The state of the property of t

ifferent British	and American meanings
ttached to certain	
English.	American.
ug	Pitcher.
hoes upper	Slippers.
upper	Saloon
TSID	Street car.
nocked up	Buggy.
think	I guess.
reacle	
orn	Wheat.
cals	Vegetable stand.
laberdashers	Notion store.
Prints	
fuslin	Lawn.
Our lodgings	
larriages (railway)	Cars.
In outing	An excursion.
5.450 图1500 3400 3500	gin."
Chilled beer	Brandy smash.
	Brandy smash. Whiskey sour.
1	Cocktail.

A French Vicar of Bray.

A French Vicar of Bray.

Michel Seven was a French poet who knew on which side his bread was buttered. In 1811 he thus sang the birth of the King of Rome:

And should the stranger dare to come In arms against our liberty, Around the noble king of Rome Swear we to conquer or to die!

In 1820 took place the birth of the Duke of Bordeaux—now known as the Count of Chambord. M. Michel Saven was on hand with his little birthday poem, as fellows:

And should the stranger fell design Cherish against our liberty, Around the son of Caroline

In French on "Education;" the Rev. Canon. Norman, of Montreal, on "Bigher Education;" Prof. Murray, of the Montre, and "Prof. Modified In 1811 he thus sang the birth of the Louis "Principal Lawron, of Modified In Canada;" Principal Lawron, of Modified In Canada; "Principal Lawron, of Modified In Canada; "P

In making puddings always bea constally, straining the yolks an the whites the last thing. If bo is used, let it eool somewhat befor the eggs; when fruit is added, at the last. Raisins are bett in hot water for one or trues until they are plumped. I are either baked, boiled, or steam bread, custard, and fruit puddings a moderate heat; batter and corn rather quick oven. Always bake soon as mixed.

For boiled puddings, use eithe mould, muslin bag, or bowl with cover it; grease the former well or side with lard or butter, and in b not let the water reach quite to If a bag is used, make it of firm tapering from top to bottom, and on the corners; stich and fell the which should be outside when in usew a tape to the seam about thre from top. Wring the bag out of he flour the inside well, pour in the lie securely leaving room to swell ally when made of Indian meal, bre or crackers), and place in a kettle saucer at the bottom to prevent hour in enough boiling water to cover the lag, which must be turne at times, keep it boiling constantly up from the tea-kettle when neet the pudding is boiled in a bowl, gre and cover with a square of drilling out of flot water, floured and tied use a pan, tie a cloth tightly over through the ends back together, are ning them over the top of the papudding may then be lifted out ea a strong fork put through the corners of the cloth. For plum punivert the pan when put in the kett the pudding will not become waters. When the pudding is done, give wit is boiled in, a quick plunge intwater, and turn out at once; serving diately. As a general rule, boiled purpose in its season by boiling and hand sealing while hot. Pudding however coarse, should never be with soap, but in clear, clean water, as quickly as possible, and kept do out fust in a drawer or cupboal from small. Dates are an exceller situe for sugar in Graham or any pud. ing.

APPLE ROLEY POLEY. Peel, quarter, and core seur apples rich soda-biscuit dough (or raised dough may be used if rolled thinnes to half an inch thick, alice the quand lay on the prepared paste or cru up, tuck ends in, prick deeply with lay in a steamer and place over a ke boiling water, cook an hour and quarters. Or, wrap in a cloth, tie ends and baste up sides, put in ke boiling water, and boil an hour and or more, keeping the water boiling stantly. Cutserous, and eat with swe cream or butter and sugar. Cherries, fruit, any kind of berries, jelly, or butter (with the two last raisins m added), can be used.

BOILED APPLE DUMPLINGS.

BOILED APPLE DUMPLINGS. Add to two cups sour milk one to sods, and one of salt, half cup lard, enough to make dough a little stiffer

ROLLED APPLE-DUMPLINGS,
Peel and chop fine tart apples, I
crust of one cup rich buttermilk,
spoon seds, and flour enough to re
half an inch thick, spread with the
spinkle well with more and cir.

BIRD'S-NEST PUDDING. Pare and core without quartering e quick-cooking tart apples to fill a pu pan; make a custard of one quar-and the yolks of six eggs; sweeten, pour over apples, and bake; when use the whites of eggs beaten stiff with tablespoons white anges. tablespoons white sugar; spread the don, brown lightly, and serve eith

Put a layer of sweetened apple a buttered dish, add a a few lumps then a layer of cracker crumbs swith a little cinnamon, then a sauce, etc., making the last crumbs; bake in oven, and eat it cold, sweetened gream.

BLACK PUDDING.

Half pint molasses, fourth cup by fourth cup sugar, one and a half cups it touth cup sweet milk, three eggs, teaspoon ground cloves, half teas soda, half teaspoon cinnamon; steam hour in a buttered pan. Avoid lifting id of the steamer while cooking, will render the pudding heavy, with a sauce made of two-thirds cup te, third cup sugar, and half cup by the pudding heavy, with a little cold water until smoth; let me or three minutes, stirring all two or three minutes, stirring all

corn-starch publing.

One pint sweet milk, whites of tegs, two tablespoons cern starch, of sugar, and a little salt. Put the in a pan or small bucket set in a kettinot water on the stove, and when reaches the boiling point add the sutten the starch dissolved in a little milk, and lastly the white of eggs whit to a stiff froth; beat it, and let coof two minutes, then pour into tea-cups, ing about half full, and set in coel place of the starch dissolved in a little milk, and lastly the white of eggs whit to a stiff froth; beat it, and let coof two minutes, then pour into tea-cups, ing about half full, and set in coel place of the starch water to be custard as lows: Bring to boiling point one pin milk, add three tablespoons sugar, the beaten yolks thinned by adding tablespoon milk, stirring all the time it thickens; flavour with two teaspenson or two of vanilla, and set to in serving, put one of the moulds suce dish for each person, and pour it some of the boiled custard. Or pudding may be made in one large me reading may be made in one large may be a chocolate pudding, find the above pudding with vanilla, remains the made of it, and add half a calculation in a little milk. Put a layer of half white pudding into the mould, the chocolate, the the rest of white; or two layers of chocolate, it is controlled in the calculation of the controlled with a white between it is controlled in the controlled