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Corresponding such as formatters as the passess. St. obs.)

ECLEA.—Iou have changed your name and taken such finding the pass to disguise your handwriting, that I cannot "place your, as the saying is. I can wery glad you canne back again, however, and I really wish you would fell me with I add to you." The editor, proprietor and quolificar of the same name who is very well known in the country districts around and about Fredericton. I believe he prints it kinned upon a small hand press, but of this I am not quite sure. He is certainly a most are an any respect. (2) I they there man is some of them, the one 'trailine's page" is arrely counter-balanced by the beauty, the parity and then, the one 'trailine's page" is arrely counter-balanced by the beauty, the parity and the pathos of the great majority of them. How anyone could call Lord Byron an infided after reading his "Hebrotic to me. This is most and it is not the opinion of the opinio

SEASONABLE BEGEIPTE.

Specially Prepared from Practical Tests for the Lady Readers of "Progress."

[Correspondents secting Information in the department should address their queries to "Editor General Readers," Procurass, St. John.

"A young cock" wants to know why in it that assages so often burst without cooking. She says, "I prick them with in fork and still they burst sometimes."

I would not be alraid to wager that my young correspondent will make a good cook, because she wants to know "why.".

To prevent sanaages bursting, whilst being tried they should be cooked vary alowly at first. It is the excessive heat that causes them to burst. They need to be well cooked, especially pork sanaages, and should never look red in the middle when cut.

Moose meat has been rather plential

Moose meat has been rather plentitul here this fall. In my dictionary of dishes and culinary terms I find monkey and even horse, but no mention of moose. I suppose the compilers, if they thought of it at all (it must have been known to them) supposed it would come under the head of venison; but it is not the same, although the difference in taste is not great. It is rather strange that there is not a greater demand for it, for if kept until tender it is lar nicer eating than beet, and it is cheaper too. It can be cooked in all the various ways given for beet. The meat is darker in color than beet, but not so fat.

Kale.

This is a kind of cabbage greens, and is cooked like spinach and other greens. It is one of the fall vegetables. There were some in the market last week, but it was scarcely fit to eat, being all green tough and hard. It should be partially blanched by the gardeners by being grown under cover, as the whitest is the best and tenniquerest. When it is thus grown it is destinated.

1 cupful of mashed paranip.
1 ounce of butter size of an egg.
1 ounce of butter size of an egg.
1 ounce of four—large tablespoonful.
1 egg.
1 teaspoonful of mixed salt and pepper.
Stir all together. Drop spoonfuls in a frying-pa of hot lard or drippings and fry brown.

Stir all together. Drop spoonfuls in a frying-pans of hot lard or drippings and try brown.

Boston Cream Puffs.

pint of water—coffee cupful.

4 ounces scant of lard or butter.

4 ounces scant of lard or butter.

4 ounces scant of lard or butter.

5 eggs.
Pinch of salt.

Boil the water with the lard and salt in it. Put in the flour all at once, and stirthe mixture over the fire for about five minutes, or until it becomes a smooth cooked paste. Then take it off and beat in the eggs, one at. a time. Drop small spoonfuls of the paste on baking pans very slightly greased, allowing an inch or more of space between them, and bake in a moderate over about twenty minutes. Cut a slit in the side and fill the puffs, not too tull, with pastry cream (see following receipt). This makes about twenty puffs. The pastry cream of the receipt will fill them, and enough will be left over to spread between two layers of cake or bake in a pie.

The difficult past in making cases.

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that what they do not know is not worth

that what they do not know is not worth knowing.

From the following copied from a reliable work, it would not appear that the haggis is such a thing of mystery after all. It says: Take the stomach of a sheep, wash it well, and let it soak for several hours in cold salt and water, then turn it inside out, put it into boiling water, scald, scrape it quickly with a knife, and let it remain in water until wanted. Clean a sheep's pluck thoroughly. Pierce the heart and the liver in several places to let the blood run out. And boil the liver and lights for an hour and a halt. When they have boiled a quarter of an hour, put them into fresh water, and, during the last hall-hour, let the rest of the pluck be boiled with them. Trim away the skins, and any discolored parts there may be, grate half of the liver, and mince all the rest very finely; add a pound of finely shreded suet, two chopped onions, half a pint of coatmeal, two teaspoonfuls of salt and one of pepper, half a nutmeg, grated, and a little cayenne. Moisten with half a pint of good gravy and the juice of a small lemon, and put the mixture into the propared bag. Be careful to leave enough room for swelling, sew it up securely, and pluring it into boiling water. It will require three hours' gentle boiling. Pierce with a needle every now and then, especially during the first half hour, to let the air out. Send to table as hot as possible, but neither sauce nor gravy should be served with it. A wee drop o' Talisker is sometimes taken after the haggis. The above would be sufficient for eight or ten persons. The shape of the haggis should be fike an egg or something like an oval fool'ball.



Neuralgia of the Heart! Chronic Dyspepsia! Awful Constipation! Rheumatism! CURED BY GRODER'S SYRUP

GURED BY
GRODER'S SYRUP

SANT JOHN, N. B., October 11, 1892.

To THE GRODER DYSEPESA CORE CO., Let D., Gentlemen: I, John A. Kimball, of the City of St. John, in the Province of New Brunswick, shoemaker, do solemnly declare that:

I cannot speak in too high praise of the wonders that Groder's Botanic Dyspepsia Syrup has worked in my case. It The is an act of justice as well as The is an act of justice as well as Groder's Botanic Dyspepsia Syrup has worked in my case. It the wonders that Groder's Botanic Dyspepsia Syrup has worked in my case. It will be a supplemental that the supplemental of the wonders that Groder's Botanic Dyspepsia Syrup has worked in my case. My life during the past 23 years has NEVER BEEN FREE FROM SUFFERING UNTIL NOW. Since I began to take GRODER'S Syrup; KIND CHRONIC NEURALGIA KIND Of the heart of 20 YEARS STANDING has entirely disappeared. My distress from SEVERE CONSTIPATION has been an unending torture for the past ten years, but your remedy is fast restoring healthy action of the stomach THAT and bowels. Rheuma-THAT and bowels. Rheuma-Groder's No. ACHE Or pain in any part of my body. My food directly disappeared to the first of the hundreds I have tried that has given me any relief. I am ready to answer any inquiry concerning this CURES statement, for I firmly CURES statement, for I firmly CURES statement, for I firmly CURES believe in Groder's Syrup and desire other sufferers to obtain help as I have. It will cure them as it has cured me. And I make this solemn declaration conscientiously believing the same to be true, and by virtue of the "Act respecting extra-judicial ooths."

Done and declared at the City of St. John, in the Province of New Brunswick, this 11th day of October, A. D. 1892. JOHN A. KIMBALL. Before me, J. E. BARNES, A Justice of the Peace in and for the City and County of Saint John.

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