

eatened stiff. This is very nice for lobster or chicken salad, or as a dressing for celery.

SALMON SALAD.

One can fresh salmon, four bunches celery ; chop as for chicken salad ; mix with the salmon.

DRESSING.

One teaspoon of mustard, two tablespoons vinegar, yolks of two eggs, salt to taste, and a little cayenne pepper ; mix thoroughly, add to the salmon just before serving.

WELSH RAREBIT.

We make a Welsh rarebit by melting good old cheese with a little vinegar, butter and milk, and pouring it over bread, toasted or untoasted, as we happen to fancy.

BEVERAGES.

VIENNA COFFEE.

Equal parts Mocha and Java coffee ; allow one heaping tablespoon of coffee to each person, and two extra to make good strength ; mix one egg with the grounds, pour on the coffee half as much water as will be needed, let the coffee froth, then stir down the grounds, and let it boil five minutes ; then let the coffee stand where it will keep hot, but not boil, for five or ten minutes, and add the rest of the water. To one pint of cream add the white of an egg, well beaten ; this is to put in the cups with the sugar, and the hot coffee added.

KAOKA COFFEE.

Put into an ordinary tea or coffee pot the same quantity of K. O. K. as would be used of coffee, pour on sufficient boiling water to extract the strength, letting boil fifteen minutes, after which add enough boiling water for the requirements of the family, remove from the stove and let settle for a few moments ; milk or cream and sugar to taste. It will be found to improve by long simmering on the stove, but be sure to let it settle before using. Do not throw away any of the clear liquid, but heat it up again and add to the next brewing ; it is even better than the first.

ELLEN'S COFFEE.

For six persons.

Take one full cup ground coffee, one egg, a little cold water ; stir together, add one pint boiling water, boil up ; then add another pint boiling water, and set back to settle before serving.

Star Cement mends everything as good as new.