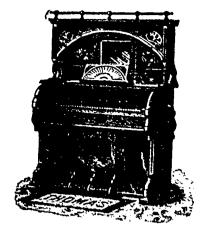
THOMAS ORGANS

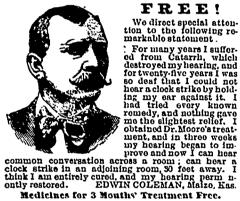


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weight of agony and physical tortures.

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Celery Compound has done in the past, to urge every sufferer to give it a trial; it cannot fail; its mission is to cure and save.

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HEALTH AND HOUSEHOLD HINTS.

Canned tomatoes are more delicious baked than stewed. About ten minutes before removing from the oven spread buttered bread crumbs over the top.

The best way of treating a stove that has not been blacked for some time is to rub it well with a newspaper, adding just a little clean grease of almost any kind. It will soon take a polish after a few treatments of this

To make a really delicate dish out of that coarse vegetable, cabbage, it should be sliced and simmered slowly in milk enough to cover it, over a slow fire for two hours.
Add a lump of butter and a little antmeg or mace, as preferred, and serve hot.

When oiled walnut furniture begins to grow dingy it can be made to look as fresh as new by re-oiling. Linseed, or even olive oil, may be used, but pure, good kerosene oil is much the best. Rub it well in with a soft woolen rag and polish with clean, dry

When the mice have found their way by gnawing holes in the wall, just drop into the holes chloride of lime made extra strong by mixing with muriatic acid and then plastering up the holes. Then set mouse traps and engage the services of a good-natured cat and the mice will make their way to more hospitable quarters.

A ripe, sweet, juicy apple is pleasing, nutritious, medicinal, and, being aromatic and vitalizing, is supposed to aid in developing physical, mental and spiritual beauty. The teachers of expression in art think so; the vocal teachers say it will clear the voice; a vegetarian says it will excite muscular action along the alimentary canal, and the housekeepers ought to know that it will save the bread and butter. Broiled sour apples served with powdered sugar and cinnamon and bits of hard butter before the coffee is a very fascinating breakfast dish.

A room should be thoroughly fumigated after having been occupied by a patient having any of the serious contagious diseases. A writer in the Journal of Health gives directions for sumigating with sulphur: "Close the doors, windows, fireplace, etc., pasting strips of paper over all the cracks. Fumigation by burning sulphur is most easily accomplished. Two pounds of sulphur should be allowed for every room from ten to twelve feet square. It is better to divide it and put it in several paper rather. ten to twelve feet square. It is better to divide it and put it in several pans, rather than to burn the entire quantity of sulphur used in one pan. To avoid the danger of fire these pans should be set on bricks, or in other and larger pans filled with water or sand. After pouring a little alcohol on the sulphur, and properly placing the pans about the 100m, the furthest from the door of exit should be lighted first; the others in order. The operator will need to move quickly, for no one can breathe sulphurous fumes with safety. After closing the door, the cracks around it should he pasted up, as was done within the room. Six hours at least are generally necessary to fumigate a room properly; at the end of that time it may be entered and the windows opened; and they should be left open as long as conand they should be left open as long as convenient, even for a week if possible. After fumigation, a thorough process of cleansing should be instituted. At least the walls and ceiling should be rubbed dry. Much the better way is to whitewash and re-paper. The floor and wood work and the furniture should be scrubbed with a solution of carbolic acid or some other disinfectant."

Devilled Oysters.—Drain large oysters from the liquor; cover them with vinegar, melted butter and a little cayenne and ground cloves; let them remain in this about half an hour; turn them occasionally; dip them then into beaten egg and fine cracker crumbs, salted, and fry in deep, hot

Chocolate Pudding.—Soak a third of an ounce of gelatine in milk. Dissolve four ounces of vanilla chocolate in a pint and a half of milk and boil in a clean pan for ten minutes, stirring all the time; flavor with a very little vanilla essence and sugar to taste; put into a jug to cool. Put the soaked gelatine into a pan to dissolve; let it also cool, add it to the chocolate and mix well. Pour when almost cold, into a mold previously wet with water. When set turn out and serve with whipped cream round it. This pudding should be made the day before it is required. If liked a cup of strong coffee can be used in place of chocolate and is very refreshing.

Broiled Bacon.—Remove the skin and dark outside edges and cut the beacon in very thin slices; lay them on a wire broiler close together, and place the latter in a



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> band or her employer ought to interfere. She is not Jonly wearing outher

own health and strength with useless rubbing and scrubbing, but she is wearing out the clothes with it, too. This rub, rub, rub isn't needed. Put Pearline into the water, and you'll find half the work done by the time you are ready to begin. It's Pearline that loosens the dirt and does the work—not you with your washboard. Just a little rinsing, and it's all over.
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dripping pan, then put the pan and broiler together on the upper grate of a hot oven. Watch the bacon carefully, as it will soon need turning, and will generally be broiled in four or five minutes. This is a much easier method than to fry it in a pan on top of the range, and there is no smoke or burned fat as a result. If liked very dry the bacon may be drained on paper, but I generally find that it drips quite sufficiently into the pan. Do not forget that the handles of the broiler will be extremely hot after being shut in the oven.