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BUSINESS DIRECTORY.

LITTLER BROTHERS,

Proprietors of the

LIBRARY MARINE MEAT MARKET

Ludington Street.

Keep constantly on hand a choice supply of

BEEF, PORK,

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By keeping a clean meat store and always having on hand a full stock of the above advertised goods, we hope to merit a continuance of the usual patronage already received.

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LIQUOR DEALER,Ludington St., Escanaba, Mich.,
Taking pleasure in announcing to his customers
he (Stack) greatly prefers that he has now on hand
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at which he can sell at prices lower than ever

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Restaurant,NO. 39 LUDINGTON-ST.
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ALL KINDS OF CRACKERS!

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Boards can be Accommodated

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DEALERS IN
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WELLS AVENUE.

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from a distance gracefully filled for all kinds of choice

greenhouse, Hot-House

Or Hardy Flowering Plants.

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San Francisco, Sacramento, Oregon, Salt
Lake City, Denver, Council Bluffs, Sioux City,
Omaha, Lincoln, Sioux City, Iowa,
Milwaukee, and all points North, West
and South.Milwaukee should buy their tickets via
Chicago & North-Western Railway.lose connections are made at Chi. go with
Lake Shore & Michigan Southern, Indiana
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The celebrated cars are run on all

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ONLY LINE running these cars
between Chicago and St. Paul or Chicago and
Omaha.Our telegraph connection with the
Overland Stage Line, Union Pacific, and
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Drought.
For rain, for rain the parched lands cry,
Reproachful to the "cloudless sky."
The hot white fields in light are blushing,
The rivers in their beds are shrinking.

For rest, for rest the weary cry
That wash from dark to the sky;
A little sleep their limbs are craving,
God gives His good time the rain,

And sends the sick man peace for pain;
But while we wait His gracious sending,
Alas! the sad days seem monotonous.

Yet, when the evening comes, the dew
Brings to the fields a fragrance new;
And evening comes at days returning
Will soothe while the sick man's yearning.

—*The Hessey for November.*

FARM AND HOUSEHOLD.

Household Matters.

CHOICE RECIPES.
BEEF PATTIES.—Chop fine meat, beef, season with salt, pepper, and a little onion. Make a thin paste out of this, shape like an apple pie, fill with the onions and bake quickly.

CORN MEAL GRINDED CAKES.—Scald half a pint of Indian meal, half a pint of the same, add a little onion, make a thin paste out of this, shape like an apple pie, fill with the onions and bake quickly.

THE BEST WAY TO COOK COOKIES.—Scald it of its skin and until it is pliable about the size of one's hand; place it in water, and allow it to simmer on the stove until it becomes tender. It should never be allowed to boil. Boiling hardens and darkens the fish, and deprives it of its flavor.

WADDEY DAY PUDDING.—One pint of flour, three eggs, one teaspoonful of powdered sugar, one cupful of suds, one tea-spoonful of cream of tartar, one full tablespoonful of butter, rub the soda through the flour, dissolve the cream of tartar in the milk and stir all together quickly, just before dinner is served take in a quick oven, and eat with sauce, either hard or soft. Baked in small tins or cups, this forms nice cakes.

Waffles.—Put two pints of milk in to separate eggs; warm a little, well in it; of a pound of butter, and set it away to cool. Beat two eggs, and mix with the other pan, stirring in gradually 1½ flour and a little salt. Then mix the contents of both pans together, and add a large tablespoonful of yeast. Set near the fire to rise. When quite light, heat the waffle-iron and butter it; pour in the batter, and when done on one side turn. Send to the table hot, six on a plate, buttered and strewed with powdered sugar if desired.

MEAT ABOUT MEAT.

Meat should be wiped with a dry clean cloth, or washed as from the butcher's shop. If found in, cut out, and in loins the long pipe that runs by the bone should be taken out as soon as possible; the kernel should also be removed from beef. Never rub raw joints.

Powdered charcoal is still more remarkable in its effects. It will not only keep the meat over which it is sprinkled good, but will reprove the taint from all ready decayed flesh.

A piece of charcoal boiled in the water will "high" meat so well as to render it or them quite sweet. A piece of charcoal or powdered charcoal should be laid over the ham. Ham, after being smoked, may be kept for any length of time packed in powdered charcoal.

The log of mutton is the most pleasant joint, containing most solid meat. The neck is an excellent joint, but the weight consisting of fat and the shoulder has almost waste in bone. The breast does well for kitchen dinner, nicely snipped; it is much cheaper than the other joints.

Sirloin and ribbed steaks are very extravagant joints from the weight of bone. The roasting side of the round part of the butts, and the part called the top side, are the most profitable for family eating. The mouth butts is used for stewing; it is used for soups or stews.

The usual quantity of butchers meat consumed in a family can average three-quarters of a pound a day for each person; but when the family consists of ladies and children half a pound per day is about the quantity consumed, one with another, independent of game, bacon, poultry, fish and game.

A NEW WAY WITH CORN.

