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The Practical Budget.

Information for Everybody.

Compiled and Edited by CHAS. GILLMAN,

DENVER, COLO.

Copyrighted November 27, 1888.

DENVER, COLO.
R. J. GRANT, PRINTER
1889

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JANUARY.

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FEBRUARY.

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DECEMBER.

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Select your to-day's marketing from this list.

BERRIES.

Blackberries.
Blueberries.
Cranberries.
Currants.
Grapes.
Gooseberries.
Raspberries.
Wortleberries.

CEREALS.

Barley Pearl.
Ceraline.
Farina.
Hominy.
Rice.
Sago.
Samp.
Tapioca.

CRACKERS.

Butter.
Cream.
Cracknels.
Ginger Snaps.
Graham Wafers.
Jumbles.
Oyster.
Oatmeal.
Pretzels.
Soda.
Sugar.

DRINKS.

Coffee.
Chocolate.
Cocoa.
Tea.

EXTRACTS.

Almond.
Ginger.
Lemon.
Orange.
Peach.
Pineapple.
Rose.
Vanilla.

FLOURS.

Buckwheat Flour.
Corn Flour.
Graham.
Oat Meal.
Wheat Flour.
Wheat Cracked.

FRUITS, GREEN.

Apples.
Apricots.
Bananas.
Crab Apples.
Cherries.
Lemons.
Oranges.
Plums.
Pine Apples.
Pears.
Peaches.
Quinces.

FRUITS, DRIED.

Apples.
Apricots.
Cherries.
Citron.
Dates.
Figs.
Plums.
Prunes.
Prunels.
Pears.
Peaches.
Raisins.

FRUITS, CANNED.

Apples.
Apricots.
Berries.
Cherries.
Egg Plums.
Green Gages.
Grapes.
Peaches.
Pineapple.
Pears.

FISH.

Anchovies.
Cod.
Clams.
Herring.
Hallibut.
Lobster.
Mackerel.
Oyster.
Pike.
Pearch.
Pickeral.
Red Snapper.
Salmon.
Shrimps.
Sardines.
Shad.
Tongue and Sounds.

HERBS.

Marjoram.
Sage.
Savory.
Thyme.

MEATS.

Beef.
Bacon.
Corned Beef.
Chipped Beef.
Ham.
Liver.
Lamb.
Mutton.
Pork.
Sausage.
Tongue.
Tripe.
Venison.
Veal.

MILKS.

Sweet.
Sour.
Butter.
Condensed.
Cream.

NUTS.

Almonds.
Brazils.
Chestnuts.
Cocoanuts.
Filberts.
Hickory.
Peanuts.
Pecans.
Walnuts.

OILS.

Coal.
Castor.
Machine.
Sweet.
Salid.

POULTRY.

Chickens.
Ducks.
Geese.
Snipes.
Quails.

PICKLES.

Chow Chow.
Cauliflower.
Gherkin.
Mixed.
Onion.
Sweet Spiced.

SUGARS.

Brown.
Cut Loaf.
Granulated.
Powdered.
Maple.

SYRUPS.

Drip Syrup.
Honey.
Molasses.
Maple.

SOAPS.

Castile.
Laundry.
Scouring.
Toilet.

SPICES.

Allspice.
Cinnamon.
Cloves.
Ginger.
Mace.
Mustard.
Nutmeg.
Pepper, Black.
Pepper, Red.

SAUCES.

Chilli.
Mustard.
Halford.
Horseradish.
Pepper.
Tomato.
Worcester.

VEGETABLES.
(Green.)

Asparagus.
Beets.
Beans.
Cabbage.
Carrots.
Corn.
Cucumbers.
Celery.
Cauliflower.
Cantelope.
Egg Plant.
Horseradish.
Lettuce.
Muskmelon.
Nutmegmelon.
Oyster Plant.
Onion.
Pumpkin.
Pepper.
Parsnips.
Peas.
Potatoes, Irish.
Potatoes, sweet.
Radishes.
Spinach.
Squash.
Turnips.
Tomatoes.
Watermelon.

VEGETABLES.
(Canned.)

Asparagus.
Beans, string.
Beans, lima.
Corn, sweet.
Pumpkin.
Peas, sugar.
Peas, French.
Potatoes, sweet.
Tomatoes.
Succotash.
Squash.

MISCELLANEOUS.

Brooms.
Baking Powder.
Bird Seed.
Bath Brick.
Canelles.
Cream Tartar.
Clothes Line.
Clothes Pins.
Carpet Tacks.
Cheese.
Coal.
Coke.
Cider.
Cocoanut.
Eggs.
Envelopes.
Fruit Jars.
Glycerine.
Geletine.
Indigo.
Ink.
Kindling.
Lamp Chimneys.
Letter Paper.
Mince Meat.
Matches.
Needles.
Postage Stamps.
Pails.
Pins.
Soda Baking.
Stove Polish.
Shoe Polish.
Salt.
Steel Pens.
Sauer Kraut.
Toilet Paper.
Tooth Picks.
Tubs.

Canned Articles Ready and Handy for Tea. Lunches, etc.

Brook Trout.
Baked Beans.
Clam Chowder.
Cod Fish Balls.
Corned Beef.
Chipped Beef.
Canned Sardines.
Canned Salmon.
Lamb Tongue.
Lobster.
Pickled Oysters.
Potted Ham.
Potted Turkey.
Potted Chicken.
Potted Pork Sausage.

BILL OF FARE.

First Day.

Breakfast.

COFFEE, OATMEAL,

BROILED BEEFSTEAK, BAKED POTATOES.

BUCKWHEAT CAKES, POACHED EGGS,

BAKED APPLES.

Dinner.

TOMATO SOUP,

BEEF ROLL, CRUSTED POTATOES. BAKED TOMATOES,

DICED TURNIPS, STEWED CORN,

PUMPKIN PIE, CAKE.

Tea or Luncheon.

BREAKFAST TEA, LIGHT BREAD,

GERMAN RELISH.

APPLE SAUCE, PERFECTION CAKE.

Breakfast.

OATMEAL.

Take one cup steamed oatmeal, add one pint cold or hot water, pinch salt; boil in double boiler ten minutes; eat with cream and sugar.

BROILED BEEFSTEAK.

Lay a thick tender steak upon any good broiler, well greased with butter, over hot coals. When done on one side have ready the warmed platter with a little butter on it. Lay the steak without pressing it on the platter with the cooked side down so that the gathered juice may run out on the platter; quickly place on the gridiron and cook the other side.

BUCKWHEAT CAKES.

Warm one pint sweet milk and one pint water; put half this mixture in a stone crock; add five teacups buckwheat flour; beat well until smooth; add the rest of the milk and water and at least a teacup of yeast; let stand until morning.

POACHED EGGS.

Break and drop in salted boiling water and simmer gently until done; serve in saucer or on toasted bread.

Dinner.

TOMATO SOUP.

Skim and strain one gallon stock made from fresh beef; take three quarts tomatoes, remove skin and cut out hard center, put through a sieve and add to the stock; make a paste of butter and flour and when stock begins to boil stir in half a teacup; stir well to prevent lumping, boil twenty minutes, season with salt and pepper.

BEEF ROLL.

Take a round of steak, pound, pepper and salt it; take dry bread crumbs and make a dressing of them and spread over the top of the steak; roll it up and tie it up with a string, put it in a pan and roast it.

CRUSTED POTATOES.

Pare the potatoes and put in the pan with the meat; allow about thirty-five or forty minutes for moderate sized potatoes.

BAKED TOMATOES.

Butter a pudding dish and fill with layers of sliced fresh or canned tomatoes, with dry bread crumbs, sprinkle pepper and salt on the tomatoes and put bits of butter on each layer of crumbs; bake about twenty minutes.

STEWED CORN.

If canned corn, heat, adding pepper, salt and one cup of milk and a piece of butter the size of a walnut.

DICED TURNIPS.

Pare and cut in dice an inch square; boil until nearly done in as little water as possible; to one quart turnips add one tablespoon sugar; salt to make palatable; when boiled as dry as possible add two or three spoons of cream and a beaten egg.

PUMPKIN PIE.

Stew pumpkin until soft, mash very fine, let the water dry away, watching closely to prevent burning or scorching. For each pie take one well beaten egg, half cup sugar, two tablespoons pumpkin, half pint rich milk, a little salt; stir well together, season with cinnamon or nutmeg; bake with under crust in hot oven.

Supper.

BREAKFAST TEA.

Allow one teaspoonful of tea to each person; scald the teapot thoroughly before putting in the tea; pour on boiling water and let it stand ten minutes without boiling.

GERMAN RELISH

Boil two good sized potatoes and rub through a collender; add four tablespoons of cream or milk and a piece of butter as large as an egg beaten to cream; one teaspoon of salt; half a teaspoon of mustard and a little pepper; add four eggs beaten light; pour in a buttered dish, sprinkle the top with grated cheese and bake half an hour.

PERFECTION CAKE.

Three cups sugar, one cup butter, one cup milk, three of flour, one of corn starch, whites of twelve eggs beaten to a froth, two teaspoons cream tartar in the flour and one of soda in half the milk, dissolve the corn starch in the rest of the milk and add it to the sugar and butter well beaten together, then the milk and soda and the flour and the whites of eggs.

BILL OF FARE.

Second Day.

