep fresh and sweet.

—Put a geranium leaf in the bottom of a glass of quince or crab-apple jelly. It gives the jelly a delicious flavor and a delightful aroma.

—To clean currants quickly, put the fruit into a colander with a sprinkling of flour, and rub around a few times with your hand. The stalks will separate and come through the small holes.

—Instead of the apple in the usual apple tapioca, cranberries may be used. It should be served very cold with cream.

—When canned cherries or strawberries have lost their pretty red color the juice of cranberries may be added.

—Porcelain-lined dishes should be used for cooking cranberries because metal injures their flavor.



USEFUL "PICK-UPS" WORTH KNOWING

—To make ferns grow rapidly, and look green and bright, put two raw oysters, chopped fine, into the pot with the fern about every two or three weeks, and give plenty of water.

—Set your house fern in the laundry tubs in enough water to come to within an inch of the top of the pot. This gives the roots a real and natural dampening.

—Cold coffee applied about once a month is excellent to stimulate the growth of ferns.

—Palms should never be kept in a warm room where there is artificial light. They require plenty of pure air around the roots, and they ought never be placed in a draught. Water twice a week.

—Wash the leaves of a rubber-plant about once a month with warm soap suds. When dry, rub each leaf with a cloth wet in olive oil. This feeds the plant and promotes a rapid growth.

—Sponge the leaves of your rubber-plant with milk. If this is done once a week, it will keep the leaves glossy and in good condition.

—To revive dying plants, pour a dessertspoonful of castor oil at the roots.

—Soapy water poured at the roots of a rubber-plant will kill the worms.

—To revive withered flowers plunge the stalks in boiling water and leave them in it until it becomes cold. Then cut about one inch from the ends of the stalks.

—Earthworms in flower pots can be destroyed by mixing a little pulverized tobacco with the earth in each pot.

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—To cause plant lice to disappear without injuring the plants, sprinkle the plants every day with water to which ammonia has been added, the proportions being a teaspoonful of ammonia to each quart of water.

—Grape-fruit seeds sown thickly make the prettiest kind of greenery for the dining-room table.

—A toy watering-pot is very convenient for spraying plants.

—To kill grass on walks apply salt thickly or a strong brine alternated with a solution of soda or lye.

—Mint will grow in water as many other plants, if left in a sunny window and given plenty of air.

—In washing china, take care that soda-water is never used with a pattern on which gilt appears.

—If a little salt is put on the dishes in which eggs have been served, the dishes will wash easily.

—Salt rubbed on the handles of knives will remove all stains.

—Salt in water will cleanse foul jars and glass bottles.

—A large pinch of salt put into the tank of a coal-oil lamp will cause the lamp to give a better light.

—Nutmeg should be used sparingly to procure the best results in the way of a delicate and delightful flavor.

—When grating nutmeg, remember they will grate best if started from the blossom end.

—To prevent salt from caking, add a little corn-meal or cornstarch and keep in a dry place.

—Wooden perches in a bird cage should never be washed. Instead, scrape clean with a knife and you will prevent the birds having rheumatism.

—If ashes are dampened before removing from the furnace or fireplace there will be little or no dust.

—Cloths used for oiling furniture should be kept in the air. If closed up there is danger of spontaneous combustion.

—Hot water, ammonia, and a little washing-powder will clean an oil-mop very successfully after water and soap have failed.

—The life of linoleum can be lengthened greatly by giving it a good coat of varnish occasionally.

—To break in a new pen point, dip it in ink and hold it in the flame of a lighted candle or match for a second and then wipe dry with a cloth.

—A few drops of oil of lavender sprinkled on book shelves will destroy the odor of mold.

—Rub the ends of the ribs of an umbrella with vaseline to prevent rust.

—Do not close an umbrella when wet as this causes it to rot. Leave open until dry.

—Place a sponge in the bottom of a china or porcelain umbrella-stand to prevent hard knocks often resulting in a crack.

—If the handle has come off of your umbrella try filling the hole with powdered sulphur. Heat the ferule and push it into the sulphur. In a few moments both will be firmly fastened together.

—The nutcracker makes a useful little household wrench.

—Adhesive-plaster is excellent for mending rubber goods, such as hot-water bags, rain-coats, etc. Also for mending corsets and makes excellent labels for fruit and jelly glasses, as the back can be lettered with ink.

—To mend china or glass, melt some powdered alum in an old spoon. Before it hardens rub this over the pieces to be united, press them together, and set them aside to dry.

—When a door sticks at the top, rub it over with a little yellow soap and the annoyance will cease.

—If a little turpentine is poured in the corners of wardrobes, trunks and chiffoniers, moths will not molest the articles stored therein.

—Gum-camphor laid among books on the shelves will keep mice away.

—To wipe the screens with kerosene will keep out the little mosquitoes that work their way through the netting. This should be done every day or so.

—One or more brass-headed tacks driven in the framework of a window which rattles will stop the annoyance. The curved heads allow the windows to move over them easily.

—Two safety-pins will do good work in the absence of a corkscrew.

—Used phonograph needles can be used to advantage many times in the place of tacks.

—Small pieces of soap that are generally thrown away, if put into an empty talcum-powder box and covered with hot water and a little sprinkled in your dish-water will make a splendid lather.

—Brooms will last longer if dipped in hot soapy water every few days.

—To form a good broom-holder, nail two spools to the wall about two inches apart. Hang the broom upside down between the spools.

—Piano-keys will remain white if rubbed occasionally with a cloth dipped in alcohol and then dried with another cloth. Do not get alcohol on the wood as it will take off the varnish.

—Gloves that will take the place of rubber gloves when washing dishes or doing other housework, are made by dipping old leather gloves into hot linseed-oil, which renders them water-proof.

—Salt should never remain in anything rubber; for instance, hot-water bottles or syringes. Rinse them out thoroughly or the rubber will soon rot.

—If a knife is placed under a tumbler or glass dish, boiling milk or water can be put in without breaking the glass.

—It is always safer to remove the contents of tin cans the moment they are opened

—All acid drinks, such as lemonade or fruit-punch, should never be mixed or served in a metal pitcher.

—If you wet a spoon before using it to serve jelly, the jelly will not stick to it.

—A few drops of ammonia in the water in which silver is washed will keep it bright for a long time without cleaning.

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—If a glass jar refuses to open, set it top down in an inch or two of hot water.

—A few pieces of gum-camphor kept in the boxes in which silver is packed in wrappings will prevent its turning.

—Ammonia should not be left uncorked nor used near the fire. Its fumes are not healthful and they are inflammable.

—To soften paint brushes that have become dry and hard, heat as much vinegar as required to a boiling point. Immerse the brushes and allow to simmer for twenty minutes, then wash in strong soapsuds.

—Quicklime placed in a damp cupboard will keep it dry and sweet. The lime should be renewed occasionally.

—Orange peel burnt in a room will destroy a close or foul smell. Place the peel in a shallow pan and let it burn for several minutes.

—Orange peel put in the dresser or bureau-drawer gives a dainty, faint scent to the contents of the drawer.

—Oil of lavender on a bit of cotton will sweeten the air in a room where odors of cooking have penetrated.

—A handful of lavender flowers in a bowl with lemon or orange peel and covered with boiling water, imparts a gentle fragrance to an entire apartment.

—To remove the smell of paint from a room leave in it over night a pail of water with four or five onions in it. Shut up the room tight and in the morning the smell will be gone.

—A pleasant household deodorizer is made by pouring spirits of lavender over lumps of bicarbonate of soda.

—To keep flies from table, take a few drops of equal parts of lavender oil and water and with an atomizer spray the cloth.

—Flies dislike blue and will avoid a room decorated in that color.

—Soak the wick of a lamp in strong vinegar and dry it well before use; the flame will then burn clear and bright.

—When lampwicks will not work easily, pull out a thread from each edge. This makes the wick smaller and easier to manage.

—To put a new wick in any lamp burner quickly, thread a needle first, run the thread across the wick and pass needle through burner.

—Lamps will not smoke if, with a sharp pair of scissors, the wick is trimmed the shape of burner and a small V is cut from the centre.

—To insure kerosene lamps giving a clear and bright light, boil the interior parts of the lamp in vinegar and soda at least once in two weeks.

—A small lump of camphor in oil lamps will greatly improve the light and make the flame clearer and brighter. If you have no camphor, add a few drops of vinegar occasionally.

—If gilt frames, when new, are covered with a coat of varnish, all specks can then be washed off with water without harm. ☺

—To preserve gilt frames from flies in summer, boil three or four onions in a pint of water, then with a painter's brush dipped in the infusion wash over the gilded portions of the frames.

—To prevent pictures from slipping and hanging uneven, hang them first with their face to the wall, and then twist around so that the wires cross.

—Equal parts of boiled oil, vinegar and turpentine make a good furniture polish.

