

RECEIPTS.

Squized oysters.—Drain the oysters, season them with pepper and salt, and put them in a hot frying-pan; put two ounces of butter in a shallow dish over the steam of a kettle and when the oysters are pulled put them into the melted butter and serve.

Kitty Clover Potato Puffs.—Take mashed potatoes, enough for a breakfast dish; add a cup of scalding milk and beat to a froth; add a tablespoonful of melted butter; place in a dish and cover with mashed potatoes pressed through a collar to make little worms over the top, then put in a hot oven and bake.

Potato Roses.—Select round instead of long potatoes, after taking off the skins cut round and round as if paring an apple, being careful not to break it until the potato is used up. Fry in a kettle of hot fat, sprinkle salt over them and drain. Steamed potatoes are very neatly and nice.

Mock Mince Pie.—To one cupful of chopped raisins add a cupful of rolled cracker, one cupful of good molasses, a cupful of dark-brown sugar, one-half cupful of vinegar, one-half a tablespoonful of cinnamon and one-half teaspoonful each of grated nutmeg, allspice and cloves. Stir thoroughly and add a teaspoonful of melted butter. Bake in a deep pie-dish between two crusts.

Crumpets.—Warm one pint of new milk and one ounce of butter in a saucepan; when the butter melts, take it from the fire, let it cool a little, and mix with it a beaten egg, a pinch of salt, and flour enough to make it into a batter; lastly, put with it a quarter of a pint of fresh yeast. Cover it, and let it stand in a warm place for a quarter of an hour. Bake the crumpets slightly, on an iron plate made for the purpose and well greased.

Muffins.—Make a dough of somewhat soft consistency with warm milk, allowing to every quart of milk one and one-half ounces of German yeast, which should first be mixed with the milk; add the beaten whites of two eggs, and cover the dough closely before the fire to rise. When ready, drop the quantity of dough required for one muffin upon a well-floured board, and form it into a shape by turning it round with the hand, then slide it upon the hot-plate. To make and break muffins well is no easy task, and great care should be taken. Time twenty to thirty minutes to bake.

—“If we should become financially embarrassed,” said George, “do you think your father would help me out?”
“Yes, George. He said he was going to the next time you showed your face in our house.”—“Washington Star.”



From London Queen.

PAYABLE TO BEARER.

(By Marion Hill.)

It was at the theater, in this present year of our Lord, and the curtain having fallen after the first act, the audience awaited the customary burst of music from the orchestra; but among the musicians, there was a quiet dispute under headway. They were endeavouring to explain something to the violinist, a gaunt, reckless-looking man who was making sneering responses in a tone which, as his gorge rose, became more and more audible.

The audience, not yet alive to the delightful probability of a row buzzed contentedly.

To put an end to the insubordination, the leader of the orchestra tapped thrice authoritatively with his baton and started the selection. The discord which ensued was barbarous, as well it might be, since

the violinist with devilish sang froid scampered far in advance of the other instruments. The dismayed orchestra readily obeyed the signal for silence. The violinist stopped, too, and remarked, with a certain triumph:

“If you won’t keep up with me, then fall behind, and be —— to you.”

The leader, by this time purple with spleen, commanded him to leave the theater.

“Leave the theater? Not a toe; and while I stay, I play, too; so we are likely to have a —— lively time.”

Such a resolute look accompanied his words, that his victim was momentarily nonplussed. Then recovering decision and presence of mind, he ordered two burly musicians to remove the belligerent, and in the same second re-awoke to melodious activity his crippled, but by this time, unanimous orchestra.