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gar and a copper cent to [clean] paint
from windows.

The best way to clean zinc is to wash
with vinegar until the stains are off; then
wipe and scour with any scouring material.
Warm white vinegar is good for removing
stains made by brass, on white goods.

Boil your lamp wicks in vinegar; dry
them thoroughly, and you will have no
trouble with smoking lamps.

If your iron scorches dip a clean cloth
in vinegar, and rub on the spot until it dis-
appears, then use clean water the same
way and re-iron.

Use vinegar instead of water to mix your
plaster of paris. The resultant mass will
be like putty and will not set for twenty or
thirty minutes, whereas if you use water
the plaster will become hard almost im-
mediately.

A couple of drops of vinegar added to the
water in which eggs are being poached, will
keep the whites from separating. When
frying doughnuts, they will use up less
grease if about a tablespoonful of vinegar
is added to the hot lard.

When polishing furniture, add a little
vinegar to the polish, and it will give great
brilliancy to the surface. To polish cop-
perware, teakettles and reservoirs use a
teacupful of vinegar and a tablespoonful
of salt. Heat it hot and apply with a
cloth, rubbing until dry.

In winter weather you can hang out
the weekly wash with perfect comfort; if
you wet your hands well in vinegar,
letting it dry on.

—Nettie Rand Miller.

SOME TASTY DESSERTS
Cornmeal Pudding

Bring to the boiling point a pint of
milk, add to it a small pinch of soda,
then pour it over one and a half cupfuls
of sifted cornmeal, either the white or
yellow. Stir well until perfectly smooth
and free from lumps, then add two
tablespoonfuls of beef suet that has
been chopped very fine, and half a tea-
spoonful of salt. Let this mixture cool,
then add two well-beaten eggs, two
tablespoonfuls of molasses and half a
teaspoonful each of ground ginger and
cinnamon. Beat well, turn into greased
mold and steam for four hours. Serve
with hard sauce, with cream and powder-
ed sugar, or with maple syrup.

Peaches and Rice

Boil rice until tender, but not until
it becomes a mush, sweeten to taste, and
cook with it a few large raisins. Chill
canned peaches, and when the rice is
done chill that, too. Arrange with
a little mound of rice on each
hollowed side of the peach, and top
with a raisin. Make a syrup with the
peach juice, adding more sugar, and
serve with the dessert. Instead of can-
ned peaches large dried peaches well
washed and steamed, or, if in season,
fresh peaches are very nice. Another
way to serve peaches or apples and rice
is to boil a cupful of rice for twenty
minutes without stirring, drain and let
cool. Wring out dumpling cloths in cold
water, rub on inner side—the side which
will come next to dumpling—with but-
ter, and put a large spoonful of rice on
each. On the rice lay either a canned
peach, a fresh peach or a pared apple,
selecting in any case small-sized fruit.
Sprinkle well with sugar, then tie up
the cloth in such a manner that the fruit
is surrounded with rice, and boil for one
hour. Serve with cream and sugar.

Prune Mold

Wash one pound of prunes through
several waters—until you have tried for
yourself you cannot imagine how very
dusty dried fruit becomes—and soak
over night in water sufficient to cover.
In the morning boil until soft in the
same water, then drain, stone and put
in a saucepan with a pint of the water,
adding a small stick of cinnamon, and
cook until the fruit is pulpy. Stir in
two coffee cupfuls of granulated sugar,
cook for two or three minutes, then put
through a sieve, getting through as
much of the pulp as possible, and return
to fire, finally stirring in five table-spoon-
fuls of cornstarch that has been wet to
a paste with cold water. Boil five min-
utes longer, then stir well and pour into
a mold. Set on ice or in a cold place
for two hours before serving, when turn
out and decorate with large prunes
steamed until plump, then stoned,
and with blanched almonds. Serve
with cream and powdered sugar, al-
though very little of the latter will be
required.



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