ALL ABOUT ALASKA OUR "COLLECTION OF TCE
BERGS" A RICH POSSESSION. What the Cennun Has to Say About then
Territory, Its Population and Resources- Peopled
Queer Races. 5










SOLDIERS' COLUMN

$\qquad$ old-fashoxed coranat domparias. Old. fanhioned currant dumpling,
boited in a cloth, inatlom seen oo our
tables, anil vot it is generally a favortabees, and yot it is generally a favor-
ite, and will be found juat the thing to
vary the doserta. It in made tos:
Into a pint of fout, sifted, with :
heaping teaspoonful of baking powder heaping teaspoonfol of baking powder
and half a teappoonfol of salt, rub a
large teacaptul of finely choped beet
nuct and the same of currants, washed
 cold water (about a third of a cuptul)
to make a rather moft biscuit-liko
dongh. Put this into a floured canton-
flannel cloth roult flannel eloth, rough side out, allow-
ing room to swell; tie elowely with,
intout string nad pop it into a potful ot
toilling wit boiling water; cook for three hnurs
nud do not let the water top booling
for a moment; replenish from the hot
 tho flour if liked; if not, the soft
white anuce should be well sweetened.
Flavar the littor with nutmeg or
vanilla. -New York World.
$\qquad$ ent metions of the country each sent
us a recipe for this dikh, from which
wo infer that it was a double favorito in the Hawthorne family. We give
than of Mrs. Latirop as a ceing the most
lucid: Cook quantity opples with
a littie nugar as for apple paucs wutil half done, thake of the range, and sea-
non with cinnamon, molasese, lemon
and a large proportion of butter. Put this into ar deep earthen dish and
cover with n raisod dough made with
plenty of butter and rolled out two
$\qquad$
$\qquad$
$\qquad$ brothers as delicious, provided only
the apple anderust minglotheir flavors
in a happy moment and the cook hits
the proportiona of seasoning to perfection Mr. Hnwthorno says n aec-
tion of tionk like Aricau marte,
and that he nsed to bo able to ent a
$\qquad$
CAVALAE* LOSSES,
Interonting Figures Regarding tho Mon
on Horseback of the Civil War.
носsеноцр
aprinkler and the water siould be hot.
The thorough heating of the teapot
is the first step towards making a nice
Sa asairan oil is excellent for darken-
ing hair. It should be appliedWhen milk is used in tumblers wash
them first in cold water, afterwardWeak spots in a black silk waist may
be stre agthened by aticking courte stre agthened
laster underneath

one at a time, in the
fire in burning brightly.

A feather bed which has done ser-
vice for a generation or two is hardly
a desirable thing upon which to sleep. a desirable thing upon which to mleep.
fhile or boiled lemon, fllled
whit with sugar and enten, still while hot with sugar and eaten, still
hot, just before retiring will often
break up a cold. Snit will curdle new milk; there-
fore, in preparing milk porridge the dish is prepared.
Brend and cake bowla, or any dishes
in which flour and eggs have been in which flour and eggs
used, are more eanily cleane
in cold water after using.

a towel well soaked in hot watar, there is little danger of its being eracked by

the introduetion of a hoo liquid. It is suid that chacolnte eake can be
kept fresh by wrapping it tightly in
buttered paper and putting in in tin
box away from all other sabstances. The simplest way to keep an oiled
table "nice and new is to wipe it over thoronghly once a week with a A thanel
eloth well wet in good kerosene oil. For frying always put a pound or
two of fat in the pan. Thinisno waste as the same fat can be used over and
over by pouring it through a strainer
into a crock kept for the purpose. The cardinal rule in a kitchen is to
elean ap as you go, and if attended to clean ap as you go, and if attended to
this anven hati the labor nud fatiguo
cooks suffer from who pursue the old cookn suffer from who pursue the old
method of having agrand and compre
hensive "olean up." Mnlachite, agate and azarine, when
broken, rany be bementod with nut. broken, rany be cemented with sul-
phur, melted at low heat, so as not to
change tits color, in which difforcont pig. ments are stirred to
tints like the atones.


