

Household Hints.

Virginia Rice Muffins.—Beat the yolks of two eggs very light and add to them one pint of milk and stir into it one tablespoonful of melted lard or butter. Mix two teaspoonfuls of yeast powder in one quart of meal and sift into the milk and eggs. Beat very light, then add the whites of the eggs, beaten to a froth, and stir in a teacupful of cold boiled rice. Beat all once more and bake in muffin rings. In Virginia only the white meal, never the yellow, is used for corn bread.

Chicken Pie.—Take boiled chicken, either freshly cooked or cold, and lay it in pieces in a deep baking dish which has been previously lined at the sides with nice pie crust. Dredge flour over the meat and add salt and pepper, then another layer of chicken, and proceed as before till the dish is filled. Pour in some of the gravy or broth, put bits of butter on top, and cover with a rich paste, which may be ornamented with fanciful devices in leaves and scrolls, according to taste. Be sure that an opening is left in the top for the steam to escape from while baking.

French Fritters.—Two cups bread crumbs, two cups milk, one tablespoonful butter, three eggs, half cup sugar, one scant cupful of currants, mace and cinnamon to taste. Heat the milk to scalding and pour it over the bread. Stir in the butter, and when the mixture is cool, add to it the sugar, the beaten yolks, the spices and the whites of the eggs. Last of all, beat in the currants, which should have been washed, dried and well dredged with flour. Drop the mixture by the spoonful into boiling fat, and, after draining, sprinkle well with powdered sugar before sending to table.

Terrapin, Maryland Style.—Terrapin should be thrown alive into boiling water and allowed to remain twenty minutes, then taken out, carefully skinned and the toe nails taken off. This first water should in all cases be thrown away, as the solvents of the body are contained in it. Boil until the legs can be taken off easily and the shell detached. Take off first the two hind legs and then carefully take out the sand bag and the end of the alimentary canal, which generally contains the last digested food. Break off the fore-legs, clean the head and break up the neck, cut up the entrails fine and carefully detach the eggs. Take a sharp knife and cut the gall from the liver, being careful to not break it. If it breaks, plunge the pieces stained by it in cold water. Throw away the gall and all the spongy part. For a large terrapin take the yolks of four hard-boiled eggs, rubbed well with a quarter of a pound of butter, half teacupful of browned flour, one tablespoonful of mustard, salt, cayenne pepper and black pepper to taste. Put the dressing on the fire and when boiling add the terrapin, stirring all the time to prevent scorching. Serve hot.

Pulled Bread.—Pulled bread is a delightful sort of bread, which it is fashionable to serve with the cheese course at dinners. It is especially an English fad. This bread is not difficult to prepare in any household where good bread is made. When the semi-weekly bread is prepared lay aside one small loaf and divide it into six parts. Roll these parts into straight, even lengths, as long as a good sized bread-pan. Press all these strands together at one end, and weave them into a braid to form one loaf. Put this loaf into a rather broad bread-pan, flattening it somewhat so that it fills the pan on all sides. Let it rise for half an hour. Rub a little butter over it, so as to be sure that the crust does not bake hard. Bake it in a rather quick oven. It should be thin enough to bake through in half an hour. When it is done, let it rest for fifteen minutes. Now tear it apart. It will come apart in the long slender strips of which it was composed before it was baked. Put these strips on a tin baking-pan and set them in a hot oven for fifteen minutes, when they should be quite crisp and well coloured. They are very nice served with morning coffee.

Gibson's Toothache Paste acts as a filling and stops toothache instantly. Sold by druggists.

The Youth's Companion

The last year has been the year of largest growth in the Sixty-five years of THE COMPANION'S history. It has now over 550,000 subscribers. This generous support enables it to provide more lavishly than ever for 1893.



The Youth's Companion New Building.

Finely Illustrated.
Comes Every Week.
Only \$1.75 a Year.

Features for 1893.

Eleven Serial Stories. \$6,500 Prize Stories.
Over 700 Large Pages. 100 Stories of Adventure.
Nearly 1000 Illustrations. Monthly Double Numbers.
The Best Short Stories. Charming Children's Page.

Free to Jan.

New Subscribers who send \$1.75 at once will receive The Companion Free to Jan. 1, and for all of 1893, including Double Holiday Numbers. Mention Paper.

The Companion Souvenir in colors, 42 pages, Free to all who request it when subscribing.

THE YOUTH'S COMPANION, Boston, Mass.

A GRAND OPPORTUNITY FOR WOMEN IN A CO-OPERATIVE ENTERPRISE
Owned, Managed and Operated by Women.

Owing to the unexpected demand, we have decided to offer another 5,000 shares of full-paid, non-assessable capital stock of our Company.

For sale TO WOMEN ONLY
at par value—\$10.00 per share.

“IS IT SAFE?” “WILL IT PAY?”

Our business is firmly and safely established. Our paper, “THE HOUSEKEEPER,” in its subscription list, advertising patronage, and influence, stands in the front rank amongst the “Home” periodicals of the world. We have a large, miscellaneous publishing and printing equipment and business.