—When reed or cane seats sag, wash them on both sides with warm soapsuds. Make the under side quite wet and then dry in the air and sun.

—Vegetables and fruit stains on the fingers can be removed by dipping the fingers in very strong tea for a few minutes and then washing them in clear warm water.

—To keep finger nails clean while polishing the stove put a little lard under and around the nails and it will protect them from the blacking.

—Salt on the fingers when cleaning fowls, meat or fish, will prevent slipping.

—A dish-mop is a great saving on the hands, as water can be used much hotter and the process is finished much quicker.

—Boil a new baking dish before using, starting in cold water and ending it in the same way and it will be very unlikely to crack.

—To heat dishes quickly don't put them into a hot oven, but let them lie for a minute or two in hot water.

—To peel onions without tears, pour boiling water over them and cover a few minutes before peeling.

—Add salt to the water in the outer boiler if you wish to hurry the cooking process of anything in a double boiler.

—Tin is an undesirable material for a coffee pot. Tannic acid acts on such metal and is apt to form a poisonous compound.

—If tinware is rubbed over with fresh lard and then thoroughly heated in the oven before it is used it will prevent rust afterward.

—Black ants may be exterminated with common bicarbonate of soda, blackboard chalk, oil of pennyroyal (poison), fresh-ground cloves or gum-camphor. Kerosene on edges of the shelves, if in pantry, is another method. Also, by a little quicklime placed in the infected places.

—Ground cloves, borax and red pepper will drive away tiny red ants.

—To destroy ants' nests near plants or flowers, stick some sulphur matches into the ground, heads down. The ants will leave, and the plants be not at all injured.

—To destroy ant hills, pour kerosene down and light with a match.

—Cucumber peel or an equal mixture of borax and white sugar is very efficacious in ridding the home of cockroaches.

—Equal parts of powdered borax and well-pulverized moth-balls will entirely exterminate all kinds of roaches.

—Cayenne pepper, or a little oil of peppermint sprinkled around, is excellent as a means of ridding a cupboard of mice.

—To kill moths that are in a closet, saturate a cloth with formaldehyde, put in closet and keep door closed for twelve hours.

—If moths are in a carpet, spread a damp towel over the part and iron it dry with a hot iron. The heat and steam will kill the worms and eggs.

—Egg-shells burned in the oven and placed upon the pantry shelves will keep bugs away.

—Salt in whitewash makes it stick.

—Salt used in sweeping carpets keeps out moths.

—After washing lamp chimneys polish with dry salt, it prevents cracking.

—Vinegar in washing-up water removes grease, brightens china and is a good disinfectant.

—When washing windows try putting a little bluing in the water. It will make them beautifully bright.

—Salt dissolved in ammonia or alcohol will remove grease spots.

—Salt put on ink when freshly spilled on a carpet will help in removing the spot.

—Salt thrown on soot which has fallen on the carpet will prevent stain.

—Salt puts out a fire in a chimney.

—When sweeping a dusty carpet or rug, first scatter pieces of wet newspaper over it and it will then sweep clean without raising dust.

—When laying linoleum, let it lie in place and be walked over for a few days before tacking down.

—To prevent carpet from raveling when cut, run two rows of machine stitching with the machine where it is to be cut.

—To preserve matting and keep it perfectly sanitary, go over it with a damp cloth and then, after it is thoroughly dry, give it a thin coat of clear varnish.

—Remove rust from sinks with kerosene.

—Rusty flat-irons should be rubbed over with beeswax and lard, or beeswax and salt.

—Grease on a hot stove can be quickly rubbed off by putting salt on the scrubbing brush.

—Tarnish marks can be removed while stove is warm with tissue paper, moistened with vinegar.

—When the ironwork of a stove is discolored through the heat, it should be well rubbed with a soapy flannel and then quickly coated with black-lead, allowing the latter to dry before it is brushed.

—Pulverized or floss-asbestos, mixed with a little plaster of Paris and water, makes a good paste for stopping holes in stoves.

—Turpentine mixed with stove polish prevents rust and gives a brighter gloss than using water.

—If stove polish is moistened with milk it will give a higher polish and the stove remain black much longer than if water or vinegar is used.

—A pinch of gum-tragacanth in stove blacking will brighten the polish.

—Combs will last much longer, if before being used, they are washed with soap and water, then rubbed with olive oil.

—To mend kid gloves, turn them wrong side out and sew the rent over and over with cotton thread. Silk thread has a tendency to tear the kid.

—The lives of gloves may be prolonged by placing a small piece of cotton in tip of each finger. This prevents the nails rubbing them into holes.

—To mend a torn umbrella, stick black court-plaster inside the tear. This will show less than a darn.

—Grind a handful of sunflower seeds and give them to the canary. The birds relish the little tender pieces that are found among the seeds.

—Rub vaseline over the strings of a tennis-racket to keep them from breaking when it is put away.

—To tell silk, cotton or mixed fabrics, ravel the threads each way of the cloth. Cotton burns without odor. Wool singes with a disagreeable odor. Silk burns less freely than cotton.

—Mahogany or any other colored wood may be darkened by polishing with cold-drawn linseed-oil.

—Old furniture can be stained mission color with green dye.

—To prevent wet shoes becoming hard, clean them and rub vaseline over them before putting them away.

—To polish patent leather shoes, wet a cloth in cold water and go over the patent leather, then wipe off with a dry cloth while wet, rubbing gently.

—Save your wax from jams and jellies and put it, after being washed, in a pot that can be heated when the wax is desired for future use.

—When scissors are blunt, sharpen them by opening and moving backwards and forwards on a piece of glass.

—Use scissors to shred lettuce, parsley, green-peppers; to clip out undesirable parts of greens or cabbage; to cut raisins, nuts, meats, citron and left-over meats.

—To paste labels on tin or iron, add one tablespoonful of brown sugar to every quart of flour-paste and mix thoroughly.

—Try an old safety-razor blade for ripping seams and for getting off hooks and eyes.

—When using plaster of Paris, wet it with vinegar instead of water, then it will be like putty and can be smoothed better, as it will not "set" for half an hour, while plaster wet with water hardens at once.

—Keep parsley in an air-tight jar in a cool place. It will keep fresh for a long time.

—A fresh-raw egg beaten in a glass of milk makes a safe luncheon for the businesswoman who lacks the time to eat solids.

—Hard-boiled eggs chopped fine and mixed with mustard, a little cream and seasoning will make a delicious sandwich.

—Apples are best stored in crates.

—When making gravies with either milk or water instead of taking all flour for thickening, use part finely ground cornmeal and note the rich flavor.

—When vegetables, meat or fruits are scorched drop in instantly a small piece of charcoal and the scorched taste disappears.

—If string beans are not freshly gathered from the garden, it will improve them to prepare them for cooking by letting them stand an hour or more in cold water before applying heat.

—If silver which is not to be used often is kept in dry flour, it will not tarnish and will need only to be brushed off when wanted for use at a moment's notice.

—A cloth wet with camphor will remove white spots from furniture.

—Never clean aluminum with strong soap or scouring powder.

—Give your bedsprings a coat of aluminum paint to prevent rust.

—To freshen stale rolls, dip quickly into cold water and heat in the oven.

—Milk will cloud glass so that its original brilliancy cannot be restored.

—A glass of grape juice at breakfast is a welcome change from orange juice.

—Use brown sugar to sweeten cereals; it makes them taste richer.

—Stale bread can be used for bread pudding, hot cakes, brown Bettie, croûtons, bread crumbs, etc.

—To keep olive oil from becoming rancid after the bottle is opened, add four lumps of loaf sugar to two quarts of oil. If it comes in a can, open and put in a jar.

—Keep flour in a dry place and watch for the little brown weevil.

—If oranges are rolled in melted paraffin until entirely covered they will keep for some time.

—Oranges and prunes are among the most beneficial of all fruits for children under three.

—Put a few teaspoonfuls of piccalilli into the French dressing and see what a delicious salad it makes on plain lettuce leaves.

—The vinegar in which pickles have been preserved is excellent to use in salad dressing.

—Celery and pineapple make a delicious salad.

—Minced chicken and macaroni or oysters and macaroni make an excellent dish.

—Hot-sliced tongue served with boiled rice and glazed carrots make a good one-dish meal.

—If pearl buttons have been spoiled in the laundry, rub with olive oil and polish with flannel.

—When saucepans are burnt fill with cold water and put in a large lump of soda, allow to stand for one hour, then bring slowly to a boil. The burns will then come off easily.

—Stockings which are stained from the inside leather of a shoe, can be cleaned if one teaspoonful of borax is put in the water in which they are washed.

LAUNDRY LORE

—To prevent blue from streaking clothes, mix one dessertspoonful of soda in the blueing water.

—When washing and rinsing colored materials, add a teaspoonful of Epsom salts to each gallon of water, and even the most delicate shades will neither fade nor run.

