

An' last night a mouse broke frough the door,

"The chimney is most awful wobbly, So when I'd done washing today, I fied the clothes line to the door knob Of tourse, it was in Muvver's way!

"An' the cook-that's my big wax Eliza-She told me well, what do you s'pose? She would have to give notice for cooking Had melted the end off her nose!

"So if things don't get any better, An' my fam'ly's no larger next year, I'll have to give up this housekeeping, An' go into apartments, I fear."

Recipes Originated by Marion Harland

III Have to Give up this Housekeeping

starter.' "Mrs. F. B." (West Falls, N. Y.) Kidneys a la Creole.

(A West Indian recipe.)
sh and skin lamb kidneys, dry
and leave on ice. With a sharp
cut into neat dice two small on-

Cut the peppers in half, remove the seeds with care, not touching the sides with them, and lay the halved shells in holling water. Let them get cold in the water, then drain dry and set on ite until you are ready to cook them. They should be firm and in good shape. Stuff each half with a well-seasoned mince of cold chicken or lainb, made mince of cold chicken or lainb, made mince of cold chicken or lather, had soft with gravy and mixed with one-third as much boiled rice, or bread commbs, or cold cooked green corn, as you have meat. Round the forcemeat on top; arrange the shells in a bakedish, pour a cupful of gravy about them and bake, covered, for half an hour, then brown lightly.

Peppers stuffed with cold fish are nice. You may vary the recipe given above by filling them, with green corn, boiled, cut from the cob and seasoned with butter, pepper and sait.

They make a delicious vegetable entree

Codfish and Cheese Sauce.

Cut a neat square or oblong of codfish lay in salt and water for half an hour; wipe dry and rub all over with melted butter and lemon juice. In the bottom of your baking pan, under the grating and just not touching the fish, have a cupful of veal stock or weak gravy, strained. Pepper and salt the fish; cover and bake ten minutes to the pound. Take up then and sift dry, fine crumbs thickly all over it. Put dots of butter on these. Set in the oven, uncovered, to brown while you strain the gravy from the pan. Thicken with butter rolled in browned flour, add the juice of half a lemon, four tablespoonfuls of grated Parmesan cheese and a little onlon juice. Boil one minute, pour a few spoonfuls carefully upon the fish, the rest into a boat. Codfish and Cheese Sauce.

Quince Marmalade

(By Request)
Pare, core and slice the quinces, stewing the skins, cores and seeds in a vessel by themselves, with just enough water to cover them. When this has simmered long enough to extract all the flavor, and the parings are broken to pleces, strain off the water through a thick cloth. Put the quinces into the preserving kettle when this water is almost cold, pour it over them and boll, stirring and mashing the fruit with a wooden spoon as it becomes soft. The juice of two oranges to every three pounds of the fruit imparts an agreeable flavor. (By Request)

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Wall Paper and Painted Walls

As I am a regular reader of our exchange, I claim the privilege of answering, a fellow-member.

Mrs. P. N. wishes to know how to make paper stick to a painted with the paper stick to a painted with the paper stick to a painted stick to a pa

of rainy weather had weakened the plaster. In another part of the house a similar weakening brought down, ten years agone, an hundredweight of depris upon a bed from which I had arisen but five minutes before. In some of our rooms hardwood has taken the place of the treacherous mortar. In others, the ceilings were covered, first with cheese-cloth, then with stout wallpaper. The combined cloth and paper bind the plaster in place.

The danger of falling ceilings is especially to be apprehended in country houses which are closed for the winter months.

It is not saft unpleasantly perceptible to the taste, even after the pickles have tipened? I ask these questions through real interest in what you have written. Your address and your sister's are registered.

Laundering Painted Bits,

I have had much experience in painting oil paints, and either turpentine or gasoling interest in the place of the taste, even after the pickles have tipened? I ask these questions through real interest in what you have written. Your address and your sister's are registered.

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Crumbs of Information. Can you use these bits of useful information? They are but crumbs, yet they may help somebody.

A small paint brush is nice for greasing bread and cake pains and to soften with butter the crust of bread that is baked too hard.

2. Raw potatoes, scraped and bound upon a burn, are soothing and will draw the fire out. a burn, are sootning and win draw the are out.

3. Bind four thicknesses of outing fiannel together with tape and put a hanger on it. Hang it near the stove to lift hot dishes with. It will save hands from burning. ONE OF US (Mondardin, Iowa).

Your crumbs are welcome, Won't you send enough to make a loaf?

rour address and your sisters and rour isstered.

Laundering Painted Bits,

I have had much experience in painting on linear muslin and similar fabrics, using oil paints and either turpentine or gasolime as a "vehicle," and applying over biotting paper washed the articles thus painted mast. I think the secret lies in letting them get thoroughly dry, and washing them in warm water.

Make a lather with old white soap, rinse, and dry quickly. They are fronted like other pieces.

I have just washed a pillow, painted three months ago, with roses and foliage. It is done on white lawn. It has "laundered" beautifully, as usual.

I hope this will be of service to "Mrs. H. S. B." as I have derived much help from the Council Table.

It is with genuine gratification, not easily worded, that I note the steady spread of the spirit of good fellowship and mutual helpfulness which is the very genius of our Exchange, We long ago accepted as the expression of this contagious and generous glow—"I have been helped; therefore, I help." The principle has its root very far below the surface.

Art Magazines Asked For I neciose a pickir recting betained from a friend some which is have resident some which is have resident some which is the essecuting it. Nearly overy great who takes the pickies carries one of the party of the party of the party of the same of the continuous of the continuous and generous glows.

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SO MUCH.

EALIZE JUST HOW APPY WE ARE UNTIL DME OTHER THING

JED!

