

Household Hints.

COMPOSITE—RHUBARB AND RICE.—Cut a small bundle of rhubarb into inch pieces; after peeling put into a stew-pan with one and a-half pounds of white sugar, simmer until rhubarb is cooked. Pour off the syrup, and reduce by boiling to one-half; then add the rhubarb and let it cool. Boil some rice in milk with a little sugar added; let it cook tender then cool. Make a border of rice in a glass dish, and put the rhubarb in the centre, and serve with powdered sugar over it.

CELERY SALAD WITH MAYONNAISE—Cut away the green leaves and thoroughly clean some celery; cut it into shreds crosswise; season with salt, pepper, vinegar and a little oil; dish up and serve over in a mayonnaise dressing as follows: rub the inside of an earthenware bowl with a piece of onion; break in two raw yolks of eggs, a teaspoonful of dry mustard, a little salt and white pepper; mix well, and add a few drops of oil from time to time, stirring meanwhile with a wooden spoon; when a foundation is started add a little vinegar; to thin it a little keep adding oil and vinegar alternately until sufficient dressing is made.

CHARLOTTE RUSSE.—Home made charlotte russe is much nicer than that bought at the baker's and is easy and simple to make. The following recipe will make desert enough for a family of five. Half a pint of double cream, teaspoonful of vanilla, and a third of a cupful of granulated sugar. Whip these together, and when stiff add the beaten whites of two eggs and mix thoroughly. Line the bottom and sides of a fancy pudding dish with single of lady fingers—nice crisp ones. It will take about eighteen double ones, giving you thirty-six single strips. It is better to buy these at a good confectioner's than to make them. Pour in the whipped cream and set aside in a cool place. There are ways more involved for making charlotte russe, but the above is entirely satisfactory.

APPLE BATTER PUDDING.—Pare and core as many nice tart apples as will fit easily into your pudding dish, leaving them whole. In each cavity place a spoonful of sugar and a pinch of cinnamon. Make a smooth batter of a pint of milk, eight tablespoonfuls of flour and three eggs. It is best to set the apples, covered and with two tablespoonfuls of hot water added, in the oven while making the batter, so that they will be partially cooked before pouring the batter over. Bake until the batter is firm and light, and serve quickly. All batter puddings are better when the whites and yolks of the eggs are beaten separately, and the milk boiled and thickened with flour, to begin with. It's a little more trouble, but this method insures lightness. Serve with a liquid sauce.

HOW TO EAT AN EGG.—Let the lover of a good egg—one who can eat egg every morning all the year round, and who rejoices in the real egg flavour—stand the beloved article on one end in a small egg glass and then, ever so cautiously tap on the other end until a small hole is made. Let him, still proceeding cautiously, take off the broken shell until there is a bare white surface exposed about the size of a five cent piece. Now, with an egg-spoon or an after-dinner coffee spoon, puncture the surface of the egg, and, after dropping in a piece of butter about as large as a white bean, let him chop up the entire egg until it rests in its shell, all cut up and ready to be eaten. It is still deliciously hot, and has parted with none of its pristine loveliness. Just as soon as well prepared it should be eaten, before it has had time to cool. Those who eat eggs in this way will testify to their glory; and those who do not take them thus would do well to give them a trial.

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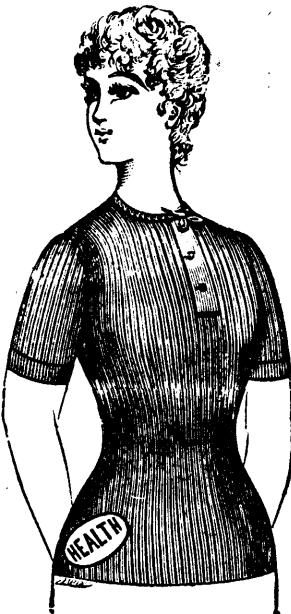


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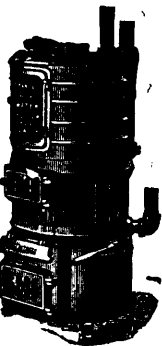
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Household Hints.

