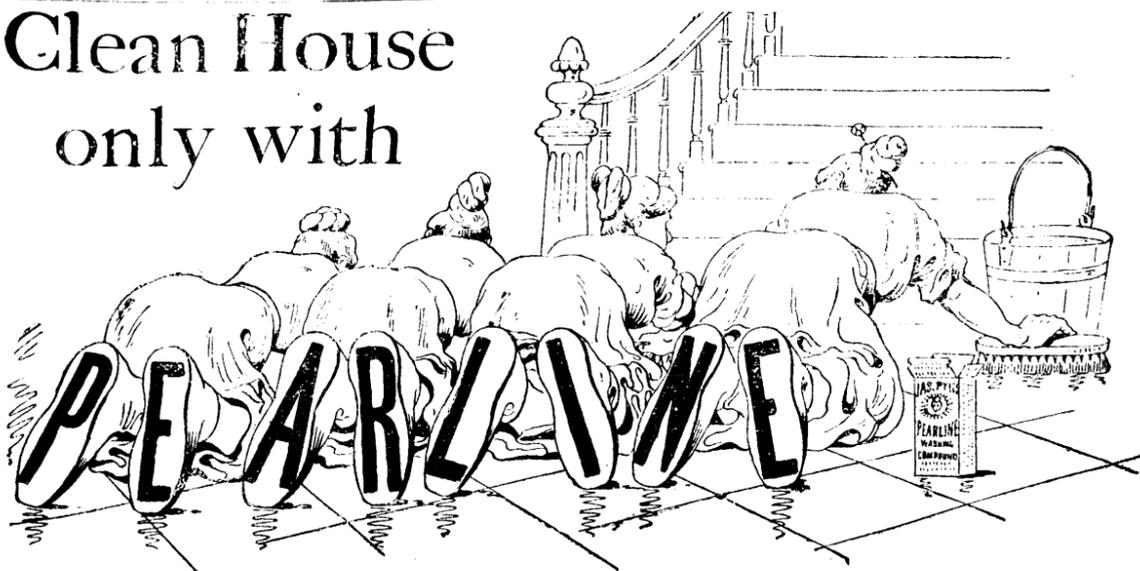


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Do you suppose—that anything could attain such popularity as PEARLINE enjoys, and hold it, without wonderful merit—that people would use it year after year were it harmful to fabric or hands—that the hundreds of imitations are attracted by anything but its wonderful success?

You'll do well to use Pearlina—see that your servants use it, and insist that they do not use the imitations which they are often induced to try because of the worthless prize accompanying it, or by the glib and false argument of some peddler. Remember PEARLINE is never peddled. JAMES PYLE, New York.

Household Hints.

COCONUT PIE.—Three eggs well beaten, two thirds of a cupful of sugar and one pint of milk, one cupful of fresh grated or desiccated coconut and a little nutmeg. Line a pie tin and fill; bake in a moderate oven half an hour.

BORAX.—We are just beginning to appreciate the use of borax in the household. In many parts of our country the water is so hard that it is necessary to use some softening agent, and few things are better for this purpose and less expensive than borax.

THE SQUASH.—Squash croquettes are exceptionally good. Take for these: One pint of mashed and smooth squash; the Hubbard is the best squash; one teaspoonful of rich cream; salt and red pepper to taste; one egg, well beaten, white and yolk together. Roll and fry as usual.

A WRITER says: Having had years of torment with ants, both black and red, we lighted upon the following remedy, which with us has worked like magic: One spoonful of tartar emetic, one spoonful of sugar, mixed into a thin syrup. As it evaporates or is carried off, add ingredients as needed. A sicker lot of pests would be hard to find.

FROZEN PUDDING.—To two quarts of rich boiled custard add two table-spoonfuls gelatine dissolved in half a tea cup of milk. Put it in the freezer, and when it begins to freeze add a pound of raisins stoned, a pint of strawberries or any kind of preserves, and a quart of whipped cream. Stir and beat well like ice cream. Grated coconut, blanched almonds and chopped citron may be added if desired.

SPICE CAKE.—Two cups of sugar, one cup of butter, three cups of flour, one cup of chopped raisins, one cup of milk, two teaspoonfuls of baking powder sifted with the flour, four eggs, four table-spoonfuls of molasses, one teaspoonful each of cinnamon and cloves, one nutmeg. This makes a very good cake for ordinary uses. Frost it if you like.

FOWL SAUTE.—Cut the remains of a cold fowl into nice pieces, sprinkle with pepper, salt, and pounded mace, and fry in a little butter to a pale brown; dredge in a little flour, then add half a pint of weak stock or gravy and one pint of green peas, stew until the latter are tender. Put in a teaspoonful of and dish up. Place the peas in the middle of the dish, and the fowl around it.

Should you at any time be suffering from toothache, try GIBBONS' TOOTHACHE GUM; it cures instantly. All Druggists keep it. Price 15c.

Household Hints.

