

**Useful Information.**

While the "natural cook," like the poet, is "born, not made," anyone with common sense and an inclination to use it can achieve success. Not in a single bound, however. There is an a, b, c, d in cooking, as in every other art, but, the rudiments mastered, the "frills" will follow.

The born cook seems to tell by intuition when to put in and when to withhold. She knows the proper combination of flavors, and the golden moment which marks just the difference between underdone, perfect, or overdone. The "made cook," and that describes the majority of us, must go by "rule of thumb," until experience makes perfect. Here, for instance, is a "table" that should be memorized or else written out and hung up in the kitchen for easy reference:

Three even teaspoonfuls dry material makes one even tablespoonful.  
Sixteen tablespoonfuls liquid make one cupful.

Twelve tablespoonfuls dry material make one cupful.

Two cupfuls make one pint.  
Four cupfuls make one quart.

One dozen eggs should weigh one and one-half pounds.

Use one teaspoonful soda to one cupful molasses.

One teaspoonful soda to one pint sour milk.

Three teaspoonfuls baking powder to one quart of milk.

One-half cupful of yeast or one-quarter cake compressed yeast to one pint liquid.

One teaspoonful extract to one loaf plain cake.

One teaspoonful salt in two quarts of flour.

One teaspoonful salt to one quart of soup.

One scant cupful of liquid to two full cupfuls of flour for bread.

One scant cupful of liquid to two full cupfuls of flour for muffins.

One scant cupful of liquid to two full cupfuls of flour for batters.

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

Four peppercorns, four cloves, one teaspoonful mixed herbs to each quart of water for soup stock.

One-quarter pound clear salt pork to a pint of beans, for "Boston baked beans."

A glass rolling pin saves considerable time lost in scraping off the dough from the wooden ones. Those with the wooden handles are best.

To raise the nap on cloth, soak it in cold water for half an hour, then put it on a board and rub the threadbare parts with teasel or with emery.

**Who's Afraid?**

The wise physicians tell us there is danger in a kiss:

That dire distress may reach us through that avenue of bliss.

They say that with the honey men are all so prone to slip

The dreadfulest bacteria may pass from lip to lip.

The osculative greetings that awaken happy thrills

May bring us months of sickness and a lot of doctor's bills.

But when a fellow gets a chance to kiss a pretty maid

He's apt to say: "Oh, hang the quacks! Plague take them! Who's afraid?"

**Who's Afraid?**

Mary had an autocrat.

She ran it through the briars.

And after that, ere it would go,

She had to pump the tires.

She pumped them up too tight one day,

'Twas more than they could stand:

They burst and blew poor Mary to

A better, happier land.

"What made the tires blow Mary so?"

The eager people cried.

"Why, Mary blew the tires, you know."

The bustled auto sighed. —Ex.

—

She wonders why men stay away from her

Her Husband. Why, they are not as much interested in each others' clothes as we are in Brooklyn Life.

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