

normal phenomena, ned fraudulently in what he meant by normal psychology. French psychologist, d, who went insans ed by suggestive in-

be established by

HOSPITAL

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petroleum and eat rishment. By hypanity.

y nothing has been of disease. We shall four society should ry are still afraid of they fear it would to facilitate publica-the cases on Ward out of asylums and out of asylums and ng employment goes,

lary." l be the aim of the ociety for Psychical subjects on a basis y spirit mediums to-light of the more litogether. ltogether. hear of in Brooklyn if religion, but they

n in thought trans-

klyn," he said, "and of paper and three ded the papers up, rolled them and he what was in them. e this. But on in-et a legerdemain of of paper and had

ne event of another society should have cessary to prove he

mary oil, 1/2 dram.

x ounces of rose-roughly with th' lruff entirely dismpoo.

nt of hot rainwater, unce. Beat the mix-ise it warm. Rub it i rinse several times

elash Grower. glycerin, 1½ ounces; d, 2 drams. li thoroughly incor-eyebrows with the sahes with a tiny th. The brush must o and passed lightly eyelids, exercising minutest portion of ye itself.

rk Hair

me something that ? I send you a piece r of it, and I think ant it darker, almost I think it would be will be very much me how to turn it. DAISY.

h, indeed, to wish f your hair. The is very pretty in iful sheen. There it except by ap-would be a great

With Success uable column every me of your formulas now I wish to ask ething to make my It has been cut off ould like to have it M. C.

nat will make the at will make the y. Sometimes in ung children the that it becomes requires great ways successful. ug the hair when wrong way and s fingers. I am a solution which in curl when it rilers.

Hair Curled.

ounce: good moist hot water, & pint. Jution is cold, add bichlorate of mer-grains each. The wadd shough water uure one pint. Per-isvender water. he fluid before pup-

TYTRITERS upon culinary topics and practical housewives make much of the necessity of preserving an even temperature for rising dough in winter time.

The old-fashioned cook wrapped her bread tray in flannel and newspa-pers and scolded the trespasser who left the kitchen door open after the dough was put to bed in a warm corner. The trained cook of to-day sets her dough in a patent pan with a perforated top, out of possible draughts, and consults her thermom-

been twelve hours out of the oven.

made, are delicate and digestible. Nonpareil Quick Biscuits.

It is so well understood by people.

eter regularly and solicitously. The average housewife assumes, if she does not assert, that summer breads can take care of themselves. In reality, overfermentation is as grave an evil as the arrested process. Summer boarders do not need to be reminded how many times a week sour bread receives the slightest of apologies from the farmstead mistress. If she thinks it worth her while to attempt correction of the damage done to her dough over night, she kneads in soda with a

Roll out lightly, cut into cakes at least half an inch thick, and bake in a quick oven. heavy hand that leaves acrid, yellow streaks) in the baked loaf without

Brown Biscuits. neutralizing the acidity of the mass.

An Improved

Flour Can

neutralizing the acidity of the mass. Yet good bread is never more a necessity of comfortable living than in warm weather. Sour viscidity in-sults gastric juices and taxes to the utmost delicate muscles made lax by heat. Hot yeast bread belongs of right to the winter bill of fare. It does not begin to "ripen" until it is cold, nor does it sit easily upon a majority of stomachs until it has been twelve hours out of the oven. It is so wall understood he measured

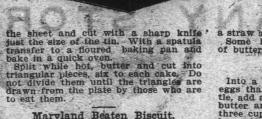
Graham Biscuits.

Graham Biscuits. Stir together in a chopping bowl a pint of Graham flour and a half pint of white flour. To this add a teaspoonful of salt, one of sugar and two rounded teaspoonfuls of baking powder. Mix thoroughly and chop into the mixture two tablespoonfuls of lard or other fat. Add a pint of milk, and if the mixture is then too stiff to handle, add enough water to make into a soft dough. Turn upon a floured board, roll out and cut into biscuits, handling as little and as lightly as possible. Bake in a steady oven. of common intelligence that griddle cakes come and depart with frost, that I need not enlarge upon the reason of their banishment from the tables of people who have any knowledge of gastronomic ethics. Since many eaters, especially the men and brothers for whose delectation women cater and cook, will have hot breakfast breads, I offer to-day some tried and proved re-

Sour Milk Biscuits.

cipes for a few of these. Here the One pint of sour or buttermilk, one teaspoonful of soda, two teaspoonfuls of melted butter. Flour to make soft dough-just stiff enough to handle. Mix, roll, cut out rap-idly, with as little handling as may be, and bake in a quick oven. work of fermentation is completed in the baking. They all belong to the biscuit family, and, if rightly

