

Ladies' Department.

HOUSEHOLD HINTS.

When making layer cake which is to have a filling of fresh fruit, or one of any kind which ought not to be put in until it is time to serve it, it should be taken from the tins in which it is baked and be placed on the tins turned upside down. Take the precaution to heat these tins if they have cooled, in order to prevent the cake's falling.

Delicious filling for a layer cake is made of bananas, sliced thin, with powdered sugar sprinkled over them. The bananas should not be prepared until almost tea time, for they become discolored if they are perfectly ripe and allowed to stand long. Another way to prepare a filling is to chop some pineapple very fine, and put half pineapple and half banana together; put a layer of banana on the cake, then cover this with the chopped pineapple and sugar.

A nice dish for dessert is made by peeling some tart apples, and removing the cores, leaving the apples whole; stew the apples in water enough to completely cover them, and when soft so that you can pierce them easily clear through with a slender broom splint, lift them out of the water, and let them drain on a colander. Then to the water in which the apples were boiled add sugar enough to sweeten it well; let this come to a boil, then drop the apples in, and let them come to a boil; take them out again and place them in a jar. To the hot syrup add an ounce of gelatine dissolved in a pint of cold water. Let this come to a boil, then pour over the apples. The day after they are cooked these are ready for the table. If a small quantity only is made, put it into the dish in which it is to be sent to the table, or put it into a mould, and turn it out on a platter. Serve with cream if possible.

Many people who like the various dishes made of dried cod-fish do not have them as often as they otherwise would because they object strongly to the odor given out by the fish when kept in the st re-room. This objection may be done away with by pursuing this course. Buy the very best cod-fish, the English cured is preferred by many cooks; remove all skin and bone from it. Then put the pieces of fish into glass fruit-jars, screw the covers on, and no odor will be perceptible. The fish will not absorb undue moisture, and will be in convenient form to use at any time.

Suppose that you have some pieces of cold roast beef that you do not know how to use to good advantage, also some bits of cold ham; try this way of disposing of them: Chop them very fine, removing all gristle or anything that is not appetizing, to one cup and a half of this chopped meat add a teaspoonful of salt, a quarter of a small onion, half a teaspoonful of black pepper, a pinch of sage, and a little dried parsley rubbed fine. Beat one egg, and add to bind the bits together; add also a little soup stock to moisten them; roll in shape of flat cakes, dip in egg and very fine cracker or bread crumbs, and fry in hot lard. Have the lard boiling when the croquettes are dropped into it, then they will keep their shape, as they become crisp on the outside at once.

Bread, biscuits, roll, and the crust of pies are all greatly improved in flavor and color if they are lightly brushed over with milk just before they are put into the oven. A little sugar dissolved in the milk is an addition also.

A receipt for Spanish Lunx. The following rule is said to be a very worthy one: Beat two cups of sugar with three-fourths of a cup of butter until light, then add four well-beaten eggs, half a cup of sweet milk and half a cup of cream, one tablespoonful of cinnamon, one tablespoonful of best molasses, one cup of well-washed English currants, one teaspoonful of soda and two of

cream of tartar; just enough sifted flour to make a dough of the consistency of ginger-bread dough; bake in a shallow pan. The top may be glazed by drawing the cake close to the oven door, when it is about half done, and rubbing it lightly and quickly over with a little molasses and milk well mixed together; apply this with a soft cloth. Another way is to make an icing of the white of one egg, a little sugar and half a teaspoonful of cinnamon; and still another way is, the moment the cake is taken from the oven, to sprinkle powdered sugar over it.

Excellent soft gingerbread is made of one cup of sugar, one cup of butter, one cup of sour cream, one cup of New Orleans molasses, four cups of sifted flour, one tablespoonful of soda dissolved in a little hot water, one tablespoonful of ginger, three well beaten eggs, the rind grated of one lemon. Raisins may be added if you please.

