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Corned Beef.

Put it into cold water to cook, and keep it well covered till very tender. Let it cool in the liquor, unless it is to be eaten hot. Take out the bones, and press in a mould or on a plate.

Fried Beef's Liver.

Cut rather thin, and pour boiling water over it; drain perfectly. Roll the liver in fine bread crumbs, season with salt and pepper, and fry quickly in hot fat to a crisp brown.

 Allén's Lung Balsam, for Coughs and Colds.

Boiled Beef's Tongue.

Boil in plenty of water till very tender. If a salt tongue is used, either soak it in water over night before cooking, or pour off the first water in boiling. While warm, remove the skin.

Boiled Tongue, with Tomato Sauce.

Half boil a tongue, then stew it with a sauce made of a little broth, flour, parsley, 1 small onion, 1 small carrot, salt and pepper, and 1 can of tomatoes cooked and strained. Lay the tongue on a dish and strain the sauce over it.

Mince Meat.

Boil 3 pounds until very tender, then chop fine. Mix with this, 1 pound beef suet, fine; 5 pounds apples, 2 pounds raisins, 2 pounds currants, 2 tablespoonfuls cinnamon, 1 tablespoonful each of mace and cloves, 1 nutmeg, grated; $\frac{1}{2}$ teaspoonful allspice—all the spices ground; 1 teaspoonful salt, $2\frac{1}{2}$ pounds sugar, a quart of sweet cider, and 1 pint of brandy. Have the cider boiling hot, and the brandy cold, when added. If this is followed exactly, and the mince meat kept in a cool place, it will keep all winter. It should stand a day or two after mixing before it is used.

Curried Beef.

A few slices of tolerably lean cold roast or boiled beef, 3 ounces of butter, 2 onions, 1 wineglass of beer, 1 dessert spoonful of curry powder. Cut the beef into pieces about an inch square. Put the butter into a stew-pan, and fry the onions to a light brown. Add the other ingredients, and stir gently over a brisk fire about 10 minutes. Should this be thought too dry, more beer, or a little gravy or water, may be added, but a good curry should not be very thin. Place it in a deep dish, with an edging of boiled rice, the same as for other curries.

Beef Kidney, to Dress.

Cut the kidneys into neat slices, soak them in warm water 2 hours, changing it two or three times; then dry them on a clean cloth and fry to a nice brown in butter. Season each side with pepper and salt and pour over them a highly seasoned gravy, in which has been mixed 1 tablespoonful lemon juice and $\frac{1}{4}$ teaspoonful powdered sugar.

 The Standard Baking Powder is guaranteed pure and free from all deleterious substances.

Beef Rissoles.

To each pound of cold roast beef allow $\frac{1}{2}$ pound bread crumbs, salt and pepper to taste, a few chopped savory herbs, $\frac{1}{4}$ a teaspoonful minced lemon-peel, 2 eggs. To the meat, minced fine, add the bread crumbs, seasoning, lemon-peel and eggs in the above proportion. Make all into a thick paste; divide into balls or cones, and fry a rich brown. Garnish with parsley, and serve either with or without a brown gravy, as preferred.