## Our Pattern Offer. NEW SPRING STYLES.

These patterns retail at 25 to 35c each. but by special arrangement with the manufacturers we supply them at 10c.



586 -LADIES PRINCESS WHAT PER. 52, 31, 36, 56, 40, 42, 41 and 40 men best





Order by number, which in each instance accompanies description (like loss measure for indicating the measure for added upper garments give waits measure for a substance and breast measure for misses and endident. Fatters are its each, and should be enforced of the filler of this l'ubileation. Full directions, quantity for material required and formation of garment with one size only.

For a Real Relish.

LEMON MERINGUE PIE.

Mix together 2 tablespoons cornstarch, 1½ cups sugar and a pinch of salt. Add to this mixture a pint of boiling water and boil about three minutes or until clear, stirring constantly of course to prevent from sticking. Add the juice of 4 lemons (also rind if desired, though not necessary), mixing same in well. When slightly cooled, add the well-beaten yolks and whites of 3 eggs; the yolks first, then the whites. Line your pan with thin crust; pour in the mixture and bake 15 or 20 minutes in a hot oven. Remove and allow to cool somewhat; then add a sweetened meringue of the whites of 2 eggs and a little powdered sugar. Smooth the meringue over the ple with a knife blade, place in a quick oven and brown in a minute or two. If one does not care to use so many eggs, put only half of the three whites into the ple mixture, reserving the remaining half for the meringue. This may not be as rich as some lemon meringue ples, but it is decidedly more wholesome and quite as delicious.—[E. L. H. R. the juice of 4 lemons (also rind if de-

## RHUBARB.

Stewed Rhubarb Sauce: Peel stalks of rhubarb and cut in inch lengths, put into a stewpan, add a little water and a pinch of soda: as soon as it boils. skim and sweeten to taste. Let cool

before using.
Rhubarb Pie: Stew the necessary amount of rhubarb as for sauce, adding to it the yolk of 1 egg, % cup butter and 1 tablespoon flour. Bake with one crust, beat the white of the egg with 4 spoons white sugar, spread over the top and set in the oven to harden. Rhubarb Shortcake: In small pie plates bake a shortcake of good biscuit dough, split open, spread with butter and fill with stewed rhubarb. Eat with sugar and cream. before using.
Rhubarb Pie: Stew the necessary

Rhubarb Lemonade: An excellent substitute for lemonade is made byadding a little rhubarb juice (stewed) to a glass of cold water. Sweeten to taste. The addition of a few drops of lemon juice will flavor it.—[Lalia Mitchell.

## SPINACH AND LETTUCE.

Use only the young tender plants of the spinach or the tender leaves from the older stalks. Pick it over carefully and remove all roots, decayed leaves and stringy stalks. It should be washed in several waters and lifted from one pan to another in order to free it from sand, etc. Spinach is much better cooked in a double boiler, as it may then be cooked in its own juices. a drop of water need be added, but it should be stirred frequently at first. Cover it closely and cook until tender. About half an hour is usually required. When done, chop very fine, add a little salt and half a cup of sweet cream, allow it to boil up once, stirring constantly and serve very hot. Or it may be served with a dressing of lemon juice. If cooked in water it should be boiled rapidly until done, then drained in a colander and pressed dry before the dressing is added. It is very nice served with poached eggs on top, garnished with toast. Cut the toast in little slips and insert in the spinach at equal distances, or it may be garnished with sliced hard-boiled eggs.

Spinach Soup: Prepare 1 lb spinach as directed above and let it boil until thorough a fine sieve. Mix 1 oz butter About half an hour is usually required.

oughly done. Then drain and press it through a fine sleve. Mix 1 oz butter and 1 oz flour in a saucepan, add the spinach puree, season to taste, and add 1 qt well-flavored stock. Let the soup come nearly to a boil, then remove from the fire and stir in the yolks of 2 eggs beaten up with a little lemon juice. Serve with small dice of fried or toasted bread.

Serve with small dice of fried or toasted bread.

Lettuce Salad: Wash the lettuce very carefully, put it into cold water and keep it on ice or in a cool place for an hour or two before serving. When required to use, dry the leaves with a clean, soft towel and tear into nice-sized pieces with a silver fork. Make a dressing with a cun of sweet cream and 2 teaspoons sugar, and after the sugar has dissolved add just enough lemon juice to slightly thicken the cream. Or if preferred, omit the cream

and make a dressing of lemon fulce and

and make a dressing of lemon juice ar.a sugar alone.

