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until soft in 5 gals. water. Squeeze the liquor well out of them, run it through a sieve and add 3 lbs. sugar to every gallon of liquor. Boil all for 1 hour. When it is nearly cold add a little yeast on toast, let it remain in a tub for 10 days, stirring it from the bottom every day, then put it in a cask for a year. As it works over fill it up each day. Another that will be ready in 6 or 7 months is made as follows: Take 18 lbs. parsnips and 10 gals. water. Boil the parsnips until soft, then strain and squeeze, and to every gallon of liquor add 3 lbs. lump sugar. Boil 1 hour, and when cool ferment with a little yeast on toast. Let stand 10 days in a tub, stirring every day, then put in a cask.

SEASONABLE RECIPES.

Grape Catsup.—Wash, cook and strain 3 qts. grapes; add 2 lbs. sugar, 1 pint vinegar, 2 tablespoons each of cloves, allspice and cinnamon, 1/2 teaspoon Cayenne pepper and 1 teaspoon salt. Boil twenty minutes then bottle.

Griddle Shortcake.—Sift two cups flour and 1/2 teaspoon salt. Blend 1 scant level teaspoon soda in 1 cup rich sour cream, beating well, add to the flour and mix quickly with a knife. Knead just a little on a floured board and roll out into a cake big enough to fit the frying-pan. Have the pan heated and greased, put in the dough, cover with a lid, and set half-way back on the range where the cake will bake without burning. When well browned on the bottom turn the cake and brown the other side. Serve for tea with butter and jam, syrup, or honey and cream.

Brown Nut Bread.—Sift 2 cups Graham flour and 1 cup white flour together. Add 1 teaspoon sugar, 1/2 teaspoon salt, and 1 cup molasses. Dissolve 1 teaspoon soda in a little warm water, mix with 2 cups buttermilk and add to the flour with 1 cup raisins and 12 walnut meats broken in bits. Stir well, turn into a well-buttered bread tin and bake in a rather hot oven 50 minutes.

Beans for Supper.—Wash the beans, soak overnight, then cook until tender. Pour off the water, then add enough sour cream to moisten. Simmer half an hour and serve with bits of toast. Apple Cream.—Boil 2 cups sugar with 1 qt. water for five minutes, then cool and add one cup apple puree (stewed apples rubbed through a sieve) 1 cup white grape juice and 2 cups cream. Freeze and serve topped with whipped cream sprinkled with chopped nuts.

English Apple Pie.—Butter a shallow granite dish, deeper than a pie plate. Fill with sliced apples. Sprinkle on about a cup of sugar, 1/2 teaspoon salt, and a grating of nutmeg or lemon rind. Put on 2 tablespoons butter in bits, add 2 or 3 tablespoons cold water, cover with pastry and bake about 40 minutes. The oven must not be too hot. Serve with or without cream.

"CHINESE LILIES."

Start "Chinese lilies," really a species of narcissi, at any time now as follows: Remove the brown outer coats, make three or four vertical cuts in the outer scales, then bury the bulbs in pebbles. Pour on lukewarm water to cover, and place the dish in a light window in a room in which the temperature will be uniform and not too hot. Paper-white narcissi may be grown in the same way, but should be kept in a dark place until the leaves start. If preferred they, also daffodils and Dutch hyacinths, may be grown in earth; many think they make stronger growth in that way.

The chief element of success with either of the latter, daffodils and hyacinths, as well as tulips, is to keep them in the dark until root-growth is thoroughly developed, then bring gradually to the light and to greater warmth. If hurried they will make spindly growth and choke in the bud. Six to eight weeks are usually required to perfect the root-growth.

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He—"He hasn't been—he was sewing fresh buttons on his underwear!"

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