Breakfast.

COFFEE, CRACKED WHEAT,

BREADED CHOPS, FRIED MUSH,

FRIED POTATOES, HOT ROLLS.

Dinner.

WHITE SOUP,

BAKED CHICKEN WITH OYSTERS.

GLAZED POTATOES, CREAM SLAW,

TOMATOES, PEAS STEWED IN CREAM,

LEMON PIE, PLUM JELLY.

Tea or Luncheon.

RUSSIAN TEA, LIGHT BISCUIT,

SLICED COLD HAM.

APRICOTS, SPONGE CAKE.

Breakfast.

BREADED CHOPS.

Roll mutton chops in beaten egg and then in sifted bread crumbs; put in a buttered pan and bake half an hour.

FRIED MUSH.

Slice cold mush thin, dip in beaten egg salted to taste then in bread crumbs and drop in hot lard like doughnuts.

FRIED POTATOES.

Peel and cut in strips in cold water, drain in collender, and drop in a skillet of hot lard; keep closely covered ten minutes then stir with a knife from the bottom, cook until lightly brown.

HOT ROLLS.

Place baker's rolls in a paper sack in a hot oven for a few minutes.

Dinner.

WHITE SOUP.

Boil two turnips and when they begin to soften add three large raw potatoes and half an onion; boil until tender; drain off the water, mash and add three pints of milk, one teaspoon of salt, quarter of a teaspoon of pepper, a little celery, salt and one tablespoon of butter.

BAKED CHICKEN.

Dress the chickens, cut them in two, soak for half an hour in cold water, wipe perfectly dry and put in dripping pan bone side down without any water; have a hot oven and if the chickens are young half an hour's cooking is sufficient; take out and season with butter, salt and pepper; pack one above another as closely as possible and place in a pan over boiling water; cover them closely; this keeps them moist until served; boil the giblets in a little water and after the chickens are taken from the dripping pan put into it the water in which giblets were boiled; thicken it and add the chopped giblets.

GLAZED POTATOES.

Boil and mash, adding milk, salt and butter to taste; glaze over with the yolk of egg and brown in the oven.

STEWED PEAS.

Put two or three pints of green peas in a sauce pan of boiling water; when nearly done and tender drain in a collender quite dry; melt two ounces of butter in a clean stew pan thicken evenly with a little flour; shake it over the fire but do not let it brown; mix with a gill of cream; add half a teaspoon of white sugar; bring to a boil; pour in the peas, keep stirring until well heated; serve hot.

CREAM SLAW.

One gallon cabbage cut fine, pint vinegar, pint sour cream, half cup sugar, teaspoon flour, two eggs and a piece of butter the size of a walnut; put vinegar, sugar and butter in a sauce pan and let boil; stir eggs, cream and flour, previously well mixed, into the vinegar boil and throw over the cabbage, sprinkled with one tablespoon of salt, one of black pepper and one of mustard.

LEMON PIE.

Four eggs, one and a half cups sugar, two-thirds cup water, two tablespoons flour, one lemon; beat the yolks of eggs smooth, add the grated peel of lemon and the sugar beat well; stir in the flour and add the lemon juice and lastly the water; stir well and pour in pie tins lined with paste; when baked take from the oven and spread over them the whites of the eggs beaten dry and smooth, with four tablespoons pulverized sugar; return to oven and brown slightly; this makes two pies.

Supper.

RUSSIAN TEA.

Same as breakfast tea, but substitute a slice of fresh lemon instead of cream when serving.

SODA BISCUIT.

One quart flour, one teaspoon soda, two teaspoons cream tartar, one of salt, one tablespoon sugar; mix all through the flour with the sieve, rub in one tablespoon lard or butter, wet with half pint sweet milk, roll on board one inch thick, cut with biscuit cutter and bake in quick oven; if you have not milk use more butter and wet with water.

SPONGE CAKE.

Three eggs, one and one-half cups powdered sugar, two cups sifted flour, two teaspoons cream tartar, half cup cold water, teaspoon soda, grated rind and half juice of one lemon bake in dripping pan.

BILL OF FARE.

Third Day.

Breakfast.

COFFEE, OATMEAL,

FRIED HAM, POTATOES, A LA PARIS,

CRUMB GRIDDLE CAKES, OMELET PUFFS,

PEACHES.

Dinner.

CHICKEN SOUP.

MASHED POTATOES, VEAL LOAF, LIMA BEANS,

BOILED ONIONS, CELERY,

COCOANUT PUDDING, GINGER BREAD.

Tea or Luncheon.

BREAKFAST TEA, COLD CHICKEN,

HOT MUFFINS, GRAPE JELLY,

COFFEE, CAKE.

Breakfast.

FRIED HAM.

Place slices of ham in boiling water and cook until tender, put in frying pan and brown, dish on a platter.

POTATOES, A LA PARIS.

Slice cold boiled potatoes, place in skillet with butter, salt and pepper, brown on one side, turn like pancakes.

CRUMB GRIDDLE CAKES.

Soak bread crumbs in sour milk the night before using; to one quart two well beaten eggs, two teaspoons soda dissolved in a little warm water, one tablespoon melted butter and enough corn meal to make proper consistancy; bake on hot griddle.

OMELET PUFFS.

Stir the yolks of six eggs and the whites of three beaten very light, one tablespoon of flour mixed into a teacup of cream or milk with salt and pepper to taste, melt a tablespoon of butter in a pan, pour in the mixture and set the pan in a hot oven; when it thickens pour over it the remaining whites of eggs well beaten, return it to the oven; bake a delicate brown; eat as soon as done.

Dinner.

CHICKEN SOUP.

Take one well dressed chicken, cut in small pieces, put in a stew pan nearly full of water, add one large tomato, one large onion, one half pod red pepper cut fine, half cup rice, piece butter if chicken is not fat; salt to taste.

VEAL LOAF.

Chop three pounds veal and half pound salt pork fine and add to it three eggs, six crackers crushed, two tablespoons milk, one tablespoon salt, one tablespoon pepper, small lump butter, mix all together; make all into long rolls with bits of butter over them; bake two hours; basting often with the gravy of water and butter; slice cold.

COCOANUT PUDDING.

Grate one cocoanut, save the milk if sweet, boil a quart of cow's milk, add five eggs beaten with one cup sugar and one tablespoon butter, a little salt, two spoons vanilla extract, and the milk from the nut; bake like pie with undercrust only.

GINGER BREAD.

One cup sour milk, one of Orleans molasses, half cup butter, two eggs, one teaspoon soda, one tablespoon ginger, flour to make as thick as pound cake; put butter, molasses and ginger together, make them quite warm, add the milk, flour, eggs and soda and bake as soon as possible.

Supper.

MUFFINS.

One egg, one half cup lard and butter mixed, melted and poured into one pint sweet milk, three teaspoons baking powder sifted with enough flour to make a stiff batter; beat hard and bake in gem pans.

COFFEE CAKE.

One cup sour milk, one teaspoon soda dissolved in tablespoon water, one tablespoon melted lard or butter, three cups sifted flour, mix, put on moulding board, cover with a basin and let stand about fifteen minutes; roll out, cut in strips, twist and fry in hot lard.

BILL OF FARE.

Fourth Day.

Breakfast.

STEEPED COFFEE, CRACKED WHEAT.

VEAL CUTLET, BAKED POTATOES.

CORN CAKES, BLACK CAPS.

Dinner.

CELERY CREAM SOUP.

MEAT PIE. BOILED POTATOES. ASPARAGUS,

HEIDLEBERG CABBAGE, SWEET POTATOES,

ORANGE SHORTCAKE, JELLY.

Tea or Luncheon.

RUSSIAN TEA. BAKER'S ROLLS.

CHIPPED BEEF,

TOASTED MUFFINS. JAM,

TEA CAKES.

Breakfast.

STEEPED COFFEE.

Allow one tablespoon of ground coffee to each person and one in addition; pour on half the quantity of water required and let stand half an hour or more where it will be hot but not boil, then add the remainder of water and serve; simple but good.

VEAL CUTLET.

Cut the veal in small pieces, dip them in well beaten egg, grate stale bread fine and season with pepper and salt, roll the veal in the bread crumbs and fry in hot lard until brown on both sides.

CORN CAKES.

One pint sour milk, one egg, one teaspoon soda, one of salt, one pint corn meal, bake on griddle.

BLACK CAPS.

Pare and core whole tart apples, fill the center with sugar, stick cloves in the top of each; bake in a deep pie dish with a little water.

Dinner.

CELERY CREAM SOUP.

Boil a small cup of rice in three pints of milk until the rice will pass through a sieve; grate the white part of three heads of celery on a bread grater; add this to the rice milk after it has been strained; put in a quart of strong soup stock, let it boil until the celery is perfectly tender, season with salt and pepper.

MEAT PIE.

Chop fine any scraps of cold meat; add a pint water and simmer in a skillet for an hour or more; add salt, pepper and a tablespoon flour mixed in cold water, let cool, put in a pudding dish a layer of the stewed meat then a layer of hard boiled eggs and a few slices of cold boiled potatoes, then the balance of the stewed meat, then cover with pie crust or baking powder crust; make an opening in the center; bake forty minutes.

ASPARAGUS.