A correspondent writes: Not is the time for farmers to gather seed corn. They should go through the fields and select the best ears, taking the upper stalks with two or more of the same. Enough shucks should be left to the two or more together. They should then be conveyed to the smoke-house and hung up, cracked with the mastodon left until planting time. Corn treated in this way will never fail, and will be more vigorous and grow faster than that selected from the crib. We have noticed that when we have run short, and have been compelled to resort to the old method of "dash out," that the smoke corn can be distinguished from the other. It grows more rapidly, was more healthy, and darker in color. What is the secret of this treatment, we are not able to say. But all farmers will find it to their advantage to try it. We will advise for ten years and find it pays.

Practical suggestions.

The following table shows the reported production in bushels of seventeen of the largest corn-producing States in 1873, as reported by the Bureau of Agriculture, the aggregate average this year being estimated to be 8 per cent greater than in 1874.

Indicates bushels.

Iowa... 1,146,000
Ohio... 55,422,000
Indiana... 74,024,000
Michigan... 55,814,000
Pennsylvania... 54,049,000
Tennessee... 35,000,000
Texas... 35,018,000
North Carolina... 24,494,000
Alabama... 22,108,000
Virginia... 14,025,000
Mississippi... 18,357,000
New York... 15,897,000
Illinois... 15,000,000
Wisconsin... 29,752,000
Other States... 15,000,000
In all the States... 1,146,000

To Clean a Rusty Pew.

Take a quart of water and pour slowly into half a pint of linseed oil. The mixture will become quite warm from chemical action and this is the reason why the acidulated oil is poured slowly into the water rather than the water into the acid, and let it remain on the iron till it evaporates.

The object is to give the steel time to dissolve the rust. Then wash with water and you will see above all the worst spots are. Apply salve and then rub on these spots with a brick.

The acid and the salve will remove most of the rust. Then wash the iron board thoroughly with water to remove all the acid, and rub it dry. Brush it

over without petroleum or other oil, and let it dry. Then polish it with a soft cloth. If you do not care to polish it, wash the iron with water and then lay it out to dry. The acid and the rusting of the earth will soon make it perfectly bright and smooth. If all iron were washed off with petroleum as soon as we put our tools, implements and machines aside for the winter, it will keep them from rusting, and save a great deal of trouble and annoyance to say nothing of depreciation and loss.

Practical suggestions.

To keep grapes take boxes the size of candle boxes nail pieces across the ends to lay slate on, put in the bottom a newspaper, then a layer of dirt of horse bedding wax, and dip the ends of the stems in this; put a layer in the box carefully, then a paper, then more wax three layers in a box; nail up tight in a cool, dry place until cold weather; then place in a dry cellar. Grapes will be used for winter overcoats. On overcoats and those for other fall dress occasions are made of smooth cloth in light or brown shades. Having socks of the heavy material need for overcoats are made up very warmly, and worn before putting on winter overcoats by gentlemen who do not wear the light overcoats described for autumn.

Some fashionable tailors insist upon making everything in suits, and possibly to do so, as coats to be made, they are not permitted to make a waistcoat of the same material as the jacket. To prove how much water fruit trees need it may be stated here that an acre plantated with 5,000,000 pounds.

To care a horse of bridle-breaking get a piece of bed-cord, four times the length of the horse, and double it in the middle, and at the double end make a loop, through which pass the halter-tail. Then cross the cord over his back, and pass both ends through the halter-ring under his chin and tie both ends with the cord to a stable-bolt.

THE BEST WAY TO COOK COOKIES.—Strip it of its skin and until it is pliable about the size of one's hand; place it in water, and allow it to simmer on the stove until it becomes tender. It should never be allowed to boil. Boiling hardens and darkens the fish, and deprives it of its flavor.

WADDEY DAY PUDDING.—One pint of flour, three eggs, one teaspoonful of powdered sugar, one cupful of suds, one tea-spoonful of cream of tartar, one full tablespoonful of butter, rub the soda through the flour, dissolve the cream of tartar in the milk and stir all together quickly, just before dinner is served take in a quick oven, and eat with sauce, either hard or soft. Baked in small tins or cups, this forms nice cakes.

Waffles.—Put two pints of milk in to separate eggs; warm a little, well in it; of a pound of butter, and set it away to cool. Beat two eggs, and mix with the other pan, stirring in gradually 1½ flour and a little salt. Then mix the contents of both pans together, and add a large tablespoonful of yeast. Set near the fire to rise. When quite light, heat the waffle-iron and butter it; pour in the batter, and when done on one side turn. Send to the table hot, six on a plate, buttered and strewed with powdered sugar if desired.

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Powdered charcoal is still more remarkable in its effects. It will not only keep the meat over which it is sprinkled good, but will reprove the taint from all ready decayed flesh.

A piece of charcoal boiled in the water will "high" meat so well as to render it or them quite sweet. A piece of charcoal or powdered charcoal should be laid over the ham. Ham, after being smoked, may be kept for any length of time packed in powdered charcoal.

Waffles.—Put two pints of milk in to separate eggs; warm a little, well in it; of a pound of butter, and set it away to cool. Beat two eggs, and mix with the other pan, stirring in gradually 1½ flour and a little salt. Then mix the contents of both pans together, and add a large tablespoonful of yeast. Set near the fire to rise. When quite light, heat the waffle-iron and butter it; pour in the batter, and when done on one side turn. Send to the table hot, six on a plate, buttered and strewed with powdered sugar if desired.

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