

## HOUSEHOLD.

## Some Savory Sandwiches.

If one's sandwiches are to be perfect, says a contributor to 'Good Housekeeping,' the first thing to be procured are a loaf of excellent home-made bread, and a roll of sweet-flavored, lightly salted butter. These at hand, there is a great variety of fillings, from which one may choose the most tempting, or those most convenient to the season or occasion. All sandwiches should be made as shortly as possible before serving, but if it is necessary that they should stand, let them be well wrapped in a dampened cloth. Of course when they are finished they must be tied with ribbons or arranged in any way which fancy dictates. The following are selected from the source mentioned.

**Cheese and Celery.**—Whip a gill of sweet, thick cream, and add enough sharp, freshly grated cheese to make a thick paste. Spread bread with this, and sprinkle thickly with very finely minced white stalks of celery.

**Chicken and Tomato.**—Take firm, ripe tomatoes, peel, and slice very thin with a sharp knife. Have ready a teacupful of finely minced breast of chicken, mixed with two large tablespoonfuls of mayonnaise dressing. Spread the bread with butter, cover with a layer of chicken, add a slice of tomato, nicely seasoned; lay on the corresponding slice of buttered bread, and cut into narrow strips.

**Sardine.**—Mince two hard-boiled eggs and a handful of cress, and mix with two spoonfuls of mayonnaise. Butter thin slices of brown bread, spread with this mixture, add a layer of tiny sardines, boned and halved, join the slices and cut in squares.

**Shad Roe.**—Wash the roe and put in a saucepan of salted boiling water, sufficient to cover, boil very gently twenty minutes. Allow it to cool, then remove the outer skin and mash fine with a fork. Season well with salt, cayenne and a dash of lemon juice. Place a layer of it between two slices of buttered bread, and cut in any shape desired.

**Game.**—These are delicious, made with either white or brown bread. The game should be roasted or broiled, to have the finest flavor, then shaved in the thinnest possible slices, placed over the prepared bread, seasoned and dotted with bits of currant jelly.

**Sweet Bread.**—Blanch, parboil, and saute the sweet breads. Chop rather coarsely, and season well. Prepare the bread, put in a layer of the mince, cut in rounds, on each one put a very thin slice of lemon, without the rind, and close. If lemon is not liked, one may substitute a thin circular slice of grape or other tart jelly. This makes a very delicate sandwich.

## Cream Candies.

The first requisite for good sweets or bonbons, says the London 'Lady,' is foundation cream; and this is how to make it: To a pint of granulated sugar allow half a pint of water; place them on the back of the range in a bright tin basin, until the sugar has nearly dissolved, shaking occasionally to assist the process; bring forward, and boil, skimming off whatever impurities rise to the surface without disturbing the syrup. When it has boiled ten minutes test the syrup by allowing it to run slowly from the end of a spoon. It will soon drip in elongated drops, and, finally, a long thin thread will float from the end of the spoon. As soon as this appears, remove from the fire and set in a pan of water, and allow it to partially cool. While at sixty degrees begin to work it with a stout spoon; should the syrup have been boiled too long a crust will have formed on the top, which may be removed before stirring. When cooled exactly right the surface is covered with a thin skin. When the syrup thickens and whitens add a pinch of cream of tartar; beat again until thick enough to handle, then work with the hands; add any flavoring desired. If cooled too long the cream will 'grain' and become dry and hard, while with too little cooling it cannot be moulded.

**Cocoanut Balls.**—Flavor a portion of the foundation cream with vanilla, and work in a little desiccated cocoanut; form into small balls and set in a cool place for a little time; moisten each slightly with beaten white of egg — a brush is excellent for this

purpose—then roll in grated cocoanut and set in a dry place until firm.

**Fig Strips.**—Chop a few figs and cook with a little water and sugar until they become a thick paste. Make a small sheet of the cream, spread with the fig paste, which should be cold; cover with another sheet of the cream; press together well, and cut into short strips or squares.

**Creamed Almonds.**—Flavor the cream with almond extract and form into small cubes. Press an almond into the centre of each, and roll in coarse sugar, or in chopped almonds as preferred. It is customary to use the almonds without bleaching, as the flavor is finer.

**Chocolate Cocoanut.**—Chocolate cocoanuts are made with a little desiccated cocoanut worked into the cream, which is moulded into oblong shapes, then rolled in chocolate. Other chocolates contain walnut kernels, always almonds or filberts.—'Observer.'

## Selected Recipes.

**Swedish Toast.**—This forms an excellent substitute for fried cakes in summer. Warm one pint of milk, add one cupful of sugar, one tablespoonful of lard, one-half teaspoonful of salt, one yeast cake, or one-half of a cake of compressed yeast, dissolved in a little warm water, two well beaten eggs, and flour enough to make a rather thin batter. If set at night add one-third spoonful of soda. When risen knead into a loaf, adding flour as for bread. Raise again, knead and roll into sheets. Sugar the tops if desired. Let them rise and bake. When cold, cut into strips about three-fourths of an inch thick, and toast in a very slow oven. If toasted to a light brown and thoroughly dried, it will keep a long time, but soaks very quickly when dipped into coffee. Use half the sugar if too sweet. The recipe can be doubled, and only two or three eggs used.

**Lemon Meringue.**—For the filling of lemon pies, separate the yolks and whites of four eggs; beat the yolks well; get the yellow rind of a large lemon, or two small ones; and take out the pulp and juice, rejecting all the white, pithy portion, as well as the seeds. Mix with four heaping tablespoonfuls of sugar, and add to the yolks of the eggs. Stir all together with a tablespoonful of butter and two large tablespoonfuls of milk. Pour into the pie-plate lined with a rich paste, and bake until the mixture becomes set. While it is in the oven beat the whites very stiff, and stir in six tablespoonfuls of powdered sugar and a slight flavoring of lemon or orange-flower water. Heap this over the pie, and set in the oven till it begins to color.

**Tapioca Cream.**—Soak over night three tablespoonfuls of tapioca in three-fourths cupful of milk; let a quart of milk come to a boil in a double kettle and add the tapioca; let it cook until clear, then add the yolks of three eggs, and half a cupful of sugar; let it boil five or ten minutes, remove from the stove, and cool before flavoring with one teaspoonful of vanilla; pour in a glass dish, and beat the whites stiff, adding two tablespoonfuls of fine white sugar; pour this over the top, and let it stand in the ice-box for two or three hours.

**Stuffed Onions.**—Boil six large Spanish onions gently for fifteen minutes; remove them from the water, and with a sharp knife cut a small piece from the centre of each. Mix together two tablespoonfuls of finely chopped ham, three of breadcrumbs, one of butter, three of milk or cream, one egg, half a teaspoonful of salt and a grain of cayenne pepper. Fill the opening made in the centre of the onions with this mixture. Sprinkle with dry crumbs and put a half-teaspoonful of butter on top of each onion, place on earthen or granite plates and bake slowly for one hour.

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JOHN DOUGALL & SON,  
Publishers, Montreal.

THE 'NORTHERN MESSENGER' is printed and published every week at the 'Witness' Building, at the corner of Craig and St. Peter streets in the city of Montreal, by John Redpath Dougall, of Montreal.

All business communications should be addressed 'John Dougall & Son,' and all letters to the editor should be addressed Editor of the 'Northern Messenger.'