P. L. C.:—To make apple compote: Pare six ripe, tart apples, and cut them in halves. Place half a pound of sugar in a sauce-pan with half a pint of water, add the juice of a lemon, and boil until the liquid thickens; then lay in the apples, let them boil until tender, remove, and drain on a sieve. Let the syrup boil a few minutes longer, and remove from the fire; and when both it and the apples are cool, arrange the latter carefully in a glass dish, and pour the syrup over them.

Jamestown:—The following is an excellent method of preparing prunes so their delicious flavor will not be impaired: Cover the fruit with cold water the day before, and let it soak all night. The following morning remove the prunes from the juice, boil the latter, add sugar to please the taste, and boil for fifteen minutes longer. Put in the prunes, and place the saucepan on a cool part of the stove, where they should be allowed to simmer for half an hour.

JELLIED APPLES—Pare and slice very thin enough fine tart apples to make a quart, and mix with them one cupful of granulated sugar and a few cloves. Put them in a shallow dish, pour over one half cupful of water, cover with another dish, place in a tin of water, and bake very slowly in a cool oven for four hours. When done and cold this will turn out a solid delicious jelly. It should be made the day before it is to be served. Before serving pour a large cupful of cold boiled custard or whipped cream around it.

Jellied Apples

PARE and core as many apples as are desired, place in a stew pan with sufficient water to cover, sweeten, and simmer slowly until tender. The more slowly they cook, the more transparent they will become. When done, remove the apples, add enough sugar to the liquor to make a rich sirup, and boil one hour. When partially cool, pour over the apples, which will be jellied when thoroughly cold.

Compote of Figs.

Soak one pound of figs for several hours. Boil two teacupfuls of water with one-half of a teacupful of sugar for fifteen minutes and add four tablespoonfuls of lemon juice. Arrange the figs on a serving-dish and pour the syrup over them. Have ready one teacupful of whipped cream and garnish the figs with it before serving.

Catean Apples

BOIL in a pint of water one pound and a half of loaf-sugar until it becomes a rich sirup. Weigh two pounds of apples that have been peeled, cored and cut small, boil them in the sirup with the grated peel and juice of a large lemon, till reduced to a pulp. Then put it into a mold. The next day serve it turned out in a glass dish, with a rich custard.

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BITS.

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W. A. SPENCER, Secretary, Palmyra. J. W. LEMMONS, President.

Chafing Dish Recipes

Chicken Hollandaise.

Cook two cups of cold chicken cut fine in one-fourth cup butter five minutes. Add one-half teaspoonful salt, a few grains paprika and two tablespoons lemon juice. When thoroughly blended add one-third cup milk and the beaten yolks of two eggs. Stir until it thickens and serve with toast or crackers.

Creamed Chicken.

Two cups cold chicken cut into small pieces. One cup milk or cream. Two tablespoonfuls of butter. One heaping tablespoonful of flour, little salt and pepper.

Cook the butter and flour together in the chafing dish. Add the milk and stir until smooth. Put in the chicken, salt and pepper and cook three minutes longer and it is ready to serve.

Scrambled Eggs.

Six eggs, gill of milk or cream, a tablespoonful of butter. Salt and pepper. Put the butter into the chafing dish. When hot add the cream and eggs. Season with salt and pepper. Stir constantly for two or three minutes.

Delicious Omelette.

Separate three eggs, putting the whites into one bowl and the yolks into another. Beat the yolks until light and add three tablespoons of milk and a little pepper and salt. Beat the whites to a very stiff froth. Put small piece of butter into pan and let cover the bottom of pan. When smoking hot pour in the yolks and then on top of that spread the whites, and when the yolks are set fold over and when it is a golden brown it is done.

Poached Eggs.

Three cups of water in chafing dish. Bring to a rapid boil, salt a little. Stir very fast one way, until the water whirls around, and an eddy is formed. Slip in the eggs. Cook a couple of minutes. Remove with a skimmer. They will keep their shape and be unbroken. This is a hospital method.

Creamed Lobster.

Remove the meat from a two pound lobster and cut into cubes. Melt three tablespoonfuls of butter in the chafing dish, add one and one-half tablespoonfuls of flour mixed with one-half teaspoonful salt. Add one-quarter teaspoonful of paprika. Pour on gradually one and one-half cups thin cream or milk. As soon as thickened add lobster and two teaspoonsful lemon juice. Heat through and serve on toasted bread or crackers.

Lobster Stew.

Meat of one large or two small lobsters cut into bits. Three pints of milk, six butter crackers split and buttered, one-half teaspoonful salt, one-quarter teaspoonful pepper, two tablespoonfuls of butter rolled in one tablespoonful of sifted flour. A pinch of soda in the milk.

Scald the milk, stir in seasoning butter and flour. Cook one minute, add lobster and simmer five minutes. Dip the toasted butter crackers in hot milk, put into a deep dish and pour the stew over them. Serve hot.

Oysters Pan Roast..

Put one tablespoonful of butter into the chafing dish, as it creams add one pint of oysters and juice. Season with salt and pepper. Cover and cook two minutes. Serve on hot buttered toast, moistened with the oyster juice.

Little Pigs in Blankets.

Take as many oysters as you wish, wash and wipe dry. Roll each in a slice of thin bacon and fasten the ends with a wooden toothpick. Put into the chafing dish and cook until the bacon is crisp. Do not remove the toothpicks, serve hot.

Creamed Oysters.

To one half tablespoonful of butter, melted in chafing dish, add one heaping tablespoonful of flour. Cook a few minutes and stir in gradually one cup hot milk. Season with salt, pepper and one teaspoonful celery salt. Wash

Oyster Stew.

Put three pints of milk into the chafing dish. When it begins to boil add one pint of oysters, tablespoonful of butter and season with pepper and salt. When it boils it is ready to serve.

Salted Nuts.

Shell, blanch and dry the nuts. Put a tablespoonful of butter or olive oil in the chafing dish and when heated add the nuts. Cook to a delicate brown shaking the dish constantly and stirring often to keep from burning. Drain the nuts and dry on soft paper and sprinkle with fine salt.

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ANDER, President.

Mexican Rarebit.

A small piece of butter, one large or two small onions, a can of tomatoes, two eggs, salt and pepper. Cut the onion in small pieces and fry in the butter until brown. Then add the tomatoes, salt, a dash of cayenne pepper and cook until the tomato is tender. Just before serving add the eggs well beaten. Serve hot on toasted crackers.

Judge Peter's Pudding.

Three-fourths box gelatine, two oranges, two bananas, six figs, two lemons, ten English walnuts. Dissolve the gelatine in one-half pint cold water, then add one-half pint boiling water, juice of the two lemons, and two cups powdered sugar. Strain and let it stand until it begins to thicken. Stir in the fruit cut in small pieces. Put in a mould and let it harden. Serve with whipped cream.

Frozen Pudding.

One quart cream and one pint of milk mixed. One and one-half cup of sugar, yolks of nine eggs, well beaten. Mix with the cream, milk and sugar, and cook in a double boiler. Then dissolve two tablespoonfuls of gelatine in one-half cup of milk and add to the boiling custard. Strain, add three tablespoonfuls of rum and freeze. When frozen, pack in a mould, adding brandied cherries, pineapple cut fine and chopped nuts.

Strawberry Ice Cream.

Mash one quart of fresh, clean strawberries, add one quart of sugar; when dissolved, squeeze out the juice through cheese cloth. Dilute with one pint of thin cream, or cooked soft custard. Add more sugar if needed and freeze as usual.

Pineapple Sherbet.

One tablespoonful gelatine soaked in one cup cold water fifteen minutes. Dissolve with one cup boiling water. Take one-half can grated pineapple, one and one-half cups sugar, juice of one lemon. Add strained gelatine, put in freezer, pack with ice and

Hot Chocolate Sauce for Ice Cream.

Melt two squares of chocolate over hot water and blend with it one level tablespoonful of arrowroot and one-half cup of milk. Stir it into one cup of water and one-half cup of sugar which have boiled five minutes. Add a few grains of salt, one teaspoon vanilla and boil five minutes. Keep it hot over boiling water till served. Pour a little over each portion of cream.

Crystallized Fruit.

Boil two cups sugar with a cup of water and one-quarter teaspoon of cream tartar. Test it by dropping a little in cold water; when brittle remove from fire. Dip into it sections of oranges, white grapes, cherries, nuts or fruit of any kind. Spread on waxed paper to harden.

Walnut Creams.

Two pounds of confectioner's sugar, white of one egg, and milk the same quantity as white of egg. Do not beat the white of egg, but commence and stir in gradually about six tablespoons of sugar. Then put in the milk. Then add more of the sugar until it is the right consistency to make into balls. Press half an English walnut on each side of the ball of sugar. One pound of sugar and one pound of nuts will make fifty.

Cream Dates.

Whites of three eggs add equal amount of milk. Stir into it confectioner's sugar until thick and roll into long strips. Remove stones from large dates and press cream into dates where stones were. Press together, roll dates in granulated sugar and set aside to harden. Chopped pecans or walnuts may be mixed in cream if desired.

Fig Dessert.

Two pounds of whole figs soaked over night. Boil slowly until soft, add two cups of sugar, and boil slowly until you have a good rich syrup. Serve cold with whipped cream and sponge cake. The figs

Peanut Kisses.

Shell and remove the brown skin from one quart roasted peanuts. Put them through a meat chopper, and mix them with one-half pound of powdered sugar and the unbeaten whites of four eggs. Beat all together, with egg beater or whip and drop by spoonfuls on buttered paper, spread on a flat tin and bake a golden brown.

Old Fashioned Molasses Candy.

Two cups molasses, one cup sugar, one cup milk, one tablespoonful vinegar, butter size of an egg. Boil until it hardens when dropped in water. Then add one teaspoon soda. Pull when partly cold.

Butter Scotch.

Two cups brown sugar, one-half cup butter, four tablespoons molasses, two tablespoons water, two tablespoons vinegar. Boil altogether until it hardens when dropped in cold water, then pour into buttered pans.

Taffy.

One cup sugar. One cup molasses, one-half cup milk, one-half cup grated chocolate. Boil until it snaps in cold water. Pour in buttered pan.

Turkish Delight.

Boil two and one-half pounds loaf sugar with one and three-quarter pints of water. When it is clear add 65 drams of starch dissolved in a little cold water. Stir until the sugar has become a thick paste: add 25 drams of water and one cup of chopped almonds. Flavor with rose, lemon or any fruit extract. Pour into oiled pans one inch deep. When cold cut into squares and dip each into powdered sugar. They will keep some time in tin boxes. These are the sweetmeats that are imported at such high prices.

Pralines.

Two cups confectioner's sugar, one cup maple syrup, one-half cup cream, two cups nut meats. Boil the sugar, maple syrup and cream together till a little dropped in cold water forms a soft ball. Cool and beat till creamy. Add the nuts and drop the mixture by spoonfuls on buttered paper or plates.

Fudge.

Two cups sugar, three-quarters cup milk, one tablespoon butter, two squares of chocolate. Cook all together until a little dropped in cold water forms a soft ball. Remove from the fire, add a teaspoon vanilla and pinch of salt. Beat well and pour into buttered pans. Cut into squares when nearly cold.

Panoche.

Three cups brown sugar.
One cup milk.
One teaspoonful vanilla.
One cup chopped walnuts.
Butter size of a walnut.

Boil about six minutes and pour into a buttered pan and cool.

Marshmallow Fudge.

Two cups brown sugar.
Two cups white sugar.
Two squares chocolate.
Two-thirds cup cream.
One square butter.

Boil until it forms a soft ball, when dropped in water. Set dish in cold water until quite thick, add another square of butter, stir until

Cream Candy.

Two cups brown sugar, one cup white sugar, one cup sour thin cream. Boil till it hardens when dropped in cold water, add one-half cup broken walnuts, beat till it thickens and feels heavy around edges. Pour into buttered tin and cut when partly cold.

Cocoanut Caramels.

Two cups sugar with enough water to boil it. When ready to take off the stove, put in one cup cocoanut and small piece of butter. Flavor with vanilla.

Chocolate Caramels.

One cup each of grated chocolate, milk, sugar, molasses and piece butter size of an egg. Boil altogether until it hardens, when dropped in water. Pour on buttered dish and before it cools mark off in squares.

Peppermints.

One cup granulated sugar, dissolved in three teaspoonfuls of cold water. First bring it to a boiling point in granite kettle or chafing dish. Add three tablespoonfuls of confectioner's sugar, and four drops Oil of Peppermint (not essence). Drop on large buttered platters or wax paper. Drop quickly as they harden soon.

Peanut Candy.

One cup sugar, one cup molasses, piece of butter size of a small egg. Boil about thirty minutes. Try in cold water, when it brittles add one-half pint of peanuts or more if liked. Pour in well buttered shallow pans. Before it is thoroughly cold cut in squares.

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RUST, Pres

EDALMA :—There are several methods of bleaching ivory, the best which is as follows: To a pint of peroxide of hydrogen add an ounce of aqua-ammonia, warm the liquid, and place the ivory in it for twenty-four hours; then dry the article thoroughly with a woollen cloth, and polish it with chalk. A simpler process consists in soaking the ivory for an hour in a solution of alum, after which it must be polished with a woollen rag and wrapped in linen to dry.

G. L. S., *Idaho* :—Before putting away your stoves for the Summer, give them a thorough coat of a blacking composed of turpentine and black varnish. This will keep them from rusting during the warm weather.

PRACTICAL :—You can restore your willow chairs to their original color by washing them with a solution of chlorine. The cane-bottomed chairs may be cleansed by scrubbing thoroughly with a stiff brush dipped in warm water to which salt or ammonia has been added, and rinsing with cold water.

PLATE GLASS :—One of the simplest methods recommended for cleaning windows is, perhaps, the best, and is as follows: Carefully remove all dust from both sides of the glass, and cleanse the woodwork. Then clean the glass with warm water and ammonia (using no soap), dry with a cotton cloth, and polish with tissue paper or newspaper. Do not use a linen or woollen cloth for drying, and be careful to wash the windows when the sun is not shining upon them.

JENNIE FORSYTHE, *Fredericksburg, Va.* :—Cleaning windows is not a very desirable occupation for cold weather, and besides, when water is used on the outside of the panes, it is apt to freeze and crack them. If, however, it is imperatively necessary to clean the windows when the temperature is very low, use for the outside a cloth moderately saturated with alcohol, rubbing dry with a clean cloth as usual.

ZURA :—To exterminate flies, beat up the yolk of an egg with a table-spoonful each of molasses and finely ground black pepper, and set the mixture about in shallow plates. The flies will be rapidly killed. A sweetened infusion of quassia will answer the same purpose. Dissolve one drachm of extract of quassia in a gill of water, mix with half a gill of molasses, and pour the mixture into a flat dish set where the flies are thickest. The quassia acts on them like a narcotic. If oilcloth covers the floors, it may be washed with a mixture of one-third milk and two-thirds clear water, which is said to be very effective for the purpose.

