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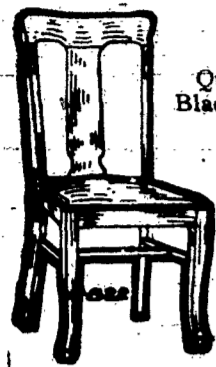


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Your Dining Room

Furnished in part or completely at prices that combine with choice styles and durable qualities to make a good investment.



Dining Chair, \$2.98

Quartered Oak, French Legs, Slip Seat in Genuine Black or Spanish Leather, Corners Securely Blocked

- Dining Chairs, 60c to \$18.50
- Buffets, \$14.95 to \$135.00
- Dining Tables, \$3.98 to \$79.50
- China Cabinets, \$11.95 to \$78.00
- Serving Tables, \$9.75 to \$22.50

See our Seven Furnished Booths Showing Dining Room Pieces in Groups to Match

H.B. GRAVES CO. WE FURNISH HOMES COMPLETE
78 STATE ST., ROCHESTER, N.Y.

HELPFUL HINTS FOR HOUSEWIVES

Collapsible Washtubs That Fold Into Small Space.



In order to conserve the valuable space consumed in the storage of the washtubs when not in use an inventor has hit upon the plan of building them on the collapsible plan. Accordingly when these tubs are in actual service they will hold as much water as the ordinary tub, whereas during the other six days of the week they cannot by any means be accused of taking up little space. They are made of heavy metal in three sections, one fitting within the other, and when in the extended position, as shown, they are held rigid by means of three locking bars.

Grapefruit Marmalade.

Cook four grapefruit and six oranges separately in water to cover until soft enough to be pierced easily with a fork. Let them remain in this water overnight. Then cut the grapefruit into halves, remove the pulp and press through a colander to remove seeds and cores. Cut the rind very fine and put it with the pulp. Slice the oranges and put with the grapefruit, taking care to save all the juice of both fruits. To this add two quarts of water. Now measure and add one and a half times the quantity of sugar and put it into the juice and pulp; not after the former has reached the boiling point. Add the juice of six lemons and cook slowly until it is like a sirup. Pour into jars, but do not seal until the next day when it has become perfectly cool. Country Gentleman.

Onion Cheddar.

Wash, peel and chop enough onions to make a pint and of white potatoes a quart, says the Country Gentleman. Place the onions in a kettle holding three quarts of boiling water and cook fast thirty minutes, then add potatoes with salt and pepper to taste and cook an hour longer. Add two rounded tablespoons of butter and a teaspoonful of minced parsley with, where possible, one each of chervil and sweet

support and serve with pilot biscuits. Part milk may be used instead of all water.

French Omelet.

Beat four eggs slightly just enough to blend yolks and whites. Add four tablespoons of milk and salt and pepper. Put two tablespoons of butter in hot omelet pan. When melted turn in the mixture. As it cooks, prick and pick up with a fork until the whole is of creamy consistency and firm enough to fold. Place on the hot part of range that it may be browned quickly underneath. Fold and turn on hot platter. Before folding, grated cheese, jelly or chopped meat may be added.

Potato Soup With Dumplings.

Cook eight potatoes and one onion in one quart of water until done. Salt to taste and add dumplings, made as follows: Break one egg in large cup, add pinch of salt, one teaspoonful baking powder and enough flour to make stiff batter. Drop this dough in rather small bits from a teaspoon into the soup and cook five minutes without cover on kettle. Add one quart milk, which has been heated in a separate dish and to which a large tablespoonful of butter has been added.

Sausage With Potatoes.

Select potatoes of even size and rather large. Pare them, and with an apple corer or sharp knife make a hole through each potato lengthwise. In this cavity insert a link of sausage, plugging the hole in each end with a bit of potato. Bake in a moderate oven until well done. Serve very hot.

Potatoes Baked With Crumbs.

Pare a sufficient quantity of potatoes, slice thin, cover the bottom of a pan with the potatoes, then cover the potatoes with finely chopped bread, add salt, pepper, parsley and butter. Continue until the pan is full, cover with milk and bake one hour in hot oven.

Whipping Cream.

When cream is too thin to whip readily place the dish containing the cream in a pan of cold water until it is thoroughly chilled, then put it into a pan of hot water and it will whip without difficulty.

Washing Laces.

When washing delicate laces do not use starch. It is little stiffening is needed dissolve two lumps of sugar in a basin of water. This will give all the stiffening that is needed.

Contentment cannot dwell where thoughts of what might have been are regularly entertained.

Wouldn't it be lovely if the boll weevil and the Hessian fly should develop a taste for dandelions?

The government is trying to suppress the Indian dances, some of which are as bad as the tango.

Minus Zero.

Teacher—Wait a moment, Johnny. What do you understand by that word "deficit"? Johnny—It's what you've got when you haven't got as much as if you just hadn't nothing. Woman's Home Companion.

The Torch of Civilization.

In the history of civilization first nation arises and becomes the torch bearer and then another takes the torch as it becomes stronger, the stronger always pushing the weaker aside and becoming in its turn the leader. Each nation that has borne the torch of civilization has followed some path peculiarly its own. Egyptian, Syrian, Persian, Greek, Roman, Frank, all had their ideal of power—order and progress directed under supreme authority, maintained by armed organization. We Anglo-Saxons bear the torch of civilization because we possess the principles of civil liberty, and we have the character, or should have the character, which our fathers have transmitted to us, with which to uphold it. If we have not, then be sure that with the certainty of a law of nature some nation—it may be one or it may be another—already knocking at our doors, will push us from the way and take the torch and bear it onward, and we shall go down.—Thomas Nelson Page.

Classification of Stars.

In classifying stars astronomers recognize six degrees of magnitude, but the term relates to radiance or brilliancy rather than to size. Although the classification is somewhat arbitrary, yet each degree of magnitude is

approximately two and a half times as brilliant as a star of the next magnitude below. Thus, too, each magnitude is about three times more numerous than the one which precedes it. Beginning with the brightest, there are stars of the first magnitude, about thirty-five of the second magnitude, about 200 of the third magnitude, over 400 of the fourth magnitude, about 1,100 of the fifth and over 3,000 of the sixth. The total number of stars that can be seen by the unaided eye is about 5,000, but not all at one time. This takes no account of the millions, perhaps hundreds of millions, in regions of space that cannot be reached by the unaided eye.

Wisdom Came Early.

Little Eunice, aged five, was crying and her grandmother asked what the trouble was. "Oh, everything seems to go wrong," sobbed Eunice. "I just wish I had my whole life to live over again!"—Spokane Review.

Tangible Evidence.

"That man cuts a big figure in the railroad world."
"He'll leave footprints on the sands of time, eh?"
"Well, he'll leave some tracks."—Louisville Courier-Journal.

3

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MISTER STEPLIVELY

NEW MARY—STEP LIVELY WITH MY BREAKFAST!

International Cartoon Co. N. Y. 175

I'M THE BOY THAT KEEPS THINGS MOVING!

THE COOK ISN'T QUITE READY SIR!

WHY! WHY! THAT'S JUST WHAT I WANT—HER—SHE'LL STEP LIVELY!

HERE YOU! IF YOU WANT TO STAY IN THIS HOUSE, YOU'LL HAVE TO STEP LIVELY!

'STEP LIVELY' IS IT? IT'S YOURSELF THAT WILL STEP LIVELY OUT OF MY KITCHEN!

SURE! IT'S MYSELF THAT CAN MAKE THE LINES OF YOU—STEP LIVELY!

DRAWING BY MARY STEPLIVELY. DON'T IF YOU CAN HELP IT.