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The Way to Color Things to Eat.

A drop or two of cochineal may be added when you use rose flavor; a little grated yellow rind of orange will give the desired color for orange flavoring; and green is obtained from pistachio. Bitter almond is always used with white, also vanilla. The various colorings sold for icings are used in such small quantities that they are harmless.—Ladies' Home Journal.

How to Boil Fish.

If you have no fish kettle, tie your fish up in a piece of coase muslin to boil, so that there may be no delay in taking up when it is done. Some people say a slight rubbing with vinegar before cooking improves the flavor, but in any case a little should be added to the boiling water, as it whitens the fish and makes it firmer. It should never be allowed to boil fast, or it will be tough and flavorless.

A Delicious Pudding.

A rich and delicious dessert, and one easily served, which is a great consideration, is a nut pudding. To make it, beat separately the yolks and whites of six eggs. To the yolks add one and one-half cups of granulated sugar, and to the whites, beaten to the stiffest possible froth, add three cups of finely chopped or pounded nuts. Hazel nuts, pecans or almonds are equally good. Mix all together lightly and stir in one teaspoonful of vanilla. Then, last of all, sift in one teaspoonful of baking powder well mixed in one tablespoonful of flour. This is to be baked quickly in jelly cake tins, and when ready to serve is to be put together like layer cake with whipped cream. A pint of this, thoroughly chilled and seasoned with flavoring will be sufficient to put between layers and over the tops and sides.

Canning and Preserving.

In using canned goods put up in tin, once the can is opened the contents must be taken out immediately. If there is more than is needed at the moment, put what is left in an earthen dish. When there is time, open the can an hour or so before it is to be used, and turn the contents into a dish or bowl. Before using peas, beans or asparagus, turn them into a colander, and rinse with cold water. Many fruits and vegetables are put up in glass jars. They come higher in price, but there is no fear of corrosion, as sometimes happens when tin is used. In no case must the sun shine for any length of time on tinned goods. In buying canned goods there is quite a saving if they are bought by the box or even by the dozen. Olives come much cheaper bought in large quantities. They are in brine, so it is only necessary to make brine for a bottle, and take out this quantity for immediate use. In addition there are dried and evaporated fruits of all kinds. These need only be soaked a few hours before they are cooked. Kept in a dry place one buying will answer for a long time. Prunes, apples, peaches and apricots are the most desirable of the dried fruits. Prunes should be used frequently; cooked with apricots they are much better than when cooked alone. Lemon should be cooked with prunes if apricots are not used.—Mrs. Mary Graham, in the Woman's Home Companion.

Hints For the Housekeeper

Use a pancake lifter to place cookies on the tin, and to remove them when they are baked.

To clean iron sinks, rub well with a cloth wet in kerosene oil. After using the oil wash with hot soapsuds.

To prevent the croquettes from sticking to the wires, dip the frying basket into the hot fat before filling it.

If a new clothesline is boiled for half an hour before using, it will last longer and not be so apt to tangle.

When making corn bread the result is likely to be more satisfactory if the meal is scalded before adding the other ingredients.

When black spots appear on doughnuts, drop a slice of raw potato into the fat and leave it while the next relay is frying, and repeat.

Linoleum should never be scrubbed. To keep it in good condition wash it with lukewarm water and a soft cloth and dry with a soft flannel.

To clean a kettle in which onions or other rank vegetables have been cooked, rub with a cloth dipped in hot, strong soda water, then wash in soapy water.

The dust cloth for any room should be lightly sprinkled before using, and should be washed and dried after every dusting operation. Dirty dust cloths do more harm than good in cleaning a room.

The best way to egg pastry is to turn the whole white of an egg over it, allowing it to pass over every portion, then turning it off. When the white of an egg is used in this way one white will be sufficient to egg three or four pies.

Some people devote half their lives fixing up lies to square themselves with the world.

THE PUMPKINS' FATE

A CHRISTMAS STORY

FARMER BROWN, Mrs. Brown, and five little Browns were at dinner. It was a few days before Christmas and the question which was disturbing their minds was what to have for dinner on Christmas Day.

A great deal of the talking was being done by the five little Brownies, as they were called. They chattered and laughed, and quarreled, too, I fear. Sometimes their father and mother got a word in edgeways.

"Of course, we must have a turkey," said Mrs. Brown.

"And one with lots of wish bones," cried Brownie No. 2, "so we can all wish."

"Ain't we going to have any pie?" chimed in the youngest.

"Well," said Mr. Brown, "I think pumpkin will do. It is the healthiest. This with a smack of his lips.

"Yes, it's the best, too," chimed in the little Brown, who had asked for it, in spite of a stern glance from Father Brown, and a sharp "Hush" from his mother.

"There's a big pumpkin in the barn, that will make a dozen pies," said Mrs. Brown, "beside, three smaller ones."

"Yes," replied Mr. Brown, "I know. As soon as dinner is over we'll go out to the barn, and see which one we will need. That big one is too large, I think, but we will see."

As soon as the meal was over the whole family, Mr. Brown and Mrs. Brown, and the five small Brownies, all trooped out to the barn, to pick out the pumpkin that was to be converted into pies for the Christmas dinner. Up the stairs they went to the hay loft, where lay the four big, yellow pumpkins, all ripe and mellow.