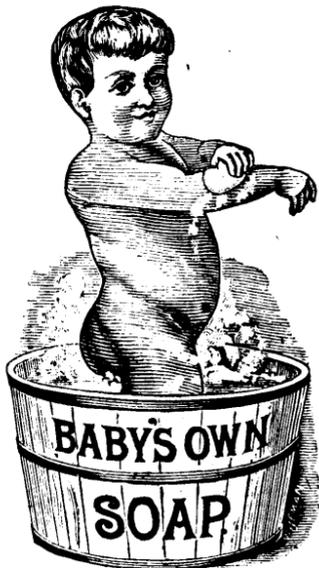
THE PARSNIP.—A parsnip soufflé is nice, made almost exactly like squash soufflé, except that it has both the yolks and whites of the eggs. They are beaten separately, and the whites added last of all. Fried parsnips are familiar, but parsnips fried in batter are less familiar than the ordinary form. An old negro cook showed them to me.

ROYAL PUDDING.—Cover one boxful of gelatine with water and let dissolve, then pour over it a pint and a-half of boiling water, add one pound of sugar, the juice of four oranges and three lemons. Stir until the sugar is dissolved. Strain and set in a cool place. Dip a large mould in ice water, cover the bottom and sides with canned cherries, cover with the liquid gelatine, let harden, fill up the space with more of the gelatine and set to cool. When cold, take out the centre with a spoon and fill the space with whipped cream, flavoured with orange. Let it get cold and serve with vanilla sauce.

ORANGE LAYER CAKE.—Four eggs, three cups of flour, two cups of sugar, half cup of butter, two small oranges, one cup of cold water, two teaspoonfuls baking powder. Add the beaten yolks of the eggs to the creamed butter and sugar, stir in the orange juice and grated peel, the water, flour, baking powder and the whites of the eggs last. Bake in layers and spread between these a filling made by beating into the whites of two eggs enough powdered sugar to make a quite stiff frosting, and flavouring this with lemon juice and grated peel. Add a little more sugar to it for the top icing than for the layer filling.

BAKED SQUASH.—In New Orleans I once knew a shrewd house-keeper of French descent who kept a fashionable boarding-house. That woman did more with vegetables than I have ever seen done before or since. We were continually praising a course that, when we came to think of it, was purely vegetable, and cheaply vegetable at that. In her home I first met baked squash. Nothing can be simpler than baked squash; but it is a pleasant dish all the same. Wash well a squash, halve it and clean it, and cut it into thin slices. Lay these slices into a pan with a little butter on them, and bake them until they are tender. You see it is a far easier matter than to boil squash or to steam it. If you like, you can get a glaze by sprinkling sugar over the piece. They must not bake too quickly.

APPLE HEDGEHOG.—Take eight apples, one cup of granulated sugar, juice and rind of a half lemon, one pint of water, one-half cup of powdered sugar, whites of four eggs, one cup of blanched almonds. Core the apples before paring. Cut two of them in quarters, and slice lengthwise. Set the sugar and water on to boil, and when it does put into the syrup the six whole apples and cook gently, turning often until tender, then remove carefully with a skimmer to a dish. Do not stir the syrup while cooking for fear it will granulate. The sliced apples being stewed and mashed, may now be added to the syrup with the lemon juice and rind, and boiled to a smooth mass. Rub smooth with a potato masher and set aside to cool a little. Then fill the space in and around the pile of whole apples with this apple marmalade. From the meringue beat the whites of eggs light and dry, cutting in the sugar very lightly. Spread over the apple and stick in the almonds which, for this, should be blanched by soaking in hot water till the skins slip off easily, when they should be let in cold water until used. When stuck in irregularly all over, the dainty dish looks like a "fretful porcupine." In making the sauce, one cup of sugar, one-half cup of water, the juice and grated rind of a half a lemon should be made into syrup first. Then beat the yolks of four eggs smooth, adding a little of the syrup to thin it before stirring all into the syrup and beating together a moment over hot water to cook the egg without curdling. When removed to the table it is well to stir gently then and beat a little with the egg-beater. Serve hot or cold.



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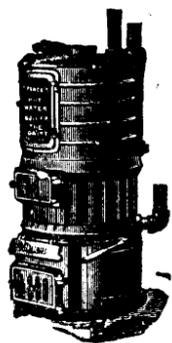
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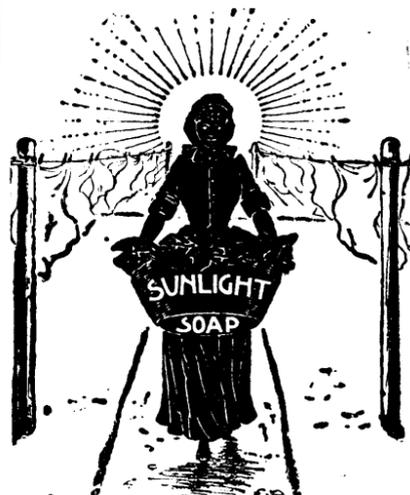
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