

MICHIGAN FARMER

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DETROIT, FEBRUARY 17, 1885.

THE HOUSEHOLD--Supplement.

THE BABY.

Another little wave
Upon the sea of life;
Another soul to save,
Amid its toil and strife.

Two more little feet
To walk the dusty road;
To choose where two paths meet,
The narrow and the broad.

Two more little hands
To work for good or ill;
Two more little eyes,
Another little will.

Another little heart to love,
Receiving love again,
And so the baby came,
A thing of joy and pain.

OUR FIRST BIRTHDAY.

With this issue the Household enters upon the second year of its existence in its present form as a supplement to the FARMER, and under its own "head," a copy in miniature of that of its parent. The "new departure" was felt to be something of an experiment. To the Household Editor the proposed change brought consternation; the atmosphere seemed full of small imps calling for "copy." Grave doubts were entertained whether the department would be sustained in its enlarged form, since there had seldom been an overplus of contributions under the old conditions. But at the end of the year we are happy to say there is no longer any uncertainty. Success was assured when letters from far and near came thick and fast, expressing pleasure and gratification at the change; and as "nothing succeeds like success," the little paper has established itself firmly in the good graces of its thousands of readers.

The Household Editor desires to acknowledge her obligation to those who have so ably sustained the new venture, not only by their frequent and sensible letters for publication, but also by their words of kindly cheer and encouragement to the Editor. It is with a deep sense of gratitude for support and assistance already received, that she begs a continuance of the same favors. She asks our contributors, one and all, to renew their allegiance, and aid in making this department interesting and instructive, and a help to women. We have a reputation for a "sensible Household," which is complimentary to our contributors. We hope to gain much more commendation in the future.

We wish to know your labor-saving

contrivances, your economies, your cheap and nutritious dishes for the table, how your pretty fancy work and house adornments are made; and your thoughts on woman's work, her duties, her opportunities, how she can grow better and nobler, widen her sphere of usefulness and make home dearer and happier. It is easier, perhaps, to read what others write than to put one's own thoughts in print, yet surely we ought not to neglect to speak helpful words for others' sake, nor selfishly absorb, without making a return. "Take up thy pen then, and write quickly."

MONEY MAKING FOR WOMEN.

It seems to me that the readiest means at hand to the woman who wishes to earn money, are to be found in poultry raising. It is one of the "neglected industries" on most farms, yet one in which any active woman can engage, and at the same time keep up her work in the house. Any money-making business to the wife on the farm must by the very nature of things be a "side issue," something to which she can devote a modicum of time and labor, while the great work of cooking three square meals per diem goes steadily on. The out-door exercise will be beneficial to her—not that I do not believe the average woman has enough exercise, but it is too much in doors,—and she will soon become interested if not enthusiastic in the work. On most farms the poultry is decidedly a "side issue;" the hens roost where they please, raise one chicken or a dozen, as it happens, and suspend business entirely in the winter, at which time the farmer growls about "the blamed hens eating more'n they're worth." No branch of business on the farm would pay if conducted in such a slipshod, happy-go-lucky fashion, but if the farmer's wife has what eggs she needs for cooking, a few to sell, and now and then a "fat pullet in the pot," she is content. There are few farms, comparatively, where the poultry is managed to return the money it might. An ordinary farm will support from twenty-five to forty-five hens, well fed, productive fowls, at not much more cost than the half wild mongrels which are the Ishmaels of the feathered race. Good authorities tell us that the returns per head, under good management, will reach \$2, sometimes \$2.50. A flock of 28 hens has returned a profit of \$3 per head. Forty fowls ought to return \$75, and that is a sum which most of us consider worth

working for. It is noticeable that the *small flocks* are invariably the most profitable, which is quite encouraging to those who cannot hope to engage in a large business. The secrets of success I can give you briefly: Keep the poultry house clean and wholesome, and the fowls free from parasites; feed regularly with a variety of food. To do this is considerable work, but I have not yet been fortunate enough to discover any money-making pursuit which does not entail work and plenty of it.