Nonpareil Quick Biscuits. One quart of flour, two heaping table-spoonfuls of lard, two cups of sweet-if you can get it-new milk, one tea-Jpoonful of soda, two teaspoonfuls of cream tartar, one saltspoonful of salt. Rub the soda and cream tartar into the flour and sift all together before they are wet, then put in the sait, next the lard, rubbed into the prepared flour quickly and lightly; lastly, pour in the milk. Work the dough rapidly, knead-ing with as few strokes as possible. Tea Cakes. Sift a quart of flour three times with two teaspoonfuls of baking powder and one of sait. Chop into flis a tablespool-ful of butter and one of lard or other fat. Mix in a bowl with a wooden spoon, adding about three cupfuls of milk, or enough to make a soft dough. Turn out upon your board and roll with swift, light strokes into a sheet half an inch in thickness. Reverse a jelly cake tin upon



Maryiand Beaten Biscuit. One pint of four, one cup of water, one teaspoonful of salt. Mix into a stiff dough, transfer to a floured block of wood and beat with a rolling pin steadily for ten minutes, shifting the dough often and turning it over several times. Cut into round cakes, prick with

a straw and bake in a brisk oven. Some housewives add a tablespoonful of butter. A REAL PROPERTY AND A REAL Graham Gems.

A PALEST

TITE

DT BESTE

Graham Gems. Into a quart of warm milk stir four eggs that have been beatt only a lit-butter and sugar. Add now gradually three cupfuls of Graham flour that has of baking powder. Beat very hard for seven or eight minutes and bake in greased and heated gem pans. **Popores.** Two cups of flour, sifted twice, with

ALC: NO

one teaspoonful of baking powder, half a teaspoonful of salt, two cups of milk, one egg, beaten very light. Beat for four minutes and bake in hot, buttered pate or gem pans in a brisk oven. Serve at once.

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of butter, a little sait. Mix with sweet milk into stiff dough, roll out very thin, cut into round cakes, and again roll these as thin as they can be handled. Lift them carefully, hay in a pan and bake very quickly. These are extremely nice, especially for invalids. They should be hardly thicker than writing paper. Flour the baking pan instead of greasing. Wafers (No.

One pound of flour, two tablespoonfuls

Wafers (No. 2). walers (AU, 2). Rub two tablespoonfuls of builter into a pint of flour, add enough iced water to make a stiff dough, put upon a floured board and roll out as thin as writing paper in rounds as large as a saucer. Bake in a floured pan in a quick oven. They should be rough and "bubbly" on top. Eat cold.

ant.

7 5 BE 14

• Marion Harlans

AROUND THE HOUSEWIVES' COUNCIL TABLE WITH MARION HARLAND

W HAT shall we do with our children's test in summer time? Shall we allow them to discard shoes and tookings entirely and go basefoot? Here whose greatest delight is to go about in them to do it. Would you advise laying them to do it. Would you advise laying to induige in the barefoot habit? It seems to induige in the barefoot habit? It seems which do you them their greatest pleasure kindly favor me with an early reply, as the weather is so seasonable now for bare-

tried everything we can think of, and now ask, "Can any one help us?" A NEW MEMBER FROM THE WEST. made the child familiar with it it ceases to be "salutary." Forgive my further plain speaking when I say that the im-plements you mention—"rattan," "cow-hide" and "stray"—form a detestable trio that should never enter a civilized household. A small supple switch that stings, yet cannot bruise or mangle the tender flesh, is altogether adequate to the demand for chastisement. My moth-er maintained that willow switches were a "means of grace." the child familiar with it it ceases

A NEW MEMBER FROM THE WEST. As plainness of speech upon nursery government seems to be the order of the day this week, I submit that your child should have been taught obedi-ence to rightful authority and in whom that authority was vested by the time he was a year old. I think you are

mistaken in supposing that he is not old enough to understand the meaning of "punishment by deprivation." When he is determined to have his way, show him that you are even more deter-mined to have yours. If "spanking" hardens him, try standing him in a cor-ner, tying him in a chair or withhold-ing from him something he wants to have. Be very patient and very firm

For Round

Loaves

with him, keeping before your mind all the time that in compelling him to obey you you are teaching him the rudi-ments of self-government. You can hardly do your child a greater wrong than to allow him to grow up undis-ciplined and wayward. Sacrifice your present comfort and his to avert this evil. You cannot begin too soon; much time has already been lost.

Newspapers Ideal Mops-Best Way to Clean a House

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over if vermin of any sort have lodged there. This is a case where an ounce of pre-vention will be found equal to a ton of cure. Destroy every sign and vestige of any objectionable insects before it is possible for them to get into beds or any furniture. Nothing is a more effications vermin-destroyer than fumigation done with a sulphur candle. This is very easy in an empty house, but it can be done at any time-along with proper precau-tionary measures.

Tea Cakes.