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The Home

GOOD FOR THE TOILET.

Borax-water is a good thing to have about the wash-stand. It is easily made—pour a pint of boiling water over six tablespoonfuls of powdered or crystallized borax, and let it get cold; then strain, and bottle. The water will take just about this amount of borax, this being a saturated solution. Keep well corked, so no dirt can enter.

When washing in hard water, add a teaspoonful of this solution, and the water will be smooth and pleasant, besides helping a little sore and inflamed places which are so common in the face.

Pour some on your tooth-brush, and it will help whiten the teeth. If the teeth are bad, or the mouth sore or "bad tasting," a teaspoonful of borax-water diluted with twice as much water makes a healing and sweetening mouth-wash.

If you perspire disagreeably, after bathing rub this preparation between the toes, under the arms, etc., and let it dry on. It is said also that this is a preventative of insect bites. Put a very little of the borax-water in the shampoo preparation, also, and soften with it all water used to rinse the hair after the washing.—May Myrtle French, in American Agriculturist.

HINTS FOR BOYS.

A gentleman advertised for a boy to assist him in his office, and nearly fifty applicants presented themselves before him. Out of the whole number he selected one and dismissed the rest. "I should like to know," said a friend, "on what grounds you selected that boy without a single recommendation?" "You are mistaken," said the gentleman; "he has a great many. He wiped his feet when he came and closed the door, showing that he was careful; gave up his seat to that lame old man, showing that he was thoughtful; he took off his cap when he came in, answered my questions promptly and respectfully, showing that he was polite and gentlemanly; he picked up a book which I had purposely laid on the floor, while all the rest stepped over it or shoved it aside; and he waited quietly for his turn, instead of pushing or crowding. When I talked with him I noticed that his clothes were carefully brushed, his hair in nice order and his teeth as white as milk, and when he wrote his name I noticed that his finger nails were clean, instead of being tipped with jet, like that handsome little fellow in the blue jacket. Don't you call these letters of recommendation? I do; and I would give more for what I can tell about a boy by using my eyes ten minutes than by all the recommendations he can give me."—Standard American.

HOME HINTS.

A little salsoda added to hard water will soften it when all else fails. I have used it in water when nothing else would so ten, and am thus able to make suds.

When whipped cream is wanted in a hurry and I have no churn or egg-beater at hand, I chill the cream, but it in a cold glass fruit jar, fasten the cover tightly and shake vigorously. The jar should not be more than half full of the cream to start with.

We once lived on a farm on which quantities of lima beans were raised every year. We devised various means of preparing them and finally it was suggested that we try baking the green beans with a piece of pork in the same way we baked dry beans in their season. We tried the experiment, first boiling them till tender with salt and a little sugar on the pork, then baking them till they were brown on the top. The result was so satisfactory that we have adopted the dish as a staple one in its season.

When the rubber eraser spreads the pencil mark or creases the page, it is often sufficient to rub the eraser on a coarse piece of cloth to clean it. When this does not do, remove with a nail file the soiled and hardened surface of the eraser, and it works as well as when new.

In buying fruits and vegetables, or even in taking them fresh from the garden, I have

found them much improved in crispness and keeping qualities if allowed to lie in cold water two or three hours before chilling in the icebox. Plums, melons, tomatoes, lettuce, cucumbers, even bananas—in fact, all but the very soft or imperfect fruits—are improved by this method. Be careful to immerse the stem end.—Good Housekeeping.

RECEIPTS.

Lima Beans.—After cooking lima beans, take a few tablespoonfuls of them from the saucepan and mash them with a spoon. Add half a tablespoonful of butter, a little cream, and a quarter of a cupful of the water the beans were boiled in. Drain all the water off the beans, and pour in the sauce. Stir and let it boil up once before serving.

Prune Salad.—Chop fine one pound uncooked, pitted prunes, two heads of lettuce carefully picked over, one small onion, one-half small red pepper, add one tablespoonful vinegar, a dash of mustard and two tablespoonfuls of olive oil. Garnish with parsley and serve with brown bread fingers.

Potato Salad.—This is a real German potato salad. Cut one-quarter of a pound of bacon in small dice and fry to a light brown. Have really cold boiled potatoes, which you will slice and mix with two small chopped or sliced onions, and a little chopped parsley. Mix with French dressing, and pour into the salad the fried bacon, fat and all. Toss thoroughly, and serve on lettuce leaves. Let it be well chilled before serving.—New York Evening Post.

Tomatoes are so good as a salad that it seems too bad ever to cook them. Still, fried tomatoes are delicious, and sometimes may be made to serve in place of a meat dish at luncheon. Slice the tomatoes without peeling into rather thick slices. If the vegetable is over-ripe, it will fall to pieces in the pan; so be sure that the slices are firm. Dip them in crumbs, brush with oil, and again drop in bread crumbs. Fry in a little butter and just before taking out, pour into the pan half a cupful of sweet cream. Stir this quickly and pour the sauce over the tomatoes. It will be thick like cream sauce. Season with salt and pepper.

Baked Ice Cream.—Over a firm brick of ice cream spread a stiff meringue in a coating over half an inch thick. Set in a pan and place immediately in an intensely hot oven. It should be so hot that the meringue will brown in a minute. Turn upon a chilled platter and serve at once.

THEN MRS. LONGFELLOW HAD TO EXPLAIN.

Speaking of 'company' coming reminds me of a story a Boston man tells of the poet Longfellow. Mr. Longfellow had a soul above sordid, material considerations, and on one occasion he brought a guest home to dine without advising Mrs. Longfellow beforehand. The guest was a distinguished Englishman, who had just arrived with a letter of introduction. The day was Friday, and the cook being a Catholic, the family had fallen into the habit of eating no meat at the Friday dinner. Mrs. Longfellow thought despairingly of the fish, and then, realizing, I dare say, that dry bread would be a feast with Longfellow at the table, led the guest to the dining-room with a faint heart. The fish was brought in. The distinguished guest glanced at it, and then smiled at his hostess.

"I know Mrs. Longfellow will pardon me," he said, "if I decline the fish course."—Washington Post.

"Now, this is an old antique," explained the dealer.

The professor took off his glasses, smiled quizzically and, glancing at his wife to see if she was listening, said: "My dear man, that is tautological. If it is antique, it must be old."

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Before taking Milburn's Heart and Nerve Pills I was all run down, could not sleep at night and was terribly troubled with my heart. Since taking them I feel splendid. I sleep well at night and my heart does not trouble me at all. They have done me a world of good.—Jas. D. McLeod, Hartsville, P.E.I.

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