

boiled in one gallon of water until strength is extracted, then, when strained and let cool to blood heat, add one pound of sugar, one ounce of ginger, one whole lemon, peeled and sliced and one ounce of cream of tartar. Bottle tight. Good for liver and digestion. A wine glass full three times a day.

For cleaning a white net dress, take three parts of common cooking flour and one part salt, and heat in the oven after mixing, until quite warm; lay the garment out and sprinkle the flour well over it, roll up as though to iron, and put it away for a day; then shake out the flour, or brush with soft cloths. A day or two will be long enough to let it lie before brushing.

For sticky fly paper, boil together equal parts of glue and molasses; spread while hot over common brown paper, using a brush; place the sheet where flies will find it. Or, boil together four ounces of lard and one pound of rosin; spread thinly on manila paper, place one sheet on top of another, sticky sides together, and when wanted pull apart. Or, to seven ounces each of raw linseed oil and molasses add two pounds of yellow rosin; mix by heating until the rosin melts, then spread while warm on sheets of manila paper.

Requested Information

For doing up white silk handkerchiefs, or garments, always wash with a pure white soap, then rinse thoroughly with clear water to remove every particle of the soap; squeeze through a clear water in which a drop or two of bluing has been stirred, and fold in a large cloth to dry for half an hour or more, then iron with a moderately hot iron. Silk scorches very readily, and the iron should be rather cool than hot. Exposing white silk to the air in drying will give it a tinge of yellow.

A handful of borax in six or eight gallons of water will be found invaluable in the laundry, either as a substitute for soap or in conjunction with it, and is much superior to soda, as it does not fade colored

fabrics. In washing laces, it saves much friction, and when used in the rinse water gives a stiffness to the lace that is more agreeable than that of starch, while its addition to starch gives a gloss to collars, cuffs, or other garments, and prevents the sticking of the flat-iron. Used in rinse water it has a whitening effect on the clothes. Cream of tartar is also used for bleaching fine articles.

Chronic diseases are so called because they are slow in responding to curative remedies. Very few chronic cases of disease can be cured in less than three months, and for those of long standing, it requires long treatment. Nature works slowly, and all that any treatment can do is to help the process. Most acute diseases end in recovery or death within a month or two, and many recover within a few hours. Many chronic cases, after decided improvement, have relapses, of more or less importance, but these gradually become less frequent and serious as the constitution mends.

When a child swallows a tack, or other small, sharp substance, stir slippery elm powder into a mush with water, and sweeten so the child will eat it, feeding at least a cupful within an hour, and keep giving as much as will be eaten until the foreign object, glass, tack or other substance is brought away. The emulsion coats the article and prevents its puncturing or cutting in its passage.

"Curry Powder"

Mrs. L. L. asks how to prepare curry powder, such as she buys at her grocer's. Curry powder is of Indian manufacture, and is made by grinding together the seeds of the most aromatic and highly pungent plants. It is used to flavor many dishes, such as fresh meats, poultry and sauces. Rice is an almost invariable accompaniment of dishes containing curry, and chutney, regarded with us as a kind of pickle, is used with it. The powder is used principally in cold weather dishes. Curry powder should always be cooked with the other ingredients of the dish, rather than added before serving. Some excellent curry powders can be obtained of reliable grocers.

List of Bulletins Asked For

Farmers' Bulletin 107, bureau of plant industry, entitled "Root Drugs." Circular 99, office of experiment stations. Bulletin 118, bureau of chemistry. (Price 5 cents—no stamps taken.) Separate 420, year book, 1906. American Medical Barks, by Alice Henket.

Bulletin 139, bureau of plant industry. (Price 15 cents—no stamps taken.) Farmers' Bulletin 359 bureau of chemistry. Where there is a price asked, money must be sent to Superintendent of Documents, Government Printing Office. No stamps are taken.

Farmers' Bulletin 432 records the experiences of a city family on a farm.

Contributed Recipes

For cooking a six-pound speckled trout, dress and put it in a moderately strong brine for a few hours or until morning; take out and wipe dry, and make a dressing of stale bread crumbs seasoned with butter, pepper, salt and sage, turn boiling water over it and cover to soften. Mix this dressing well and fill the fish, sewing up the opening neatly. Lay the fish in a granite or enameled baking pan, gash the upper side several times and put into each gash a slice of sweet fat salt pork. Dredge with flour and lay thin slices of lemon over it, using one lemon, add a quarter pound of butter in bits and slices, and pour in the pan a pint

of water. Put into the oven and bake an hour or more, basting often, until the water is cooked out and the fish nicely browned. When done lift carefully and place on a hot platter. Add a little butter and a spoonful of flour to the liquid in the pan, with nearly a pint of boiling water, boil up, stirring, and turn the gravy over the fish, or serve from a sauce boat.—Mrs. S. H., Montana.

Baked Cabbage—Halve an early, crisp cabbage, drop the halves into boiling water and cook fifteen minutes; skim out and place in cold water until perfectly cold. Drain and chop finely, add two beaten eggs, butter the size of a small egg, salt and pepper to taste. Stir all together, put into a buttered dish, cover the top with bread crumbs. Pour over it one teacupful of rich, sweet cream, or rich milk, gash it so the cream will settle in the cabbage, and bake half an hour. For a cream dressing for the cabbage rub the yolks of two hard-boiled eggs to a paste with a spoon, stir in one tablespoon of melted butter, half a teacup of thick cream, a pinch of salt and vinegar to make a smooth cream by beating hard.—Claribel O., Kansas.

Query Box

Several Readers—Get of your druggist the names of manufacturing chemists and wholesale druggists, and write them for information as to a market for the roots and herbs, if you have a reasonable quantity to

dispose of. If but a small crop, it is best to work up a trade among your towns-people, or through the grocers, restaurants and hotels.

A. M. C.—Endive is a hardy annual with a stocky head of curled, fringed leaves, which should be blanched, like celery, to diminish the bitterness of the leaves. It is used raw, in salads, or for flavoring in stews; best for winter and spring dishes.

Alice C.—If the apples are small, see that there are no worms or rotten places in the fruit, and cook them without peeling or coring, rubbing through the colander or a coarse sieve. If the cores are not sound, remove them before cooking. This will give a better flavor and nicer color than if peeled, besides saving work.

L. L.—In making the sauces and jams of fruit, if the fruit is allowed to cook for some time, then the sugar added, after being well heated, it will not require so much sugar.

A reader wishes to know how the dish called "Preme" is made from milk; it is a Norwegian dish.

Mrs. M. C. P. has our thanks for the name of a remedy for eczema; it is, however, a proprietary medicine and the letter will be forwarded, as the name can not be given.

J. L. B.—For a list of documents treating of the subjects you name, see another column. To get them, address your congressman, or Department of Agriculture, Washington, D. C.

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