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Every particle of soup and gravy should be saved, as a small quantity of either adds a great deal to many little dishes.

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Salt added to the water in which delicate print, cambric, or gingham dresses are to be washed, will prevent the color from running or the material from fading.

Even good butter may spoil what would otherwise be a nice dish, if it is too lavishly used; proving that in some cases it is possible to have too much of a good thing.

When fish are fresh the skin and scales will be bright, the eyes full and clear, the fins stiff, and the body firm. If the eyes are sunken and dim, the fish softer and darker than usual, it is not fit to eat.

In the interest of health and cleanliness all the table refuse should be burned. It should be done after each meal, and not be allowed to accumulate. All good housekeepers should be believers in cremation. to this extent at least. There is no puri fier like fire.

Rancid butter may be sweetened by adding to each pound one tablespoonful of salt and one tablespoonful of soda, mixing well, then adding a pint of cold water and setting over the fire until it comes to the boiling point. Then set away to cool, and when hard, take off the butter in a cake. Wipe dry and put aside for cooking purposes.

Science has well settled the fact that the germs of the cholera disease are not in the air, as formerly supposed, but only in the water and food impregnated by contact with cholera patients. The best scientific men now state that even in the midst of the cholera plague, by first boiling the water drank, and cooking the food we eat, one can defy the disease. These are important facts.

This recipe is given for Boston chips: Pare the potatoes, throw them into cold water for an hour, then cut them into thin slices the long way of the potato. Do not wet them after the slicing. Have a kettle of fat at moderate temperature. Put the chips into a basket, dip down into the fat, let them stay for a moment, lift, put down again, lift again, and allow them to fry until golden brown, turn into a colander, dust with salt, stand in the oven for a moment, and they are ready

Eggs are now cheap and the ways in which they may be cooked and served are almost innumerable. It takes a good cook to make a really nice omelet or scramble, and a good cook "puts her whole mind" on such a dish till it is on the table. The great fault in scrambles and omelets is that they are cooked with too fierce a heat and cooked too long. To make a scramble, put into the frying pan a cupful of cream, or of milk with a piece of butter. While it is getting hot break into a dish six eggs, pour them into the scalding hot cream, and stir every instant over a not very bot fire until the whites of the eggs have time to stiffen, not a wink longer. Serve immediately. When properly stirred while cooking the finished product will show no white or yelk, but a homogeneous mass. For an omelet souffle, beat together the yelks of five and the whites of two eggs, add a cup of mik and a bit of butter (or a cup of cream), and a little salt. Pour into a buttered frying pan, and place over a moderate fire. When the eggs begin to thicken from the heat, spread the three whites, beaten to a stiff froth, over the top of the eggs, and set into the cum until the whites are and set into the oven until the whites are stiffened. Fold and turn on a warm platter. The bottom of the omelet should be a delicate brown when taken from the trying pan, and the top under the white semifluid.

THE PLAIN TRUTH

ugh for Hood's Sarsaparillathere is no need for embellishment or sensationalism. Simply what Hood's Sarsapar-illa does, that tells the story of its merit.If you have never realized its benefits a single bottle will convince you it is a good medicine.

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labor and without harm; her house is cleaned in half the time, and without trouble. Everything is done with little work; she has done with hard work, for she has Pearline.

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