

Household Notes

CRYSTALLIZED CURRANTS.

Select firm, ripe fruit, leaving it on the stems. Dip first in the beaten white of eggs, then in powdered sugar. Arrange on a paper, and set in a cool oven for 10 minutes; when the icing becomes firm, pile in a dish, and set in a cool place until time to serve.—Boston Post.

ORANGE CUSTARD.

Line a glass bowl with lady fingers split and stood on end. Then slice oranges, sprinkle with sugar; now bananas and nut meats. Repeat until your bowl is two-thirds full; then pour over all a custard made of one pint of sweet milk, scalded, with the yolks of two eggs, one cup of sugar and one tablespoon of cornstarch. Pour this over your fruit in dish and let cool. Beat whites of eggs with two tablespoons pulverized sugar and spread on top. Set in oven to brown. Serve with whipped cream cold.—Weekly Witness.

SCALLOPED WHITE TURNIPS.

Peel and cut in half-inch cubes 1 1-2 quarts white turnips. Cook in boiling salted water until tender, drain and put in baking dish. Pour over them 1 1-2 cups white sauce. Scatter over the top a half cup of buttered bread crumbs. Place in oven for 10 minutes or long enough for the turnips to get hot and crumbs to brown. This will serve six. White sauce. Three tablespoons butter, 3 tablespoons flour, 1 1-2 cups milk, 1-1 teaspoon salt, few grains pepper. Scald milk and add the flour after it has been mixed with a little water until smooth, when thickened add butter, salt and the few grains of pepper, stir until butter is melted. It is then ready to pour over turnips. Any white sauce may be used.—Boston Post.

FOR THE ID'S TRAY.

The first course of an apple coroll and carefully baked, set on a pretty saucer, then covered with whipped cream or the white of an egg beaten stiff with a little sugar. The other digestible dessert is apple toast. To make it, toast bread in the oven until crisp throughout, but not blackened. Place the slices in the bottom of a colander set within another dish, turn boiling water over each slice, drain immediately and serve hot in a pretty plate with sweetened apple sauce about the consistency of marmalade spread over each slice. The sauce may also be made from dried apples or apricots or stewed peaches. Still another nourishing and pretty way of serving apple sauce is to stew the apples quickly so that the sauce is white and tender. Strain through a pure sieve, then beat up with an egg already beaten stiff. Add sugar and flavoring to taste and pile lightly in a glass dish.—New York Telegram.

ROAST PIG.

Cleanse the pig thoroughly in cold water, rub the inside of the pig with salt, pepper and finely-sifted sage. Now for the dressing, take dried bread and soak it in cold water until soft, then squeeze dry. The liver and heart should be cooked in salted boiling water until tender, then browned in butter and minced fine; fried onions that have been minced in butter, then a large apple chopped with salt, pepper, sweet marjoram, sage and mace to season. Scald this dressing in the butter, then stuff the pig, pressing the body full and fasten with a few stitches; roll the four legs in oiled paper; bend the forefeet under the body; press hind legs out backward, and skewing same, place the pig in rack in dripping pan; rub skin with salt and pepper, dredg-

ing skin with flour, over which place a few thin slices fat pork; place a piece of wood between the teeth of pig to keep mouth open. Set in brisk oven and bake, basting frequently with drippings. It takes from two or two and one-half hours to bake. When roasted to a crackle place on a bed of watercress and white celery tips, inserting an apple in its mouth. Around its neck place cranberries or curly celery or parsley and serve with tart apple sauce, mashed potatoes, onions and cold slaw.—Boston Post.

HOUSEHOLD HINTS.

To take out iron rust from white goods, wet the spots with lemon juice and rub on salt and put in the sun a few hours to bleach.

If you will rub your hands with glycerine after washing them thoroughly, then wipe dry, you will not be bothered with rough hands.

Amateur dressmakers will find better results if, when pressing seams, tucks, pleats, etc., a newspaper folded several times is placed between the iron and the article to be pressed.

If the colored candles used for guest table and other festive occasions become soiled before they are consumed they can be nicely washed with a soft brush, castile or any white soap, and warm water.

A cheap and simple way to disinfect a room: Heat a common fire shovel hot, but not red hot, pour an ounce of carbolic acid fluid on it. The fumes will penetrate the room everywhere, and cleanse the air of its impurities; repeat daily, so long as it is necessary.

Allow four eggs to each quart of milk in making custard.

Rice will absorb three times its measure of water and a larger quantity of milk or stock.

One ounce of butter and 1-2 ounce of flour are used to thicken one cupful of liquid in making a sauce.

Allow two level teaspoonfuls of baking powder to each cupful of flour when no eggs are used.

Instead of throwing out broken window panes, save the larger pieces for covering small seed boxes and the smaller pieces to use as scrapers in doing over old furniture.

Persons troubled with neuralgia will find this a cure if they try it. Two drops of laudanum in a half teaspoonful of warm water, and dropped into the ears, it will give immediate relief.

Old tablecloths can be turned into dry cloths and sideboard covers from the better portions, while the smaller pieces can be used as breadcloths or soft washrags, and the tiny bits can be utilized as bandages or to dress wounds.

Allow from four to six eggs to each quart of milk in making custard to be turned from the mold.

Good For His Nerves.

"I suppose," says the city friend to the visitor from the hills of Kentucky, "that it is a good deal different here than it is where you live."

"Yes, indeed, suh," courteously responds the visitor.

"The clanging of the gongs, the rattle of the wheels, the thousand and one noises of the street, with the attendant necessity of stepping lively to avoid an accident must make the city seem a very strenuous place to one from as quiet a spot as you—"

"Bless you, suh!" interrupts the gentleman from Kentucky. "I'm gettin' a glorious rest. This winter I've been visited ten times by night riders, been accidentally mixed up in fo' co'thousen riots, and all the time have had to ca'y on mah feud with the seventeen Jilkuses—an' yo' can see how much good the change of air, scene and occupation must do my nuth'vous system."—Chicago Post.

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