Cut tender asparagus into pieces half an inch long and boil twenty minutes, then drain until dry and put into a sauce pan containing a cup of rich drawn butter, heat together to a boil, season with salt and pepper and pour into a buttered dish; break half a dozen eggs over the surface; put a bit of butter upon each; sprinkle with salt and pepper and put in the oven until the eggs are set.

HEIDELBERG CABBAGE.

Select two small solid heads of red cabbage, divide them in halves from crown to stem, lay the split sides down and cut them in thin slices; put into a sauce pan a tablespoon of clean drippings or butter; when the fat is hot put in cabbage, a teaspoon salt, three tablespoons vinegar, one onion in which three or four cloves have been stuck; boil two hours and a half; if it becomes too dry add a very little water.

SWEET POTATOES.

Boil until nearly done then peel, slice and fry brown in a buttered skillet.

ORANGE SHORTCAKE.

One quart flour, two tablespoons butter, two teaspoons baking powder thoroughly mixed with the flour, mix with cold water, work as little as possible, bake, split open and lay sliced oranges between, cut in squares and serve with pudding sauce; other fruit can be used instead of oranges.

Tea or Luncheon.

TOASTED MUFFINS.

One half pint sweet milk, two tablespoons sugar, a little salt and a well beaten egg, split cold muffins, dip in the egg and milk and fry on a buttered griddle until it is a light brown on both sides.

TEA CAKES.

One quart flour, one cup sour milk, one teaspoon soda, one half pound lard, one half pound chopped raisins or currants, roll two inches thick and bake in a quick oven; split open butter and eat hot.

BILL OF FARE.

Fifth Day.

Breakfast.

COFFEE, OATMEAL, VITELLA,

FRIED BACON, BAKED EGGS,

BUTTERED TOAST BREAKFAST POTATOES,

APPLE SAUCE.

Dinner.

GREEN CORN SOUP.

BAKED FISH, MASHED POTATOES, SLICED TOMATOES,

BOILED TURNIPS AND CAULIFLOWER,

ORANGE AND WHIPPED CREAM CAKE.

Tea or Luncheon.

TEA, BUNS, COLD MEATS,

MUSH AND MILK, TAPIOCA PUDDING,

CAKE.

Breakfast.

VITELLA.

Put a piece of butter as large as an egg in a sauce pan and when it melts put in one teaspoon of flour, mix thoroughly, do not let it brown, add salt, pepper and a pinch of mace, pour in a half pint boiling water and stir a few minutes, then put in thin bits of cold veal and heat slowly, stir in the yolk of an egg and one teaspoon lemon juice, garnish with slices of lemon.

BAKED EGGS.

Break eight eggs into a well buttered dish, put in pepper, salt and bits of butter and three tablespoons cream, set in oven and bake twenty minutes; serve hot.

BREAKFAST POTATOES.

Peel, cut in very thin slices into a very little water so that when the potatoes are cooked the water will be evaporated, then add salt, some cream, a very little milk and a bit of butter stir occasionally while cooking.

Dinner.

GREEN CORN SOUP.

One large fowl or four pounds veal, add one gallon cold water, cover tightly and simmer slowly until meat slips from the bone, strain the soup from the meat, grate one dozen ears corn, scraping the cob to get the heart of the corn, add corn to soup with salt, pepper and a little parsley and simmer slowly half an hour; when ready to serve add a tablespoon of flour beaten with a tablespoon butter; serve hot.

BAKED FISH.

Clean, rinse and wipe dry any kind of fish; rub the inside and out with salt and pepper; fill with a stuffing made like that for poultry, but dryer; sew it up and put in a hot pan with a lump of butter; dredge with flour and lay over the fish a few thin slices of salt pork or bits of butter and bake an hour and a half.

ORANGES WITH CREAM.

Slice and seed four good sized oranges; place in a dish and cover with sugar; take one cup sugar, yolk of three eggs well beaten, put in a tin pail, set in a pot of boiling water, stir for a few minutes, take from the fire, add the whites of the eggs well beaten and pour over the oranges.

Tea or Luncheon.

TAPIOCA CREAM.

Soak two tablespoons tapioca in half teacup milk, bring one quart milk to boiling point, beat together the yolks of three eggs, half teacup sugar and one teaspoon vanilla; add the tapioca and stir into the boiling milk; let boil once; turn into the dish and spread over it the whites of the eggs; serve when cold.

BILL OF FARE.

Sixth Day.

Breakfast.

COFFEE, CRACKED WHEAT WITH CREAM,

BEEF STEAK TOAST, NEW POTATOES.

SCRAMBLED EGGS, BATTER CAKES.

Dinner.

MILK SOUP.

BOILED MUTTON, SCALLOPED POTATOES,

TURNIPS, STRING BEANS, CELERY.

CORN ROLLS.

APPLE CUSTARD PIE. JELLY.

Tea or Luncheon.

BREAKFAST TEA. TEA PUFFETS.

COLD SLICED MUTTON, CELERY SALAD,

CODDLED APPLES, DROP CAKES.

Dinner.

CORN ROLLS.

One pint corn meal, two tablespoons sugar, one teaspoon salt, one pint boiling milk; stir together and let stand until cool; add three eggs well beaten and bake in gem pans.

APPLE CUSTARD PIE.

Six eggs, one cup white sugar, three cups stewed apples, one quart milk, make apples quite sweet, beat up the yolks of the eggs with the apples and season with nutmeg or allspice, stir in the milk gradually, beating it well, lastly add the whites, bake with only one crust; this for three pies.

Tea or Luncheon.

TEA PUFFETS.

Three eggs, one pint sweet milk, two-thirds cup butter, three pints flour, three teaspoons baking powder, bake in muffin rings and serve hot.

CELERY SALAD.

Cut the root end of three heads of celery into inch pieces, cut each piece in strips, put them into a salad bowl, add a plain mayonaise and serve.

MAYONAISE FOR SALAD.

Beat the yolks of two raw eggs smooth, add two saltspoons salt, one of white pepper and a tablespoon of oil; beat up thoroughly and by degrees add half a pint of oil; when it begins to thicken add a few drops vinegar; the total amount of vinegar to be used is two tablespoons and the proper time to stop adding oil and to add drops of vinegar is when the dressing has a glossy look instead of a velvety.

CODDLED APPLES.

Make a white syrup of sugar and water, throw in some stick cinnamon, have some sour apples pared and quartered and when the syrup boils put in the apples and boil till tender.

DROP CAKE.

Four eggs beaten separately; one cup sugar one half cup butter, one cup corn starch, two teaspoons baking powder, bake in small tins.

SPICED VINEGAR FOR PICKLES.

One gal. vinegar, 1 pound sugar, 2 tablespoons allspice, 2 tablespoons mustard seed, 2 tablespoons celery seed, 2 tablespoons salt, 1 tablespoon turmeric powder, 1 tablespoon black pepper, 1 tablespoon mace, 2 grated nutmegs, 3 onions, 1 handful grated horseradish.

TO CLARIFY PICKLES.

The scum that often rises on the top of pickles can be remedied by putting in a slice or two of fresh horseradish in the jar, which soon sinks to the bottom taking all the scum with it, leaving the vinegar clear.

SAUCES FOR PUDDINGS.

DRAWN BUTTER SAUCE.

One-half cup butter, one pint hot water, one-half cup sugar, one-half teaspoon flour or corn starch; made to a smooth paste, turn into the rest and boil five minutes; add grated nutmeg.

VINEGAR SAUCE.

One cup brown sugar, one cup water, one tablespoon butter, one tablespoon vinegar, one pinch salt, one tablespoon flour; beat all together, pour boiling water on them and let come to a boil.

HARD SAUCE.

Stir together one cup butter and three cups sugar; when light beat in juice of a lemon.

BEEFSTEAK TOAST.

Chop cold steak or tongue fine, cook in a little water, put in cream or milk, thicken, season with salt, pepper and butter and pour it over slices of toast.

NEW POTATOES.

Wash and rub new potatoes with a coarse cloth, do not scrape, drop into boiling water, boil briskly until done, have ready in a sauce pan some cream and hot butter, pepper and salt, pour off the water from the potatoes and add the cream and butter.

SCRAMBLED EGGS.

Warm two tablespoons of sweet milk to each egg in an earthen pie plate; add small piece butter, salt and pepper, when near the boiling point drop in the eggs broken one at a time in a saucer, scrape the mixture up from the bottom of the plate as it cooks until all is thickened the mixture should be in large flakes of mingled white and yellow and as delicate as baked custard if cooked with care.

BILL OF FARE.

Seventh Day.

Breakfast.

COFFEE, OATMEAL, WAFFLES,

BROILED LAMB CHOPS, BOILED EGGS,

POTATO CAKES, MOCKED STRAWBERRIES.

Dinner.

OYSTER SOUP.

ROAST TURKEY, MASHED POTATOES,

FRIED CABBAGE, EGG PLANT, BAKED ONIONS,

CRANBERRY SAUCE.

ICE CREAM, CAKE.

Tea or Luncheon.

TEA, ROLLED BISCUIT, SARDINES,

APRICOTS, CREAMED EGGS,

QUICK CAKE.

Breakfast.

WAFFLES.

Two eggs, one-half cup butter, four cups flour, two teaspoons baking powder, milk sufficient to make a thin batter; bake in waffle iron.

POTATO CAKES.

Take cold mashed potatoes that have been seasoned, mould them into little cakes, fry in hot butter until brown.

