



PARSNIPS.

Parsnips with Pork: Clean and scrape, then slice into a stewpan with a few very thin slices of salt pork freshened. Add a little water and cook dry.

Fried Parsnips: Scrape and boil until nearly done, slice and dip in cracker crumbs, then fry in hot butter.

Parsnip Balls: After boiling tender in salted water, mash and season with butter, pepper and salt, with a little flour and 2 eggs well beaten. Mix well, make into little balls and fry in hot lard or drippings.

Parsnip Oysters: Wash and scrape 3 or 4 parsnips. Grate them and mix with 3 eggs, 1 cup sweet cream, 3 tablespoons flour, 2 of butter, a little salt and pepper. Stir all together and drop in small spoonfuls on a hot griddle well greased. Turn when brown, frying as oysters.—[A. R. Annable.]

BREAKFAST AND TEA CAKES.

Afternoon Tea Bread: Warm the bread bowl and spoon; scald 1 cup milk and allow it to cool; sift the flour. Butter the bowl, and add the warm milk, melt 1 tablespoon butter and dissolve 1 tablespoon sugar, 1 saltspoon yeast and $\frac{1}{2}$ yeast cake in it; add the flour (sifting it in) until a stiff dough is made, which does not stick to the bowl. Beat well. Cut the beaten white of 1 egg into the dough carefully. Cover the bowl with a towel and allow the dough to rise until twice its size. If the temperature is 70 degrees F it will take an hour. Cut the dough down and beat well. Shape into a loaf. Allow to rise until twice the size. Bake in a hot oven.

Salt Rising Bread: To 1 teacup milk add enough boiling water to bring it to blood temperature, add a little sugar and salt, 1 large tablespoon graham flour or corn meal and 2 tablespoons wheat flour; mix well and set to rise by placing the bowl in warm water. Should water show on top, sprinkle in a little flour and stir. Mix as other breads, put in the pans and let stand until light. When risen enough, bake as quickly as possible, and when done brush the top crust with butter.

Corn Bread: One cup corn meal (yellow), $\frac{1}{2}$ cups flour, 2 tablespoons sugar, 2 teaspoons baking powder, piece of butter the size of a walnut, $\frac{1}{2}$ cups sweet milk and yolks of 2 eggs. Add the well-beaten whites of the eggs. Beat fast as possible for a minute. Bake quickly and steadily for one-half hour.

Beaten Biscuit: Sift 1 quart flour, mix with it 1 teaspoon salt and 1 tablespoon lard, moisten with cold water or sweet milk, add the milk or water gradually and work until smooth and elastic; then beat for half an hour or until light and full of bubbles. Roll thin, cut with a biscuit cutter, prick with a fork and bake in a quick oven until a delicate brown.

Drop Biscuit: Break 1 egg into a bowl, beat thoroughly, add 1 saltspoon salt, 1 tablespoon butter and 1 cup milk. Mix well. Sift 1 quart flour with 1 heaping teaspoon baking powder, mix all together until smooth and a very stiff batter. Drop in spoonfuls on a well-greased tin. Bake in a hot oven.

Cream Muffins: Mix together well the yolk of 1 egg, 2 tablespoons sugar, 1 cup milk and $\frac{1}{2}$ cup melted butter. Sift in a little flour with 2 teaspoons baking powder, and the stiff white of the egg. Add enough sifted flour to make a thick batter.

Corn Cakes: To the well-beaten yolks of 2 eggs, add a little salt, 1 teaspoon melted butter or lard, 1 teaspoon soda, a handful of wheat flour and 2 cups cornmeal sifted, the whites of the eggs beaten stiff and enough sour or buttermilk to make a thin batter. Bake on a well-greased griddle.

Flannel Cakes: Sift together $\frac{1}{2}$ pints flour, 1 tablespoon brown sugar, 1 teaspoon salt, and 2 teaspoons (heaping) baking powder; add the beaten yolks of 2 eggs and $\frac{1}{2}$ pints milk. Add lightly the whites of the eggs beaten stiff. Mix in a smooth batter and bake on a hot griddle.

French Toast: Mix well yolk of 1 beaten egg, 1 teaspoon sugar, a pinch of salt and 1 cup milk; add the stiff

white of the egg and enough flour to make a thin batter. Dip slices of stale bread in this custard, drain and brown them on a well-buttered griddle. Serve at once with syrup.—[Jane E. Clemmens.]

