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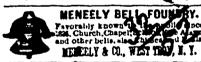
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TOMATO PICKLES.—The best tomato for pickling is the size of a large walnut. It should be of a good healthy green, with one side just beginning to show a tinge of red.

STEAM PUDDING.—One cup of sugar, one-half cup of butter, three eggs, one cup of milk, three hesping teaspoonfuls of baking powder and three cups of flour; steam one hour.

To Cook Rice.—Wash a cupful, and add three quarts of milk, sugar and flavouring. Set it in the oven and bake for five hours or so. Less milk will do. It is wholesome and palatable prepared in this fashion. Nutmeg is a very good flavouring for it.

To PICKLE CUCUMBERS .- Steep them in TO PICKLE CUCUMBERS.—Steep them in strong brine for a week; then pour it off, heat it to boiling and pour it over the cucumbers. In twenty-four hours drain on a cloth pack in wide-mouthed bottles, fill these with strong pickling vinegar, and seal at once. Cucumbers pickled in this way will keep through the winter and remain firm and brittle.

brittle.

APPLE DUMPLINGS.—Pare and core fine juicy apples, that fill cook quickly; then take light bread dought cut into round pieces half an inch thick and fold round each apple until well covered. Put them into a steamer, let them rise, then set the steamer over a pot of boiling water, and steam until done. Try of boiling water, and steam until done. Try them with a fork. Eat with cream and sugar, them with a fork. The water and sugar, or maple syrup. The or butter and sugar, or maple syrup. latter is very nice.

latter is very nice.

A New Insecticide.—Professor Taylor, of the Agricultural Department, announces the important discovery that naphthaline is a sure insecticide. If, he says, seeds, gram, dormant plants, vines, etc., be placed in a high vessel with a small quantity of the naphthaline, and the vessel be covered, in a few hours any insect which may infest them will be asphyxiated. If the substance be chemically pure it will not affect the vitainty of the seeds or plants.

SPONGE CARE—One pint of sugar one

SPONGE CAKE.-One pint of sugar, one SPONGE CAKE.—One pint of sugar, one pint of flour, seven eggs—the whites and yolks beaten separately—half a teaspoonful of baking powder, a little pinch of salt, one teaspoonful and a half of lemon extract, sur the flour in a little at a time, put the whites of the eggs in last, beating there thoroughly in. Bake in a long, narrow tin; line it with white paper, the sides as well as the bottom. You are then sure to have no trouble about taking it from the tin. taking it from the tin.

BAKED EGG PSANT.—Boil a large egg plant in plenty of water until it is perfectly tender, trying it with a straw; let it stand in the colapser to drain until cold; then peel, cut open and take out the seed; mash carefully with a gill of milk, two eggs, a dessert spoonful of salt, a saltspoonful of white pepper, half a grated nutmeg, a heaping tablespoonful of butter, and two tablespoonfuls of very fine bread crumbs. Bake half an hour in a quick oven; a slowoven spoils it.

GRAHAM BREAD.—Seeing a desire ex-pressed for a receipt for good Graham bread, I send mine, which we think excellent: pressed for a receipt for good Graham bread, I send mine, which we think excellent: Take one quart of warm water, one teacupful of molasses or sugar, one teaspoonful of saleratus (dissolved in the water), one table-spoonful of butter before it is melted, one and a half quarts of Graham flour, one and a half quarts of white flour, and one teacupful of hop yeast. Stir all the ingredients together; put into pans in a warm place until light, then bake.—M. H. O., in Country Gentleman.

Gentleman.

CHESHIRE SOUP.—The following is a very old Cheshire recipe for a good and inexpensive soup. It dates back as far as the sixteenth century. Put a hock of beef into a gallon of cold water, simmer it gently for six hours, taking care that it is well skimmed. Fut in some thyme, sweet marjoram and celery, all tied in a bunch, as also a couple of onions cut fine. Skim off all the fat, and season with pepper and salt and a little catsup. By omitting the above seasoning this soup may be turned into all kinds of soups by addition the vegetables to give the flavour required. flavour required.

flavour required.

One' way to Dry Boots.—My boys come in at night with the rubber boots wet with melted anow, and perhaps put the boots on next morning with ice inside. Next winter I mean to prevent that by x plan I heard of yesterday. On the side of the stove I shall have a pan of common field corn, and when the children conve in from their play at night, pour the hot corn into the boots. Next morning the children must pour the corn back into the pan to get hot for another service. Their boots will be dry and comfortable. The plan seems such a good one that I wenture to send it as a hint,—Cor. Caristian Union.