

What a blessing to a tired housewife

Orange Marmalade.—Cut one dozen navel oranges and four lemons in very thin slices, using every part but the very thin rind ; to every pint of cut-up fruit add two large pints cold water ; allow this to stand over night ; in the morning boil quickly for one hour ; put back in crock until next day, then weigh boiled liquid, and to every pound of liquid allow one and a quarter pounds granulated sugar, and boil again for one hour.—*Mrs. McGarvin.*

Peach Butter.—Three-quarters of a pound of sugar to one pound of peaches ; cover peaches with water and stir constantly ; always use the yellow peaches, as they give a richer color.—*Miss M. E. Smith.*

Pickles and Sauces.

Sweet Green Tomato Pickles.—Seven pounds tomatoes sliced, three pounds brown sugar, one quart vinegar, one tablespoon cloves, allspice and cinnamon ; boil until syrup is as thick as molasses, keeping tomatoes in all the time ; the tomatoes must be sliced over night, with a very slight sprinkling of salt ; in morning drain off all liquor and weigh tomatoes.—*Mrs. J. M. McKerrall.*

French Mustard Pickles.—Two quarts small onions, two quarts small cucumbers, one large head cauliflower, six green peppers ; put in salt and water and leave standing all night in separate dishes, then scald them separately in vinegar and water, half and half ; drain, and make a paste of following: Six cups of white sugar, two ounces of **Beaver** flour, one ounce tumeric, half pound mustard, one ounce celery seeds, one gallon vinegar ; mix everything together and cook until the dressing is colored, and pour over pickles.—*Mrs. Jamieson.*

Mustard Pickles.—Half peck cucumbers and two heads cauliflower, one quart small onions ; sprinkle with salt and let stand over night ; two quarts vinegar, two tablespoons mustard, one ounce tumeric, one ounce curry powder, one and a half cups **Beaver** flour, three cups brown sugar ; boil ten minutes.—*Mrs. D. Ross.*

Four-in-hand Sauce.—One pint ripe currants, well washed and stoned, two pints of currant juice, three pounds of raisins seeded, four pounds of granulated sugar ; put all together in a kettle and simmer for two hours.—*Miss McCrae.*

Green Tomato Sauce.—Two gallons of sliced green tomatoes, twelve sliced onions, two quarts of vinegar, one quart sugar, two tablespoons salt, two tablespoons ground mustard seed, two of black pepper, one of ground allspice, one of ground cloves ; mix all together and stew until tender and the liquid is thick.—*Mrs. S. T. Martin.*

Is a good, reliable flour. Take none but "Beaver."