

of toast, a pale-brown color; lay them on a dish, *a hot one*; let each piece be of a size to hold the lettuce and one poached egg; pour over the toast a little of the water and some good gravy; if the latter be not handy, a little fresh butter should be spread on the toast previous to pouring the water from the lettuce; place on each piece of toast enough of the boiled lettuce to form a flat layer; neatly trim the edges of the vegetable, and place a poached egg on the top; or, prepare some toast as above, and spread over each piece a thin layer of anchovy or bloated paste, on which lay the lettuce; then season to taste. To prepare the lettuces for boiling they should be well cleansed, and the top of the leaves, if they have the slightest appearance of fading, cut off; leave as much of the stalk as possible, cutting off the strong skin. The stalk is, when boiled, the most delicious part. The large cos lettuce makes the handsomest dish, but we prefer the flavor of the drumhead.

**TO PRESERVE STRAWBERRIES WHOLE.**—To every pound of strawberries take three-quarters of a pound of sugar. Put the strawberries into a large platter and put half of the sugar over them, letting them stand over night. Next morning drain off the juice from the platter, add to it one quart of red currant juice, add the remainder of the sugar. Boil and skim this until no refuse scum rises, then drop in the strawberries (only enough at one time to cover the surface of the preserving kettle), and let them simmer for about eight minutes. Skim them out into jars, and scald the rest of the berries in the same way. Then boil up the syrup and pour it over the berries. The tart flavor of the currant juice is a great improvement to the preserved berries.—[Springfield Republican.

**STRAWBERRY VINEGAR.**—For this purpose select the freshest, fall-flavored fruit, and see that it is fully ripe. Hull the berries, place them in wide-mouthed glass jars, and pour over them the best white wine vinegar, allowing one quart for each pound of the berries. Then cover the jars tightly and let them stand for three days; then draw the vinegar off, refill the jars with fresh berries, and pour the vinegar back over them. When it has stood, as before, three days, repeat the process for the third time; then drain off the vinegar, straining it through a muslin bag. Now measure it, pour it into a sauce-pan, and for each pint of it add one pound of broken or crushed white sugar. Stir the sugar until nearly dissolved, and then set the sauce-pan on the fire, where the contents may boil very gently for five minutes. Then pour the liquor into another vessel, and after standing ten minutes, skim it well, then it may be bottled and set away for use.

**MOLASSES COOKIES.**—One pint of New Orleans molasses, one cup of sour cream, one-half cupful of shortening, one tablespoonful and a half of soda, yolks of three eggs.

**STRAWBERRY WATER.**—Take one quart of good ripe berries, hull them, and crush them in a bowl with a wooden spoon, mixing the pulps with a quarter of a pound of pulverized sugar and a half-pint of cold water. Pour the mix-

ture into a fine sieve, rubbing it through and then filtering it. Then add the strained juice of a lemon and a pint and a half of cold water, and set it into the ice chest until wanted.

**OATMEAL CRACKERS.**—Mix oatmeal with warm water and a little sugar and salt; knead them thoroughly on the well-floured board, and roll, then cut in squares and bake till done; then dry them until crisp and rattling.

Comparatively few housekeepers, says Maria Parloa, in "Good Housekeeping," consider how slight an extra effort is required to give the family a great deal of additional comfort and happiness. Many feel that they are their neighbours' inferiors in administering domestic affairs, simply because they have failed, owing to absence of inclination, or lack of skill or means, to lead their tables with elaborate dishes. Let it be remembered that in the long run, a simple diet will bring better health and more happiness; yet let it also be remembered that a wise housekeeper will seek to lift herself from ruts in which she may unconsciously have fallen, and by making a little change here and there present such a variety of food as will render the table attractive at every meal.

To substitute new dishes for some with which the family have had an extended acquaintance does not necessitate great expense. Housekeepers frequently study and experiment with recipe after recipe for making cake without stopping to think that the same amount of thought, money and labour expended in the preparation of some simple, savory dish might afford much more satisfaction.

