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\section*{mGCOLL'S OILS ARE THE BEST.

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IIEALTH AND HOUSEHOLD HINTS
Paradise Pudding.-Three eggs, onehalf pound bread crumbs, three apples finely minced, one cup of currants, juice of half a lemon, nutmeg and salt to taste; beat eggs and stir all together,
rub currants in flour, and add last. Boil rub currants in flour, and add last. Boil
one hour and a half ; eat hot with sweet one hou

Chocolate Pudding.-One quart milk, three tablespoons sugar, four tablespoons corn starch, two and one-half tablespoons chocolate; scald milk; dissolve corn starch in a little scalded milk, and before it thickens add the chocolate dissolved in boiling water; stir until suffic iently cooked. Use with cream or

- Cream Cakes.-Living where cream is
plenty, I use it in preference to butter in cakes. I find the cakes keep moist longer and think them more wholesome as well. A good standard receipt is this -one cup of sugar, two eggs, one cup of thick, sour cream, one teaspoonful of soda and flour to thicken. I vary this by using four yolks to make gold cake, or
four whites to make a silver cake; or by four whites to make a silver cake, or by
using sweet cream and baking powder, using sweet cream and baking powder, or a cup of maponf of mixed spice. I also make cookies from this receipt by adding a half cup more of sugar; roll as soft as can be handled.

Preserves Pudding.-One pint bread crumbs, one quart milk, eight tablespoons sugar, yolks of four eggs; beat yolks and
sugar together, then stir in the crumbs sugar together, then stir in the crumbs With boiling mik and rind of one lemon.
Bake. When done beat the whites of Bake. When done beat the whites of
the eggs to a stiff froth with two tablespoons white sugar; spread pudding with jam, put on whites of eggs and bake a light brown.

When lard and butter are scarce and high-priced it is possible to get along acceptably with beef suet in many instances. Procure fresh, nice suet-that
about the kidneys is best-chop it fine about the kidneys is best-chop it fine and place in a kettle with some water is for half a day, and when the water iy for half a day, and when the rendered, has boiled and place to cool. Use for fry ing potatoes and mush.
For pie crust, biscuit, etc., rub thoroughly into dry flour until all is finely powdered; mix quickly with cold milk or water and bake as soon as possible. It is better eaten fresh and hot, though pies may be heated over in the oven. Avoid using too muck suet for shortenIng. A little less than butter win do. For ginger snaps, rub one cupiul of suet and one of sugar to a cream. This inrolves patient hard work. Add one cupful of molasses, with salt, ginger and
spice, and beat thoroughly. Have flour sifted and beat thoroughly. have and pour one cupful of sifted and ready, and oheaping teaspoonful of soda: pour this into sugar, molasses, etc., stirring rapidiv and constantly so that it is thoroughly assimilated and the grease does not rise to the top; stir in flour until stiff enough to handle. Roll thin, cut in small cakes and bake in a hot oven. Let stand a moment before removing from the tins: take out carefully and place on a folded cloth until cold, when they become crisp and hard, although very soft and tender while hot.
Many people melt suet and lard in equal quantities together and purposes, in and use it for all ordinary, purposes,
preference to all lard. I have eaten very preference to all lard. I have eaten it. If suet is nerfectly fresh and sweet the suet is perfectly fresh and complain of the taste. For some purposes. like frying notatoes, etc.. add salt, and while it is very hot, before nutting in the potatoes, a little batter mixed and browned slightiv with the suet is an improvement to the flavour. For greasing tins it is as good as anything. Thick. sweet cream is really the ideal shortening for ple crust and for other things. It seems sweeter, more nourishing and nalatable, as, well as healthful. than anvthing else. If one can secure a nlentiful sumply for use in
conking. cream in gravies. soups, reg. conking. cream in gravies. souns, reg-
etable stews, etc.. with a little butter, is nicer than meat ster s.-The Housekeeper. VALUABLE TO KNOW.

Consumption may he moregeasily prevented than cured. The irritating and ed by the use of Hacvard's Pectoral Balsam, that cures conghs. colds, bronchitls and all pulmonary troubles.



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