—When washing white dress-skirts do not wring them, but hang them dripping wet on the line by the belt. The weight of the water prevents any shrinking, and keeps the skirt an even length.

—When washing red tablecloths add a little borax in the water to prevent fading.

—When washing colored articles a little salt put into the water will prevent the colors running.

—To wash delicately colored goods so that they will not fade, grate raw potatoes into the water and wash without soap.

—A tablespoonful of turpentine in your boiler or washing machine will make your clothes whiter.

—Before washing silk stockings, soak in borax water, then wash gently, and after rinsing in several waters, hang up to dry.

—Bran-water is excellent for washing silk stockings, as soap is apt to make them tender.

—Black stockings should never be washed in water which has been used for other flannels, or they will be covered with shreds and "bits."

—When washing handkerchiefs, to whiten them, add two or three slices of lemon to the water in which they are boiled. Leave rind on the lemon.

—Wash white silk gloves in warm soapsuds, rinse and hang in a dark room to dry. It is the light which turns them yellow. The best time to wash them is at night.

—To wash overalls, use bran-water instead of soap, and on no account use soda. Iron on wrong side and the materials will look good as new.

—To wash discolored embroidery place in vessel with cold water blued (but not too deep), and add the juice of a lemon. Boil for half an hour and afterward rinse in cold water and dry in fresh air.

—Before washing fine lace or muslin collars and cuffs, baste them to a piece of heavy muslin and they will not be apt to stretch or tear in the process of laundering.

—To wash curtains without a curtain-stretcher, lay a blanket on the floor of an empty room, and put the curtains on it, stretching them out carefully.

—Cotton gloves are to be washed just like any other cotton article, in hot water and soap and well rinsed in clear water.

—New blankets are more easily washed if shaken and soaked in cold water over night to take out the sulphur dressing.

—It is best to give linens a long soaking before washing. If this method is followed stains will wash out easily.

- If washing powders are used in the washing of linens they will go to pieces in no time.
- Soap-bark is a very cheap and excellent cleanser for removing spots made by grease or oil and other stains from clothing. Use a tablespoonful to one-half pint of water.
- Rain-water is good for washing clothes, as it is pure.
- Lemon juice softens water and renders washing less difficult.
- Silk stockings will not begin to show holes nearly so quickly if you wash them before wearing. Always be sure that no soap is left in the silk.
- When washing Japanese silk blouses, a teaspoonful of methylated spirit, added to two pints of water, gives just the sufficient stiffness required, and saves starching and ironing when too wet.
- A bit of gum-arabic or sugar added to the water in which ribbons are washed will give them the crispness of new ribbon.
- White garments will never look yellow if a little kerosene is used in the water in which they are washed.
- When using washing soda, be sure to dissolve it thoroughly in the water before the clothes are put in, as the soda is often liable to cause iron mold.
- If clothes are yellow a teaspoonful of peroxide of hydrogen put in the water in which they are soaked will bleach them.
- The clothes-wringer will last twice as long if the pressure screw at the top is loosened after using.
- Boil clothes-pins for half an hour when you first get them; they will last longer and ensure them against weather conditions.
- Twenty minutes to half an hour is the time usually allowed for boiling clothes.
- The best way of boiling clothes is to put them on in cold water. When boiling they should be stirred occasionally with a clean clothes-stick.
- When boiling clothes, cut a lemon with the rind into slices and let it remain in the boiler till the clothes are ready to come out. It will make them beautifully white.
- To make a faded dress white, boil in two gallons of water in which a cupful of cream of tartar has been dissolved.
- To set the dye in cotton stockings put a good handful of salt in the washing water.
- To keep colors from running, put a tablespoonful of pulverized alum into a gallon of cold water. Let the article soak in this for about twenty minutes; then wash in the usual way.
- To set delicate colors in embroidered handkerchiefs, soak them ten minutes previous to washing in a pail of tepid water in which a dessertspoonful of turpentine has been well stirred.
- Instead of adding bluing to water in which lace has been rinsed, try making the final rinsing in milk; it gives a lovely creamy tone to the lace.
- Sometimes a weak solution of ammonia and water will restore the color to faded fabrics.

—A teaspoonful of vinegar added to the water in which black stockings are rinsed will keep them a good color.

—Borax water will restore the gloss to sateen in washing.

—When ironing linen, move the iron with the threads, never diagonally.

—Silk handkerchiefs should be ironed between linen or they will turn yellow.

—Clothes that must be ironed in a short time must be sprinkled with very hot water.

—To retain the heat in sad-irons use a square soap-stone for an iron-stand. The irons will remain hot twice as long.

—To keep flat-irons from becoming rusty or rough, rub their ironing surface over with kerosene or lard just before putting away.

—Handkerchiefs and small articles, when there is no way to heat an iron, may be ironed by stretching the articles out smoothly between blotters and then placing a weight on top.

—In ironing clothes, scorching may be prevented if the flat-irons are wiped on a cloth dampened with kerosene.

—Fine laces should never be starched; they will generally be stiff enough if ironed while very damp. The ironing being continued until they are dry.

—Pad the ironing-board with newspapers; it will be just as smooth as cloth. Cover with cloth or heavy paper to avoid the odor of scorching ink.

—Rub the scorched surface of goods with a silver half dollar for a few moments and the marks will disappear.

—A little turpentine added to starch will prevent the iron from sticking to the goods.

—Linen to be marked with indelible ink, to prevent blurring, should be starched before marking.

—Too much starch will cause linen to crack in the folds.

—Tiny ends of candles added to the starch will add to the gloss.

—A little sperm-oil or gum-arabic added to boiled starch will effect a great improvement.

—To prevent starch from crusting over after making it, if left to stand, add about a tablespoonful of kerosene when you remove it from the stove. It will be free from lumps and smooth.

—When boiling rice, do not throw away the water but strain into a bowl; it will make most excellent starch, which may be used either hot or cold. Two or three drops of turpentine in it are an improvement.

—A little white sugar in hot water, two lumps to a basinful, is sufficient stiffening for delicate laces.

—Put a little powdered borax in the starch to make it shine like clothes that are laundried.

—A good shirt polish may be made by using the following: One cup of starch, one and a half ounces of spermaceti, three-fourths of an ounce of paraffin, one and a half ounces of white wax and one teaspoonful of gum-arabic.

—Borax added to the starch prevents its sticking to the irons.

—Water in which macaroni has been cooked will make excellent starch to use for dainty lingerie garments or fine gingham.

—A whisk-broom, kept especially for the purpose of sprinkling clothes, will be found helpful.

—Use warm water to sprinkle starched clothes and the effect will be twice as satisfactory.

—A tablecloth that looks like new, every time it is washed, is not starched. Let it get perfectly dry, then dip it in hot water and wring out just so that it will not drip; lay on the board and iron perfectly dry. It will take an hour to do it but you can get a beautiful polish.

—Dresses with a colored pattern should never be hung to dry in the sun, as everything fades more quickly when wet.

—White silk should never be hung in the sun, and when it has been rendered yellow by this means it should be washed again and hung in a shady place, and in the water should be placed a little turpentine.

—Faded summer dresses are, as a rule, the result of careless laundering. Do not use ammonia or any cleaning preparation whatever in the water, and never wash colored goods in very hot water. Wash the dress out carefully in tepid water, using a pure soap, and rinse thoroughly in cold water. Hang out to dry in a shady place.

—One way to bleach handkerchiefs when it is not convenient to hang them out of doors is to wash them and then let them soak over night in water in which a little cream of tartar has been dissolved.

—Handkerchiefs may be given a delicate scent of violets by being boiled in water in which a little piece of orris root has been added.

—Do not allow soiled clothes to remain long in the closet or laundry basket or they will take on a grimy, dull appearance hard to overcome.

—To prevent new muslin from yellowing, add a few drops of blueing to the water when washing.

—Fine linens or laces not in use and you wish to keep them perfectly white, take a pillow case and blue it thoroughly, then wrap your linens in it.

—Linen should be kept in a dry, cool place. Heat causes the threads to become brittle.

—When hanging clothes on the line on a windy day, try putting fine handkerchiefs, collars, etc., into a pillow case and hang the case by the top. They will dry quite well and it will save a good deal of wear on them.

—Put a teaspoonful of olive oil in the water when washing chamois gloves; the gloves when dried are much softer and less likely to crack. Or, wash as usual in soap and warm water, but instead of rinsing in clear water, a basin of thick suds should be made and the gloves saturated in these suds, then wrung out without putting in clear water and hung up to dry. The suds have a softening effect on the skin of the glove.

HOME DOCTORING HELPS

NOTE—In several of the following helps and suggestions, different methods of treatment are given. Each one being designated by number as (1), (2), etc.

Bee Sting or Spider Bite—Salt and soda applied to the sting or bite are excellent.

Bite of Dog, Cat or Rat—Wash carefully at once with warm water; touch with lunar caustic and dress with carbolic lotion.