One cup sifted squash, 1 cup flour, 1 cup milk, 1 egg, 1 teaspoon cream tartar, $\frac{1}{4}$ teaspoon soda, 1 teaspoon melted butter. Bake as you would any griddle cake.

Graham Gems: One quart flour, two-thirds graham and one-third wheat, $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar, 1 pint sour milk, 1 teaspoon soda. Stir thoroughly and bake in hot gem tins.

Corn Cake: One cup Indian meal, 2 tablespoons sugar, 1 cup flour, 2-3 tablespoons melted butter, 1 cup milk, $\frac{1}{4}$ teaspoons baking powder and 1 egg. Bake in quick oven.—[L. M.]

GOOD EATING.

Homemade Yeast: The following recipe for yeast has stood the test of years and never failed: Peel 5 or 6 large potatoes and boil in 2 qts water. Put in 2 cups of hops, tied up in a clean rag and 1 cupful of salt. When the potatoes are very soft, mash through a colander, putting the water in which they were boiled with them. Add enough flour to make a stiff batter, and 3 cakes of any good, dry yeast, dissolved in water. Set it in a warm place to rise. When just beginning to bubble, pour it in a large jug and put it in the cellar or some other cool place. If you prefer dry yeast, let the sponge rise until very light, then mix cornmeal in it until it can be rolled out and cut with a biscuit cutter. The quantity of salt used makes it keep better, and good, dry yeast is better to start with than old jug yeast.—[Mary.]

Creamed Potatoes: Peel, wash and slice lengthwise, as thin as possible, a quart or more of potatoes, as desired. Pour boiling water over them and boil until tender; pour off the water and add a cup of sweet cream and a little salt; turn in a deep dish and sprinkle with a little pepper; add bits of butter and serve.—[A. R. A.]

Creamed Fish: Soak the fish 3 hours, then boil in fresh water until tender, and pick out all the bones. Bring 1 pint of rich milk to a boiling point, thicken with a heaping tablespoon of flour dissolved in a little water; add 1 tablespoon of butter; stir in the fish, add 2 well-beaten eggs, heat thoroughly and serve at once.—[A. R. A.]

Oyster Griddle Cakes: Two eggs well beaten, 1 cup milk, a little pepper and salt, 1 heaping tablespoon flour, $\frac{1}{2}$ cup bread crumbs, $\frac{1}{2}$ pint oysters. Fry in cakes on hot, well-buttered griddle, turning to brown both sides. Serve hot.—[L. M.]

Raised Muffins: One pint flour, 1 yeast cake dissolved in warm milk, 1 egg, 1 tablespoon melted butter, $\frac{1}{2}$ teaspoon salt, sufficient warm milk to make a batter. Let rise six hours. Put in tins one-half hour before baking, then bake 20 minutes in a quick oven.—[L. M. Annable.]

Oyster Pie: One quart solid oysters, 1 qt milk, 10 large crackers rolled fine or an equal quantity of fine dry bread crumbs, pepper, salt and a small piece of butter. Stir all together and pour into a dish, lined with a thick puff paste, cover with an upper paste and bake three quarters of an hour.—[L. M. A.]

Cabbage Salad: Select a firm, white head of cabbage, remove the outside leaves and chop as much as is needed for one meal. Prepare an equal quantity of cold meat minced fine and mix with the chopped cabbage. Line a salad dish with the white leaves removed from cabbage, put in the chopped mixture and cover with a dressing made as follows: To 1 cup vinegar add a small piece of butter and 1 teaspoon made mustard, salt and pepper. Bring to a boiling point by setting over the fire in a granite dish; while hot, pour slowly over a beaten egg, stirring all the time. Do not turn it over salad until cool.—[L. A.]

Egg Sandwiches: Cook the eggs 20 minutes; when quite cold, chop the whites very fine and mix well with them the mashed yolks. Season this mixture with salt and pepper and moisten with thick cream. Cut bread in thin slices, trim neatly and evenly. Spread a slice with butter, then with the egg mixture, place over it a slice of buttered bread and cut into four pieces.—[S. E. W.]



"THEY SAY."

Have you heard of the terrible family "They,"
And the dreadful, venomous things they say?

Why, half the gossip under the sun,
If you trace it back, you will find begun
In that wretched house of "They."

A numerous family, so I am told,
And its genealogical tree is old;
For ever since Adam and Eve begun
To build up the curious race of man
Has existed the house of "They."

Gossip-mongers and spreaders of lies,
Horrid people who despise!
And yet the best of now and then
Repeat queer tales about women and men,
And quote the house of "They."