To polish a hard-wood floor shave a piece of bee's-wax about as large as an egg into half a pint of turpentine; when dissolved, apply and rub dry with a brush. A high polish will be secured by this process after a few applications. Matting should be washed with salted cold water and wiped dry. If it is much soiled, dip a wet cloth into wheat bran or Indian meal and rub the spots with it; when dry, brush off the bran or meal adhering to the matting and wash it all over with salted water.

Department Window blinds should be dusted with a brush and then washed with clear, cold water and wiped dry; if not thoroughly dried, they will become streaked.

To Test Water. Here is a simple test for the presence of sewage water. All drinking water should be tested frequently in town or country, as there are other impurities than sewage quite as deadly, and every well of water is liable to become contaminated. Mice, rats and other pests must have water, and many a case of typhoid is due to such as these falling into the well and remaining there for months in a decomposed state. To detect this impure condition is very simple and unfailing. Draw a tumbler of water at night, put a piece of white lump sugar into it and place it on the kitchen table or anywhere that the temperature will not be under 60 degrees Fahrenheit. In the

Take twenty pounds of common salt and ten pounds of sal. ammoniac and dissolve ... gallons of water. When dissolved it can be bottled and kept in ... room in the ... se, to be used in an ... fire occurs, one ... gency. In ... ld be immediately ... wo bottles ... as ... wn with force into the flames so as ... eak them.

T. S. STEPHENSON.
... ot Knob, Indiana.

M. F. AND MRS. M. W. B. :—The fly specks on a picture frame may be removed with stale beer. If it be a gilded frame it may be freshened with a coat of retouching varnish. Letters intended for the correspondence department should be addressed to The Butterick Publishing Co. (Ltd.), Butterick Building, New York City.

NEW SUBSCRIBER :—The appearance of new oilcloth may be improved and its wearing quality increased by applying one or two coats of raw linseed oil and, when this has entirely dried, a coat or two of varnish. This treatment renders the cloth more pliable and gives it a surface that resists both water and wear; and a coat of varnish added once or twice each year will double its durability.

A. B. C. :—A small piece of camphor gum will keep steel trimmings from becoming tarnished.

HOUSEWIFE :—Rust may be removed from nickel plating by covering the spots with mutton tallow and letting it stand for several days. If this treatment is followed by a rubbing with powdered rottenstone and then by a thorough washing with strong ammonia, succeeded by clear water, and a final polishing with dry whiting, stubborn cases will yield.

GEORGINE :—To remove finger marks on doors rub the marks with a piece of flannel dipped in paraffin.

To remove match marks from a polished or varnished surface, rub with a piece of cut lemon, and afterward with a rag dipped in water, and the stains will disappear.

A burned saucepan should be filled with cold water to which a rather liberal allowance of soda has been added. Let it stand for an hour or so, then heat the water slowly, and let simmer for a few minutes, and the burned particles will come off quite easily.

Rust on a stove may be removed with kerosene. Wash well with a woolen cloth wet with kerosene. Use an old brush on the grooves and ornamental parts. Let the stove stand a day, and then repeat the washing. Finally rub dry with a woolen cloth, then polish with stove blacking.

MRS. E. R. T., *Independence, Va.* :—The following recipe for sugar-curing hams and bacon is that followed throughout the South, where such meats are brought to great perfection: To a hundred pounds of ham or bacon allow seven pounds of coarse salt, five pounds of brown sugar, two ounces of saltpetre and half an ounce of baking soda. Boil the ingredients in four gallons of water until all are melted, and when the liquid is cold, skim carefully. Rub the meat on all sides with red pepper, pour the liquid over it, and allow it to remain covered in a cool place for eight weeks. Then hang it to dry for two or three days, and smoke it in a barrel covered with a thick cloth, from three to five days being usually required for the smoke to penetrate properly. The smoke of burning corn-cobs is usually preferred for this purpose, as it imparts a peculiarly agreeable flavor to the meat.

Women who appreciate the beauties of Nature's coloring are now busy arranging and preserving Autumn foliage for future decorative use. Few products of forest or field are brighter and prettier than these gayly colored leaves, and in a home where pictures are not abundant and rich furniture and costly draperies are an impossibility, they will do much to make up for the lack of more formal ornamentation. The method once generally followed to preserve Autumn leaves was to press them with an iron that had been rubbed on a piece of beeswax; but this produces a very stiff effect and renders the tips of the leaves quite brittle, while the wax imparts a high, unnatural gloss. A newer and more successful plan consists in painting the wrong side of each leaf with linseed oil, ironing it immediately, and then painting and ironing the right side in the same way. This treatment gives the leaves sufficient gloss, while they remain quite pliable. It is not necessary to press and dry the leaves beforehand, but there are some painstaking souls who do this. It is said that the tints may even be well preserved by painting only the right side of the leaves with the oil, and then laying them, without ironing, between newspapers under heavy weights, and leaving them until quite dry. Autumn leaves may be used in many artistic ways to brighten a room, and they also make pretty table decorations.

AUNT MARY :—Old brass may be easily cleaned with ordinary household ammonia, undiluted, applied with a brush. The metal should be rinsed in clear water and wiped dry. Try this for your chain also. Packing a plush coat away carefully during the Summer should not injure it.

B. E. B. :—Keep your piano closed as much as possible at night and during damp weather, and open it on bright days, letting the rays of the sun fall directly upon the keys, if this can be arranged. The light will prevent the keys turning yellow.

LONELY GIRL :—The following is an excellent way of cleaning marble: First brush the dust off the marble, and then apply with a brush a liberal coat of gum arabic that is about the consistency of thick mucilage. Expose the marble to the sun, a dry wind, or both. In a short time the mucilage will crack and peel off. If all the gum does not peel off, wash the surface with clean water and a clean cloth. If the first application does not have the desired effect, repeat the process as often as necessary.

Paint is not advisable as a finish for rooms that are likely to have rough usage. A more satisfactory finish for pine and other soft woods is a varnish called "No. 38 Preservative." It has a fine gloss, is durable and is especially fitted for the bath-room, dining-room, kitchen and pantry, and for inside blinds. It dries quickly, and it can easily be cleaned by washing with clear water and wiping with a dry, soft cloth.

Window panes and sashes should be washed thoroughly with soap and water; then add a table-spoonful of household ammonia to a pint of water, and with a soft cloth moistened with this mixture, polish the glass, rubbing it dry with a cloth that contains no lint.

INQUIRER :—A fine liquid blacking may be made of the following ingredients:

1 pound of ivory black, finely powdered.
¾ " " molasses.
... ounces of sweet oil.

E. A. :—To blanch almonds, shell and pour boiling water over them. Let them stand in the water until the skin may be removed, then throw them into cold water, rub off the skins between the hands and dry the kernels between towels.

If soot falls on carpet, cover it thickly with dry salt, then sweep it up quickly, and it will leave no stain. The most satisfactory method of sprinkling clothes is to use a good whisk broom.

If a glass stopper of a bottle refuses to come out and seems immovable, by pouring a few drops of sewing machine oil around the stopper and setting the bottle away for twenty-four hours, then tapping on the sides of the stopper lightly, you can easily take it out?

MERCY :—A good supply of dish-towels is a necessity. Health and comfort are promoted by an abundance of every furnishing in the kitchen department. For dish-rags, buy some white mosquito netting—a quarter of a yard is sufficient for one—which should be folded back and forth as many times as the width will allow, and then tacked in the same way that a comfortable is made.

A SUBSCRIBER :—To exterminate fleas, sprinkle chamomile flowers in their haunts.

Dissolve in a little hot water as much Epsom salts as the water will absorb paint this on the window while hot and when dry you will have a very fair imitation of ground glass.

How I can Make a Plain Glass Window Look like Ground Glass

If you will make a hot solution of sal-ammoniac, and will brush the pane of glass with it, the result may be satisfactory. The process is that when the moisture evaporates, as it does almost instantly, it will leave deposit on the window that will have the effect of ground glass.

M. E. L.:—To preserve Autumn leaves, proceed as follows: Gather bright-red, yellow and mottled leaves, and before they wither, iron with a hot iron over which beeswax has been run. Place in a press for a few days to dry thoroughly; and then carefully attach them with spool wire to small tree branches. Thus arranged they will form a pretty frieze for a room.

MRS. B.:—To make a potpourri that will be free from the moldy, soapy odor which emanates from many collections of rose-leaves proceed as follows: Gather the petals and dry them in the warm closet of the cook-stove. To a quantity of these leaves add portions of lavender, thyme, sweet marjoram, a leaf or two of sage, a spray of white cedar and a few rose geraniums and lemon verbena leaves, all well dried in the sun. Then mix in a teaspoonful each of ground cloves, cinnamon, allspice and nutmeg and stir the mass well together. Successive additions may be a drop or two of camphor, a tiny bit of musk, a drop each of all the fragrant oils found in a drug store and a teaspoonful of sachet powder. Now and then put in a few drops of any favorite perfume. The mass should be stirred from time to time, and in a few weeks the many scents will be blended into one delicious perfume.

WILD ROSE:—To make a rose-jar, place in an ornamental china jar three handfuls each of fresh damask rose leaves, sweet pinks or any other fragrant blossoms obtainable. Arrange each variety of flowers in a separate layer, and strew each layer thickly with powdered orris root. If desired, a mixture composed of equal quantities of powdered cloves, cinnamon and nutmeg may be stirred with the flowers before they are placed in the jar. Everything used should be perfectly free from moisture. Cover the jar closely, only removing the top occasionally when it is desired to perfume the room.

TINCTURE OF ROSES.—Fill a bottle with the petals of the cabbage-rose (Rosa centifolio), then pour some good spirits of wine upon them, and close the bottle. Let stand until required for use for toilet purposes or for flavoring. It will keep for years, and yields a perfume little inferior to attar of roses; a few drops will impregnate the atmosphere of a room with a delightful odor.

VIRGINIA REED.

ROSE-BALLS

Pound the petals of the red, or Damask, rose in an iron mortar until they form an even and very black paste. Form the paste into beads of any desired form or size;

ST. LOUIS COUNTY.

Report of the St. Louis County Agricultural and Mechanical Association, as required by law:

Total number of said society	225	
Total number of shares of stock subscribed	426	
Total value thereof at $5 per share	$2130	
Amounts paid thereon:		
9 shares full paid	$45 00	
5 shares, 45 cents paid on each	2 25	
74 shares, 25% paid on each	92 50	
335 shares, 5% paid on each	83 75	
3 shares, $3.41⅔ paid on each	10 25	
		$233 75
RECEIPTS.		
Cash in hands of treasurer June 20, 1894	$63 92	
Cash received from all sources and paid to treasurer	1309 50	
Total		1373 42
DISBURSEMENTS.		
For salary and incidentals, 1894	$538 10	
Premiums, fair 1893	4 00	
Payment of note	564 00	
Jacob Studt, lumber	9 50	
Inspectors election	4 00	
Total		1119 60
Cash balance		253 82
LIABILITIES.		
For premiums awarded for fair held in September, A. D. 1894		$646 75
Total value premiums offered		833 00
Total number premiums awarded		355
Total value thereof		646 75
Total number of exhibits		880
Distributed as follows:		
Farm, garden and orchard		263
Cattle		10
Horses and mules		78
Poultry, swine and sheep		63
Agricultural implements made in county		7
Outside of county, diplomas awarded (approximated)		146
Fine arts, textile fabrics and domestic manufacturings		152
Dairy, pantry and household		161

WILL T. SHORES, Secretary. T. D. RAUCHENSTEIN, President.

PRESERVED PUMPKIN-CHIPS

PRESERVED pumpkin-chips are much prized by the town housewife, but seldom seen in the country. Try a little. Choose the deepest-colored pumpkin obtainable, pare, and cut round and round in rings one inch thick; slice the rings crosswise into thin chips, and weigh. For every five pounds of fruit allow an equal weight of granulated sugar and one dozen lemons. If you use a lemon-squeezer pare half the lemons. Spread a layer of sugar on platters or plates, then a layer of chips, than one of sugar. When all are covered sprinkle the lemon-juice evenly over the top, and stand in a cool place over night. In the morning drain off the syrup into a porcelain-lined or granite kettle, slowly bring to a boil, and skim; then add the fruit, and simmer gently and steadily for one hour (skimming as often as any white scum rises), or until the chips are tender and transparent. Press the fruit under the syrup often, but do not stir round and round, as the beauty of the preserve depends on the chips remaining whole. When sufficiently cooked skim the fruit out into jelly-glasses or bowls; dip the boiling syrup into a pitcher that has been heated, and holding a square of cheese-cloth over the spout, strain the syrup over the chips. When cold cover with paraffin-wax, and keep in a cool, dry place.

Pumpkin Chips

CUT a firm, ripe pumpkin into very thin pieces and cook in water in which a piece of alum the size of a small hickory-nut has been dissolved. Use only enough water to cover the pumpkin. When tender wash, drain, drop into a heavy syrup and cook till clear; drain, put on a platter, cook down the syrup and pour over the pumpkin. Place in the sun or in a warming oven until dry. A small piece of root ginger and a sliced lemon improves this delectable preserve.

Another novelty was pumpkin preserve. This was made as you make the ordinary citron preserve. The pumpkin was peeled and sliced, then cut into neat square or fancy-shaped bits and boiled gently till tender without being really soft—there must be no resistance to the broom-straw thrust in to test its condition.

Meanwhile, in the preserving-kettle is gotten ready a rich syrup of loaf-sugar and lemons. To this, of course, must be added water in the proportion of one pint to one pound of sugar. Let this boil till the lemons have given up their flavor and tartness in some measure. Into this drop your pumpkin pieces delicately and gradually, letting them bob about at their ease in their rich, hot bath till they shine clear gold, like the skin of Midas himself. The effect is very pretty when, placed in a cut-glass dish, the deep yellow of the pumpkin contrasts with the paler tint of the lemon syrup.

Let some of your good housewives revive at least two of these old-fashioned novelties for Thanksgiving day. The pumpkin bread and pumpkin preserve would insure a pleasant surprise for the guests at any harvest-

Morello Cherry Preserve

—Pick the cherries when full ripe, stem but do not pit. Prick each one with a pin to prevent bursting. For each pound of cherries allow a pound and a half of loaf sugar. Roll part of the sugar, sprinkle over the cherries and let them stand over night. In the morning dissolve the rest of the sugar in a half-pint of currant-juice; put in the preserving-kettle over a slow fire. Add the cherries and simmer until they are tender but not broken. Put in glasses or jars, boil the sirup until thick, pour over the cherries and seal.

Lemon and Orange Kinds.

