

SELECTED RECIPES

Beef Olives.—A pound of round steak cut in square pieces. Chop the fat edges and scraps up fine, and add 1 teaspoon parsley, 2 tablespoons chopped suet, $\frac{1}{4}$ lb. grated bread, a little nutmeg, $\frac{3}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper, grated rind of a lemon, 1 egg. Put a bit of the stuffing about the size of a cork on each piece of beef, roll it up, and tie with a string. Roll in flour, and fry in a little butter till browned on the outside. Then add a dessertspoon of

flour, and $1\frac{1}{2}$ cups of water or stock, and put all into a stewpan. Add an onion for flavor, and steam for an hour. Dish on mashed potatoes, and garnish with a carrot and turnip. (Sent by "A Nook Help.")

To keep moths from woollen goods or furs, use any of these: Camphor, cedar wood, Russia leather, tobacco leaves, bog myrtle, or any strong aromatic.

A good hard soap equal to the best castile is made from 6 lbs. good clean grease, 6 lbs. soda, 4 lbs. of good stone lime, 4 gallons of water, $\frac{1}{4}$ lb. of borax. Put lime and soda in a vessel; pour

the water boiling hot over it and let stand until the soda is dissolved and lime settles. Pour off the clear liquid, put in a kettle with the grease and borax and let boil until it becomes ropy. Have a tub or box thoroughly wet; place inside a wet cloth and pour in the soap to cook. Cover well with another wet cloth, and when sufficiently hardened remove and put on a board to dry. This is nice for washing white flannels and calico, and, by putting 1 oz. of castor oil or bergamot just before it hardens an excellent toilet soap is made.

Salmon Croquettes.—One pound can of salmon, one cup of milk, two level tablespoonfuls of butter, three heaping

tablespoonfuls of flour, one tablespoonful of lemon juice, one level teaspoonful of salt, three shakes cayenne pepper. Remove the bone and skin from the salmon. Place the milk in a double boiler. Rub the butter and flour together and add to the boiling milk, stirring until it thickens. Add to the salmon the salt, pepper, chopped parsley and lemon juice; then pour the cream sauce over the salmon, stirring the whole together until thoroughly mixed. Spread out on a platter to cool. When thoroughly chilled, roll with the hands into cylinder-shaped croquettes of suitable size, roll them into fine bread crumbs, then in a beaten egg, and again in coarser bread crumbs. Fry in hot lard.

Wash tan shoes with soap and water and dry them before applying a tan shoe dressing, for in this way many stains are removed instead of being covered. Washing tan shoes with warm sweet milk now and then will prevent them from turning dark. The same directions for cleaning tan shoes may be applied to tan leather suitcase.

RECIPES FROM WISFUL TO LEARN

Cocoanut Ice.—One teacup milk, 1 lb. castor or granulated sugar, $\frac{1}{2}$ lb. desiccated cocoanut. Put the milk and sugar into a saucepan; let boil 20 minutes after boiling begins, stirring all the time. Take off the fire, add the cocoanut, and pour half the mixture into a baking tin which has been rinsed out with cold water. Color the other half with a few drops of coffee or cochineal, and pour it on the top. When cold, cut in squares.

Marzipan potatoes.—Take $\frac{1}{2}$ lb. each of ground almonds and castor or best granulated sugar, a pinch of salt, 1 tablespoon cocoa, $\frac{1}{4}$ teaspoon lemon juice, the yolk of 1 egg, 3 drops vanilla. Mix the almonds and sugar well together, adding the salt. Beat the yolk of the egg, and add to it the flavoring and lemon juice, then work the dry ingredients with the liquid to a stiff paste. Knead for ten minutes, then form into miniature potatoes; sprinkle with the cocoa and wrap in fancy paper.

