THE COOK'S COLUMN.

BARD FOTATORS FOR BREARFAST.—Take a quart of cold stewed tomatoes, beat in two eggs, 2 tablespoonfuls of bread crumbs, a tablespoonful of chopped parsley, a little more sait and pepper, and bake for 20 min-utes in a quick over. — Mathematic and beats and beats and beat beans, potatoes, and beats (all boild tender), on ice, and a short time before serving cut the potatoes and beets into rather thin slices, sait and vinegar. Garnish with a few water-creases.

creases. CANNING FAULT.—It is said by some scien-tiss that cane sugar when added to boiling fruit is converted by the heat into grape sugar which has far less sweetening power than cane sugar. Housekeepers are advised there-fore to sweeten their fruits not when they are canned, but when they are brought on the table for consumption.

Listowel

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LISTOWEL, CO. PERTH. SEPT. 10, 1880.

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Altan-Uplinger's parallelen-barn and outhouses. Comm-night and day of the subterraner In every household during the one of the family keeps twake deep with their wearing apport Standard. eep with their wearing apparel ery preparation for instant fi plinger told the reporter that the nile her family were breakfasting while her family were break shock to its foundations a ing so much of a commotion diskes. Of course they mu flight. The damage alrea great, but at any moment come of the settlement heiner A. ST. GEO. HAWKINS. EDITOR AND PROPRIETOR

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