## Wousebolo wints.

Pineapple Cream.-Whisk up
half a pint the chopped pream quite stiff, add juice of one lemon, fineaple to it, the powdered white lemo four ounces of ounce of isinglass sugar, and one little boiling isinglass dissolved in a y logether, fill a Whisk all lightWhen requill a mould, and let set on a glass dish, garnish with slices of cut lemon and a few apple.blos.
soms. .
bowl of Patties. - To one quart pint of bread crumbs add halt a cold, and then add the grated rind two lemons, one-quarter of three of butter beaten to a cream ful ofe eggs well beaten and one cup-
and sugar. Butter some cups well and sugar. Butter some cups well
abour in the mixture and bake turn thenty minutes. When done sauce them out and serve with min pe.
Potatoes.-Peel and wash three sauces of potatoes, put them in a ${ }^{\text {sancepan }}$ with sufficient cold, water and aver them, two ounces of salt
til a thin slice of lemon. Boil unthem, raise strain the water from pan stand the lid and let the sauce0 dry them. Take out one potato fish; to the orson to serve with the of butter and half a gill of cream fork milk; beat them well with a large serve until thoroughly mashed, and Compo the mutton.
Compote of Rhubari and Rice. Cut half a bundle of rhubarb into theces about an inch long, place half pounds in stewn with one and oneimmer until the rhite sugar, and le Pour off the syrup and reduce it to ne-half by boiling; then add it to he rhubarb and let it get cold Boil some rice in milk, add a little ugar ; when cooked let it get cold Make a wall with the rice in a glass
or silver dish the centre, and sut the rhubarb in Sugar sprinkled over it.
Trout with Parsley Sauce. lay in a the trout, wipe carefully and enough to kaking-pan with hot water bake slowly, and baste frequently with butter. When done, dish on a
hot harsley and garnish with picked lureen, the following: Bianch handful of parsley in : Bianch When cooked, drain it dry and chop watery fine. Put half a pint of roux, let boil, stewpan, add a little butter, and chopped blanched parsey; let it simmer two minutes and
serve.
andplinach with Cream.-Wash drain it on a sieve pounds of spinach, pan of hot a sieve, put it into a stew salt, and keep it with a handful of comes thorough boiling until it Bethen a colander tender, then drain the a colander and squeeze all hroughter from it. Next rub it into a saucepan with a tablespoona little butter, some salt and pepper Cream grated nutmeg, and a gill of ly bot ; stir together until thoroughdish;
of file it in the centre of a hot
fried of fried bread, and serve.
 silver carefully two lettuces; with a pieces, knife cut them into small avd abs, add ten radishes cut small and about two handfuls of mustard Pour cress : arrange all on a dish. as followder the salad a sauce made boiled eows : The yolks of two hardmashed eggs and of two raw ones tablespoonful of make il. Add enough and one of bread it pretty sharp. Serve with make the water-cress butter. To the leaves latter, wash and pick over resses and of a quantity of water$\mathrm{Possib}_{\text {sible, the mince them as finely as }}$ Kneade, then dry them in a cloth. butter them with as much fresh Very litlle salt and white pepper, $S_{\text {House }}$ into little pats.
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BOOKS FOR LADIES.


## Bousebold Bints.

Baked Bermuda Onions. Wash the onions, but do not remove she skins; put then into boiling water with a little salt ; boil them out - wipe one hour, then take the separately in a thin piece of paper and bake slowly about one hour remove the skins; place them in a vegetable dish and serve with white sauce, with pepper added.
Veal Olives.-Cut cold veal and ham into thin slices of the same size and shape, trimming the edges neat ly. Lay a slice of veal on every
slice of ham, and spread beaten yolk of egg over the veal. Have ready thin forcemeat, made of grated bread crumbs, sweet marjoram rub bed fine, fresh butter, and grated lemon-peel, seasoned with nutmeg and a little cayenne pepper. Spread this over the veal, and then roll up each slice tightly with the ham. Tie them round securely with twine and roast well. For sauce addt wo tablespoonfuls of cream to some cold veal gravy and enough mush. room ketchup to

## noths.

Now, says a writer in the New York Recorder, is the time when the cloth garments, while the prudent house wife hunts the ruthless moth. If you intend remaining in town
during the moth-invading months a simple sunning and brushing is al that your garments will require at present. The closet where the are to be placed deserves the first consideration. It must be thor oughly cleaned-the walls, ceiling and floor either painted anew or washed with strong ammonia and water, or even brushed over with naphtha, to thoroughly exterminate any lingering worm or egg. Then bring back your fresh-smelling gar ments, and behold! your mind a rest for the remainder of the season during which, once a week, shake
your garments out of some convenient window and occasionally ai them on the line.
Moths love darkness, so give them as little opportunity for plying their works of devastation as pos sible. A saucer of turpentine stand ing in a curner serves as a sort of candle in which to singe the wings of the hapless insect, judging from the numbers found floating in the liquid. This is the best use to make of turpentine.
Don't do as a friend once did who wet the paper in which her clothing was laid away with turpentine and even laid some of the gum in the chest. Needless to say the garments were riddled, and she no longer singsthe praises of that article Oh, it is very easy to fight moth if you are going to be at home dur ing their picnic season; but when you are away for perhaps only two or thrce weeks, enough mischief is wrought to spoil a dozen weeks of enjovment. Only last summer I left town for two weeks and returned to find a fur-lined garment which had been thoroughly beaten every week completely ruined.
against the insect.
A cedar closet or chest is the best place in which to lay away you winter garments. When this is no obtainzble it is best to treat your closet or chest as I have described If you are going to hang up your articles, after having well brushed and cleaned them, place them in bags of strong unbleached cotton which has not be laundered. When your array of phantoms adorns the walls of your closet, throw over the
bags, shelves and floor some mothaline of camphor and tar, or any preparation you may prefer. O course the prepared bags, which may be purchased nearly every-
where, are very convenient, but if where, are very connot afford to purchase them. you will find the cotion bag almo as good. Garments to be placed in a trunk may be treated in a similar manner, only newspaper cin take
the place of cotton cloth.

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