axcellent dishes for breakfast, and not very difficult to prepare.

CALP's Foot Jallay.—Take two call's feet, and add to them one gallon of water; boil down to one quart; strain, and, when cold, skim off the fat; add to this the white of six or eight eggs, well beaten, a pint of wine, half a pound of loal sugar, and the juice of four lemons, and let them be well mixed. B ill the whole for a few minutes, sirring constantly, and then strain through flannel. The wine may be omitted or aided, according to choice.

done remove from the oven just long enough to cover evenly with an icing of the whites of the egge, beaten with one teacup fine sugar. Bake a light brown. This will make two very rich pies.

Grocolars Jelly Care.—One-quarter ib. of butter, two cupfuls sugar, three egglish flour, one cupful sugar, three egglish flour, one cupful sugar, three egglish flour, one cupful sexponfull crass a tartar, one teaspoonful extract of lemon. Cream for between cakes: One cupful chocolate, one cupful sweet milk, yolks of two eggs or, instead of eggs, anbstitute one-half and begroomful corn starch one and a battupful sugar, jobi as a ubstitute one-half and hour to be stiff enough; when cold add one teaspoonful extract of vanilla.

ANOTHER —PLAIN BUT GOOD—I large lemon, and the extract of vanilla.

ANOTHER —PLAIN BUT GOOD—I large lemon, of the large when it will be the eggs, well beaten. Bake in open shell; when a light brown remove from the over and have ready an leing made of the whites of the eggs, well beaten. Bake in open shell; when a light brown remove from the over and have ready an leing made of the whites of the oven for three minutes or mill; it is forward; apprend it evenly over the top and rutum to the oven for three minutes or mill; it is light that the eggs, well beaten. Bake in open shell; when a light brown remove from the oven and have ready an leing made of the whites of the oven for three minutes or mill; it is light to the eggs hard; cut the eggs and broad enough to said the yolks of the west of the light of the eggs hard; cut the eggs and broad enough to said the yolks of the west of the eggs hard; cut the eggs and broad enough to said the yolks of the west of the eggs hard; cut the eggs and broad enough to said the yolks of the west of the eggs hard; cut them in two lengthwise, and remove the yolks, which chop, adding to them some ecoked chicken, lamb, veal,



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servations as any outsider may make who passes two winters and springs in England to the server of t

A. ST. GEO. HAWKINS, EDITOR AND PROPRIETOR.

and to the infinite disgust of the nigher classes he was returned to Parliament for Stoke-upon-Trent at a by-election in February, 1875. He signalized his presence

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