Ability to be a perfect housekeeper is not conferred on every woman, but it is possible to be a good one without sacrificing all other interests in life. While one is learning, to be sure, it may seem as if there were not many interests beyond the household, but after the art has been mastered there is a freedom and a sense of power worth all the struggles made. Of course the kitchen is not the only place in which burdens are borne, yet the care of the table generally makes itself felt more than anything else; and no matter how well conducted all the other departments may be, if this one be neglected, discomfort and unhappiness will ensue. Cooking is a science, and for this reason girls are often more successful than their elders in culinary experiments, because they comply strictly with directions instead of guessing what quantities of ingredients to use in order to produce desired results. Experienced housekeepers might avoid much disappointment if they were always equally careful.—[The Caterer.

**THE LOST RING.**—A curious instance of the discovery of a lost ring in a root of celery occurred some years back in Sweden. A lady when planting celery in the garden in spring, and whilst digging holes for the small plants with her fingers, unconsciously dropped the ring into one of the holes. A plant was duly inserted in the hole, and doubtless through the lost ring, and as the root grew the ring must have become imbedded in its substance. The ring had been given up for lost until the following winter, when the mystery was cleared up by the ring making its appearance in the soup at dinner, in a portion of the celery root.

### A Cure for Nervous Headache.

The Physicians' and Surgeons' Investigator says a solution of the bi-sulphide of carbon is a specific for certain kinds of headache, particularly those of a nervous nature. A wide-mouth glass-stoppered bottle is half filled with cotton or a fine sponge, and upon this two or three drachms of the solution are poured. When occasion for its use occurs the mouth of the bottle is to be applied to the temple or as near as possible to the seat of the pain, so closely that none of the volatile vapor may escape, and retained there four or five minutes or longer. For a minute or so nothing is felt, then comes a sense of tingling, which in a few minutes—three or four usually—becomes rather severe; but which subsides almost immediately if the bottle be removed, and any redness of the skin that may occur will also quickly subside. It may be re-applied, if necessary, several times in the day, and it generally acts like magic, giving immediate relief.

### Literal.

The native wit of even the untutored Hibernian is well illustrated by the following dialogue between a daughter of the Emerald Isle and her mistress:

Mistress—Bridget, I can't get into the parlor.

Bridget—Sure it's meself knows that, and yer won't, fur I have the kay in me pocket.

Mistress—Open the door immediately.

Bridget—Will yez go in if I do?

Mistress—Certainly, I will.

Bridget—Then yez don't get the kay.

Mistress—Open the door immediately! What do you mean?

Bridget—Sure, it's by your orders.

Mistress—My orders?

Bridget—Yis. Yez said yesterday, "Don't let me come down-stairs in the mornin' and see any dust on the parlor furniture." So I just puts the kay in me pocket, and says I, "Then she won't."

The cost of stamping articles that are to be embroidered is so great that many a woman gives up doing the pretty work her soul loves for that reason. The little patterns which can now be bought for a few cents a yard, or by the piece, and which, with one artistic stroke of the flat-iron, may be transferred perfectly and with clearness to any material, are a great boon. A lovely table spread was stamped in this way, the spread was cardinal or deep crimson felt; the pattern stamped upon it was of oak leaves and holly berries. This was embroidered with etching silk, and was very handsome and comparatively cheap. A pretty mantle lambrequin was worked in the same style, and was finished across the bottom with a narrow band of plush, and with small tassels.

Tomato salad is an agreeable entree, and goes well with almost any dinner, but particularly well with fried or roast meats. To half a dozen medium-sized tomatoes, with the skins removed and the tomatoes sliced, add the yolks of two hard-boiled eggs, also one raw egg, well beaten and mixed with a tablespoonful of butter, a teaspoonful of sugar, with cayenne pepper and salt to suit the taste. When all these are mixed thoroughly, add half of a small cupful of vinegar.