SWEET POTATO PIE.—Boil sweet potatoes until well done, mash and rub through a sieve. To a pint of pulp add three pints of sweet milk, a tablespoonful of melted butter, a teacup of sugar, three eggs, pinch of salt and nutmeg or lemon to flavour. Use rich paste for undercrust.

VINEGAR KEEPS FISH.—Vinegar is said to be better than ice to keep fish over night. Housekeepers who are obliged to be economical should have their fish sent home towards night, and then, by putting a little vinegar on the fish, keep it perfectly well, even in very hot weather. Fish is really improved in flavour under this treatment.

ENGLISH PUDDING (HOUR).—One pound each of currants, raisins (stoned) and suet, one half pound of citron, one cupful of molasses, one pint of boiling milk, one scant teaspoonful each of cinnamon, allspice and salt, one-half teaspoonful of clove, the same of soda and one nutmeg; six eggs, reserving one white for sauce. Boil six hours. Add flour to stiffen, so that a fork will stand upright in the mixture.

OATMEAL GRUEL.—Properly prepared an oatmeal gruel is delicious. Stir two tablespoonfuls of oatmeal into a boiling mixture of half a pint of milk and half a pint of water. Let it cook slowly for two hours where it will not burn but merely simmer. If the steam cooked oatmeal commonly sold in the grocery stores is used, it will require but half an hour's cooking. A scant half teaspoonful of salt should be added to the oatmeal when it is put over to cook. It may be cooked in a double boiler, but if so, the inner dish which contains it must be set for a few minutes on the stove lid at the beginning. The gruel is all the better, however, for being cooked in a single porcelain-lined kettle, if you are willing to take care to stir it occasionally.

HOW TO REMOVE GLASS STOPPERS.—Sometimes it is very difficult to remove a glass stopper from a bottle. A cloth wet in hot water sometimes is sufficient; but if this fails, remember that the principle is to expand the neck of the bottle by heat and not the stopper. With hot water the latter is often heated equally with the neck, and thus the desired effect is not produced. By holding the neck of the bottle about half an inch above the flame of a lamp or candle, however, in a few seconds the most obstinate cork will generally come out. Care must be taken to turn the bottle rapidly, and not allow the flame to touch the glass, as it might crack it. When the glass is thoroughly heated a steady pull and twist will almost always bring out the stopper.

COFFEE FRITTERS.—And now try coffee fritters. They won't do you any harm and they may do you a great deal of good. Cut some stale bread into neat and rather thick slices, and soak them in very strong, freshly-made coffee. Beat up the yolks of one or two eggs (according to the amount of fritters you wish to make), favouring them with a little sugar and a few drops of strong coffee; brush the slices of bread with this, and fry at once in hot oil or butter; when just crisp and a light golden-brown tint, lift them out, drain them well, and serve them at once, sprinkle with sugar. Of course, all crust should be removed from the bread, and coffee should be both freshly roasted and freshly ground, and of very good quality, if the fritters are to be a success. The outside should be just crisp enough to eat short, though the inside should be soft and very strong of the coffee.

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Miscellaneous.

PRESBYTERIAN CHURCH IN CANADA.

Closing of Accounts of Schemes of the Church.

The accounts for all the Schemes of the Church for the year 1891-92 will be closed on the 30th inst. Moneys received afterwards must go into next year's accounts. W. REID.

SYNOD OF TORONTO AND KINGSTON.

The Synod of Toronto and Kingston will meet in St. PAUL'S CHURCH, PETERBORO', On Tuesday, 10th May, 1892, At half-past seven o'clock p.m.

- 2—The Committee on Bills and Overtures will meet on the same day and in the same place, at three o'clock p.m.
3—The Synodical Religious Conference will be held in St. Paul's Church, Peterboro', on Monday, 9th May, 1892, at half-past seven o'clock p.m.
4—Rolls of Presbyteries, and all papers for the Synod, should be in the hands of the Clerk not later than 2nd May, 1892.
5—Railway Certificates for reduced fares to those attending Synod, and their wives, if accompanying them, must be obtained before starting from the Ticket Agents at the railway stations.

JOHN GRAY, Synod Clerk. Orillia, 13th April, 1892.

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