

## Household Hints.

Cracks in a cooking stove can be satisfactorily filled by a paste made of six parts common wood ashes to one part of table salt, mixed with cold water. Properly mixed, it will prove lasting, and will take blacking.

If you want to clean a brass bird cage, scour it thoroughly first with soap, using a flannel and the soap rather dry. If spots remain, dilute a little vitriol with four times the amount of water, and rub it well into the stained parts with a flannel. Be careful not to let the vitriol touch your fingers. Wash off the vitriol with plenty of water, dry the cage, and polish with a leather.

A bit of vanilla makes palatable the cup of chocolate.

When cooking fruit add a pinch of salt, as it greatly improves the flavor.

Apples for dumplings should not be cored, for the flavor of the pits greatly improves the cooked fruit.

The wee child just beginning to talk enjoys hearing 'please' and 'thank you' perhaps as much as big people.

To preserve shoe soles, melt together tallow and resin in the proportion of one part resin to two of tallow, and apply hot to the soles, as much as they will absorb. This keeps out water and makes the soles last much longer.

Finger-marks on paint can be removed by rubbing with a damp cloth dipped in prepared chalk. Never put soda in the water you use for washing paint. It injures delicate colors.

Stains on china can be removed by rubbing with salt or powdered bath brick. These remedies can also be used for cleaning an enamelled saucepan that is stained or burnt.

To save your stockings, sew a piece of chamois leather on the inside of the heel of your shoe. This will prevent it rubbing the stocking, and so delays the appearance of those dreadful holes.

Dip your fingers into a lemon from which much of the juice has been squeezed, and the ink-stains will speedily disappear. It is always best to remove stains before washing the hands with soap.

When cleaning silver add a few drops of liquid ammonia to prepared chalk and water, if you want your silver to look its best. Remember that all powder must be brushed out of all crevices with a soft brush before the final polishing.

The dirtiest frying-pan will become clean if soaked five minutes in ammonia and water.

Never cover a pan in which fish is being cooked. To do so will make the fish soft, and spoil the firm quality so desirable.

If a cork should be too large for the neck of a bottle, drop it into boiling water for three minutes, and it will be found to fit quite easily.

Polished ironwork can be preserved from rust by an inexpensive mixture made of copal varnish mixed with as much olive oil as will give it a degree of greasiness, and afterwards adding to this mixture as much spirits of turpentine as of varnish.—Exchange.

## Selected Recipes.

**Chocolate Nougat Cake.**—One-half cupful of sugar, one-half cupful of sweet milk, one-half cake of chocolate and the yolks of two eggs. Cook this in a double boiler and cool. One and one-half cupfuls of sugar, three eggs, one-half cupful of butter, one-half cupful of milk, two cupfuls of flour, one teaspoonful of soda dissolved in a little hot water. Add the cooled mixture last. Flavor with vanilla. This can be baked as a loaf or layer cake. Use the whites of the two eggs for frosting. For the layer cake blanched almonds or walnuts should be thrown on the frosting between the layers and the top. I prefer English walnuts.

**Corn Dainty.**—Open a can of corn, run the corn through a meat chopper to grind fine all the whole and coarse grains. Place a baking dish on the stove, put in two spoonfuls of butter, when hot add the corn, a teaspoonful of sugar, salt and pepper; cook and stir for a few minutes, add and stir in well three beaten eggs, and place in the oven until slightly browned.

**Butter Sponge Cake.**—Two cups sugar, one of butter, six eggs beaten separately, one-half cup milk, one-half cup water, two teaspoons baking powder, three cups flour. Mix butter and sugar to a cream. Add yolks. Do not

beat much. Next, milk with whites and flour last. Bake in loaf or cup cakes.

**Graham Gems.**—Have ready the gem pans. Into three cupfuls of graham flour sift one teaspoonful of baking powder, and one-half of a teaspoonful of salt. Stir this into a scant pint of cold milk, beat until the surface of the batter is covered with bubbles, pour into the greased pans and bake immediately in a hot oven.

**Breakfast or Lunch Dish.**—One pound raw beef steak, one-half pound ham or lean bacon, cooked or raw; one-quarter pound bread crumbs, two eggs, pepper and salt. Pass the beef steak and ham through the mincing machine, then mix all well together and put in buttered mould. Boil four hours and serve cold. This is excellent for sandwiches.

**Apple Custard.**—Boil one and one-half pounds of lump sugar in one pint of water for twenty minutes, then add two pounds of apples, pared and cored, with the juice and peel of two small lemons. Boil this mixture slowly until quite stiff, and put it into a mould. When cold turn it out and pour a trick custard round it. Sponge cake or maccaroons may be placed in a tasteful manner round the dish, and it may be made still more ornamental by the addition of a little red currant jelly placed at intervals on the custard.

**White Candies.**—Three and one-half pounds of sugar to one and one-half pints of water, dissolve in the water before putting with the sugar, one-quarter of an ounce of fine white gum arabic and when added to the sugar put in one-teaspoon of cream of tartar. The candy should not be boiled quite to the brittle stage. The proper degree can be ascertained if, when a small skimmer is put in and taken out, when blowing through the holes of the skimmer, the melted sugar is forced through in feathery filaments; remove from the fire at this point and rub the syrup against the dish with an iron spoon. If it is to be a chocolate candy, add two ounces of chocolate finely sifted and such flavoring as you prefer, vanilla, rose or orange. If you wish to make cocoanut candy, add this while soft and stir until cold.

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A. A. CAMERON.

Ottawa. First Baptist Church.

THE HON. SENATOR EDWARDS.

Rockland, Ontario,

December 19th, 1905.

Proprietors Montreal 'Witness',  
Montreal, Que.

Dear Sirs,—Having been a constant reader of your high class paper since my childhood, I most heartily join with your many friends in congratulating you on the attainment of your 60th Anniversary of publication.

Generally speaking, it might be quite sufficient to say that I cheerfully endorse the many good and kind things which have been said of you by so many others, but apart from the value of your paper in a moral, social and generally commercial sense, I desire to congratulate you in the strongest terms on your constant advocacy of a sound fiscal system. Of all the papers I read, there are none whose economic and financial articles I read with greater pleasure and profit, than those of the Montreal 'Witness.' Your paper has been a power for good in Canada.

My earnest wish is that you may long continue your good work.

Yours, very truly,

WM. C. EDWARDS.