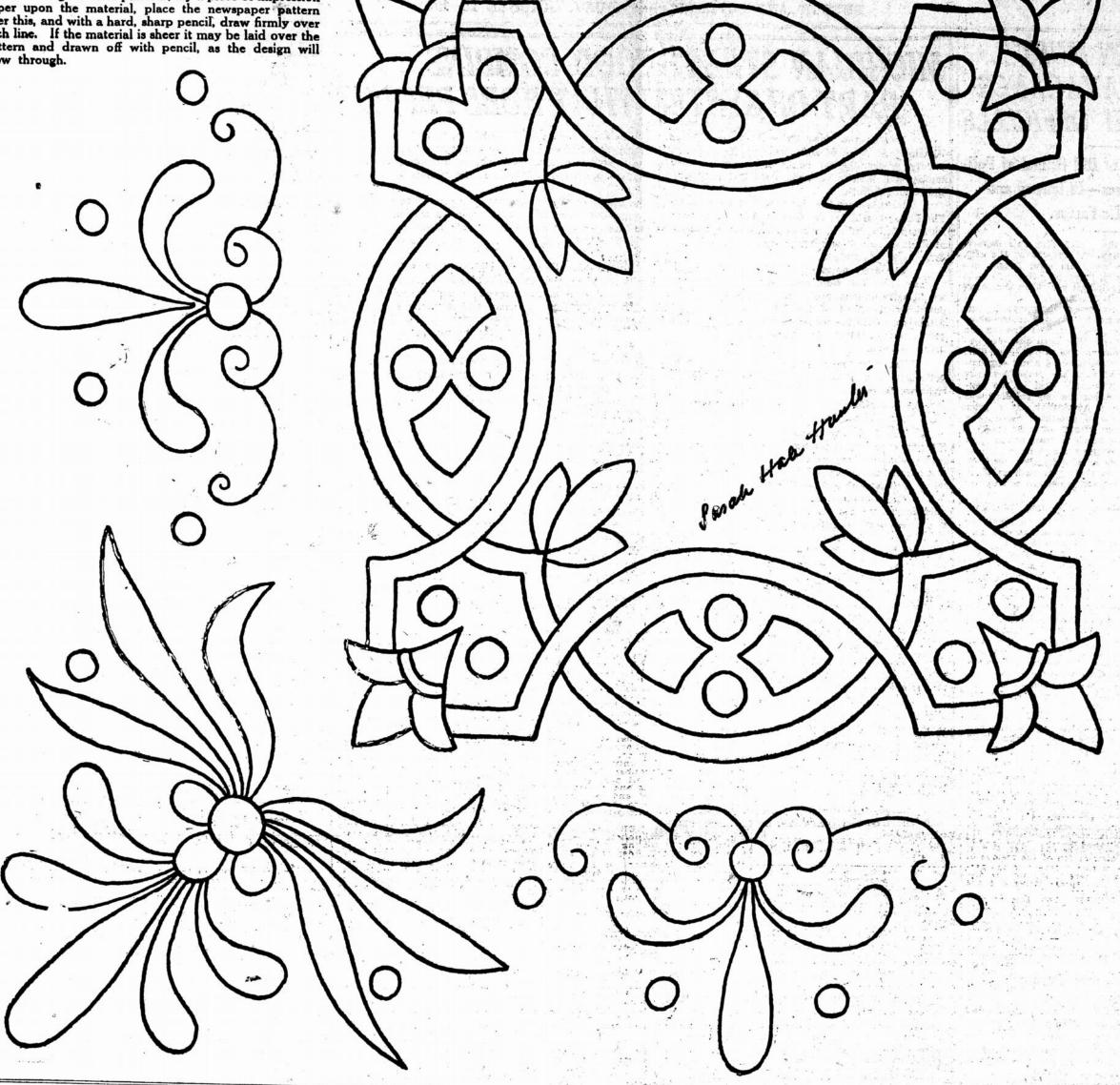
# PIN CUSHION TOP AND CORNER OF TABLE CLOTH

DIRECTIONS FOR TRANSFERRING.

In taking off these patterns, lay a piece of impression paper upon the material, place the newspaper pattern over this, and with a hard, sharp pencil, draw firmly over each line. If the material is sheer it may be laid over the pattern and drawn off with pencil, as the design will show through.



\*\*\*\* WHAT TO EAT AND HOW TO COOK IT

Three cupfuls of white flour, three cupfuls of graham flour, one

together lightly, lay on buttered paper and bake in quick oven. Thes are excellent with salad.

One-half cup butter, one-half cup lard, one cup sugar, two eggs, onethird cup milk, one-half cups oatmeal (raw), two cups flour, two tea-

One-half cup of butter creamed with one cup of sugar. Add one cup unsweetened apple sauce, into which one level teaspoon of baking soda is dissolved in one tablespoon of boiling water which has been well stirred, one and three-quarters cups of flour (sifted), one teasponn cinnamon, one-half teaspoon of cloves, onehalf teaspoon salt, one large cup of raisins. Bake 45 minutes. (Make one loaf.) This cake, in which the only moisture in addition to a tablespoon of water is apple sauce, is very much like dark fruit cake

Cut into small square two ounces salt pork and one white onion; place both in a saucepan with a teaspoonful of butter and brown for ten minutes, lightly stirring meanwhile. Add six medium peeled and washed raw potatoes, and one bay leaf cut into half-inch squares. Moisten with half pint broth. Season with two saltspoonfuls salt and half teaspoonful pepper, lightly mix, cover the pan and boil for five minutes, then set the pan in the hot oven for 40 minutes. Remove, dress on a hot vegetable dish and serve

dumplings are the hardest part. This is the way I make mine, says a correspondent, and I want some of the other sisters to try them: One pint of pastry flour, one teaspoon cream tartar, one-half teaspoon sods, pinch of sait. Stir in enough water to make light batter. Then, while stew is cooking rapidly, drop into

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JAM PUDDING. Two eggs, one-half cup butter, one-half cup our, one-third cup sugar (large). Beat eggs, add sugar, then butter, then flour, then one level teaspoon soda, dissolved in one tablespoon cold water. Stir in two good tablespoons of jam or jelly and steam

one hour. TO KEEP ONIONS. Let the onions dry. Heat a poker red hot and with it singe the roots to prevent all premature growth: place in a dry, cold room.

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stand one hour. CHEESE FINGERS. Roll puff paste out thin, brush lightly with ice water, cut into strips

water and one-half teaspoonful of salt. Put into deep pans and let

level teaspoonfuls of baking powder, one cupful of chopped English wallong. Scatter grated cheese on half of the srips, put on the others, press water and one half teaspoonful teaspoonfu

OATMEAL COOKIES. spoonfuls baking powder.

Cream together the lard, butter and sugar, add the beaten eggs, the raisins, milk and oatmeal. Sift flour and baking powder together and add these last. Drop by spoonfuls on greased baking sheets, allowing space between for the cookies to spread. CHEAP DARK CAKE.

POTATOES LYONNAISE.

GOID DUMPLINGS. In making a stew like either lamb or beef, chicken or any kind, in fact,