There is a use to which you can put both of these if they are carefully saved. Take out the greater portion of the white inside; throw the rinds, cut into strips or whole, or cut into halves, into boiling water and simmer gently for twenty minutes. Drain; weigh, and to each pound allow a pound of sugar. Put a layer of sugar and a layer of rind into your preserving-kettle; stand it on the back part of the stove where the sugar will carefully melt. When melted, cook slowly until the rinds are transparent; dip them with a skimmer and put on a sieve to dry. When dry, roll in granulated sugar and put in boxes to keep. You may, as you suggest, use this for mince meat or fruit cake. The syrup in which the rinds have been cooked should be put aside for seasoning apple sauce or stewed pears or other winter fruit. Another very nice way is to cut the rinds into strips with the scissors; cook them until tender, and drain; add one-fifth of the weight of preserved ginger cut into thin slices. Now cook in syrup as in preceding receipt; dry, and roll in granulated sugar. This makes an exceedingly nice sweet to serve in the place of candied ginger at the close of a dinner.

Save Peelings from Oranges, Lemons and Peaches

IN THE early season when small fruits are expensive they will serve a greater number of people if mixed with light materials like tapioca and sago. If the family is small and you have a cup or half a cup of fruits left over, scald and put them aside to be used next morning with the cereal. Orange and lemon peel may be cut into shreds, boiled in clear water until tender, drained and boiled until transparent in syrup, and rolled in sugar, to be used either as a sweetmeat or as a flavoring for puddings or other desserts; or you may grate the yellow rind of lemons used for lemonade, dry and mix with an equal quantity of granulated sugar, to be used as flavoring. The peelings from peaches, providing the peaches have been washed, make admirable marmalade. If you are going to have sliced peaches for supper put the peelings into a saucepan with a little water, let them stew slowly while the supper is being served. This prevents their souring or turning dark. Next morning when you are in the kitchen make them into a tumbler of peach butter. Watermelon rind, of course, may be spiced or preserved or it may be canned and served as a winter sweetmeat. When well done it is excellent.

Crystallized Orange-Peel

TAKE the peel of three oranges and cut in strips. Pour cold water over them and let come to a boil until the peel is tender. Take two cupfuls of sugar and one cupful of water and boil to a heavy sirup. Put orange-peel in and cook until clear. Have a dish of granulated sugar, take peel from sirup and roll in sugar, and place in sun to clarify. The sirup can be kept in a jar and used again.

Watermelon Preserves—Cut the rinds into small pieces, trim carefully, place in a jar and to every five pounds of fruit add half a cupful of salt. Cover with cold water and let it stand overnight; drain, cover with fresh water and stand aside several hours, then drain perfectly dry. Dissolve a teaspoonful of alum in half a gallon of boiling water, scald the rind in this, allowing this quantity for every five pounds of fruit. Drain and wipe dry. Make a sirup by boiling together two and one-half pounds of granulated sugar and a pint of water to each five pounds of fruit. Boil and remove any scum that arises; when perfectly clear, drop in the rind and simmer until it can be pierced with a straw, then arrange on platters and stand in the sun for two hours to harden, then pack in jars. For the sirup allow two lemons and a couple of small pieces of ginger root. Peel the rind from one lemon and use the juice of both. Cut the ginger into thin slices, add these to the sirup when reheated, bring to a boil, strain and fill each jar with it.

HOUSEHOLD—(*Continued*)

IRMA:—To preserve citron melon, peel and cut it into pieces about two inches square. Put into water containing an ounce of alum to each gallon, and boil until tender. Drain off the water and throw it away. For each pound of melon allow a pound of sugar and a cupful of pure water, and of this make a sirup. Boil until clear, skimming frequently. To each pound of fruit put a sliced lemon and a little green ginger root, also sliced, adding this to the sirup after you have put in the fruit. This should cook fifteen minutes in all, ten minutes after the addition of the ginger and lemon.

LILLIE A., *New York City*:—Preserve watermelon rind as follows: Carefully cut away the green outer skin and the pink inner part of the rind. Divide the white pieces into squares or oblongs, and cover with water to which has been added a tea-spoonful of salt to every quart. Next morning weigh the rind, allow half as much sugar as rind, and place the sugar in a preserving kettle with half a tea-cupful of water to every pound of sugar. When the sugar has melted, put into it an ounce of thinly sliced sugared ginger to each pound of rind, and also a sliced lemon, each slice to be quartered; and let the syrup boil five minutes longer. Rinse and drain the rind, and at the end of the five minutes add it to the syrup, and let the whole cook slowly but steadily, uncovered, for two hours. The preserves may be sealed, covered or corked and should be set in a cool, dark place.

PERPLEXITY:—The following directions for preserving pineapple are taken from "Canning and Preserving," published by us, price 6d. or 15 cents: Pare the pineapples, and extract the eyes with a sharp, pointed knife; then with a silver fork tear the fruit off the cores in pieces of moderate size. Weigh when all is stripped, and allow a pound of sugar to a pound of fruit; place in a kettle alternate layers of fruit and sugar until all of both is used, adding a scanty cupful of water to every pound of sugar. Heat slowly to the boiling point, and when the fruit has been scalded three minutes, skim it out and spread it on a platter, returning to the kettle all the syrup that drains from the fruit. Boil the syrup half an hour, skimming frequently; then add the pineapple, and boil fifteen minutes, when it should be done. If the syrup is not as thick as desired, skim out the fruit once more, and boil the syrup down to the proper consistency, cooling a little now and then in a saucer to test its thickness, and always remembering that it will become much richer in color after it has been preserved a short time. Return the fruit again for a final scalding, and set away for use.

MILLIE K., *Brooklyn*:—The yellow plum or the egg tomato is best for preserving. To seven pounds of tomatoes allow seven pounds of sugar. If it is desired to keep the vegetables as nearly whole as possible, prick each several times with a coarse needle; then arrange alternate layers of tomatoes and sugar in a preserving kettle or bowl. The next day drain off the liquid and add to it the juice of three large lemons; let it boil, and after skimming, put in the tomatoes and let them boil for twenty minutes. Skim out the tomatoes into bowls or jars, boil the liquid until it is like a thin syrup, pour it over the preserves, cover closely, and set in a dark cool place.

unt expended for schools, 1894	$168,570
anent school fund	$97,668.36
age annual precipitation	37.4 inches
al mean temperature	51.1 degrees

Apples, brls	41,753
Potatoes	5,646
Lumber, cars	599
Piling	352
Ties	507
Logs	10
Wood	16
Forest products	110
Shingles	26
Brick	139
Stone	15
Coal	42
Tar	2
Ice	2
Junk	18
Sand	32
Other	3
Miscel., lbs	62,570,243

	9,180
	1,216
	16,266
	52
	64
	3,893
r schools, 1894	$23,289 69
nd	45,029 54
ipitation	45 inches
rature	58 degrees

Staves	726
Hoops	1
Ice	14
Junk, lbs	390
Other, cars	332
Miscel., lbs	88,743

For dessert we had a great dainty in rhubarb, or pie-plant, jelly. Only a skilled cook can succeed with this delicate confection, for rhubarb is a watery substance when stewed, and the greatest care must be taken that as little water is added as is possible to keep it from burning. When well ripened the rhubarb is peeled and cut into short lengths, and heated gently until soft enough to mash and strain. It should be run through a thin cloth till perfectly clear. The old rule of a pound of sugar to a pound of juice insures a delicate jelly of a rare pinkish-amber hue, with an indescribable flavor, if only the cook is expert enough to seize the exact moment when in a little gob the jelly falls from the hot stirring-spoon. It is the test of accurate judgment to know just when to take incipient jelly from the fire and pour it into the waiting glasses, but the pride of hard-won success is the reward of the victor. My impression is that the rhubarb is gently boiled for at least twenty minutes before it is strained, to insure the evaporation of some of the superfluous water.

Cider Apple Jelly

Wash, stem and wipe the apples, being careful t
clean the blossom end thoroughly. Cut into quarters
and put into the preserving-kettle. Barely cover with
cider (about four quarts of cider to eight of apples
and cook gently until the apples become soft and clea
Strain the juice, and proceed as for currant jelly.
Apples vary in the percentage of sugar and acid they
contain. A fine-flavored acid apple should be used
when possible. Apple jelly may be made at any time
of the year, but winter apples are best, and should
be used when in their prime—that is, from the fall
until December or January.—Farmers' Bulletin No.
205, United States Department of Agriculture.

.....	Sheep.....
at, oats	Schools operated..... 146
..cattle	Teachers..... 173
....coal	Pupils..... 9,612
ottoms	Money expended for schools, 1894...$65,003 89
...26,254	Permanent school fund.....$168,351 91
7,225,995	Average annual precipitation ....37 6 inches
...17,395	Annual mean temperature .....54.3 degrees

SHIPMENTS.

		Tobacco, lbs.	1,587,800	Eggs, doz 81,020	Apples, brls 14,087
Hogs.....	336	Wool.....	9,588	Butter, lbs..... 6,741	Potatoes 6,378
Horses and mules..	38	Pelts.....	1,894	Feathers 1,212	Lumber, cars 190

ARLO:—To clear jelly, allow the whites of two eggs to every ee pints of liquid. Beat them moderately stiff, add a cupful the jelly, and beat for a minute. Stir this mixture into the elly, beat slowly, and when the jelly bubbles, set it where it ll remain at the boiling point for half an hour, keeping it ered. At the end of the half hour run through a fine ainer and then through a flannel bag that has been wrung from hot water, hanging the bag up after the jelly has been poured in, and letting the liquid filter slowly through.

WREN:—The following recipe for rhubarb jelly has be n well ested: Wash the stalks thoroughly, cut into pieces an inch long, oil to a soft pulp, and strain through a jelly bag. To each pint of uice add a pound of loaf sugar, and boil again, skimming often. When the juice "jellies" on the skimmer, remove it from the fire and pour into jars.

	Wheat, corn, oats, grass
Principal live-stock	cattle, hogs, horses
Minerals developed	coal
Topography	Undulating prairie, level bottoms
Population	15,126
Assessed valuation	$4,352,502
No. horses and mules	10,345
Schools operated	
Teachers	
Pupils	
Amount expended for	
Permanent school fun	
Average annual preci	
Annual mean tempera	

SHIPMENTS.

Cattle, cars.....	121	Mixed grain	8	Butter, lbs.....	17,309
Hogs.....	157	Wool, lbs.....	7,150	Feathers	545

Pennsylvania Apple Butter

An old subscriber has asked us for a recipe for good old Pennsylvania apple butter. We are pleased to supply it:

Ten gallons of cider, one bushel of apples, one ounce of cinnamon, one-fourth of an ounce of cloves or allspice. Take seven gallons of the cider and boil down to about three and one half gallons. Pare and core the apples, place in a copper, brass, or agate kettle; pour over them about three gallons of cold fresh cider, and boil over a brisk fire, stirring constantly until they are soft or like a sauce. Then add the boiled cider and boil (stirring continually) from four to seven hours, according to the degree of heat from the fire, or until it is jellylike, when the apples and cider will not separate; then add the sugar and spices, after which boil about fifteen or twenty minutes. Very often the sugar and spices are omitted, thus making a simple sour apple butter. However, this is not the rule. Stir constantly to keep it from burning.

AGRICULTUR

CLINTON.

)00 acres	No. sh
.....92	Hogs
n, grass	Scho
le, hogs	Teac
dulating	Pupi
....17,138	Amoun
$7,002,027	Perma
....13,725	Averag
....27,816	Annua

SHIPMENTS.

Winter Tomatoes

GATHER smooth, ripe tomatoes in the Fall. Select those without broken skins, wipe them off clean and put them in stone jars; melt lard, let it cool and pour it over them, covering them well; set jar in cellar; when taking them out for use, save the lard, melt and pour back over the remaining ones. In this way you have fresh tomatoes all winter.

L. F. D., Gowanda, N. Y.

Preserving Without Heat

FILL the jars with peaches, pears, strawberries, figs or any desired fruit and then fill the crevices with sugar, taking care to have the jar full without crushing the fruit. Seal the jars and bury in the ground for three months or longer. They can be left in the ground as long as desired. This makes delightful fruit, preserving the natural flavor of the fruit more nearly than any other way I have tried.

MRS. W. F. B., La.

A Useful Canned Tomato Soup

BOIL thoroughly together tomatoes and onions (proportion to taste). Strain, season with salt, pepper and celery seed. Boil again and seal in cans. This may be used in numberless ways: as a plain soup, as a meat sauce (thickened and spiced), with macaroni or combined with left-over meat, rice, barley, etc. E. C. A., Chicago, Ill.

AGRICULTURAL REPORT.

DADE.

,284 acres	No. horses and mules ..11,228
..... .75	Cattle 15,057
.....	Sheep 5,146
its, grass	Hogs.....18,869
.....	Schools operated..... ..80
e, horses	Teachers.....104
zinc, coal	Pupils.....6,087
broken,	Amount expended for schools, 1894.$29,064.64
idulating	Permanent school fund 26,273.75
.....17,526	Average annual precipitation .....34 inches
.$3,794,469	Annual mean temperature .....55 degrees

SHIPMENTS.

..... 72	Poultry..... 135,932	Stone..... 143
..... 160	Eggs, doz..... 104,718	Iron ore..... 2
..... 154	Butter, lbs..... 28,421	Lead ore and zinc. 691
..... 607	Feathers 1,750	Coal 24
..... 562	Ties, cars 2	Other, cars..... 36
.. 9,755,000	Wood..... 19	Miscel., lbs. ... 928,662
..... 9,880	Brick and sand..... 2	

DALLAS.

Area, taxable.. .....266,557 acres	No. schools operated.....71
Population..... ...12,647	Teachers 70
Assessed valuation $1,790,941	Pupils 4,400
No. horses and mules 8,359	Amount expended for schools, 1894..$15,144.26
Cattle 13,529	Permanent school fund..... ..$21,736.10
Sheep ... .10,682	Average annual precipitation ..... 40 inches
Hogs.....18,779	Annual mean temperature ..... 55 degrees

No railroad. Shipments probably go to Polk and Laclede counties.

DOUGLAS.

Area, taxable.....364,348 acres	No. schools in operation.....90
Population..... 14,111	Teachers 103
Assessed valuation $1,629,474	Pupils 6,061
No. horses and mules.....6,315	Amount expended for schools, '94..$14,577.50
Cattle.....16,195	Permanent school fund $15,662.09
Sheep..... ..8,074	Average annual precipitation .....47 inches
Hogs..... 22,789	Annual mean temperature..... 57 degrees

No railroad. Shipments probably made from Wright, Webster and Christian counties.

