coffee. The

coffee. The and poured time. Rethe pot and ot. Always tting in the

served with mean boiled of water unweather heat not water inilk, then the it should be re, the coffee

od coffee by and boiling ps of boiled latable, but . Allow one ach half-pint of coffee inespoonful of ufficient cold nixture; mix r the given water; put cover it; at espoonful of eturn to the other tablelet it come and boil for

being kept
the grounds
is kept alned-over cold
ionable and

then put in er and stand e coffee into n thoroughly

stern family
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ws Gently.

stended trip was met at his old and strange that ome to meet ere was bad

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ay. He rem that the at had the rd, and the

d!"

y. —When the it throws off the stomachie of these gases ent them is to n. Parmelee's ple directions of them taken ire.



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