## THE DOMINION PRESBYTERIAN

## Health and Home.

Lemon Potato Riasoles. -Beat well together half a pound of cold mashed potatoes, half an ounce of augar, one ounce of warm butter, juice of half a iemon and the grated peel. Form into small balls, dip into egg, and then into bread crumbs and fry a golden color. Sprinkle over with powdered sugar iand serve quickly.

Chicken Rice.—Boil a fowi until tender, remove the meat, chop finely, season with sait, cayrene, and lemon peel. Moisten with cream. Place a layer of the meat in a pie-dish, then a layer of rice, more chicken, and rice again, until the dish if full. Cover with bread crumbs, put a few pieces of butter on top, and bake in a quick oven.

Chocolate mange.--Soak half an ounce of gelatine over night in a little cold water. Next day place the gelatine, one and a half ounces of sugar, and two ounces of good grated chocolate in a basin in a saucepan of boiling water. Stir until dissolved, then strain into a pint of lukewarm milk, and pour into wetted moulds.

Broken china may be mended with the following cement: Dissolve a little gum arabic in water so that it is rather thick; put enough plaster of Paris into this to make a thick paste. Cement the broken pieces of china together, and in haif an hour they cannot be broken in the same place. Hot water seems to make it firmer.

Dried orange peel allowed to smolder, will kill a bad odor.

Strong lye or soft soap will keep pots and pans clean and oright.

A tiny bit of blue in water you wash glass in adds to its brilliancy.

in preparing carrots for cooking always scrape; never peel.

Doctors say that cold ankies kill more women than nerves and disease put together.

Boiled fish is improved by adding a cup of good cider vinegar to the water in which it is boiled.

Sugar in the water with which veal is basted gives an added flavor. It may be used with all meats.

For a nice dish take the best end of a neck of lamb, cut it into steaks and chop each bone so short as to make the steaks almost round. Egg and strew with crumts, herbs and seasoning; fry them of the finest brown, mash some potatoes with a little butter and cream and put them into the middle of a dish raised high. Then place the edge of one steak on another with the small bone upwards, all round the potatoes.

Patent leather is very delicate, especially when new, and a very slight pressure in cold weather will crack it; so, before putting on shoes of this leather they should be placed before a fire for a short time in order to make the leather plant. Sweet oil is a preservative of patent leather.

Water becomes specially contaminated by standing over night in the pipe, and several cases of poisoning have resuited from persons habitually drawing off and drinking some of the water in the mornings without previously allowing it fo run.



287