

six can be used, as either eggs or milk are plentiful or scarce. Add the eggs to the cold milk, turn into the cooking-dish; stir constantly till it thickens, and remember that the utmost care is necessary to remove it from the fire at exactly the right instant, when it is just done, or it will whey, and the sooner the more milk is used. In scrambling eggs plain, if you are a little short of eggs, a few spoonfuls of milk can be added and nobody will ever know the difference. Like scrambled eggs, the foregoing dish can be used plain or over toast, or a dish the children will like amazingly can be made by dipping pieces of very stale bread into hot salted water, buttering lightly and adding eggs when cooked.

*Scalloped eggs.*—Boil eight eggs until they are hard; let them get quite cold, but do not put them in water to cool them; take them out of the shells and slice them; butter a baking dish, and sprinkle cracker crumbs over the bottom; put on this a layer of egg, and over it sprinkle pepper, salt, lumps of butter and a few tablespoonfuls of cream; add another layer of crumbs, then of eggs and seasoning till all are used up. Over all sprinkle cracker crumbs and a little grated cheese. Bake until it is a light brown, and serve at once.

*Deviled eggs.*—Boil a sufficient number of eggs ten minutes or until they are perfectly hard. While hot remove the shells and cut each egg in halves, taking a tiny slice off each end of the white to make it "stand on end" nicely. Then rub into the yolks mustard, butter, pepper, salt, and vinegar to taste, making a smooth paste of it. Have the mustard and vinegar flavors sharp. Refill the whites with the mixtures, rounding each slightly, and serve cold for luncheon or tea.

The yolk of eggs alone is better for invalids, and will be frequently relished

when the white would be rejected. When cream cannot be procured for coffee the yolk of a soft boiled egg is a very good substitute.

To prevent the juice of fruit pies from soaking into the bottom crust, wash the crust with a beaten egg before putting in the fruit.

When making frosting in warm weather set the whites of eggs on ice for a short time before using. If the eggs you have to use for frosting are not quite as fresh as you could desire a pinch of salt will make them beat stiffer. The white of an egg, an equal quantity of cold water and confectioner's sugar—triple X—sufficient to make it the required consistency makes a frosting which is very nice, and, as it requires no beating, is easily made.

When beaten eggs are to be mixed with hot water, as in making gravies or custards, dip the hot milk into the beaten eggs a spoonful at a time, stirring well each time, until the eggs are well thinned, then add both together; this will prevent the eggs from curdling.

It is often a question what to do with either the whites or yolks of eggs which are sometimes left after making cake, frostings, etc. Either will keep well for a day or two if set in a very cool place—the yolks well beaten and the whites unbeaten.

Whites or yolks of eggs may be used with whole eggs in any cake or other recipe calling for eggs, counting two yolks or two whites as one egg.

Sort out the little eggs and keep them for settling coffee, using the larger ones for cake.

When eggs are plentiful and cheap in summer wash all those used in cooking before breaking. Save the shells, and when a quantity are dry crush them fine, beat half a dozen eggs well and stir them into the shells. Spread them where they will dry quickly, and, when thoroughly dry, put in a thin cotton bag and hang up in a very dry place.

In the winter, when eggs are scarce and dear, a tablespoonful of this mixture in a cup, a little cold water poured over it and left to stand over night, or for half an hour or so in the morning before breakfast, will answer every purpose of a whole egg in settling coffee.

Egg stains can be easily removed from silver by rubbing with a wet rag dipped in table salt.

To clean vinegar bottles and cruets, crushed egg-shells in a little water are as good as shot, besides being healthier and handier.

To mend broken china use a cement made by stirring plaster of Paris into the white of an egg.

An egg, well beaten, added to a tumblerful of milk, well sweetened, with two tablespoonfuls of the best brandy or whisky stirred in, is excellent for feeble or aged persons who can take little nourishment.

Eggs are valuable remedies for burns, and may be used in the following ways: The white of the egg simply used as a varnish to exclude the air; or, the white beaten up for a long time with a tablespoonful of fresh lard till a little water separates it; an excellent remedy is the mixture of the yolk of egg with glycerine, equal parts; put in a bottle and cork tightly; shake before using; will keep for some time in a cool place. For inflamed eyes or eyelids use the white of an egg beaten up to a froth with two tablespoonfuls of rose water. Apply on a fine rag, changing as it grows dry; or, stir two drams of powdered alum into the beaten whites of two eggs till a coagulum is formed. Place between a fold of a soft linen rag and apply. For a boil, take the skin of a boiled egg, moisten it and apply. It will draw off the matter and relieve the soreness in a few hours.

To cleanse the hair and promote its growth rub the yolk of an egg well into the scalp and rinse out thoroughly with soft warm water.

The eggs of the turkey are nearly as