

carry down to the bottom of the wound. If no acid is at hand, the wound should be cauterized with heated metal—knitting needle, penknife, wire or anything at hand.

A clean whisk broom kept specially for sprinkling clothes will be found to lighten labor. Dip in clear water, then shake lightly and evenly over the garment to be dampened.

Mildew, fruit stains and iron rust are just now the signs rampant that try the soul of the most patient laundress. The table cloths and napkins are autographed in fruit stains of all varieties and dimensions. Glasses of iced tea leave a dark circle behind. The children's clothes are emerald with grass stains. Mildew and iron rust do their best to corrupt. Tar and wagon grease exude liberally upon the luckless wight who dares invade the barn, and the ink bottle and shoe dressing seem possessed with a malignant capability for free distribution. Fortunately, however, it is the season for hot sunshine and fresh grass bleaching, both of which are beneficent agents in the removal of stains. Before the weekly washing, each piece should be examined and treated after his kind, as they are much easier removed before being washed in. Fruit stains should be stretched over a bowl and boiling water poured through. Wine spots succumb to an immersion in a pan of boiling water in which a dessert spoonful of ammonia has been dissolved. Mildew may be removed from white goods with chloride of lime. Thoroughly dissolve a small amount of lime in cold water, strain through cheesecloth, and immerse the mildewed article in it, lifting it up and down until the spots lighten. Rinse through three or four waters and dry.

Chocolate and cocoa stains may be removed by soaping them thickly, and rinsing in warm water. Boiling hot water will remove fresh tea stains; but old ones require soaking in glycerine, then washing out in cold water. Vaseline and machine oil yield to cold water and soap, while grass stains, though obdurate, may be removed with molasses or alcohol.

Iron rust, which frequently comes from using the inferior grades of bluing, requires careful treatment, for its removal and is a task which should never be delegated to a careless or inexperienced laundress. Have a pan of boiling water on the range. Moisten the spots with "salts of lemon," taking the utmost care that not a grain touches any other portion of the fabric. Rinse thoroughly in the boiling water over and over again, and immediately press with a hot iron or expose to the hot sun.

While oxalic acid should always be in the laundry to use in an emergency, it should be plainly labeled "poison," and kept out of the way of the children. The acid may be purchased in crystallized form, put in a bottle and covered with cold water, enough to dissolve it.

Equal parts of ammonia and turpentine will usually remove paint stains, while kerosene will also remove fresh paint or tar.

Clothing yellowed by perspiration should be well rinsed in pure cold water after washing, the bleached upon the grass in the hot summer sun. As fast as it dries, dampen again until, sweet

and fresh, it has resumed its normal condition.

In serving peaches whole, the down should be taken off with a soft brush. The very large soft ones may be cut in two and eaten out of the skin with a spoon. A dolly should always accompany the service of peaches, as there is no fruit stain so difficult to remove. It will yield to renewed applications of javelle water and chlorate of lime, if taken "red-handed," but the ounce of prevention is always well worth the pound of cure.

One of the most healing cosmetics for the sunburned cyclist or yachtsman, is the cool, fresh juice of the cucumber. This is an old French remedy for keeping the skin of the face soft and smooth, and admirably does it fulfil its mission. The easiest way to extract the juice is to cut the peeled cucumber in round, rather thick slices, and press the juice out with a lemon squeezer. Cucumber cream that may be kept on hand the year round should be put up in August. To the juice of two large, almost ripe cucumbers, still green, though on the point of turning, allow four ounces almond oil and a half ounce each of white wax and spermaceti. Put the wax, spermaceti and almond oil in a small basin set in a larger one of boiling water. When all are melted to a smooth paste, remove to back of range, and add the cucumber juice. Color with a few drops of spinach green, which may be procured at either druggists' or confectioners', and stir the mixture thoroughly. Pour the cream into little jars and set in a pan of cold water to harden.

All along the country highways in our Northern States the rich clusters of elderberry hang purple among their bright green foliage, adding full quota to the summer's prodigal display of flower and fruit. While a few country folk are usually awake to the medicinal and gastronomic possibilities of these spicy berries, their value is not appreciated by the average American, whom Ian McLaren declares to be the most prodigal and lavish individual on the face of the earth. In a pie the elderberry is quite the equal of its better known cousins, the raspberry, huckleberry or blackberry. It requires, however, with the sugar, a dash of lemon juice or vinegar to bring out its best flavor. Butter is also an addendum that adds to its toothsome-ness.

Elderberry cordial is a good old-fashioned tonic of our grandmothers' time that is still highly prized by those acquainted with its worth. It is most efficacious in bowel troubles, with the added advantage of leaving no ill effects in its wake. To five quarts of crushed berries add five pints of lukewarm water. Allow it to stand for twenty-four hours, then skim and strain. Allow to every gallon of the liquid three pounds of sugar; boil, skim again, and add a compressed yeast cake. When fermentation has ceased, bottle for use, pressing the corks in tightly.

A point for young housekeepers to remember is that fish should never be turned while broiling. Put the inside next the coals and cook thoroughly. Then turn the skin to the fire, being careful not to scorch.

EMMA PADDOCK TELFORD.

## NEWS OF THE NORTH.

WESTON, Idaho, Aug. 6, 1897.

The crops in the northwest of Cache valley are not quite as good as they were last year, but very many of the ranchmen are surprised when they come to harvest their grain, as it is better than they looked for, considering the drouth, or dry summer as it is called here; and while the crops are lighter the wheat is of a much better quality than last year, and freer from smut.

Most of the grain is being harvested and is cut by a header, and the farmer has his wheat cut, hauled and stacked for two bushels per acre, and some do all this for one bushel and three pecks, and the granger looks on.

Farming on dry lands especially has now become a luxury. The granger rides on his sulky plow, also on a pulverizer; he rides as he drills in his grain, rides to mow and rake his hay, and sometimes the money is der, or some other shark, rides in a fine carriage and scoops in the granger, mortgage and all; yet he may have called clear of these terrible sharks.

Fairview is a bishop's ward between Preston, Idaho, and Lewiston, Utah, and everyone lives on his ranch one mile apart, the people are all busy in the fields and no men are to be found at home in day time. They are too tired to talk much of anything at night. Here, as in all other Mormon towns, you find a neat and substantial church, surrounded by a beautiful grove of trees; and here and there a neat school house, situated so as the children from every nook and corner of their scattered homes can reach it, and all have a chance for education. M. W. Pratt son of the late Elder Parney P. Pratt is bishop.

Should you attend divine service at one of these wards, where the people reside three and four miles from the church, you will find nearly every family present; and outside is nearly every kind of vehicle from the handsome surrey to the humble farm wagon, while his more favored city brother, who lives but a block or so from the house of God, sleeps away his time at home or is on pleasure bent.

Weston is situated about six miles west of Fairview, over Bear river, and is a neat village with substantial homes, and is also surrounded for many miles with ranches that show a prosperity that is substantial. Here is found a large meeting house, and a two story school house that would do honor to any city. Prof. E. A. Box of Brigham City has been for two years, and is engaged again to teach the young idea. Bishop Clarke speaks very highly of the school work being done here.

Mr. Otto Gaessman is manager of the Co-op store, one among the many who, by wise management, has kept clear of the whirlpool of bad debts and to high speculations and has built a new store, butcher shop and granary. Mr. Gaessman is a busy man in other ways besides having the large business. He is Sunday school superintendent and ward clerk. The old, old story, the willing horse, etc.

Weston shows that live men have been its leaders and Bishop Clarke has a model little town to preside over. Every town one goes to shows who is