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**Domestic**

By MAUREEN.

**A Lemon Drink.**

One of the best ways of preparing lemons to drink is that in use in the malarial districts of Italy. One lemon, rind and all, is sliced thin and boiled with 1½ pints of water until reduced to ½ pint. The liquid is then strained through coarse muslin so that part of the tender pulp and rind are excluded. After being cooled it is to be taken while fasting regularly for several days as a cure or prevention for malaria.

**Furniture Polish.**

Take three ounces common beeswax, one ounce white wax, one ounce curd soap, one pint of turpentine, one pint of water (boiling). Shred the wax and soap finely; then add the boiling water. Simmer gently until all is dissolved, then add the turpentine. Let it stand for three days before using. Apply with a piece of flannel. Polish with a soft duster.

**French Eggs.**

Boil six eggs hard, take off the shells, cut in quarters and arrange on a dish. Make a sauce after this recipe. Take half of a quarter of a pound of fresh butter and a tablespoonful of flour, stir over the fire until it thickens; pour in slowly a pint of milk, which should be boiling, add the rest of the butter and a tablespoonful of minced parsley. Squeeze the juice of half a lemon over the eggs and pour the sauce over them. Serve garnished with the parsley. Another way is to butter a dish thickly, let it heat until the butter melts, break four eggs into it, and sprinkle with white pepper and salt, laying thin slices of butter on each egg; put the dish in the oven and let it remain until the whites are set, but not hard, and serve at once. Garnish with parsley.

**To Poach Eggs.**

To poach eggs, select a frying-pan and rub over the bottom with a piece of butter. Fill it three-fourths with boiling water, add a little salt, and break each egg carefully into a saucer. Slip gently into the water and draw saucepan to back of range so water does not boil. When set on bottom loosen egg with a spatula or griddle-cake turner, and let cook until firm throughout; while eggs are cooking prepare a slice of toast for each person. Dip the edges quickly in boiling water, dot toast with bits of butter, set on serving dish, and carefully lift eggs from water to the toast by means of a perforated griddle cake turner. Dash a bit of black pepper on yolk and serve immediately. A few drops of vinegar added to the cooking water, will aid in hardening the egg, so that it can be more easily removed. The poached egg is capable of many adaptations and combinations.

**Medicinal Uses of Seaweed.**

According to some French scientists seaweed will become one of the popular foods of the future. Already Japan uses it in a number of dainty table dishes and also cultivates it extensively that the supply may not give out. In Brittany, too, the lower classes gather as much as 20 to 30 tons a year and call it by the name of Iceland moss. The peasants of northern France are beginning to follow the example, and number it among their articles of diet. In other localities the weed is looked upon as possessing great medicinal value, and in Corsica it is prescribed by the doctors as a sure cure for all kinds of goitre. As gelatines and alkalies are contained in the seaweed it is considered by the Asiatics to be invaluable in cases of severe indigestion.

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**IN COLD WEATHER**

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