Bleeding Wound—If no large artery has been severed, a heaping teaspoonful of powdered alum placed in a common teacup of water will stop the flow of blood in any ordinary wound.

Boil—A single boil may often be made to disappear by applying a few drops of turpentine. (2) Cover with the skin of a boiled egg. It will draw soreness out.

Bread and Milk Poultice—Are not recommended to be applied where the skin is broken. The milk soon becomes changed and sour and a source of irritation.

Burn—Vaseline or butter applied immediately to a burn will prevent it blistering and smarting. (1) Apply gum-arabic to stop pain. (3) If covered with soda the fire will quickly be drawn out. (4) Scrape or grate a raw potato and bind on the injured surface. (5) The white of an egg mixed with either olive or castor-oil makes a most soothing and healing application.

Cold Feet—A great comfort is found by using a heated sand-bag. Enclose the sand-bag in another bag made of cloth.

Cold in the Head—Powdered borax snuffed up the nose will dry out a cold in the head.

Corn or Bunion—If rubbed with the pulp of a lemon the hard part can be easily removed.

Corn or Swollen Feet—Are often relieved by rubbing with a lemon after taking a hot foot bath.

Cough and Cold—Mix equal parts of lemon juice and strained honey, and take a tablespoonful every hour. (2) Lemon juice mixed very thick with sugar will relieve a cough. (3) Hot lemonade when going to bed is good to break up a cold.

Dandruff—Warm borax water will be found excellent in removing dandruff.

Dyspepsia and Indigestion—Olive-oil taken with meals in tablespoonful doses is very beneficial.

Earache—Ten drops of laudanum and ten drops of glycerine or warm sweet-oil (olive-oil) and dropped in the ear will relieve earache.

Excessive Perspiration—Bathe the affected parts with water in which a little baking soda has been dissolved.

Eyebrows—To increase their growth apply liberally vaseline of good quality.

Face and Scalp Wounds—The bleeding can be readily stopped by pressing the bleeding point down on the bone beneath.

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Face and Scalp Wounds—The bleeding can be readily stopped by pressing the bleeding point down on the bone beneath.

Freckles—Buttermilk or lemon juice are time-tried remedies for light freckles.

Frost Bite—Keep away from the fire and rub the parts affected with snow or iced water until thawed, then treat as you would a burn.

Frosted Feet—An onion cut in two and repeatedly dipped in salt and applied to frosted feet will effect a cure in a very short time. (2) Rub the affected parts with pure oil of peppermint. This will also prevent the after-effects of chilblains. Only the pure oil, not the essence of peppermint, should be used.

Headache, Bad—Often relieved by rubbing a slice of lemon along the temple.

Headache, Bilious—Will sometimes be helped by taking lemon juice in hot water without sugar.

Headache, Nervous—Apply hot water to the back of the neck and repeat several times.

Headache, Sick—Is often cured by the juice of half a lemon in a cup of black coffee without sugar. (2) A little soda and water will relieve sick headache caused by indigestion.

Heartburn—A half teaspoonful of soda in a glass of hot water will relieve heartburn.

Hiccough—Should it become troublesome, tickle the inside of the nose with a feather or insert a small particle of snuff. Sneezing nearly always cures it. (2) Take a teaspoonful of granulated sugar and vinegar. If this does not afford instant relief repeat the dose. (3) Take a mouthful of water and press inward the tragus (the little projection in front of the orifice of the ear) and then swallow the water.

Hoarseness—The white of an egg beaten in lemon juice and slightly sweetened is a simple remedy. Dissolve slowly in the mouth before swallowing.

Insect in the Ear—Pour a little warm olive-oil in the ear. This will kill the insect and it then may be removed by gently syringing the ear with warm water.

Insect Sting—Put a few drops of lemon juice on the spot until the pain ceases.

Insomnia—Sip hot milk, hot water, cocoa, not chocolate, very slowly before retiring. (2) Such food as is eaten before retiring must be nourishing, but not difficult to digest, for should the organs be made to work hard they will prevent a person from sleeping. (3) A warm bed is essential for a person who is tired, as one cannot sleep if chilled.

Ivy Poison—Bathe the affected parts in a strong solution of bicarbonate of soda.

Mosquito Bites—Rub the places with a piece of pure soap slightly moistened and allow the lather to dry on the skin.

Nasal Catarrh—Is greatly relieved by a salt-water douche.

Neuralgia—Grated horseradish mixed with vinegar or a bag of hot sand relieves neuralgia.

Nose Bleeding—A hot solution of alum into the bleeding nostrils, the mouth being held open during the injection, will often give relief. (2) Children subject to nose bleed without any apparent cause may often be cured by a moderate use of lemonade containing no sugar at meals.

Nose Soreness Caused by Eyeglasses—Methylated spirit dabbed on the affected parts once or twice a day and then dusted over with a little boracic powder will harden the skin and keep it from getting sore.

Poison—If a person swallows a poison, an instantaneous remedy is a heaping teaspoonful of common salt and as much ground mustard stirred rapidly in a teacup of warm water and swallowed instantly. Lest there be any remnant of poison, however, the white of an egg or a teacup of strong coffee should be swallowed as soon as the stomach is quiet.

Prickly Heat—Bathe parts affected in a strong solution of bicarbonate of soda.

Scald—Apply glycerine and cover it up with strips of rag soaked in glycerine.

Sleeplessness—If due to nervous dyspepsia, may be cured sometimes by eating spinach, apples or raw onions with the evening meal. (2) If the stomach is weak, hot malted milk taken just before retiring is good.

Snake Bite—Use yolk of an egg and salt and apply as a plaster.

Sore Throat—Gargle with pure undiluted unsweetened lemon juice. (2) Often relieved by salt and water as a gargle.

Stiff Neck—Bathe for ten minutes in hot water, then rub well with hot camphorated oil and cover with a piece of flannel. Be sure the oil is well wiped off before going out in the weather.

Sting and Bite of Insect—Apply heartshorn (ammonia), table salt or iodine to the spot stung.

Suffocation from Inhaling Illuminating Gas—Get the patient into the fresh air as soon as possible, lying down; keep warm; give ammonia—twenty drops to a tumbler of water, at frequent intervals; also two to four drops tincture nuxvomica every hour or two for five or six hours.

Sunburn—To prevent soreness, bathe with glycerine and elderflower water.

Tired Eyes—Dissolve a teaspoonful of salt in a glass of water and use it in the eye cup, opening the eye and turning it round so that the surface is thoroughly bathed. (2) If inflamed from loss of sleep apply an old linen handkerchief dripping in water as hot as you can possibly bear it.

Tired Feet—A hot salt soak, followed by a dash of cold water, is one of the best things you can use. (2) Also, by rubbing the feet after a hot bath with half of a cut lemon.

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mouth with hot water. (3) Use yolk of an egg and salt; mix until about the consistency of mustard and apply as you would a plaster. (4) Pepper-bags made from a circular piece of muslin doubled, three-quarters of an inch in diameter and filled with equal parts of pepper and ginger, with edges sewed together and placed against the aching tooth, great relief may be obtained.

To Remove a Wart—Castor-oil or iodine applied to a wart several times a day for a week will cause it to disappear.

To Rest the Nerves—Place a hot water bottle at the base of one's spine.

To Whiten the Skin—The juice of tomatoes and watermelons will soften and whiten the skin. (2) Also a daily application of buttermilk.

Wasp or Bee Sting—Mix common earth with water to about the consistency of mud and apply at once. (2) Or the juice of a lemon or onion applied at intervals.

Weak Ankles—Add a little salt to a pint of water and rub well into the ankles.



—Keeping the feet warm at night you will help to avoid many colds.

—Burn vinegar in the sick-room to purify the air.

—Sunshine is the best disinfectant ever yet discovered,

—A little bicarbonate of soda in water for bathing will cool a fevered patient.

—Iced drinks should never be taken with the meal in hot weather, as the cold hinders the digestion of food in the stomach.

—Iodine stains yield to a bath in alcohol, followed by a rinse in soap-water.

—Proud flesh in wounds and sores can be removed by burnt alum.

—“An apple a day keeps the doctor away.”

—Apples are useful in nausea from seasickness and other causes, such as smoking. They are also refrigerants and stomach sedatives.

—Apricots aid digestion and will make rich, red blood.

—Bananas are much more digestible when cooked.

—Black currants have a great reputation as a remedy for colds and coughs.

—Beets and potatoes are good for persons who wish to put on flesh.

—Cabbage is good for pulmonary complaints, but should be eaten raw or used with olive-oil.

—Cauliflower is excellent for purifying the blood.

—Carrots are great improvers of the blood and should be eaten raw.

—Celery is exceedingly valuable for rheumatism, nervous dyspepsia and neuralgia. It should be eaten raw.

—Cranberries correct the liver when it is torpid; cure malaria and are best eaten raw. When crushed and left to soak for a few hours in water, they make an excellent drink for cooling the blood.