Meats and Fish	Vegetables	Desserts
20 MINUTES		
Beef or lamb stew with vegetables (heavy dessert) Ham slices (light vegetable; heavy dessert) Fried chicken and gravy (light and heavy vegetable; light dessert) Stuffed spareribs (light and heavy vegetable; heavy dessert) Swiss steak (2 light vegetables; light dessert) Prime rib roast (light vegetable; heavy dessert) Calves' liver (2 vegetables; heavy dessert) Turbon of fish (light and heavy vegetables; heavy dessert)	LIGHT Sauerkraut Whole onions with butter HEAVY Glazed sweet potatoes Succotash Stuffed green peppers Escalloped onions Browned potatoes Peas String beans	LIGHT Stewed prunes with orange Lemon pudding HEAVY Steamed rice with raisins Rice pudding Prune bread pudding Brown Betty
25 MINUTES		
Veal birds Braised flank steak Braised beef (light vegetable; heavy dessert)		LIGHT Steamed pears HEAVY Peach pudding Cracker crumb pudding Chocolate bread pudding Date pudding
30 MINUTES		
Stuffed ham roll Tamale pie Beefsteak pie (light vegetable; heavy dessert) Braised ribs of beef Ham shanks (heavy vegetable; light dessert) Hominy or rice au gratin (vegetable salad; light dessert) Soup stock		
35 MINUTES		
Prime ribs of beef, well done Chicken fricassee (light vegetable; heavy dessert) Roast fowl (light vegetable and dessert) Corned beef (cabbage; light dessert)		
40 MINUTES		
Beef rump roast Roast pork (light vegetable and dessert) Stuffed veal steak (heavy vegetable; light dessert) Baked beans (vegetable salad; light dessert)	LIGHT Boiled beets, whole	HEAVY Suet puddings Ginger pudding
45 MINUTES		
Steamed ham, (cottage ham, about 2 lbs., requires soaking; light vegetable; light dessert) Beef stew with dumplings (no other vegetables; heavy dessert) Beef pot roast (light vegetable and dessert)		HEAVY Old-fashioned rice pudding Blueberry pudding
50 MINUTES		
Stuffed beef heart (light vegetable; heavy dessert) Ham (6-8 lbs.; light vegetable; heavy dessert)		
1¼ HOURS		

...d, with petcock open.
...ead with raisins. Cooked as above.
...as above.

THE OUNCE OF PREVENTION.

HOW TO DESTROY MOTHS, ETC.

At this season of the year the housewife views with anxiety and dread the tiny moth-miller as it flutters timidly but persistently through her rooms. She knows it is in search of hiding places in which to deposit its eggs, and that these will in a short time hatch out into voracious worms that will play sad havoc with her woollen possessions. The miller lays its eggs in the portières and other wool hangings, in dark corners and under furniture in carpeted rooms, in fur rugs and garments, in bureau drawers and clothes brushes, and even in clothing that has been laid aside for a day or so. Clearly one of the most important of domestic questions to the thrifty housewife is how to destroy these eggs and thus nip the moth pest in the bud.

There is a right way and a wrong way of laying away Winter clothing, and, of course, those who follow the careless method are sure to come to grief. There are some, however, who are most painstaking in their precautions against these destructive worms, and who yet find that, with all their care, some of their most cherished garments and rugs and handsomest furniture coverings are annually ruined.

Scientists tell us that moth eggs are deposited in the latter part of May and June, and it is, therefore, the safest plan to pack heavy garments away before that time. The first step in the undertaking is to put the clothing in perfect repair. Woollen stockings and underwear should be carefully mended, to be in readiness for the sudden first cold weather of the Autumn. Every spot and stain should be removed, for it is claimed that moths and even vermin may germinate from animal stains and fatty matter. All garments should, therefore, be as clean as possible. Benzine is the surest and quickest medium for the removal of grease spots; and as the fumes are highly inflammable, the work should never be done near a fire or lighted lamp.

The various articles should be vigorously beaten with a rattan clothes-beater, and overcoats and other heavy garments should be carefully brushed along their seams. The pockets of coats and trousers should be turned inside out and thoroughly brushed; for although these parts are often made of cotton, they generally bear the stains of use in which the tiny enemies may lurk.

Some dyes are much more tempting to moths than others. Red seems to be their favorite color, while green cloth of any kind seldom shows their ravages. It is obvious, then, that red articles should receive extra attention. The garments should be hung in the midday sun for three or four hours (the longer the better) before being put away, the effect of the sun's heat being to burst or otherwise destroy the moth eggs or larvæ, if any are hidden in the wool or fur.

The moth-miller abhors sunlight, being a nocturnal insect that lives and thrives in darksome places and never flies about in daytime or by lamplight, unless it is disturbed in its shadowy retreat. The housewife who shuts out the glorious sunlight and keeps her rooms dark to save the colors of her carpets and furniture, not only breeds disease in her family, but also keeps a sort of moth and buffalo-bug farm, in which are reared countless broods of the pests to feed on her precious draperies and floor and furniture coverings. These insects can do more damage in a single Summer than the fresh air and sunlight could do in a score of years.

It is unwise to pack several garments away together, for if there are eggs left in only one, all will very likely be infested and damaged before the package is opened. Moths seem to suffer small inconvenience from any of the so-called moth-preventives, since if eggs have already been laid in a garment, tar, camphor, etc., will certainly not kill them. The only utility of these agents lies in preventing the laying of future eggs, their odor being highly obnoxious to the millers.

Each large garment should be laid separately on several newspapers, with a bit of camphor or a piece of tar paper inside it, and should be tightly wrapped and tied and properly marked. Stockings, mittens and other small articles of apparel may be wrapped together in a newspaper. Authorities on the subject declare that the printers' ink on newspapers is an ample defence against the stoutest moth or buffalo-bug, and that camphor or tar paper is not needed in packages thus wrapped; but those who have tried both claim good results and advocate the use of the preservative also.

The wrapped bundles of clothing should be piled together, either in a closet reserved for the purpose or else in a trunk or packing-case; and a list should be kept of the contents of each receptacle, so the exact location of every article may be known.

Proper care exercised as above suggested in the putting away of Winter garments will in the majority of cases produce eminently satisfactory results; but there is yet another means of fighting the pests that has been proved highly efficacious. This is the entire extermination of the moth-millers when the first one is seen. As soon as a single miller appears, the housewife may well be assured that there are many more lurking about in dark places, and that the time for action has arrived; and it will only require a few hours of discomfort and a few ounces of camphor to rid her rooms entirely of the invaders.

The method employed is somewhat similar to that of disinfecting a room after a contagious disease, and it will exterminate flies and mosquitoes as well as moth-millers. All the windows and all doors leading from the room should be tightly closed. Every drawer should be opened wide, and the contents of the closets should be hung over a clothes-horse or over the backs of chairs. For a room measuring twenty by sixteen feet, place a piece of gum camphor the size of a walnut in an iron pot, set the latter inside another iron pot or upon an iron stand, and set fire to the camphor. As this burns very fiercely, it should be placed at a safe distance from all hangings and furniture. The dense smoke will soon permeate every nook and corner and will suffocate any insect that inhales it. Canary birds or gold fish should be removed from the room before beginning, and the operator should leave the room after seeing that there is no danger of anything taking fire.

The camphor will burn for from fifteen minutes to half an hour, but it may be extinguished at any time by closely covering the pot with its cover or a stove-lid. The smoke should remain in the room for fully half an hour, after which the windows should be opened and left so for the balance of the day. After a few hours' airing the traces of the fumes will be scarcely noticeable. It is a good plan to fumigate an entire floor at once, unless the halls and passages are very long and high, in which case much of the smoke would be wasted. If a room is treated directly after breakfast, it will be pure and sweet by evening. The fumigation should never be done in damp, close weather, but on a sunny, windy day, so the smoke may be quickly dissipated and the house left, if anything, more wholesome than it was before. The smoke is dense but clean and will not discolor either the walls or hangings. If, however, the ceiling is low, the camphor may be broken and burned in two or three places, thus avoiding a chance of smoking the ceiling directly over the flame.

If all the rooms in the house are treated in this way, and the clothing, rugs, etc., are carefully brushed, beaten and wrapped as above directed, there is little likelihood that moths will gain a foothold during the Summer.

E. D. N.

Fumigation by means of burning sulphur in an iron kettle, in rooms that are kept tightly closed for a few hours, seems to me much safer, and effective enough for all purposes if properly and thoroughly done. It will kill bedbugs, flies and other insects, and germs of infectious diseases, besides. The inquiry had special reference to Buffalo carpet-beetles, however. Lay two or three thicknesses of wet cloth over the carpet, and iron it with a hot flat-iron, thus generating steam, which will kill most of the beetles. Or take up the carpets, and spray the floor and the carpets thoroughly with benzin, being careful to keep lighted lamps, etc., away until the benzin is all evaporated and has escaped out of the room.

Furniture covered with wool or stuffed with hair is a favorite lodging place for moths. Such pieces should be carefully swept with a whisk-broom at least once a week and then beaten with a rattan. If there be any sign of a moth's nest, remove the article at once to the open air or to an unoccupied room, and pour a few drops of naphtha or benzine here and there into the cushion through its under side. This volatile liquid cannot be safely applied inside the house if a fire or a lighted candle be about. The odor from naphtha soon evaporates and leaves no unpleasantness.

Many a housewife finds a decidedly rough place in the laundry, while the ordinary maid-of-all-work is very frequently acquainted with none but the most rudimentary laundering processes; and faded cottons and shrunken and yellowed woollens are the usual result of the combined ignorance of mistress and maid. One of the imperative duties of Spring, the period of house-cleaning, is the washing of the blankets used during the Winter, and unless this work is intelligently done, the outcome is anything but a joy to the housekeeper's heart.

Blankets should never be laundered in hot water, as it is certain to shrink them and make them yellow. Moreover, the various waters used, both for washing and rinsing, should be of the same temperature, which certain good authorities claim should not be above 100 deg., Fahrenheit. Strong ammonia should take the place of soap when blankets are to be washed, two table-spoonfuls to each gallon of water being the proper proportion. Place the ammonia in the wash-tub, then lay a blanket on the bottom of the tub, and immediately pour the warm water over it. The fumes of the ammonia will penetrate the blanket and destroy both grease and dust. If there are any badly soiled spots, rub them between the hands, and the stains will disappear. Move the blanket up and down in the water, flapping the fabric together, and pressing it down and lifting it many times. Then rinse the blanket in clear, warm water, pass it through the wringer, and hang it in the shade to dry. Blankets should never be washed when the temperature is below freezing point, as the cold is certain to shrink them.

Ammonia is a blessing to the housewife, but the so-called household ammonia is so variable in quality that it is the best plan to have a reliable apothecary put up the quantity desired. It will not be more costly than the prepared ammonia, and is sure to be good. The Welsh people use ammonia in a crude form for cleaning their homespun yarns made from the natural wools. In fact, no better means has yet been discovered for extracting either the sheep's grease or the exhalations from the human skin.

The process above described for washing blankets is also most effective for purifying natural wool underwear. These articles should not be rubbed or wrung with the hands, as this would help to shrink them; they should be passed through the wringer the same as blankets.

White flannel trousers may be easily and satisfactorily washed by the use of ammonia in the proportion given above. Hang them wrong side out in the shade to dry, and be careful not to wring them in any way, as this would impair their shape. Suspend them by the waistband, and as the water collects in the lower hems, simply press it out with a dry towel. Repeat this process several times; and while the trousers are still quite damp, remove them from the line, and press without turning. When they have been ironed perfectly dry, turn them, and press a crease down the front of each leg.

When the baby's embroidered flannel skirts and blankets are soiled, the best plan is to wash out the spots without putting the articles in water. The dainty embroideries would be almost ruined by their first contact with water; so if they are much soiled, they should be sent to a professional scourer for a dry cleaning. When a garment is only slightly defiled, however, place a table-spoonful of ammonia in a two-quart bowl, lay the soiled part of the fabric in the bowl, and nearly fill the latter with lukewarm water; the spots, unless very obstinate ones, will disappear when the material is dabbled up and down in the water. Flannels should never be blued, and crocheted skirts and edgings should be pulled and shaken well into shape before being hung to dry.

For old white flannels that have turned yellow there is a process of bleaching that the amateur will find productive of good results. When the flannels are about half dry, hang them on cords in a tight box or barrel, place a few live coals in a flower-pot saucer set on a brick in the bottom of the receptacle, sprinkle powdered sulphur on the coals, and cover the box or barrel tightly. The articles must not be hung too close to the coals, for fear of scorching. Sulphur fumes being very corrosive, the bleaching should obviously be done in the open air or in a room with closed doors and open windows. Too much sulphur will rot the fabrics; a tea-

too hot, and a piece of muslin should be laid over the goods while they are being pressed. If a smooth surface is desired, press until the garment is perfectly dry; but if the nap is to be raised, remove the muslin while the steam is rising.

Not the least difficult of the problems which confront the inexperienced laundress is the "doing up" of the delicate cotton gowns that now form so important a part of every Summer wardrobe. The making of cottons into dresses for the children of the family is a not inconsiderable portion of the mother's work, and it would be a serious matter if a single visit to the laundry were to destroy all their color and freshness. Cheap, highly colored cottons seldom, if ever, wash well, and we have no advice to offer regarding this class of goods; but good ginghams, chambrays, the dainty sprigged dimities and all the other reliable cotton cloths may be successfully laundered if intelligently treated. Cotton goods will scarcely ever fade if they are allowed to lie for some hours in a bath prepared by dissolving salt in boiling water in the proportion of half a pint to a quart of water. Place the dresses in the water while it is still warm; and after they have laid for several hours, wring them out, and wash in the usual way. This process is only necessary before the first visit of the garments to the laundry. Some skilled housewives set the color in such cottons by the use of the acid bath. This is prepared by adding enough acetic acid or vinegar to give the water a sour taste.

The dainty-hued muslins that are much too delicate to be subjected to the influence of ordinary soap or starch must be laundered in rice-water. To this class belong the beautiful organdies, and the Comobatistes, which are new and popular fabrics of a wonderfully thin and sheer texture. To stiffen any cotton dress with starch is now regarded almost as a desecration, and no woman who is well informed will allow it. Such garments must be clear and crisp, but must hang in soft folds without a hint of stiffness. To prepare the rice-water, boil half a pound of rice in the clothes boiler with two or three gallons of water; and as soon as the rice is soft (twenty minutes of boiling will usually suffice), drain off the water, and wash the soiled muslin in it while it is still hot, using no soap. Place the rice in a porcelain bowl or a pan; and after the dress has been washed in and wrung from the rice-water dip it in the soft rice, rubbing the latter over the entire dress. Then place the garment in lukewarm water, rinse off the rice entirely, and hang in the shade to dry. The process may be varied as follows: First wash the dress in the softened rice, rinse it with lukewarm water, wring dry, and complete the "cleaning" with the strained water in which the rice was boiled. Dry flour is a familiar agent for cleansing woollens and even stained furniture-covers; and this application of rice starch and gluten simply carries out the same idea. Muslin treated in this way will be found to possess just the desired degree of stiffness.

Muslins may also be stiffened by washing them in water in which bran has been boiled. The chief point to be remembered in washing cottons is that soap must never be directly applied to them. After the color has been set, if the rice process is considered too "fussy," the garments may be washed in water in which soap has been dissolved; and it is safest to use a white soap. Sometimes gray or buff linen will mysteriously spot in laundering. Allowing a table-spoonful of black pepper to every gallon of the washing water will prevent this trouble.

