THE VIEWS VALUE TO CONTROL FRIDAY NOT CONTROL IN 1992

THE HOGAN MURDER!

all the second s



POWDERS, PERFUMES AND VOURING.

A Charming recipe for scent pow be used for wardrobes, boxes, etc., f than the mixtures sold at shops, is a lowing: Coriander, orris root, rose and aromatic calamus, each one lavender flowers, two ounces; r

lavender flowers, two ounces; rh wood, one fourth of a dram; mus grains. These are reduced to a powder. The scent on the clothes all fragrant flowers has been press their folds.

A perfume for note paper said to hused by the Queen of England is mipowdered starch, one half ounce roses ten drops. Put this in bags an in the desk with paper.

All delicate flavours may be impose keeping the delicate substance is dorized alcohol. How deodorized ing through animal charcoal or bon ing through animal charcoal or bon in powder, the black may be used in powder, the black may be used times over; a thick flannel bag wit on the top will answer for a filter it with the black dust and pour the in it, leaving it to settle through, wide mouth bottles with glass sready, and fill with alcohol; then fi powdered lemon peel, peach lear monds, slices of pineapple, raspber fresh cherries, and she will have a fresh cherries. sortment of flavours than any man er will furnish her. If she wishe ever, flavours which are out of read best to use compounds of which she

ignorant.

Banana may be imitated with oi mine and a very little tartaric acid.

Strawberries with a strong time oursi and a very little acetic eth onnce of the tincture and one eigether.

Strong tincture of orris root raspberry.

Pineapple is made of butyric acid itself coming from the train rineappie is made of butyric et acid itself coming from the transo of rancid butter by a chemical proc Very little of these preparations ed to give the desired flavour.

Four onces of the tincture me will supply flavour enough for considering the entire summer.

VINEGAR FROM UNRIPE Unripe fruit, especially apples an as are well known, is much used manufacture of vinegar; but the usually adopted is defective in m portant points. We give below t stance of an article from Granger's of Vinegar Making, which may, serve a useful purpose. The princi of the old process consists in away the pulp after the juices are ed. As this, however, contains percentage of starch, excellently for conversion into vinegar, it is n to prepare the fruit so as to save tion of its substance. With this is to be grated, exactly as potatoes pared in the manufacture of stathe pulp passed through a modera sieve, or through a coarse and oped cloth. There is thus nothing hind but pomace proper, or cells the starchy matter having head Unripe fruit, especially apples ar hind but pomace proper, or cel the starchy matter having bee through the sieve with the juice. next to be diluted with water.

clean copper kettle, one or two p of concentrated sulphuric acid bei and heated long enough to tran starch into grape sugar. The sacid is to be neutralized by mean bonates of lime; the gypsum or of lime thus produced allowed tand the liquid is to be left for fern and the liquid is to be left for fern to take place, with or without th yeast. A liquid having 8 to 10 p of sugar can easily be made to hav per cent. of alcohol after ferm which, by its subsequent acidifica-yield a vinegar of 5 to 6 per cent.

GERMAN WIVES. The culinary art forms a part of The culinary art forms a part or cation of the women in Germa well-to-do tradesman like the takes pride in seeing his daught housekeepers. To effect this of girl on leaving school, which she of about fourteen years of age, goes the ceremony of confirmation and the ceremony of confirmation as placed by her parents with gentleman, or in a large family, remains one or two years, filling also be termed the post of servant the work of one. This is looked -she receives no wages; on the her parents often pay for the care her as well as her clothing. I first step in her education as he She next passes, on the same control the kitchen of a rich private into that of a hotel of good repu

servants employed in it, and assis ally in the cooking, but is always as Miss, and is treated by the fa deference and consideration. M ters of rich families receive si ing, with this difference, how they receive it in a princely marroyal palace. There is a reign in Germany at the present time educated in this way. Conseque women in Germany are perfect Hop Beer,-Take one qua

three quarts of wheat bran, quarts of molasses; boil them gallons of water for an hour. mixture; turn into pails or ke luke warm, add half a pint of ye ferment over night, and bottle ning. Tie down the corks tight two days it will be fit to drink keep so, if tightly corked. It is good as beer made with malt.

Root Bres.—Take spruce both inch beat assessment to be so the second to be so the second to be so the second to be seco Root Bree.—Take spruce both birch bark, sarsaparilla, wintergy sassafras, yellow dock, and dand boil all together in a large kethandful of hops and two quarts es. When boiled enough—two so—strain through a sieve, cool pint of yeast. If not very sw taste, add more molasses. Lover night, and bottle. Secure tightly, and it will foam well, can be made in larger quantities. can be made in larger quantiti into a 15-gallon cask, and worke bung-hole for a few days, but it foam so well as if bottled. GERMAN TOAST.—"Christmas following receipt for German thick slice of bread—baker's is thick slice of bread—baker's is dip them each side in milk er en, then dip in beaten egg; pu greased with just sufficient bufry till brown as an omelet, twell sprinkled with white seggs would be sufficient to didozen slices of bread. Like pa hotter the toast the better.

RECEIPT FOR MAKING BOST BREAD.—Three cups rys Gracups Indian-meal, one cup flor molasses, one quart of cold was spoonful of baking powder sift dry meal, plenty of salt, mix and boil for at least four hours well buttered, cover tight, an plate in a pot of boiling water water is renewed it must be bhave been able to find just the of rye Graham only at one place Hecker's, in Cherry street, Many persons think rye flour as rye Graham, but the form make Boston brown bread at coffee cup for a measure, and receipt is carefully followed ti