page—Cut out the stalk and separate aves. Boil from 10 to 20 minutes, with vinegar and seasoning or with

ower-Trim off the leaves and vinegar water. Boil from 30 to 49 Serve with meat gravy or with

and serve with butter, salt, pep

Scrape, wash and split them. to 1 1-2 hours. Serve with salt and pepper. Wash and shell. Boil from 20 to

Wash thoroughly. Heat slow-water. Boil 10 minutes. Press, add seasoning and garnish oiled egg. If cooked with salt n allow one cup of water to uash—Peel, slice and remove

minutes. Remove from shell,

Cut into fourths. Cook 15 to without water. Season with Pare and slice, Allow one sugar to one quart of water. ninutes to one hour. Mash and th butter, pepper and salt.

well with parmesian cheese ith salt and paprika, make into

embroidery can be cleaned by Use a small piece with the



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