MAY 18th, 1892.

THE CANADA PRESBYTERIAN.

Housebold Bints.

PINEAPPLE CREAM.-Whisk up half a pint of cream quite stiff, add the chopped pineapple to it, the juice of one lemon, four ounces of powdered white sugar, and one ounce of isinglass dissolved in a little boiling water. Whisk all lightly together, fill a mould, and let set. When required, turn out carefully on a glass dish, garnish with slices of cut lemon and a few apple blos-

LEMON PATTIES .- To one quart bowl of bread crumbs add half a pint of boiling milk; let it become cold, and then add the grated rind of two lemons, one quarter of a pound of butter beaten to a cream, three eggs well beaten and one cupful of sugar. Butter some cups well and pour in the mixture and bake about twenty minutes. When done, turn them out and serve with mint sauce.

POTATOES.—Peel and wash three pounds of potatoes, put them in a saucepan with sufficient cold water to cover them, two ounces of salt and a thin slice of lemon. Boil until tender, strain the water from them, raise the lid and let the saucepan stand on the stove five minutes to dry them. Take out one potato for each person to serve with the fish; to the others add one ounce of butter and half a gill of cream or milk; beat them well with a large fork until thoroughly mashed, and serve with the mutton.

COMPOTE OF RHUBARB AND RICE. Cut half a bundle of rhubarb into pieces about an inch long, place them in a stewpan with one and one-half half pounds white sugar, and let simmer until the rhubarb is cooked. Pour off the syrup and reduce it to one-half by boiling ; then add it to the rhubarb and let it get cold. Boil some rice in milk, add a little Sugar ; when cooked let it get cold. Make a wall with the rice in a glass or silver dish, put the rhubarb in the centre, and serve with white sugar sprinkled over it.

TROUT WITH PARSLEY SAUCE. Clean the trout, wipe carefully and lay in a baking-pan with hot water enough to keep it from scorching, bak bake slowly, and baste frequently with butter. When done, dish on a hot dish and garnish with picked parsley. Serve with it, in a saucetureen, the following : Bianch a handful of parsley in hot water; when cooked, drain it dry and chop it very fine. Put half a pint of water into a stewpan, add a little roux let half a pint, a little roux, let boil, add seasoning, a little butter, and chopped blanched parsley; let it simmer two minutes and

and pick well three pounds of spinach, drain it on a sieve, put it into a stewpan of hot water with a handful of salt salt, and keep it boiling until it becomes thoroughly tender, then drain on a colander and squeeze all the water from it. Next rub it through a coarse wire sieve, put it into a saucepan with a tablespoon-ful of the saucepan with a tablespoonful of butter, some salt and pepper, a little and a gill of a little grated nutmeg, and a gill of Crean distribution of the state cream; stir together until thorough-ly ho; stir together until thoroughly bot; stir together until the centre of a hot dish ; pile it in the centre of a hot of fried bread, and serve.

SPRING SALAD.-Wash and pick over Carefully two lettuces ; with a silver carefully two lettuces ; mall silver knife cut them into small pieces, add ten radishes cut small and about two handfuls of mustard Pour mat arrange all on a dish. Pour under the salad a sauce made as follows: The yolks of two hard-boiled eggs and of two raw ones tablespontial of gream and one of tablespoonful of cream and one of salad integrat to salad oil. Add enough vinegar to make it pretty sharp. Serve with bread and water cress butter. To make the true of and nick over make the latter, wash and pick over the Latter, wash and pick over the leaves of a quantity of water-crees cress, and mince them as finely as possible, then dry them in a cloth. Knead them with as much fresh butter as they will take up, add a very limit take up, add a very little salt and white pepper, then shape into little pats.

SHOULD you at any time be suffering from toothache, try GIBBONS' TOOTH Oruggists keep it. Price 15c. MINARD'S Liniment is the best



Household Bints.

BAKED BERMUDA ONIONS .----Wash the onions, but do not remove she skins; put then, into boiling water with a little salt; boil them rapidly for one hour, then take them out; wipe them dry; roll each one 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 a white sauce, with pepper added.

VEAL OLIVES.—Cut cold veal and ham into thin slices of the same size and shape, trimming the edges neatly. Lay a slice of veat on every slice of ham, and spread beaten yolk of egg over the veal. Have ready a thin forcemeat, made of grated bread crumbs, sweet marjoram rubbed fine, fresh butter, and grated lemon-peel, seasoned with nutmeg and a little cavenne pepper. Spread this over the yeal, 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 mushroom ketchup to flavour. Let it simmer, and serve. MOTHS.

Now, says a writer in the New York *Recorder*, is the time when the clothes lines are laden with fur and cloth garments, while the prudent housewife hunts the ruthless moth. If you intend remaining in town during the moth-invading months a simple sunning and brushing is all that your garments will require at present. The closet where they are to be placed deserves the first consideration. It must be thoroughly 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 garments, and behold ! your mind at rest for the remainder of the season, during which, once a week, shake your garments out of some convenient window and occasionally air them on the line.

Moths love darkness, so give them as little opportunity for plying their works of devastation as possible. A saucer of turpentine standing in a corner 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 moths

if you are going to be at home during their picnic season; but when you are away for perhaps only two or three weeks, enough mischief is wrought to spoil a dozen weeks of enjoyment. 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. Hence my war against the insect.

A cedar closet or chest is the best place in which to lay away your winter garments. When this is not obtainable 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 strong un eached 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. Of course the prepared bags, which may be purchased nearly everywhere, are very convenient, but if you cannot afford to purchase then. you will find the cotton bag almost as good. Garments to be placed in a trunk may be treated in a similar manner, only newspaper can take the place of cotton cloth.

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