Home and Fealth Hints.

Hot Water as a Remedy.

Headache almost always yields to the simultaneous application of hot water to the feet and back of the neck.

A towel folded, dipped in hot water, wrung out quickly and applied over the stomach acts like magic in cases of colic.

A towel folded several times and dipped in hot water, quickly wrung out, and applied over the seat of pain, will in most cases promptly relieve toothache and neura gia.

There is no domestic remedy that so promptly cuts short congestion of the lungs, sore throat, or rheumatism, as will hot water when applied promptly and thoroughly.

A strip of flannel or towel folded several times lengthwise and dipped in hot water, then slightly wrung out and applied about the neck of a child suffering with an acute attack of croup, will usually relieve the sufferer in the course of ten minutes if the flannel is kept hot.

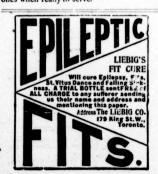
Boiled Salmon.

Place on a grate in a fish kettle a piece of fresh salmon weighing about two and a haif pounds, and cover with boiling water; add one heaping tablespoonful salt, one onion cut into quarters, one small carrot, six whole peppers, a bouquet and half gill of white vinegar; set the kettle over a strong fire; as soon as the water begins to boil draw the kettle to side of stove, letting it simmer, but not boil, for ten minutes. Then remove the fish carefully to a dish and serve.

Skewers of Oysters.

For a family of six, drain two dozen large oysters, dry them on a narkin, and free them from the beards. Cook in one ounce butter, half a gill of each line-chopped onion and mushrooms, five minutes, in a small covered saucepan, taking care not to brown the on on; season with half teaspoonful each of pepper and salt; remove, and when cold, brush the oyster over with oil or melted butter; lay them on a dish, sprinkle the contents of saucepan over the oysters and mix well together. Have six small skewers, wrap each oyster up in a thin slice of bacon, put four oysters on each skewer, lay the skewers on a broiler and cook over moderate fire about five minutes on each side. Serve them on toast.

Another way is, to place the oysters with their liquor over the fire and let them heat till they plump, taking care not to boil them, remove and wrap each oyster in a thin slice of bacon; put them on six skewers; brush over with a little butter and broil in the same These oysters may be served plain or with Maitre d'Hotel butter, partly melted. The skewers are generally replaced by silver ones when ready to serve.



in all Truth."

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