There must be some aid from the husband or sons at the inception of the enterprise, to arrange yards, make coops, etc. It is not essential to the well-being of fowls that they shall have a house with a mansard roof and a cupola; but it is necessary it should be warm if eggs are expected in winter. Tarred paper under the weather boards gives warmth at moderate expense; one woman papered the inside of the house with heavy wrapping paper, and reports considerable added warmth. Perhaps the best way is to build double walls, filling the space with sawdust. Let the house be large; fowls will not thrive when crowded. Provide a good dust bath, and mix with the ashes and dust of which it is composed a handful each of flowers of sulphur and carbolic acid powder. See that they have water both winter and summer; in winter, let it be warm. The morning's meal in cold weather should be given in good season, and it is best if warm. Feed the scraps from the table to the hens instead of the pigs. Boil the small potatoes and partly mash and mix with corn meal. Make the hens "scratch for exercise," it is good for them. Do not feed too liberally of corn; it is flesh and heat producing, but not particularly favorable to egg-production. All animals thrive best under a varied diet.

I offer no advice as to the choice of a breed. That must depend upon which is desired, flesh or eggs. The White Leghorns are by many considered the best when eggs are sought. The Plymouth Rocks and Brahmas are excellent general purpose fowls. Yellow-fleshed fowls generally sell better in market than the white-fleshed. Study your local markets till you find what line will afford you the most profit, then bend your energies in that direction. Hens will lay in winter if they are warmly lodged and rightly fed, and eggs in winter invariably bring large prices. I do not think I should try an incubator unless I expected to engage in the

business quite extensively. Some of the best will hatch a fair percentage of eggs, but the difficulty lies in caring for the young chickens. If the hens are laying it is possible to have early chickens with less trouble than managing an incubator, and these early chickens are the most profitable, both for the market and eggs. When eggs are plenty and cheap in the late summer and early autumn months, pack them at once in salt to sell in winter; they will bring within two or three cents as much as new-laid ones. But they must be gathered daily, and packed with absolute certainty that they are perfectly fresh. In raising any marketable article, "half the battle" is to know when to sell; to judge wisely of times and seasons. The wise woman will not wait till the market is glutted with poultry at Thanksgiving and the holidays, but her surplus will be sold when everybody is not as sick of chicken as the Israelites ever were of manna. There is money to be made in poultry raising. We import more than 15,000 cases of eggs yearly, whereas we might quite as well furnish them ourselves, even if such action should shut "the pauper hens of the effete dynasties of the Old World" out of our market. A resident of Mooreville, Washtenaw County, last year sold \$151 worth of poultry; a Dexter man claims his thirteen hens (and that's an unlucky number, as everybody knows) laid 176 eggs in six weeks of our coldest weather; while an Ann Arbor man boasts his twenty-four White Brahmas laid 2,100 eggs from January to January. Let me mention that though the item was thought worth a place in the local paper, these hens did not do much more than half as well as they ought. Only about 88 eggs each, whereas from 150 to 170 eggs per fowl can be obtained under good management.

There is another branch of the poultry business which women can make profitable, which is the raising of pure-bred poultry for sale. As people become more and more convinced that there is money to be made in poultry the demand for the improved breeds will steadily increase. Not only chickens, but turkeys, geese, ducks and guinea fowls may be kept. There is always a market for the surplus at good prices if the fowls are not sold for breeding purposes. Several ladies in this State are already engaged in the work and doing well. They take as much pride in their fine, uniform, handsome fowls as their husbands do in their thoroughbred sheep and symmetrical cattle.

The woman who undertakes this business will meet one nuisance at the outset, the woman who wants to "change eggs." Very likely she has been loudest in condemnation of the folly of paying three dollars for a setting of eggs, but the fine birds convince her of their superiority. She will not walk up "like a man" and pay your price for eggs; she wants you to give her what you had to pay well for, for eggs at fifteen cents a dozen. Nor do you have the credit of giving the valuable commodity; she insists there is no obligation, it is a "trade." There is only one thing to do. State your objections plainly

and fairly. If she has even a moderate amount of sense she will comprehend, and "withdraw the motion." Otherwise you will be called unneighborly, disobliging, mean, stingy, a whole gamut of adjectives. Never mind that. "Hard words break no bones." You'll live through it, and it won't affect the market price of eggs in the least. I think "Fanny Field," a vivacious writer on poultry topics, came the "cutest" game on one of these beggars. She acquiesced in a request for exchange of eggs, giving eggs she was selling for \$2.50 for as many worth perhaps ten cents. Next morning she sent the hired man to her neighbor's husband with a common brindle calf, with a request that he would send her one of his thoroughbred Shorthorns in return. The argument proved *ab actu ad posse valet consecutio*, and the eggs were promptly paid for.

Some other money-making schemes will be mentioned next week.

BEATRIX.

DAINTY TABLE WARE.