MOCKED STRAWBERRIES.

Cut ripe peaches and choice, well flavored apples in proportion of three peaches to one apple into quarters about the size of a large strawberry, place in alternate layers, sprinkle top thickly with sugar and add pounded ice, let stand about two hours, mix peaches and apples thoroughly, pour over them orange juice and just before serving sprinkle with pounded ice.

Dinner.

OYSTER SOUP.

Pour one quart water over one quart oysters, if solid; drain through collender into soup kettle and when it boils skim, add pepper, salt and butter, then add the oysters with one quart new milk brought to a boiling point, put in a tin pail and set in a pot of boiling water.

ROAST TURKEY.

Clean turkey and lay in dripping pan, prepare a dressing of stale bread, of one quart of bread crumbs, one cup butter and water enough to moisten, add to this two dozen oysters, salt and pepper to suit the taste, stuff the turkey, put butter over the outside, put water in the dripping pan, set in the oven and bake until done, baste often.

FRIED CABBAGE.

Cut cabbage very fine, salt and pepper, stir well and let stand five minutes, have an iron kettle smoking hot, drop one tablespoon lard into it, then the cabbage, stirring briskly until quite tender, add one-half cup sweet cream and three tablespoons strong vinegar, the vinegar added after the cream has been well stirred into the cabbage and taken from the stove.

EGG PLANT.

Peel egg plant, boil until tender, pour off the water, mash fine, add pepper, salt and butter, put in a shallow pudding dish and over the top place a thick layer of crushed crackers, bake half an hour in a moderate oven.

BAKED ONIONS.

Wash onions, put in a sauce pan with salted water, boil half an hour, turn off water, lay onions upon a cloth to absorb the moisture, roll each in buttered tissue paper and bake in a slow oven until tender, baste with butter, season with salt and pepper.

CRANBERRY SAUCE.

Wash and pick over the cranberries, put on with enough cold water to cover them, add a pinch of soda; this will bring a good deal of stuff to the surface which can be skimmed off; let them cook until they burst, then mash with a wooden spoon, then add sugar, two pounds to three pounds of fruit, boil slowly an hour and a half, always cook in a porcelain or an earthen dish, never in tin of any kind.

ICE CREAM.

Make into a boiled custard one and one-half pints new milk, one cup sugar, two or three eggs well beaten, one-half teaspoon flavoring extract or lemon ice cream, squeeze a dozen lemons, make juice quite thick with sugar, stir into it slowly three quarts cream, freeze.

Tea or Luncheon.

ROLLED BISCUIT.

Sift one quart flour mixed with two teaspoons baking powder, rub flour in one tablespoon butter, wet with two small cups sweet milk, place on board and roll out half an inch thick, spread over evenly with butter about two tablespoonsful, begin at the end towards you and roll up, cut off slices an inch thick and lay in a buttered tin, bake ten to fifteen minutes in hot oven.

CREAMED EGGS.

Cut hard boiled eggs in slices, pour over them a sauce made by boiling one cup of cream thickened with corn starch and brought to a boil; salt and pepper.

QUICK CAKE.

Rub one cup butter to a cream, add two cups sugar, beat; add one cup sweet milk, four eggs, four cups flour mixed with three teaspoons baking powder, season with mace and lemon, bake slowly.

Breach of Table Etiquette.

Never eat soup out of the end of the spoon, but always from the side.

Never tilt the plate when eating soup, nor send for second supply.

Never hold a wineglass by the bowl but by the stem.

Never drink a glassful of wine at a time nor drain the last drop.

Never propose a toast nor drink another's health. This is out of fashion.

Never drink from a glass without first wiping the mouth. Also after drinking.

Never have more than two kinds of vegetables with a course and offer both at once on the same waiter.

Never cut or break bread into soup or gravy. It should be eaten by morsels broken with the fingers, not bitten off.

Never mix the food on the plate; such an act indicates a coarse appetite.

Never eat game and chicken with the bone in the fingers.

Never cut pastry with a knife, but always break and eat with a fork.

Never put salt upon the table cloth, but upon the side of the plate.

Never convey food to the mouth with a knife.

Never help yourself to butter or any other food from a common dish with your own knife or fork. It is ill-bred to do so.

Never pick the teeth at the table or in the presence of ladies after a meal.

Never overload a plate.

Never flood food with gravies which are disliked by many.

Never play with the food or crumble the bread.

Never ask for a second dish but when passed a second time one may take of it if he likes.

Never lean the elbows or lay the hands or arms on the table.

Never take notice of accidents.

Never pare fruit for a lady unless she requests it, and then hold it on her fork not yours.

Never dip bread in gravy or preserves.

Never apologize to a waiter for asking him for anything. It is his duty to serve.

Never use the napkin to wipe the nose or face. It is for the lips only.

Never talk with the mouth full of food.

HOUSEKEEPERS'

Table of Weights and Measures.

1 qt. sifted flour, well heaped, weighs	1 lb
3 coffee cups sifted flour, level, weighs	1 lb
4 tea cups sifted flour, level, weighs	1 lb
1 qt. unsifted flour weighs	1 lb. 1 oz
1 qt. sifted corn flour weighs	1 lb. 4 oz
1 pt. soft butter, well packed, weighs	1 lb
2 tea cups soft butter, well packed, weighs	1 lb
1½ pts. powdered sugar weighs	1 lb
2 coffee cups powdered sugar, level, weighs	1 lb
2¼ tea cups powdered sugar, level, weighs	1 lb
1 pt. granulated sugar, heaped, weighs	11 oz
1½ coffee cups granulated sugar, level, weighs	1 lb
2 tea cups granulated sugar, level, weighs	1 lb
1 coffee cup "A" coffee sugar, level, weighs	12 oz
1¾ coffee cups "A" coffee sugar, level, weighs	1 lb
2 tea cups "A" coffee sugar, heaped, weighs	1 lb
1 pt. best brown sugar weighs	13 oz
1¾ coffee cups brown sugar, level, weighs	1 lb
2½ tea cups brown sugar, level, weighs	1 lb
2¾ coffee cups corn meal, level, equals	1 qt
3½ tea cups corn meal, level, equals	1 qt
1 tablespoon gran. coffee "A" or best brown sugar, well heaped, weighs	1 oz
2 tablespoons powdered sugar or flour weighs	1oz
1 tablespoon soft butter weighs	1oz
Soft butter size of egg weighs	2oz
7 tablespoons granulated sugar, heaped, equals	1 tea cup
5 tablespoons sifted flour or meal, heaped, equals	1 tea cup
3 tablespoons sweet chocolate, grated, equals	1 oz
2 tablespoons flour, sugar or meal, heaping, equals	1 teaspoon

Weights.

1 pt. contains 16 fluid oz. (4 gills).
1 oz. contains 8 fluid drachms (¼ gill).
1 tablespoon contains about ½ fluid oz.
1 teaspoon contains about 1 fluid drachm.
4 teaspoons equal 1 tablespoon or ½ fluid oz.
16 tablespoons equal ½ pint.
1 wine glass full, common size, equal 4 tablespoons, 2 fluid oz.
1 tea cup full equals 8 fluid oz. or 2 gills.
2 tea cups full equals 1 pint.
A common sized tumbler equals about ½ pint.
8 large tablespoons equal 1 gill.
25 drops equal 1 teaspoon.

Common Names of Different Chemicals.

Antidotes for Poisons.

Between time of taking and arrival of physician give as follows:

For Bed bug poisons Saltpetre Sugar of Lead Sulphate of Zinc Red Precipitate Vermillion Blue Vitrol Corosive Sublimate Lead Water	Give milk or white of eggs in large quantities.
For Fowler's Solution Arsenic White Precipitate	Give prompt emetic, or mustard and salt, tablespoon of each; follow with sweet oil, butter or milk.
For Antimonial Wine Tartar Emetic	Drink warm water to vomiting. If vomiting does not stop give a grain of opium.
For Oil Vitrol Muriatic Acid Oxalic Acid Aqua Fortis Bi-carbonate Potassa	Magnesia or soap dissolved in water every two minutes.
For Caustic Soda Caustic Potash Volatile Alkalie	Drink freely of water with vinegar or lemon juice in it.
For Carbolic Acid	Give flour and water or glutinous drinks.
For Chloral Hydrate Chloroform	Pour cold water over the head and face, with artificial respiration; galvanic battery.
For Carbonate of Soda Cobalt Copperas	Prompt emetics, soup or mucilaginous drinks.
For Laudinum Morphine Opium	Strong coffee followed by ground mustard or grease in warm water to produce vomiting; keep in motion.
For Nitrate of Silver	Give common salt in water.
For Strychnine Tinc-Nux Vomica	Emetics of mustard or sulphate of zinc aided by warm water.

In cases where the other articles to be used as antidotes are not in the house give two tablespoons of mustard mixed in a pint of warm water; also give large draughts of warm milk, or water mixed with oil, butter or lard.

Street Car Time Table.

Current Monthly Expense Account.

