HELL UP THE EXPRRSS
 OPRM THIS SARE mizw


NEWSY GLEANINGS.

##  <br>  <br> 







Tur hop crop in Cantral Now York will be
trom niteen to teaty fleve per cent. 1 lighter
than the crop of last year.








MEN AND WOMEN HANGED.


THE CONDITION OF OROPS.





##  amas AT turf ports



| The Insurgents directed their fre upon the arsenalsand forts, The Governimant ironBiver to oppose any revolt in Matto Grosso,has been ordered to rcturn to the defeecee of has been order |
| :---: |
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|  |  |
|  |  |



Great Gathering of the Worid's Dif-
ferent Faltis in Chicago.
A unigue procosion in which the relly.






THE MARKETS.




on to goo.......

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Tanden
0
nocrinaul spramax
Three onnces of tapioca, one quart
of milk, two ounces of butter, quarter of milk, twe ounces of buthere quarter
of pound of sumar for egg, favor.
ang of vanilla or bitter almonds. Wrach
 ring it: then let it cool; mix with it
the butter, sugar and eggs, which
thonld be well beaten, and flavor with
cither of the bion vither of the above ingredienta, But-
ter a pie diha and line the edges with
puif ppaste; put in the puding and
bake in a moderate oven. If a quart. of fresh apple esiuce is added befors
baking this wili be he queen of deserti.
New York World.

Macazoxt choqumtrzs.
Break into small pieces six ounces of
macaroni; throw these into boiling macaroni; throw these into boiling
water and boil rapidly twenty minutes.
I nay rapidly, beanuse the motion of sticking together. When done, drain
in a colanderand throw into ocold water
to blanch for fifteen minutes. Pat a
half pint of milk in a forin. half pint of milk in a farina boiler ;
rubt together one tablespoonful of but-
ter and four even tablespoonfuls of lour; stir into the milk, and cook and
stir continually until sthick paste is
formed; then add the yelks of two oggs, cook a moment longer, take from
the fire, add two tablepoonfuls of
grated cheese, a palatable peasoning of
salt and pepper. Drain and shane tho
macaroni, cut tit into half macaroni, cut it into half inch pieces,
stir these into the mixture and turn
out to oool When eold, form turto
croquettes; dip first in egg, and then
in bread crumbs, and fry im smoking
hot fat. This quantity will mako eighteen $\begin{aligned} & \text { good-sized } \\ & \text { Household New. }\end{aligned}$ orarns saLap.
Plump and ruffe one and one-hale
pints of smalloysters, by stirring them
orer a hot fire for five minutes in a
ors. orer a hot fire for five minutes in a
fry-pan that has been previounly
hented. Skim out and drain Season
while warm with salt, white pepper, while warm with salt, white pepper,
one tablespononfol of oil, one of vine-
gar and two of lemon juice, and place
them on the ice two hours.. Cut enowe

the following dreesing P Put the yolks
of two eggs into a oold soup dish,
with a fori break them salightly, and
ndd one-halit teapoonful of sait.
When light, add half a tul
add one-balf teaspoonful of sait.
When light, add half a teaspoonful of
dry mustard, and eneat again. As soon
as it thickens, add drop by drop a gill as it thickens, add drop by drop a gill
of salad oil then half a teasponnful of
lemon juice, then five of oil (one nt a
time, one of vingar, and so continue
alternating lemon inice and vintime, one of vinegar, and so continue
alternating lemor juice and vin-
egar until another gill of oil has been
nsed. When read to serve, mix one-
half of the mayonnise with the salad,
pour the remainider over the top, and half of the mayonnaise with the salad,
pour the remainier over the top, and
serve garnished with white celery
leaves.- New York Observer.
The following tocipe Good Housekecping, as a grelin
method of canning the "unreliable
tomato: Wash the tomatoes nad
move the stems. Have a wide or agate basin of boiling water on the
stove, plunge in as zauch fruit as is
conveniently accommodated at one time, and remove with a long-handled
skimmer as soon as the skins crack.
Dash ocld water over the e tomatoes and
they will almost pare themselves. they will almost pare themselves
Slip of the skins and lay the frit in
an earthen dish When ready to fill
the jars, set one in a milk pan and the jars, set one in a milk pan and
slice the tomatoes into it. With a
wooden masher push down the frait as
the an fill and tura of the juice and
seeds which will rise to the top. Cookseeds which will rise to the top, Cook-
ing will render the fruat quite juicy
enong., and this diecarding of the
seeds and liquid part appears to be When all the jars are filled to with-
in three inches of the tops, lay on the
corers and set the jars over the fire in a boiler of lukewarm water, placing a
rack or support of some sort beneath
them. A sofficient quantity to comthem. filling the jeint quany be stewed in
plete
an agate kettle. or one jar may bo an agate kettle, or one jar may bo
emptied for that purpose As the
fruit trises in the ajra in boiling, push
it down ocousionaily to release the sir it down ocessionaliy to release the air
bubbles from the intersties of the
fruit. Keop boiling for an hour. At the end of that time filt the janr out on
to a dry board fill each till it ruas
over, and seal immediately with a new over, and seal immediately with
rubber. Store in a dark place.
novsruotp ansts.
To remove tar from cloth, rub the
cloth well with turpentine. Rubber should be carefally kept
nway from oil, us oil softens atd makes
it Alcohol is a good remedy for burns
if applied immedintely. Keep the bura
moist with it for two hours. Ink stains on linen can be taken out
in the stain is frit washed in strong
salt water and let it stand over night. salt water and let it stand over night.
Meat should never be placed directiy.
on the iee, as iss juices will beaton the ioe, as its juices will be ab-
sorbed; put it on a plate and set in a
cool place,
For bitces and stings apply spirite of
hantahor, if of hane it: if not, make.
a ponitice of fresh wood sethes, moisa poultice of fresh
tened with water.
To remove berry stains from paper,
books, etc, held a lighted brinastous
match elose to them and the fames re. match cimes to
more the stans.
Nevor
 Olover tea in admirable for purity-
ing the blood, for renoving pimples
cal whitening the complexion andles cnd whitening the complexion, and has
nimo good repute as an sleep inducing
drabaht.

