

Miscellaneous.

A LITTLE water in butter will prevent it from burning when used for frying.

FROSTING FOR CAKE.—A very little cream of tartar in the frosting for a cake will hasten the hardening process. If the knife is often dipped into water while spreading the frosting it will give a gloss or polish greatly to be desired.

KEDGERRE FOR BREAKFAST.—Take some rice which has been boiled on the previous day, put it into a saucepan with a little butter to warm over the fire; keep stirring, or it will burn. While stirring, add the broken meat or any cold fish, and three or four eggs, which have been previously hard-boiled and chopped. Continue stirring, adding a little salt and pepper; when thoroughly hot it is done, and should be immediately served, piled high in the centre of a dish on a folded napkin.

THERE is nothing equal to Mother Graves' Worm Exterminator for destroying worms.

FRESH CAKES.—Take about half a pound of cold-dressed fish and three quarters of a pound of cold-boiled potatoes, beat them well together in a mortar, with the addition of an egg and a little milk. Season with salt and pepper, and if liked, a very little eschalot and thyme; if not, a little anchovy sauce. With a little flour roll it into balls, which should be slightly flattened; fry them brown, and serve on a napkin garnished with parsley.

HOLLOWAY'S Corn Cure is the medicine to remove all kinds of corns and warts.

HOW TO CRYSTALLIZE GRASSES.—Take one pound of alum to one quart of water and set on the back of the stove to dissolve, but do not boil, and when thoroughly dissolved pour in a pitcher or tall jar. Have your bouquet arranged and tied; now suspend from the top of your pitcher or jar, stems up, and the grasses well covered with the water; now set aside, and do not disturb for twenty-four hours, when you may take out and behold the beautiful crystals formed there.

ALLEN'S Lung Balsam is the standard cure for Coughs and Colds in the States. See adv.

VARY THE FLAVOUR.—It is a good plan to vary the manner in which you flavour the roast of beef; this can be done by squeezing the juice of half a lemon over it and putting the other half inside the roast. Another way is to put half of a carrot, one small onion, and a little parsley in the dripping pan, and roast over it. Do not be led by any bad adviser to put one drop of water into your dripping pan, until you have tried the experiment of roasting beef in this way. It makes a striking difference in the flavour of the meat.

THE FRUITS OF FOLLY.—Eating green apples, cucumbers and unripe fruits generally, may be so termed. Dr. Fowler's Extract of Wild Strawberry cures all Summer Complaints.

VIRGINIA CORN-BREAD.—Virginia corn-bread is a nice dish for breakfast. Break in a bowl two eggs, adding a teaspoon just of soda, and twice as much salt. Beat well. Stir into this mixture a pint of sour milk or buttermilk, then add a pint of corn meal and stir to a smooth batter. Put into a small baking-pan a piece of lard about the size of an egg; heat it to a trying heat on the top of the stove, pour in the batter, place the pan inside the stove, and bake quickly.

As a general thing ladies who make any pretensions to refinement desire to have soft white hands. We believe that there is nothing will tend more to produce this effect than Murray & Lanman's Florida Water mixed with the water in the basin. It removes redness and roughness. The ladies of Cuba and South America were the first to discover the extraordinary virtues of this floral water as a cosmetic, and have long since discarded the use of all others.

SALMON PUDDING.—One can salmon, two eggs, one tablespoonful melted butter, one cup bread crumbs, pepper, salt, minced green pickle. Pick the fish to pieces when you have drained off every drop of the liquor for sauce. Work in melted butter, seasoning, eggs, and crumbs. Put into a buttered bowl or tin cake-mould, cover tightly with a tin pail-lid or plate, and set in a dripping-pan of boiling water. Cook in a hot oven—filling up the water in the pan as it boils away with more from the tea-kettle—for one hour. Set in cold water for one minute to loosen the pudding from the sides, and turn out upon a hot platter. Make the sauce by adding to a cupful of drawn butter the liquor from the can, a raw beaten egg, a teaspoonful of chopped pickle, pepper, salt, and minced parsley. Boil up and pour over the pudding.

A WICKED ADULTERATION.

Eleven Per Cent of Tartrate of Lime Discovered in Price's Baking Powder.

Analysis of Price's Baking Powder, of Chicago, shows: LIME..... 3.53 per ct. AMMONIA..... 1.05 per ct. Starch..... 19.00 per ct.

Prof. Habirshaw, of New York, found the following in Price's Powder:

TARTRATE OF LIME..... 11.85 per ct.

Aside from the inferiority of a powder containing a useless substance equaling about one-eighth of its entire weight (and which is the cause of the great lack of strength of Price's Baking Powder, as shown by the tests of the Government Chemists), there is to be considered the serious consequences that may arise from taking this large amount of lime into the system.

Lime can not be decomposed by heat, and is not eliminated in mixing or baking, and, therefore, all of this enormous proportion, as found in Price's Baking Powder, remains in the bread, biscuit, or cake with which it is mixed, and is taken into the stomach.