—Dandelions are good for a torpid liver. The water they were boiled in and made into a syrup can be used also.

—Grapes and pineapples are a blessing in the sick-room. The juice of either allays thirst and is nourishing.

—Lettuce, like onions, is splendid for sleeplessness and has a soothing effect on the nerves.

—Mint can be used medicinally in cases of summer complaint. A cup of mint tea made as ordinary tea is made and sweetened is very soothing to the pain existing.

—Onions are splendid for nervous conditions.

—Oranges will clear a muddy complexion.

—Potatoes and olive-oil is very fattening.

—Peas are splendid for enriching the blood.

—Pears contain iron and are excellent for all conditions of the blood in which that metal is deficient.

—Pineapples are good for sore throat; use the juice as a gargle.

—Spinach called the "broom of the stomach," acts as a slight laxative and will prevent constipation. It is rich in iron.

—Tomatoes eaten raw are good for the liver and an excellent blood purifier.

—If the throat tickles, gargle with a salt solution as hot as you can bear it.

—A teaspoonful of salt in one pint of water, used once a week, will prevent hair falling out.

—Lemons taken internally quench thirst, clear the skin, assist digestion and are good for the liver. It is a mistake to take lemonade too regularly, or, if one be rheumatically inclined, too sweet.

—Lemon juice is useful in removing tartar from the teeth.

—Lemons are valuable for cleaning the blood and keeping it pure.

—Lemon juice squeezed into a quart of milk and rubbed on the face night and morning is excellent for the complexion. (2) Or, by rubbing fine salt that has been wetted till it is sloppy into the skin and sponging off with warm water.

—Lemon juice applied directly to the skin is an excellent whitener. If lemon irritates the skin, a little powdered borax may be mixed with the juice.

—A little lemon juice rubbed over cheeks and hands before retiring and allowed to dry, will remove all greasiness of the skin.

—For malaria, mix the juice of half a lemon with two tablespoonfuls of water and a little sugar and drink three times a day.

—A small glass of water with lemon juice in it, and taken daily, will keep the stomach in good condition.

—If a fishbone is lodged in the throat suck the juice of a lemon slowly and it will give almost instant relief, as the acid dissolves the bone.

—It is a dangerous thing to seal a wound with any application that keeps the air out until you are sure it is free of all poison.

—When you have no thermometer, use the elbow to test the temperature of baby's bath. It is more sensitive than the fingers.

—A little milk added to the water in which children are bathed helps to keep the skin free from roughness.

—To stop children biting their nails, dip their fingers into some bitter tincture, such as aloes.

—When a baby is placed in its cot after a meal, it should be laid on its right side.

—When baby is lying on the lap, no one should be allowed to talk to him over his head from the back, as this frequently causes squinting.

—Retire early and rise early. Sleep is a great restorative and its best influence is secured before midnight.

—Take a bath regularly and rub yourself afterward until you feel in a glow.

—See that your food is nutritious, digestible and adapted to your age, work and character. A simple light and varied diet is best for health.

—Get plenty of fresh air exercise daily, and as much sunshine as possible. The forms of exercise should be varied and enjoyable, but not exhausting.

—Allow yourself ample time at meals. Food cannot serve its legitimate purpose unless it is eaten under proper conditions.

—Wear warm underclothing and see that your garments adequately protect the vital organs.

—Flowers with a heavy fragrance are not pleasant in the sick-room

—As a precaution from an accident, place small bells on the necks of poison vials in the medicine-closet.

—To prevent a mustard-plaster from blistering, mix with the white of an egg.

—A mustard-poultice applied to the pit of the stomach when in bed will often induce sleep in grown persons.

—Spirits of turpentine sprinkled on dry flannel and applied to the throat and chest in colds and to the bowels in pains, is a valuable application. (Be careful not to blister).

—Always clean your fingers and hands well before dressing a wound.

—To prevent sleeplessness after drinking coffee, eat a pickle, lemon or onion to counteract the effect.

—To replenish a stove in an invalid's room during the night, have ready a number of paper bags filled with coal; lay them gently on the fire and the patient is not disturbed.

—To purify a sick-room, drop a few drops of oil of lavender in a glass of very hot water.

—To prepare an orange for a sick-room, cut it in half crosswise, then with a spoon extract the fleshy part.

—To keep ice in a sick-room over night, set the pitcher on a newspaper, gather up the ends, twist them tight and snap a rubber band around it.

—A pitcher of water at the bedside of the invalid will often create a desire for water.

- Well-ventilated bedrooms will prevent morning headaches and lassitude.
- An egg well beaten, with sugar and two table-spoonfuls of flavoring is strengthening for old or weak.
- To boil an egg for an invalid, let it stand in a quart of steaming water in a covered dish away from the fire for eight minutes.
- Beef tea is a useful stimulant but it is not really so nourishing as most people suppose it to be.
- As a cosmetic, milk should be infused with freshly-grated horseradish.
- Cream and cod liver oil are valuable additions to the diet of delicate children during cold weather.
- Olive-oil taken with a pinch of salt is tasteless.
- The odor of onions may be removed from the breath by drinking a cupful of strong coffee.
- If onions are not digestible with you, use soda mint or a little salt on the tongue.
- Bathe just before going to bed, as any danger of taking cold is thus avoided.
- When glycerine is used on the hands, it should be rubbed in while the skin is wet.
- If the skin of the hands has become wrinkled from keeping them too long in water, simply dip them in vinegar.
- Croup is known by a harsh, brassy cough, difficult breathing and a loud crowing noise upon drawing in the breath. A physician should be called at once.
- One in a faint should be laid flat on the back with head low; loosen clothing and sprinkle cold water on the face. If face is red, throbbing pulse and snorting, raise his head and shoulders and call a doctor.
- After a fall or injury, a child should be allowed to sleep—it is nature's restorer.
- Internal pains can be greatly relieved by heating crushed salt in a flannel bag and apply it to the aching part.
- The period of incubation for measles is from ten to fourteen days; scarlet fever, two to six days; chicken-pox, ten to eighteen days—uncertain; diphtheria, uncertain—two or three days; typhoid, six to fifteen days; mumps, about two weeks; whooping-cough, about one week; influenza, a few hours; typhus, uncertain—three to fifteen days; small-pox, ten to fourteen days.
- In all cases of poisoning, or even suspected poisoning, send for the nearest doctor without delay. Tell him what has happened, as clearly as possible, so that he may bring his stomach-pump, antidotes and remedies. But it is well to know what to do until his arrival; time is of the utmost importance. The first thing to be done is to empty the stomach, get rid of the poison; induce vomiting. A heaping teaspoonful of common salt and as much ground mustard stirred rapidly in a teacup of warm water and swallowed instantly. If vomiting has already set in, encourage it by giving draughts of lukewarm water (not hot or cold).

SOME COMMON STAINS AND THEIR REMOVAL

NOTE—Where there is more than one way suggested for a particular task, the reader can take his choice of the method to be employed.

Stains can be more quickly removed when fresh; and knowing their cause helps in their removal, for each stain must be handled in its own individual way. Some stains are set by the same treatment that would remove others. In that case you must consider the material. Simple methods are always best, for if they fail to remove stains completely they surely will not harm the materials.

Acid Discoloration from Linen—Use ammonia followed with alcohol and water, dabbed on gently.

Acid Stain—Lemon applied will soften it. Then apply chloroform.

Automobile Grease Stain—Rub with lard, wipe off and wash.

Blood Stain—Put the article to soak at once in cold salt water; then wash in warm soapy water and finish by boiling. (2) Or use starch paste.

Blood Stain from Silk Material—Place about five inches of white sewing silk in the mouth and moisten. Roll into a ball and rub the spot gently.

Blueing Stain—Use boiling water.

Burnt Match Stain from White Paint—Rub the stain with a cut lemon.

Chocolate Stain—Wash in cold water; then pour boiling water through; bleach if necessary. (2) Try with borax and cold water.

Cocoa Stain from Linen—Use borax and cold water; bleach if necessary.

Coffee Stain—Use boiling water.

Coffee Stain from Delicate Silk or Satin—Rub pure glycerine over the spot and afterward rinse off with lukewarm water and press on wrong side.

Cream Stain—Use cold water and soap.

Fruit Stain from Cotton—Apply cold soap, then touch the spots with a hair-pencil or feather dipped in chlorate of soda; then dip immediately in cold water. (2) Cover spot with tomato juice and salt. Leave in bright sunshine. (3) Cover spot with salt and vinegar. Leave two hours in sun. (4) Cut an apple in half, lay stain over cut surface, leave in sunshine. This must be followed by thoroughly washing in cold water to avoid apple stain.

Fruit Stain from Tablecloth and Serviette—Apply powdered starch to the stained part and leave for several hours till all the discoloration has been absorbed by the starch. (2) By holding over the fumes from a small piece of burning sulphur. Dampen the cloth before igniting the sulphur.