Still another problem of the laundry is the proper treatment of the silk skirts now so generally worn. Chemists sell tiny vials of coloring, which may be used to augment that of the silk, for washing is sure to rob the material of some of its pretty color. To wash a pink silk waist, rub it gently between the hands in lukewarm water in which white or Castile soap has been dissolved; then squeeze out the water with a moderate pressure, and rinse in tepid water to which have been added a few drops of prepared "lake color," using enough of the color to produce a delicate shade of pink. Dry the waist quickly, being careful that it is just damp enough to iron when taken from the line. Garments of this kind should never be sprinkled and rolled up preparatory to ironing, as this would surely spot the silk. If the silk by chance is allowed to

	28,860
	12,578
	27,046
tion	129
	191
	52,221
for schools, '94	$546,799.80
fund	202,111.14
ecipitation	35.8 inches
perature	53.9 degrees

275	Milk	58,340
200	Apples, brls	26,529
471	Potatoes	977
190	Lumber, cars	214
820	Logs	1
183	Wood	170
340	Staves	5
000	Cooperage	50
80	Brick, tiling, stone	247
825	Coal	6
35	Junk	16
8	Clay	45
385	Charcoal	2
15	Other	111
4	Miscel., lbs	832,168
3	Woolens	29,415
394		

15,070
8,437
8,574
88
111
8,131
99.43
72.37
ches
rees

5
717
26
1
8
362
61
322
33
1
10
,668
,835
63

m in the silk to darken it. The iron must not be too hot. In
g a blue silk shirt liquid blue should be used as above
d; and for yellow shirts there is a preparation of saffron
y chemists that will reinforce the color satisfactorily. If a
bric has faded, the acid bath is said to be a good restorative,
is best to experiment with a small piece of the silk, because
ves differ largely in quality. Lay the silk in the sour water
ree or four hours, then press out the water, and wash as
d.

After stained, torn or threadbare articles have been attended to, the table linen and the starched articles should be placed in a tub half filled with soft water (or water softened as described last month), and the bed linen and other fine clothes in another tub. Coarse clothes are soaked by themselves. All the soiled spots are rubbed with soap before they are wet.

On wash-day morning wring out the clothes and drop them into suds just hot enough to work in. Rub them through this water, looking after soiled places; do not rub delicate fabrics on the board, but squeeze and gently rub them in the hands. After rubbing and wringing the clothes, place them in a clean boiler in which there is cold or cool water. If they have been properly washed, soap need not be added for the boiling process. Many laundresses get the best results with fine articles by boiling them in clear water, which takes out particles of soap or suds that would have a tendency to impart a yellowish tint to the fabric. Of course, soiled articles that will not rub clean should be soaped before plunging them into the water of the boiler, which should always be cool. Fifteen minutes is long enough for boiling clothes; at the end of this time lift them from the boiler, drain and let them remain in clear, cold water until the boiler has been refilled; then wring and place them for a few minutes in slightly blued, luke-warm water.

The starch should now be in readiness. To make a quart of thick starch for shirts, have the water boiling in an earthenware or enamelled kettle, and stir into it three table-spoonfuls of starch that has been thoroughly moistened with water. Boil for ten minutes, constantly stirring. Dissolve in it a small square of spermaceti or white bees-wax, either of which may be purchased in cakes the proper size. Some people dissolve a lump of borax the size of a small chestnut in the boiling water before the starch or wax is added.

To make a high gloss upon men's linen a little dissolved gum arabic should be added to the starch. A bottle of this should be kept in readiness, and it may be prepared by placing two ounces of the white gum in a pitcher and pouring over it a pint of boiling water. After it is dissolved and before it grows cold, strain it into a bottle and cork it. One table-spoonful of gum water stirred into a pint of hot or warm boiled starch will greatly assist the work of the polishing iron. The parts to be stiffened should be dipped into the starch and then rubbed by hand so that the starch will penetrate the fabric and leave no clots upon the surface. Wring it almost dry and hang in the air, or by a fire if the weather is cold

To stiffen light-textured or worn table linen, mulls, handkerchiefs, pillow-shams, etc., dilute the starch (made as above, but without gum, wax or spermaceti) with warm water until it is about the consistency of milk; wet the articles thoroughly with this, wring until almost dry and hang out at once. For very delicate handkerchiefs, laces and similar articles water drained from boiling rice, strained and properly diluted is the best stiffening. Ordinary calico is starched in the thin liquid that is produced by thoroughly boiling flour in water. Some cotton textures require more starch than others, and experiments are necessary to determine the proper quantity.

Bluing is sometimes put into starch, but its use is justifiable only when linens are too yellow to be whitened by washing. Of the many blues for the laundry none is so good or so safe as a lump of indigo tied in a cloth. Prussian blue is decomposed by washing soda and soap suds, and if these substances are not entirely rinsed away a new yellowish tint will show itself. If Prussian blue or soluble blues of any kind except pure indigo are used, the rinsing of linens and cottons before the blue water is reached cannot be too thorough.

If the weather is not too warm, the clothes after drying should be generously sprinkled with water, rolled smoothly and left over night closely packed in a basket and covered by a damp cloth. The handkerchiefs should be placed in a roll by themselves and the linen collars and cuffs in another roll; each parcel should then be closely folded in a towel.

To iron a shirt begin at the neck-band; then fold the back through the middle and iron that, and afterward iron the wristbands and sleeves and the front. Lastly slip the bosom board into place, and if the starched part has dried while ironing the body, dampen it with a cloth wrung from clear water; then stretch it into shape

Collars and cuffs are also ironed upon a bosom board and polished. They are first lightly ironed on the wrong side, and then pressed hard and rubbed until perfectly dry, after which the polisher is applied. After ironing, lay the collar and cuffs on a platter, and set them near the fire or in the plate heater.

To iron lace, pick it out while damp, lay it flat upon the padded side of the board, brushing out its edges lightly with a soft whisk-broom; then lay a fine cloth over it and iron until dry.

When a skirt is to be ironed, set the clothes basket under the ironing board, or cover the floor with a sheet kept for this purpose. Slip the skirt over the board, with its hem toward the iron, so that the narrow or pointed part of the iron can enter its gathers to smooth them. This arrangement will also suit the gathers of its flounces, if it has any. If a cotton dress has a waist and skirt that are in one piece, iron the skirt first, keeping the damp waist pinned up as closely as possible in a towel. Such parts of it as get too dry may be moistened with a wet cloth. Some styles of printed wash goods look best when ironed upon the wrong side, and the same is true of washable woollen dresses whether printed or plain.

Table linen should be dampened evenly, and a hot iron must be rubbed on its right side until the article is perfectly dry. For elegant heavy linen starch is not desirable, but for ordinary qualities starch water gives the texture a handsome appearance and causes the cloth to retain its freshness of surface a long time. The assistance of another person in pulling straight the edges of a damp table-cloth is a great help. The lines of the corners, edges and folds must be exact. Napkins must be folded evenly at the corners and edges and carefully pressed; they need not be starched unless they are very flimsy, and then a very little starch in their rinsing water, together with perfect ironing, will give them a beautiful glossy appearance that the inexperienced suppose can only be gained by heavy applications of starch. Table linen and, indeed, all starched articles should be perfectly aired—over night if possible—before they are put away.

There are two methods of washing blankets and flannels, both of which have their advocates, and the results appear to be about equally good. One process calls for hot water only, while the other rejects any but cool or cold water. The object in both instances is to preserve an equable temperature in the different washing waters so as to avoid a serious shrinkage. If woollens are washed in hot water and rinsed in cold water or hung up to dry in a very cold place, they shrink considerably; while if washed in cold water and hung in the same temperature of air the shrinkage is scarcely perceptible. Hence one should dry flannels in the house, if warm water is used for washing. From careful experiments, made with the fact in view that woollens are worn next the person and blankets gather exhalations from the sleeper, cold or cool water to which household ammonia has been added has proved most satisfactory. The proportions of the mixture are one table-spoonful of ammonia to eight quarts of water. Soap is rubbed upon soiled places, and the articles are left to soak in water for two or three hours. Then they are stirred, lifted up and down in the water, and passed through a wringer or squeezed by the hands. The soiled places should be carefully squeezed, but not rubbed. After the woollens have been removed from the ammoniated water, pass them through two tubs of clear water of the same temperature, and then hang them in the open air, provided it is not too cold.

Ammonia purifies clothing that has been upon an invalid, but double the ordinary amount should be used, and, of course, much greater care taken in the rinsing. If ammonia is poured into hot water, it is so volatile that it will escape almost at once, but in water that is only warm it remains long enough to act as a purifier.

The proper laundering of colored garments necessitates some knowledge of the use of chemicals. For example: if the color is taken out of a texture by soda or any other alkali, a little diluted muriatic acid will usually restore it. Many fabrics, especially blues and mauves, are dulled by washing in soap suds or ammoniated water; a little white vinegar or muriatic acid poured into the rinsing water will restore their freshness. No rule can be given for the strength of this solution, because it will vary with the strength

Dolly K.:—The following enamel carefully prepared produces a very handsome gloss on collars, cuffs, shirts, etc.:

1 ounce of white wax.
2 ounces of spermaceti.

Place the two together in a dish set in a vessel containing hot water, and let them melt slowly. This mixture should be added to the hot starch, a piece of enamel the size of a hazel-nut being sufficient for a dozen shirts.

About washing and starching curtains several suggestions were made in a previous chapter devoted to the laundry, but more detailed instructions can be given here. To begin: thin curtains should be shaken gently but thoroughly (they cannot safely be brushed) to free them as far as possible from accumulations of dust; then examine carefully, and mend every break and every sign of a fracture. Now place them in cold water, and do not wring but squeeze them with the hands from one water to another, until the water is no longer discolored.

If the curtains are unbleached and it is desirable to retain their soft tint, do not boil them or apply soap to them. If they are real Madras of that variety which has velvet-like figures, starch should not be used. After the curtains have been squeezed out of their last rinsing water, hang them up for a very short time, but do not permit them to become even nearly dry. Place sheets upon the floor of an unused, carpeted room; spread the curtains upon them, and pin their edges evenly to the sheet and to the carpet, after pulling them into the proper lines. When dry they will look as good as new. Ironing will not improve them—indeed, it will injure their textures. If Madras has no plush figures but is woven like damassé, it may be smoothed, while still upon the floor, with an iron that is not too warm.

A lace curtain that is to be snowy white may be washed by the same process as the Madras, and should then be dropped into a boiler containing strong cold soap-suds. This may be permitted to come to a boil, after which it is rinsed thoroughly and gently rubbed through thick boiled starch that is still warm and into which bluing has been stirred. After the lace has had the starch squeezed out of it, it should be patted and clapped to make sure that every part has received a stiffening. The professional curtain cleaner has an adjustable frame or rack, with small hooks or pins to which the edges of the curtain are caught; the sticks are then fastened apart to bring the lace to its proper size and shape, and upon this frame it is dried; but domestic pins are safer and smaller and the wind is not liable to strain the delicate meshes.

Some kinds of embroidered laces and muslins, especially tambour and Breton work, should be pinned to the sheet and carpet wrong side up, so that when dry or very nearly so an iron that is not too hot may be passed over them to make the ornamentation stand out and look heavy and rich on the right side.

Laces and other wrought goods should have every point or scollop of their edges pinned to place on the floor. Two persons can do the work much easier and better than one, each beginning at the top or bottom on opposite sides of the drapery, and each adding a pin when the other does, keeping the side edges even. If the lace is pinned with reference to the straight hems or selvedges of the sheet beneath it, and if this sheet is laid properly, the curtain will hang as well as when new.

To make the starch for lace and mull curtains, stir six level tablespoonfuls of starch into enough cold water to wet it thoroughly. Pour this into three quarts of water, that is rapidly boiling in a clean tin kettle or an earthenware or enamelled pipkin. After it has boiled ten minutes, stirring with a wooden spoon to keep it from scorching, add a tea-spoonful of salt and a bit of sperm as large as a walnut. Some people prefer to stir the hot starch once or twice round the kettle with a sperm candle. Dip a blue bag into water and squeeze a few drops from it into the starch—enough to make it a sky-blue when thoroughly mixed. While the starch is still warm, pour two quarts of it into a pan for the first curtain, because much of the starch will be taken up, leaving the liquid thinner than before the lace was dipped into it. Add as much of the remaining quart as is necessary for the next curtain, and so on until the process is completed; remembering always to keep the starch warm and never to dip but one curtain at a time. After patting and clapping the curtain in the hands, pin it to dry on the sheet-covered carpet before starching another. If space is limited, leave all the curtains but one in the clear running water until room is made for each, when the starch may be reheated.

Foulard or China silk draperies should also be washed in cold water, and if the colors are fast, cold white soap-suds are an excellent preparation for them. Thin silks should be smoothed by a rather cool iron on the wrong side before they are quite dry.

If the last step in the laundry process, the ironing, is to reach perfection, a skirt board, a bosom board and an ironing table are indispensable; and many fastidious laundresses demand a sleeve board also. The table should be six feet long by two and a-half feet wide, and the most satisfactory style, provided the kitchen is also used as a laundry and is of liberal size, is one that has its top hung above a box intended to contain the laundry utensils. This box has a lid, and when the top of the table is thrown back, a settle or settee is arranged, upon which a cushion may be placed, if desired. The top of the table, when not in use as the back of a seat, is fastened to place by an adjustable bar, and over it is laid a thick, doubled, seamless blanket, and also a sheet of thick cotton. These, with the irons, the holder, the iron stand, the iron polishers, a piece of sandpaper and a box of unpulverized beeswax, are kept in the box underneath the table; the irons standing upon end or being hung upon hooks screwed into the side of the box.

A skirt board should be six or six and a-half feet long, a foot and a-half wide at its broader end and not more than one foot across its narrowest part. All the corners should be rounded and the edges bevelled, and one side should be covered with two thicknesses of heavy blanket—an old one will do, provided it have neither seams nor holes in it. This blanket should be tacked to place and covered with a piece of Canton flannel, after which both materials may be firmly fastened to place with large galvanized tacks and all the rough edges clipped away or hammered down. Over the Canton flannel draw a slip made of firm cotton and cut to fit the board smoothly. This should be hemmed at its wider end and drawn closely to the board by tapes sewed upon it. This cover should be washed once a fortnight, or once a week if the laundry work is heavy.

The bosom board should measure about eighteen by twelve inches, and it should be free from resinous knots and be bevelled at its edges and rounded slightly at its corners. A strip of wood of the same thickness and an inch wide should be screwed across each end to prevent it from warping. Cover one side of it with from two to four thicknesses of blanket goods, and after stretching them closely to the board, nail them firmly to position along its ends and sides with galvanized tacks; then trim away all superfluous bits of woollen. To the other side of the board tack four thicknesses of Canton flannel in the same manner. Cover the entire board with a fine, firm strip of bleached cotton, tied to place by three tapes sewed at its hemmed end. The harder side of the board will be used for shirt bosoms and the padded side for laces, pieces of fine embroidery, ribbons, etc. Many skilled laundresses paste a layer of Canton flannel, plush side outward, upon one side of a bosom board, and when it is perfectly dry they add another and another until there are five layers. If a cotton felt, such as is spread under the linen table cloth, is selected for a bosom board, two thicknesses of flannel are sufficient in addition to the slip.

