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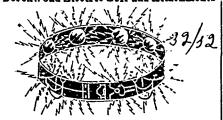
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HOUSEHOLD HINTS.

TO PREPARE HASH ON TOAST.-Tale small bits of cold meat, one pint or hot water, thicken, with two tablespoonfuls of flour, a good-sized-piece of butter, pinch of salt. Tura over toasted bread and serve immediately.

MINCEMEAT PATTIES.-Make some fine pastry; roll it thin. Line small patty-pans with it, and in the centre of them put a mound of rich mincemeat. Pour over them a teaspoonful of sherry or port wine. Moisten the margins and lay on neatly cut covers press the covers of the margins together ind the edges). Brush the patties over with the white of egg; sift a little sugar over them; make a small slit in the centre and bake them a pale brown.

TURKEY SOUP. - With the remains of 4 baked turkey from which most of the mea has been cut off it is easy to make a very appetizing soup. Break up the carcass and par it, with whatever stuffing, bits of meat and skin may be left, in enough water to corer, Cook slowly for two hours. Let the soupge cold, then skim and strain. Heat a pint of milk in a saucepan and thicken it with two tablespoonfuls of flour and one of butter. Put the soup over the fire again; when hot add the milk. Let the whole boil up and then to move it from the fire.

TO MAKE CAKES A LA POLONAISE. - Tate some good puff paste, roll it quarter of an inch thick, and then cut it into pieces four or fire inches square, gather up the four corners of each, have some small round moulds read, dip them into warm water, and then place cakes inside and put them into a quick oven; when they are nearly done brush them ora with the white of an egg beaten; sprinke powdered sugar over and finish baking When done whip the white of an egg and pordered sugar to a froth, flavour and fill the cakes with it.

TERRAPIN SOUP .- Make a strong stock of veal or beef. It should be a jelly when cold Remove all the fat from the stock. Boil three terrapins for one hour, pick them carefully reject the entrails and be careful not b break the gall-bag. Cut the meat into piece an inch square. Add it to the stock, with some finely-chopped ham, half a teacupfuld mushroom catchup, and pepper and salt to taste. Let it boil two hours very gently; the add one teacupful of sherry wine, half a sliced lemon and the yelks of four hardboiled eggs mashed fine. Serve very hot.

TO COOK EGGS.—It is the common way to boil eggs only about five minutes and all them hard. They are then very "hardd digestion." Boil ten minutes and they an still hard and soggy. Boil them tweety minutes and they become light and maly and may be easily mashed and seasoned. To boil eggs so that they shall be " soft," dropth whole eggs carefully into boiling water and boil steadily three and a-half minutes by the watch. This is a common method; though the white is hardened the yelk is scarely cooked at all. Another method is to lay the eggs in a warm basin or saucepan and com with boiling water. Let them remain without beiling, but where the water will keep hot for ten minutes. Both yelk and white will be

