

Salt Fish Balls.

1 cup raw salt fish, 1 pint potatoes, 1 teaspoon butter, 1 egg well beaten, $\frac{1}{4}$ salt spoon pepper—more salt if needed.

Wash the fish and pick in half-inch pieces, pare the potatoes and cut in quarters. Boil fish and potatoes together until soft. Drain off all the water and mash and beat until light. Add butter and pepper, when slightly cooled add egg. Shape in a tablespoon. Roll in beaten egg and fine crumbs and fry in smoking hot lard one minute.—Mrs. Geo. Codd.

Excellent Hard Soap.

5 lbs. of strained fat (no poultry fat), $1\frac{1}{2}$ quarts of cold water, 1 can Babbitts potash, $\frac{1}{2}$ cup ammonia, $\frac{1}{2}$ cup kerosene oil, 2 table-spoons borax.

Melt, but not heat fat. Put water into an old pitcher and into this the can of potash, stirring frequently.

When dissolved and cool, put in ammonia, borax and kerosene oil. Pour this mixture slowly into the fat. Stir until about as thick as honey, then pour into a pan lined with well greased brown paper. Cut when cold.—Mrs. Gardner Stevens.

How to Cook a Husband.

“Many a good husband is spoiled in the cooking. Some women keep them constantly in hot water, while others freeze them with conjugal coldness; some smother them with contention, and still