LITERATURE AND ART.

AMERICAN NOTES.

"There is gloom in the poker rooms," says the Eureka (Col.) Record, "because have joined the church ame given up the game."

Res 'qration to America from the neighbourkee, 1 of Genoa is going on. On Oct. 3rd absets 1,000 persons embarked at that port, and ea. Oct. 5th 1,200.

HUMOROUS.

The latest thing in boots. -Stockings Bob Berry was "plucked" at the P. M.'s

- The Chicago Tribune calls him "Bob Injuresoul."

People who give tone to society rarely give society anything else.

Where there's a smoke there's some fire, and very often a mighty poor cigar.

The "rocks ahead" in Canadian politics are the work of the reef-formers.



STEWED KIDNEY. Boil kidneys the night before 'all ander, turn meat and gravy ir co. ind cover over. In the morning, be, few moments, thicken with flow water, add part of an onion choppedine, pepper, salt, and a lamp of the and pour over toasted by and well but

VEAL STEW. Boil two and a half pounds of the Boil two and a half pounds of the of veal one hour in water enough to add a dozen potation, and cook hour; before taking off the stove, ad pint of milk, and fleur enough to this cason to takes. If preferred make as for chicken-pie, bake in two pie place one of the crusts on the platter over the stew, and place the other of

VEAL SWEETBREAD. Sweetbreads should be soaked in water for an hour as soon as they from market, as they do not keep well through each, draw a piece of salt through the incision, and put on to a salt water or sonp-stock until thoro done; take off, place in cold water few minutes, remove the little pipe skin, and put away in a cold place ready to cook for the table. When we season with salt and pepper, roll in crumbs, and fry in a frying-pan, or doughnuts, in hot fat. Serve with peas, or with a gravy made by pour one of milk thickened with flour in frying-pan. Sweethreads should be soaked or prepare for frying as above, and with pieces of salt pork, carrot, celer paraley, for about twenty minutes serve with fried bread and peas, or to

Or prepare as for frying, slice sprinkle over grated nutmeg and che paraley, dip into a batter make of on milk, one egg, one cup of flour, a pin salt, and a half teaspoon baking-poend fry like fritters.

and fry like fritters. VEAL WITH OYSTERS. Two pounds of tender veal cut in two pounds of tender veal cut in bits, dredge with flour, and fry in suff hot lard to prevent sticking; when a done add one and a half pints of oysters, thicken with a little flour, with salt and pepper, and cook until are done. Serve very hot in a codich

PASTRY.

PASTRY.

Butter or lard for pastry should be a fresh, and solid. When freshly-made ter can not be had, work well two or times in cool, fresh water.

A very nice paste for family use m made by reducing the quantity of shing to even so little as a half pound quart of flour, especially when child dyspeptics are to be considered. Wiexception of mince-pies, which are wover before serving, pastry should be the day it is made. In warm we when not ready to bake immediately

the day it is made. In warm we when not ready to bake immediately making up paste, keep it in the ice till wanted, several days if necessary in any event, it is better to let it th main for one or two hours.

To prevent the juice of pies from ing into the under crust, beat an egg and with a bit of cloth dipped into th rub over the crust before filling the prore wholesome pie-crust she rub over the crust before filling the p
For a more wholesome pie-crust sh
ing, boil beans or potatoes until soft,
into a broth, work through a colande
as much into the flour as can be don
preserve sufficient tenacity in the c
Knead moderately stiff, and roll a
thicker than crust shortened with
It is a good plan to make a puff-pas
the top crust, and for the under cru
less shortening. Many practise this
ing a little soda and cream tartar
under crust—one half as much so

when these ingredients are used in be cake, etc.

When using green currants, piegoseberries, or other fruits which rethe juice to be thickened, fill the crust, sprinkle corn starch evenly and put on the upper crust. This vents the juice from ruuning over, when cold, forms a nice jelly. Mer for pies or puddings, is made in the portion of one tablespoon sugar to of one egg, with flavouring added. fill pies until just before putting the the oven. Always use tin pie-pans, in earthen pans, the under crust in the color of the in earthen pans, the under crust likely to be well baked. Just before likely to be well baked. Just before ting on the upper crust, wet the rim lower with a thick paste of flour and or eggs and flour, and press the two firmly together; this will prevent that of all pastry cooks—a burst pie. fruit pies in a moderate oven, having ter heat at the bottom than at the t

fruit pies in a moderate oven, having ter heat at the bottom than at the t the oven, or the lower crust will be cla and raw. When done, the crust separate from the pan, so that the pie he easily removed. Remove at once the tins, or the crust will become "so The vices of the mince-pie have s to point many a hygienic moral, but it is quite true that it is not strictly enic, it is not an every-day dish, mince-pie is one of the few articles of that have come down to us from a reperiod, and it still has the flavour o associations and the solid respecta which belongs to centuries of history tradition. It is less to be feared than apparently simple forms of highly co trated food, such as butter and sugar often a piece of common pound-cake produce a bigger "nightmare" the plece of the richest mince-pie. It pie, if not rich, is not the real thing it is ies deterioration, and the fact the left nowadays, like almost every else, to servants, who do not even how to properly boil a piece of beef, have brought it into disrepute. Its ration should be confined to no carel unworthy hands, but every ingreshould be thoughtfully provided an eately prepared, and the whole pugether and blended with the skill artist, and the precision of a med Tact, wisdom, judgment, knowledge, experience all go into the proper contion of a genuine mince-pie, to say no of kindness of heart and liberality oposition.

To one pint of sifted flour, add one teaspoon baking powder, and sweet enough to wet the flour, leaving or little stiff. This is enough for two p

GOOD COMMON PASTE. One coffee-cup lard, three of sifted and a little salt. In winter, soften the a little (but not in summer), cut it we to the flour with a knife, then mix cold water quickly into a moderatel dough, handling as little as possible. makes four common-sized cover pies. a new alice of paste each time for top using the trimmings, etc., for under

GRAHAM PASTE,
Mix lightly half a pound Graham
half a pint of sweet cream, half a te
salt, roll, and bake like other pastry

PUFF PASTE.

One heaping pound superfine sifted one of butter; place the flour on bo marbleslab is better), make a well in squeeze in juice of half a lemon, at yolk of one egg, besten with a litt water; stir with one hand and drop water with the other, until the past hard as the butter; roll paste on smooth square an inch thick, smoot with a rolling-pin, spread the butter half the paste; lay the other half ow an old-fashsoned turn-over, leave it teen minutes in a cold place, then ro in a long strip, keeping the edges stand double it in three parts, as follo Fold one-third over on the middle roll it down, then fold over the chird, roll out in a long strip and