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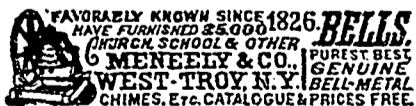


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A remedy for hiccoughs that is well nigh infallible, is to eat a lump of sugar saturated with vinegar.

Fine lace may be cleaned by being packed in wheat flour and allowed to remain twenty-four hours.

To remove a rusty screw, apply a red hot iron to the head for a short time, the screwdriver being used immediately afterwards, while the screw is still hot.

If your oven does not bake on the bottom, try cleaning it out underneath. A coating of fine soot accumulates sometimes that hinders the heat from coming through the iron.

The best cement for joining glass and metal together is pure alum melted in a spoon held over hot coals. As kerosen will not penetrate it, it is better than plaster of Paris for uniting the bulb of a lamp to its base, where these are only loose.

Rice and Cheese Croquettes.—Two cups of cold, soft-boiled rice, one cup of grated cheese, pepper and salt. Form into little cakes, dip in beaten egg, roll in cracker crumbs and fry in hot butter to a light brown.

Chicken and Corn Pie.—Cook and season the chicken for the table. Take ten ears of sweet corn, cut off. Put a layer of it in a pan, then a layer of chicken, then again of corn, until it is all in, having the top layer of corn. Lastly, turn on the soup. Bake half an hour.

Date Cake.—One cupful of butter, two cupfuls of sugar, one cupful of molasses, one cupful of cider, three eggs, one teaspoonful each of cinnamon and cloves, a little nutmeg, a teaspoonful of soda, one pound of dates, stoned and cut up fine, and flour enough to mix pretty stiff. Bake at least one hour.

Apple Butter.—To forty gallons of sweet cider use three bushels of select apples. The cider should be boiled down to one-third before putting in the apples, which should be pared clean, all specks, bruises and seeds removed. Stirring should be commenced as soon as the fruit gets soft and be kept up carefully until done, which will be when it is boiled down to ten gallons.

Escalloped Oysters.—One pint of grated bread, one can of oysters, two tablespoonfuls of butter, one scant cupful of cream or rich milk, pepper and salt. In a butter dish place a layer of bread crumbs, upon this a layer of oysters. Sprinkle with pepper and salt and dot with small bits of butter. Alternate the layers till the dish is nearly full, having crumbs for the top layer; then turn the cream over all and sprinkle more bread crumbs on top. The bottom and top layers should be quite thick, but very few crumbs are needed between the layers of oysters. Bake, covered, for half an hour, then uncover and brown.

Apple Marmalade.—Two pounds good cooking apples. Three-quarters pound loaf sugar. Mode: Peel, core and cut up the apples in quarters; toss them into a bowl of cold water as you do them, in which you have dissolved a little tartaric acid to prevent the fruit from turning brown. When you have pared them all, put them into an enameled stewpan with the sugar, and set them over a gas ring. Cook, carefully stirring with a wooden spoon, and when well done and nice and stiff put into a jar and use as directed. The juice of one lemon will be found a great improvement and you can make up any amount of marmalade that you like, so that the proportions of apple and sugar are the same. Just a spot of vegetable green will make a very pleasing variety, while some can be colored pink with carmine or a small pinch of magenta crystals dissolved in hot water.

A Russian Hebrew is said to have devoted a large sum to establishing a Jewish university in Jerusalem, in which special attention is to be paid to the Semitic languages and Hebrew literature.

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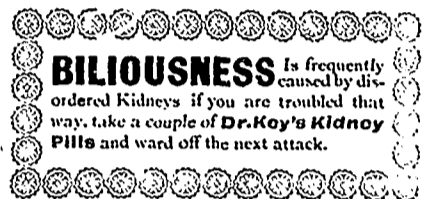
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