

BLACK BEETLES :

Another annoying pest, which breeds so quickly that before you realise that they are in the house, they become such a horrid nuisance that it is a work to get rid of them. Fresh rhubarb leaves placed about their haunts smooth side of the leaf down, are said to act on them like a drug ; they lie about in an insensible state and can easily be swept up and burnt. Another way to help is to stop up holes with cement. Chloride of lime put into their haunts and holes will soon kill them off.

Fleas and bugs will succumb to benzoline. This does not stain anything and the smell will soon go off.

Few wooden bedsteads are in use, now, yet a neglected spring bed is apt to get them between the wires and wooden bar-joints ; but this is a small matter as a couple of washings with benzoline, turpentine, or carbolic acid will soon kill but this must be done thoroughly ; not in a half-hearted way ; use a paint-brush and let the fluid soak well into every crevice or crack, and trust this work to nobody but those who will do the work faithfully and well.

MITES IN CAGES.

Throw a white cover over the cage at night, and the mites will be found on it in the morning ; burn this or put it into boiling water. Wash the cage and sprinkle about it and the bird a little insect powder.

Do this faithfully for a few days and the bird will soon be free from them, and will show his gratitude in renewed, glad song.

MILK.

There is nothing like competition to bring out the value of anything, and when it comes in such a valuable article as milk, consumed by old and young, it is doubly welcome.

Thanks to this we are now served with pure clean milk at 7 cents a quart sent to us in glass bottles, sealed by a card board stopper, which has to be broken when tak-

en out, thus securing to the consumer a certainty of the pure article without any trickery on the road to them. It was indeed hard to often pay 8 cents for milk and water. One can't help feeling sorry for the poorer class of milkmen, but they will have to join the reformers, at least in price, or pay the penalty of opposition. I trust this reform will reach the poorer classes, who have no means of keeping milk from one meal to another.

LENTEN DISHES.

Milk enters so largely into the composition of so many dishes and has now to take the place of gravy, what should we do without milk, butter, and eggs at this season is a question not easily answered ; for those who know best how to serve these valuable assistants in many shapes and forms, know best how to serve up many and savoury dishes so as to make Lent only a time of abstaining from meat, which is no hardship. These, coupled with a good supply of vegetables, obviate any cause for discontent.

CHEESE PATTIES.

Ingredients :—

- 1-2 oz. of butter.
- 3-4 oz. of flour.
- 2 oz. of Parmesan cheese, grated.
- 1 1-2 gills of milk.
- 3 eggs.
- 1-4 teaspoonful each of pepper and salt.
- Pastry.

Method : Line some tartlet tins with pastry ; to cut out rounds, the size of the tins, with a cutter is the best way, and the tins should be slightly greased. About a quarter of a pound of pastry will be required. Fill the tins with the following mixture : Melt the butter in a saucepan, stir in flour and milk, and let it boil five minutes. Take away from the fire, stir in the cheese, salt, pepper, and the eggs, beaten to a froth, the white of an egg should be omitted, however. Bake the patties in a brisk oven, about twenty minutes, and serve them very hot.