_____ 18

Date	To Whom Paid.	For	Amount	
		Baker		
		Butcher		
		Boots and Shoes		
		Clothing		
		Coal		
		Coke		
		Cow Feed		
		Car Fare		
		Charity		
		Carpentry		
		Dry Goods		
		Drugs		
		Doctor Bill		
		Dress Making		
		Expressage		
		Electric Light		
		Furniture		
		Furniture Repairs		
		Groceries		
		Gas		
		House Repairs		
		House Furnishing		
		Horse Keeping		
		House Rent		
		Hardware		
		Ice		
		Laundry		
		Milk		
		Plumbing		
		Postage		
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Laundry List.

Laundryman .....

No ..... *Street.*

Mark ..... *Month* .....

Name .....

Promised .....

No. Pieces	First Week.	No. Pieces	Second Week.	No. Pieces	Third Week.	No. Pieces	Fourth Week.
	Aprons		Aprons		Aprons		Aprons
	Bibbs		Bibbs		Bibbs		Bibbs
	Bed Spreads		Bed Spreads		Bed Spreads		Bed Spreads
	Collars		Collars		Collars		Collars
	Coats		Coats		Coats		Coats
	Cuffs		Cuffs		Cuffs		Cuffs
	Corset Covers		Corset Covers		Corset Covers		Corset Covers
	Chair Covers		Chair Covers		Chair Covers		Chair Covers
	Curtains		Curtains		Curtains		Curtains
	Drawers		Drawers		Drawers		Drawers
	Dresses		Dresses		Dresses		Dresses
	Frocks		Frocks		Frocks		Frocks
	Handkerchiefs		Handkerchiefs		Handkerchiefs		Handkerchiefs
	Laces		Laces		Laces		Laces
	Napkins		Napkins		Napkins		Napkins
	Neckties		Neckties		Neckties		Neckties
	Night Shirts		Night Shirts		Night Shirts		Night Shirts
	Pillow Slips		Pillow Slips		Pillow Slips		Pillow Slips
	Pillow Shams		Pillow Shams		Pillow Shams		Pillow Shams
	Petticoats		Petticoats		Petticoats		Petticoats
	Pants		Pants		Pants		Pants
	Shirts		Shirts		Shirts		Shirts
	Sheets		Sheets		Sheets		Sheets
	Skirts		Skirts		Skirts		Skirts
	Socks		Socks		Socks		Socks
	Stockings		Stockings		Stockings		Stockings
	Sleeves		Sleeves		Sleeves		Sleeves
	Stays		Stays		Stays		Stays
	Tablecloths		Tablecloths		Tablecloths		Tablecloths
	Towels		Towels		Towels		Towels
	Tidies		Tidies		Tidies		Tidies
	Teacloths		Teacloths		Teacloths		Teacloths
	Undershirts		Undershirts		Undershirts		Undershirts
	Vests		Vests		Vests		Vests
	Wool Shirts		Wool Shirts		Wool Shirts		Wool Shirts
	Wool Drawers		Wool Drawers		Wool Drawers		Wool Drawers
	Waists		Waists		Waists		Waists

Laundry List.

Laundryman .....

No. ..... *Street.*

Mark ..... *Month* .....

Name .....

Promised .....

No. Pieces	First Week.	No. Pieces	Second Week.	No. Pieces	Third Week.	No. Pieces	Fourth Week.
	Aprons		Aprons		Aprons		Aprons
	Bibbs		Bibbs		Bibbs		Bibbs
	Bed Spreads		Bed Spreads		Bed Spreads		Bed Spreads
	Collars		Collars		Collars		Collars
	Coats		Coats		Coats		Coats
	Cuffs		Cuffs		Cuffs		Cuffs
	Corset Covers		Corset Covers		Corset Covers		Corset Covers
	Chair Covers		Chair Covers		Chair Covers		Chair Covers
	Curtains		Curtains		Curtains		Curtains
	Drawers		Drawers		Drawers		Drawers
	Dresses		Dresses		Dresses		Dresses
	Frocks		Frocks		Frocks		Frocks
	Handkerchiefs		Handkerchiefs		Handkerchiefs		Handkerchiefs
	Laces		Laces		Laces		Laces
	Napkins		Napkins		Napkins		Napkins
	Neckties		Neckties		Neckties		Neckties
	Night Shirts		Night Shirts		Night Shirts		Night Shirts
	Pillow Slips		Pillow Slips		Pillow Slips		Pillow Slips
	Pillow Shams		Pillow Shams		Pillow Shams		Pillow Shams
	Petticoats		Petticoats		Petticoats		Petticoats
	Pants		Pants		Pants		Pants
	Shirts		Shirts		Shirts		Shirts
	Sheets		Sheets		Sheets		Sheets
	Skirts		Skirts		Skirts		Skirts
	Socks		Socks		Socks		Socks
	Stockings		Stockings		Stockings		Stockings
	Sleeves		Sleeves		Sleeves		Sleeves
	Stays		Stays		Stays		Stays
	Tablecloths		Tablecloths		Tablecloths		Tablecloths
	Towels		Towels		Towels		Towels
	Tidies		Tidies		Tidies		Tidies
	Teacloths		Teacloths		Teacloths		Teacloths
	Undershirts		Undershirts		Undershirts		Undershirts
	Vests		Vests		Vests		Vests
	Wool Shirts		Wool Shirts		Wool Shirts		Wool Shirts
	Wool Drawers		Wool Drawers		Wool Drawers		Wool Drawers
	Waists		Waists		Waists		Waists

Laundry List.

Laundryman .....

No. ..... *Street.*

Mark ..... *Month* .....

Name .....

Promised .....

No. Pieces	First Week.	No. Pieces	Second Week.	No. Pieces	Third Week.	No. Pieces	Fourth Week.
	Aprons		Aprons		Aprons		Aprons
	Bibbs		Bibbs		Bibbs		Bibbs
	Bed Spreads		Bed Spreads		Bed Spreads		Bed Spreads
	Collars		Collars		Collars		Collars
	Coats		Coats		Coats		Coats
	Cuffs		Cuffs		Cuffs		Cuffs
	Corset Covers		Corset Covers		Corset Covers		Corset Covers
	Chair Covers		Chair Covers		Chair Covers		Chair Covers
	Curtains		Curtains		Curtains		Curtains
	Drawers		Drawers		Drawers		Drawers
	Dresses		Dresses		Dresses		Dresses
	Frocks		Frocks		Frocks		Frocks
	Handkerchiefs		Handkerchiefs		Handkerchiefs		Handkerchiefs
	Laces		Laces		Laces		Laces
	Napkins		Napkins		Napkins		Napkins
	Neckties		Neckties		Neckties		Neckties
	Night Shirts		Night Shirts		Night Shirts		Night Shirts
	Pillow Slips		Pillow Slips		Pillow Slips		Pillow Slips
	Pillow Shams		Pillow Shams		Pillow Shams		Pillow Shams
	Petticoats		Petticoats		Petticoats		Petticoats
	Pants		Pants		Pants		Pants
	Shirts		Shirts		Shirts		Shirts
	Sheets		Sheets		Sheets		Sheets
	Skirts		Skirts		Skirts		Skirts
	Socks		Socks		Socks		Socks
	Stockings		Stockings		Stockings		Stockings
	Sleeves		Sleeves		Sleeves		Sleeves
	Stays		Stays		Stays		Stays
	Tablecloths		Tablecloths		Tablecloths		Tablecloths
	Towels		Towels		Towels		Towels
	Tidies		Tidies		Tidies		Tidies
	Teacloths		Teacloths		Teacloths		Teacloths
	Undershirts		Undershirts		Undershirts		Undershirts
	Vests		Vests		Vests		Vests
	Wool Shirts		Wool Shirts		Wool Shirts		Wool Shirts
	Wool Drawers		Wool Drawers		Wool Drawers		Wool Drawers
	Waists		Waists		Waists		Waists

Laundry List.

Laundryman _____

No *Street.*

Mark _____ *Month* _____

Name _____

Promised _____

No. Pieces	First Week.	No. Pieces	Second Week.	No. Pieces	Third Week.	No. Pieces	Fourth Week.
	Aprons		Aprons		Aprons		Aprons
	Bibbs		Bibbs		Bibbs		Bibbs
	Bed Spreads		Bed Spreads		Bed Spreads		Bed Spreads
	Collars		Collars		Collars		Collars
	Coats		Coats		Coats		Coats
	Cuffs		Cuffs		Cuffs		Cuffs
	Corset Covers		Corset Covers		Corset Covers		Corset Covers
	Chair Covers		Chair Covers		Chair Covers		Chair Covers
	Curtains		Curtains		Curtains		Curtains
	Drawers		Drawers		Drawers		Drawers
	Dresses		Dresses		Dresses		Dresses
	Frocks		Frocks		Frocks		Frocks
	Handkerchiefs		Handkerchiefs		Handkerchiefs		Handkerchiefs
	Laces		Laces		Laces		Laces
	Napkins		Napkins		Napkins		Napkins
	Neckties		Neckties		Neckties		Neckties
	Night Shirts		Night Shirts		Night Shirts		Night Shirts
	Pillow Slips		Pillow Slips		Pillow Slips		Pillow Slips
	Pillow Shams		Pillow Shams		Pillow Shams		Pillow Shams
	Petticoats		Petticoats		Petticoats		Petticoats
	Pants		Pants		Pants		Pants
	Shirts		Shirts		Shirts		Shirts
	Sheets		Sheets		Sheets		Sheets
	Skirts		Skirts		Skirts		Skirts
	Socks		Socks		Socks		Socks
	Stockings		Stockings		Stockings		Stockings
	Sleeves		Sleeves		Sleeves		Sleeves
	Stays		Stays		Stays		Stays
	Tablecloths		Tablecloths		Tablecloths		Tablecloths
	Towels		Towels		Towels		Towels
	Tidies		Tidies		Tidies		Tidies
	Teacloths		Teacloths		Teacloths		Teacloths
	Undershirts		Undershirts		Undershirts		Undershirts
	Vests		Vests		Vests		Vests
	Wool Shirts		Wool Shirts		Wool Shirts		Wool Shirts
	Wool Drawers		Wool Drawers		Wool Drawers		Wool Drawers
	Waists		Waists		Waists		Waists

Laundry List.