Present earnings warrant 10% yearly dividends.

A semi-annual dividend of 5% will be declared January 1, 1893.

All stock for which the purchasers have paid in full on or before December 31st, 1892, will participate in this dividend.

No other enterprise can be found, in which women have opportunity to become personally and actively interested, that offers such absolute safety and will pay such large dividends. This is unquestionably assured by the record of the business for the past sixteen years.

The co-operative plan of our business, details of which are given in our circulars, is an element of great strength in our Company. Through this co-operation earnings can be so increased as to give investors larger dividends or “interest” than it is possible to obtain from any other safe, well-secured investment.

PAYMENT BY INSTALMENTS.

If you want to buy on the instalment plan, let us know how many shares you wish, send \$1.00 per share to apply on the purchase price, and state what arrangements you desire to make for the payment of the remainder.

This being a Woman's Company, managed by women, for and in the interest of women, owning a great, Woman's Journal, the stock is meeting with great favor with women and is selling rapidly.

Our Officers and Directors

are women of pronounced ability and energy; all of them taking prominent parts in various fields of woman's activities.

Kate Buffington Davis, Minneapolis, Editor of “The Housekeeper.” Member for Minnesota of the Advisory Council of the Woman's Branch of the Auxiliary Committee of the World's Columbian Exposition.

Corinne S. Brown, Chicago, Vice-President. Of the World's Congress Auxiliary of the World's Columbian Exposition.

Louise Jewell Manning, Secretary. President and Director of the Manning School of Oratory, Minneapolis.

Mary B. James, Minneapolis, Treasurer. A prominent and active member of the W. C. T. U.

Mrs. Alice Houghton, Spokane, Wash. Member of the Board of Lady Managers of the World's Columbian Exposition. Also Superintendent of the Woman's Departments of the State of Washington.

Miss Mattie Twitchell, Director of the Minneapolis Froebel Institute for the training of teachers in Kindergarten and Schulgarten systems.

Sarah B. Vrooman, Kansas City, Kansas. Distinguished in Temperance and all Philanthropic movements.

SENT FREE! OUR PROSPECTUS, giving more complete information, and containing Portraits of Directors and Officers and Illustrations of the various departments of our business, will be sent free to any one; but if you wish to share in the semi-annual dividend of January 1st, 1893, you should send your order at once, for those only who have paid for stock prior to that date can participate in that dividend.

Address all correspondence, and make checks, drafts and money orders payable to

WOMAN'S PUBLISHING COMPANY,
16, 18, and 20, 4th St. N., - - MINNEAPOLIS, MINN.

\$1000.00 PRIZES FOR POEMS ON ESTERBROOK'S PENS

2 of \$100, \$200.00
4 of 50, 200.00
12 of 25, 300.00
30 of 10, 300.00
48 Prizes, \$1000.00

Poems not to exceed 24 lines, averaging 8 words. Competitors to remit \$1.00 and receive a gross of the new “Poet's” pen and a combination Rubber Penholder. Write name and address on separate sheet. Send poems before Jan. 1, 1893. Awards made by competent judges soon after. Send postal for circulars.

THE ESTERBROOK STEEL PEN CO., 20 JOHN STREET, NEW YORK.

Household Hints.

Snow-drift Sauce.—Cream one-fourth cup of butter, add a half cup of powdered sugar, gradually, and a little grated nutmeg. Heap it up lightly and serve cold.

Taffy.—Boil together two cups sugar, three-fourths cup vinegar, one-half cup butter; if it is brittle when dropped in water it is done. Pour into buttered pans.

Grease on Carpets.—No matter how large the spot of oil, any carpet or woollen stuff can be cleaned by applying buckwheat, and carefully brushing it into a dust-pan after a short time, and putting on fresh until the oil has all disappeared.

Salt for Sore Throat.—It is said that a gargle of salt water as hot as can be used is one of the best and simplest home remedies for sore throat. That with a cathartic to clear the system will cure almost any sore throat that is not diphtheritic.

Cream Custard No. 1.—Line a pie tin with good pastry, pour into it a custard made with a pint of new milk, three eggs, sugar to taste, and a pinch of salt. Bake in a hot oven. When perfectly cool pile over it, in pyramid shape, some good whipped cream flavoured with vanilla.

Baked Apples.—Wash large, sour apples and cut out the blossom end. Arrange them stems up in a baking dish. Dissolve half a cup of sugar in a cup of boiling water and pour over them. Cover closely, and bake in a moderate oven until tender, from one to three hours. Serve with cream.

Rice Pancake.—Boil one-half cup of rice. When cold mix in one pint of sweet milk, the yolks of two eggs, and enough flour to make a rather stiff batter; beat the whites stiff, and stir in last of all. Stir in one-half teaspoonful soda and one of cream tartar. Add a little salt, and bake on a griddle—small cakes look daintiest. When taken from the griddle, put a little piece of butter on each.