They live like lords and never labor,
A "They's" one task is to watch his neighbor,
And tell his business and private affairs;
To the world at large they are sowers
Of tares—
These folks in the house of "They."

It is wholly useless to follow a "They"
With a whip or a gun, for he slips away
And into his house, where you cannot go,
It is locked and bolted and guarded so—
This horrible house of "They."

Though you cannot get in, yet they get out,
And spread their villainous tales about;
Of all the rascals under the sun
Who have come to punishment, never one
Belonged to the house of "They."
[Ella Wheeler Wilcox.]

LITTLE BILLY.

Wee Little Billy, my comrade to-night,
Jumping and leaping in utter delight,
Bringing the ball that I toss far away,
Pleading, "Just wait for a moment and play!"
Climbing in glee to the top of my chair,
Pating and poking and pulling my hair,
Whispering wonderful things in my ear,
Wee Little Billy, the world must not hear!

Wee Little Billy, my comrade to-night,
Scampering over the page as I write,
Stealing my pencil, then off and away,
"Yes, I am coming and ready to play!"

"What! You're deserting so soon? Here's
your ball.
Yes, I did hear it, a lingering call,
But I ne'er fancied you'd leave me like
that
Just for your mother, an old pussy cat!"
[LALIA MITCHELL.]

ONE POCKETBOOK.

If my wife goes to town she takes the pocketbook with what money there is. If she thinks the money is not quite sufficient, and if I have money in the bank, I give her an extra order, so she can get as much money out of the bank as she wants. If the husband is too stingy or the wife too reckless in spending money, half a dozen pocketbooks wouldn't change the situation, unless it be in bringing more trouble. As we live away from town and have to order all of our groceries when we are out of goods, my wife gives me the account of what is wanted. If our bill in town should run a little too high, we do with a little less, and we always have lots to eat. When we were married we had considerable to pay. I started from nothing, and at present we are in good standing,—have a good place for a home and over 150 head of stock, mostly cattle, and a little money laid by, and only one pocketbook. And I don't carry it, either, the half of the time, and I don't know what is in it. If I should go to town, I take it; if my wife goes, she takes it. And I don't ask her what she spends. I know she wouldn't spend it except for something we needed or wanted, and I know if she thought wended the money, she would purchase nothing but what was needed. And I come from such a place as Veni Vidi Vici mentions, where one

cent meant as much as a hundred cents at my present home.—[Au Revolt.]

OUR PUZZLE CONTEST.

SECOND INSTALLMENT FOR FEBRUARY.

6. PERFECT DIAMOND—1, A letter; 2, a portion of a curved line; 3, an oily liquid derived from parsley; 4, a color; 5, a rib; 6, three-fourths of load; 7, a letter.

7. NUMERICAL ENIGMA—It was with open 6, 7, 8, 9, 10 that I gazed upon the 1, 2, 3, 4 as we entered 1, 2, 3, 4, 5, 6, 7, 8, 9, 10.

8. CHARADE—My first is obscurity; my second is a metal; my third is a breeze and my whole is a song bird.

9. HIDDEN CITIES—I sent Roy after the cows. The rain wet more hay than was at first stated. He drank Bass ale most too fast. He broke his wheel in going down the hill. What is he up to now?

10. ANAGRAM (one word)—
RUC RAC TAC POT.

What is the best thing to make in a hurry? Haste.

What is it that walks with its head downward? A nail in a shoe.

Why is a lame dog like a schoolboy adding six and seven together? Because he puts down three and carries one.

What is the difference between a young maid of sixteen and an old maid of 60? The one is happy and careless, the other cappy and hairless.

Why is a man called honorable who is upstairs beating his wife? He is above doing a mean act.



Mrs. Harriet Begole.

Mrs. Harriet Begole, of Ypsilanti, Mich., a sister-in-law of Mr. Joshua Begole, who was governor of Michigan, in 1883-4, is the excellent authority for a cure which is regarded in Michigan as almost a miracle. She says:

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"My stomach trouble was relieved, my general health became greatly improved and to my surprise I regained control of my vocal organs. I have used five boxes of the pills and last November I spoke aloud for the first time in almost 13 years. I am now 71 years of age and have full control of my voice."

(Signed) MRS. HARRIET A. BROOKS.
Sworn to and subscribed before me this 15th day of May, 1899, Ypsilanti, Mich.
JOHN F. KIRK, Notary Public.

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