

d for a generous free sample to ad try it. It will not disappoin

HIMROD MIFIG CO. 14-16 VESEY ST., New Yos

For sale by all Druggists.

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MESSE VOER A D VIS FOR.

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BEAUTY'S LEGIN' ING

The beginning of beauty is the 1-th. The woman who do s not us soap, y ster and Turkish towel w listruggi in vain w th creams and lotions, Though r fter th first n amed have done the'r work the latte w't be invaluable to soften, smooth and v hit n the skin. Not every we man is strong er ou h to take a tub bath every day, bit a sporg bath with a little alcoh. I added to the w er will be found strengt' ening. One of the best soaps for the face s a simple shoing scap costing only five cen s a cal ;, bu do not forget that it is just as impor ant e remove every particle of sor , from the vin ducts as it is to cleanse the p res f om 1 st. After a thorough rinsing, a good old sponge will have a tonic effect. V heat exposed to harch winds or the bur. 'n : rub cold cream or fresh cream on t e t ce allowing it to remain ten minu s, t' in gently wash the face, and apply ric o t 1cum powder.-Biblical Recorder.

DRESSES FOR SCHOOL

No little girl likes to go to sch ol in a shabby, ill-fitting dress, and it i seldom necessary. Good patterns are cl ap, and as for material, do not despair if you have partly worn dresses of an adult n imber of your family at your disposal. So e excellent results have been accomplis ed with seemingly hopeless beginnings. The ten year old daughter at our house nee le a school dress, and, not feeling able to buy new goods, we decided to use a light colored dress skirt for that purpose. This as done so satisfactorily that other mothers may be glad to hear about it.

The seems were ripped apart, the hreads picked out, and the goods brushe 1 and washed in warm soapy water. When perfectly clean, a package of navy blue dia 10nd dye, which had been dissolved in warm soft water, was put in a porcelain kettle : r 1 enough boiling water poured in to $c \wedge r$ the goods. The pieces were put in t'e dyc and boiled half an hour, then th roughly rinsed and hung on the line unt's half dry. After pressing on the wrong de the goods looked like new. The colors produced by these dyes do not fad- and knowing how soon a school dre becomes soiled we de termined to make it in such a way that it could 1, washed as often as necessary.

Adver'asc

and linens

wipe dry.

dry.

writes

ne skirt was made plain and full; an as the goods were heavy it needed no linin The waist is a blouse, having full sleev and cuffs of cardinal red flannel trimm . The large sailor coll with black braid. was bordered with a band of red flam. with five rows of braid around it. The c 1lar and cuffs were finished separately a d attached to the waist in such a way that they could be removed when the dress is washed. It is handsome, yet so sim ly made that it will be little trouble to k ep it clean --- Religious Herald.

OYSTERS BAKED IN A LOAF

Bake a long thin loaf for the purpos or purchase a stale Vienna loal. Cut a d ep slice from the top, and with a sphon ser pe out the soft part, leaving a wall all arou Fill this "box" with oysters, seasoning th m with sall and pepper and a little tom to cation put plenty of pinces of butter o ar the top and replace the slice of cruck. Place the filled loaf in a biscuit tin a d pour over the loaf two spoonfuls of oys of liques ; put upon a grate in a brisk on a and bake from twenty in twenty-five mi utes, putting some of oyster liquor over the loaf from time to time. Serve very ho sites putting some of oyster liquor over the little fellow w.s.s. suffering so n. ch that I loaf from time to time. Serve very ho Small Vienna rolls may be used in place of from the first dis, and in a few dive was a loaf, serving one roll to each person Se lected.

COOKING CAULIFLOWER

Among the best of the fall vegetables no in market is cauliflower. When properlicooked this a delicate dish. As a rule cau' iflower is cooked too much, and it shou d never be separated, but the last row of minor e ments. green leaves left on. Cut off the thick strik as closely as possible. Remove the out de leaves and put the shallflower, white side Ont

'own, in cold water for two hours before cooking. To cook cauliflower, au gratin: .' fter soaking it in cold water, boil it gentl · for twenty minutes in enough salted water just to cover it; then put in whole, with the green leaves on, in a baking dish, whit side up; put some butter over the top and s rinkle it well with fine bread crumbs; stand t in a quick oven and let it bake till quite b own over the surface : then serve. New Yo k Commercial Advertiser.

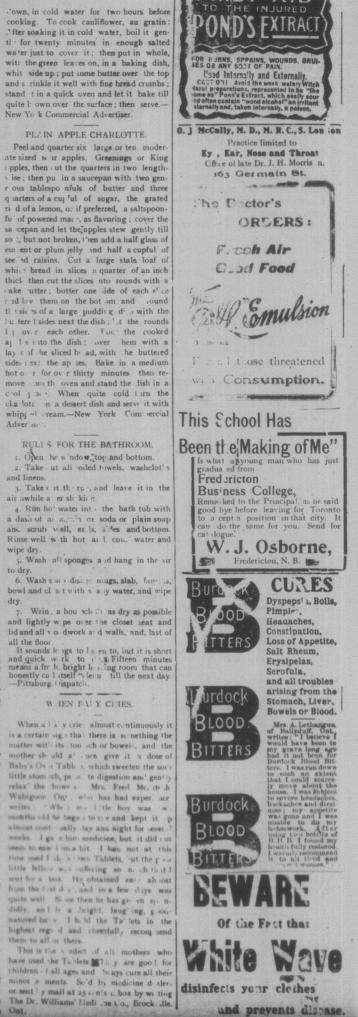
PLAIN APPLE CHARLOTTE.

RULI S FOR THE BATHROOM.

WHEN FATY CITIES.

"Whi a my little boy

1. Open he window, top and bottom



December 2, 1903.

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