

# Advertiser ine Cookery

available by mail or at  
quantity and at cost, as  
dipped out and presented  
Cooking Coupon will be  
on Advertiser as long as

## Cooking Bags:

intended to be cooked  
the bag, except in the  
to be added.

pared for the bag, place  
the bag, place

two or three times and  
any other way that will  
tical closing.

bag leaks, simply transfer  
ther bag.

will do, should be kept  
the old style of cooking.

7. Average oven heat  
and when the bag is put  
reduced by about 30 de-

solid shelves, a wire grid  
a space between and the  
perience will soon teach

gh without the use of a

ire to be opened every  
it is doing." The whole

the bag and from within

bag out of the oven, and  
not out of danger of con-

will best remove it from

bag should be ripped  
thrown away.

Bag Cookery:

Allow

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes

Minutes



**ENGINEERS USE IT**  
to clean boilers and prevent  
crust. One can a week in  
enough for the average boiler.  
LARGE CAN 10c AT GROCER'S  
Valuable Premiums Free for  
Comfort Lye Labels.

## PAPER BAG COOKING

### BAKED APPLES.

3 large apples.

2 tablespoons water.

Wash the apples, put them in a

bag, lightly, but thoroughly greased

with butter, add the water, close

the bag carefully and bake for about 40

minutes.

The time for cooking apples varies

immensely; some large, hard fruits

will take as long as 45 minutes.

### AN ATTRACTIVE DESSERT.

One pint of cream, white of one

egg, sugar to taste, one-half cupful

of ground walnuts, twelve figs, six

dates. Beat up the cream until stiff

with the white of an egg, which adds

to the stiffness and bulk. Sweeten

to cream to taste, add the ground

walnuts, the figs and the dates cut

into small pieces. Mix carefully and

put into a well oiled, covered tin and

put in ice and salt, and allow it to

remain for four hours. This quantity

will serve eight persons.

### SANDWICH HINTS.

A fine salt and oyster-cake press

is added to a good press to make

an excellent filling for sandwiches.

Thin slices of meat or fish are

placed between the slices of bread

and butter.

Under most of the sandwiches with

meat, between the slices of bread

and butter.

Between bread with the same fill-

ing and preserved pineapples, com-

mon between the slices of bread

and butter.

Between bread with the same fill-

ing and preserved pineapples, com-

mon between the slices of bread

and butter.

Between bread with the same fill-

ing and preserved pineapples, com-

mon between the slices of bread

and butter.

Between bread with the same fill-

ing and preserved pineapples, com-

mon between the slices of bread

and butter.

Between bread with the same fill-

ing and preserved pineapples, com-

mon between the slices of bread

and butter.

Between bread with the same fill-

ing and preserved pineapples, com-

mon between the slices of bread

and butter.

Between bread with the same fill-

ing and preserved pineapples, com-

mon between the slices of bread

and butter.

Between bread with the same fill-

ing and preserved pineapples, com-

mon between the slices of bread

and butter.

Between bread with the same fill-

ing and preserved pineapples, com-

mon between the slices of bread

and butter.

Between bread with the same fill-

ing and preserved pineapples, com-

mon between the slices of bread

and butter.

## Page of Interesting News for Women

### Beautify House With Flowers

[By M. E. G.]

Nearly every woman likes to see a

few flowers in her windows during

the dreary months of fall and winter.

Some object to house plants because

of the attention required and the un-

certain bloom. Perhaps nothing gives

more satisfaction than the winter

plants, which are now showing their

brown, commonplace faces in the

florists' windows, and which contain

such charming possibilities of gay

color. They are easy to plant, need

little care, and the flowers produced

are a delight to the whole household.

### Hardy Bulbs.

The beginner should try a few of

the more hardy varieties, such as the

tulip, hyacinth and crocus. It is best

to select good-sized bulbs, as they

grow larger and more vigorous flow-

ers. They may be planted in boxes

or pots. If boxes are used, have them

made a little narrower than the win-

dow sill, allow two inches to a win-

dow, as they are easier to handle than

one long box. If you can procure

birch bark or any other pretty bark

cover the outside of the box with it.

Otherwise have a pretty vine trailing

over the edges. New flower pots

should be well soaked and old ones

thoroughly cleaned with soap

before using.

### How to Plant.

The best soil for bulbs, according to

a prominent gardener, is composed of

one-third sand, one-third fertilizer

and one-third ordinary garden loam.

Plant tulips about one inch below the

soil. Hyacinths should be covered to

about two-thirds of their depth in the

soil, leaving the remaining portion

above ground. It is best to allow four

or five bulbs to a six-inch pot. If the

bulbs touch it does not matter, and

several flowers blooming in one pot

look much prettier than a single stalk

by itself.

After potting, give the bulbs plenty

of water and set away in a cool, dark

place until they take roots. This will

take about six weeks, but if some

bulbs show signs of growth at the top

sooner, bring them out to the light at

once. If the earth gets dry during this

resting period, water them, but rather

sparingly. When ready to bring to

the light, do not subject them to too

sudden a change of temperature—that

is, do not bring them from a cold

cellar into a very warm room. And

frequently, and it will not be long

before the flower stalks shoot up.

The crocus is a cheery little flower

to have in the house. It has a variety

of colors, and the bulbs may also be

crowded together in one pot or box.

The expense is but slight, and the

results are an ample reward for the

little time one needs to spend in

aring for them.

### WHITE ROSES

By KATHARINE  
HOLLAND BROWN.

"You would, would you?" said the

chief clerk slowly. He was so utterly

tired that he scarcely spoke, but his

voice held a hard, resonant note.

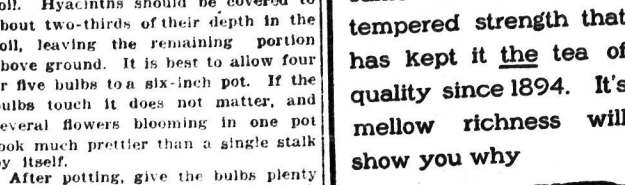
"You know that you've made the ses-

sion of the year, Miss Madeline. Is

not hunting for you?"

## Try

Red Rose Tea and  
you will find the  
same fine flavor and  
tempered strength that  
has kept it the tea of  
quality since 1894. It's  
mellow richness will  
show you why



NEVER SOLD IN BULK

Your Grocer Will  
Recommend It

In Russia the coffin for widows are

covered with brown cloth, and those

for other women with crimson. It is

obvious that the widows in Russia are

not as fond of finery as they are in

this country.

CHAPTER V.

"And he's written several sociology

books, and two on archaeology, and he

holds honorable degrees from three uni-

versities and four governments. And

he's a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very

pleasant fellow, and a very nice fellow,

and a very nice fellow, and a very