Valuable Hints for the Housewise.

Jelly Care—Two eggs, one cup sugar, half cup sweet cream, one cup flour, half teaspoon sods, one teaspoon cream tartar.

Lemon Jelly Care—One cup sugar, two eggs, beaten together, one-fourth cup of cold water, one teaspoonful baking powder in one and a half cups of flour.

Hasty Pudding—Place three prints of sweet milk in a kettle over a brisk fire; thoroughly beat three eggs, and ong half pith of milk, two tablespoonfuls of defin, one-half teaspoonful of salt. Stir, and four into the boiling milk. Stir until thoroughly cooked. Serve hot; eat with sugar and cream.

Suff Pudding—One cup of suet chopped fine, one cup of raisins, one cup molasses, half a cup of sweet milk, one tablespoonful of soda, one teaspoonful of cinnamon, three cups of flour; cloves and nutnegs to suit your taste. Steam three hours; serve with sauce.

To Boil Rice for Curry—Take one

to suit your taste. Steam three nours; serve with sauce.

To Boil Rice for Curry — Take one one pound best rice, put into two quarts boiling water, boil until three parts cooked, then drain it on sieve, butter a stew pan, in which put the rice; place the lid on tight and stand it in the oven on a trivet until the rice is perfectly tender; prepared thus every grain will be separate and quite white.

Weish Rareit — First put a small teaspoonful of butter in your spider; then cut into small pieces one pound of cheese, and let it melt slowly with the butter (don't let it brown); beat three eggs well, adding one teacupful of sweet milk; pour this into the melted cheese and stir until it this kens; dish it up and dust with black pepper. I think it an excellent supper dish, though it is very rich.

rich.

Yorkshire Pudding—Three-quarters of a pint of flour, three eggs, one and a half pints milk (perfectly awest), pinch of salt. one and a half teaspoonfuls baking powder; sift the flour and powder together, add the eggs beaten with the milk, stic quickly interactive thinner batter than for griddle cakes, pour it into a dripping, pan plentifully spread with fresh cold beef dripping, bake in a hot oven twenty five minutes, serve with roast

with fresh cold beef dripping, bake in a hot oven twenty five minutes, serve with roast beef.

Baked Indian Pudding—Boil a quart of milk and turn it on to a pint of sifted Indian meal; stir it well so as to scald the meal; mix three large spoonfuls of flour gradually with a pint of cold milk, getting it free from lumps, and stir it into the pudding. Add one nutmeg, a pinch of salt, and sugar to taste. When cool enough add three eggs well beaten. Serve with butter, and bake it two hours before you serve it. This you will find to be good.

Hoy Yakay—Take five or six large potatoes, pare and grate them raw into a pan, then put it on the stove and pour boding water on it; it will thisken first like starch; pour boding water on it; it will thisken first like starch; pour boding water on the potatoes are cooked enough strain the hop water into the pan, add half a tescup of sugar, the same of salt, then add linkewarm water to make the whole amount to about one gallon; when it is cool stir in a couple cups of yeast to start it. It is very nice, white yeast. If you prefer thicker yeast don't add so much water. It will keep sweet a long time.

Sover's Milligataway Sour—Cut up a knuckle of veal, put into a stewpan with a piece of butter, half pound lean ham (not smoked), carrot, turnip, three onions and six apples; add half pint of water; set the stew pan over a sharp lire, moving the meat round occasionally let remain until the bottom of the stew pan is covered with a brownish glaze; add three tablespoonfuls of curry powder, half a pound of curry paste and half a pound of flour, stir well in; add a gallon of water, a spoonful of salt and half one of sugar. When boiling place at the corner of the stove, simmer two hours and a half, skimming off all the fat as it rises; then strain into a turee.

Pour Les Dames.

## Listowel &



# Standard.

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HAWKINS & KELLS,

## LOST LOVE.

Lo! a hand comes forth from the shadov A touch that I knew of old— That could crown the gloomiest fancies With an aureole of gold;

As a spendthrift scatters his birthr I wasted the dower she gave, And too late I find my ambition Has followed her into the grave.

BY PROXY.

CHAPTER XXXIX.

THE DISABVANTAGES OF GREATNESS

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And well that paties, do you has also may be able to the paties of the p

JOSH BILLINGS ON BEER.

Why He Believes it Will Not In-toxicate—His Famous Beer Testing Act.

lager beer as a beverage is not intoxesing.

I hav been told by a German who said he
had drunk it all nite long, just to try the experiment, and was obliged to go home entirely sober in the morning. I have seen
this man drink eighteen glasses, and if he
was drunk it was in German and nobody
could understand it.

It is proper enough to state that this man
kept a lager beer saloon, and could have
no object in stating what was not strictly
thus.

| The content of the