Fruit Stain from Washable Fabrics—Moisten with pure glycerine before sending to laundry. (2) Spirits of camphor applied as soon as possible or before the stain is wet with water.

Fruit Juice Stain—Stretch material across the top of a pan or vessel and pour boiling water through the stain. (2) Try alcohol. (3) If dried, rub with lard and wash out usual way.

Grass Stain—Use cold water, soap and cold water; alcohol or a bleaching agent.

Grass Stain from Dress Goods—Rub stain with molasses, leaving overnight; wash out in warm water; repeat if necessary.

Grass Stain from White Dress—Touch the spot with alcohol or by saturating the stain with kerosene before washing.

Grease Stain—Use French chalk, blotting paper or other absorbent; warm water and soap, gasoline, benzine or carbon tetrachloride.

Grease Stain from Carpet—Make a paste of Fuller's earth and ammonia. Spread over the mark and leave till dry. Then sweep in ordinary way. (2) Or spread fine meal over the spot; it will absorb the grease.

Grease Stain from Lawn—Rub lard well into the stain and let it stand half an hour; then scrape off the grease, wash in cold water, rubbing plenty of soap on the stain.

Grease Stain from Leather—Carefully apply benzine or perfectly pure turpentine. Wash the spot over afterward with the well-beaten white of an egg.

Grease Stain from Silk—Use chloroform on a cotton cloth; then rub with a dry one. (2) Try French chalk. (3) Take a lump of magnesia, rub it wet on the spot, let it dry, then brush the powder off. (4) The yolk of an egg rubbed upon the stain and left to dry before the final washing.

Grease Stain from Spat—Rub with lard, wipe off and wash.

Grease Stain from Woolen Garment—Place the goods over a thick padding of clothing, applying chloroform to the soiled spot and rubbing until dry.

Ink Stain, Fresh—Put the article stained over a warm flatiron and stretch it well; then squeeze a few drops of lemon juice on it. Wash immediately in cold water.

Ink Stain, Old—Use cold water; then use an acid or bleach if necessary.

Ink Stain, Red—Use ammonia and water, milk or cream.

Ink Stain from Clothing.—Wash the article with boiled rice. Rub the rice on the stain as you would soap and wash with clear water. Several applications may be necessary.

Ink Stain from Rug—Will disappear if you shift the rug so that the sun will shine on the spot.

Ink Stain from White Linen—Dip in butter-milk and allow to soak until spot disappears. (2) Or dip into hot tallow; then wash out with boiling water and a little borax.

Ink Stain from White Material—Tomato juice is splendid. Spread article damaged as soon as possible upon a wad of blotting paper. Rub the juice well in and then wash out in the usual way.

(2) Try sour milk or lemon juice. (3) Soak half an hour in vinegar, then wash with boiling water. (4) Moisten stain with peroxide of hydrogen and rub in well; then moisten with aqua ammonia and rub the stain. Put article in sun after using ammonia. (Always use peroxide first as ammonia may set the stain). (5) Salts of lemon will remove ink stain effectively but is a very poisonous liquid.

Iodine Stain—Use warm water and soap; alcohol or ammonia.

Iodine Stain from Clothing—Rub with liquid ammonia and rinse well before washing. (2) Wash with alcohol, rinsing first with soapsuds and then with clear water.

Iodine Stain from Linen or Cotton Materials—Pour boiling hot starch over the stain and repeat this two or three times within an hour. (2) Soak three minutes in cold water, then rub with baking soda; repeat till the stain disappears.

Iron-rust Stain—Use oxalic acid; hydrochloric acid; salts of lemon, or lemon juice and salt.

Iron-rust Stain—Moisten spot, cover with cream of tartar; put in a basin of water; simmer gently for an hour; rinse and dry. (2) Also by rubbing the article with olive-oil; let it remain overnight and then rub with powdered unslacked lime.

Iron-rust Stain from Linen or Cotton Goods—Boil a small quantity of rhubarb and dip in that portion of the material which is spotted. (2) Moisten with ammonia, then use salts of lemon or oxalic acid. Rinse in boiling water. (3) Try sour milk. (4) Wet the spot with lemon juice and rub on salt and put in the sun to bleach.

Iron-rust Stain from White Goods—Use one-part citric acid to one-part water. The rinsing should be very thoroughly done. (Do not use this solution on any colored goods).

Kerosene Stain—Use warm water and soap.

Lampblack Stain—Use kerosene, benzine, chloroform, ether, gasoline or carbon tetrachloride.

Machine Grease Stain—Rainwater and soap will remove machine grease from washable fabrics. (2) Use French chalk, blotting paper or other absorbent; warm water and soap, gasoline, benzine or carbon tetrachloride.

Machine Oil Stain from Linen—Clean with gasoline. Wash with white soap and cold water.

Meat Juice Stain—Use cold water, soap and cold water or starch paste.

Medicine Stain—Use alcohol.

Mildew Stain—If fresh, use cold water; otherwise try to bleach with Javelle water or potassium permanganate. (2) Try a paste made of salt, soap, lemon juice and starch.

Mildew Stain from Linen—Use common chalk, pulverized, mixed with soft castile soap. Put on the goods and lay out in the sun. Rub with a little ammonia before laundering. (2) Or by spreading a paste of lemon juice and starch over the spot and lay on grass to dry. (3) Soap the

spot while wet, sprinkling with fine chalk scraped to a powder and rub it well in.

Milk Stain—Use cold water, then soap and cold water.

Mud Stain from Black Cloth—Rub with a cut raw potato.

Mud Stain from Silk—Rub the spot with a bit of flannel; if stubborn, with a piece of linen wet with alcohol.

Oil Stain—Rub over the part with lard, allowing it to stand for several hours. Then wash with cold water and soap. (2) Rub with a clean cloth dipped in ether, alcohol or benzine. Wash with cold water.

Oleomargarine-coloring Stain—Use denatured alcohol.

Paint Stain—Use alcohol, carbon tetrachloride, chloroform or turpentine.

Paint Stain (Old) from Cloth—Mix equal parts of turpentine and ammonia. If the paint is stubborn, several applications may be necessary.

Paint Stain (Fresh) from Cloth Garment—Rub the spot briskly with another portion of the garment and the paint will be absorbed.

Paint Stain from Glass—Use vinegar.

Paint Stain from Linen—Soak in turpentine until soft, then swab with alcohol.

Peach Stain—Wet stain and spread powdered cream of tartar on it and set in sun. Then wash in the ordinary way. It may be necessary to repeat the process.

Peach Stain from Tablecloth—By rubbing glycerine over stain two or three days before washing will cause the stain to disappear.

Perspiration Stain—Use soap and warm water; bleach in the sun or with Javelle water or potassium permanganate. (2) Use a solution of one part of oxalic acid to twenty parts of water.

Pitch Stain—First grease with lard and then use soap and cold water; benzine, gasoline or carbon tetrachloride.

Rain Spots from Cloth—Wipe off the way of the nap with a silk handkerchief or very soft brush. If this be done quickly no marks will remain. (2) Steam or sponge the entire surface of water-spotted materials.

Red Wine Stain—By sprinkling the spot at once with salt, when fresh, it will then wash out easily.

Scorch Stain from Clothes—Boil in milk and turpentine to which soap has been added and dry in sun. (2) Apply a thick paste made of ordinary starch mixed with just enough water to make it stick well. Let it dry and then wash out thoroughly. Repeat if necessary. (3) Bleach in the sunshine or with Javelle water.

Scorch Stain from Linen—Rub with a fresh-cut onion; soak in cold water afterward.

Shoe Polish Stain—(Black). Use soap and water or turpentine. (Tan). Use alcohol.

Soiled Spot from White Silk or Satin—Rub with a white flannel cloth dipped in a little alcohol or ether.

Soot Stain—Use kerosene, benzine, chloroform, ether, gasoline or carbon tetrachloride.

Soot Stain from Carpet—Sprinkle lavishly with salt before sweeping.

Stain from Black Dress Goods—Sponge with cold tea.

Stain from Flannel—Apply yolk of egg and glycerine in equal quantities. Leave it for half an hour and then wash out.

Stain from Oil Painting—Use the juice of a raw potato.

Stain from Polished Wood—If caused by heated dishes, a thin paste made from olive-oil and salt is very good. Spread it over the marked place and leave for an hour or more, then rub off with a soft cloth.

Stove Grease on Stove—Take a rag, dip it in the soot inside the back of the stove and rub it on the greasy parts before applying blacking

Syrup Stain—Use water.

Tea Stain—Use cold water, then boiling water.

Tea Stain from China—Rub with a moistened cloth and salt.

Tobacco Stain from Brass or Copper—Apply a little denatured alcohol with a brush.

Vegetable Stain from White Goods—Heap salt on the spot, then rub hard and rinse in hot water in which considerable borax has been added.

