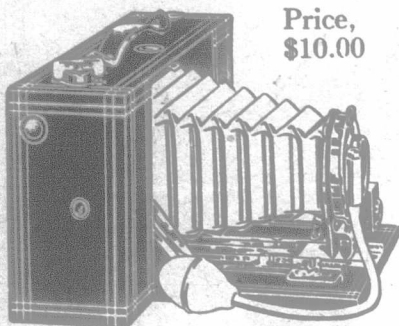


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Please mention "The Farmer's Advocate."

Some recipes for salads, sandwiches, etc., will appear in an early issue, and below will be found recipes for the removal of tan and freckles.

In large and fashionable weddings, where a large number of guests are to be invited, arrangements are necessarily more elaborate, and every detail has to be carefully planned and thought out; but in ordinary cases the more simply things are managed the more successful and enjoyable they are likely to be, and the smaller will be the demand upon the time, money and energy of the family. Have all your plans made early, and everything seen to well beforehand; and, above all things, dear bride-to-be, remember that the ceremony itself is the important thing—nothing else matters—and you don't want on your wedding-day to be so tired or embarrassed or nervous that you cannot realize its solemnity and beauty.

To Relieve Sunburn.—Apply vaseline, cold cream, witch-hazel, buttermilk, or any other soothing application. Boracic acid or toilet powder, applied before going into the sun, will often protect a tender skin.

To Remove Freckles.—The following treatment has been recommended: Mix strained lemon juice, powdered borax, and fine sugar, in the proportion of one teaspoonful of lemon juice to a quarter of a dram of borax and a half dram of sugar. Mix together, and let them stand for a week in a glass bottle. Then rub a little on the hands and face at night.

Dear Friends.—In addition to the answers to Fair Beauty given below, there seem to be still some more vexed questions anent weddings to be cleared up.

Wedding invitations should be sent out any time from four to two (not later) weeks before the date announced for the ceremony. Announcements should be sent out the day of the wedding. Invitations should be sent to the wife and family of the officiating clergyman.

Wedding presents should be acknowledged as soon as possible by the bride-to-be personally, and by note; a mere verbal "thank you" is not considered sufficient.

Wedding cake is now usually cut and put in suitable little boxes, placed on a table in the hall, and each guest takes one, on leaving. This can all be done beforehand, and save the work afterwards.

We give an illustration of a pretty out-door wedding which took place near here not long ago. If there is a lawn or grounds of sufficient size, this is very pretty, and saves a lot of arranging for a house affair. If the refreshments can be served from a marquee on the lawn, or from a veranda, it will also simplify matters, and if the weather is warm, be much more pleasant than a house "breakfast."

In our issue of May 28 (answers to Helen) the order of the wedding procession is given, also a suitable menu for a wedding breakfast.

RECIPE FOR GREEN CUCUMBER PICKLES.

One quart of vinegar, ½ cup sugar, 2 tablespoons mustard, ½ cup flour, a little red pepper, celery seed. Mix sugar, mustard and flour to a smooth paste with a little cold vinegar. Stir into the boiling vinegar. Peel and slice thin green cucumbers the night before. Let them stand in weak salt water. Drain off in morning. Drop cucumbers in dressing. Boil just a second, and can while hot.

FARMER'S WIFE.

Your question is answered above.

Gertrude M. Hutt, Athol, P. Q., sends the following directions for making salt beads:

Salt Beads.—Dissolve three tablespoons of salt into three tablespoons of hot water, add two tablespoons of cornstarch, and stir the salt and cornstarch together till the lumps are all out, then add the dye, putting in as much as you think sufficient. You may put in blueing if you like. One teaspoon will be plenty. Use a thimble to measure the beads so they will be all the same size.

You can string them on a hatpin, or stick a pin in the middle of each one. When dry, string them by themselves, or with tiny gold or steel beads.

RE CARNATIONS.

I would like so much to know the treatment to be given to carnations. Mine have about finished blossoming. Should they be left in pots and boxes, or broken to pieces and rooted afresh? Hoping you will help me.

AN ADVERTISER.

We have consulted a florist here, who says that it is too late now to slip your carnations. The best thing to do with them now is to plant them out in the garden, cutting off some of the long stalks, and leave them there till fall, then take them up, pot them, and bring them in. The proper time for taking cuttings from the plants is in January.

Seasonable Cookery.

COOL DESERTS FOR HOT DAYS.

Orange Souffle.—Ingredients, 6 oranges, sliced and peeled, sugar, custard, yolks of 3 eggs, a pint of milk, grating of orange peel for flavor, white of eggs. Put into a glass dish a layer of oranges, then one of sugar, and so on until all the oranges are used, and let it stand two hours; make a soft-boiled custard in the above proportions, and pour over the oranges, when cool enough not to break the dish. Beat the whites of the eggs to a stiff froth, sweeten to taste and pour over the top. Serve cold.

Orange Fool.—Juice of three Seville oranges, 2 well beaten eggs, ½ pint of cream, a little nutmeg and cinnamon, white sugar to taste. Mix the orange juice with the eggs, cream and spices. Sweeten to taste. The orange juice must be carefully strained. Set the whole over a slow fire, and stir it until it becomes about the thickness of melted butter; on no account must it be allowed to boil; then pour into a dish for eating cold.

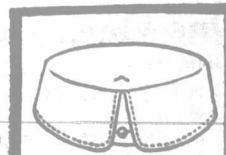
Coffee Cream.—Put two tablespoonfuls of gelatine to soak in one-half cup of water. Then add two tablespoonfuls of strong coffee and one-half cup of sugar, dissolved in one-half cup of water. Let this mixture stand on the ice until it begins to harden, then beat in one cup of whipped cream. Set it again on the ice until it hardens.

Strawberry Charlotte.—One ounce gelatine, ½ pint cold water, 1 quart strawberries, 1 cupful powdered sugar, ½ pint cream, 6 sponge cake lady-fingers. Soak the gelatine in cold water until soft, then place on the stove to dissolve. Press the berries through a sieve, add the sugar, and when the gelatine is clear and cold stir that in also. Whip the cream to a froth and add this to the gelatine and berries. Line the bottom of a tin ring mould with a round of white paper, and the sides with split lady-fingers, pour in the mixture, set on ice and serve when hard.

Strawberry Trifle.—One pint of hulled berries and ½ cupful of sugar are mashed together and set aside for 1 hour, then passed through a sieve to obtain the juice. One ounce of gelatine is soaked in ½ cupful of cold water for ½ hour, then 4 tablespoonfuls of sugar and 1 cupful of boiling water are added. When the gelatine is dissolved and the mixture has become lukewarm, the berry juice and the juice of two lemons are added. The mixture is then strained and set in a cold place. When it begins to stiffen, ½ pint of whipped cream is beaten into it, and it is then set on the ice to harden. Serve with cream or soft custard.

Fruit Ices.—Dissolve 3 pounds of fine white sugar in 2 quarts of water, and 1 quart of finely-strained juice of any desired fruit, and freeze the same as ice cream. It requires more time than the latter, and will not increase so much in bulk. For orange and strawberry ices add the juice of 1 large lemon.

The way to make strawberries digestible to those who are unable to eat



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