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A SURE cure for ringworm is found in the use of a wash, prepared by soaking a bit of chewing tobacco, the size of a raisin, with the same quantity of saleratus, in a spoonful of vinegar. Apply the wash, faithfully, for several days, until the skin is restored to its natural state. This remedy never fails, even in cases of open sores, of enormous proportions. ANTS.—A subscriber sends the following: "Ants were so numerous in my yard that they destroyed my flowers. I poured coal oil in the entrance to their nest, which completely destroyed them. In the winter they came through the hearth and disturbed my cream-jar. I poured coal oil in the cracks of the hearth, and have not seen one since. This was several years ago."

THE wicks of kerosene lamps should be changed frequently, or if not too short, washed in strong, hot soapuds, with some ammonia in the rinsing water. The trouble with poor light from kerosene lamps probably arises from the wicks being full of the sediment of refuse matter which comes from the oil, and that impedes the free passage of the kerosene through the wicks. FEW housewives feel that they have done the correct thing when they bring fresh boiled potatoes to the breakfast table, and for some unknown reason they are unwelcome there, but sometimes one miscalculates in regard to the number needed for dinner and breakfast both, and is obliged to boil them for the latter meal. They may be prepared in a way to be enjoyed even then, by draining off all the water in which they were boiled, and then putting in a lump of butter and a little cream; as you stir the butter and cream in cut the potatoes in quarters, and season with pepper and salt. Small potatoes are best cooked in this way.

WARMTH AND CLOTHING.—If we consider how much less closely the round threads of wool or silk can lie together than the flat fibres of flax or cotton, we can readily understand why the absorptive powers of the latter are so much inferior to those of wool, the matted threads of which can take up and retain by capillary attraction a wonderfully large amount of water. But in addition to these many excellencies, the value of wool, especially for underclothing, is still further enhanced by the healthy friction which it exercises on the skin, helping to remove or brush away excreted matter, which might otherwise accumulate and seriously obstruct the pores, and this it does doubtless in virtue of these scales or imbrications, microscopic though they be. There is thus every reason for urging that woollen garments, thick or thin according to the season, should constantly be worn next to the skin, for although silk is no doubt almost as suitable for underclothing, owing to its much greater cost it can never come into general use for such purposes.—From Article by a Government Analyst, in Cassell's Family Magazine.

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HOW TO PREPARE A STEAK.—We hear a great deal about "that abomination called 'fried steak'" I will tell you how to make tough steak tender, and how to fry it so that it will be juicy. Do not pound it, either with a rolling-pin, or a potato-masher, or even with that jagged piece of metal or crockery ware which house furnishing dealers will try to delude you into buying. If you do pound it you will only batter its fibres and let out all its juices. Pour into the bottom of a dish three tablespoonfuls each of vinegar and salad oil, sprinkle on them half a saltspoonful of pepper (and a tablespoonful of chopped parsley, if you have it.) Do not use any salt. The action of the oil and vinegar will be to soften and disintegrate the tough fibres of the meat without drawing out its juices. The salt would do that most effectually, and harden the fibres besides. You may add a teaspoonful of chopped onion if you like its flavour. Lay the steak on the oil and vinegar for three hours, turning it over every half-hour, and then saute, or half-fry it quickly; season it with salt after it is cooked, and serve it with a very little fresh butter, or with the gravy from the frying-pan. If you follow these directions and do not try to improve upon them you can have tender steaks hereafter at will.

THE UNITED STATES TREASURY DEPARTMENT.

Hon. Thomas B. Price, U.S. Treasury Department, Washington, D.C., U.S.A., recommends St. Jacobs Oil as the most wonderful pain-relieving and healing remedy in the world. His testimony is endorsed by some of the head officials of the Treasury Department, who have been cured of rheumatism and other painful complaints by it.

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