Veal Stew, or Fricassee, or Pot Pie.—The ends of the ribs, the neck, and the knuckle may be utilized in a stew. Cut the meat—two pounds—in small pieces, and remove all the fine bones. Cover the meat with boiling water; skim as it begins to boil; add two small onions, two teaspoons of salt, and one saltspoon of pepper. Simmer until thoroughly tender. Cut four potatoes in halves; soak in cold water, and parboil them five minutes; add them to the stew. Add one tablespoonful of flour, wet in cold water, and more seasoning if desired; and, just before serving, add one cup of cream, or, if milk be used, add one tablespoon of butter. Remove the bones before serving. To make veal pot-pie, add dumplings as in beef-stew. If intended for a fricassee, fry the veal in salt pork fat before stewing, and omit the potatoes. Add one egg to the liquor just before serving, if you wish it richer.

Swiss Pates.—Slice stale bread about two inches thick, and with a biscuit cutter cut the centre of each slice into a round. With a smaller cutter mark a circle on this and scoop out the crumb from it to the depth of an inch and a quarter. If this is carefully done there will remain a firm bottom and sides to the shell of bread. Lay the shells in a shallow dish and pour over them a raw, sugarless custard made in the proportion of two eggs beaten light to a pint of milk. This should be enough for five or six pates. Let them soak in this for an hour, turning them once. They must be handled very carefully or they will break. When they have absorbed all the custard take them up one at a time on a cake turner and slip them into fat hot enough to brown in a second a bit of bread dropped into it. Do not let them crowd one another. They will colour quickly and will be done in five or six minutes. Take them out with a skimmer or split spoon and let them drain on paper laid in a colander. These may be filled with creamed oysters or sweetbreads, or stewed mushrooms as an entree or side dish. Thus treated they make an excellent luncheon or supper dish. Or they may be filled with jelly, jam or marmalade and be served as a dessert.

ROBERT HOME,
MERCHANT TAILOR,
415 YONGE STREET, CORNER OF
MCGILL STREET,
TORONTO.

AGENTS—YOU CAN'T FOOL CLEAR-headed agents, and good houses don't want to deceive. Good agents know a good thing when they see it. For a superb Premium catalogue containing fine things at cut prices, bargain lots at bargain prices, fine chances to canvass any kind of territory at terms bound to appeal to money makers, address W. H. JOHNSON, Box 919, Post Office, Montreal, Canada. Mention this paper.

KINDLING WOOD FOR SALE.
Thoroughly Dry, Cut and Split to a uniform size, delivered to any part of the city or any part of your premises. Cash on delivery, viz.: 6 Crates for \$1, 13 Crates for \$2, 20 Crates for \$3. A Crate holds as much as a Barrel. Send a post card to
HARVEY & Co., 20 SHEPPARD ST.,
Or go to your Grocer or Druggist and Telephone 1570.

DUNN'S BAKING POWDER
THE COOK'S BEST FRIEND
LARGEST SALE IN CANADA.

Hereward Spencer & Co.,
CEYLON
TEA MERCHANTS
63 1/2 KING ST WEST
TELEPHONE 1807
AGENCIES
453 1/2 Yonge Street.
489 Parliament Street.
278 College Street.
1422 Queen Street West.
199 Wilton Avenue.
363 Spadina Avenue

THYMOLINE GARGLE
(ANTI-DIPHTHERITIC).
Specific against Diphtheria and other
Kills all Germs which locate on the throat or
in the mouth. THYMOLINE is not a patent
nostrum, but a Scientific Preparation.
FRED. W. FLETT & Co.,
DRUGGISTS,
482 QUEEN STREET WEST, TORONTO.
Telephone or mail orders promptly attended to.

Be Happy.
ENRICH THE BLOOD,
BUILD UP THE SYSTEM,
IMPROVE THE APPETITE,
CLEAR THE COMPLEXION,
BANISH SICK HEADACHE.
TRY
Columbian Health Tablets.
The Most Wonderful Health
Restorer Known.
TAKE NO SUBSTITUTE.
Of Druggists or sent direct. Price 25
and 50 cents a box.

Columbian Medicine Mfg. Co.
88 Church St., Toronto.

PILES.
THE
Brinkerhof Rectal Treatment
Offers a speedy, sure and painless cure of
Piles, Fistula, Fissure, Rectal Ulcer,
Polypus, Pruritus, and Chronic
Diarrhoea, Constipation, Dyspepsia, etc., without the
use of knife, Eca-
sure or cautery.
No Anesthetics. No detention from business after treatment. Symptoms:—Protrusion, burning, bleeding and pain at time of and after passage; soreness in lower portions of back; mucus, matter or bloody discharges; frequent urination; itching and moisture about the anus; constipation, followed, as disease progresses, by diarrhoea; gradual decline and in time general prostration. Send 6c. stamp for 60 page pamphlet, illustrated, on Diseases of the Rectum, etc.
W. L. SMITH, M.D.,
RECTAL SPECIALIST,
OFFICES—450 CHURCH ST., TORONTO