

THE MINE RAT.

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HOUSEHOLD MATTERS.

Select the finest of the turkey feathers, using those from the tail. A handle from an old duster is best, but one that will do nicely can be found, that has ence served as a handle to a soup ladle or vegetable spoon, as they are often of wood, nicely painted black. Have ready some thick paste. Place a row of feathers around the end of the handle, tie with cord and smear well with paste; then add another row of feathers, keeping the feather ends even, and wind and paste as before. When a suitable size is obtained for the duster, finish off with a few rows of the finer, softer feathers from the body of the turkey, and trim the quill ends evenly with a sharp knife. The quills and paste are to be covered with a bit of bright colored leather, taken from the inside of an old shoe or boot, if not too much worn. Cut the leather in sections, flaring themse of the round the pertincely; sew together and alip over the handle. The larger end may be notched fancifully, and the other end fastened in place by a few small tacks. If desired, a bit of gimp and some tiny brass nails will finish it exactly like the boughten ones. One of these makes a nice hearth brush, and with a smell fancy dust pan, will be found convenient hung near the stove, especially if wood is burned, as there is always more or less litter from building fires. A much softer duster is made in like manner, using the longest of the fluffy feathers found on the under side of the turkey.—American Agriculturist. MARING A FEATHER DUSTER.

starist.

To CLEAN MATTINGS AND CARPETS.

Carpets may be cleaned very success fully without removing them from the floor, affirms a home unagazine. Tudeed, if of the heavy varieties of texture, with the wood all throws up one the right sales as in the valves, the beast warp, they cannot be commented to the sales of the cleaned more, covemently, and satisfactorily when atreched on the floor than when taken up, and their removal once in four of five years to sweep away, the dust which may have affeed through and accumulated under them is a lecessary either for estates or the preservation.

For galaring up and removing the surface dust, sprintle carpets thickly with Indian meal wetted ouly enough to prevent its flying away before the brightly wetted meal, all the dust will be taken up, and the carpet will present a fresh and cleanly, appearance. Then for restoring the colors, should they be finded, aprinkle the carpet thickly with more than the carpet will present affects and cleanly, appearance. Then for restoring the colors, should they be finded, aprinkle the carpet thickly with many and the carpet will present affershness.

For caleaning and restoring Chinese mattings, have at hand water keeped the surface and salt in a quantity wall in the dust will be taken up, and the carpet will present of thicken it slightly. Dip in the water as thoroughly and brinkly.

For eleaning and restoring Chinese mattings, have at hand water keeped of the complete of the process several times if necessary. In the water as thoroughly appearance of the complete of the water as thoroughly appearance, and the first prepared to when they are relaid. Beet of the water as thoroughly appearance of the complete of the water as thoroughly appearance, and the first prepared to think the carpet high process several times if necessary. In the water as thoroughly appearance of the complete and the complete of the water as thoroughly appearance of the complete of the water and the matting restored at the complete of the water and the matting res

salt. Mix with milk to make a thin batter and bake in a hot oven.

Pineapple Pie—Select a ripe puneapple, peel and dig out the eyes, grate the pineapple and measure, allowing just as much white sugar as you have pineapple; bent the yolks of four eggs and add the sugar, then a cupful of aweet cream and beat well. Stir in the pineapple and lastly the whites of four eggs beaten to a stiff froth. Bake with one crust.

Tart Shells—Roll out thin a nice puff paste, cut out with a biscuit cutter, and with a smaller cutter (a wineglass will do), cut out the centres of two or three of these, lay the rings thus made on the third, and bake immediately; or shells may be made by simply lining patty pans with paste. If the paste be light the shells will be fine, and may be used for tarts or oyster parties.

Cocoanut Tarts—Dissolve half a pound of sugar in quarter of a pint of water; add half a grated cocoanut; let this boilsowly for a few minutes, and when cold add the well beaten yolks of three eggs and the whites of one. Beat all well together, and pour into patty pans lined with rich crust. Bake a few minutes. When removed from the oven, cover the tarts with a meringue made of the whites of three eggs, mixed with three tablespoorfuls of sugar. Return to oven and brown delicately.