To provide endless subjects of study for your children, take a one-quart glass fruit can, get it nearly full of pond water; then let them observe the forms of life, both of plants and of insects, which flourish there. Small magnifying glasses are luxuries that will be appreciated.

To use pieces of cold boiled ham that are too small for the table, chop them fine, line a salad dish with lettuce leaves, season the chopped ham with pepper, a little mustard, and then make a tomato dressing: take one pint of tomato-juice, strain it, thicken it by adding one tablespoonful of arrowroot, mixed with a little of the cold juice; then stir it into the other and let it boil for two or three minutes; add a little butter and pepper, and pour over the ham. Serve hot or cold.

FAMILY MATTERS.

Hot liquid lye is recommended for removing obstructions in waste pipes. Or let potash dissolve over night in the pipes.

To REMOVE OIL STAINS.—To take out black oil spots from clothing, wet the spot in turpentine: rub on plenty of soap; wash out in cold water.

There are people who dislike the taste of new milk, and yet are directed to take it. It will be made more palatable by sprinkling it well with salt.

PANCAKES.—One-half pint of milk, three spoonful sugar, two eggs; one teaspoon soda, two of cream tartar, salt, nutmeg, flour, for a stiff batter.

HARD GINGERBREAD.—One and a half cups molasses, one-half cup butter, one cup boiling water, one teaspoonful ginger, one of soda. Roll very thin.

If you cut the back legs of your chair two inches shorter than the front ones the fatigue of sitting will be greatly relieved and the spine placed in a better position.

CLEAN LAMPS.—Perhaps nothing pays better interest on labor expended than a clean lamp; do not sigh for a patent chimney cleaner, but take a piece of rattan and make one by tying on a piece of cotton.

LEMON PUDDING.—Three quarters of a pound of grated bread, six ounces of suet, one-quarter of a pound of moist sugar, the peel of a lemon grated, and the juice, two eggs and a little milk to mix it. Boil three hours.

Antique lace may be washed in borax water, and after soaking awhile in it and then left for an hour or more in warm soda, the water should be squeezed out, and it should be pinned in shape on a clean board to dry. Do not iron nor blue it.

CLEANING NEW LINOLEUM.—Equal parts of salad oil and vinegar is the best thing for the purpose as it keeps clean longer than skim milk, which is commonly used. If dirty, wash the linoleum first with soap and water. Soda rapidly destroys it, but soap or grease improves the wear.

The late Charles Delmonico said that

hot water, to be fit for anything, must be boiled quickly, and taken right off and used in tea, coffee or other drinks. To let it steam and simmer and evaporate until the good water was gone, and the lime and iron and other drugs only left in the kettle, he claimed was what made a great many sick.

Rag Carpet Notes.

A good way to plan for the arrangement of the stripe in your carpet so that the different colors may be evenly distributed, is this: Reel each of the bright colors into knots, and as you know each knot contains eight yards, you may calculate in this manner: Suppose you wish to make twenty yards of carpet and have five knots—or 400 yards—of red; then you can have in each yard threads of red as many times as 25 is contained in 400, or 16. The darker or more predominating colors may be estimated by the pound; but if a little study be given to the quantity of each color, there need be no odd-looking breadths in which some of the colors have run out.

Do not have too many colors. Brown, green, red and orange, with some neutral tins, harmonize well; but if you add blue and yellow, they will give a cheap, tawdry look to the carpet. Quite a pretty bed-room carpet has been lately made, with but two colors—stripes of gray and blue, each about five inches wide, separated by a few threads of black and white alternately. The blue and the gray were both cotton; the blue colored by the usual recipe for blue on cotton, and the gray colored with tea leaves, copperas being used to set the color. As the furniture was painted gray with blue decorations, and all the little dainty appointments of the room were in the same color, it was a delight to see that even a rag-carpet could be made to harmonize pleasantly with its surroundings.

