

ONION TOAST.

Chop six onions finely, boil for twenty minutes in a pint of salted water; drain, season with pepper and an ounce of dissolved butter, mix well together; lay on rounds of hot buttered toast and garnish with chopped white of hard boiled eggs and the yolk of the same pressed through a wire sieve; serve very hot.

Savory rice may be recommended. Boil a teacupful of rice, then put it in a frying pan with two ounces of butter, and fry to a delicate brown. Then stir in two tablespoonfuls of grated cheese and three large tomatoes, skinned and cut up small. Cook for five or six minutes, pile on a hot dish, and serve.

Corns are things, from which it is usual to suffer and be silent; but there are really methods by which these tantalizing little worries can be cured. When they are too long neglected a cure is difficult, but happily, with patience there are remedies in most cases. Hard corns are usually due to friction of the skin against the leather of the boot or shoe. A cure for them is to touch the centre spot with a caustic pencil every day, carefully paring off the "crust" of the corn once or twice a week. The cure will take two or three months to complete. A young corn usually gives way to the influence of pumice stone if rubbed on the spot every day. Acetic acid is also recommended as a corn cure. It should be applied with the point of a match stick, the surrounding flesh being thoroughly protected from contact with the acid. Be careful in paring a corn not to penetrate into the sensitive flesh. It is advisable to soften the corn by bathing the foot in warm water before paring.

To wash chintz boil two pounds of rice in two gallons of water, and divide it into equal quantities. Put the first part into a washing tub, rice and water together. Wash the chintz in this, using handfuls of rice instead of soap. Strain the second quantity of rice, and in this rinse and finish the chintz. It will not require to be starched.

Grease spots on carpets may be removed by covering with a paste made of fuller's earth and spirits of turpentine. Let the paste remain on till

thoroughly dry, and then brush it off. If the spots are very bad they may need to be slightly rubbed with the paste—not too hard or the fuller's earth will be difficult to get out.

When putting away silverware that is not in ordinary use do not fail to sprinkle a few tiny bits of camphor gum in each case before rolling it up; then, if the silver is put away in a close box, it will not become discoloured.

The juice of two or three lemons added to a bath is a great beautifier and acts as a tonic. Lemon is also one of the best manicure acids. A teaspoonful should be added to a cupful of warm water and the fingers soaked in this for ten minutes. It cleans the nails and loosens the cuticle better than anything else. Slimy sponges may be effectively cleaned by soaking them in water to which the juice of a lemon has been added. The rind of lemons should never be thrown away. If carefully peeled and put in a bottle with a little spirit it will be found most useful for flavouring.

The Garden and Orchard.

(CONDUCTED BY MR. GEO. MOORE).

PAST AND PRESENT.

It is interesting and instructive to note the derivation of many English words; for instance, the word "pecuniary" is derived from the Roman, *pecus*, cattle, *pecunia* meant money, and a man's wealth was estimated by the number of cattle he possessed. To destroy *pecus*, cattle, wantonly was considered by the Romans a public offence of such magnitude as to be punishable with exile.

The Romans knew that wealth consisted in the abundance of cattle, not only with regard to their actual value for beef or milk but as a means of keeping up the fertility of the soil, upon which the increase and prosperity of their population depended, and the natural sequence was, that until their rulers sank into effeminacy and self aggrandisement, they were the most prosperous and powerful nation.

If we contrast the old Roman regulation as to