Another very nice dressing for lettuce salad may be made by adding 1 tablespoon lemon juice to 1 cup strained stewed tomatoes seasoned to taste. A garnish of chopped or sliced hardboiled eggs is always an improvement. Lettuce is also nice boiled, minoc.i. seasoned to taste and served with little bits of butter over it. It is an excellent look purifier and nerve tonic and should be freely eaten. Small leaves may be served whole to be eaten with sait. Many persons prefer it thus. A lettuce leaf should never be cut with a knife.

lettuce leaf should never be cut with a knife.

The is no more beautiful garnish for chicken, lobster or any salad desired then delicate lettuce leaves. Served individually, one small leaf to each salad plate, it may be made as beautiful to the eye as it tastes to the palate. Thin slices of tomato on lettuce, with a light mayonnaise dressing, makes a delightful salad.—[Mary Foster Snider.

Party Cake—For a child party, where three little guests were invited and three kinds of cake requested, I find the trio can be concocted all in one pan, taking the pattern from an old colonial recipe: Cream 2 cups butter (leaving it in warm kitchen to somewhat cleaving it in warm kitchen to somewhat soften and make the labor of creaming less tiresome); gradually beat into it, a little at a time, 4 cups sugar, and one by one beat into it 6 eggs. Add ½ teaspoon (scant) soda and gradually beat in 8 cups thrice-sifted flour. Flavor one-third of the mixture with lemon juice and bake in one bar, to be served plain, frosted or split and filled with jelly. Into the second third stir a pint of the chopped meats of any nut, and bake in patty pans, for nut drop cakes. The last portion should be spleed; add 1 tablespoon strong coffee, I teaspoon grated I good-sized apple, peeled, cored and en lemon ring, I teaspoon caraway seed, I good-sized apple, peeled, cored and chopped as fine as possible, and a pint of raisins. A teaspoon molasses aids both color and flavor. Bake slowly in deep dish.—[White Ribbon.

Transparent Pic-Three eggs lightly rich sweet cream, 3 tablespoons jelly (light colored jelly is most suitable), 1 tablespoon butter, flavor with lemon. Whip well the ingredients together and bake with no upper crust. Serve cold. IE Switze. IE. Switze.

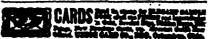
Snowdrop Cake-Will send my recipe for snowdrop sponge cake that I have taken over \$30 worth of premiums on: The whites of 12 eggs, goblet and a half of sugar, goblet flour, I slack tablespoon cream tartar sifted in with flour. Stir half the whites of eggs and sugar, then the flour, then balance eggs. Put in mold, let rise, then bake.—[Z.

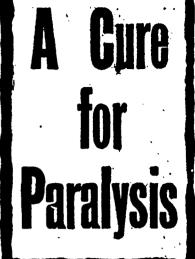
Fresh Meat-I will send you my recipe for preserving meat and to keep away the bugs. Put powdered borax in a pepper box and sprinkle the borax thickly over the flesh side of the meat, hams, shoulders and sides, hang up in the meat house, and it will keep without even sacking.—[Z.



\$2.5 bays a MAFBE SEP Baby Carriage Amid Bylin of

ote, 129 East 20th St., N. Y.





Mr. H. N. Warner, of Kearney,

Mr. H. N. Warner, of Mearney, Neb. saye: "In 1891 I was attached with paral-ysis in my loft side. You might stick a pin to the head into my left hip and I would not seel it. I was unable to do any kind of work and had to be turned in bed. I fully made up my mind that I could not be cured as I had used all kinds of medicine and and tried many doctors.

had used all kinds of medicine and had tried many doctors.

"At last I was advised to try Dr. Williams' Pink Pills for Pale People, and I very rejustantly commenced their use last September. Before I had finished my first box I began to feel much better and by the time I had used six boxes the paralysts dis-appeared, and although two months have passed since I finished my last box, there has been no redarrance of the disease."

n the Advertisor, Astoli, Nob

Dr. Williams' Pink Pills for Pale Paople re never sold by the dezen or hundred, at always in peckages. At all disaplets, r direct from the Dr. Williams Medicine e., Schonectady, N. Y., 50 cents per bex.



. Cash Suyers' un Est. B-33. Chicago

