

BEVERAGES.

"From silver spouts the grateful liquors glide,
And China's earth receives the smoking tide."

"Squeeze not the orange too hard, lest you have a bitter juice."

Chocolate.

Scrape fine one ounce (one of the small squares) of plain chocolate, add two tablespoonsful sugar and put in a small saucepan with a tablespoonful of hot water. Stir over a hot fire for a moment or two until it is perfectly smooth and glossy, then stir it into a quart of boiling milk, or half milk and half water. Mix thoroughly and serve with cream.—MRS. H. E. DUKESHIRE.

Iced Tea.

This tea may be prepared a couple of hours before required. Make tea rather stronger than as for hot tea, set away to cool, chip up ice and put in glasses like water, pour on the cold tea, sweeten very slightly, but use no milk, add a thin slice of lemon to every glass.—MRS. A. E. OLSON.

Coffee.

To make good coffee one must have good ingredients; preferably the green bean roasted in a bake pan in a very hot oven until a chestnut brown color, stirring every little while to roast evenly; if roasted to a black or too dark color it gives a burnt disagreeable flavor to the coffee. The next best is buying the best whole roasted coffee by the bulk and grinding it the same as the green after roasting. For every person allow one tablespoonful coffee. Put in your coffee pot, pour on boiling water, let boil two or three minutes, or at any rate not more than five, set back on range for ten minutes, where of course it will keep hot but not boil. Serve with good cream A No. 1.—MRS. A. E. OLSON.

Tea.

When the tea kettle begins to boil, have ready a tea pot, pour into the tea steeper just a very little boiling water and then put in tea, allowing two full teaspoons of tea to six persons. Pour over this boiling water until the steeper is half full, cover tightly and let it stand where it will keep hot, but not to boil. Let the tea infuse for ten or fifteen minutes and then add more water. Have boiling water in a pot and weaken each cup of tea if desired. Do not let water for tea boil too long. Put cream in cup before tea is served.—MRS. J. N. SMITH.