



## CANNING STRAWBERRIES.

For a 1-qt can of fruit when done, 2 qts fresh berries will be required. The berries should be looked over and washed; a colander is useful for washing them in. Then put them into a granite basin and put this into a steamer over briskly boiling water, cover closely and steam 10 minutes, or until the fruit is just heated through. In the meantime take 2 cups granulated sugar and put in a granite or porcelain stewpan, add 1 cup boiling water and set over the fire to melt and come to a boil. When the berries have steamed as directed, lift them out carefully into a can and immediately pour over them the boiling hot syrup which you have prepared. If this does not fill the can to brimming over, add enough boiling water to flush the can, put on rubber and screw top in place and the berries are done. Be sure they are tightly sealed. My judgment is that it is best to put only enough berries in the steamer at one time for a can of fruit. Of course you can keep more than one steamer going if you desire.

It is very important in canning to have all cans perfect, to have the rubbers intact and the tops perfect. If the edge of the cover is bent up even a little it will offer an opening for the air. When I empty my cans during the winter, I always cleanse and air them thoroughly, then drop the rubber in the can on which it belongs, put the lid on and set away ready for next canning season, thus saving myself the trouble of picking out and trying on perhaps a half-dozen rubbers and lids before I get one that fits the can.

To prevent cans breaking when filling them with the hot fruit, place them upon a wet cloth folded several times. It does not matter whether either cloth or can be hot or cold, they will not break. Cans that have been used for pickles should be put in a boiler with warm water and add concentrated lye, bring the water to boiling point, and then take from the fire and let the cans lie in it until the water is cool enough for you to handle them. The covers should also be treated in the same way, and rubbers that have been used on pickle cans should never be used again. You have the surety that your fruit will not spoil if put into perfect cans, perfectly sweet and clean and the canned goods put away in a dark place. The material should not be overripe when canned.—[Jane L. Clemmens.]

## WILD DUCK.

**Roast Duck with Potatoes:** Clean and soak over night in weak brine one mallard or two teal, and at 9 the following morning place in a kettle with enough water to cover them. Allow them to boil briskly for two hours and remove to a baking pan. Add a lump of butter the size of an egg and all the liquor in the kettle. Pare potatoes, wash and put in the pan with the ducks. Bake for one hour.

**Roast Duck with Dressing:** Boil for two hours in water to cover nicely, and add water from time to time as is required. Remove to the bake pan and make a dressing as follows: Bread crumbs 4 cups, with enough of the liquor from the kettle to soften, 2 eggs, butter the size of a walnut, salt, sage and pepper to taste. Bake the duck for three-quarters of an hour, then add the dressing and bake for 15 minutes.

**Fried Duck with Gravy:** Cut in pieces, salt, roll in flour and fry in hot lard. When done, make a gravy with the grease left in the spider, and pour it over the fried duck. Serve very hot. [Catherine Blane.]

**A Delicious Cream Sponge Cake:** Three-fourths cup coffee. A sugar, 1/2 cup rich sweet cream, 2 eggs, 1 1/2 cups

## THIS WILL INTEREST MANY.

F. W. Parkhurst, the Boston publisher, says that if any one afflicted with rheumatism in any form, or neuralgia, will send their address to him at Box 1501, Boston, Mass. he will direct them to a perfect cure. He has nothing to sell or give, only tells you how he was cured. Hundreds have tested it with success.—[Adv.]

sifted flour, 1 heaping teaspoon baking powder, 1 teaspoon extract lemon. Sift the flour, measure, then add to it the baking powder, sift again. Separate the eggs, beat the yolks up lightly, whip the whites until very stiff, add the sugar to the whites, beat again, then add the yolks, cream and flavor, lastly the flour. Fold this lightly through. Never beat a sponge cake after the flour is added to the batter. Bake in a moderate oven, 1 cing. Two eggs (whites), 10 tablespoons powdered sugar, 1 lemon (juice). Beat the whites until stiff, add to this the sugar (a spoonful at a time), beat until white and smooth, and spread over the top and sides of cake.—[Sara Brandis.]

