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**Drinks For Hot Weather**

Fruit juices, when free from adulteration, are not only agreeable to most people but are healthful as well, and can be used as freely as pure water itself. A home preparation of fruit juices, in variety, may be had by every family willing to prepare them, at a slight cost. They should be securely sealed in glass jars, wrapped in brown paper to exclude the light and labelled.

The recipes given here are simple and anyone may make refreshing drinks for the hot days coming.

**RASPBERRY VINEGAR.**  
Pour two quarts of vinegar over four quarts of raspberries. Cover it, put in a cool place for two days. Strain

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the juice through cloth and pour it over four quarts of fresh berries. Set the mixture aside again for two days, strain again and add three quarts of sugar. Heat it slowly and skim the liquid until it is clear, then boil 20 minutes. Seal it in sterilized bottles. When you serve, use two tablespoonfuls of the syrup to a glass of ice water.

**GINGER ALE.**  
Put one quart of chopped ice in a gallon jug, add one pound of sugar and one tablespoonful of strong ginger and shake the mixture well together. Add one pint of good cider vinegar and fill the jug with water. Keep it on ice until it is very cold.

**CURRENT SHRUB.**  
Heat two quarts of ripe currants and strain the juice through a cheesecloth. To every quart of juice add three-quarters of a pound of sugar and stir

the syrup until the sugar dissolves. Add the juice of one lemon and enough cold water to dilute the syrup. When it is cold pour it over the cracked ice and ornament each glass with a slice of lemon or a bunch of ripe currants.

**LEMON MINT.**  
Wash the mint well and pick off a large cupful of leaves. Put them in a stone jar with one quart of chopped ice. Stir the mixture until the leaves are thoroughly bruised and the flavor extracted. Strain off the water and add the juice of two oranges and six lemons and one pint of sugar. Put it on ice, and when it is thoroughly cold serve it in tall, thin glasses, with a sprig of fresh mint and a very thin slice of lemon in each cup.

**LEMONADE FOR A WEEK.**  
Boil together two quarts of water and four cupfuls of sugar for 10 minutes. Remove the syrup from the fire and add four and one-half cupfuls of lemon juice. Let the mixture cool, then seal in glass jars and put it in a cool place. When you want to make lemonade dilute a little of the syrup with ice water.

**LIME PUNCH.**  
Put eight cubes of sugar in a bowl and pour over them the juice of two limes and two oranges. Add one and one-half cupfuls of cold water, and when the sugar is melted, chill the syrup with cracked ice. Just before serving it add a slice of pineapple and a few crystallized cherries. The recipe makes only a small amount of punch. For a large company it should be trebled.

**AN EGG DRINK.**  
Beat three eggs thoroughly and six tablespoonfuls of sugar and one and one-half cupfuls of ice water. Whip into the mixture juice of one orange. Serve it in glasses topped with whipped cream.

**A Ready Quotation.**  
The following story is told of Admiral Sir Montague E. Browning when he was commanding one of our battleships, says the London Chronicle. A "hard bargain" was brought before Capt. Browning, charged with having broken his leave for more than 100 hours. The evidence being heard, the captain asked the default: "Have you anything to say in your defence?" "Nothing, sir," came the reply, "except that to err is human, to forgive divine—Shakespeare." "Ninety days' detention without the option of a fine—Browning," was the ready if unpleasant rejoinder.

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Bill—Just happened to run into an old friend downtown.  
Phil—Was he glad to see you?  
Bill—You bet not. I smashed his whole right fender.

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He that seeks the sea's clear depths cares nothing for muddy shallows.—Vlett.

**WOMEN OF MIDDLE AGE**

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If you have warning symptoms such as a sense of suffocation, hot flashes, headaches, backache, dread of impending evil, timidity, sounds in the ears, palpitation of the heart, sparks before the eyes, irregularities, constipation, variable appetite, weakness, inquietude, and dizziness, get a bottle of Lydia E. Pinkham's Vegetable Compound and begin taking the medicine at once. We know it will help you as it did Mrs. Lindsay.

**Those Early Garden Peas**

Properly prepared there is nothing quite so delectable as early garden peas. But even these, fresh as they may be, can be utterly spoiled by improper cooking. The French have a way of cooking peas, which is supposed to bring out their full flavor. A few lettuce leaves are laid on the bottom of the saucepan, and a pint of shelled peas over them. Very little water is required, as the water on the lettuce and that drawn from it by the heat will be sufficient to cook the peas.

