

Beaver Mills Flour is always reliable—always the same.

Pickled Cabbage.—Select solid heads; slice very fine, put into pan, then cover with boiling water; when cold drain off water and season with grated horseradish, salt, and equal parts of black and red pepper, cinnamon, and cloves (whole); cover with vinegar.—*Mrs. Tissiman.*

Pickled Onions.—Peel small onions, soak them two days in a strong brine, changing brine once; scald them in milk and water without cooking; rinse in hot water and soak for one day in weak vinegar, in which is to be dissolved a very small piece of alum; scald strong vinegar, with whole black pepper and some pieces of red pepper; pour over onions, and bottle for use.—*Mrs. S. M. Glenn.*

Miscellaneous.

Rule for Vegetables.—All green and top-ground vegetables in salted boiling water; all white and underground vegetables in boiling unsalted water.

Washing Fluid.—Take one can alkali, five cents' each salts of tartar and hard ammonia; dissolve in one gallon soft water; after dissolved put in a large jug, adding two more gallons of water; two cups of fluid to boiler of clothes.—*C.P.*

Cough Mixture.—One ounce paregoric, one ounce seneca, one ounce wild cherry; one teaspoonful three times a day for an adult.

Cough Mixture.—Equal parts of rum, honey and linseed oil; warm honey, mix with linseed oil, then add rum. Dose—One dessertspoon three or four times a day. Very good.

Wines and Cordials.

Grape Wine.—Pick the fruit off stalks and put in kettle to boil, then strain and put in a crock, and set it near the stove for a week; skim any scum off, then bring to a boil; add three pounds of granulated sugar to every gallon of juice; after it has boiled a few minutes put in jugs; when it has done fermenting, bottle; keep in a warm place when fermenting.—*Miss L. Glenn.*

Currant Cordial.—Four pounds red currants, eight ounces ginger root (crushed), two ounces bitter almonds, half a pound sweet almonds, juice of three lemons, rind of two, one gallon uncolored whiskey; let the ingredients remain in the spirits, in a jar closely covered, for ten days or longer, then pour off carefully; add four pounds loaf sugar; after this dissolves strain through a flannel bag, and bottle. Do not bruise the currants.—*Mrs. J. McKerrall.*

Lemon Syrup.—Eleven cups granulated sugar, nine cups cold water; when started to boil, boil fifteen minutes; when cold add one twenty-five-cent bottle of Sheriff's essence of lemon, one and one-half ounce citric acid (powdered), bottle and add one tablespoon of syrup to glass of water.—*J. G. Paxton.*

Be sure you have "Beaver Mills" Flour.