

Household Hints.

TART, juicy fall apples make good jelly. Boil the juice of the fruit in jelly, making to quite a consistency before adding the sugar. Lay over the top of all jellies a round of white paper dipped in brandy. If mould appears, it takes its seat on the top of the paper.

FISH CAKES.—Any kind of cold fish and mashed potatoes beaten up in a mortar together, taking the bones and skin from the fish. Flavour with pepper, salt, and a little cayenne; mix with the yolk of an egg. Then roll each little cake separately in the white of the egg and bread crumbs; fry them in boiling lard.

FRIED LIVER AND BACON.—Fry the bacon first, then cook the liver very slowly in the fat which comes from it. Make a little gravy with stock or flour and water in the pan, when all the liver is fried, and pour it round the dish. The liver should be cut in slices, and not more than the third of an inch thick.

OLD-FASHIONED BAKED APPLES.—Take juicy apples, pare and core whole; use a large corer. Put side by side in a baking pan and fill up centres with brown sugar, pour into each a little lemon juice, and stick in each a long piece of lemon evenly cut; put enough water in the bottom of the pan to prevent the apples from burning, and bake gently until done.

A GOOD way to make starch is this: dissolve the starch in a little cold water, have water boiling in the tea-kettle, and when the starch is entirely dissolved pour the boiling water over it, stirring it until it is thick; this is all the cooking the starch needs; blue it slightly, and add to it a bit of sperm or clean lard. There is no danger of lumps or of the starch burning, and so being filled with black specks, if prepared in this way; but unless the water is actually boiling when you pour it over the starch, your labour will have been in vain.

ROCK CREAM.—Boil a teacupful of the best rice till quite soft, in new milk sweetened with powdered loaf sugar, and pile it upon a dish; lay on it, in different places, square lumps of either currant jelly or preserved fruit of any kind; beat up the whites of five eggs to a stiff froth, with a little powdered sugar, and flavour with either orange flower water or vanilla; add to this, when beaten very stiff, about a teaspoonful of rich cream, and drop it over the rice, giving it the form of a rock of snow. This will be found to be a very ornamental as well as delicious dish for a supper-table.

ELLEN'S BREAD.—Take two-thirds of a yeast cake dissolved in a little warm water, and two teaspoonsful of sugar. Pour this into three quarts of flour with one teaspoonful of salt added. Mix well with one hand, adding warm water (about one pint), then knead well for twenty minutes, adding flour enough, and no more, to clean the dough from the hands and the pan. Cover with a thick cloth, let it stand all night, and mould out in the morning, not kneading any more than is necessary. Let it stand in pans till light. This fills two long, narrow pans, and makes a set of patty pan rolls. Pans are to be baked half full.

CHARLOTTE RUSSE.—Take half an ounce of gelatine, and put in only just enough warm water to cover it; while this is slowly dissolving take one pint of thick, sweet cream, and whip it to a stiff froth; beat well the white of one egg; after the gelatine is dissolved boil it for two or three minutes, then sweeten and flavour it; when it is about as warm as new milk, add the cream and egg and beat the mixture until it is cold. If the sponge cake over which this is to be turned is baked on a large, round tin which is scalloped around the edge, it adds much to the pretty effect of the dish. Put the cake while warm, to prevent its crumbling, into a round dish, allowing the scallops to show on top; then pour the whipped cream over it.

PLAIN PLUM CAKE.—This is a good school cake, and, if covered with sugar-icing, is rich enough for children's birthday parties. Make two pounds of flour into dough, with two ounces of German yeast and three gills of tepid water. Let it rise for an hour, then work in a pound of dissolved butter, six eggs well beaten, the rind of a lemon, half a small grated nutmeg, a pound of stoned raisins, a pound of currants, and half a pound of candied peel, shredded finely. When all the ingredients are mixed, beat the cake up well, and let it rise in a warm place for an hour, then put it into a greased tin, and bake in a good oven for two hours. If made into more than one cake, it will not take so long to bake. A still plainer cake can be made by using either half the quantity of butter, or of lard, or dripping, and half the number of eggs, and a little less fruit.

PLAIN QUESTIONS.

DO YOU KNOW how to write a good business letter, and the essential points to be kept in view?

DO YOU KNOW how to draw a note of hand? DO YOU KNOW what is required to make it legal?

DO YOU KNOW the difference between Premium and Discount?

DO YOU KNOW that Merchants have been ruined by not understanding this one simple thing?

DO YOU KNOW the force of Compound Interest?

If you cannot fully answer these questions in the affirmative, do not enter into business, for without such knowledge you cannot transact business intelligently and with that well-grounded confidence which every business man should have in the conduct of his affairs. Enter, therefore, on a course of instruction at the

DO YOU KNOW how to ascertain the rate of Exchange, having sterling or foreign currency given and its equivalent in dollars and cents?

DO YOU KNOW the meaning of the term "General Average?"

DO YOU KNOW how to keep books so as to show your actual gain or loss?

DO YOU KNOW how to change your books from Single to Double Entry?

DO YOU KNOW the responsibilities of partnership?

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