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B. B. B. is the best remedy in the world for Eczema, Salt Rheum, Tetter, Scald Head, Shingles, Boils, Pimples, Sores, Ulcers and all Blood and Skin Diseases.

Burdock Blood Bitters

Jelly Making.

All the vessels and utensils used in preparing and cooking the fruit must be of earthen, stone, granite, or wooden ware. The use of one tin pan, or even an iron spoon, may give a tang to jelly although every other condition is perfect. To keep the natural flavor of fruit dominant the purest sugar, either loaf or granulated, is indispensable.

Boiling the fruit juice and sugar together longer than is necessary thoroughly to combine them, makes jelly darker colored, and pungent flavored. For that reason the sugar must be heated in the oven, and added to the fruit juice after it has been boiled, uncovered, a sufficient length of time. Melted paraffine wax is the best protection for the top of jelly, and it must be stored in a cold, dry room.

Peach Jelly.—Peaches will not make a jelly firm enough to retain its form when removed from the mould, but it is one of the most delicious flavored sweets for cake or puddings. Rub the down from the fruit and halve; remove one-third of the kernel and slice among the fruit; cover to one-third their depth with water; cover the kettle closely and boil, or better yet, bake in a hot oven until soft, no longer. Drip through a jelly bag; allow three-fourths of a pound of sugar for every pint of juice; boil the latter steadily, skimming when necessary, for twenty-five minutes; add the hot sugar, stir until dissolved and as soon as it boils remove from the fire and pour into wet jelly glasses.

Plum Jelly.—In point of color, violet red plums are preferable to blue. Wipe the fruit, pierce each one twice with a silver fork, cover to one-fourth their depth with water, cover closely and cook slowly until soft. Proceed as with peaches, allowing one pound of sugar for every pint of juice.

Crab-Apple Jelly.—The large red Siberian crab-apples make a perfect meat jelly; the yellow varieties a choice one, but it is not as rich in color or flavor as the former. Rub dry or wash the fruit, remove blossom ends and all imperfections, halve, cook closely covered and drip through a bag, gently moving the fruit about or pressing against the sides of the bags with a wooden ladel. Make as above, allowing one pound of sugar for every pint of juice; or four pounds for five pints.

Grape Jelly.—This should be made when the fruit first begins to change color, and the wild variety is preferable to any cultivated sort except the Clinton. Wash fruit, remove stems, and make the same as plum jelly.

Marmalade.—All that was said regarding suitable vessels and utensils, kind of sugar and careful preparation of fruit to be used in making jelly, applies with equal force to marmalade, and indeed to all modes of putting up fruit. While marmalade is only another name for jam, made from the larger fruits, it is far more delicate and wholesome than jam proper, because both the skins and seeds of the fruit are rejected.

Peaches, plums, and crab-apples make excellent marmalade. Fruit a little under or just ripe, gives the finest results, but over-ripe, knotty, or speckled fruit can be utilized in this way better than any other. Prepare peaches and plums as for jelly, crab-apples must be cored, then rubbed through a colander, or coarse, sieve to secure the pulp as well as the juice. Use three-fourths of a pound of sugar for every pound of peach pulp, and "pound for pound" of the other two fruits specified.

A porcelain lined preserving kettle is preferable to granite ware, because it is heavier and, therefore, less liable to scorch and cause the fruit to adhere (the danger that threatens marmalade from first to last, and must be prevented by constant stirring with a wooden ladel.) Cook the pulp steadily for half an hour; add the hot sugar, skim off the white froth that rises and continue cooking until a little cooled in a saucer can be slowly turned upside down without running off. Pour in marmalade pots or bowls, and when cold treat the same as jelly.

The Home

Quince Marmalade.—Cut out and reject the blossom ends; pare, quarter and core, dropping the fruit into clear water to prevent discoloration. Cover the parings and cores with cold water, and cook slowly for two or three hours, and strain through a jelly bag, squeezing at the last to obtain all the pectine possible. Drain the fruit, weigh and allow three-fourths of a pound of sugar for every pound of fruit. Stew the fruit in the liquid from the parings until it is soft enough to rub through a colander; return to the kettle with the hot sugar and cook until it is firm.—New York Observer.

Preparing Corn for Winter.

There are two ways in which corn is prepared in the household for winter use which are eminently successful. It is hardly wise for anyone to attempt to can corn at home, as it requires to be cooked with greater heat than boiling water. Occasionally canned corn keeps where it is put up at home, but such cases are exceptional and not the rule.

Old-fashioned dried corn was always excellent, as is the hulled corn which farmers prepare, when it is properly made. We publish three rules furnished by correspondents. Mrs. M. J. H., of Iliou, N. Y., sends the following recipe for drying sweet corn in the old-fashioned manner: "The corn should be taken when just suitable for eating and boiled ten or fifteen minutes—long enough to set the milk. When cool take a sharp knife and cut through every row of kernels (they dry sooner and soak more easily when used), then shave the corn off the cob, spread it on plates near the stove or in the heating closet and let it dry, being careful not to let it brown. It will dry in two or three days. Put the corn in glass jars and it will keep for two years. When you wish to use it soak it in warm water for a couple of hours, then boil in milk, adding a little butter.

Mrs. S. S. H., of Meadville, a Pennsylvania housekeeper, sends the following recipes, which are slightly different: Select fresh ears when they are sufficiently ripe for the table, preferably those you can pick from the stalk. Free them from husk and silk, and then with a thin-bladed sharp knife cut the grains from the cob. Spread thinly on plates and put in a moderately warm oven. Stir frequently until dried. It will require from twenty-four to thirty-six hours to complete drying.

"Or with a sharp knife, after preparing as before, split each row of kernels lengthwise of the ear and gently press out the milky pulp. Spread on plates and proceed as before. To be genuine, old-fashioned dried corn it should be prepared immediately after plucking from the stalk and never cooked before cutting from the cob."

The oldest living graduate of Harvard, Dr. William L. Russell of Barre, who will cross the century line if he lives until October of next year, is still enjoying Ciceronian old age. He is still fond of walking and an expert at croquet.

A monument to the memory of the colored leader, once a slave, Frederick Douglass, is being erected at Rochester, N. Y.

Home Enemies.

They Mislead and Deceive Inexperienced Women.

Home enemies in the form of package dyes and dyes composed of a large proportion of common soap and very little coloring matter, are creating great loss and consternation in many homes. These deceptive dyes that only benefit the manufacturer and retailer with fat profits, mislead and deceive inexperienced women. The women who regularly use the Diamond Dyes are never deceived. Diamond Dye users find in the Diamond Dyes all that the manufacturers promise—purity, fastness, fullness of color and great brilliancy. To those who have been deceived by cheap trashy dyes, we say with confidence, "Give the Diamond Dyes a trial, and you will bless the day that such colors were given to women." Diamond Dyes color anything any color.

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