Laundryman _____

No _____ *Street.*

Mark _____ *Month* _____

Name _____

Promised _____

No. Pieces	First Week.	No. Pieces	Second Week.	No. Pieces	Third Week.	No. Pieces	Fourth Week.
	Aprons		Aprons		Aprons		Aprons
	Bibbs		Bibbs		Bibbs		Bibbs
	Bed Spreads		Bed Spreads		Bed Spreads		Bed Spreads
	Collars		Collars		Collars		Collars
	Coats		Coats		Coats		Coats
	Cuffs		Cuffs		Cuffs		Cuffs
	Corset Covers		Corset Covers		Corset Covers		Corset Covers
	Chair Covers		Chair Covers		Chair Covers		Chair Covers
	Curtains		Curtains		Curtains		Curtains
	Drawers		Drawers		Drawers		Drawers
	Dresses		Dresses		Dresses		Dresses
	Frocks		Frocks		Frocks		Frocks
	Handkerchiefs		Handkerchiefs		Handkerchiefs		Handkerchiefs
	Laces		Laces		Laces		Laces
	Napkins		Napkins		Napkins		Napkins
	Neckties		Neckties		Neckties		Neckties
	Night Shirts		Night Shirts		Night Shirts		Night Shirts
	Pillow Slips		Pillow Slips		Pillow Slips		Pillow Slips
	Pillow Shams		Pillow Shams		Pillow Shams		Pillow Shams
	Petticoats		Petticoats		Petticoats		Petticoats
	Pants		Pants		Pants		Pants
	Shirts		Shirts		Shirts		Shirts
	Sheets		Sheets		Sheets		Sheets
	Skirts		Skirts		Skirts		Skirts
	Socks		Socks		Socks		Socks
	Stockings		Stockings		Stockings		Stockings
	Sleeves		Sleeves		Sleeves		Sleeves
	Stays		Stays		Stays		Stays
	Tablecloths		Tablecloths		Tablecloths		Tablecloths
	Towels		Towels		Towels		Towels
	Tidies		Tidies		Tidies		Tidies
	Teacloths		Teacloths		Teacloths		Teacloths
	Undershirts		Undershirts		Undershirts		Undershirts
	Vests		Vests		Vests		Vests
	Wool Shirts		Wool Shirts		Wool Shirts		Wool Shirts
	Wool Drawers		Wool Drawers		Wool Drawers		Wool Drawers
	Waists		Waists		Waists		Waists

Laundry List.

Laundryman _____

No. _____ *Street.*

Mark _____ *Month* _____

Name _____

Promised _____

No. Pieces	First Week.	No. Pieces	Second Week.	No. Pieces	Third Week.	No. Pieces	Fourth Week.
	Aprons		Aprons		Aprons		Aprons
	Bibbs		Bibbs		Bibbs		Bibbs
	Bed Spreads		Bed Spreads		Bed Spreads		Bed Spreads
	Collars		Collars		Collars		Collars
	Coats		Coats		Coats		Coats
	Cuffs		Cuffs		Cuffs		Cuffs
	Corset Covers		Corset Covers		Corset Covers		Corset Covers
	Chair Covers		Chair Covers		Chair Covers		Chair Covers
	Curtains		Curtains		Curtains		Curtains
	Drawers		Drawers		Drawers		Drawers
	Dresses		Dresses		Dresses		Dresses
	Frocks		Frocks		Frocks		Frocks
	Handkerchiefs		Handkerchiefs		Handkerchiefs		Handkerchiefs
	Laces		Laces		Laces		Laces
	Napkins		Napkins		Napkins		Napkins
	Neckties		Neckties		Neckties		Neckties
	Night Shirts		Night Shirts		Night Shirts		Night Shirts
	Pillow Slips		Pillow Slips		Pillow Slips		Pillow Slips
	Pillow Shams		Pillow Shams		Pillow Shams		Pillow Shams
	Petticoats		Petticoats		Petticoats		Petticoats
	Pants		Pants		Pants		Pants
	Shirts		Shirts		Shirts		Shirts
	Sheets		Sheets		Sheets		Sheets
	Skirts		Skirts		Skirts		Skirts
	Socks		Socks		Socks		Socks
	Stockings		Stockings		Stockings		Stockings
	Sleeves		Sleeves		Sleeves		Sleeves
	Stays		Stays		Stays		Stays
	Tablecloths		Tablecloths		Tablecloths		Tablecloths
	Towels		Towels		Towels		Towels
	Tidies		Tidies		Tidies		Tidies
	Teacloths		Teacloths		Teacloths		Teacloths
	Undershirts		Undershirts		Undershirts		Undershirts
	Vests		Vests		Vests		Vests
	Wool Shirts		Wool Shirts		Wool Shirts		Wool Shirts
	Wool Drawers		Wool Drawers		Wool Drawers		Wool Drawers
	Waists		Waists		Waists		Waists

Laundry List.

Laundryman _____

No _____ *Street.*

Mark _____ *Month* _____

Name _____

Promised

No. Pieces	First Week.	No. Pieces	Second Week.	No. Pieces	Third Week.	No. Pieces	Fourth Week.
	Aprons		Aprons		Aprons		Aprons
	Bibbs		Bibbs		Bibbs		Bibbs
	Bed Spreads		Bed Spreads		Bed Spreads		Bed Spreads
	Collars		Collars		Collars		Collars
	Coats		Coats		Coats		Coats
	Cuffs		Cuffs		Cuffs		Cuffs
	Corset Covers		Corset Covers		Corset Covers		Corset Covers
	Chair Covers		Chair Covers		Chair Covers		Chair Covers
	Curtains		Curtains		Curtains		Curtains
	Drawers		Drawers		Drawers		Drawers
	Dresses		Dresses		Dresses		Dresses
	Frocks		Frocks		Frocks		Frocks
	Handkerchiefs		Handkerchiefs		Handkerchiefs		Handkerchiefs
	Laces		Laces		Laces		Laces
	Napkins		Napkins		Napkins		Napkins
	Neckties		Neckties		Neckties		Neckties
	Night Shirts		Night Shirts		Night Shirts		Night Shirts
	Pillow Slips		Pillow Slips		Pillow Slips		Pillow Slips
	Pillow Shams		Pillow Shams		Pillow Shams		Pillow Shams
	Petticoats		Petticoats		Petticoats		Petticoats
	Pants		Pants		Pants		Pants
	Shirts		Shirts		Shirts		Shirts
	Sheets		Sheets		Sheets		Sheets
	Skirts		Skirts		Skirts		Skirts
	Socks		Socks		Socks		Socks
	Stockings		Stockings		Stockings		Stockings
	Sleeves		Sleeves		Sleeves		Sleeves
	Stays		Stays		Stays		Stays
	Tablecloths		Tablecloths		Tablecloths		Tablecloths
	Towels		Towels		Towels		Towels
	Tidies		Tidies		Tidies		Tidies
	Teacloths		Teacloths		Teacloths		Teacloths
	Undershirts		Undershirts		Undershirts		Undershirts
	Vests		Vests		Vests		Vests
	Wool Shirts		Wool Shirts		Wool Shirts		Wool Shirts
	Wool Drawers		Wool Drawers		Wool Drawers		Wool Drawers
	Waists		Waists		Waists		Waists

Laundry List.

Laundryman _____

No. _____ *Street.*

Mark _____ *Month* _____

Name _____

Promised _____

No. Pieces	First Week.	No. Pieces	Second Week.	No. Pieces	Third Week.	No. Pieces	Fourth Week.
	Aprons		Aprons		Aprons		Aprons
	Bibbs		Bibbs		Bibbs		Bibbs
	Bed Spreads		Bed Spreads		Bed Spreads		Bed Spreads
	Collars		Collars		Collars		Collars
	Coats		Coats		Coats		Coats
	Cuffs		Cuffs		Cuffs		Cuffs
	Corset Covers		Corset Covers		Corset Covers		Corset Covers
	Chair Covers		Chair Covers		Chair Covers		Chair Covers
	Curtains		Curtains		Curtains		Curtains
	Drawers		Drawers		Drawers		Drawers
	Dresses		Dresses		Dresses		Dresses
	Frocks		Frocks		Frocks		Frocks
	Handkerchiefs		Handkerchiefs		Handkerchiefs		Handkerchiefs
	Laces		Laces		Laces		Laces
	Napkins		Napkins		Napkins		Napkins
	Neckties		Neckties		Neckties		Neckties
	Night Shirts		Night Shirts		Night Shirts		Night Shirts
	Pillow Slips		Pillow Slips		Pillow Slips		Pillow Slips
	Pillow Shams		Pillow Shams		Pillow Shams		Pillow Shams
	Petticoats		Petticoats		Petticoats		Petticoats
	Pants		Pants		Pants		Pants
	Shirts		Shirts		Shirts		Shirts
	Sheets		Sheets		Sheets		Sheets
	Skirts		Skirts		Skirts		Skirts
	Socks		Socks		Socks		Socks
	Stockings		Stockings		Stockings		Stockings
	Sleeves		Sleeves		Sleeves		Sleeves
	Stays		Stays		Stays		Stays
	Tablecloths		Tablecloths		Tablecloths		Tablecloths
	Towels		Towels		Towels		Towels
	Tidies		Tidies		Tidies		Tidies
	Teacloths		Teacloths		Teacloths		Teacloths
	Undershirts		Undershirts		Undershirts		Undershirts
	Vests		Vests		Vests		Vests
	Wool Shirts		Wool Shirts		Wool Shirts		Wool Shirts
	Wool Drawers		Wool Drawers		Wool Drawers		Wool Drawers
	Waists		Waists		Waists		Waists

Laundry List.

