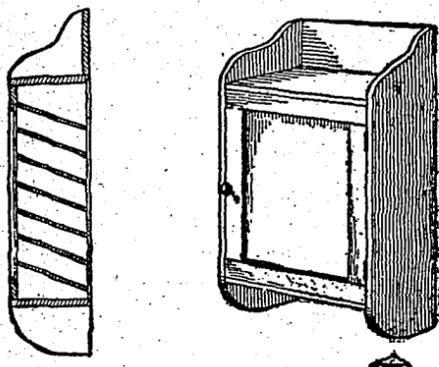


HINTS FOR THE BUSY HOUSEWIFE

A Convenient Closet For Holding Pot Covers.



In the design for a closet for holding pot covers herewith illustrated the sides of the cover closet are cut as shown and shelves are nailed between them at a slight angle. No dimensions are given, as the space and the sizes of the covers are not always the same. The back is covered with thin boards placed vertically. The front can be covered with a curtain or a paneled door, as shown.—Popular Mechanics.

Chicken With Dumplings.

Take a three or four pound chicken, one tablespoonful salt, one teaspoonful pepper, two onions, one tablespoonful flour, two tablespoonfuls butter, one-half cupful milk, two cupfuls prepared flour. Cut chicken in ten pieces and place in saucepan, add salt, pepper and onion, cover with boiling water and cook till tender; then mix flour with butter and thicken with gravy. Ten minutes before serving mix prepared flour with butter and milk and two eggs beaten to a froth. Cut with a tablespoon small portions from the dough, drop them into the gravy, cover, boil six minutes and remove the saucepan to side of stove, where they may stop boiling.

Mince Pie Without Apples.

Mince a pound each of boiled beef, seeded raisins, suet, cranberries, half a pound of mixed citron, orange and lemon peel. Mix with a pound of sultanas, a pound of currants, grated rind and pulp of a fresh orange and a fresh lemon. Add a level tablespoonful of salt, a grated nutmeg, a level teaspoonful each of mace and clove, two teaspoonfuls of cinnamon, a quart of cider, one to two pounds of sugar. Boil everything but the meat and cranberries half an hour, stir them in, let stand without boiling half an hour longer. Mixed or one kind only of nuts may be used in this; also prunes in place of cranberries and grape juice or jellies melted with water instead of cider.

Creamed Potato Salad.

Boil eight medium sized potatoes until thoroughly done, drain and place on back of stove to steam dry. When dry and still hot mash through a colander. Then cream them with one-half teaspoonful of mustard worked into one raw egg, two tablespoonfuls of butter, two of cream, two of milk. When thoroughly mixed add one-half cupful of vinegar, one-half teaspoonful

of salt and beat until frothy as ice cream. Pile roughly and lightly into a heated dish, garnish with parsley, minced pickles and onions.

Boiled Salad Dressing.

Mix three teaspoonfuls of sugar, one-half teaspoonful of mustard, one teaspoonful of cornstarch and one teaspoonful of salt. Beat the ingredients into the yolks of two eggs, add three tablespoonfuls of cream, either sweet or sour, one-half cupful of vinegar and the beaten whites of two eggs. Cook until it thickens, stirring constantly; remove from the stove and stir in four tablespoonfuls of olive oil.

Molasses Doughnuts.

One-half cupful of molasses, one-half cupful of sugar, one cupful of sour milk, one large teaspoonful of salt, one-half teaspoonful each of ginger and nutmeg, one teaspoonful soda, one-fourth teaspoonful of cream of tartar, two eggs, one tablespoonful of sweet cream, flour enough to handle easily. Sift all ingredients together before adding the milk and eggs. Have lard piping hot and turn doughnuts but once in it.

Apple Ginger.

Wipe, pare, core and chop two and one-half pounds of sour apples. Put in a stewpan and add one and one-half cupfuls light brown sugar, the juice and rind of one and one-half lemons, one-half ounce ginger and just enough water to prevent apples from burning. Cover and cook slowly for four hours, adding water if necessary. This may be kept for several weeks and is nice to serve with goose or pork.

Baked Hamburg Steak.