**Pin Money in Seedlings:**—Two years ago this spring, after an unsuccessful hunt over town at grocery stores and nurseries, I went home disappointed, as nowhere could I find celery or pepper or cauliflower plants. That set me to thinking that there had probably been others who would have been glad of such plants, so last spring I went to town and laid in a supply of cigar boxes, next I consulted the advertisements in this paper and sent for several seed catalogs and invested a few dimes in choice red and yellow mango seed, cauliflower and celery, and a packet each of double petunia, verbena and Marguerite carnations. The seeds soon came and I carefully numbered and labeled my boxes and planted them, and when they were an inch high I thinned them and reset in larger boxes, I found a ready sale for them among out neighbors and disposed of several dozen at the grocery stores. My profit was \$6.75 and we had all the plants we wanted and a large bed of beautiful flowers to repay me for my work.—[Marion McConkey.]

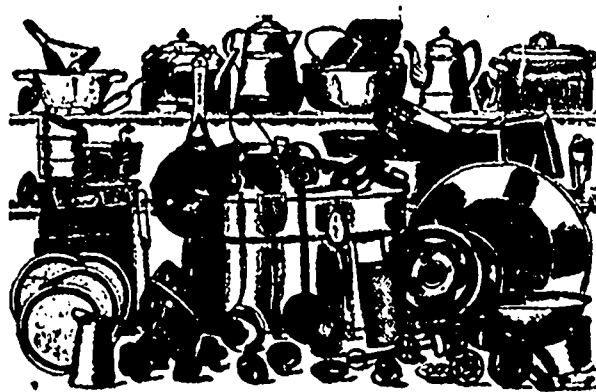
**Rhubarb Sauce:** Peel and cut rhubarb in one-inch pieces. Put in a saucepan, sprinkle generously with sugar and add enough water to prevent rhubarb from burning. Rhubarb contains such a large percentage of water that but little additional water is needed. Cook until soft. If rhubarb is covered with boiling water, allowed to stand five minutes, then drained and cooked, less sugar will be required. Rhubarb is sometimes baked in an earthen pudding dish. If baked slowly for a long time it has a rich red color. [Miss Farmer's Cook Book.]

**Dandelion Wine:** Pour a gallon of boiling water over 2 gallons of dandelion blossoms and let stand 48 hours. Then strain and add 2 lbs white sugar, 2 lemons, sliced, and a hard yeast cake. Allow the wine to stand three weeks. Strain again and bottle.—[L. M. A.]

**To Polish Horns:**—To prepare green horns, boil them in very strong lye to loosen the pith and remove unpleasant odor. When they are perfectly dry fasten the small end in the vise of a work bench, and with a drawshave remove the rough surface from the large end. Do not cut too deep, or gash the horn, or shave it too thin toward the tip. Saw off the large end smoothly, then scrape with a piece of glass. Here again care must be taken that the edge of the glass will not scratch. Scrape until a perfectly smooth surface is secured, getting the right angle in making the strokes, otherwise the glass will make scratches, and every scratch requires labor to remove. Here many fail, they do not sufficiently scrape the horn. Polish with fine sandpaper. There are easier and quicker methods, but I have never seen any horns that looked as nice as these I have finished after this formula. I should have mentioned that after the first process the horns should be varnished with the best of white varnish.—[Sarah E. Wilcox.]

O. A. B. to polish horns for ornament, scrape the outside rough part off with a good sharp rasp, then scrape smooth with broken glass, then use fine emery paper on them until they are smooth as satin, then take warm sweet oil and whiting to polish up with, rub the horn all over with the oil, then take the whiting on the hand and polish till it satisfies you. There is nothing that will give the soft polish that the hand will.—[Mrs M. J. Hourigan.]

Aunt Tabby Don't Araminty write pretty? Uncle Hiram: Waal, she sartinty don't write plain.



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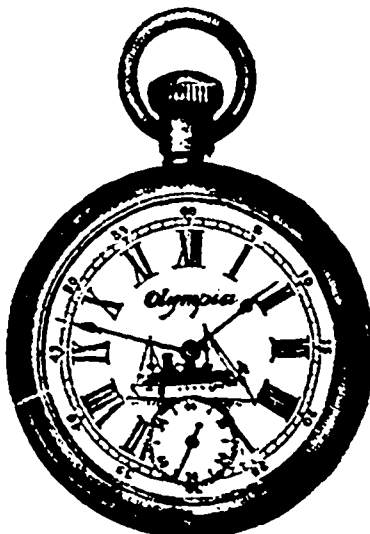
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