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Constipation,
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Dean and Professor of Pharmacy,
Ontario College of Pharmacy.

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References by permission.—Mr. Jas. Allison Treasurer, Cooks Church, Toronto; Mr. John Duncan Clerk of Sessions, Knox Church, Toronto.

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HEALTH AND HOUSEHOLD HINTS.

Home Lunch.—Boiled hominy, sweet butter, chocolate. Note: Chocolate is food and drink. It is too rich to use in a big meal, and apt to produce biliousness or heartburn. Besides, it is a mistake to spend so much precious time and money on the table.

Creamed Mushrooms.—Clean twelve large mushrooms and put them in a buttered shallow pan setting them cup side up. Sprinkle with salt and pepper and dot over with butter; add two-thirds cupful of cream and bake ten minutes. Serve on slices of toast.

Broiled Swordfish.—This is a very rich fish. Wipe slices of the fish and season with salt and pepper, then broil ten to twelve minutes. Serve with horseradish sauce. Cream one-third cupful of butter with a wooden spoon, add a tablespoonful of grated horseradish, one-half teaspoonful of made mustard, a saltspoonful of salt and two tablespoonfuls of hot vinegar.

Farina Pudding.—The spring dessert that is familiar to most housekeepers is a mould of farina pudding served with preserved strawberries or pineapple and cream. The World says: "What is not so familiar, perhaps, to some of them is the method to take away the solidity of this pudding, rendering it light and creamy. A young woman noted for her delicate farina moulds gives this recipe: To one quart of milk add four tablespoonfuls of farina and a pinch of sugar. Boil in a double boiler until slightly thickened, and immediately upon taking from the stove stir in the stiffly beaten whites of three eggs, after which mould."

Mutton Chops.—Use six French chops, cut one and one half inches thick and split in two without separating the bone. Cook one heaping tablespoonful of butter and one teaspoonful of onion juice for five minutes; remove the onion, add four tablespoonfuls of mushrooms chopped fine and cook five minutes more. Add a tablespoonful of flour, three tablespoonfuls of stock, one teaspoonful of parsley, a saltspoonful of salt and a speck of cayenne. Spread the inside of the chops with this mixture, press together lightly and broil in paper cases for ten minutes. The paper used for the cases may be white letter paper and it should be folded round the chop and then twisted together.

Spanish sauce was served with the mutton and made in this manner: Cook a tablespoonful each of chopped carrot, onion and celery and two tablespoonfuls of butter together for five minutes. Add a heaping tablespoonful of chopped raw lean ham and cook five minutes longer. Now add two tablespoonfuls of flour and brown. Pour on slowly two cupfuls of consommé, add a bit of bay leaf, a sprig of parsley, five cloves and a blade of mace. Simmer half an hour and strain.

The Domestic Monthly gives a few recipes that will tempt the flagging spring appetite, among which are the following:

Rhubarb Charlotte.—Cut stalks of rhubarb until you have a quart measure full. Then cook with just enough water to cover until very tender. Add sugar to taste, from two to three cupfuls, a scant tablespoonful of butter and the grated peel of a lemon. Then add the well beaten whites of two eggs. Pour into a glass dish, cover with whipped cream and eat ice cold.

Rhubarb Pudding with Meringue.—One quart of milk, one cupful of stale cake crumbs, four eggs, four tablespoonfuls of sugar, saltspoonful of salt. Mix crumbs, salt and sugar together, then add the milk and well beaten yolks. Mix well and bake. It should be done in about three quarters of an hour in a moderate oven. Then take from the oven, cover first with sweetened stewed rhubarb, second with a meringue made from the beaten whites of the eggs and three tablespoonfuls of powdered sugar. Return to the oven for five minutes. Eat hot or cold.

Sour Milk Molasses Cake.—One-half cupful of sour milk, one-half cupful of molasses, one cupful of sugar, one-fourth cupful of lard or butter, one teaspoonful of ginger, one-half teaspoonful of cinnamon, one-half teaspoonful of cloves, one-half cupful of raisins seeded, two and one-half cupfuls of flour, one-half dessertspoonful of soda. Heat sugar, butter, molasses and spices together till lukewarm, beat for ten minutes, then add the sour milk in which the soda has been dissolved, then the flour, last the eggs. Bake in a broad, shallow pan.

To Clean Kid Gloves.—The following dry process of cleaning kid gloves has been found satisfactory: Prepare a generous quantity of cracker crumbs; button the gloves upon the hands and rub thoroughly with the crumbs. This process is especially efficacious in cleaning those of light undressed kid.

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Thomas Payne King, one of the famous "Six Hundred" of Balaklava, who since became a miser, dropped dead in the streets of Wichita, Kan., recently.

Miguel Norena, the famous Mexican sculptor, died in the city of Mexico recently from typhus. He was the designer of the great statue of Cuauhtemoc, on the Pasco de la Reforma, and leaves many other monuments to his genius.

The first published work of Robert Louis Stevenson was a booklet in thin paper covers, entitled "The Pentland Rising," and brought out in Edinburgh in 1866. A copy of this small and now rare pamphlet was lately purchased by a bibliomaniac for \$40.

A LAUGHABLE MISTAKE.

Two ladies entered a book-store recently and the younger asked the clerk for a book called "Favorite Prescription." The puzzled attendant was unable to comply with her request and she left the store disappointed. Inquiry elicited the fact that she had overheard a conversation between two literary ladies in which "Favorite Prescription" was mentioned with extravagant praise, and had jumped to the conclusion that it was a book. She now knows that Dr. Pierce's Favorite Prescription is a sovereign cure for the ills and "weaknesses" peculiar to women, for she has been cured by its use.

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