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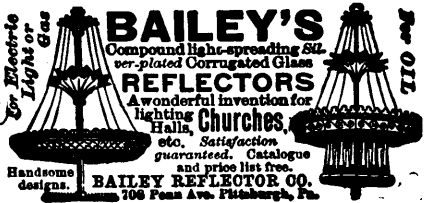
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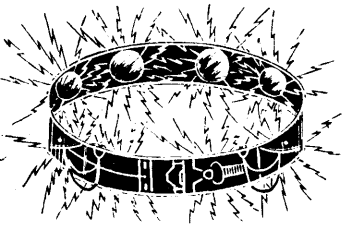
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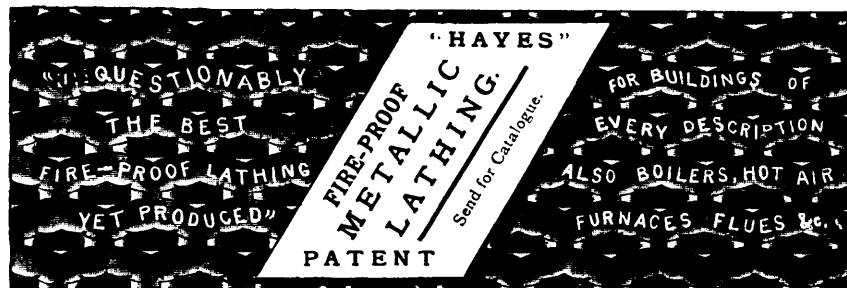
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## HOUSEHOLD HINTS.

To melt chocolate, break it in a few pieces,  
then melt it in a small dish set in the top of  
the teakettle; it is not necessary to grate it.  
Do not put a chocolate mixture into a tin  
mould, as it will become discoloured from con-  
tact with the tin.

TO MAKE ENGLISH RELISH.—Put bread  
crumbs into a saucepan, with cream, salt and  
pepper; when the crumbs have absorbed all  
the cream or milk, add a small piece of but-  
ter, a little grated cheese, break in a few eggs,  
and then fry as an ordinary omelet.

RICE DUMPLINGS.—Put your rice in a  
stew-pan, and pour on each cup of rice one  
gill of milk; stand it near the fire where it  
will keep hot but not boil. As soon as it has  
absorbed all the milk, pare your apples, take  
out the cores, and put the rice around them  
instead of paste. Boil them until the apple  
is soft. They should be tied in dumpling  
cloths.

KNEADED PLUM CAKE.—Two and a-half  
cupfuls of sugar, half a cupful of butter, half  
a cupful of sour milk, two spoonfuls of cream,  
a teaspoonful of saleratus, half a spoonful of  
cinnamon and a nutmeg, a cupful of chopped  
raisins and flour enough to knead (about six  
cupfuls). Roll an inch thick and cut in ob-  
long pieces. Bake on sheets in a quick oven.

HOW TO SUGAR POP-CORN.—Put into an  
iron kettle one tablespoonful of butter, three  
of water, one teacupful of pulverized sugar.  
Boil until ready to candy, then throw in three  
quarts of nicely-popped corn; stir briskly un-  
til the sugar is evenly distributed over the  
corn. Take care that the corn does not burn.  
Take the kettle from the fire and stir until it  
has cooled a little.

SUGAR BISCUITS.—Three-quarters of a  
pound of sugar, half a pound of butter, one  
pint of milk, one teaspoonful of carbonate of  
soda, flour sufficient to make a dough. Melt  
the sugar, butter and soda in the milk. When  
the milk is lukewarm stir in the flour till it  
forms a dough. Knead it well for a very  
long time, then roll it out in sheets, and with  
a sharp knife cut it in squares, butter your tins,  
and bake them in a hot oven.

COLOURED tennis flannels should be washed  
in water about the temperature of the room  
they are washed in, with good white soap of  
any kind, and rinsed thoroughly in water of  
the same temperature, and wrung out as dry  
as possible. They may be hung up for a short  
time in the house, but should be taken down  
while still damp and ironed dry. Some  
laundresses never hang them up, but wring  
them so dry that the iron completes the  
drying.

LEMON PIE.—One smooth, juicy lemon;  
grate the rind and squeeze out the juice,  
straining it on the rind; one cupful of sugar,  
a piece of butter the size of an egg, in a bowl;  
one good-sized cupful of boiling water, in a  
pan on the stove. Moisten a tablespoonful of  
cornstarch and stir it into the water; when it  
boils pour it over the sugar and butter, and  
stir in the rind and juice. When a little  
cool add the beaten yolks of two eggs. But-  
ter a deep plate, and cover all over with  
cracker dust (very fine crumbs). This is the  
crust. Pour in the mixture, and bake; then  
frost with the two whites, and brown.

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