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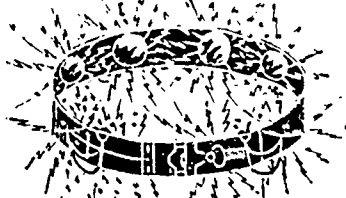
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**NUTS FOR CAKE.**—It is a great improvement to blanch the walnuts used in cake. Almonds have so tough a skin that it is impossible to use them in cake without blanching. The walnut skins are bitter, and although it is a little trouble to do it they should be blanched. This should certainly be done if they are put in a light-coloured cake without molasses or spice.

**BOILED SALMON** can be made equally well with fresh canned salmon. Divide the salmon into small fillets, and put them to boil for five minutes in a stew-pan, in either hot water, if the fresh salmon is used, or with the liquor from the can diluted with water, if you use Oregon canned salmon. Season with tiny sprigs of picked parsley, a little grated horseradish, a teaspoonful of powdered sugar and a little pepper and salt. Serve in soup-plates, with thin slices of brown bread and butter handed separately.

**TO CAN CORN, PEAS AND BEANS.**—Husk and remove every particle of milk from the corn; then cut from the cob, being careful not to cut too near the cob; scrape out the milk, pack the corn in glass jars; you can use the small end of a potato-masher, pressing it in very firmly, and be sure the cans are full to the brim; screw the cover on as tight as you can; put a thin layer of hay, or straw, or old rags in the bottom of a boiler, put the cans in it and cover with cold water and put on the range and boil three hours; let them cool in the water; then take out and tighten and set in a cool, dry, dark place. The cans must not be allowed to touch each other when boiling; put cloths between. To can peas, fill the cans full, shaking them well down; fill the cans to overflowing with cold water, and proceed as with the corn. Beans are cut up and canned in the same manner.

**MOCK TERRAPIN SOUP.**—One calf's liver will furnish the material for this soup and the dish of liver, with glazed carrots. For the soup cut off the smallest lobe or division of the liver, put it over the fire in boiling water enough to cover it, with a tablespoonful of salt, and boil it very slowly until it is tender, which will be in about half an hour. When it is tender take it from the water, cut it in quarter-inch dice, put it over the fire in a saucepan containing a tablespoonful of butter and fry it brown. When it is brown stir in a heaping tablespoonful of flour and brown that; then add two quarts of boiling water, gradually stirring until the flour is smoothly mixed with the water, and boil the soup slowly for half an hour. Meantime make some egg-balls as follows: Put the yolks of two hard-boiled eggs and one raw one into a bowl, with a teaspoonful of salad oil and a very little salt and pepper; mix them together with a fork, adding sufficient flour to make a paste stiff enough to roll out; roll out this paste about half an inch thick, cut it in half inch strips and then in dice, and roll the dice into little balls between the palms of the hands. Poach these egg-balls by putting them into salted boiling water for three minutes, and then add them to the soup; see that it is palatably seasoned and serve it. A small glass of sherry or Madeira and a tablespoonful of lemon juice may be added to the soup if desired.

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