

canned plums, stewed and stoned, in a pudding-dish, and sprinkle with $\frac{1}{2}$ cup granulated sugar. Next make a cream as follows: Blend 2 tablespoons flour with 2 cups milk and cook together until thick and smooth. Remove from the fire and add 1 tablespoon butter and the beaten yolks of 3 eggs. Pour this cream over the plums, and bake for 10 minutes in a moderate oven, then cover the top with a meringue made by beating the whites of the eggs with 3 tablespoons powdered sugar. Brown lightly, let cool, and serve with cream. Any kind of stewed or canned fruit may be used.

Gelatin Dessert.—Dissolve 1 small package flavored gelatin in 1 pint boiling water, and pour half of it into a bowl or mould. Arrange fruit of any kind raw or stewed and drained, in the gelatin, and set in a cold place. When firm enough, pour in more gelatin (kept warm) and more fruit; let get firm, then pour on the rest of the gelatin. When stiff, unmold, garnish with fruit, and serve with whipped cream, slightly sweetened, and flavored with vanilla.

Pineapple Pudding.—Rub together until smooth 2 tablespoons butter and 2 of flour, then add 1 pint scalding milk, and cook until thick. Add the beaten yolks of 3 eggs and 3 tablespoons sugar, stir for 2 minutes, then remove and cool. Add the juice of 1 small can pineapple, or a cupful of finely-shredded fresh pineapple, and fold in the stiffly-whipped whites of the 3 eggs. Bake slowly for about 35 minutes.

Orange Sponge.—Blend 6 tablespoons cornstarch in 3 cups milk, put into a double boiler, and cook. Add 1 tablespoon butter, 4 tablespoons sugar, and the beaten yolks of 2 eggs, and boil for 8 minutes, stirring all the time. Stir in the juice and grated rind of 2 oranges, and let the mixture cool a little. Beat up the whites of the 2 eggs to a stiff froth and fold in lightly through the rest. Pour all into a mould. When firm, serve with whipped cream.

Maple Mould.—Blend 4 tablespoons cornstarch with $\frac{1}{2}$ cup milk, and add to 2 cups boiling milk. Let cook thoroughly, then add $\frac{1}{2}$ cup maple syrup and remove from the fire. Add 1 egg, well-beaten, and a little vanilla or rose extract. Mix well, and pour into a mould. When firm, serve with cream, slightly sweetened and whipped.

Maple Pudding.—Heat 2 cups milk, stir in 2 tablespoons fine tapioca, cook for 20 minutes, and remove from the fire. Add the well-beaten yolks of 3 eggs and a pinch of salt. Stir again over the fire till it thickens, then let get cold. Add 1 cup chopped nutmeats (these may be omitted), and $\frac{1}{2}$ cup maple syrup. Pile the stiffly-beaten whites of the eggs on top, and serve.

The Scrap Bag.

CAKE FROSTING.

When the top only of a cake is to be frosted, you can prevent the frosting from running down the sides by fastening a strip of greased paper around the cake. It should extend above the cake at least half an inch. Leave until the frosting hardens.

TO CLEAN A SUITCASE.

To clean a matting suitcase, first brush it free from dust, then scrub it with a mild suds made of rainwater and pure borax. Do not use soap, as that will yellow the straw.

DRY-CLEANING WHITE SERGE.

Unless quite badly soiled, a white or cream serge suit may be nicely cleaned as follows: Place the coat and skirt, one at a time, in a vessel, and cover with fine cornmeal or flour. Add $\frac{1}{2}$ cup powdered borax, then wash the articles in the meal as though it were water. When clean, shake and brush thoroughly out of doors. It may be necessary to repeat the operation two or three times. If the suit is very dirty, send it to a cleaner's.

TO SAVE EMBROIDERY.

To prevent handsome embroidery under-skirt frills from wearing out at the bottom, stitch white-cotton tape all around on the inside.

EXTINGUISHING GASOLINE FLAMES.

Should it be necessary to extinguish gasoline flames, use milk instead of water. Milk forms an emulsion with the gasoline, whereas water only spreads the fire.

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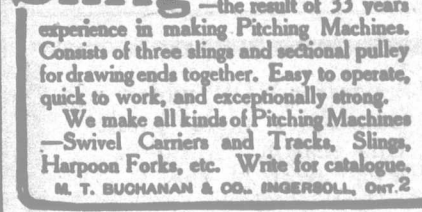
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WASHING COLORED EMBROIDERY.

It is always perplexing to know what to do with white articles embroidered in color. If not bleached, the white foundation is likely to turn yellow; if put in the sunshine, the embroidery is almost sure to fade. The following plan has been found useful: After washing the article, dry it in the shade. Next put it in an old pillow-case which has been dipped in very strong bluing water, and thoroughly dried. Hang the case, with the article inside of it, in the sunshine for several days.

TO MAKE A BUTTON-HOLE IN LACE.

To make a strong button-hole in lace, baste a strip of lawn firmly under the lace, then cut the button-hole and work as usual. When the work is finished, cut away the lawn close to the stitches with fine, sharp scissors, and you will have a firm button-hole.

THE VALUE OF PINEAPPLE JUICE.

During the last few years we have been learning of the medicinal effects of fruit juices, particularly as aids to digestion. No fruit has more value for this purpose than the pineapple, and many experiments with its juices prove it, says the New York Herald. A freshly-cut slice of the fruit laid on a piece of beefsteak will, in surprisingly short time, cause softening, swelling and partial digestion of the meat for a considerable depth from the surface. It is stated that bromoline, the active principle of the pineapple, has been used in the preparation of the well-known Masquera beef jelly.

BISHOPRIC WALL BOARD AND SHEATHING

Made with tough, fire-resisting, everlasting Asphalt-Mastic will give you a drier, warmer house, at lower cost, in a month less time, than if you used lath and plaster.

Bishopric Wall Board is made by imbedding kiln-dried dressed lath, under 500-lbs. pressure, in sheets of hot Asphalt-Mastic, the other side of which is surfaced with sized fibre-board.

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Warmer than lath and plaster. The Asphalt Mastic in which the laths are imbedded is absolutely air tight, blocking all drafts, and a non-conductor, keeping the heat in in winter and out in summer.

Dryer—This Asphalt-Mastic is also moisture-proof. If your house is lined with Bishopric Wall Board you will never be troubled with that uncomfortable, unhealthy, dampness so common in plastered houses.

A Flat and Rigid Wall—Bishopric Wall Board is the only board made with laths. Laths are positively necessary to back up wall board to make it rigid and substantial—and to keep a perfectly flat surface. Without lath, wall board swells, warps, cracks and pulls away from the joints.

Easily Decorated—Bishopric Wall Board is surfaced with heavy sized cardboard, which takes Oil or Water Colors perfectly, and which forms an ideal surface for Wall Paper or Burlap. Artistic panelling adds to its attractiveness.

Fire-resisting—The Asphalt-Mastic in which the laths are imbedded is toughened by a patented process, and will not burn. Buildings have been saved because of this Wall Board.

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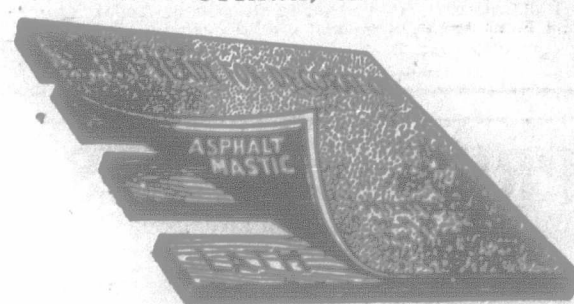
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