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NOVEMBER 3, 1890.



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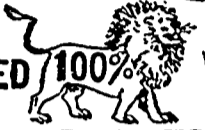
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**HOUSEHOLD HINTS.**

**PEACH SNOW.**—Peel and cut into very small pieces enough white, ripe, sweet peaches to fill a cup two-thirds full; set on the ice. Make a boiled frosting of a cup of sugar and one egg. When cool and ready to serve, drain the juice from the peaches, and mix them through the frosting. Place a heaping spoonful of this mixture in the centre of a fancy sauce dish, and pour around it sweet cream flavoured with the juice drained from the peaches. The cream should be very cold.

**LAMB'S TONGUE WITH BRAIN SAUCE.**—Boil one or more tongues in salted water until tender. Tie the brains in a piece of muslin, after washing them and picking the fibres from them, with a teaspoonful of minced parsley to each pair of brains, and simmer in salted water for fifteen minutes. Drain, chop fine, season with pepper and salt, add a gill of cream and a teaspoonful of butter cut in bits and rolled in flour. Simmer for two minutes, skin the tongue, place on a hot dish and pour the brain sauce around it.

**JELLY MAKING.**—Make the juice ready a day or two before needed—longer if it can be kept near ice. The longer it stands, the more sediment will be found at the bottom of the vessel, which must always be of crockeryware, as metal is apt to corrode the juice, if at all acid. A cotton flannel bag, with heavy nap inside, is recommended as the best filter. When the jelly is to be made, beat the sugar while the fruit juice is boiling vigorously its twenty minutes, add then to the boiling juice, stir to aid in its dissolving, and let boil up once before putting in the hot glasses. As to proportions, pound for pint in acid fruits, and three-fourths of a pound for sweet. In fruits that jelly with difficulty a tablespoonful of best vinegar added to each gallon of cooked jelly remedies the trouble.

**TOMATO SALAD.**—Remove the skins from medium or small-sized tomatoes—without using hot water. Take out the hard part of the stem end and enlarge the opening thus made by cutting into the fruit a little way, being careful not to destroy the shape. Place them on the ice to cool. For the dressing use the yolk of one egg (raw), one heaping teaspoonful each of mustard, sugar and salt, and a dash of cayenne pepper; add these to the egg and stir them together with about a tablespoonful of vinegar. Then take an egg beater and beat it a moment; add the salad oil, pouring in about a dessertspoonful at a time, giving it a good beating between each. As the dressing thickens, add more vinegar and then more oil. There should be nearly a teaspoonful of the dressing when it is done. It is best to make it in a cup just large enough for the egg-beater to turn in, and thus the whole is kept constantly agitated and there is little danger of curdling. This way of making the dressing does away with the old-time tedious beating. Five or seven minutes is all the time necessary to make it, and the result will be found quite satisfactory. The danger lies in not adding vinegar fast enough to prevent the oil and egg curdling. With care in this particular, the dressing may be made quickly. The dressing may be put on the ice and wait till time of serving. Put the tomatoes on a shallow dish or platter, fill the openings with the dressing and garnish with nasturtium leaves and flowers and serve the tomatoes whole.

**THE "GRIPPE" DEFEATED**

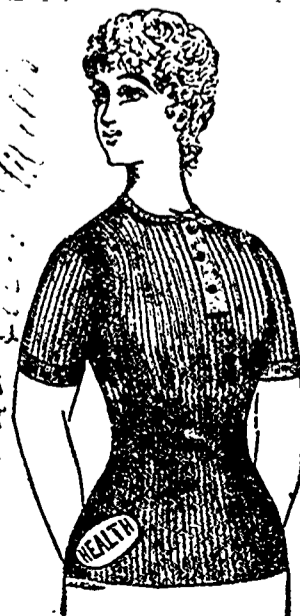
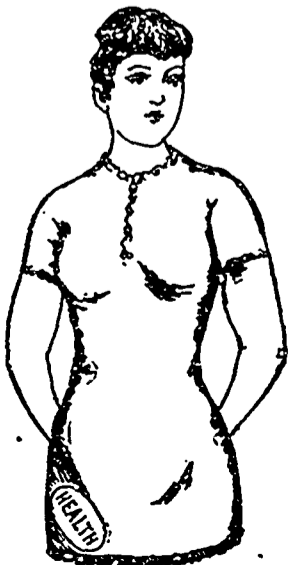
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