

one cup milk, one cup boiled rice (cold), one-half cup rice water. Sift the dry ingredients together into a bowl. Make a hole in the centre, into which put the rice, and the water in which the rice was boiled. Add the well beaten yolk of the egg, the milk and the melted butter. Stir until thoroughly mixed. Beat well and add gently the white of the egg which has been beaten to a stiff froth. Fry in a well greased waffle-iron.

**For the Chafing Dish—"Oysters Maitre d'Hotel."**—Rinse and thoroughly drain two dozen oysters. Put with one tablespoonful of butter in the chafing dish. Stir carefully and when the edges begin to ruffle add the juice of one-half lemon, one tablespoonful of chopped parsley. Season with salt and paprika and serve on squares of toast.

**To Remove Ink from Carpets.**—Take up as much as possible of the ink with a teaspoon, then pour cold sweet milk upon the spot, and take up as before, pouring on milk until at last it becomes only slightly tinged with black; then wash with cold water, and absorb with a cloth without too much rubbing.

**To Remove Mildew from Linen.**—Two ounces chloride of lime, one quart of boiling water, add three quarts of cold water; soak the linen three hours, no longer.

**Javelle Water.**—Four ounces of chloride of lime, eight ozs. washing soda, three quarts of water; let it stand three days after being well shaken. Pour off and bottle; this will remove fruit stains from all white goods.

## TO MAKE GOOD COFFEE.

### LITTLE THINGS TO BE REMEMBERED WHEN PREPARING THE BREAKFAST DRINK.

Remember in making coffee:

That the same flavor will not suit every taste.

That everyone can be suited to a nicety by properly blending two or more kinds.

That equal parts of Mocha, Java and Rio will be relished by a good many people.

That a mild coffee can be made dangerously strong and still retain the mildness of flavor.

That the flavor is improved if the liquid is turned from the dregs as soon as the proper strength has been obtained.

That where the percolation method is used the coffee should be ground very fine or the strength will not be extracted.

That if the ground coffee is put into the water and boiled it should be rather coarse, otherwise it will invariably be muddy.

That a good coffee will always command a fair price, but that all high-priced coffees are not necessarily of high quality.

That in serving the cups and cream should be warm; the cream should be put in the cup before the coffee is poured in, but it is immaterial when the sugar is added.

That a level teaspoonful of the ground coffee to each cup is the standing allowance, from which deviation can be made in either direction according to the strength desired.

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