A sleeve board is shaped like a tailor's press-board, and is covered with cotton or wool flannel and has a stocking drawn over it. It is two feet long, and is square at the wider end, which is five inches broad, and round at the other end, which is only three inches across.

To clean lace curtains, shake the dust well out of the lace, put them into tepid water in which a little soda has been dissolved and wash at once carefully with the hands in several waters; rinse in water well blued; also blue the boiled starch quite deeply and squeeze, but do not wring. Pin some sheets upon the carpet in an airy room; then pin upon these the curtains stretched to exactly the size they were before being wet. In a few hours they will be dry and ready to put up.

J. G. S.:—Chintzes and printed cottons may be cleaned in the following manner: Grate raw potatoes to a fine pulp, and add water in the proportion of one pint to a pound of potatoes; pass the liquid through a coarse sieve into a vessel, and allow it to remain until the fine white starch sinks to the bottom. Pour off the clear liquor, which is to be used for cleaning. Spread the soiled fabric on a table covered with a linen

HIPMENTS.

67	Veal	1,310	Pili
10	Game	2,240	Tie
250	Fish	106,908	Log
22,470	Tallow	865	Wo
5,716	Poultry	308,275	Sta
25,903	Eggs, doz	626,410	Ho
95,860	Butter, lbs	16,045	Til
90,800	Feathers	2,072	Lin
27,575	Nuts, bu	12	Jur
3,000	Apples, brls	303	Ot
1,550	Lumber, cars	16	Mi

HOW TO WASH AND IRON FINE DOILIES

By Emma L. H. Rowe

ALL doilies should be washed in lukewarm water and a lather of some good white soap. If so soiled that they must be allowed to soak, one-half teaspoonful of borax dissolved in a basin of lukewarm water may be used.

The best dryer for white doilies is a heavy bath-towel. Lay the towel on a flat surface and, a few inches in from one end, begin to place the doilies, one after another, each on a separate spot of the towel. When the towel is covered, fold over the few inches of free space; then roll the towel over and over to the end. Pound vigorously to distribute moisture into the towel. In this way uniform drying is insured. Allow them to stand about half an hour.

Colored Doilies

DOILIES worked in colors, should never be allowed to stand, even for a few moments, in water of any kind. They should be washed quickly, gently rinsed and the water squeezed out of them between the palms of the hands, to avoid as much as possible the "bleeding" of the colors.

Even the best of colors will sometimes "bleed" slightly, but this need not necessarily discolor the doily if the precaution of quick washing be remembered. They should be laid on a flat surface until almost dry, then ironed according to directions given for white doilies. If hung up to dry, the water may settle in the lower portion and cause a little discoloration.

To Iron Them

PLACE a double thickness of flannel on the ironing-board; cover smoothly with a plain piece of muslin, pinning it down securely. A dry bath-towel will take the place of the flannel, but must be covered with a smooth muslin, since all creases on the board will be pressed into the linen of the doilies.

Upon this padded board, place a doily, right side down. With a hot, well-waxed iron, quickly smooth the doily, using pressure. Always iron parallel with the threads of the material in order to keep the doily perfectly flat. Never work round and round or diagonally across the surface of

chasable for five or ten cents. Brush straight outwards on both the right and wrong sides of the fringe. Then iron along the threads of the doily and give a final brush to the fringe. Lace-edged doilies must have the lace ironed first.

A Cheese-Cloth Protector

SOME fine laundresses always use cheese-cloth to protect the fabric. It is so loosely woven that one can see the article plainly underneath and follow the weave of the material, and still be sure that there is no danger of scorching.

The dainty neck accessories of fine lace and lawn require a very light dressing of starch to give that very desirable dainty crispness of appearance.

Dip your lingerie or lace jabot into clear starch-water; squeeze out gently; then, keeping an end between the first and second fingers of each hand, clap between the hands until the jabot is almost dry. This will not take very long, as the starch dressing dries out quickly.

When almost dry, place right side down upon a well-padded, perfectly smooth surface; pull the jabot well into shape. Use a fairly-hot, well-waxed iron. Iron the lace until dry; then iron the center. Where particularly delicate material is used, cheese-cloth placed between iron and jabot is a wise precaution.

IVINGSTON.

No. cattle	25,098
Sheep	14,209
Hogs	22,320
Schools operated	98
School teachers	127
Pupils	6,784
Amount expended for schools, 1894	$50,498.98
Permanent school fund	139,545.00
Average annual precipitation	37 inches
Annual mean temperature	54.9 degrees

SHIPMENTS.

Feathers	130	Other forest products, lbs	212,100
Dairy products	6,780	Wood, cars	6
Timothy seed, bu.	3,631	Staves	3
Millet seed	3,844	Saw-dust	14
Fruit & vegetables lbs	1,981,845	Brick	7
Strawberries, cra.	558	Stone	125
Wine, liquor and beer, gals.	33,286	Coal	1
Cream	140	Junk	7
Apples, brls.	18,447	Sand and gravel	52
Lumber, cars	40	Other	151
		Miscel., lbs	979,472

The Correct Method of Washing Woolens

By MARION HARRIS

THE washing of woolen goods is quite an art. The cumbersome and unhygienic underwear of the past has been entirely superseded by neatly-fitting garments of lighter and more generally open material, yet affording the necessary warmth and absorption of perspiration. For want of a little knowledge such goods are easily spoiled.

The most hygienic underwear is natural undyed wool, the more open the meshes the better as an absorbent, and the warmer they are.

The Value of Ammonia

In washing all undyed woolen articles a little ammonia can be used to advantage, rendering them soft and comfortable to the skin. Prepare a lather, always using soap-jelly for the purpose. The alkali in the soap-jelly is very much modified, and less likely than soap to do harm to the wool.

See that the water is only a very little more than tepid; work up the lather with the hand, add a little ammonia—one tablespoonful to one gallon of water is the allowance—and plunge in the garment.

Never rub on soap nor rub between the hands. Rather shake about in the water, and use a sort of squeezing motion. Squeeze out of this first water, turn, and, if very dirty, put into a second water with rather less soap-jelly, and no ammonia. Pass through this water in the same way, then clean warm water for rinsing. Pass through the wringer, then shake well. The importance of this process must be emphasized.

Part of the Secret Is in the Drying

To prevent shrinking, woolen goods must be dried very quickly, and much of the moisture can be shaken out; the shaking also raises the pile of the wool, and makes it soft. Indeed, shawls and knitted goods can be shaken nearly dry.

See that such things are pulled into their natural shape before they are thoroughly dry, and hang in the air, but not in the sun. If drying indoors must be resorted to, do not hang too near the fire nor in too great heat.

If the slightest steam rises from woolens when they are drying, they are "walking in" as hard as they can walk. Shawls ought to be pinned on a sheet or a carpet, or on a felt or blanket and thrown over the line.

Watch that you allow no woolen gar-

Soaking is unnecessary unless for new flannels, sanitary underclothing or body woolens that are oily and full of perspiration. These are better to be soaked for half an hour, before washing, in warm water with ammonia in it, one tablespoonful to two gallons of water.

Cover the tub over to prevent the heat escaping, and squeeze and wring them out of this before the water cools.

Why Flannels Shrink

(1) Soap has been rubbed on them instead of soap-jelly being used.

(2) They have either been washed or rinsed in water too hot or too cold.

(3) They have been allowed to lie about wet, instead of being hung up to dry immediately.

(4) They have been dried too slowly.

(5) They have been dried so close to an open fire that they steamed.

(6) They have been ironed while wet with a very hot iron.

Recipe for Soap-Jelly

Take as much soap as will be required, and cut it down in shreds. Put it into a saucepan, and just cover it with hot or cold water. Allow the soap to melt slowly over the fire until it is quite clear and without lumps.

Do not fill the saucepan too full, as soap is much inclined to boil over. The soap may be put into a jar instead of a saucepan and melted in the oven. Any scraps of soap may be used up in this way. It is better to make soap-jelly fresh each week, as it loses its strength if kept many days.

Remember that the odor and taste of soap will cling very tenaciously to anything with which it comes in contact, so that the knife and board on which it was cut, also the saucepan, ought to be kept for that purpose only.

The Way to Iron Flannels

Fine white flannels may be pressed with a cool iron on the wrong side, or on the right side if a piece of muslin is laid over it first, as this will make them smoother and show up the work; but they must be quite dry first or the iron will turn the moisture into steam and so cause them to shrink.

Ironing, without a doubt, gives flannels a fine appearance, but as the warmth of flannel depends to a great extent on its soft, woolly surface, it is a pity to deprive it of this by ironing, especially in the

AT THE end of the Summer vacation most of us find that we have very few dollars to spend in renovating our Summer wardrobes. These Summer-time dresses and accessories, which are usually delicate in color, should never be laid away soiled and dirty or in a rumpled condition, for the laundering and pressing next Spring will be doubly hard. If our garments are to be kept in good condition and give the proper amount of service they must be cleaned early and often, just so soon as soil or stain makes its appearance.

By undertaking the laundering of the more delicate and expensive articles at home, a great saving can be accomplished. In addition to making a large reduction in the weekly laundry bill, the home-washed garment will probably receive much more individual care than would be the case if it were treated with many others at the laundry. The following suggestions are given to those women who feel that they can not afford to send all their garments to professional cleaners.

Soap Jelly

SOAP jelly is a valuable help and is easily prepared, though it should not be made too long beforehand, as, if kept more than a week, it loses its strength. The quantities used are a quarter of a pound of soap to each quart of water. Take, then, as much soap as you think will be needed, and shred it finely with a knife, putting it into a saucepan with the water to melt slowly till it is clear and without lumps. Then pour it off into a jar or basin and let it remain until required. When melting the soap, do not b— it quickly and do not fill the saucepan, even though you mean to have a big wash, as the soap is very liable to boil over, and this not only wastes it, but causes an unpleasant odor in the house.

Silk Waists

NOTHING perhaps is so useful as the dainty silk waist so much worn. I purpose giving a few hints as to the washing and ironing of silk, and to show that it is very little trouble and very easily done. If two or more waists are to be washed on the same day, do not wash them at the same time; sort them into colors, putting the white ones alone.

Now have ready three baths or bowls of lukewarm water and into two put some of the soap jelly. In the first bath plunge the waist, having the right side uppermost. Squeeze the soapy water gently through the fabric, keeping it well under the water, and paying special attention to

Do not wring it; turn it on the wrong side, and repeat the process of washing in the second bath of soapy water. When well washed, squeeze; shake and rinse in clean warm water to remove the soap; if put at once into cold water the soap might cling to the silk. After rinsing thoroughly in the warm water, rinse in cold water, and, if possible, under running water. To make white silk a good color it should be rinsed in blue-water. Should white silk be discolored after washing, soak it in warm milk, then wash it very quickly, repeating the process just given for the beginning.

Do not have the water too hot for silk and ne— —h soap on it, nor should you wring — —at would give it a coarse, thick look.

Washing Colored Silks

BEFORE washing colored silks, soak them for a short time in cold water with a little salt in it. If the color is inclined to "run" this will prevent it to a certain extent. Silks of different colors should be steeped separately. If the color comes out very much, hurry through the process and do not let the silk lie about between rinsings in the different waters, especially when there is a mixture of colors in the silk, as one color would run into the other. In rinsing, add a little salt or ammonia to the last water in order to fix the color.

To give silk a gloss, it is well to dip it, after rinsing, into methylated spirit and water, the proportion being one dessertspoonful of spirit to half a pint of water. After squeezing this out, fold carefully, and pass through the wringer. Never twist silk, it is apt to warp the threads. Roll up the waist in a clean cloth and leave for a short time before ironing.

To Iron a Silk Waist

SILK must be ironed quite damp, or it will have a rough, unfinished appearance. Use a moderately warm iron and place a piece of muslin between it and the right side of the silk. A hot iron yellows the silk, and gives a crimped, rough appearance. After passing the iron over the muslin, take it away and iron the silk to make it have a good gloss. Any lace should be ironed on the wrong side, as lace should not have a gloss. If the hot iron were put directly on to the surface of the wet silk, the silk would stick to the iron and this would make it have a shriveled look, hence the need of the muslin.

Begin ironing with the collar-band and neck, then the sleeves. Use a sleeve-board for ironing the sleeves. After ironing all the small parts, begin with one side of the waist and iron the whole of it. Silk

.......6,693
.......5,439
......10,713
..........48
..........55
.......3,365
..$10,026.45
..$13,397.13
42.6 inches
55 degrees

.... 1
.... 3
.... 183
.... 5
ks 8
.... 8
.... 21
... 914,119

.........51
.........53
..... 3,121
...$9,723.00
...12,361.40
..36 inches
54 degrees

trimmed with lace and lace insertions, gather up the lace in the hand, dip the fingers into some starch and put it on the lace. Squeeze out the starch, being very careful that it does not touch the silk.

For the insertion spread it out flat on the hand and put the starch on it evenly with the fingers. Put the starched parts carefully on each other when rolling the waist up in the cloth. Ironing the silk wet gives it a smooth and glossy appearance, but should the waist get dried before it is ironed, dip it into clean cold water and roll in a cloth. Do not sprinkle water over it, as that would make it look rough and blotchy when ironed. When finished, fold the waist neatly without creasing and put it out to air.

AND SHIPM

MARION.

..es | No. shee
...85 | Hogs ...
.... | Schools
rass | Teache
iogs | Pupils .
 | Amount e
 | Permane

Prints and Colored Muslins

PRINTS and colored muslins should never be soaked for any length of time before they are washed. Half an hour is the extreme limit, and the addition of salt to the water in which they are immersed does much toward fixing the color.

The articles should then be wrung out, and dropped at once into a good lather of warm, but not hot, water. After squeezing and working them thoroughly with the hands, first on the right and then on the wrong side, they should be again wrung out, placed in cold water, wrung again, and rinsed in cold water, then finally replaced in the salted water until they are required for starching. Should no starching be required, the articles should be wrung out and then dried.

Colored muslins and prints may be put to dry in the open air, but a shaded place must be selected, as sunshine would bleach the colors and entirely spoil the appearance of the fabrics. In the case of blue and mauve muslin or cotton articles, the proportion of two teaspoonfuls of vinegar should be added to two pints of rinsing water. Delicate articles, such as fine muslins, lawns and batistes, should never be fixed to the drying-line by the ordinary clothes-pins, as these are apt to stretch and tear the material. They should, on the contrary, be evenly balanced over the line, and for this reason should never be hung out on a windy day.

All muslins should be starched wet. In starching colored muslins do not let the starch be too hot or it will soften the colors. In thinning the starch, cold water may be used.

To Wash a Net Dress

FILL a bath-tub about one-third full of strong, warm, white soap-suds, and add two tablespoonfuls of powdered borax. If the dress is colored, or has tinted flowers

the dress out to dry or it will stretch. Hang the waist out full width, neck down, and pin to the clothes-line with clothes-pins at frequent intervals. Hang the skirt bottom up, stretched out full width along the line and pin with clothes-pins close together.

or a time, keeping it spread out
as possible. Then squeeze the
and down in the water, but do
if rubbed it will be pulled out of
e are any stains that will not

come out in this way, place them over the palm of the hand and rub a little soap upon them, taking care not to stretch the rest of the material. Rinse through two or three waters and wring out as dry as possible.

