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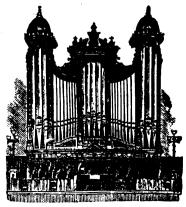
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To extract grease from papered walls, dip a piece of flannel in spirits of wine, rub the greasy spots gently once or twice, and the grease will disappear.

SIMPLE AND DELICIOUS MUFFINS. SIMPLE AND DELICIOUS MUFFINS.—One quart flour, one teaspoonful salt, half gill yeast, one pint warmed milk, less two tablespoonsfuls; mix at night and beat until light in the morning, drop the well-risen dough in buttered cups. buttered cups.

To GET RID OF RATS AND MICE.—
Cut old cork into slices and fry them in a pan after it has been used for frying meat. Place these pieces of fried cork around, where the vermin will find them, and all will be destroyed; for they eat them voraciously.

BROWN BETTYS FOR BREAKEAST. - One BROWN BEITYS FOR BREAKEAST.—One cupful Indian-meal, one egg, two cupfuls ryemeal, one teaspoonful cream-tartar, half a teaspoonful soda, one large tablespoonful molasses; mix with cold milk about as thick as pound cake; fry in hot lard; if your milk is sour, omit the cream-tartar.

BOSTON BROWN BREAD. Two cupfuls BOSTON BROWN BREAD.—Two cupfuls Indian-meal (even); one cupful rye meal, one cupful flour, one (small) quart sweet milk, pinch of salt, one half cupful molasses, two teaspoonfuls cream-tartar, one teaspoonful (even) of soda dissolved in water; steam four hours, and water must boil constantly all the time; put in over and heat for headfort. time; put in oven and heat for breakfast.

GRAVY FOR POTATOFS.—Put a spoonful or more of butter, according to the quantity of potatoes you have, into a frying-pan and set over the fire until brown, being careful not to scorch it. Mix a spoonful of flour in not to scorch it. Mix a spoonful of flour in a cup of thin sweet cream—or milk, if one has no cream—pour into the browned butter, boil up, season with pepper and a little salt if necessary, and turn over the boiled potatoes. This is a very nice way to serve small

potatoes.

TREATMENT OF HOUSE PLANTS.—In watering plants in rooms, discretion must be used. Cactus, cereus, and, in fact, all the so-called succulents require but little water in winter; simply enough to keep them growing. Callas and all that class of aquatic or semi-aquatic plants will bear watering to saturation. As a rule, smooth-leaved and hard plants require less watering than pubescent and soft-leaved plants. Many small pots require water every day, sometimes twice a day—they dry out so fast—unless plunged into some moist material. The difficulty with amateurs is, they usually give small pots too little water and large pots too much. Until the true habit and necessities of a plant is learned, it is better that it dry much. Until the true name and necessities of a plant is learned, it is better that it dry sufficiently to droop a little rather than that the soil be kept saturated. Over saturation kills more plants than too much dryness.

sufficiently to droop a little rather than that the soil be kept saturated. Over saturation kills more plants than too much dryness.

SOUP-MEAT AND DRIPPING.—Our family consists of two grown up people, three children, and three women servants; and we consume a good deal of meat, especially as we never see game or fish. We have hot breakfast, luncheon, and dinner, nursery dinner, and servants' dinner, and the children get three breakfast cups of soup daily. The way the soup is made is very simple; and no "soup-meat"—the joy of cooks and kitchens—ever enters the house. Every joint is trimmed before being cooked. For instance, a leg of mutton has always a "lap" and "shank." These are always removed and put into the soup pot. Every bone of cold meat, and all backs of fowls, and little scraps of meat are also added. Nothing is too tiny so long as it is perfectly sweet and sound. The pot (I ought to have a digester, but I have not) goes on the range early, and simmers all day. The smaller the bones are broken, the more soup you will have. The bones, etc., are strained out, and often reboiled, and the stock is poured into a jar. Next morning there is a cake of fat, easily removed, on the top, and underneath a solid and nourishing jelly, ready to be flavoured and coloured; a little burnt sugar does the colouring, and the flavouring can be varied to any extent. Bones that have got burnt in roasting give the soup a nasty taste. I never use mutton dripping for anything but basting meat. Clarified beef dripping is excellent for meat pies, and for tarts and tartlets; half butter, half clarified beef dripping is excellent for meat pies, and for tarts and tartlets; half butter, half clarified beef dripping is excellent for meat pies, and for tarts and tartlets; half butter, half clarified beef dripping is excellent for meat pies, and for tarts and tartlets; half butter, half clarified beef dripping is excellent for meat pies, and for tarts and tartlets; half butter, half clarified beef dripping is excellent for meat pies, and