Vaseline Stain—Use kerosene or turpentine.

Wax Stain—Scrape off as much as possible. Use French chalk, blotting paper or other absorbent with a warm iron. (2) Or benzine or gasoline. If color remains, use alcohol or bleach.

White Stains on Buffet—Use a cloth moistened with camphor and rub the spot.

Window-sill Stain Caused by Flower Pot—Use fine wood ashes.

Wine Stain—Heap salt on spot when fresh. Then wash usual way.



—For “different” fried oysters, dip them first in beaten egg and milk, roll in grated cheese, dip again and then roll in bread crumbs.

—Remove the cores from six apples, fill with mince-meat, bake until apples are tender and serve with cream.

—On buttered toast place fried slices of bacon and tomatoes, and top with fried eggs. Serve hot.

—Sausage and parsnips go well together. Around a center of creamed parsnips arrange a border of small sausage.

—Fried onions with tomatoes are delicious served on toast.

—When roasting a turkey, pin large thin slices of pork on legs to prevent them from burning and drying in cooking.

—Prune and cranberry pie is delicious. Use one cup of prunes to one cupful of cranberries.

SOME "TIPS" ON HOW TO CLEAN

Aluminum—Use potash lye, not too strong. (2) A mixture of borax, ammonia and water, applied with a soft cloth. (3) Try the powder of old gas mantles. (4) Steel-wool is also very good.

Badly-wrinkled Skirt—Brush thoroughly to remove all dust and then hang over a tub of boiling water until well steamed. Hang where it will dry quickly and it will look like a tailor-cleaned garment.

Black Cloth—Mix one part of spirits of ammonia with three parts warm water, rub with a sponge or dark cloth, clean with water; rub with the nap.

Black Marble. Clock—Rub over with olive-oil and finish with a clean chamois-skin.

Black Satin Slippers—Wipe off with a cloth saturated with ammonia.

Black Serge—Take an ounce of lump ammonia and half an ounce of castile soap, put both in a jug and pour over them one pint of boiling water until they are dissolved. Then wipe the cloth with a sponge dipped in the above preparation, which should be slightly warm.

Black Silk Material—Sponge with a cupful of water in which a teaspoonful of ammonia has been mixed. Black silk loses its shininess by such a sponging.

Black Suede Shoes—Use a mixture of olive-oil and ink in equal parts.

Blue Serge—Sponge it with blue water and hang in the air to dry. (2) Take a piece of cloth like the goods, wet and rub over the stain.

Boy's Tweed Suit—Sponging with ammonia is an excellent cleanser.

Brass—By using half-ounce alum boiled in one pint of water. (2) Fermented catsup makes an excellent polish. (3) If rubbed with olive-oil after being polished it will not tarnish so quickly. (4) Salt and vinegar combined will restore polish to brass. (5) Lemon dipped in salt is also good.

Bronze—Plunge into boiling water until warm, then clean with soapsuds and dry with old linen cloth. (2) Beeswax and turpentine rubbed on and off with a clean soft cloth; or sweet-oil; polish with a chamois. (3) Mix one part of muriatic acid and two parts of water; free the article from all grease and dirt and apply the diluted acid with a cloth, when dry polish with sweet-oil

Clothesline—Wrap it around a washboard and thoroughly scrub it in soapsuds.

Cloth Tops of Shoes—Use heavy suds and apply with a stiff brush and rinse with a sponge.

Copper—Use salt and vinegar combined. (2) A cut lemon dipped in salt is also good.

Cut Glass—Wash in hot soapsuds and not dried but left to drain. After air has dried it, rub briskly with a Turkish towel.

Decanter—Scrape a few raw potatoes and put into decanter with cold water and let it stand for two or three days. (2) If stained by wine pour a

little vinegar in and also add about a teaspoonful of salt. Allow this to stand for awhile, shaking occasionally, and then wash with clear water.

Discolored Bottle—Put the seeds of several grape-fruit in the bottle with a little warm water and shake them quite hard. Then take some warm soapsuds and shake that in the bottle with the seeds. Then rinse in warm water. Use fresh seeds every time, as the acid on the seeds takes off the stain.

Enameled Woodwork—After washing off in the usual way, put a little kerosene on a cloth and rub over it.

Faded Carpet—Wash over with warm water to which a little ammonia has been added.

Feathers—Use gasoline and plaster of Paris mixed together to the consistency of whipped cream. Dip the feathers in this mixture and press them together. Then hang in the open air until all the gasoline is evaporated. Do not handle until perfectly dry and then shake well.

Finger-marks on Door—Use borax to remove finger-marks from a hardwood door. (2) To half a pail of warm water add a tablespoonful of salts of tartar, wash the paint with a cloth dipped in this. Rinse in clear warm water and dry with a chamois-skin.

Finger-marks on Furniture—Rub with a soft rag and sweet-oil.

Flannels—Wash in tepid water using a pure soap. Squash them, do not rub. (2) To whiten add a pinch of soda to the water in which they are washed.

Fly Specks on Gilt Frame—Apply the white of an egg with a small camel's hair brush.

Furniture—If dull and streaked, rub with a flannel dipped in equal parts of turpentine, coal-oil and vinegar.

Gilt Picture Frame—Put a gill of vinegar into a pint of cold water. Remove all dust from the the frame, dip a large camel's hair brush in the mixture, squeeze it partly dry, then brush the gilt, doing a small portion at a time.

Glass of Picture—Rub with a little powdered blue and afterward with an old silk handkerchief.

Glass Vase—A tablespoonful of salt mixed with vinegar will prove a splendid cleanser.

Glassware—To make clear and sparkling, add a bit of blueing to the soapsuds when washing.

Gold—Use soap and water and dry in magnesia. (2) Try the powder of old gas mantles.

Gold Lace—Powdered-rock ammonia, applied with a soft brush will clean tarnished gold lace.

Hairbrush—Wash in water to which ammonia has been added. Merely dip the bristles of the brush up and down in the solution.

Kid Articles—Slippers, purses, belts and gloves, rub them with French chalk.

Kid Gloves, Fawn Colored—Use a mixture of Fuller's earth and alum. Then brush off.

Leather Chair—Wash with soapy water, then sponge with a pint of water in which has been dissolved a small packet of dye the color of the leather. Allow to dry, then brush over with the white of an egg and polish with a dry duster.

Light and Fancy Linings—Can be dry cleaned by gentle steady rubbing with a swab of starch and whiting tied in soft silk or cheesecloth.

Linoleum—An excellent restorer is made by thoroughly mixing equal parts of raw linseed-oil and vinegar together. (2) Sprinkle the stains with dried and heated sawdust. Sweep off after awhile.

Mahogany and Hardwoods—Wipe off with a chamois-skin wrung from cold water and polish immediately with a dry piece of chamois. (2) When it looks cloudy rub it over well with olive-oil.

Marble—Make a paste of benzine and powdered soapstone, spread it over the marble and leave it over night. Wash with warm water. (2) By strong lye and quicklime. (3) Apply a solution of gum-arabic, let it remain till it dries, when it will peel off or can be washed off.

Marble (Polished) and Mantel Shelf—Never use soap, as it spoils the polished surface. A little ammonia added to the water is all that is needed.

Marks on Table Caused by Hot Dishes—Spread a thin paste made of olive-oil and salt on the spots. Leave for an hour or so, and then rub with a soft cloth.

Matting—Wash with warm water in which bran has been boiled, or weak salt and water. Dry well with a cloth. Water alone turns it yellow.

Mildewed Shoes—Rub the affected parts well with vaseline.

Milk Bottle—Fill the bottle half full of newly peeled potato skins and two or three cups of cold water. Shake well for a few minutes.

Mirror—Fly specks and dirt may be rubbed off with a cream made of whiting and alcohol.

Nickle Ornaments—May be kept bright by using ammonia and whiting. Mix together in a bottle and apply with a cloth. A very little polishing gives a fine lustre. (2) After polishing rub them over with a little cosmoline and a woolen cloth.

Oak Furniture—First dust with a slightly dampened cloth and then wash quickly with tepid soap-suds made with mild white soap. Clean a small part at a time; dry immediately and polish with a piece of flannel moistened with a few drops of kerosene.

Painted Woodwork—Add a small handful of sal soda to a pailful of warm water. Just wet the surface over with the sal soda water and rinse with a clean cloth and clear water. (2) Wash with bran water instead of soap. Boil one pint of bran in a gallon of water for an hour.

Photograph—If soiled by greasy fingers, use fine talcum powder.

Piano Keys—A soft rag moistened with lemon juice and then dipped in silver whiting will be found excellent.

Polished Wood Table—If stained with ink, paint the wood lightly with sweet spirits of nitre, then polish with a cloth dipped in sweet-oil.

Porcelain Baking Dish—If discolored on the inside, fill it with buttermilk and let stand for two or three days. The acid in the milk will remove all semblance of stain.

