



RAN

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illusti O · IRW ILLUSTRATIONS BY O'IRWIN MYERS





## WORTH SPENDING TIME OVER

Now That the Season of Fruit Is Here, Put Up These Delicacies for the Winter Days.

Sweet Apple Pickles.—Make a syrup with three poends of sugar and one-plat of vineagar, and while it is heating put in about a teaspoonful cach of cloves and allapice and a stick of cloves and allapice and a stick of clinamon broken in bits. When the syrup boils up well, put in seven pounds of good cooking apples, pared, cored and cultin quarters. Turn them over gently with a wooden spoon, being careful in bit to break them. Look until you can penetrate with a fork and then turn into jars. More apples can be added from time to time, if you have them in a stone crock, until the crock is full. These will keep for a year.

Spiced Pears.—Take seven, pounds of ruit, one quart of vinegar, three pounds of sugar and a tablesponding and the control of the Sweet Apple Pickles.-Make a syrup

fry in deep, hot fat.—Pictórial Review.
Hint for Users of Lamps.
If you use lamps—and imany of us do, eyen in these days of electric lights—here is an idea that will prove help-ful when you find that the chimney has reacked and you have no jestra one on hand. The defective chimney may be made to last over by "anddligs" one side of the top with a wire hair plu before lightling the lamp. Such a device has been known to keep a damaged chimney from breaking during an aer tire evening, aithough when taken off the next morning the chimney came away in two pieces.

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Maitre d'Hotel Butter.

This is made by working one fourth cup butter till creamy, then add one-hit teaspoon askt, one-eighth teaspoon pepper, one-half teaspoon dopped parties; then one tablespoonful iemon jude and one tablespoonful Worcestershipe sauce. This may be served hot or old as desired.

when Beiling Cauliflower.
Before placing the eatiliflower in the satecast in it up in a place of missing the ready, it can then be easily lifted from the pot, into the colander to drain. Untie the missin, and you will find the vegetable beautifully whole.

whole.

Watercress Salad.

Wash the crees well, dry in a clean torel. Chop an onlon, two radishes, one spoonful grated horseradish. Serve on heart of lettice leaves with mayonusise.