A table set with all the paraphernalia of the modern china closet, is a beautiful sight. The embroidered napery, the decorated china, tinted glass and glittering silver, further enhanced by flowers and fruits, make a picture seemingly too fair for the purposes for which it is designed, to be marred and disarranged for the gratification of the appetite. It is no longer the fashion to have the dinner or tea service in sets, to match, but the greater variety and the quaint designs the more stylish. Even when for economy's sake the plain white, easily matched ware is used, there are painted bread and cake plates, majolica trays and cheese plates, decorated salad bowls, shaped like half a melon; little fish and shell shapes for oyster plates, fruit plates, each having a different fruit painted on it, and tumblers in tinted glass and craquelé ware for water, to be served from a square water jug, also of tinted glass. The caster has disappeared, and in its place we have quaint designs in individual pepper and salt and mustard cups, jugs and bottles for vinegar; the celery glass is a canoe or boat shaped glass dish in which the celery is piled up prettily, the old fashioned celery glass being quite out of date. Berry dishes are by preference either cut glass mounted on low silver standards, or low circles, ovals or squares of pressed glass, which though lacking the prismatic sparkle of cut glass is yet a very decorative material. All the odd dishes, old fashioned in shape and coloring, are the fashion, but this "craze," needs to be carefully managed, or the result is a medley of incongruous objects, without beauty or harmony. Finger bowls are of glass, often tinted, and set upon the fringed and embroidered doyley. At a fashionable lunch party here, before the holidays, bunches of wet roses were arranged in lieu of the customary finger bowls. The innovation is not a pretty one; to use so regal a blossom as the rose as a napkin for soiled fingers is desecration. Fays and wood sprites might use rose-

petals as napery, but not even the most dainty belle of the season should thus abuse our floral queen. At a recent White House dinner the floral decoration of the table was a bridge of roses and smilax, resting on piers of carnations, arranged upon a mirror which represented water. A ship freighted with lilies of the valley was at each end of the bridge.

KNITTING-WORK.

I would say to Mrs. W. H. D. that I have no directions for knitting a stem and bud, but I think I can tell her how to knit three leaves in one square, forming a cluster that needs no stem. Knit the raised leaf, as given in the Household of Dec. 2nd, far enough to begin to narrow, then start two new leaves by knitting within four of the center leaf, then over, knit one, over, knit three, slip and bind, knit 13, narrow, knit three, over, knit one, over, then plain to the end of the needle. Knit the two outside leaves precisely like the center one, but if you use them with the leaf knit singly, you must make them smaller, so the squares will be same size, always keeping the same number of stitches on each square, or I am sure they will be on the bias. If the last half of the square is knit open work, on every other ridge, it is much prettier. I like it best to start by casting on three stitches instead of one, then narrow down to three and cast off. If you do not understand I will send sample, if you wish. I suppose this is tiresome to some of our good Householders, but we will take it for granted they are not gray haired grandmothers, and fond of knitting, like

AUNT NELL.

PLAINWELL.

MENDING BROKEN CHINA.

I had the misfortune some weeks ago to break the "nose" off a pitcher belonging to a pretty "rosebud" toilet-set, which was all the more provoking as I had just received from the factory a new bowl to replace one which had met the ultimate fate of all china, and was congratulating myself my set was "good as new." Disgusted, I took the pieces down stairs to throw on the ash heap, mentally resolving to buy a tin water carrier to use till I could cultivate my bump of carefulness somewhat. Meeting my landlord on the way he consoled with me and invited me to leave the pieces with him, to see what he could do with them. In three or four days he returned me my pitcher quite restored, with only the tell-tale lines to show where it had been broken. With pure white lead, mixed with just sufficient oil to make it adhesive, he had stuck the parts together, holding them in place with twine till the lead had hardened. After it had firmly hardened a sharp knife was used to scrape off all the lead which had been pressed out when the pieces were put together. The result is I have a pitcher yet, which though it bears marks of disaster, answers every purpose, and I had neither to buy a new set nor wait six weeks to

hear from the factory. It was a "bad break," there being several small pieces to join. Where a single piece is chipped off, it could be restored by using lead in this way more readily than by any other means with which I am acquainted, and with less evidence of the break.

