

Peach Charlotte

Line a plain tin mold with sponge fingers. Peel six ripe peaches and rub the pulp with the palm sieve. Mix the pulp with two ounces gelatine dissolved in warm milk. Add two ounces castor sugar and a tablespoonful of muschango. Stir in one-half pint whipped cream. Pour into the mould and let it set for two hours on the ice before turning out and serving.

A tough fowl can be rendered as tender as a chicken if treated in the following way: First boil quite gently for two hours, place on one side until cold, then stuff and roast in the usual way.

Brass or copper can be easily cleaned by rubbing with a wet soapy rag dipped in powdered bath brick. Polish afterwards with a soft, dry cloth or newspaper.

On ironing days always keep two iron-holders by you, and change every time you take a fresh iron. It is the heat of the iron that tires the hand, and with a cool holder this is to a great extent prevented.

Greasy water should never be thrown down the sink. Put it in the garden; there it is of no use to manure and flowers, especially roses, bloom splendidly if a little is occasionally poured round the roots.

One often hears complaints that the boiler rusts and iron moulds out the clothes. To prevent this, as soon as the boiler is emptied, rub well over with soap. This will not only prevent rust, but it will also help to make suds for the next boiling.

When boiling bacon or ham, add a little vinegar and two or three cloves to the water and let it boil in it, until the water is cold. The flavor will then be delicious.

Our National Obstnacy.

There is a queer kink in our character which renders it very difficult to ride over us—the sort of desperate obstnacy that makes the nation fight to its last gasp over some trifling question hardly worth discuss-