

THE VIEW MAIL TORONTO, PHANY MAY 1 489.

SECRET LITTLE ON THE CONTROL OF THE CONT



GINGER-BREAD

SPONGE GINGER-BREAD One cup sour milk, one of Orleans molasses, a half cup butter, two eggs, one teaspoon soda, one tablespoon ginger, flour to make as thick as pound-cake; put butter, molasses and ginger together; make them quite warm, add the milk, flour, eggs and soda, and bake as soon as possible. EXCELLENT GINGER COOKIES.

Put one tea-spoon saleratus in a tea-cup pour on it three table-spoons boiling water, add four table-spoons melted shortening, fill cup with molasses, and add salt and ginger to taste: mix as saft as add. taste : mix as soft as can be rolled GINGER CAKES.

One quart Orleans molasses, pint lard butter, pint buttermilk, two table-spoons soda, two table-spoons ginger, flou enough to make a stiff batter; pout the molasses and milk boiling hot int a large tin bread-pan in which have be placed the ginger and soda (the pan mu placed the ginger and soda (the pan mube large enough to prevent running over stir in all the flour possible, after whi stir in the lard or butter; when cold mou taken to follow these directions implies or the cakes will not be good; remen to add the lard or butter last, and but lk, not sour milk, must be used : the molasses in a skillet, and after pour it into the pan, put the buttermilk in same skillet, boil and pour it over molasses, ginger and soda.

GINGER DROP-CAKES. Take three eggs, one cup lard, one baking molasses, one of brown sugar, or large table-spoon ginger, one table-spoor soda dissolved in a cup of boiling water five cups unsifted flour; drop table-spoor of this mixture into a slightly-greased d

BEST GINGER-DROPS. Half cup sugar, a cup molasses, half butter, one tea-spoon each cinnamon, ging and cloves, two tea-spoons soda in a cu boiling water, two and a half cups flou add two well-beaten eggs the last thi before baking. Baked in gem-tins or as common ginger-bread, and eaten warm w a sauce, they make a nice dessert

GINGER-SNAPS. Two cups molasses, one of lard, table-spoon soda, one of ginger, flour roll stiff.

HOTEL GINGER-SNAPS One gallon molasses, two pounds bro sugar, one quart melted butter, half tea-ground cloves, half tea- cup mace, half cup cinnamon, half tea-cup ginger, tw

MOLASSES CAKE. Two cups molasses, one scant cup me butter, two tea-spoons soda in one cup water, two tea-spoons ginger or one t spoon nutmeg, flour enough to make a shatter.

CREAMS AND CUSTARDS. never be beaten in tin, but always in st or earthen ware, as there is some che nfluence about tin which prevents attaining that creamy lightness so able. Beat quickly and sharply through the eggs, beating whites and y separately. When gelatine is used creams, it is better to soak it for an hou a little cold water or milk, set in a w place; when dissolved, pour into the custard just after removing from the st one cup sugar, and one small half tea-sp salt te each quart of milk. Bake in a ing-dish until firm in the center, tal care that the heat is moderate or the c cacy of the custard depends on its behaved slowly. It is much nicer to street the yolks, after they are beaten, throug small wire strainer kept for this purpose every good housekeeper. For boiled cards or floats the yolks alone may be under the purpose of the p or for economy's sake the entire eggs.
ways place the milk to boil in a cust
kettle (made of iron with another
kettle inside, the latter lined with tin) kettle inside, the latter lined with tin) in a pan or pail set within a kettle of ing water; when the milk reaches the ting point, which is shown by a slight for rising on top, add the sugar which coos that the eggs will not curdle wadded. Or, another convenient way in mix the beaten and strained yolks with sugar in a bowl, then add gradually sral spoonfuls of the boiling milk, until eggs and sugar are heated through, withey may be slowly stirred into the bomilk. Let remain a few moments, stir constantly until it thickens a little, not long enough to curdle, then either the pail immediately in cold water or out into a cold dish, adding flavouring tracts after removing from the st tracts after removing from the st Peach leaves or vanilla beans give a flavour, but must be boiled in the milk then taken out before the other ingredi are added. Boiled custards are very cult to make, and must have the cle

attention until they are finished.

In making charlotte-russe it is not no sary to add gelatine. The filling may made of well-whipped cream, flavo and sweetened. Fill the mould and so ice to harden. If preferred, it may made up in several small moulds one made up in several small moulds, one each person. In the use of spices well to remember that allspice and care used with meats, and nutmeg and are used with meats, and nutmeg and namon in combination with sugar. white part of lemon rind is exceedibitter, and the outer peel only should used for grating. A better way is the rind off with hard lumps of sugar. sugar thus saturated with the oil of lemon is called "zest," and is used, po ed fine, for creams, etc.

(To be Continued)

Read Carefully.

Samuel Osborne, Sophiasburg, says was affected with Dyspepsia for m four years, my lungs becoming affe towards the last. I was induced to the Shoshonees Remedy. After using or four bottles I felt much better gined strength rapidly my health or four bottles I felt much better gained strength rapidly, my health proved steadily and rapidly, and whad taken three or four bottles more, quite restored to health and strength have experienced better health than forty years before. I had been unde treatment of a number of physicians be but never received any material aid unsed your ramedy.

but never received any material aid used your remedy.

A. McKay, Truro, N.S., says:—He very bad with Liver Complaint, but the Shoshonees Remedy, and in a n was as well as he had ever been in hi I am now in business and wish you to me three dozen by steamer.

A. Wood, Consecon, says: That i tried the Remedy for Liver Complain Dyspepsia with great success. I have used the Shoshonees Pills and fin they are as good as any I ever tried.

Henry King, Geneva, N.Y., says wife was intensly afflicted with dy for a long time. We consulted phy of three different schools, and received the Great Shoshonees Remedy, and hearty and well.

Rev. John Scott, says:—Mr. Mo Botting suffered from an attack of matism, and was unable to move whelp; but after taking a few bottles Shoshonees, was able to walk as ever. Price of the Remedy in pint.

Shoshonees, was able to walk as even. Price of the Remedy in pint \$1; Pills, 25 cents a box. Solo medicine dealers.

"When do you intend to go
Mike?" asked one exile of another
I live till I doye, and God knows
I will or not, I intend to visit ould
once more before I lave this country