Take about 25 cents' worth of hamburger steak, cut a good sized onion up in it, season with salt and pepper and beat an egg into it. Put in dripping pan with meat drippings of any kind and about a cup of water. Bake until done, take out meat, make a brown gravy, pour over roast and serve. It is also fine cooked in tomatoes. Pour can of tomatoes over it before putting into the oven.

Standard Brown Bread.

Take two cupfuls of sweet milk, one cupful of New Orleans molasses, one cupful of rye flour, one cupful of graham, one cupful of cornmeal, one teaspoonful of soda, a little salt and steam five hours.

Palmyra Items

Harry Forney Mangles Hand In Corn Sheller

PALMYRA, January 4.

DURING vacation the carpenters were very busy changing the doors of the school building on Main street so as to have them open outward. Other general repairs were made.

Our new constable, Amos Horst, deserves commendation for his recent move toward keeping the loafers from the corners and sidewalks of town. Mr. Horst has the law and good citizens of the town on his side.

Harry Forney, who is farming east of town, had a very painful accident last

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week. While shelling corn his hand caught in the machine and two of his fingers were very badly mangled. Mr. Forney was taken to the Lebanon Hospital to have his hand treated.

The musical in the United Brethren church on Saturday evening was well attended.

Calvin Gerberich and wife spent Friday at Middletown visiting Enos Gerberich and family.

John Black, a retired farmer living on Chestnut street, died on Monday noon. Mr. Black was seventy two years old.

Amos Fernsler left on Monday evening for Greenville, Ohio, where he will visit his brother Henry, who has been very ill of late.

Frank Early, one of the bakers of the Eagle Bakery, spent Saturday and Sunday at York, Pa., with J. M. Shiner.

T. Frank Ream, the newsdealer of town, took his newsboys to Lebanon on Monday evening to see the play, "Peck's Bad Boy."

Frank Roth, proprietor of Cafe Roth, was in Lebanon on Monday.

Mrs. Eugene Miller's mother, Mrs. Elizabeth Murry, of Waynesboro, Franklin county, spent Christmas with her daughter.

Rudolph Mark, of York, spent Christmas with his parents, Mr. and Mrs. Jacob Mark.

Roger Hartz, a student of Cornell University, returned to Ithica, N. Y., on Wednesday, to resume his studies.

J. M. Shiner was in town on Saturday.

Last week Daniel Weaver had all the hay, straw and corn fodder baled which he raised on his farm east of town.

John I. Shope who spent a week with his parents returned to New York on Monday.

F. Landis Zimmerman, of John Hopkins University, Baltimore, Md., is spending a few weeks with his parents, Mr. and Mrs. Cyrus Zimmerman.

Jacob Bowman, of Campbelltown, visited friends in town on Wednesday evening.

Many people of town went to Campbelltown to see the burning of the hog stable on the Brunner farm on Saturday. Liveryman J. C. Fasnacht took the fire engine there, but it was of little service having arrived too late.

Miss Alma Rank, of Jonestown, has returned home after spending a few days with Miss Eva Bomgardner.

Miss Mable Etichberger spent the latter part of last week with her sister, Mrs. Althouse in Harrisburg.

Ober Mouring, of Yale University, is spending the holidays with his uncle, C. C. Ober.

D. Miller Ober, of Scranton, and Miss Anna Ober, of Elizabethtown College, are spending the holidays with their parents.

Christian G. Foltz, of Franklin and Marshall College, is spending his vacation with his parents, Mr. and Mrs. F. C. Foltz.

Mrs. J. C. Loose and son Allen, of Mauch Chunk, are spending the holidays with Mrs. Loose's father-in-law, Mr. J. C. Loose.

Miss Mattie Bomberger, of Annville, spent Sunday evening with Miss Eva Bomgardner.

Useless Gift.

The Vicar (ending speech)—And so we have decided to present Mr. Smith with an honorarium on his departure. Villager—I object! What I says is give 'im something useful. Why, we don't even know whether he can play the thing.—Punch.

Important Distinction.

"You can take that ax and get up an appetite for a little dinner," said the farmer's wife.

"Lady," replied Meandering Mike, "what I was applyin' fur was food, not physical culture."—Washington Star.

Knew the Game.

"I gave a turkey to every widow in the precinct, but the other candidate beat me out."

"How did he work it?"
"Gave a turkey to every married man. He got the votes."—Kansas City Star.