Laundryman _____

No _____ *Street.*

Mark _____ *Month*

Name _____

Promised _____

No. Pieces	First Week.	No. Pieces	Second Week.	No. Pieces	Third Week.	No. Pieces	Fourth Week.
	Aprons		Aprons		Aprons		Aprons
	Bibbs		Bibbs		Bibbs		Bibbs
	Bed Spreads		Bed Spreads		Bed Spreads		Bed Spreads
	Collars		Collars		Collars		Collars
	Coats		Coats		Coats		Coats
	Cuffs		Cuffs		Cuffs		Cuffs
	Corset Covers		Corset Covers		Corset Covers		Corset Covers
	Chair Covers		Chair Covers		Chair Covers		Chair Covers
	Curtains		Curtains		Curtains		Curtains
	Drawers		Drawers		Drawers		Drawers
	Dresses		Dresses		Dresses		Dresses
	Frocks		Frocks		Frocks		Frocks
	Handkerchiefs		Handkerchiefs		Handkerchiefs		Handkerchiefs
	Laces		Laces		Laces		Laces
	Napkins		Napkins		Napkins		Napkins
	Neckties		Neckties		Neckties		Neckties
	Night Shirts		Night Shirts		Night Shirts		Night Shirts
	Pillow Slips		Pillow Slips		Pillow Slips		Pillow Slips
	Pillow Shams		Pillow Shams		Pillow Shams		Pillow Shams
	Petticoats		Petticoats		Petticoats		Petticoats
	Pants		Pants		Pants		Pants
	Shirts		Shirts		Shirts		Shirts
	Sheets		Sheets		Sheets		Sheets
	Skirts		Skirts		Skirts		Skirts
	Socks		Socks		Socks		Socks
	Stockings		Stockings		Stockings		Stockings
	Sleeves		Sleeves		Sleeves		Sleeves
	Stays		Stays		Stays		Stays
	Tablecloths		Tablecloths		Tablecloths		Tablecloths
	Towels		Towels		Towels		Towels
	Tidies		Tidies		Tidies		Tidies
	Teacloths		Teacloths		Teacloths		Teacloths
	Undershirts		Undershirts		Undershirts		Undershirts
	Vests		Vests		Vests		Vests
	Wool Shirts		Wool Shirts		Wool Shirts		Wool Shirts
	Wool Drawers		Wool Drawers		Wool Drawers		Wool Drawers
	Waists		Waists		Waists		Waists

Laundry List.

Laundryman

No. *Street.*

Mark *Month*

Name

Promised

No. Pieces	First Week.	No. Pieces	Second Week.	No. Pieces	Third Week.	No. Pieces	Fourth Week.
	Aprons		Aprons		Aprons		Aprons
	Bibbs		Bibbs		Bibbs		Bibbs
	Bed Spreads		Bed Spreads		Bed Spreads		Bed Spreads
	Collars		Collars		Collars		Collars
	Coats		Coats		Coats		Coats
	Cuffs		Cuffs		Cuffs		Cuffs
	Corset Covers		Corset Covers		Corset Covers		Corset Covers
	Chair Covers		Chair Covers		Chair Covers		Chair Covers
	Curtains		Curtains		Curtains		Curtains
	Drawers		Drawers		Drawers		Drawers
	Dresses		Dresses		Dresses		Dresses
	Frocks		Frocks		Frocks		Frocks
	Handkerchiefs		Handkerchiefs		Handkerchiefs		Handkerchiefs
	Laces		Laces		Laces		Laces
	Napkins		Napkins		Napkins		Napkins
	Neckties		Neckties		Neckties		Neckties
	Night Shirts		Night Shirts		Night Shirts		Night Shirts
	Pillow Slips		Pillow Slips		Pillow Slips		Pillow Slips
	Pillow Shams		Pillow Shams		Pillow Shams		Pillow Shams
	Petticoats		Petticoats		Petticoats		Petticoats
	Pants		Pants		Pants		Pants
	Shirts		Shirts		Shirts		Shirts
	Sheets		Sheets		Sheets		Sheets
	Skirts		Skirts		Skirts		Skirts
	Socks		Socks		Socks		Socks
	Stockings		Stockings		Stockings		Stockings
	Sleeves		Sleeves		Sleeves		Sleeves
	Stays		Stays		Stays		Stays
	Tablecloths		Tablecloths		Tablecloths		Tablecloths
	Towels		Towels		Towels		Towels
	Tidies		Tidies		Tidies		Tidies
	Teacloths		Teacloths		Teacloths		Teacloths
	Undershirts		Undershirts		Undershirts		Undershirts
	Vests		Vests		Vests		Vests
	Wool Shirts		Wool Shirts		Wool Shirts		Wool Shirts
	Wool Drawers		Wool Drawers		Wool Drawers		Wool Drawers
	Waists		Waists		Waists		Waists

Laundry List.

Laundryman .....

No ..... *Street.*

Mark ..... *Month* .....

Name .....

Promised .....

No. Pieces	First Week.	No. Pieces	Second Week.	No. Pieces	Third Week.	No. Pieces	Fourth Week.
.....	Aprons.....	.....	Aprons.....	.....	Aprons.....	.....	Aprons.....
.....	Bibbs	.....	Bibbs	.....	Bibbs	.....	Bibbs .....
.....	Bed Spreads ...	.....	Bed Spreads...	.....	Bed Spreads ...	.....	Bed Spreads...
.....	Collars	.....	Collars	.....	Collars	.....	Collars .....
.....	Coats.....	.....	Coats	.....	Coats.....	.....	Coats.....
.....	Cuffs	.....	Cuffs	.....	Cuffs	.....	Cuffs .....
.....	Corset Covers..	.....	Corset Covers..	.....	Corset Covers..	.....	Corset Covers..
.....	Chair Covers...	.....	Chair Covers...	.....	Chair Covers...	.....	Chair Covers...
.....	Curtains.....	.....	Curtains.....	.....	Curtains.....	.....	Curtains.....
.....	Drawers	.....	Drawers	.....	Drawers	.....	Drawers .....
.....	Dresses.....	.....	Dresses.....	.....	Dresses.....	.....	Dresses.....
.....	Frocks	.....	Frocks	.....	Frocks	.....	Frocks .....
.....	Handkerchiefs .	.....	Handkerchiefs..	.....	Handkerchiefs..	.....	Handkerchiefs..
.....	Laces	.....	Laces	.....	Laces	.....	Laces .....
.....	Napkins	.....	Napkins	.....	Napkins.....	.....	Napkins .....
.....	Neckties.....	.....	Neckties	.....	Neckties.....	.....	Neckties.....
.....	Night Shirts...	.....	Night Shirts..	.....	Night Shirts...	.....	Night Shirts...
.....	Pillow Slips....	.....	Pillow Slips....	.....	Pillow Slips....	.....	Pillow Slips....
.....	Pillow Shams..	.....	Pillow Shams.	.....	Pillow Shams..	.....	Pillow Shams..
.....	Petticoats.....	.....	Petticoats	.....	Petticoats.....	.....	Petticoats.....
.....	Pants	.....	Pants	.....	Pants	.....	Pants .....
.....	Shirts	.....	Shirts.....	.....	Shirts.....	.....	Shirts .....
.....	Sheets.....	.....	Sheets.....	.....	Sheets.....	.....	Sheets.....
.....	Skirts.....	.....	Skirts.....	.....	Skirts.....	.....	Skirts.....
.....	Socks.....	.....	Socks.....	.....	Socks.....	.....	Socks.....
.....	Stockings.....	.....	Stockings.....	.....	Stockings.....	.....	Stockings.....
.....	Sleeves.....	.....	Sleeves	.....	Sleeves.....	.....	Sleeves.....
.....	Stays.....	.....	Stays.....	.....	Stays.....	.....	Stays.....
.....	Tablecloths....	.....	Tablecloths....	.....	Tablecloths....	.....	Tablecloths....
.....	Towels.....	.....	Towels	.....	Towels	.....	Towels .....
.....	Tidies	.....	Tidies	.....	Tidies	.....	Tidies.....
.....	Teacloths.....	.....	Teacloths.....	.....	Teacloths.....	.....	Teacloths.....
.....	Undershirts ...	.....	Undershirts ...	.....	Undershirts ...	.....	Undershirts ...
.....	Vests.....	.....	Vests.....	.....	Vests.....	.....	Vests.....
.....	Wool Shirts ...	.....	Wool Shirts....	.....	Wool Shirts....	.....	Wool Shirts ...
.....	Wool Drawers..	.....	Wool Drawers..	.....	Wool Drawers..	.....	Wool Drawers..
.....	Waists	.....	Waists	.....	Waists	.....	Waists .....
.....	.....	.....	.....	.....	.....	.....	.....
.....	.....	.....	.....	.....	.....	.....	.....
.....	.....	.....	.....	.....	.....	.....	.....

