best clothes that have saked all night and soaped them well, plunge them into the boil-ing water, and let them boil hard twenty min-utes. While they are boiling, sit down and prepare the clothes in the second tub, as you have already done the first, so that they will be ready to put into the boiler as soon as the first lot is taken out. As soon as the clothes have boiled twenty minutes, take them out into a tub, draining them carefully from the water in which they were boiled. Now you will see that the dirt is all on the surface. Pour plenty of fresh, cold water over them, and you can easily rub out the loosened dirt. Then souse the garments well, wring out and best clothes that have saked all night and and you can easily rub out the loosened dirt. Then souse the garments well, wring out and and toss into a tub of bluing water. Rinse the clothes in the bluing water, starch those that require it and hang all out to dry. Do the second boiler of clothes the same way. Then empty the boiler free from the fluid wa-ter and put in fresh water to warm for col-ored cottons and flannels. These cannot be washed with the fluid. The colored cotton reods must be washed in fresh, clean water ored cottons and flannels. These cannot be washed with the fluid. The colored cotton goods must be washed in fresh, clean water and rinsed in salted water to set the color. For flannels I take a bar of electric soap and put with it two quarts of hot water and let it dissolve. I keep this on hand. In the morning I take out a cup half full of this soapy mixture, make it into a warm suls, in which I soak the flannels until add the white clothes are washed. Then I wash the flan-nels, but do not soap them at all. Rinse in warm water. Then I dry them in the house as quickly as possible. Washed in this way they do not shrink.' The following Monday Sophia and I began on our washing bright and early by this new method. It goes without saying that it work-ed like a charm. Now we know how to wash without scrubbing, and so may you if you *ETHE END.*

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Poached eggs and onions make a good sup-per dish. Cut up finely three or four good-sized onions and fry to a light brown in a little pork or beef dripping. Spread this on a deep dish, season with pepper and salt, over all put a layer of breadcrumbs and a few spoonsfuls of good gravy. Poach some eggs, lay them on the onions, etc., set in the oven a minute or two, and serve.

lay them on the onions, etc., set in the oven a minute or two, and serve. Baked Cabbage.—Trim a small cabbage and cut in quarters; parboil and drain. Butter a plate that can be set in the oven and cover with a tablespoon of finely chopped raw bacon. Arrange the cabbage on the plate, after having cut out the coarser part of the stalk. Pour over a cup of white sauce and sprinkle with crumbs that have been dried and sifted. Pour two tablespoons of melted butter over and set the whole in the oven to brown the crumbs. Serve in the same dish.—'Chicago Inter-Ocean.'



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