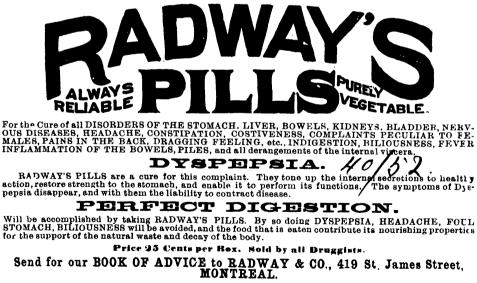
THE CANADA PRESBYTERIAN.



"TREASURE TROVE."



AUGUST 20'h. 1890.

HOUSEHOLD HINTS.

POTATO BALLS .- To two cupfuls cold mashed potato add en egg, a teaspoonful of butter, and salt and pepper to taste. Form with floured hands into small round balls, and fry in deep fat.

COFFEE CAKE .--- Two cups sugar, one cup butter, one cup molasses, one cup strong coffee, one egg, two teaspoons each soda, cloves, one cinnamon, one teaspoon nutmeg, one cup raisins, flour.

POTATOES HASHED WITH CREAM .-- Chop cold boiled potatoes fine, and stir them into a cup of hot milk in which has been melted two tablespoonfuls of butter. Pepper and salt to taste. If you have cream use this, and half as much butter.

DROPPED FISH CAKES.-One cup of salt cod picked very fine, half a cup of milk, one tablespoonful of butter, two teaspoonfuls of flour, one egg, pepper to taste. Make a white sauce of the flour, butter and milk, stir the fish into this, add the egg beaten light, season and drop by the spoonful into boiling lard, as is done with fritters.

CHICKEN MINCE .- From the bones of a cold roast, boiled or fricasseed chicken cut all the meat and mince it fine with a sharp knife, chopping with it two hard-boiled eggs. Stir this into a cup of gravy, or, if you have none. use instead a cup of white sauce. Season to aste, fill a pudding dish or scallop shells with the mixture, and serve very hot.

LYONNAISE POTATOES .- Slice cold boiled potatoes into neat rounds ; cut a medium-sized onion into thin slices, and put it with a good ablespoonful of butter or bacon dripping into the frying-pan ; when the onion is coloured, add the potatoes, about two cupfuls, and stir them about until they are a light brown. Strew with chopped parsley and serve.

HASTY MUFFINS .- Two cups flour, two eggs, one tablespoonful mixed butter and lard, two teaspoonfuls white sugar, one teaspoon ful baking powder, salt spoonful salt, one cup of milk. Into the eggs, beaten very light. stir the melted shortening, the sugar, the milk and the flour, well-mixed with the salt and baking powder. Stir well, and bake in thoroughly greased tins.

APPLE PUDDING .- Fill a buttered baking dish with sliced apples and pour over the top a batter made of one tablespoonful of butter. one-half cup of sugar, one egg, one half cup of sweet milk, and one cup of flour in which has been sifted one teaspoonful of Cleveland s Superior Baking Powder. Bake in a moderate oven till brown. Serve with cream and sugar, or liquid sauce. Peaches are very nice served in the same way.

SCALLOPED MUSHROOMS.- Take small, yellow baking dishes; fill alternately with layers of mushrooms rolled in crackers, and lay lumps of butter on top of each dish. Set before an open fire and bake fifteen minutes.

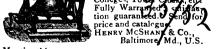
BAKED MUSHROOMS .--- Use large mushrooms, and use also as many slices of bread as there are mushrooms, and have them about the same size as the latter. Clean the mushrooms and put them into a boil of lemon juice and water. Butter a shallow cake pan and lay the slices of toast on it ; then butter the toast and place a mushroom on each slice, cup side up Sprinkle the mushrooms with salt and pepper and put a quarter of a teaspoonful of butter on each one. Cover the pan with another that has been rinsed in cold water, and set in the oven for eight minutes. Serve immediately.



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