Peas are always nicer if the pods are put in cold water an hour or so before shelling them. This crisps them, and cleans them, too, which means that the shelled peas will not have to be washed, for washing robs them of their flavor. It is a mistake to shell old peas with freener ones. Sort out your pods, and shell only yellow and cracked ones for soup or

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some other dish where the fresh flavor is not so important.

Always pour boiling water on your peas to cook them, and never let them cook mushy. Salt should not be added until they are nearly done. Some cooks find that it not only intensifies the color of fresh peas, but brings out the flavor to put into them with the boiling water a piece of washing soda no bigger than a large pea. Other cooks add just the least bit of sugar. Where peas are assuredly fresh the simplest and best way to prepare them is to season delicately with salt, pepper and sugar, generously with butter, and serve piping hot.

**A NEW ENGLAND METHOD.**  
Wash and shell four quarts of marrowfat peas. Pour over them just enough water to barely cover them. Boil gently for 20 minutes, then add a dozen small new potatoes, a teaspoonful of salt, and cook 20 minutes longer. When done add one tablespoonful of butter, and one cup of thin cream.

**SALAD OF PEAS.**  
This is a good way to use the little left-over dish of peas for next day's luncheon. Mix with the cold peas an equal quantity of chopped peanuts. Add a little minced sour pickle and enough salad dressing, either French or mayonnaise, to moisten the ingredients thoroughly. Chill and serve on lettuce.

**BACON AND PEAS.**  
Cut half a pound of trimmed bacon in dice and slightly brown in a saucepan. Sprinkle over the bacon half a tablespoonful of flour. Add one-half glassful of water, one pint of shelled peas, half an onion, and a few stalks of parsley tied in a bunch. Cook all until the peas are tender. Season with pepper and salt. Take out the onion and parsley when ready to serve.

**PEA CROQUETTES.**  
Press two cupfuls of left-over peas through a sieve. Flavor with a little onion, a little chopped parsley and season. Add two well-beaten eggs. If the mixture is too dry moisten with stock, or too thin thicken with flour. Mold the puree into croquettes, roll in egg and cracker dust and dry in deep fat.

Minard's Liniment Relieves Garget in Cows.

**STRAWBERRIES**

Some Ways to Make Most of One Box.

Nearly everyone agrees that the luscious ripe red strawberry, dipped in powdered sugar and eaten from the stems cannot be improved upon as a dessert, but with berries so very costly, and with sugar so scarce and high one cannot serve them this way often. It is the time when housewives are searching through cook books to find recipes that will make one box of berries go a long way. Following are some of the recipes:

Soak 3-4 of a cup of tapioca in cold water for two hours and then cook in the double boiler with 2-1/2 cups of boiling water until transparent. Cool and pour over a box of strawberries that have been hulled into a glass bowl and sprinkled with sugar. Serve with sugar and cream. Do not cook the berries with the tapioca or the real berry taste will be lost.

The most delicious bread puddings becomes a desser de luxe with a strawberry sauce. Crush the berries and sprinkle with sugar. Let stand a while and serve a spoonful with each portion of the pudding. Whipped cream can be served also.

For the popular strawberry whip soak a tablespoonful of gelatine in a little cold water until soft, then dissolve in a cup of boiling water. Mush a box of berries, and add the juice and two tablespoonfuls of lemon juice to the gelatine. Set in a cool place till it commences to harden. Then whip with a Dover beater until light and frothy. Set in tall glasses garnished with a spoonful of whipped cream and a whole berry.

For an emergency dessert split one of the popular sponge cakes that are sold in most of the smaller grocery stores. Mash the berries and sweeten. Spread over the cake, put together, pour the rest of the berries over the top and garnish with teaspoonful of whipped cream or meringue.

Where Service is not Sacrificed to Size

**Walker House**

Fish That Cannot Swim.

It sounds strange to say that there are fish which cannot swim. Yet it is a fact.

A Brazilian fish called the maltha is one of these species of fish. It can only crawl or walk or hop. It has a long, upturned snout, and resembles, to an extent, a toad. The anterior fins of the maltha are quite small, and are not able to act on the water. They only move backward and forward, and are, in reality, thin paws, which are of no service for swimming, as are the fins of other fishes.

So long as a man continues to stand on his dignity he can't very well be sitting all over you.

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