Porcelain Sink—Use soap and water with a little kerosene.

Russet Shoes—Rub with a slice of banana and polish with a cloth. (2) If stained with spots rub with a piece of flannel dipped in methylated spirit and polish after drying.

Rusty Knife—Plunge blade into an onion and leave for an hour or so. Then polish usual way.

Rusty Sink—Rub well with kerosene oil.

Rusty Steel—Give the article a good coating of sweet-oil, leaving it for a few days and then rub it with unslacked lime.

Satin Slippers—Eucalyptus-oil applied with a soft cloth will freshen without spotting.

Satin (White)—Soiled spots may be removed by rubbing them with a fine flannel cloth dipped in a little alcohol or ether.

Silk Dress—Water in which potatoes have been boiled is a splendid thing with which to sponge and revive a silk dress.

Silk Ribbon—Sponge with a mixture of equal parts of alcohol and highly rectified benzine.

Silk Tie (White)—Touch the marks with gasoline, alcohol or ether.

Silverware—Wet a flannel cloth in kerosene and dip in dry whiting and apply, washing off well in warm soapsuds; wipe dry and polish with chamois skin. (2) Use the powder of old gas mantles. (3) Rub with a cloth wet with ammonia.

Sink Drain Pipes—To remove the grease in the pipes pour into them a small bucketful of boiling water into which a handful or two of washing soda has been dissolved.

Stained China—Rub with a damp cloth and salt.

Suede Shoes—Rub them with a rag moistened with turpentine. Place in air to dry.

Tinware—Use dry flour applied with a piece of newspaper. (2) Stains and discolorations can be removed by dipping a damp cloth in common soda and rubbing briskly. Then wash thoroughly and wipe dry. (3) Scour blackened tins with suds and fine sand. (4) Try rubbing with a woolen rag soaked in paraffin. (5) Rub with soda on moistened paper and polish with dry paper.

Varnished Paint—Can be kept bright by soaking in water for some time a bag filled with flaxseed and then using it as a cloth to clean the paint. (2) Use a weak solution of ammonia and water.

Velvet—To freshen, place the article so it can be well steamed.

Wallpaper—Dust off with a soft cloth, then rub with the soft part of stale bread. (2) Try rubbing with a flannel cloth dipped in oatmeal. (3) If paper is oily, put a white blotter over the spot and

pass a warm iron over it. (4) Apply a paste of cold water and pipe clay and leave it on all night; brush off in the morning.

White Paint—Dip a clean cloth in hot water, then in bran and rub it. Rinse with clean water. (2) Use ammonia water always instead of soap. It has the advantage of not dulling the surface.

White Porcelain Bathtub—Ugly gray marks on sides caused by curdling soap, can be removed with the aid of paraffin and salt. Moisten a piece of flannel with paraffin, dip it in rough salt and rub the sides. (2) Simply rub it out with a cloth moistened with vaseline.

White Enameled Furniture—Remove all dirty marks with a lemon dipped in methylated spirit. Then wash at once with tepid water in which has been added a little fine oatmeal.

Willow Furniture—Use salt and water. Scrub well and dry thoroughly.



HINTS AND SUGGESTIONS

—Cook eggplant in casserole with thin slices of onion, tomato and pepper in alternate layers. Season well.

—Apples are delicious cooked in casserole with lemon, sugar, butter and cinnamon. Serve with lemon sauce.

—Brown a slice of ham and some chicken in a frying pan, put them in a casserole, cover with thickened milk. Bake, season and serve.

—Fry ham in some of the ham fat from a previous frying. It will cook quicker and be less dry.

—When making sauce for baked ham, stir a teaspoonful of flour in the pan gravy and mix with sweet cider instead of water.

—In making rarebit, a little baking soda will keep cheese and milk from separating.

—The tongue of the lamb is delicious cooked in water with a little lemon juice.

—Cold tongue run through the chopper and mixed with chopped celery make good sandwiches.

—Baked sausage and graham muffins go well together.

—Roll sausages in flour before frying. It will prevent their breaking and improves the flavor.

—Hominy grits served with sausage are delicious and they will cause the sausage to be more easily digested.

—Roast lamb and currant jelly are served together.

—A tasteless veal roast is transformed if served with onion sauce.

—If a roast is dredged with flour after basting with fat, it will have a crusty, frothy appearance, which is appetizing.

—Slices of lemon should be served with pork pie.

—To warm up a joint, wrap it in thickly greased paper and keep covered while in the oven. The meat will not become hard and dry.

—To pan oysters, place well-drained oysters in hot pan, toss gently over fire and when edges curl drain and use.

—A little bay leaf added to the creamed oysters will give them a good flavor.

—Stewed gooseberries are excellent to serve with broiled fresh mackerel.

—Flour will be saved by frying fish if you add the seasonings to the flour and sprinkle on the fish instead of rolling the fish in flour.

—When frying oysters, add a little baking powder to the flour in which they are rolled and they will be "puffy."

—All game should be soaked in salt water over night before cooking. (

—Meat or fish to be used in salads should be cut in small cubes or shredded.

—To make fritters smooth use a teaspoonful of olive-oil when mixing the dough.

—Bananas to be used for fritters should be put through a ricer.

—Use a small piece of bacon instead of pork when you bake beans. The change will be appreciated.

—Small white beans are excellent boiled in salted water until tender and baked in an earthen pot with the same quantity of milk, a little butter, honey and a pinch of cayenne.

—Over hot turnips pour butter, creamed and seasoned with salt, pepper and lemon juice.

—Buttered peas are excellent flavored with a little lemon juice and a sprig of mint.

—A little parsley heated with canned peas gives them a fresh and delicious flavor.

—To be at their best, baked potatoes should be served immediately after taking from the oven.

—In baking potatoes, if a little butter, lard or olive-oil is rubbed over the potato, the skin will be as thin as paper and easily removed.

—Attractive potato cakes are made by packing greased muffin tins with potato and frying.

—New potatoes have a delicious flavor when cooked with a bit of mint.

—Chop fine equal parts of cabbage, beets and turnips and as much potatoes as there is of all other vegetables. Season and fry.

—Spinach balls are delicious served on buttered toast with cream sauce poured over the whole.

—In stuffing green peppers for baking, if they are oiled first they will not turn brown in the oven.

—If the griddle is greased only enough to keep the cakes from sticking, they will be light and fluffy on the edges.

—Never pile hot griddle cakes on a cold plate or they will become soggy.

—A firm piece of beef suet on a fork or a piece of bacon rind is excellent for greasing a griddle.

—Delicious pancakes are made by adding stale bread crumbs to the batter.

—Steamed rice is delicious put in a dish in layers alternating with grated cheese and tomato sauce and heated in the oven.

- A dab of jelly adds interest to the plain corn-starch pudding.
- Add a cupful of cottage cheese to an apple custard mixture. Bake in a crust.
- A teaspoonful of cold water added to the whites of several eggs when beating makes it more frothy.
- When making hard white icing all utensils should be spotlessly clean as any spot of grease may make the icing heavy.
- A bit of butter added to icing improves the flavor and prevents it from becoming hard too soon.
- It is difficult in warm weather to get chocolate icing to harden. A cake of milk chocolate melted over hot water and used as a frosting proves a delicious substitute.
- Two tablespoonfuls of honey mixed with two teaspoonfuls of lemon juice makes a delicious dressing for grape-fruit.
- Marguerites may be made by spreading soda crackers with boiled icing and cooking for a few minutes until puffy and brown.
- If the eggs are added to cake batter too quickly the mixture will curdle.
- Cake batter containing molasses must be baked in a cooler oven than batter sweetened with sugar.
- Cake, no matter how dry, sliced and placed on top of a custard before putting into the oven makes a delicious caramel crust.
- Cornmeal muffins are good with raisins added to the batter.
- If apple pies are made with rather flavorless apples, sweeten apples with brown sugar and it will improve the taste.
- When making juicy pies cut lower crust half inch larger than the top and fold over like a hem. The juice will not leak out.
- Two or three stoned dates, flavored with a little lemon juice, wrapped in pastry and baked are delicious.
- When putting cooked currants in cookies, add them to the butter, sugar and egg mixture before the flour is added.
- Dough for crullers should be as soft as can be handled.
- In making doughnuts, add one-fourth teaspoonful of ground ginger for a delicious flavor and to keep the doughnuts from absorbing so much fat.
- If doughnuts are sweetened with honey they will keep moist for a long time.
- For the sake of variety, add a teaspoonful of chopped nuts or two tablespoonfuls chopped dates to your emergency biscuits.
- Before placing cookies in the oven to bake, grate on them a little maple sugar.
- Biscuits will be more delicate and lighter if they are not placed too close together in the baking pan.
- Biscuits will be lighter if the dry ingredients are sifted together before adding shortening, milk and egg.

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