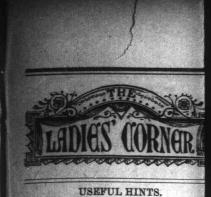
THE WEEKLY MAIL, TORONTO, FRIDAY NOVEMBER 8, 1878.



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USEFUL HINTS. BREAD CRACKERS.—Take one pound bread dough after it has risen; add t ounces of butter or lard; work well dough; let rise again; roll out very thi out in cakes and bake till dry; they delicious; a tablespoonful is half an oun T want to tell folks how they may as their stale bread : Soak it in milk or wa mittl soft; mix it with your batch of n bread.—it is a good way of disposing of and will never be perceived in the new-else soak it in milk or water, and ma pancakes of them. In these hard times is the duty of every housekeeper to that her servants do not give away or wa good bread. Sometimes I make creat toast out of stale pieces; toast brow have ready some boiling water; dip yo pieces in to soften them; then put them in the dish; now take some milk; put in hittle salt; teaspoonful of sugar; thick with corn-starch, consistency of creat

with corn-starch, consistency of creat boil a few minutes; pour over toast, a one has a delicious breakfast dish with I the expense.

tle expense. DISH FOR CONVALESCENTS - VIRGI OYSTERS.-Let them drain through a c ander and lay them on a towel to dr ander and lay them on a towel to dr have some butter in a frying-pan very ho only little butter; put in oysters; after few minutes turn them; as soon as th swell out or the gills turn up, take ou put on hot plates. Delicious.

DARK ROMS. --When a room is so s abod that the windows admit but hi light, as on a narrow lane or alley, t light, as on a narrow lane or alley, th illuminating effect way be greatly creased by placing the panes flush with to outer face of the wall, and using glu-which has been roughly ground on the or side. The particles of the glass are the made to present innumerable faces in ever direction, and the light thus gathered transmitted to all parts of the room, whe as with the ordinary windows only much light is obtained as it is reflect from the opposite walls. To POLISH SILVER, BRITTANIA AND T

A lady for whose judgment we have t Home, declares the following to be wor the price of the Rural Home to all hou keepers in poor health. She accidenta discovered the effectiveness of the meth awhile ago, has cleaned all her table wa by it ever since and says that yory lit by it ever since, and says that very lit strength is required, and that the polisi much the best she ever used : Sprin freely, the best kind of dry zinc-No. sach as painters use-after rubbing it f with a knife, upon a soft flannel cloth, with a Knife, upon a solt manner cross, the top of an old woollen stocking v answer, then rub the silver, etc., with cloth, then brush off with tissue paper, any clean soft cloth or paper, and all v

cloth, then brush off with tissue paper, any clean soft cloth or paper, and all w be as bright as new. Hor ALUM is the best insect destroy known. Put the alum into hot water a let it boil till all the alum is disolve that apply it hat with a brush to all cracks, closets, bedsteads and other pla where the insects are found. Ant, b bugs, cockroaches and creeping things erally are destroyed by it; while there no danger of poisoning the family or no danger of poisoning the family or juring the property. SHAVING CREAM.—Take one pound

SHAVING CREAM.—Take one pound soft-soap in a jar : add to it one quart b alcohol ; set the jar in a vessel of boil water until the soap is disolved. Perfu with essential oil to suit. This is a go article for shaving, especially for t troubled with pimples on the face. T or three drops rubbed on the face with t end of the fuger is enough for shavin Dip the end of the brush in a little I water hund the face briskly and it m water, brush the face briskly, and it raise a rich lather.

POTATOES (SAUTEES AU BEURRE.)with a vegetable cutter into small be about the size of a marble, put them in stewpan with plenty of butter and a go sprinkling of salt; keep the stewpan cov ed, and shake it occasionally until they quite done, which will be in abo an hour. Take some cold boiled potato cut them in slices, and put them in saucepan, with plenty of butter or clarifi-beef dripping, salt, plenty of pepper a some finely minced parsley; keep turni them over till they are a light brown. To STEW SCALLOFS.—Put the scallops a small saucepan, with as much water will thoroughly cover them, a little ma-and a little sugar. Let them stew gen till tender (probably about half an hour you can feel with your finger when that are sufficiently done. Make a sauce with dredged with flour and some of the liqu in which the scallops were stewed, a some cream and a little nutmeg. Stirt over the fire till it boils, then put the sc lops in and let them stew a little longer out the size of a mark lops in and let them stew a little longe the sauce beside the fire. In dishing the sauce beside the fire. In dishing pour the sauce so as to cover the scallo APPIE CAKE.—Instead of a fruit ca Essie, suppose you try an apple ca which is splendid, and has been kept months. Make as follows : Soak the cups of dried apples over night, chop fi and stew half an hour in two cups of n lasses. When nearly cold, add one cup brown sugar, one cup of butter, three eg two teaspoonfuls of cinnamon, one t spoonful of ginger, one teaspoonful of clov one heaping teaspoon of soat, two hea-ing teaspoonfuls of cream of tartar, on nutmeg, three cups or more of flour, (show be a stiff paste), and citron, and chopp raisins, if desired. Very nice witho Bake thoroughly wo cupfuls of signs, three yolks and o whole egg, butter the size of an egg, t cupfuls of balage water, two heaping tab spoonful of maizens. Mix the maize with a little cold water, stir it into t boiling water, boil it for four or fi minutes, stirring continually; then pour upon the butter and sugar beaten to cream. When nearly cold add the g well beaten, and the grated peel and ju of the lemons. Line two deep plates wi inch paste, brush the lower crust over wi beaten egg set them in the oven to hard the egg (four or five minutes), then poin the whole till the crust is cooked. Whi bake spread over each pudding a mering made by beating the whites of two / eg with two heaping tablespoonfuls of white and the flow or crust over with and full with fine oatmeal, add a sma piece of dripping, mix thoroughly with thands until the meal feels moist (mo dripping should be added if not thoug mise the outping, mix thoroughly with thands until do the board, turn out the dough and cover thickly with meal; knei it well, then roll out until of the desirab thickness (cakes should be kneaded out u till thin enough, in preference to bein with a spoon while doing so; stre plen plenky of meal on the board, turn out the dough and cover thickly with meal; knei it well, then roll out until of the desirab pour the sauce so as to cover the scall APPLE CAKE.—Instead of a fruit c thickness (cakes should be kneaded out a thickness (cakes should be kneaded out a till thin enough, in preference to be rolled); stamp into small round cal or squares, place them on the grid after strewing some meal over it until th are hard, and toast the other side in fro of the formation of the state are hard, and toast the other side in fro of the fire until ready. The dough the remains after the cakes are cut out shou be (if hard) put in the basin and some mo-hot water mixed with it, then kneaded ar colled out. The quicker the cakes a made the better. CHAAT VINEGAR.—Take a quantity common potatoes, wash them till they a thoroughly clean, place them in a lar there are a substantial they are thoroughly the water they were cooked in training it, if uccessary, in order to remo-ter and add one pour bits potato water into a jug or keg, while the tage the stove, or in some place whe will be kept warm, and add one pour of sugar to about two and one-half gallo of the water, some hop-yeast, or a same portion of whiskey. Let it stand three our weeks, and you will have an exc our vinegar, at a cost of six or seven cen er gallon.