After a long discussion as to the needs of the family in the pie line, Mr. and Mrs. Brown decided to use the biggest one, so Mr. Brown picked it up and set it at the head of the stairs, where it would be ready to be brought to the kitchen when wanted.

JUMPING AND SHAKING HIS FIST.

Then all the Browns, Mr. Brown and Mrs. Brown and the five little Brownies, solemnly filed downstairs—Mr. Brown to see to the chickens, Mrs. Brown to her sewing and the five small Brownies to play.

* * * * * * * * *

As soon as the family had gone the big pumpkin which had been chosen began to tremble all over, "like a bowlful of jelly," as the poem says of Santa Claus when he laughed.

Did you ever see a pumpkin tremble? No? Nor I, but this one was different from the kinds that grow now, for he trembled and shook like a leaf.

The medium sized pumpkin said to the big one:

"I told you so. You were so proud at being the biggest. Now you see what will happen. You'll be made into pies, like your brother was on Thanksgiving Day."

All the smaller pumpkins laughed at this and the big fellow grew white through his yellow skin.

"Well, I'll make more pies than any of you will," he replied, "and better ones, too; that is, if I don't escape."

"Escape!" exclaimed all the others in a breath. "Why," continued one fellow with a lump on the side of his head, "Why, you're so fat that you can't even walk, let alone run."

This settled matters for a few moments, till a sound was heard on the floor below. This set the big fellow all a-tremble again, for he was sure it was the farmer come to make him into pies. But it was a false alarm. It was John, the hired man, talking to his brother, Jim, the gardener. "Yes," he was saying, "we must have some fun on Christmas Eve. Let's make a jack o' lantern." The pumpkins were all attention.

"The very thing," exclaimed Jim, "and there's half a dozen pumpkins or so up stairs in the loft. I saw them the other day when I was looking for a rake."

"That's so," replied John; "one is a big one, I remember. He'll make a fine lantern."

"Well, I'll go get a knife," said Jim, "and you hunt up a pole to put it on. We'll scarce the whole village; that's what we'll do," and they ran out into the yard.

Upstairs all was still as a mouse, while the men were talking, but as soon as they left a great commotion sprang up.

"A jack-o-lantern," exclaimed the medium-sized pumpkin to the big one, "not even a decent pie. Ha, ha, ha."

The others all joined in the laugh, while the poor doomed one could hardly contain himself. In fact, he almost split with rage, jumping up and down and shaking his fist at the others till the little one hid himself for protection.

"And what will become of all of you?" shouted the big one, "if they make a jack-o-lantern of me?"

The laughing stopped.

"Why, two of you will be taken to make pies, and you'll be boiled and mashed and baked and then eaten, while I will enjoy myself scaring people, just as I am scaring you now." In spite of what he said, he didn't look as though he would enjoy it much, but he continued:

"Yes, if they make a lantern out of me, I'll just grin and bear it, and the more I grin the more folks will be scared and the more folks are scared the more I will grin."

"If you grin too much," put in the one with the lump, "your mouth will meet at the back of your neck and the top of your head will come off."

"Silence!" shouted the big fellow, jumping up and down. "Silence, all of you. I hear some one coming."

Voices were indeed heard and the farmer entered the barn, talking to himself.

"Why don't you run," piped the little pumpkin, becoming brave, as he heard the farmer preparing to mount the stairs.

"Yes, hurry and escape," said the lumpy one, "why don't you run or roll, as you say you can do so gracefully."

This was too much for the big one, who was in a towering rage, and was jumping up and down like a rubber ball. He was close to the head of the stairs, and as he heard the farmer coming up he gave a big leap, and missing his balance, down he rolled.

Bump — bump — bumpety — thump! Right on to the farmer's head he went, and then fell with a smash on the floor, where he was dashed into a thousand pieces.

The farmer was stunned by the blow for a moment and couldn't think what it was that had hit him. But he turned and saw the wreck of the big pumpkin that was to have served for the Christmas dinner, lying about the floor.

"Dear me! dear me!" he exclaimed, "there goes that biggest pumpkin all to smithereens. This barn is getting so old and rickety, I ought to have known better than to have put that pumpkin at the top of the stairs, where it could be jarred down."

"Well, then, there's nothing to do but to take two of the smaller ones," and suiting the action to the word he walked up stairs and carried off the two bigger pumpkins, leaving the little fellow all alone, trembling with fear, yet thanking his stars at his escape.

His joy, however, was short-lived. An instant later the hired man came upstairs.

When he saw only the one small pumpkin he scratched his head a moment and then said:

"Well! well! So the old man has left only the little one after all. He must like pies! There were four here this morning." So picking up the little pumpkin, who was fainting from frigbt, he carried him off.

The next day all that remained of the four pumpkins were a dozen pies, a jack-o-lantern and a lot of smashed pumpkin on the ash heap.—Mortimer Forsythe, in the Brooklyn Eagle.

—Youth's Companion.

Decorations Last Till Twelfth Day.

All Christmas decorations, according to the English idea, should be left in position till Twelfth day, and a sprig of holly should remain somewhere in each room till Ash Wednesday.

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