Laundry List.

Laundryman _____

No _____ *Street:* _____

Mark _____ *Month* _____

Name _____

Promised _____

No. Pieces	First Week.	No. Pieces	Second Week.	No. Pieces	Third Week.	No. Pieces	Fourth Week.
	Aprons		Aprons		Aprons		Aprons
	Bibbs		Bibbs		Bibbs		Bibbs
	Bed Spreads		Bed Spreads		Bed Spreads		Bed Spreads
	Collars		Collars		Collars		Collars
	Coats		Coats		Coats		Coats
	Cuffs		Cuffs		Cuffs		Cuffs
	Corset Covers		Corset Covers		Corset Covers		Corset Covers
	Chair Covers		Chair Covers		Chair Covers		Chair Covers
	Curtains		Curtains		Curtains		Curtains
	Drawers		Drawers		Drawers		Drawers
	Dresses		Dresses		Dresses		Dresses
	Frocks		Frocks		Frocks		Frocks
	Handkerchiefs		Handkerchiefs		Handkerchiefs		Handkerchiefs
	Laces		Laces		Laces		Laces
	Napkins		Napkins		Napkins		Napkins
	Neckties		Neckties		Neckties		Neckties
	Night Shirts		Night Shirts		Night Shirts		Night Shirts
	Pillow Slips		Pillow Slips		Pillow Slips		Pillow Slips
	Pillow Shams		Pillow Shams		Pillow Shams		Pillow Shams
	Petticoats		Petticoats		Petticoats		Petticoats
	Pants		Pants		Pants		Pants
	Shirts		Shirts		Shirts		Shirts
	Sheets		Sheets		Sheets		Sheets
	Skirts		Skirts		Skirts		Skirts
	Socks		Socks		Socks		Socks
	Stockings		Stockings		Stockings		Stockings
	Sleeves		Sleeves		Sleeves		Sleeves
	Stays		Stays		Stays		Stays
	Tablecloths		Tablecloths		Tablecloths		Tablecloths
	Towels		Towels		Towels		Towels
	Tidies		Tidies		Tidies		Tidies
	Teacloths		Teacloths		Teacloths		Teacloths
	Undershirts		Undershirts		Undershirts		Undershirts
	Vests		Vests		Vests		Vests
	Wool Shirts		Wool Shirts		Wool Shirts		Wool Shirts
	Wool Drawers		Wool Drawers		Wool Drawers		Wool Drawers
	Waists		Waists		Waists		Waists

Laundry List.

Laundryman .....

No ..... *Street.*

Mark..... *Month* .....

Name.....

Promised

No. Pieces	First Week.	No. Pieces	Second Week.	No. Pieces	Third Week.	No. Pieces	Fourth Week.
.....	Aprons.....	.....	Aprons.....	.....	Aprons.....	.....	Aprons.....
.....	Bibbs	.....	Bibbs	.....	Bibbs	.....	Bibbs .....
.....	Bed Spreads ...	.....	Bed Spreads...	.....	Bed Spreads ...	.....	Bed Spreads...
.....	Collars	.....	Collars	.....	Collars	.....	Collars .....
.....	Coats.....	.....	Coats	.....	Coats.....	.....	Coats.....
.....	Cuffs	.....	Cuffs	.....	Cuffs	.....	Cuffs .....
.....	Corset Covers..	.....	Corset Covers..	.....	Corset Covers..	.....	Corset Covers..
.....	Chair Covers...	.....	Chair Covers...	.....	Chair Covers...	.....	Chair Covers...
.....	Curtains.....	.....	Curtains.....	.....	Curtains.....	.....	Curtains.....
.....	Drawers	.....	Drawers	.....	Drawers	.....	Drawers .....
.....	Dresses.....	.....	Dresses.....	.....	Dresses.....	.....	Dresses.....
.....	Frocks	.....	Frocks	.....	Frocks	.....	Frocks .....
.....	Handkerchiefs .	.....	Handkerchiefs..	.....	Handkerchiefs..	.....	Handkerchiefs..
.....	Laces	.....	Laces	.....	Laces	.....	Laces .....
.....	Napkins	.....	Napkins	.....	Napkins.....	.....	Napkins .....
.....	Neckties.....	.....	Neckties.....	.....	Neckties.....	.....	Neckties.....
.....	Night Shirts...	.....	Night Shirts...	.....	Night Shirts...	.....	Night Shirts...
.....	Pillow Slips....	.....	Pillow Slips....	.....	Pillow Slips....	.....	Pillow Slips....
.....	Pillow Shams..	.....	Pillow Shams..	.....	Pillow Shams..	.....	Pillow Shams..
.....	Petticoats.....	.....	Petticoats	.....	Petticoats.....	.....	Petticoats.....
.....	Pants	.....	Pants	.....	Pants	.....	Pants .....
.....	Shirts	.....	Shirts.....	.....	Shirts.....	.....	Shirts .....
.....	Sheets.....	.....	Sheets.....	.....	Sheets.....	.....	Sheets.....
.....	Skirts.....	.....	Skirts.....	.....	Skirts.....	.....	Skirts.....
.....	Socks.....	.....	Socks.....	.....	Socks.....	.....	Socks.....
.....	Stockings.....	.....	Stockings.....	.....	Stockings.....	.....	Stockings.....
.....	Sleeves.....	.....	Sleeves	.....	Sleeves.....	.....	Sleeves.....
.....	Stays.....	.....	Stays.....	.....	Stays.....	.....	Stays.....
.....	Tablecloths....	.....	Tablecloths....	.....	Tablecloths....	.....	Tablecloths....
.....	Towels.....	.....	Towels	.....	Towels	.....	Towels .....
.....	Tidies	.....	Tidies	.....	Tidies	.....	Tidies.....
.....	Teacloths.....	.....	Teacloths.....	.....	Teacloths.....	.....	Teacloths.....
.....	Undershirts ...	.....	Undershirts ...	.....	Undershirts ...	.....	Undershirts ...
.....	Vests.....	.....	Vests.....	.....	Vests.....	.....	Vests.....
.....	Wool Shirts ...	.....	Wool Shirts....	.....	Wool Shirts....	.....	Wool Shirts ..
.....	Wool Drawers..	.....	Wool Drawers..	.....	Wool Drawers..	.....	Wool Drawers..
.....	Waists	.....	Waists	.....	Waists	.....	Waists .....
.....	.....	.....	.....	.....	.....	.....	.....
.....	.....	.....	.....	.....	.....	.....	.....
.....	.....	.....	.....	.....	.....	.....	.....

Choice Candies.

Things Worth Knowing.

Official Fire Alarm Card.

4. Wazee and 15th.
5. Lawrence and 15th.
6. Curtis and 15th.
7. California and 15th.
12. Tremont and 15th.
13. S. 15th and 12th Ave.
14. S. 14th and 14th Ave.
15. Tremont and 13th.
16. California and 13th.
17. Champa and 13th.
18. Blake and 16th.
21. Larimer and 16th.
23. Arapahoe and 16th.
24. Champa and 16th.
25. Wazee and 17th.
26. Holladay and 17th.
27. Lawrence and 17th.
28. Welton and 17th.
31. Blake and 18th.
32. Larimer and 18th.
34. Champa and 18th.
35. Glenarm and 23d.
36. Glenarm and 20th Ave.
37. Broadway and 17th.
38. 18th Av. and Grant Ave.
41. Wynkoop and 19th.
42. Holladay and 19th.
43. Arapahoe and 19th.
45. California and 19th.
46. Larimer and 21st.
47. Champa and 21st.
51. Arapahoe and 22d.
52. California and 22d.
53. Larimer and 24th.
54. Champa and 24th.
56. Arapahoe and 25th.
57. California and 25th.
61. 10th Ave. and 11th St.
62. Colfax Ave. and 11th.
63. Santa Fe Av. & 8th Av.
64. W. 5th Av. & Clark St.
71. Larimer and 11th.
72. Holladay and 13th.
73. Curtis and 10th.
74. Larimer and 7th.
75. Holladay and 9th.
81. Larimer and 27th.
82. Champa and 27th.
83. Welton and 27th.
91. Arapahoe and 28th.
92. Larimer and 30th.
124. 7th and Water.
125. 15th and Platte.
126. Fairview Av. & Witter.
132. McNassar A. & Stanton.
134. Holladay and 39th.
135. Market and 35th.
136. Downing and Champa.
137. Downing Av. & Welton.
142. Hotchkiss and Park Av.
143. Downing & 23d Aves.
145. Broadway and 9th Av.
146. 11th & Washington Av.
147. 8th St. & 13th Ave.
412. Burnham Store Room.
413. Burnham Boiler Room.
414. Burnham Planing Mill.

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pH 8.5