Great care must be taken in hanging

JOSEPHINE B.:—In washing the stained sheets use javelle water. This useful mixture is sold by most druggists, but it is not difficult to make, and is much less expensive when prepared at home. Every laundress should use it, as it is very effective in keeping table linen and children's white clothes free from fruit stains. A small teacupful of the fluid added to a boiler of water will assist materially in keeping the clothes white and will not injure them in the least. The most obstinate stains of fruit, tea, coffee, etc., on table-cloths and napkins will usually succumb to an application of one part of javelle water diluted with four parts of soft water. If the stained article is soaked in this fluid for several hours and then thoroughly washed and rinsed, it will usually come out perfectly clean and white. Only white goods can be treated in this way, however, as javelle water is likely to fade colors. It is made thus: Place four pounds of bicarbonate of soda in a large granite or porcelain-lined pan, and pour over it four quarts of hot water. Stir with a stick until the soda has dissolved, add a pound of chloride of lime, and stir until this also has dissolved. Allow the liquid to cool in the pan, strain the clear portion through thin cloth into wide-mouthed bottles or jugs and cork tightly for use. The part that contains the sediment may also be bottled, and used for cleaning the sink, kitchen table, etc. Try repeated washings and bleaching on the grass to remove the stains from the lawn.

GLADIOLUS:—Cotton goods will seldom fade if allowed to lie for some hours in a bath prepared by dissolving salt in boiling water in the proportion of half a pint to a quart of water. Place the dress in the water while it is still warm; after several hours wring it out and iron the usual way.

To Set and Keep Colors

Where green or blue, or mauve, or purple, or purply-red, is the dominant note, soak the things before washing for at least ten minutes in alum water, using an ounce of alum to a gallon of water. For the madder tints, browns, brown-reds and tans, and all their kind, use sugar-of-lead in the same proportion. Black goods, black-and-white, gray, and very dark purple, need to be soaked in strong salt water, or have a cupful of turpentine put in the wash water. A strong tea made of whole black pepper is good to soak the finer black cottons. And if a handful of salt goes into the last rinse water, all manner of black-and-white things come through it much cleaner and clearer. Sunshine will bleach out almost anything colored, so prints, ginghams and chambrays had better be dried in the shade, but as quickly as possible. All soap must be rinsed out thoroughly. Wheat bran is better. Tie it loosely in cheese-cloth and use the same as soap in tepid water. Yellows, buffs and tans are made much brighter by adding a cupful of strong strained coffee to the rinsing water.

SILK UNDERWEAR.

One may be the possessor of the daintiest underwear and yet know so little how to launder it that it will retain its beauty but a very short while and will quickly wear out. Silk underwear of good quality is expensive at the start, but as it will last for years with proper care, it is in the end cheaper than less costly kinds that do not yield such good service. The wise woman washes these garments with her own hands and thus ensures a good return for her investment.

The proper method of laundering silk underwear is by no means difficult. Dissolve a handful of borax in a pail of lukewarm water and soak the garments in the water for fifteen minutes. Then prepare a good suds with white soap, making it about blood warm; hot water would make the silk harsh and wrinkly. Rub the garment, in the suds as lightly as possible, and do not wring them, but squeeze the moisture out very carefully. Then rinse in two waters of the same temperature and hang to dry without wringing.

Plain silk hose may be washed in the same way, but lace stockings in delicate tints should always be washed in naphtha. Turn the stockings wrong side out, shake them free of dust, lay flatly in an earthen ware dish and cover with naphtha. Squeeze them and lift them back and forth in the naphtha, and rinse in clear naphtha. After the latter fluid has settled it may be poured from the sediment and used to clean less delicate textures. The stockings should be well aired until all odor is gone. Naphtha should never be used in a room where there are lights or a fire.

Silk garments should not be sprinkled for ironing, but should be rolled in a thick towel wrung out of clear water, and after an hour pressed with a heavy iron that is not too hot. A knit garment should always be ironed lengthwise, and care should be taken that there are no wrinkles on the under side.

MISS L. E. B., *Sparrow's Point, Md.*:—White silk handkerchiefs and mufflers may be washed in warm soap-suds, white soap being best for the purpose. When the fabric is very nearly dry, smooth with an iron that is not too hot. Washing really improves white silk, as it causes a beautiful creamy tint to take the place of the original glaring white.

FEATHERSTONE:—The following method of laundering handkerchiefs is highly commended: Place six drops of blueing in two quarts of water, add a piece of raw starch the size of a filbert, and let it dissolve, being careful that none of it settles to the bottom of the bowl. The handkerchiefs having been washed and dried in the usual way, dip each one separately in the water, moving it about a little to make it thoroughly wet, and squeeze it as nearly dry as possible with the hands. When all have been treated in this way, lay them smoothly in a towel and place them in the clothes basket. To iron them, lay each one flatly on the board or table, smooth it on both sides, make a fold two inches deep across the handkerchief, press it in lightly with the iron, and then make another fold across the first. The handkerchief should then look exactly as it did when purchased.

MINNIE:—Silk underwear should be soaked half an hour in warm suds and ammonia water, allowing a tablespoonful of ammonia to a gallon of water. Rub gently with the hands, squeezing, pressing, but never scrubbing. Do not be too generous in the use of soap and never rub directly on the garment. Use only in solution. Rinse through two clear, warm waters of the same temperature as the suds, adding to the last water a little ultramarine blue and a teaspoonful of liquid gum arabic. Smooth out and hang as carefully as possible in order to avoid the wrinkles so hard to iron out of silk without injury to the fabric. When nearly dry, press under muslin.

15,491
11,091
27,881
....77
....87
.5,547
691.50
148.89

To Wash Chamois.

I AM a subscriber to The Woman's Magazine. Would you at some time print a formula for washing chamois so it will not get stiff and hard?

Mary A. Leonard.
166 Ross St., Brooklyn, N. Y.

Wash the chamois in tepid sudsy water, using only a pure soap. Rinse in tepid water, to which add just enough soap to make it a trifle sudsy, and olive oil in the proportion of one tablespoon of olive oil to one quart of water. Squeeze out with the hands and dry. If you follow these directions the chamois will not be stiff or hard.

To Wash Chamois Gloves.

Make a strong suds of a good white soap and warm water with a little borax in it. Place the gloves on the hands and rub thoroughly. If the soiled spots do not yield to this rub soap on them. Rinse in water containing some soap. To the last water add a spoonful of glycerine to replace the natural oil and hang in the air to dry. While yet damp pull them on the hands, then carefully remove and finish the drying. They will be soft and fresh as new if this rule is followed and will slip on the hand easily.

An Easy Way to Clean Kid Gloves

KID gloves may be successfully cleaned by the use of a little milk and white soap. Put the glove to be cleaned on the hand; moisten a soft flannel cloth in milk, rub on a little soap and go over the entire glove, renewing the milk and soap on the cloth when needed, and dry with an-

WE HAVE the our Wisdom *suggestions, such a keeping methods ar accomplishing the things that make up wife's work outside ration of meals. C paid for available be acknowledged or*

.... 192	Eggs, doz ...	
.... 5,980	Feathers, lbs	
.... 654	Turnips, cars	
..... 8,040,000	Vegetables, l	
l.... 5,500,000		
.... 2,204	Beer and liquor, gal.	4.163
.... 2,440	Miscel., lbs 85,785	

boat.

Washing the feathers in a pillow is another unusual task, which should, nevertheless, be familiar to the housekeeper. Make a bag of ticking, and rub its entire inside and outside surfaces with common yellow bar soap, dipping the soap in water so that it may be applied generously. Place the feathers in the bag, fasten it securely, and boil in a clothes-boiler for ten minutes, disturbing the feathers frequently with a stick, and moving the bag up and down. Then drain, squeeze out as much water as possible, and hang the bag in a dry, shady place. Feathers should never be placed in the sun. A few days of drying will render the feathers fluffy and free of all unpleasant odor. Some country housekeepers save all feathers, whether of ducks, geese, chickens or turkeys, and after they have been treated to the boiling process they are very satisfactory, both for pillows and for cushions.

...............50	Sheep................
Principal agricultural products .... Corn, wheat, oats, grass	Hogs........ ......
Principal live-stock .... cattle, hogs, horses	Schools operated....
Minerals developed................lead, coal	Teachers employed.
Topography.......................undulating	Pupils . ...
Population 15,360	Amount expended for
Assessed valuation $4,350,482	Permanent school fu
No. horses and mules 9,145	Average annual prec
	Annual mean temper

SHIPMENTS.

Cattle, cars........ 161	Oats.. 2	Eggs, doz 486,329
Hogs................ 260	Hay............ 19	Butter, lbs...... 6,748
Horses and mules.. 35	Wool, lbs........ ... 375	Dairy products..43,940
Sheep................ 43	Hides......... ... 37,439	Feathers. 2,811
Mixed live-stock .. 115	Flour.......... 360,000	Clover seed, bu.. 2,807
Bl'd hogs, head. 8	Veal 338	Oil, lbs............ 1,520
Wheat, cars... . .. 131	Game............ 4,657	Apples, brls...... 1,055
Corn 2	Poultry......... 644,562	

MONROE.

Area, taxable.......................481,511 acres	No. cattle ....
Land, per cent in cultivation 92	Sheep................
Principal agricultural products..... .... Corn, wheat, oats, grass, tobacco	Hogs ....
	Schools operated...
Principal live-stock.......................... Hogs, cattle, horses and sheep	Teachers employed
	Pupils ....
Minerals developed...................... coal	Money expended for
Topography ....undulating	Permanent school fu
Population.............. 20,790	Average annual prec
Assessed valuation $7,079,904	Annual mean temper
No. horses and mules 17,433	

SHIPMENTS.

Cattle, cars........ 394	Hay.................. 161	Veal 16,075
Hogs.... 438	Tobacco, lbs ... 21,129	Game................. 30
Horses and mules. 116	Wool 165,580	Lard 1,009
Sheep................ 153	Pelts.............. 3,213	Tallow 15,065
Mixed live-stock... 43	Hides............ 54,543	Poultry......... 666,261
Blooded horses,hd. 21	Flour 1,390,918	Eggs, doz 94,734
Cattle 12	Shipstuff 61,980	Butter, lbs....... 2,108
Hogs................ 4	Corn-meal 1,200	Feathers 4,877
Wheat, cars 7	Nursery stock ... 1,300	Nuts, bu 23
Corn.................. 42	Beef 3,226	Timothy seed 82
Oats 14		

Mrs. R. E. L., *Jacksonville, Fla.*, wishes to know a reliable method of cleaning lace, and we can recommend the following recipe as excellent:

First sew the lace with fine cotton thread to pieces of new white flannel of proper size and shape. Then make a strong lather with white Castile soap, and dissolve powdered borax in it in the proportion of a tea-spoonful to a gallon of suds. Place the lace in the lather, and let it soak for at least twenty-four hours; and if it is much soiled, change the lather as often as needful. Then remove the lace from the suds, wring it carefully, and place it in soft cold water, repeating the rinsing if necessary. As soon as the lace has been thoroughly rinsed, wring again very gently, spread the flannel upon a smooth surface of soft, thick flannel, with the lace downward, and press with an iron that is not too hot. The lace may then be removed from the flannel. If it needs stiffening, melt a small quantity of gum-arabic in the water used for the second rinsing.

Subscriber:—To clean thread lace: Cover a black bottle with clean linen or muslin, and wind the lace around it (securing the ends with a needle and thread), not leaving the edge outward but covering it as you proceed. Set the bottle upright in a strong, cold lather made of white soap and very clear, soft water, and place it in the sun, having gently rubbed the suds up and down on the lace with the hand. Keep the bottle in the sun every day for a week, changing the lather daily and always rubbing slightly when you renew the suds. At the end of the week take the lace off the bottle, and without rinsing, pin it backward and forward on a large pillow covered with a clean, tight case. Every scollop must have a separate pin, or more, if the scollops are not very small. The plain edge must be pinned down also, so as to make it straight and even. The pins should be of the smallest size. When the lace is quite dry remove it from the pillow, but do not starch, iron or press it. Lay it in long, loose folds in a paste-board box.

Juliet:—To renovate ribbons proceed as follows: with good, pure soap prepare a basinful (a hand bowl will be large enough) of warm suds and place in it all the ribbons of one color. When they have soaked for fifteen minutes, remove and spread them, piece by piece, on a smooth surface. Then with a soft brush (an old nail brush will do) rub until all the streaks and spots disappear. A little cooking soda will help to remove the obstinate stains. Rinse out the soap-suds in clear, warm water. If you desire the ribbons to be as stiff as when new, put a few drops of vinegar in the rinsing water.

Have the ironing board ready, spread the ribbons between two pieces of smooth white goods with a plain weave and press with a moderately hot iron until thoroughly dry.

This method will be found excellent with satin, taffeta, peau de soie, grosgrain, liberty satin, miroir velvet and other ribbons—excepting plain silk velvet. These should be merely dampened—not soaked—and run quickly back and forth over the face of a hot iron (silk side next to the iron) until dry. With a clothes-brush brush up the face of the ribbon gently but thoroughly, and the old velvet ribbon will be restored to its original condition.

Daisy:—Clean the lace in the following anner: Spread it out smoothly on wrapping aper, and sprinkle it carefully with calcined agnesia; place another paper over it, and put away between the leaves of a book for two r three days. All it then needs is a skilful aking to scatter the white powder, after which ady for wear, with its slender threads in- l as fresh as when new.

EPORT.

	15,182
	9,349
	14,206
erated	74
	92
	3,796
ended for schools, '94	$20,815.27
school fund	38,964.11
ual precipitation	32 inches
n temperature	52 degrees

	27,920	Potatoes	156
	3,545	Lumber, cars	7
	862	Ties	91
i, bu	5,900	Posts	1
	1,000	Coal	163
s	14	Junk	4
l	250	Other	4
	1,050	Miscel., lbs	2,044,202

m Huntington and Rensselaer.

RANDOLPH.

