

Mensenter wisuty wirio OCALA AND SILVER SPRINGS GOMPANY, 170 WORLD BUILDING, NEW YORK GITY.

## Bousebold bints.

Pop Overs.-One egg, one cup of milk, one cup flour, little sali, one teaspoonful baking powder. Bake same as gems.
Cream Cookies.-One egg, one cup sugar, one cup of sour cream, soda, flour sufficlent to roll. Sprinkle with sugar, bake quickly.
Fried Tomatoes. - Peel large ripe tomatoes, cut them transversely in slices, season with salt and pepper, dip in cracker dust, then in eggs, and fry in butter of nice drippings.
Omelette.-Take eggs, three milk, half pint ; flour, two table yolks and whites of the eggs separately and add the whites last, stirring lightly. Bake in a moderate oven A Delicious Grape Ice.-One cupful of ripe Concord grapes, one four whites of eggs. Mash the raw grapes and sugar together, add juice of one lemon, strain into a freezer once.

Fruit Stains. - May be removed by having boiling hot water poured over them. A match will often suffice for removing small stains. burning sulphur bleach out the stain.

Beets.-Boil till tender, cut in slices, and cover with a sauce made thus : one-half cup of vinegar, onehalf cup of water, thicken with a tablespoonfl of hour mixed with two tablespoonfuls of butter. Bring to a boil, pour over the beets and serve.
PEACH CaKE.-Bake three sheets of sponge cake as for jelly cake cut peaches in thin slices, prepare cream by whipping, sweetening and flavouring, put layers of peaches between the sheets of cake; pour cream over each layer andlover the top.
Coffee Cakes.-Take a cupful of butter, half a cupful of sugar, a cup. ful of molasses, a teaspoonful of saleratue dissolved in a cupful of strong coftee, a nutm $2 g$, a teaspoon-
ful of cloves, cinnamon, ful of cloves, cinnamon, five cupfuls
of flour, and a cupful of chopped raisins.
Mustard Cabbage.-Chop half a head of cabbage fine; put on to sugar, seven tablespoonfuls of milk two of mustard, and one of pepper and salt, and a beaten egg, stir the mixture well ; then pour the whole over the cabbage and serve.
Brown Bread.-One-half cup of molasses, one-half cup sour milk with soda to neutralize the acid, one-half cup cornmeal, three-fourths cup gra-
ham flour, the same of white flour ham flour, the same of white flour, salt to taste. Add enough sweet milk to make a stiff batter. Steam in a buttered dish, undisturbed four hours. A half cupful of stoned raisins
bread.

Fricasseed Tripe.-Cut a pound of tripe in narrow strips, put a small cup of water or milk to it , add a bit of butter the size of an egg, dredge in a large teaspoonful of flour, or work it with the butter; season with pepper and salt, let it simmer gently for half an hour, serve hot. A bunch of parsley cut small and put with it is an improvement.
Potato Souffle.-Boil four five potatoes, pass them through sieve; add to the potato a balf teacup of scalded milk and a table spoonful of butter; add the yolks o four eggs, one at a time, beating stiff froth and add them jast before putting them into the oven. Bake twenty minutes in a quick oven and serve in the dish in which they were baked. A rich meat gravy is good served with them. A pinch of salt in the whites of the eggs will help them come to a stiff froth quickly.
A SUPERIOR bluing for clothes is made of one ounce of soft Prussian blue, powdered, put into a bottle
with one quarter ounce of oxalic acid and one quart of cold water. It is very strong, and at once ready for use. A few drops are ample for large washing. The cost is less than any other bluing, and it gives perfect satisfaction.

AN EASY WASH SIMPLE AND CLEAN


Without Hot Steam and Smell Without Washing Powders Without Hard Rubbing Without Sore Hands

## Sunlight <br>  <br> 7 Gold Medals for Purity and Excellence.

Its UNEQUALLED QUALITY has given yo largest sale in
You can use " Sunlight" for all purposes, and in either hard or soft water other soaps. "Sunlight" pgwders as with other soaps. "Sunlight" better without.
near birkenhead
GAS
FIXTURES.
GREAT
BARGAINS.
Largest Assortment in the ddminyon.

KEITH \& FITZSIMONS
109 нina st. w. тononto.
ELIAS ROCERS \& CO'Y


## COAL <br> $\qquad$

T. R. HAIG, Cala and Hood of ill Kinds
G. T. MacDOUGALL, Pong Street. 489 Parliament Street.
${ }_{27} 8$ College Street.
${ }^{99}$ Wilton Aveet Wes 63 Spadina Avenue.

CAMPBELL'S QUININE WINE CURES-Dyshensia Low Spirits, Loss of Appetite, Painful Digestion, Malaria, and gives tone and vigour to the whole systern.
from toothacu at any time be suffering ACBE GUM; it ty Gy BBONS' TOOTH Druggists keep it. Price I5c.

Plaster ivory tint so much applied to "size" first giving the figures a coat of become perfectly dry in ane shellac. Dissolve the shellac alcohol, and apply evenly, with a Tharts of salted Dish - In two upful of wheatena and boir a coffee Neats till the mush is well done. square blocks, dip in in two inch Pimbs, and fry brown in hot drip-- Jelley Pudding.-Four eggs beat one of butter, one of sweet cream, one of acid fruit jelly, two table thoroughly of vanilla. Beat the yolks butter then add jugar and yolks together, frothed whites and the seasoning Bake with an undercrust. This quantity will make two large pud dings, or three medium-sixed ones, will where rich desserts are liked, serts should be perfectly cold before
ey are eaten.
and peel tomatoes with rice scald es. Cut them in halves, scoop breaking seeds and juice, without enough to tre puin out the seeds. To the iuice add sugar to taste, and mix bsorb as much boiled rice as it will Fill the ; add salt and a little butter Place each balf tomato on a ronnd of bread buttered. Put on a ronnd allow pan and bake tomintes until pan and bake tea minutes,

