

1881.]

water, one-half pound of
ettle of boiling water to
n minutes, then take off
n roll into small balls,
to the chocolate until
ls carefully. Lay them

of 17.
e still the same—"Name

of the eleventh century,

cooked: Hogs will not

pes of twisted rawhide
and draft.

chicory, which is more
y of sugar

much as two acres of
s of soldiers have been

King a hole the size of
ed by a thread, it will

pon Agricultural Che-
ctor is not a believer

advocate of the more
olidification of the vast

efore the temperature
dition to support ani-

ese cloth, trimmed at
row and one wide, as

tain is to be furnished
a handle stained with

is drawn to one side
—Housekeeper.

ree table-spoonfuls of
a smooth batter, salt

ites, beaten till they
half a one of tartaric

ed dissolve half a tea-
ng water, stir it into

oven. To be eaten

ey ought to have at
ll eat half a ton each

is none too much for
aware that the better

n they come in. Yet
makes so much work

objectionable, and so
winter is becoming

ould advise attention

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