One of our exchanges recently gave this recipe for a cement to unite china, which is so simple as to be worth trying. The process is as follows: Take some old, soft cheese and beat it well in a mortar, washing it thoroughly at the same time with hot water. After the soluble matter is all washed away, a white mass of nearly pure caseine will remain. This should be squeezed in a cloth to express moisture, dried, reduced to powder, and preserved in a closely stoppered bottle. When required for use, a small quantity should be ground with a very little water, to make a thick, viscid paste, which must be used at once; no heat should be used, as it hardens very quickly. Mix only as much as may be needed, for after it once hardens it will not dissolve. It is not affected by heat or moisture. BEATRIX.

IMPRESSIONS OF AN INSTITUTE.

Attendance at a two days' Farmers' Institute was a pleasant episode of the week last past. Papers and discussions of more or less interest filled the time. While all might not have enjoyed the same thing, yet all the exercises were good, and there was nothing but what was of interest to some portion of the audience. I think there were eleven papers in all, two of which were read by professors from our Agricultural College; both were instructive, and one very amusing as well. Two of the nine remaining were by women. The subject of the first was the "Culture of Small Fruits," by a lady whose theories had grown from practice, and whose advice therefore was of value to others. "Prose and Poetry of Life" was the theme presented last, and was followed by remarks from quite a large number of women.

Many a good thought was expressed regarding different views of life, manner of spending one's time, &c., but the idea of being content with what we have and are, found one combatant, and with her I agree that no one should be satisfied with the possessions or attainments of the present, but so labor and strive that each coming morrow "finds us farther than to-day." A certain old darkey once said: "Satisfied is a great word, and we shall never realize the meaning of it in this world." And we do not wish to. Perfect content can never go hand in hand with attainments of a very high order; and yet we know that "Not alone doth Sisyphus roll, ever frustrate the stone," for the environments of some preclude the accomplishment of anything at all approaching their desire.

However, I believe none of us should be discouraged; but should take advantage of all opportunities offered, and strive to make others and fulfill as far as possible the object of our being, and leave behind, if we may, something for the encouragement of others. MERTIE.

PAW PAW.

THE WOOD-PILE.

Belva A. Lockwood "got some votes," but most housekeepers would rather have P. O. Goodwood. Guess the initials if you can. It is really too bad that the good housewife should be obliged to go to the poles so often with no prospect of inaugurating the last named candidate.

Where the wood costs only the hauling and cutting, it seems to be the prevailing custom to haul a few green or old dead logs up near the house, and "chop and split off" only about as fast as needed for use. And then, frequently, during the busy season, the weary housewife may be seen picking up sticks and pieces of bark to use, because the "men folks" have no time to cut wood. Does this management pay? Those who are obliged to buy their wood at a good price, and hire it prepared for the stove, have long since found out that it pays best to buy green wood, cut and split it soon as possible, and pile under cover, to season six months before using. When green, it can be done with less labor. Less quantity will be needed for a year's supply. The loading and handling is easiest done on a sleigh—if there is a little snow, and with less expense of time and labor. It will afford a partial relief to mind and muscle, during the summer season, to know that this wise provision of fuel has been made at the proper time. It will tend to insure well cooked meals at the desired hour, promptly, and add much of cheerfulness and harmony, as well as greater enjoyment of the home circle. Try it now and report in due season.

KALAMAZOO.

E. M. P.

PATCHING MEN'S CLOTHING.

There is nothing quite so discouraging to the average woman as to be obliged to take an old suit of dusty, dirty men's or boys' clothing in hand to clean up and mend. It is a disagreeable task at best, and if one longs to spend the time over a new book, or that delightfully absorbing but charmingly superfluous "crazy" patchwork, which has so many aliases, the attack is apt to be put off from day to day in sheer dread. A correspondent of the *Pittsburg Stockman* recently gave a way to renew an old suit, which seems to make patching a fine art. The "he" alluded to was one of the old-fashioned tailors, who went from house to house, making and repairing. The lady says:

"I have seen him take a suit of clothes, worn out at the knees and elbows, seats threadbare, buttons faded and worn, buttonholes worn and ragged, pockets full of holes, and make them good as new. The first thing he would do to them was to whip and brush them until the cloth was free from dust. Then he would take a quart of warm soft water and put two tablespoonfuls of spirits of ammonia in it, with a sponge rub them all over with it, then hang in the shade until dry. Then he would look them carefully over, and if there remained any soiled or faded spots he would go over them in the same manner. This time when dry he would patch them. If the knees were worn out, he would rip open both leg seams as high as needed to be removed, and he would then cut the worn part out clear