Another bed-room carpet that looked very nice, was made entirely of a dark tan color and a bright copperas twisted together. Both these carpets seem to keep their color pretty well; but, of course, being cotton, they will fade sooner than woollen.

It hardly pays to color cotton green, as green is the most expensive dye in common use, and the money that is paid for the dye will generally buy several yards of new green calico of a much better color than you can make, while the rags you have may be dyed some cheaper color.

Old calico and worsted dresses, even if they are quite faded, always make a pretty stripe without re-coloring: but in winding such rags in a ball, it is necessary to be careful to double the threads together as they are wound, so that the outside or least faded part, will show the most.—Rural New Yorker.

The Right wife.

A physician writes to young men as follows: "My profession has thrown me among women of all classes, and my experience teaches me that the Creator never gave man a greater proof of his love than to place woman here with him. My advice is—Go and propose to the most sensible girl you know. If she accepts you, tell her how much your income is, and from what source derived, and tell her that you will divide the last shilling with her, and that you will love her with all your heart into the bargain; and then keep your promise. My word for it, she will live within your income, and to your last hour you will regret that you did not marry sooner. Stop worrying about feminine extravagance and feminine untruth. Just you be true to her—love her sincerely, and a more fond, faithful, foolish slave you will never meet anywhere. You will not deserve her, I know; but she will never know it."

Accordion-pleated skirts and shoulder capes, bordered with a deep accordion pleating, are worn together, especially by children and young girls.

Dr. W. S. Sallie's Splemeter Given Free. Encouraged by the fact that during the last five years thousands of patients who have used my Splemeter have been cured of Asthma, Bronchitis, Catarrh, Catarrhal Affections, Consumption, or Weak Lungs, and feeling that many who could be cured are possibly unable to procure the instrument, I will give this Splemeter FREE to any one suffering from any of the above ailments who will call at 173 Church Street, Toronto, and consult the Surgeons of the International Throat and Lung Institute. The medicines above to be paid for if unable to call, write for particulars and treatment which can be sent by express to any address. Dr. M. SOUVIKILL, Ex-aidé Surgeon French Army.

High collars and high coiffures are all the rage.

A RUN FOR LIFE.—Sixteen miles was covered in two hours and ten minutes by a lad sent for a bottle of Briggs' Electric Oil. Good time, but your policy to be so far from a drug store without it.

Easter dresses are in the hands of dressmakers.

SORE EYES.—The Golden Eye Salve is one of the best articles now in the market for sore or inflamed eyes, weakness of sight, and granulation of the lids.

Lace dresses, both black and white, will again be worn.

What is it makes me hale and stout, And all my friends can't make it out, I really could not live without—Briggs' Life Pills.

Berthas of fine, small flowers are worn with ball dresses.

HAVE YOU TRIED IT?—If so, you can testify to its marvellous power of healing and recommending it to your friends. We refer to Briggs' Magic Relief, the grand specific for all summer complaints, diarrhoea, cholera morbus, dysentery, cramps, colic, sickness of the stomach, and bowel complaint.

There are "no rules of fashion" this season.



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Are generally induced by Indigestion, Feul Stomach, Costiveness, Deficient Circulation, or some Derangement of the Liver and Digestive System.

Sufferers will find relief by the use of

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to stimulate the stomach and produce a regular daily movement of the bowels. By their action on these organs, AYER'S PILLS divert the blood from the brain, and relieve and cure all forms of Congestive and Nervous Headache, Bilious Headache, and Sick Headache; and by keeping the bowels free, and preserving the system in a healthy condition, they insure immunity from future attacks. Try

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It is used by patient and scientific chemical research, we have improved in several points, and now offer this new color as the best in the world. It will Not Turn Rancid. It is the Strongest, Brightest and Cheapest Color Made.

And, while prepared in oil, is so compounded that it is transparent for it to become rancid. It is the only color of all kinds, of all colors, for they are liable to become rancid and spoil the butter.

It will not turn the "improved" white or to know where and how to get it without extra postage.

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