Pyramid Cake.—One cup rice flour, 1 cup best flour (breakfast cups), 1 cup white sugar, 1 good slice butter, 3 fresh eggs, 1 teacup of sour milk or cream, 2 teaspoonfuls of baking powder, a few drops of essence of lemon. Rub all the dry ingredients well with the butter. Beat the eggs well, add milk and essence of lemon. Mix all well into an even paste, taking care all lumps are rubbed out. Have ready a well buttered flat bottom baking tin; pour in the mixture, bake in moderate oven to a nice brown; cut into 6 inch squares, and when cold, cut open and spread with raspberry jam. Cover and cut each square into 6 lengths; place these on a glass dish, say 7 lengths, then 6 crossed the other way until you get to only two at the top. This makes a pretty dish.

Marrow Ginger.—Quarter vegetable marrow as you would an apple, pare it and remove the seeds. To 4 lbs. of marrow allow 2 $\frac{1}{2}$ lbs. sugar. Lay it in a deep pan with the sugar and the juice and rind of 2 lemons, and let stand. On the third day pour off the syrup and boil it for 20 minutes; then add the marrow and boil for an hour. Dissolve 1 ounce gelatine in a little of the warm syrup. Add it and 1 ounce of ground ginger. Put in also a few cloves tied in a bit of muslin, and remove them before putting into the jars.

Vegetable Marrow Pickles.—Peel and cut two large marrows into pieces about 2 inches long and $\frac{1}{2}$ inch thick. Sprinkle with salt and leave for 12 hours then drain. Prepare the pickle as follows:—2 quarts vinegar, 2 ounces mustard, 1 ounce each of ground ginger and tumeric, 4 ounces brown sugar, 12 sliced shallots and a few Chili peppers. Boil all together for 15 minutes more, then add the marrow, boil 10 minutes more, put into jars and seal.

Green Tomato Jam.—Wipe each tomato with a cloth and remove the stem. Put into a preserving pan with 12 ounces white sugar to every pound of fruit. Add a very little water, and the juice and rind of a small lemon. Boil until thoroughly done and the syrup thick.



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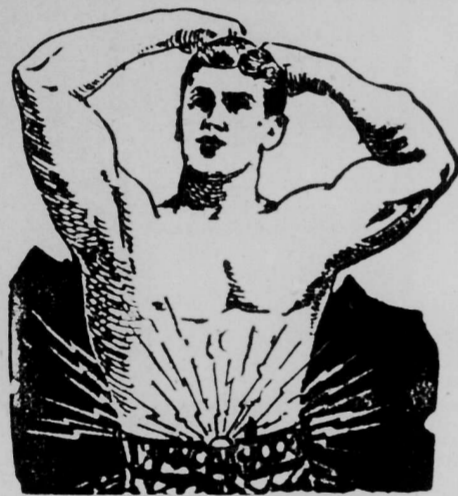
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MISCELL

Some years before Horne gave up the ship of the Canada the question of red was a burning (There were no rail) in those days, and reduced rates could the railway company conducted campaign subject, and when Horne went to Winnipeg a tour of inspection sent down to the him and ask as possible.

It was Sir William receive all the private car, a ten minutes before trip uptown. The crossfire of question upon which many based in the coming On this occasion ers put the question "Sir William, why the freight rates on Sir William's answer not rapid, but it is conclusion. Lying gently at his side or two, and closing and penetrating eye half reminiscent of her.

"On the way washout on the line tained for some River. I am the of the Canadian It is an important. I hold it because confidence of the company and I was confidence. Now it time to do any such to reduce the rate directors would take present post and agent at Gravel ever see Gravel River

CONFES

Dear Pussy, I I your true frier 'Cause I saved you day, When cook missed everyone said. It was puss that away. You know you at times, pussy d So in course you all that! An' cook took a 'clared she was The thief out that But I—didn't feel in my heart. So I saved you see, 'Cause I went to n her I 'spect She'd better tell ce

'Cause the custard bad little girl Who felt dreffely so An' it wouldn't pussy, in cour When that bad I blame. "Was it my lit' dear mamma: I felt dreffely scare my head. An' then mamma I nurse, for I gi There's some custard little girl's dr Well, then, 'course It was I, an' not y Who stole all the ran away. But it's best to be In the things that An'—that's how spankin' to-da