

RECIPES.

Remedy for Rhuma ism and Tooth-ache.—Six parts of sal volatile and three of laudanum, mixed Apply to the tooth with lint.

For Soft Corns.—Dip a piece of linen cloth in turpentine and wrap it around the toe on which the corn is situated, night and morning. The relief will be immediate, and after a few days the corn will disappear.

Cure for Chilblains.—Slice raw potatoes, with the skins on, and sprinkle over them a little salt, and as soon as the liquid therefrom settles in the bottom of the dish, wash with it the chilblains; one application is all that is necessary.

For Chapped Hands, Face and Lips.—Ten drops carbolic acid to one ounce glycerine; apply freely at night. Pure mutton tallow is also excellent.

Wrinkled Silk—To make silk which has been wrinkled and "tumbled" appear exactly like new, sponge it on the surface with a weak solution of gum-arabic or white glue, and iron it on the wrong side.

Turpentine.—A tablespoonful of turpentine, boiled with white clothes, will greatly aid the whitening process.

French Dressing.—Put three table-spoonfuls of salad oil and one tablespoonful of vinegar, half teaspoonful of salt, and a quarter-teaspoonful of pepper into the glass, insert the beater, and beat rapidly an instant, and you will have a thoroughly mixed and perfect dressing.

Window Plants.—The necessity of a gradual change must be emphasized in removing plants from the open air to the dwelling rooms. It is best to place the plants in room where there is no fire, and one that can be opened during the day. After a while the plants may be taken to the close living-room, in which there is a fire.

Cranberry Jelly.—Make a very strong isinglass jelly. When cold, mix it with a double quantity of cranberry juice. Sweeten and boil it up; then strain it into a shape. The sugar must be good loaf, or the jelly will not be clear.

French Pudding.—Take one quart of milk, nine large tablespoonfuls of flour, and eight eggs. Beat the eggs very light, adding gradually to them the flour and the milk. Butter thoroughly a pan or some teacups, pour in the mixture, and bake in a tolerably quick oven.

G. LAVALLEE

345 ST. LAWRENCE STREET

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