

MISCELLANEOUS

WARM DRINKS

CHOCOLATE.—Scrape chocolate fine, mix with a little cold water and the yolks of eggs well beaten; add this to equal parts of milk and water, and boil well, being careful that it does not burn, sweeten to taste, and serve hot.—MRS. JOHN WOODS, Richmond Hill, Ont.

COCOA.—Cocoa is a tasty drink when properly made, and one of the least injurious. For 1 cup take 2 level teaspoons of cocoa and the same quantity of sugar, stir together and add water drop by drop, stirring constantly until a smooth, even paste has been secured. The success of the drink depends largely upon the care used in thus mixing the water and cocoa. Place $\frac{1}{2}$ cup milk over fire and allow it to heat until it begins to simmer around the sides of the pan, add the cocoa and allow it to come to the boiling point. Then remove from the fire and beat vigorously for 2 or 3 minutes. This beats the air into it and removes the heaviness of the cocoa, making it a lighter and more refreshing drink. This makes 1 cup.—MISS BLANCHE STONE, 505 Brunswick Avenue, Toronto.

COFFEE SECRETS.—The almost imperceptible flavor of vanilla is a great improvement to coffee; add a teaspoon of vanilla extract to coffee for four persons just before serving.

A pinch of salt in coffee helps to give a delicate flavor.

In France and Norway coffee is roasted fresh every morning on a covered shovel kept in constant motion over the fire; a piece of butter the size of a walnut and a dessertspoon of powdered sugar to three pounds of green coffee added while roasting is said to bring out