

| ing room come now with an oval glass are of mahbognay with plnin intay The lower sholf projectas sereraf ichich more than tho "pper shoif, which holds the tray for the oups anil sancers. On either end of the tray are handles, which mako it ensy of ro moral and carriage. |  |
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| Put six large tablespoonfuts of llour |  |
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|  |  |
| minutes. Pour the mixture into shallow pan, rubbed with beef drip pings and bake for one hour; then place it under the rack on which the drimpings and let it bake for auother arippings an half hour. <br> When done, cut into |  |
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| Parkle with salt and let cool. Make |  |
| two eggs, with half a saltspoonful of salt, stirring in gradually one table- |  |
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| parsley and two tomutoos, with seedsloft out. Stir into bater, and add oft out, Stir into batter, and adilast whipped whiteos of two oggs. Dip each piece of chicken in batter and nice nocompaniment for plain fried chicken is supplied by honiny balls and tiny alicess of erisp bacon, hiter-anting around the edge of the platter. |  |
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| Half a pound earhof finely chopped chopped apple, one cup each of stoned raisins, curranta and sliced citron, |  |
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|  |  |
| raisins, currauts and sliced citron, of sugar, molasses, strong coffee, one nnd one-half teaspoon each of allspice |  |
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|  |  |
| and nutmeg. Dissolve a glass of curmar of water, and mix all thoroughly to-gether. Put in porcelain or agate kettle and heat slowly. Reservewhat |  |
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|  |  |
| is needed for use and seal tho rest in cans. |  |
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| When making the pies, strew raibinsover the top and a little sugar. Bake slowly one hour. Mince pies have one advantage over others; they may be in the refrigerator, heating when wanted. But they are too rich for frequent nse. $\qquad$ |  |
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| Poached Eggs with Sauce Use a deep frying-pan three-fourths |  |
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| full of boiling water, to which hasbeen added a tablespoonful of strong vinegar and one-half teaspoountal- | "Dis |
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| nice, place small mnffin rings in the pan, and carefully slide an egg into |  |
|  |  |
| each, after having broken it into a at all times, when one has to depend on the |  |
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|  |  |
| groeenmer for three minutes, when egg and, ring may be lifted out together by |  |
|  |  |
| slipping under a perforated skimmer.Drop each one on to a slice of freshly made and buttered toast, and remove |  |
|  |  |
| the ring. |  |
| of batter and flour till well blended; pour on half a pint of hot milk, a little at a time, stirring constantly. Add |  |
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| a spoonful of finely chopped parsley |  |
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| with parsley leaves. will be sure to like it. |  |
| Household Hinta Pie orust will not be soggy if it is |  |
| brushed over with the white of an egg before the fruit is put in. |  |
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| If a shirt bosom or any other artiolo has been soorohed in ironing, lay |  |
|  |  |
| directly upon it. | before the New Year. There ore |
| Clan decanters and other glass botles with amall pebbles instead of |  |
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| ot oxide of lead. |  |
| will makte an old fuml cook nearly as quict as a young one, and does not injure the flavor in the least. |  |
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| When you take thread from a spool hold the end of the spool where the |  |
|  |  |
| thread was fastened in your hand and you can draw the thread with no dan |  |
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| ing jerked out of your hand. <br> A window raised very little at top |  |
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