across the front of the leg, evenly on both edges. He would lay the piece removed on his goods to patch with, and cut it a seam larger on upper and lower edges, and the same size at both sides, and would put the new piece carefully in, where the old had been removed, dampen and press on wrong side with a hot iron, then seam up the legs again, press the seams the same as he did the patch, put in a new stiffener at the bottom, and hem again, or if hem was badly worn cut off, and face with new goods. If the seats of the pants were badly worn he would rip them open and cut out the worn places square, and cut other pieces by them, allowing for seams as before, and put them in and press, and seam up, seat as before, and press the seat seam neatly. The pockets mostly are worn at bottom, and just below the facing he would cut these off and set on new in a flat full seam. Sometimes the piece down the front with the button holes in would be so worn that it would have to be replaced by a new one. This was easily done by ripping the end of the waistband and putting the new one in instead of the old, and facing the edge that overlaps the button holes. After he was through his patching he would again sponge as at first. Then he had several hot irons ready and would put muslin or calico wrung tightly in hot water over them, leg at a time, and press until dry. He would fold from hem to waistband an even straight fold on the front of leg, press it and lay them folded under a weight for several hours, and when taken out they would look like new pants. You would have to look closely before you could detect where the patches were inserted. He would put new linings in a coat, fix the elbows in the same manner that he did the seats of the pants, set on cuffs of new, with two rows of neat stitching, rework buttonholes, or if too badly worn set in a new piece and work new holes, put on a fresh set of buttons, put in new pockets, clean with ammonia same as pants, and give the coat a steam pressing like he did the pants. Then he would take the vest, clean it in the same manner, put in a new back, add new facings under the front corners, put new buttons on to correspond with those on coat, rework the buttonholes, steam, press it thoroughly, and the whole suit would look new and beautiful, with but little cost for material, and not much work. Often, when he would be crowded with work, your grandmother and I would do the renewing of the suits for him, and in this way I learned how to do over men's suits neatly, and it has been worth many dollars to me; and now that sewing machines are so common, every woman can take her husband's and son's suit, and in a few hours can do them over so nicely that they will not look like they were patched. And they are so much more genteel looking than the round patch usually seen on elbows, knees and seats of men's clothes."

HOUSEHOLD HINTS.

A CORRESPONDENT says hens' oil is excellent to oil buckskin mittens and gloves to keep out the water and snow. It also makes the leather last longer.

You may not have silver nut-picks to use when the nuts are passed these cold evenings, but you may have new horse-shoe nails, which are quite as serviceable and handy.

MANY very good housekeepers make piecrust but once a week. If put in a cold place it will keep that long without injury. Others rub the lard into the flour, and set it aside in the cold, wetting it up when wanted.

A PRETTY fringe for a lambrequin, or even for a crocheted worsted shawl or tidy, can be made by cutting strips of paper, not too stiff, as it would be harder to pull out; make them half an inch wide unless you want the cord very large. Wind the strips with zephyr wool, once for medium thickness, twice for a heavier cord. After the strips are wound stitch them through the centre on the sewing machine and cut the wool on each edge, then pull out the paper, give a little twist to the cord and the chenille is made. This chenille also makes a pretty mat, if sewed to a circle of pasteboard covered with silk or cashmere of the same color.

A CORRESPONDENT of the *Rural New Yorker* tells us how to stop a leak in tinware without the trouble of taking it to the tinshop. She advises us to put a dust of resin around the opening, after the tin has been slightly scraped with a knife, a bit of lead placed over the hole in the pan, and a red-hot iron—it may be the stove iron if nothing better is at hand—applied to melt the lead, and the pan is ready for use again. If the tin is so worn off that the solder will not work, do not draw in rags, which soon get filthy, but use putty. Five cents' worth will mend a good many things. The dish mended must be put aside for a few days to harden. If the putty becomes dry and unmanageable, work a little linseed oil into it, and it is fit for use again.

PIANO and organ keys turn yellow, because the oil the ivory retains or absorbs turns rancid. Therefore wash the hands before commencing to practice, and keep every greasy substance from them. If they are very yellow they may be considerably whitened by allowing a paste of whiting, slightly moistened with potash, to lie on them for twenty-four hours. The potash extracts the oil, which is absorbed by the chalk, and may be thus removed. It has been found that pieces of ivory which have become yellow by age, may be bleached by dipping them in turpentine and exposing them to sunlight. The fumes of sulphur, chloride of lime, etc., are of no effect, so do not bother with such things, even though they may be recommended, as they often are.

