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Patterns should be ordered of the Office of this Publication.

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ADIES' FAN-IST. 7871 LA-FIVE-GORED Mats 2 A. ad Dinch bust.





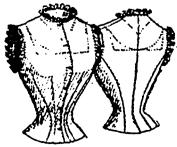
NAS-MISSES' FAS WAIST 7813-CIRC LAR SKIRT Solidard, da ind refret and day











1921-LADIES' CORSET COVER, 32, 34, 36, 38, 40, 42 and 44 inch bust





We Want Agents in every town where we are not at present represented to solicit subscriptions to Farm and Home. Liberal cash commission or premiums given. Write for terms and sample copies at once,



ELDERBERRY WAYS.

Canned; Allow 12 lb white sugar and '4 pt water to every quart of berries. Make a thin syrup of the water and half the sugar. Let it come to a boil, strain, and add the fruit. Let simmer 5 minutes, sprinkle the rest of the su-gar over the fruit, and press the berries down gently under the syrup. Let boll one minute longer, pour into jars, and sent at once. A nice way is to add 1 qt green grapes to each 3 qts elderberries. The grapes should be boiled to a pulp and pressed through a sieve before adding.

The grapes should be boiled to a pulp and pressed through a sleve before adding.

Catsup Pick I gal ripe elderberries from the stems and put in a large jan. Pour over I gal boiling vinegar, and set the jar on the back of the raise over night. In the morning drain off the vinegar, press the juice from the fruit and put in a preserving kettle with 3 ez shallots, a root of ginger, I tablespoon cloves, two blades of mace and I tablespoon pepper-corns. Let boll 15 minutes, turn into a jar and let stand 24 hours. Strain and bottle. This catsup is very popular in England, and excellent either with fish or meats, or for flavoring sauces.

Jam: Use ripe but perfectly sound fault. Pick from the stems and heat gently, mashing them slightly. To 1 lb pulp allow & lb white sugar. Bring to boiling point and simmer slowly for 20 minutes, stirring frequently to prevent burning. Pour into jam pots or small jars and seal.

Jelly: A delicious jelly may be made from elderberries, but to insure success use one part of tart apple juice, to three parts of elderberry juice. Heat, mash berries gently and strain through a conrse muslin bag. Measure and add the correct proportion of grape or apple juice, and I lb white sugar for each pint of the mixed juice. Boil for 20 minutes, try a little on a cold plate, if not sufficiently stiff, boll a little longer. Pour into jelly glasses and after 24 hours cover and put away.—[M. F. S.

Pickled Cucumbers (Sour)-Very Pickled Cucumbers (com.) small ones, 2 or 3 in long, are best. small ones, 2 or 3 in long, are best. Wash, pour boiling water over those picked each day and let stand until cold. To 1 gal vinegar use 1 cup salt, 1 tablespoon powdered alum and spice if preferred. The vinegar is not heated. Put in glass jars and seal tightly, just as in canning fruit. They keep much better than in earthen jars and come out green and brittle.

Flint Pickles-Of small cucumbers 100, 1 teacup salt to a gallon of water heated bolling hot. Pour over the cuheated boiling ho! Pour over the cu-cumbers and let stand 24 hours. Re-peat twice. Rinse with cold water, wipe dry and line bottom of stofic jar with grape leaves. Pack cucumbers in layers with a few whole cloves and cinnamon sticks between. Cover with grape leaves and fill jar with vinegar. IR. R.

Best Cucumber Pickles-We think the following recipe for cucumber pickles the best we ever used: Take pickles the best we ever used: Take crock or wooden tub, fill half full with cider vinegar, place in it 1 teacup sait and a root of horse-radish. Cut the cucumbers from the vine when about two inches long and place in vinegar as fast as gathered. When full, put weight on top. They will k", p a rear.—[M. T.

Salt Pickles and Sauerkraut—To put down cucumbers so they will make their own brine or "vinegar," the "cukes" must not be washed, only wiped, being careful not to break off spines or stems or the: will rot. Inthe bottom of a keg or clean barrel put fresh, young grape leaves, on these a layer of cucumbers, then soft rock sait (middle size) till covered white, cucumbers, then salt again, and so on, adding cucumbers each day as gathered till keg is full After three days if brine has not started, pour in a cup of sait pork or meat brine as a "starter." Some sprinkle two or three heads of dill (fresh preferred) over the pickles. Cove. with grape leaves and over the Salt Pickles and Sauerkraut-To

top fit a hard wood cover and weight, but not too heavi. For sauerkram cut the cabbage fits. If possible with a slicer, place a laye 3 or 4 in deep in a clean barrel, sprinkle over a handful of salt, pound with a potato masher, another layer of cabbage and salt, pound, and so continue till the barrel is full. On top put cabbage leaves, fit on a close wooden cover weighted with a granite stone and in 3 or 4 weeks the kraut will be ready. Prepared in this way it remains good until the following spring.

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