# HOUSEHOLD HINTS.

SCALLOPED OYSTERS.—Sprinkle a buttered dish with bread or cracker crumbs, then put in a layer of oysters, lay on bits of butter, sprinkle over a little pepper and salt, and so until the dish is full, leaving the chumbs on ton moisten with the dumbs on top; moisten with the liquor from the oysters. Bake half an hour in a quick oven.

PICKLED OYSTERS. - Rinse the Oysters in their liquor, strain it upon their and their liquor, them and let them come to a boil; then take them out of the liquor to Prepare pure cider vinegar by boiling it with peppers, a little salt mace, cloves and nutmeg, and when perfectly cold perfectly cold pour it over the oys-ters and keep them in a covered

HICKORY NUT MACAROONS.—

Make frosting as for cake and stir in

enough south meat, enough pounded hickory nut meat, with mixed ground spice to taste, to make Convenient to handle. Flour the hands and form the mixture into little fanciful shapes. Place on buttered tins, allowing room for the cakes to spread and bake in a quick oven.

ALMOND CAKE.—One cupful of ful of eman cupfuls of sugar, one cupful of sweet milk, three and one-half cone teaspoonful of cream of tartar, one-half teaspoonful of cream of tartar, one half teaspoonful of cream or two two teaspoonful of some of two teaspoonfuls of baking powder flavoured with almond. Bake in layers. layers; spread each layer with soft almonds on each layer.

COCOANUT CAKE.—One cup sugar, half cup of butter, two eggs, half teaspoons of baking powder. Bake in thin layers. For icing, beat toole cup of powdered sugar. Spread a layer of this on the cake and strew it thickly with grated and sugar cocoanut. Place another layer Rated cocoanut. Place another layer of cake on that and proceed as be-

GOLD CAKE WITH CHOCOLATE

And sweet milk, two cups of white operations of baking powder, yelks of baking powder, yelks of the caping two loaves. Frosting: One chocolate in a cup and the cup filled of sweet sugar, five tablespoonfuls with white sugar, five tablespoonfuls of sweet milk, boil five minutes, add cold enough to spread.

COPPER CANE

COPPEE CAKE.—Put one pint of light bread dough in quite a large bowl; add two tablespoonfuls of the bowl is a limit of the bowl in the bowl is a limit of the bowl in the bowl is a limit of the bowl in th bowl; add two tablespoonfuls of butter; add two tablespoonfuls of milk, an little salt; one cupful of beaten edges and one cupful of sugar; two flavour. Stir all together. Then the dough, which should not be light roll out as soft as possible, and light toll out as soft as possible, and put in shall as soft as melted put in shallow pans; spread melted butter over the tops and sprinkle tops and sugar. thickly with cinnamon and sugar.

Let them rise again, and bake about p.s.

PECAN NUT CAKE.—At the south, the perfecwhere the pecan nut grows to perfection, they are an admired addition to cake, but as the bought cake, but as they can be bought fresh in almost any large town, this take a pint was full of fresh personal cake a pint was full of fre Have may be followed elsewners.
Can nuts after they are shelled, and them aside until a ready to them aside until you are ready to them to layers of icing put between to layers of icing pur the following round cakes made after bound of flour, whites of sixteen eggs, three-may are of a round of eggs, three quarters of a pound of spooling of a pound of butter, a teaspoonful of extract of bitter almonds.

Bake this calculation larges flat tin Bake at or extract of bitter almonds.

plates this cake in large, flat tin
This made for cooking jelly cake.

For the quantity should make six.

the leman six whites of three coe syou need whites of sufai. Make the icing as soon as and have but the colors in to bake, you have put the cakes in to bake, still warm. Dot the bits of nut closehist sight, if made in combination with some dish that requires only Short.

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PILU.-Boil one pound of tender breast bacon in enough water to cover well till very tender; then lift out and place over steam, where it will keep hot. Put into the water in which the bacon was boiled one pint of the best rice, nicely mashed, and a quart can of tomatoes; add a little salt and cook till thoroughly soft, stirring often. This should be cooked slowly and in a double boiler. When done put in a covered dish. Slice the bacon thin and lay on top of the rice, and serve a slice with each spoonful from the dish. This is a very nutritious and delicious dish.

CHOCOLATE CAKE.—One and ahalf cupfuls of sugar, half a cupful of butter, half a cupful of milk, one and three-fourths cupfuls of flour, a quarter of a pound of chocolate, three eggs, one teaspoonful of cream of tartar, halt a teaspoonful of soda. Scrape the chocolate fine and add five tablespoonfuls of sugar to it (in addition to the cupful and a-half). Beat the butter to a cream and gradually add the sugar, beating all the time. Add three tablespoonfuls of boiling water to the chocolate and sugar, stir over the fire until smooth and glossy, then stir into the beaten butter and sugar. Add to this mixture the eggs well beaten, then the milk and the flour, in which the soda and cream of tartar have been thoroughly mixed. Bake twenty minutes in a moderate oven. This will make two sheets. Frost.

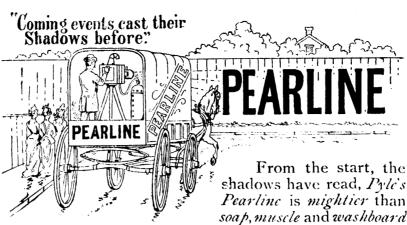
SNOW-FLAKE CAKE.—Half a cupful of butter, one and a-half of sugar, two of pastry flour, one-fourth of a cupful of milk, the whites of five eggs, one teaspoonful of cream of tartar, half a teaspoonful of soda or a teaspoonful and a-half of baking powder and the juice of a lemon. Beat the butter to a cream, gradually add the sugar, then the lemon, and, when very light, the milk and the whites of the eggs, beaten to a stiff froth; then the flour, in which the soda and cream of tartar are well mixed. Bake in sheets in a moderate oven. When nearly cool frost with frosting made from the whites of three eggs, two large cupfuls of powdered sugar, half a grated cocoanut and the juice of half a lemon. Beat the whites of the eggs to a stiff froth, add the sugar gradually and the lemon and cocoanut. Put a layer of frosting on one sheet of the cake. Place the other sheet on this and cover with frosting. Set in a cool place to harden.

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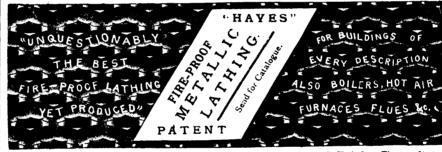
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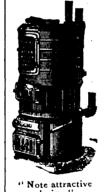
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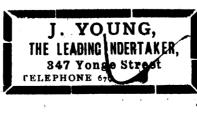
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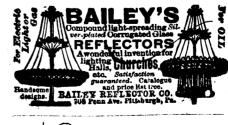
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