

HINTS FOR THE HOUSEHOLD.

ROAST BEEF WITH YORKSHIRE PUDDING—Three-quarters of an hour before the beef is done pour nearly all the drippings from the pan, then place the meat on a small wire trivet, or lacking this, put it on a wire grating, or even a few sticks across the top of the pan. Pour the pudding into the pan and return all to the oven; the drippings from the meat will fall on the pudding and season it; when done place the meat in the middle of the platter, and lay the pudding—cut in pieces—around it. If preferred, the latter may be baked in a separate pan, and served around in the same manner.

For the Pudding—To a pint of sifted flour add a teaspoonful of salt and half a pint of milk; add the beaten yolks of four eggs, then another half-pint of milk. Lastly put in the four whites beaten to a stiff froth. Don't use baking powder, but beat furiously; turn into the hot pan and bake three-quarters of an hour.

A BACHELOR'S PUDDING—Four ounces grated bread, four ounces currants, four ounces apples, two ounces sugar, three eggs, a few drops of essence of lemon, a little grated nutmeg. Pare, core, and mince the apples finely—sufficient, when mixed, to make four ounces; add to these the currants, which should be well washed, the grated bread, and sugar; whisk the eggs, beat these up with the remaining ingredients, and when all is thoroughly mixed, put the pudding into a buttered basin, tie it down with a cloth, and boil for three hours.

ECONOMICAL PUDDING—An excellent way of using stale biscuits or cakes is to dry and then pound them fine in a mortar, then mix with them two eggs with their weight in butter, beat all to a cream, pour into a mould and steam. This is excellent cold with fruit, such as stewed prunes or apples.

PIE CRUST SHORTENED WITH BEANS—Boil white beans until soft, rub through a sieve and mix as much into flour as can be done and preserve sufficient tenacity in the dough. Add a little salt. This crust is used at "water cures," and makes a far better pie crust than one would suppose who have never eaten it.

TEA BISCUIT—One pint of sour milk or buttermilk, one teaspoonful of soda dissolved in a very little hot water, two teaspoonfuls melted butter, flour enough to make a soft dough, but stiff enough to handle; mix, roll, and cut out rapidly, with as little handling as possible; bake in a quick oven.

BISMARCK WAFFLES—Half a pound of butter stirred to a cream, the yolks of five eggs mixed with half a pound of flour, half a pint of milk gradually stirred in, and lastly the whites of the eggs whipped to a stiff froth and beaten into the butter. Very rich and delicious.

WAFFLES—One pint of sour milk, one teaspoonful of soda, four well beaten eggs, one tablespoonful of butter, a little salt, and flour for a thin batter. Have the irons hot and bake quickly.

FRUIT CAKE—One cup of butter, two cups of sugar, two-thirds of a cup of warm water, one-half of a cup of molasses, three cups of flour, five eggs, one teaspoonful of soda, nutmeg, cinnamon, salt, cloves, etc., one pound of raisins, stoned and chopped, and two-thirds of a cup of currants and one-quarter of a pound of citron.

SPONGE GINGERBREAD, for whose excellence an exchange vouches, is made thus: "Take one cup of sugar, one cup of sour milk, one small teaspoonful of soda, one cup of molasses, four eggs, the whites and yolks beaten separately, one cup of butter, one tablespoonful of ginger, one cup of raisins, four cups of flour. In place of sour milk and soda, you may use sweet milk and baking-powder.

CAROLINA SWEET POTATO PIES—Allow one large potato to every pie. Boil until done, remove the skin, mash thoroughly, add a piece of butter the size of a walnut, and

enough milk to make it run thoroughly through the colander without much difficulty. When cold, add yolks of two eggs well beaten, sugar to taste, a little cinnamon and nutmeg and the beaten whites of the eggs. Line a pie dish with paste, pour in the mixture and bake about half an hour.

LEMON PIE—Grate two lemons; add two cups of sugar, two eggs, half a cup of New Orleans molasses, half a cup of water, one tablespoonful of butter, and one of flour. This will make six pies.

ICE CREAM CANDY—Two cups of granulated sugar, one-half cup of water, add one-fourth teaspoonful of cream of tartar dissolved in a teaspoonful of water as soon as it boils. Boil ten minutes without stirring; when done it will be brittle if dropped in cold water; add butter half the size of an egg before taking off the stove, pour into a buttered tin to cool, and pull it as hot as possible. Flavor, while pulling, with vanilla or lemon.

TO REMOVE INK STAINS—The *Journal de Pharmacie d'Anvers* recommends pyrophosphate of soda for the removal of ink stains. This salt does not injure vegetable fiber and yields colorless compounds with the ferric oxide of the ink. It is best to first apply tallow to the ink spot, then wash in a solution of pyrophosphate until both tallow and ink have disappeared. Stains of red aniline ink may be removed by moistening the spot with strong alcohol acidulated with nitric acid. Unless the stain is produced by eosine, it disappears without difficulty. Paper is hardly affected by the process; still it is always advisable to make a blank experiment first.

PARAGRAPHICAL AND HUMOROUS.

Old Popkins was a bachelor
Who dearly loved his neighbor,
And that was why, undoubtedly,
The widow let him labor:
For every day unto her yard,
Despite her friends' reprov'n',
He'd take his hoe and smiling say,
"Her weeds I am remov'n'."
And this went on from day to day;
His friends' fears were not banished;
At last he married—then they knew
The widow's weeds had vanished.

A boarding housekeeper's tree—'A.sh.

It is easier to find fault than to find perfection.

A dollar in hand is worth a million "in your mind."

A grate annoyance—Clinkers.

A wall between many old friendships is built of freeze tone.

If a man's aim in this world be good, the chances are that he will miss fire in the next.

The deepest well in the world is at Buda Pesth, Hungary. It has a depth of 3,200 feet, over three-fifths of a mile.

A Western compositor recently made pi of an article, prepared by the editor, on "rhubarb."

"What is that man yelling at?" enquired Tommy of his younger brother. "At the top of his voice," replied the little one.

When may a ship be said to be in love? When she is in want of a mate, or she's attached to a buoy.

Egyptian mummies are being ground into brown paint. This is the darkest flesh color on record.

"Will the coming man fly?" He probably will when the coming woman gets after him.