

## A tea-kettle of hot water

Gives enough hot water to do the entire wash when Surprise Soap is used.

There's no wash boiler rerguired.

There's none of that hot
steam about the house on wash day.
This is a simple easy way of washing the clothes without boiling or scalding them. It gives the sweetesi, cleanest clothes, and the whitest. SURPRISE Soap does it. 145


HEALTH AND HOUSEHOLD IIINTS.
to remove ink from cioth.-Try a hot. weak solution of oxalic acid.
SCALLOPED POTATOLS.-Mince fine cold potatoes, pat in a biscuit pan, sprinkle with bread crumbs, salt and pepper and bits of butter, and bake.
to Renovate frathers.-The best way is send your feathers to a man who makes that his business. If you do not wish to do this lay your feather bed on the grass, turn and shake often, and leave exposed for several days.

Waffles.-The ingredients are 3 pints of sour milk, $1-2$ pint of cream, 4 eggs whites beaten separately and added after the flour, 2 scant teaspoonfuls of soda, and flou: enough to make a moderately thick batter. If too thick the waffles will be tough

PIE CRUST.-One heaping teaspoonful of baking powder, two quarts of flour, one teacupful of lard, two teacupfuls of water, a pinch of salt. Mix well, and sift a little flour on the moulding board before rolling it out. This will make enough crust for four or five pies.

SPONGE CAKE.-One half a pound of sugar, the yolks of 10 eggs and stir for half an hour. Add a flavoring of lemon peel, or vanilla, a quarter of a pound of corn-starch, and the snow of the whites of five eggs. Bake in a high form and in a moderately hot oven for from half to three-quarters of an hour. The top must feel dry and firm to the touch.

ANGEL FOOD.-Take one cúpful of flour, one teaspoonful of cream-of-tartar and sift through a sieve four times. Beat to a stiff froth 11 eggs , add to them slowly, as if you were making frosting, one and a half cupfuls powdered sugar and one teaspoonful of extract of vanilla, then stir In the flour, sifting slowly through the fingers, bake in an unbuttered tin, and do not remove until quite cool. Be sure to follow directions closely.

ONIONS FOR DIPHTHERIA.-"Why don't they use onions! For goodness sake why don't they use onions! Where do they live"? I will go up there to-day and tell them to use onions!" Such were the exclamations of our mother, says the editor of the Danvers Mirror, when we reported one day at dinner that a child of Mr. G. W. Dudley was dead, and the whole family, including himself, alarmingly sick with diphtheria. Mother was moved to these and interested expressions by a firm bellef that she knows several lives saved by the use of onions in diphtheria, one being our sister. In these cases raw onions were placed in a bandage and beaten into a pulp, the cloths, containing onions, juice and all, being then bound about the throat and well over the ears. Renewals may be made as often as the mass becomes dry. In the cases noticed the result was almost magical, deadly pain yielding in a short time to sleepy comfort. The editor adds the wish that this remedy might have a wide enough trial to fully test its usefulness.

GRANDMOTHER'S PUDDING.
An old recipe.
Into one pint of purest drink Let one teacup of clear rice sink, And boil till all the water's goneNo matter where. Stir with a spoon And deftly add of milk one quart: Boil till it thickens as it ought, Stirring it with the aforesaid spoon Till it is smooth and white and done. Then add three egg yolks beaten light, One lemon's riud all grated right, And white sugar well refined, Eight spoons, by stirring thus combined. Now pour the mixture in a dish, Of any size that you may wish, And let it stand while with a fork You beat the whites as light as corkThe whites of the three eggs. I mean. And when they're beaten stiff and clean, Add eight spoonfuls of sugar light, And put the frothing, nice and white, Upon your pudding like a coverBe sure you spread it nieely over. In a cool oven let it brown-
We think the pudding will go down.
-Adelaide Preston in the Home-Maker.

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