By the application of heat to lime, carbonic acid gas is driven off, and there is left quick-lime, a caustic so powerful that it is used by tanners to eat the hair from hides of animals, and in dissecting-rooms to quickly rot the flesh from the bones of dead subjects.

Lime mixed with starch (and both are found in Price's Powder) will produce a ferment. The process is not quick, and does not take place until the food in which the baking powder is used has been some time in the stomach. Indigestion, dyspepsia, and more serious disorders result.

The cause of this large amount of Lime in Price's Baking Powder is the use of cheap and impure materials.

Prof. C. B. Gibson, Chemist of the College of Physicians and Surgeons, Chicago, had in view, these impure powders containing lime, like Price's, when, after having made an examination of many of them, he volunteered the following testimony that Royal Baking Powder is the best and purest in the market:

THE ROYAL ABSOLUTELY PURE.

ROYAL BAKING POWDER Co.: I recently procured a sample of your (Royal) baking powder from the kitchen of a private family in this city, and subjected it to an examination. I found it so different from many of the baking powders advertised as 'strictly' and 'absolutely pure,' and so far superior that I thought you would be pleased to know it, and might find use for the certificate.

In view of the vast difference and stupendous frauds that are offered to the most gullible people on the face of the earth, it pleases me occasionally to strike an honest article.

Respectfully,

C. B. GIBSON, Analytical Chemist.

WHAT IS CATARRH?

Catarrh is a mucopurulent discharge caused by the presence and development of the vegetable parasite amoeba in the internal lining membrane of the nose. This parasite is only developed under favourable circumstances, and these are: Morbid state of the blood, as the blighted corpuscle of uric acid, the germ poison of syphilis, mercurial, toxicities, from the retention of the effeted matter of the skin, suppressed perspiration, badly ventilated sleeping apartments, and other poisons, that are germinated in the blood. These poisons keep the internal lining membrane of the nose in a constant state of irritation, ever ready for the deposit of the seeds of these germs, which spread up the nostrils and down the fauces, or back of the throat, causing irritation of the throat; up the Eustachian tube, causing deafness; burrowing in the vocal cords, causing hoarseness, and up the proper structure of the bronchial tubes, ending in pulmonary consumption and death. Many attempts have been made to discover a cure for this distressing disease by the use of inhalants and other ingenious devices but none of these treatments can do a particle of good until the parasites are either destroyed or removed from the mucus tissue. Some time since a well-known physician of forty years' standing, after much experimenting, succeeded in discovering the necessary combination of ingredients which never fail in absolutely and permanently eradicating this horrible disease, whether standing for one year or forty years. Those who may be suffering from the above disease, should, without delay, communicate with the business managers, Toronto Mail, Messrs. A. H. DIXON & SON, 305 King St. West, Toronto, Canada. Inclose stamp for their treatise on Catarrh.

Prepare for the Enemy.

CHOLERA IS COMING!

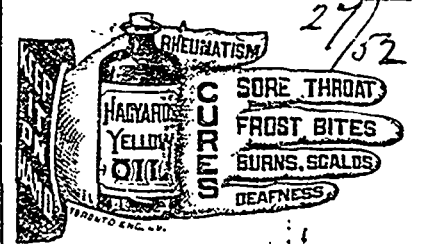
The countries where Cholera prevails, as in India, China and Africa, Pain-Killer is considered the surest and safest of all known remedies, and the natives place the most perfect reliance in it.

Read the following extract from the letter of a missionary in China:

DEAR SIR:—I ought to have acknowledged long ago the box of Pain-Killer you had the goodness to send me last year. Its coming was most providential. I believe hundreds of lives were saved under God, by it. The Cholera appeared here soon after we received it. We resorted at once to the PAIN-KILLER, using as directed for Cholera. A list was kept of all those to whom the Pain-Killer was given, and our native assistants assured us that eight out of every ten to whom it was prescribed, recovered. Believe me, dear sir, gratefully and faithfully yours.

J. M. JOHNSON, Missionary to Swatow, China.

Beware of Counterfeits and Imitations. Ask for the genuine Perry Davis' Pain-Killer and take no other.

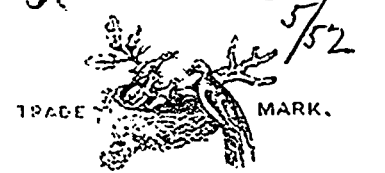


CONSUMPTION:

I have a positive remedy for the above disease, by its use thousands of cases of the worst kind of long standing have been cured. Indeed, so cured, as to be able to resume their usual avocations, and to be able to resist any further attack of the disease. I will send TWO BOTTLES FREE of charge with a VALUABLE TREATISE on this disease to any sufferer. Olive Express and F. O. address.

DR. T. A. SLOCUM, 131 Pearl St., New York.

NESTLE'S



MILK FOOD.

Prepared at Vevey, Switzerland. A LITTLE WATER is all that is required to make it ready for use. It has stood the test of time. Send for pamphlet to THOMAS LEITCH & CO., Montreal.

PROF. LOW'S SULPHUR SOAP is highly recommended for the cure of Eruption, Chancres, Chapped Hands, Pimples, Tan, &c.