GRAND ARMY COLUMN.

ABOY WOUNDED IN BATTLE.

Johnnie Klem was very small of his age, and he was not quite twelve years old whan he fell wounded on the battle-field of Chickamauga.

Somewhere along the march Johnnie had fallen into line, and the men, many of whom had boys at home, were very kind to him. There was arways room under somebody's blanket and a chance to ride, and if there was food Johnnie got his full share.

The Colorel of one of the regiments was very kind to the boy, and he attached himself to that regiment. But Johnnie wanted to be a drummer-boy, and that, in his estimation, required a commission and a drum. The Colonel wrote out a commission and swore Johnnie in, and the men from their scant funds raised enough money to buy him a little drum. So Johnnie Klembesame the drummer-boy of the regiment. He was very proud of his position, and soon was able to beat his drum in good style.

There were many hard marches, and the sapply of food was scant before the battlefield of Chickamauga was reached.

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The morning of the battle, when the men were preparing to meet the enemy in force, the officers and men tried to persuade Johnnie not to go, but he was determined he would.

"I'm the drummer-boy of the regiment, and it's my duty to go," he said.

"But, Johnnie, we are going to fight today, and you might get killed."

"Well what if I do? I'm going to the fight."

"But you can't fight—you can't kill any of them."

"No, I have no gun, but I can beat the drum hard and scare them."

So Johnnie was allowed to go. He kept step with the men as beat he could.

When they came in battle line, and

gall mixed with warm water is excellent for restoring faded carpets, plano and table covers and the like, but before applying the gall charged water the dust must be thoroughly removed from any article, as the gall is somewhat glutinous and prepares the goods to hold the dust only more securely.—New York Recorder.

RECUPES.

Frozen Apples—Make a rich apple sauce, soaking the suffar and water together before putting in your fruit. When perfectly soft beat very smooth. Then put into your freezer and freeze. Serve plain or with cold custard as you prefer.

Rice and Corn Cake—One half our rice, boiled and hot, one-fourth cup butter, three eggs, one pint corn meal, two tablespoons flour, one feaspoon sait. Stir the butter into the hot rice; when cool add the well beaten eggs, meal, flour and sait. Mix with milk to make a thia batter and bake in a hot oven.

Pincapple Pie—Select a ripe puncapple, peel and dig out the eyes, grate the pincapple and measure, allowing just as much white sugar as you have pincapple; beat the yolks of four eggs and add the sugar, then a cupful of sweet cream and beat well. Stir in the pincapple and lastly the whites of four eggs and add the sugar, then a cupful of aweet cream and beat well. Stir in the pincapple and lastly the whites of four eggs and add the country." N. Y. City.

The Duke Kind Beacted.

In all the minor affairs of life the conflict.

There were a great many of the offiters came to see the little here and have the story verified by him. So many were the visitors, that the surgeons feared a relapse. Bat Johnnie recovered. As soon as he was able to be out he put on a Lieutenant's uniform, for he had been commissioned, and the rank and pay of a Lieutenant's uniform, for he had been commissioned, and the rank and pay of a Lieutenant's uniform, for he had been commissioned, and the rank and pay of a Lieutenant's uniform, for he had been commissioned, and the rank and pay of a Lieutenant's uniform, for he had cent as word. Those who were at converted. As soon as he was able to b

"Home and Country," N. Y. City.

The Duke Kind Hearted.

In all the minor affairs of life the Duke of Clarence was kind-nearted and thoughtful of others. While at a reception, shortly before his death, he noticed that, a young lady present in a professional capacity had not been taken our to supper with the other guests. He immediately dispatched his equerry to request her to join the rest of the company, and made it a point to see that she was well served.

well served.

Good Place for All Buls.

The ancient Egyptians were not particular about the wraps in which to shroud their dead. Old napkins, old skirts and other cast-off clothing were so utilized. It is said that an unpaid dentiat hill was found on the person of a lately exhumed mummy, whose teeth were in extra fine condition.