

C. BLACLETT ROBINSON, 5 Fordan Street, Toronto. Publisher.

Scientific and Aseful.

A PIECE of paper or linen moistened with turpentine, and put in a wardrobe for a sim-gle day at a time, or three times a year, is a preventive against mothpreventive against moths.

FOR plain cookies take one cup of butter, two of sugar, one-half cup of warm water, with half teaspoonful soda well dissolved. A little lemon or vanilla. Flour enough to roll very thin. Bake in hot oven, and sin sugar over them as you cut them out.

FRUIT CANS BREAKING. - The following FRUIT CANS BREAKING. — The following rule to prevent glass jars from breaking may prove useful: After having rins ed the jar, place a spoon or fork in it, and pour boiling fruit in it; when half full take out the spoon and place it in the next jar. Try it; you can fil jars by the dozen and not break one.

For breakfast cakes, soak five or six slice of stale bread over night in three cupfuls of buttermilk. In the morning beat the bread with a spoon until it is fine, add two well-beaten eggs, three teaspoonfuls of soda, a little salt, and flour to make a batter of the right consistency. Fry as pancakes.

CREAM OR RICE SOUP.—Two quarts of chicken stock (the water in which fowl have been boiled will answer), one teacupful of rice, a quart of cream or milk, a small onion a stalk of celery, and solt and penper to rice, a quart of cream or milk, a small only a stalk of celery, and salt and pepper to taste. Wash rice carefully and add chicken stock, onion, and celery. Col-slower two hours (it should hardly bubble). "Tut through a sieve; add seasoning and the milk or cream, which has been allowed to come just to a boil. If milk, use also a table spoonful of butter. spoonful of butter.

WE are not going to let you forget that the eggs and sugar should be beaten to gether for all kinds of custards and cakes, in short, everything that eggs and sugar are used for. All who try it will find it a great advantage; the sugar is entirely dissolved then, and consequently the cake will be much lighter. It is useless to beat the whites and then, and consequently the cake will be much lighter. It is useless to beat the whites and yolks separately for anything except white mountain cake, marble, or something where they are baked separate. If you will beat the eggs and sugar long enough, they will make a cake as light as you would wish to see.

See. OUR horses require extra care at this sears son to prevent galls. When an animal swears profusely, the skin easily scalds if irritated by the collar or other parts of the harness. Dr. A. H. Baker, veterinary surgeon, is an thority for the statement that injuries of this kind may be relieved and prevented by col-quent bathing with either warm or water, to cleanse the parts, and afterward with a strong solution of common sall. Another important preventive measure is the taking of special care to clean the collar, fore harnessing, of all accumulations of dried sweat.

CANNING SWEET CORN.—The "Oneida Community" preserves sweet corn by cutting the corn raw into tin cans; then fill with cold water even with the top of the corn ; solder the corn raw into tin cans; then fill with cold water even with the top of the corn; solder up the can, pricking a small hole in the cover; solder that up also. Boil the cans and contents in boiling water two and a half hours; then with a hot iron open the small hole and let the gas blow out, after which solder up and boil again two and a half hours and set away for use. Peas, string beans, and the cans can be put up in the same manner, and they certainly pay for the tro-ble of putting up. Every family should have a soldering apparatus, as it would pay for itself in a very short time, and save many trips to the tinner's.

rIEALTH FOOD.—It is no economy to use inferior food. It is a saving of money, and time, and health to give a higher price for what we eat, if it be fresh and perfect, than to obtain it for less on account of its being wilted, or old, or partially decayed. Some HEALTH FOOD.—It is no economy to I what we eat, if it be itest and performance is a series of a cocourt of its being wilted, or old, or partially decayed. Some people prefer to make their meal tender by people prefer to make their meal tender by keeping, which means that decomposition is taking place; in plainer phrase, it is rotting. Such meat requires less chewing, and may appear very tender, but it is a physiological fact that they are not digested as easily or as fact that they are not digested as easily or as quickly as solid fresh meat. When a vegetable begins to wilt it is no longer that vegetable, because a change of particles has taken place, and in such proportion it is unnatural, it is dead—and to eat it tends to death.

A GENERAL alarm is needed when the frame is contained with fever as with a slow fire, brought on ar sluggishness of the kid-neys, or torpidity of the liver; Burdock Blood Bitters will act in the system like a chemical engine and remove all fever sit, trial size to cents.

as well as the advertiser by stating that you saw the advertisement in She Canada Presinterian.

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