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## HOLLOWAY'S OINTMIUENT

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HEALTH AND HOUSEHOLD HINTS.
Peech Marmalade.-Choose very ripe and good-flavoured fruit; peel and cut in quarters; weigh, and put in a porcelain kettle with a little water, they are very soft, then add three.fourths of a pound of sugar for each pound of fruit, and cook together unt:1 thick; put in tumblers or jars and seal.

Tomatoes and Potatoes.-Take small, ripe tomatoes, cut off the bottom, scoop out the seeds, and with a smat knine
pare of the thin skin without breaking the tomato; fill them with cold potatoes cut ints, tiny squares, and mix in a litr tle mayonnaise sauce, turn them upside down on a bed of chopped lettuce seasone.? with oil and vinegar.

Stuffec Tomatoes.-Select as large and fir:n ones as possible: cut a round place in the top, scrape ont all the softoparts, dered cracker; add onions, parsley, butter, pepper and salt: chop all very fine and fill the tomatnes carefully. Bake in a moderately hot oven; put a little but-
ter in the pan, and see that they do ter in the pan, and see
not bure or become dry.

Cream Cheese Caken.--Iine a German cakeltin, with a good, short, crust, not too thick, and fill with the following "heese. See that the cheese is perfectily dry. then place in a basin, and stir well with the yelke of three eggs, three tablespoonfuls of castor sugar, and a few
picked currants. Pour into the cake-tin picked currants. pour into the cake-
and bake until a nice golden brown.

Peach Pie.-To one cup and a hal of sifted flour, add cold butter ut in bits, enough to shorten well, and a little ice-cold water to mix; roll, and :pread butter over it, and roll out again; cover a pis tin. and fill with fresh. ripe. peaches, peeled and quartered: crack four or five pits and hlanch the kernes.
in the pie to flavour, sprinkle over the In the pie to favour, sprioke and two peache: hall a cup of sugar, cover, and bake in a moderate oven.
Vieana Tea Cakes.-These Iltle bis--uits are a pleasant addition to afternoon tea or coffee. Rub very amoothly into
half a pound of Vienna. flour a fuarter half a pound of Vienna flour a quarter of a pound of castor sugar, and the same quantity of crushed almonds. Mix wele and add the yolks of two eggis, a table spoonfil of orange-fiow essence, and work to a stiff paste wit! a a little cream or milk. Roll out cut into shapes, prick them all over, and bake for about twenty minutes.
Peach Jelly.-Select freestones and a juicy peach; peel and cut in quarters, crack: the stones and blanch the meats, chop fine and add them to the peaches, put ir a covered tin pail or jar, set theril onder pour in a jelly bag and let drain; allow three-fourths of a pound let rain; allow three-fourths of a pouse, boil
of sugar for every nint of juce, together fifteen minutes, then test with it dijps off in two or three places it is doan

Chomically. the apple is composed of egetable fibre, albumen, sugar, gum hloraphy, water Furthermore the German analysts say that the apple contains a large: percentage of phosphorus than ant other fruit or vegetable. The phos. phorus js admirably adapted for renew ing the essential nervous matter-lecithin --oi thr brain and spinal cord. It is, perhaps, for the same reason, rudely underston: that old Scandinavian traditionts represent the applo an the frult of the to be growing feeble and infirm, resort od to this fruit for renewing their power of mind and body. Also the acids of the apple are of signal use for men of sedentary habits, whose livers are sluggisl. in action. those acids serving to liminate from the body noxious matterts, which. if retained, would aake the brain heavy and dull, or bring forth jaundice or skil. eruptions and other allied troubles. Some such an experience must have led to our custom of taking apple sauce ek The malic acid of ripe apples, either raw o: cooked. will neutralize any excess of chalky matter engendered by eating too much' weat. It is also the fact that such fresh fruits as the apple, the pear an! the plum. when taken ripe and with out sugar, diminish acidity in tho-stomarh, rather than provoke it. Dheir vege tabls sauces and juice s are converted into alkaline carbonates, which tepd to coun-
deracc acidity.-Medical Age.
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