SCRAPS.

A MONTH or so ago the newspapers chronicled the fact that 7,000 children of the public schools of Philadelphia were given a lesson in plain sewing, adding that lessons are hereafter to be given once a week in this and other branches of industrial education. The question arises in my mind as to what is to be left for the mothers to do, if this "absorption of education" if I may so term it, is to be carried on by the schools. Parents will hardly have the time to get acquainted with their own children if this continues. Are the schools to take the children out of the mothers' hands, entirely; and the teachers appointed by school boards supply mental, moral and industrial training? Had I children to send to school, I should

most certainly resent the right of the State to teach my children what it should be my right and privilege to teach them myself. The children of the poor, and those of ignorant foreigners, whose womankind work out of doors like the men, need instruction in womanly arts, and may profitably be aided by public means, since their parents are too ignorant to instruct them, or even see the need of instruction. But the daughters of our middle class, who make up the great bulk of the pupils of our public schools, ought to be taught to sew and cook and sweep and dust at home, by their natural instructors. And I have faith to believe they would be so taught, if only the schools did not arrogate to themselves the right to teach everything, and make such demands upon the time and strength of the pupils that there is nothing of ambition or energy left to work with.

PANSY's suggestion that the husband should make his wife a regular monthly allowance for personal expenses, is an excellent one, and if carried into execution would go far to solve the vexed question of pocketbook privileges. It is a common practice in town, where a man receives a stated salary in weekly or monthly installments, a certain sum being given the wife for housekeeping and personal expenses. The plan works advantageously to both. The husband is not called upon for "a little change" every day, and can, if he is economical, save a little something toward an umbrella for the proverbial rainy day. The wife knows just how much she has to spend, and, if she has either reason or conscience, will keep within her limit. She finds it a saving to pay cash for everything, and that a percentage is saved by buying in quantities as much as possible. Several gentlemen of my acquaintance entrust the whole domestic management to their wives, giving them nearly their entire salary, and devoting their individual attention to their business. Two of the wives have, to my knowledge, a little sum in bank, which is slowly but steadily growing. One looks forward to a home of "our" own, the other to the happy day when "Will" can go into business on his own account. Men often fail in business for no other reason than that their wives do not know their income, nor how much they are entitled to spend. A good many farmers could thus provide for their wives' wants if they but would. But most of them offer in excuse that their money comes in at irregular times, when crops are sold and stock marketed, and that the money must go in other ways. If they would try the plan for a year, they would, I think, be convinced that a woman can spend money wisely, that the possession of ten dollars at once does not create a mad desire to spend it, and that such tangible recognition of partnership in business begets quite a new and by no means unpleasant feeling of community of interest, and also arouses ambition. I think so small a thing as a monthly allowance from her husband would put new energy into many a tired, overtaxed woman, the electric life of the "almighty dollar."

B.

Contributed Recipes.

TOPAZ BREAD.—One pint sweet milk, one teaspoonful soda, one teaspoonful salt, one cup molasses, one cup Indian meal, two cups flour; steam three hours; bake fifteen minutes. To be eaten hot.

GARFIELD CAKE.—One and one-half cups white sugar, three-fourths cup of butter, three-fourths cup sweet milk, whites of six eggs, two and a half cups flour, three teaspoonfuls baking powder. Flavor with rose or almond.

ESCALLOPED OYSTERS.—Butter a baking dish, cover the bottom with cracker crumbs, then a layer of oysters, salt, pepper and plenty of butter, cut in bits, then crackers, alternating with oysters and seasoning until the dish is full, the last layer to be crumbs. Moisten well with the liquor, cover closely, and bake one-half or three-quarters of an hour, remove the cover and brown. Try this; they are splendid.

EVANGALINE.

CORN BREAD.—Take two quarts corn meal, boiling water enough to just thoroughly wet it, one tablespoonful of salt, let cool. Then add about a pint of thin bread sponge and half a pint of flour. Let it rise; then knead well the second time; make into loaves and let rise. Bake one and a half hours, in deep pans. Bread made after this formula once took a \$10 prize over 250 specimens at a New York fair.

CORN BREAD No. 2.—Take either salt or hop bread sponge when ready to make into loaves. Take a little less than for a common loaf, into it mix one large cup of corn mush, a teaspoonful salt, and a tablespoonful of sugar. Mix well together; add flour to keep from sticking to the board. Bake in deep pans, a little longer than other loaves, when light.

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