297,548 acres	No. cattle	9,079
85	Sheep	12,301
	Hogs	10,000
rass, wheat	Schools operated	90
	Teachers	125
hogs, horses	Pupils	9,539
coal	Amount expended for schools, '94	$49,048.92
ng to broken	Permanent school fund	50,028.39
24,893	Average annual precipitation	37 inches
$6,825,815	Annual mean temperature	54 degrees
11,604		

SHIPMENTS.

gs	21	Poultry	396,040	Staves	60
l, cars	6	Eggs, doz	86,307	Hoops	27
	30	Butter, lbs	6,377	Posts	3
s	87,274	Feathers	497	Brick	207
	5,123	Strawberries, crts	1040	Coal	6,860
	227,754	Beer, gals	13,102	Tar	4
	863,070	Apples, brls	177	Ice	19
	502,600	Lumber, cars	9	Junk	25
l	9,330	Piling	43	Clay	2
tock	18,500	Ties	182	Sand	1
	7,005	Logs	1	Other	224
	240,080	Wood	1	Miscel., lbs	3,789,778

Margie has a black silk dress that will have to be entirely made over to be presentable. The skirt is plaited, and the silk is in consequence badly creased. There is but one way to remove creases from black silk. A hot iron should never be used upon it, for heat invariably takes the "life" out of silk and gives it a limp and bedraggled appearance that makes it of little use for any dressy purpose. To renovate such a skirt, first rip it all apart, sponging and cleaning wherever necessary. Place the silk on a clean table, wet it thoroughly with cold water, and rub it smooth with a clean white cloth, thus causing the fabric to adhere to the smooth surface of the table. Be particular to entirely remove the creases, rubbing the material in every direction; then allow the silk to dry upon the table. Yes, this *is* a slow process, but if the fabric is of really good quality, it will well repay one for the labor, since in this way it will be quite restored. A dining-table that can no longer be used for lunch or tea without a cloth is admirably adapted for this work, for when it is drawn out to its fullest extent a large quantity of silk may be dried upon it at once. Black grosgrain ribbon may also be perfectly freshened in this way.

C. C. S., *Fort Ann*:—To clean black silk, make an infusion of equal parts of clear coffee and ammonia, and, having carefully brushed the material, apply the liquid to it with a cloth. If the silk is in breadths, wind it evenly about a smooth-board, preferably one of the boards upon which fabrics are wrapped at the mills, and which may be procured at any dry-goods store. If the goods are in small pieces, they may be smoothed when almost dry with a cool iron applied on the wrong side.

Iowa:—When you think that your sealskin coat needs cleansing, heat some bran in a pan, being careful to keep it stirring so that it will not burn, and when it is hot rub it into the fur, brushing it the wrong way with a piece of flannel or with a velvet brush. Ysaye is pronounced as if spelled ee-zy'-ee. The two boys who assist an Episcopal minister are called altar boys.

	19,941
	6,092
	20,060
	114
	104
	6,050
	9,958.52
und	56,345.45
ecipitation	40 inches
erature	55.2 degrees

Wyoming:—You probably tried to remove the mud stains from your black silk before they were thoroughly dry. Always permit mud to dry before attempting to brush it. Try rubbing the spots with a flannel that has been dipped in gin.

00	Ties	4
18	Wood	17
00	Brick and sand	42
00	Stone	2
00	Coal	64
00	Other	103
94	Misc., lbs	1,082,764

A. E. H.:—To clean plush: Invert a hot flat-iron, place upon it a single thickness of wet cotton cloth, lay the plush upon the cloth, with the wrong side downward, and rub gently with a dry cloth until the pile is well raised; then take the plush from the iron, lay it on a table, and brush with a soft brush.

aha & Southern railroad.

M. V. C.:—To raise the pile of plush when flattened by wear, old the wrong side of the material over boiling water until the ile rises, or else slightly dampen the wrong side and hold it over a iron that is not hot enough to scorch.

P. M. Z.:—If the plush is of silk and fadeless, sponge it until clean, and then hold it over a vessel of boiling water so that the steam must penetrate the fabric to escape. Pass a whisk-broom lightly over the plush while held in this position, and continue the process until the nap or pile of the goods rises. Two persons will be required to do the work properly. Send the silk to a professional scourer.

	10,067
	3,484
	6,725
	59
	87
	6,140
schools, 1894	$27,818.30
nd	35,454.76
ipitation	43 inches
ature	55 degrees

Hudson's Bay:—To clean dark furs: Warm a quantity of new bran in a pan, stirring it briskly all the time to keep it from burning. When it is thoroughly warmed rub it vigorously into the fur with the hands, and repeat this process several times. Then brush the fur rather violently to free it from dust.

Mrs. J. C. C.:—White furs, ermine, etc., may be cleaned thus: Lay the fur on a table, and rub it well with bran that has been moistened with warm water, continuing the friction until the fur is quite dry. Then rub with dry bran. The wet bran should be put on with flannel and the dry with a piece of book muslin. Lastly rub the fur thoroughly with magnesia on a piece of book muslin. The rubbing should be done against the grain of the fur.

To "do up" black silk, boil an old kid glove (cut up into small shreds) in a pint of water until it is reduced to a half pint; then sponge the silk with it; fold it down tight, and ten minutes after iron it on the wrong side, with a cloth between. The silk will retain its softness and lustre and at the same time have the body of new silk.

				Granite	1,650
				Iron ore	65
				Pig-lead	196
				Lead ore	272
				Zinc	12
				Slag	93
Corn				Junk	1
	804	Tiff	10	Sand	170
	891	Stone	48	Miscel., lbs	75,046

LUCIA:—To remove mildew spots, simply wet them with a solution of chloride of soda or of chloride of lime (bleaching fluid). Starched linen that has contracted mildew spots will require a daily application of the fluid for two or three days, the material being rinsed out and bleached in the sunshine after each application.

It sometimes happens that there is a spot upon linen which cannot be accounted for and which acids fail to remove. If moistened and held over a burning sulphur match, the smoke will shortly bleach the place; but it must be immediately washed, because the sulphuric acid which arises from the flame is corrosive and will destroy the texture in a short time.

MRS. W. E. L., *South Brooklyn, Ohio:*—Obstinate coffee stains may usually be removed by moistening the spots and holding them close over the fumes of a small piece of burning sulphur placed in an iron vessel. The sulphurous fumes being acid, the stained parts must be at once carefully washed with water containing a little soda or ammonia, to save the fibre from injury. If a spot is small, it may be moistened and held over the fumes of one or more sulphur matches. The vapor from burning sulphur will often remove stains that nothing else will affect; but the fabric must be immediately and thoroughly rinsed.

NEATNESS:—When linen has been stained with fruit juice of any kind, it should be immediately washed in hot water to which a little soda has been added. If the stains are of long standing and are very obstinate, draw the discolored fabric over a vessel filled with boiling water and allow it to become saturated with the steam; then, while it is held in this position, rub salts of lemon upon it until the stains are removed, place it in hot water, and leave it to soak. If this does not avail, dip the stained part of the material in a weak solution of chloride of lime, and then wash it thoroughly with cold water The solution must not be too strong, and the fabric should be allowed to remain in it for only a very short time.

G. T. V.:—Grease may be removed from many varieties of silk by laying a piece of soft blotting-paper over the spots and passing a warm iron over the paper. Another method that is both safe and satisfactory consists in spreading powdered French chalk thickly upon the spots, covering with blotting-paper and passing over the latter a warm iron as before. To remove mud spots, proceed as follows: After the mud has dried thoroughly place the fabric on a flat board or platter and brush off as much of it as possible; then saturate a clean cloth with a mixture of one part of household ammonia to six parts of water, rub the spots, but not too vigorously, with it, and wipe with a dry cloth.

MOTHER:—Paint and, indeed, almost any kind of grease may be removed from clothing with a mixture of equal parts of turpentine and ammonia. Apply the liquid plentifully to the spots until the paint or grease is well softened; then cleanse with strong soapsuds, and brush thoroughly with a stiff whisk-broom. The mixture should be kept tightly corked when not in use.

Turpentine will remove paint spots from strong and coarse fabrics of all sorts, but for fine or delicately colored materials benzine or naphtha is better. The liquid should be wiped off immediately after the spot is removed, to prevent discoloration.

A heavy mildew is beyond the reach of any known application; but if it is only upon the surface of the goods it will fade gradually after washing, boiling and bleaching in the sun. Its disappearance is sometimes hastened by spreading upon both sides of the goods a mixture of soft soap, powdered starch, salt and lemon juice, and then laying the fabric in the sun. Two and even three applications of this preparation will, perhaps, be necessary. Blood stains are removed by smearing them with a raw paste of flour and water and then spreading the article in the sun.

LAUNDRESS:—Lay the scorched shirt-bosom where it will receive the direct rays of the sun. This treatment will remove the marks of scorching from any fabric, unless the defacement is too serious.

I. D.:—Oil stains may be removed from leather by applying powdered pipe-clay mixed with water until of the thickness of cream. Allow the paste to remain upon the leather for four hours

MAY:—You may remove the grease spot from your dress in this way: Take benzine, gasoline, turpentine, or, best of all, ether, and moisten a large ring around the grease spot, gradually working toward the centre; when this is reached immediately saturate two pieces of blotting paper with the spirit, place one beneath and the other on top of the spot and press with a weight. By this means the grease will be absorbed as soon as dissolved. Care must be taken in the use of ether, gasoline or benzine not to bring it near a flame, as the vapors of all three are highly inflammable.

C. D.:—For removing the wine stains from the tweed try ammonia diluted with water.

TO REMOVE INK STAIN—Apply camphor and a little lard, then wash out in soapy water.

Nothing is better for cleaning dusty and greasy garments than soap bark, which is extensively used by tailors and scourers in purifying men's clothing. It is quite inexpensive and may be purchased at any drug store. Light-hued materials cannot be cleansed with the bark, however, as it possesses just enough coloring to darken a delicate tone.

To prepare soap-bark for use, pour a quart of boiling water over five cents' worth, and steep gently for two hours, keeping the heat so low that the water will not be perceptibly reduced; then strain the liquid through a cheese-cloth, and place it in an earthenware bowl. The material to be treated should meanwhile have been ripped apart and brushed and all the stitches picked out. Have ready a smooth board or table, lay the pieces of cloth one after another upon it, and sponge thoroughly on both sides, giving particular attention to soiled spots.

The best way to remove ink stains that have dried is to rub them with milk till the stains fade away, changing the milk as it becomes discolored. Afterward *rub with ammonia*, to remove grease. Fresh ink stains should be sprinkled with salt, which absorbs the ink, and so prevents the stain from spreading. Brush into a dustpan as soon as it is discolored, and sprinkle with fresh salt, removing in the same way.

L. M. H., *Brooklyn, N. Y.*:—To remove grease from carpets, lay a piece of blotting-paper over the spot and place a moderately hot iron upon the paper. If the grease is very abundant, it will be necessary to repeat the process several times, renewing the blotting-paper each time. For ink stains on carpets, moisten dry starch with cold water, making the mixture as thick as pancake batter; spread this upon the stains a-quarter of an inch thick, let it dry thoroughly, and sweep off carefully. If the ink has not then entirely disappeared, repeat the application. We know of no methods of curling short hair save those you mention.

MRS. H. MUZELIUS writes, "Can you give a recipe for cleaning fur rugs?" The following is another excellent method for cleansing carpets, and it certainly can do no harm to try it upon fur rugs: Mix equal quantities of fuller's earth and magnesia with boiling water, apply to the rug while hot, and brush off when perfectly dry. If this proves ineffectual, however, it would be well to consult a furrier.

INQUIRER:—Coffee will not injure the colors of good woollen carpets. To remove coffee stains, make a thick mixture of starch and water and spread it over the spots; let it dry thoroughly, and then brush it off with a whisk-broom. This is sometimes almost magical in its effect, and at any rate can do no harm. Possibly in your case the benzine set the color of the coffee. Coffee stains are taken out of linen by pouring boiling water upon them before washing the fabric.

USES OF TURPENTINE.

Turpentine and soap will remove ink stains from muslin.

A few drops in the boiling water will whiten clothes.

Placed among furs and winter goods, will keep moths away.

An equal mixture of turpentine and linseed oil will remove white marks made by water on furniture.

To Remove Ink

MELT a piece of tallow, and plunge the ink spot in the hot fat, then wash the article, and all traces of the ink will be gone. If the article be colored or will not wash, drop melted wax on the spot, let it harden, then remove with a knife. The ink will be soaked up by the wax.

Lemon-juice will cleanse other things besides the skin. Copper may be cleaned by rubbing with a lemon skin and salt. It should be wiped at once with a cloth or chamois. Iron rust and ink stains may be removed from linen by rubbing with lemon-juice and salt and then exposing the spot to the sun.

ONE OF OUR FAMILY:—Matting should be cleaned with salted water and a soft flannel cloth. If there are spots that are badly soiled, first rub them with dampened corn-meal, then wash the matting with a clean flannel cloth and cold salt water, allowing a quart of salt to each pail of water; and lastly wipe off all moisture with a dry cloth. Matting thus treated will not turn yellow.

A SUBSCRIBER:—To prepare wax for polishing floors, stir twelve pounds and a half of yellow wax, rasped, into a hot solution of six pounds of good pearl-ash in rain-water. Stir the mixture well while boiling; it will appear quiet at first, but will soon commence to froth. When the effervescing ceases, stop the heat, but continue to stir and add to the mixture six pounds of dry yellow ochre. It may then be poured into tin cans, and will harden on cooling. When wanted for use, take a pound of the

PERSPIRATION STAINS.

Have you ever had a silk gown returned from the cleaners, still showing the ugly perspiration marks? If you would remove them yourself, take equal parts of alcohol and ether and a few drops of ammonia and sponge the marks with this solution, then place the article in the sun to dry. If not entirely removed, sponge the stain with diluted ammonia and replace the article in the sun. This seldom fails to remove the blemish. A dyeing and cleaning establishment paid a southern woman $25 for this simple recipe, and it is one worth passing along.

MRS. H. B.:—To make an excellent cement for china: Soak two drachms of cut isinglass in two ounces of water for twenty-four hours; boil down to one ounce, add one ounce of spirit of wine and strain through linen. Mix this, while hot, with a solution of one drachm mastic in one ounce of rectified spirit, and triturate thoroughly with half a drachm of powdered gum ammoniac.

twick, in Christian county.

.20,438
.17,470
.32,935
....121
....130
..8,263
,419.79
,369.75
nches
.8,877

Annual mean temperature.....56 degrees

HIPMENTS.

,000	Ties 842	Other..... 16	
,523	Wood. 7	Miscel., lbs 510,000	

VERNON.

cres	No. cattle.....25,656
..85	Sheep.....3,290
....	Hogs.....18,672
ans	Schools operated 139
....	Teachers.....205
rses	Pupils. 9,893
coal	Amount expended for schools, 1894..$68,273.63
ting	Permanent school fund.....96,779.07
,505	Average annual precipitation .....40 inches
0,935	Annual mean temperature .....55 degrees
0,254	

HIPMENTS.

,800	Eggs, doz 136,514	Saw-dust. 8	
,760	Butter, lbs 20,417	Brick 301	
730	Cheese..... 555	Stone 10	
,061	Feathers..... 1,350	Zinc 211	
,023	Sorghum seed, cars. 6	Coal 199	
,000	Cabbage, lbs... 120,500	Pottery..... 9	
,002	Blackberries, cr..... 5	Ice 1	
,190	Strawberries..... 38	Junk..... 6	
,019	Gooseberries..... 1	Clay 215	
,162	Molasses, gals.. 10,236	Coke 3	
,000	Apples, brls..... 834	Other 9	
,500	Potatoes 1,352	Miscel., lbs..... 969,840	
,000	Lumber, cars 8	Moulding, cars 2	
,031	Wood 138		