BREAKFAST DISH.—To one tablespoonful of rice, boiled till soft and drained, add a piece of butter, the yelk of an egg, one tablespoonful of Harvey's Sance, a little white pepper, cayenne and salt; set on the fire and stir well together: add any dressed fish ent into pieces; warm it gradually, and send to table. Soles and haddock are excellent for this.

BUTTERED EGGS.—Take four fresh eggs, beat them well; put two ounces of butter into another basin; place the basin in boiling water, and stir the butter until it melts. Have ready a lined saucepan pour the eggs and putter into it, and as the mixture begins to warm, pour it backward and forward from the saucepan to the basin, that the two ingredients may he thoroughly incorporated. Keep stirring the mixture one way until it is hot, but not boiling, and serve on hot buttered toast.

BREAKFAST CAKES.—One and one-half cups of Indian meal, one and onehalf cups of flour, half a cup of sugar, butter, teaspoonful of soda, milk and one egg: stir cream of tartar in the flour and dissolve the soda in a little cold water; mix all this quite soft with milk; bake in shallow pans. To be eaten hot with butter, and is very nice.

BUCKWHEAT CAKES.—The best buckwheat cakes are made with an addition of corn meal flour and oatmeal flour to the buckwheat, in this proportion: Six cups of buckwheat, three cups of oat-

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meal flour, or, if this cannot he obtained, substitute graham flour in its place, we do one cup of corn meal flour; to this add a deserts poon evenly tilled with salt, two tablespoonfuls of molasses, and lukewaran water sufficient to form a batter; stir through the flour well four tenspoonfuls of baking powder before wetting; but these cakes are much better raised overnight with yeast.

FRENCH PANCAKES. — To make French pancakes, take two eggs, two ounces of butter, two ounces of sifted sugar, two ounces of flour, half a pint of new milk. Beat the eggs thoroughly and put them into a basin with the butter, which should be beaten to a cream; stir in the sugar and flour, and, when these ingredients are well-mixed, stir in the milk; keep stirring and beating the mixture for a few minutes. Serve with a cut lemon and sugar, and pile the pancakes on a dish, with a layer of preserves, or marmalade between each.

EGG PANCAKES.—Beat six eggs light, add some salt, and one pint of flour, and stir in gradually enough milk to make a thin, smooth batter. Take a hot griddle or skillet, butter the bottom, and put [in enough batter to run over it as thin as a dollar piece. When brown turn it. When done take it out on a dish; put a little butter, sugar and cinnamón over it. Fry another and treat likewise, and so on until a plate is piled. Send, hot to table for desert or i reakfast or tea.

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