

How to Pickle Eggs.

Pickled eggs are appetizing when used as an ingredient of salads or sandwiches. They are put into cold water, which is heated slowly and allowed to boil for an hour. When taken out, they are dropped at once into cold water to keep their color. The shells are afterwards removed and the eggs put into good vinegar in which beets have been kept. They should remain at least a week in this pickle, when they are ready for service as a relish. A dozen or more can be done at a time.

In Strawberry Time.

No other dressing is quite so delicious on uncooked berries as whipped cream.

Plain shortcake should be baked in two thin layers, with a little soft butter spread over the bottom one before the other is put in place; or, better even than this, cut into individual cakes with a biscuit cutter.

Cold fruit desserts are coming to be better liked for summer than warm

ones; but the one which is neither cold nor hot is robbed of half its goodness.

Nine times out of ten puddings or other desserts made with gelatine are unsatisfactory because sufficient time is not allowed for them to mold firmly. They should have six or eight hours. If short of time better depend on corn-starch.

The lower crust of a pie will not become sodden with fruit juice if it is brushed over with the white of an egg before it is filled and is not allowed to stand more than an hour after baking.

The most delicate pie is made by baking a deep shell; stand on ice, and when ready to serve fill with berries that have been sweetened for an hour and pile whipped cream over the top.

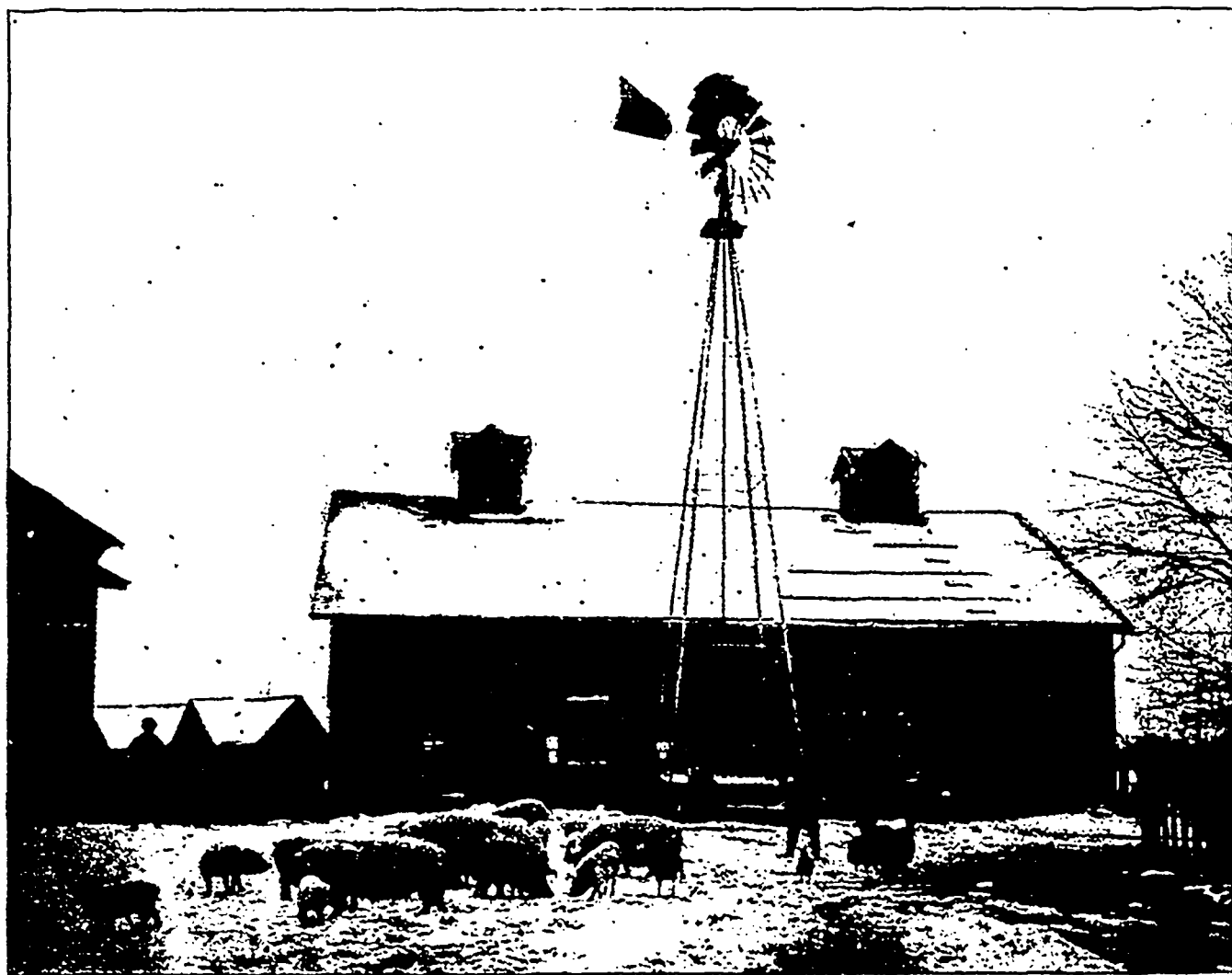
A tempting pie has a deep, baked shell filled with covered berries and boiled custard and with a thick meringue. Brown the latter slightly and serve cold.

A pretty pink boiled icing can be made by substituting berry juice for water in making the syrup. For a rich layer cake, spread first with icing, then with freshly grated cocoanut, or chop-

ped blanched almonds.—*Country Gentleman.*

Cleaning the Cellar.

The first house cleaning in spring should be done in the cellar, removing whatever is left of the vegetables and fruits put up for winter use, and after clearing away mould from the walls giving them a coat of fresh whitewash, into which a weak solution of carbolic acid has been used in making it. This will destroy latent germs, which more often originate in the cellar than anywhere else. After the cellar is cleaned and whitewashed place a few lumps of unslaked lime in any places that seem to be somewhat moist. Keep the cellar windows closed on warm, sunshiny days and open them at night, especially if rather cool. It is the warm air from outside in the cellar coming in contact with the cold stone walls and metal which it contains that deposits moisture and soon forms a mould on all such surfaces. Most people think it is cool air which is responsible for damp walls. On the contrary, it is the warm and apparently dry air from the



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