Have

You

Had

HOUSEHOLD HINTS.

THOSE BREAKFAST CAKES. pint of flour : buckwheat is best.

a tablespoonful of butter's enough. Mix well, so your cakes will not be tough.

Add salt, one teaspoonful, no more, And over the whole the milk you pour.

Then beat and beat to a smooth, stiff batter. Though long it takes, you'll say "No matter When you see your cakes, light as eider down, And each one fried to a golden brown,

With amber syrup poured over these, Fresh from the heart of the maple trees.

You'll wonder much as you eat, I wis, If Hymettus' honey was better than this. -Good Housekeeping.

TO CLEAN BRASS FIXTURES, rub hem with slices of lemon, then wash nhot water.

PUT CAMPHOR GUM with your new silverware, and it will never tarnish as long as the gum is there. Never wash silver in soap-suds, as that gives it a white appearance.

KEEP AN OYSTER SHELL in your tea kettle and it will prevent the formation of a crust on the inside by attracting the stony particles to itself. It should be changed occasion-

ALL SORTS OF VESSELS and utensils may be purified frem long-retained smells of any kind by rinsing them out with powdered charcoal after they have been scoured with sand-soap.

CORN CAKE. - One cupful of Indian meal, one-half cupful of flour, one teaspoonful of cream-tartar, onethird teaspoonful of soda, one egg, two tablespoonfuls of sugar. Mix with milk, thin. Tablespoonful of melted lard last. Bake in sheets.

FRESH GRAHAM BREAD (baked). -One quart of graham flour, half a cupful of New Orleans molasses, one teaspoonful of soda dissolved in hot water, a pinch of salt. Mix with cold water to a rather stiff dough. If pre-ferred, use buttermilk. Bake two hours (in a loat) in a moderate oven.

EGG PLANT.-Cut both ends from a medium-sized egg plant, slice about an inch thick, parboil in salt water; five minutes' steady boiling is sufficient. Remove the slices with a strainer, season with celery-salt and pepper, dredge thoroughly with flour, and fry brown. Tomato catsur or sauce should be eaten with it.

RAGOUT OF PIGS' EARS,—Take a quantity of pigs' ears and boil them in one part wine and the other water; cut them in small pieces and dip in melted butter; then add a pint of rich gravy, two anchovies, a little mustard and a few slices of lemon, some salt and nutmeg; stew all these together until quite thick; then dish up and serve; garnish the dish with barberries.

LEMON PUDLING (one crust).-The juice and grated peel of two large lemons; whites of four and yelks of seven eggs well beaten; one pound of sugar, one pint of cream. After all are well mixed add lemon. Make meringue of the remaining three whites. One tablespoonful of gelatine improves this. Set aside to cool. Always serve cold. Can be used either for a dinner or supper dessert.

DRESSING FOR SANDWICHES .-One-half a pound of sweet butter, two tablespoonfuls of mixed mustard, three tablespoonfuls of salad oil, a little white pepper, a little salt, yelk of one egg; rub the butter to a cream, add the other ingredients and mix thoroughly; set away to cool; spread the bread with this mixture put it in the ham, chopped fine.

MARBLE VEAL .- Boil, skin and cut a pickled tongue as thin as possible and beat it in a mortar with a pound of fresh butter and a little pounded mace until it is like paste; stew four pounds of lean veal, and pound it in the same way; then put some of the yeal into a large potting pot, and lay some tongue in lumps over the yeal in different parts; then nearly fill with veal; press it down hard and pour melted butter over it; when served, cut it across in thin slices, put them on a dish and garuth with curled parsley; keep it in a cool place, tied over with a paper.

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KEBOBBED CURRIE.—Cut up some apples and onions into slices and some uncooked veal into round slices the same size; have ready some small skewers (silver ones are best), and upon each skewer twelve slices of meat, apples and onions alternately; sprinkle well over with currie powder and fry them in a stewpan with sufficient butter to cover them; send to the table without removing the skewers.

PASTRY FOR ONE PIE. - One heap. ing cup pastry flour, one saltspoon baking powder, one saltspoon salt, one-fourth cup of lard, one-fourth cup of butter. Mix salt and bak-ing powder with the flour, and rub in the lard. Mix quite stiff with cold water. Roll out, put the butter on the paste in pieces the size of beans and sprinkle with flour. Fold over and roll out. Roll up like a jelly-roll. Divide in two parts, and roll to fit the plate.

CHICKEN CUTLETS .-- Boil two well-grown chickens. Let cool and cut the breasts into thin slices. Have a little bechamel sauce and cover the slices of the chicken with it while warm, lay on a dish with alternate siices of cold ham. When the chicken is all piled up nicely, cover the whole top and sides with the sauce. Cut this mass into small cutlets and cover edges with bechamel sauce, which should be cold. Garnish with

CALF'S FOOT JELLY .- Thoroughly wash four calves' feet in cold water, trimming off all defective portions, and carefully removing all the hairs; put them over the fire in a saucepan with two gallons of cold water, one heaping teaspoonful of salt, a dozen whole cloves, an inch of stick cinnamon, and the end of one lemon cut thin; place the saucepan where its contents will boil slowly; remove all scum as it rises and continue the boiling until but two quarts of broth remain; by this time the broth will be fit to make jelly; strain the broth, and cool it in order to remove the fat. After it is quite cold for two quarts of the unclarified jelly put into a saucepan the whites and shells of four eggs, two tablespoonfuls of cold water and the rinds of two lemons; mix these ingredients, thoroughly breaking the egg shells; add one pound white sugar and the cold jellied broth; place the saucepan over the fire and stir until it begins to boil; let it boil until it looks clear. Put in a bowl the strained juice of four lemons; set a colander over the bowl, wet a clean towel in hot water, fold it double and lay it in the colunder; pour the boiling jelly into the towel and let it strain through without squeezing; after the jelly is strained it can be cooled in cups, moulds or glass jars, and should be kept in a cool place until used.

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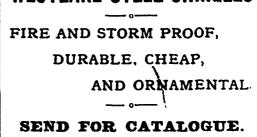
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