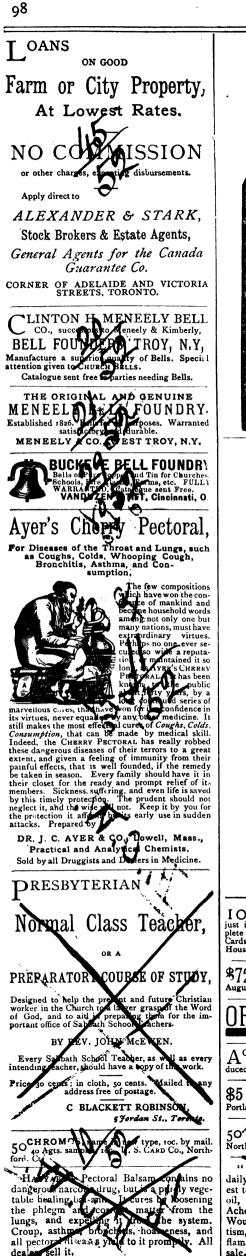
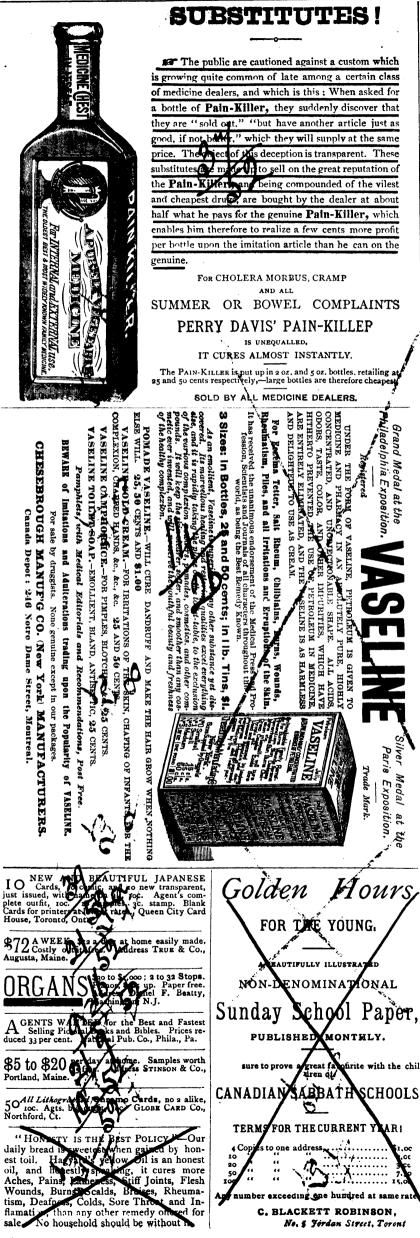
## THE CANADA PRESBYTERIAN.





## Scientific and Aseful.

GINGER SNAPS.—One teacup boiled syrup, four teaspoonfuls of butter, one teaspoonful of soda, one tablespoonful of gingera flour to roll thin. A little alum will make them crisp.

ICING FOR CAKE.—One cup of white sugar boiled with water until it strings; the white of one egg beaten to a stiff froth and flavoured with vanilla, pour the boiling sugar on the egg and beat until cool enough to spread on the cake.

A GOOD JELLY CAKE.—A good half cup of butter, a large cup of fine white sugar, five eggs beaten separately, one and a half cup of flour, half cup of corn-starch, half cup of milk, one teaspoon soda in the milk, two teaspoons of cream of tartar in the flour, will make four layers.

RUMELTY THUMP PUDDING. One cup of RUMELTY I HUMP PUDDING. One cup of syrup, one tablespoonful of butter, one tea-spoonful of soda, one teaspoonful of gingers, a little salt, one cup of milk, one half cup of fruit, flour to make it stiff enough to drop from the spoon; steam two hours, and serve with cream.

With cream. BEEF'S LIVER STEW.—Put one and a half pound of liver, one pound of Scotch barley, and two ounces of dripping, into one gallon of water; bake them five hours, then take out the liver. After chopping it small, add it again to the barley, etc., with a quarter of a pound of treacle, mix and bake whole one hour and a half, and occasionally stir it. Season it with pepper and sait. The quan-tity of stew is seven pints. This stew is an agreeable dish, and very cheap. A CARAWAY SEED PUDDING.—Take A

A CARAWAY SEED PUDDING.—Take pound of rice, a teaspoonful of caraway seeds and a little pinch of allspice. Mix these we together, and then tie up in a bag or cloth allowing room for the rice to swell to rathe allowing room for the fice to swell to rathe more than double the quantity put in. Put it into either quite cold or fast boiling water and let it boil an hour. It may be eater with a little moist sugar, and those who choose may also add melted butter. By the recipe a substantial and nourishing puddin more be obtained at a very small expense. may be obtained, at a very small expense of money or time, to satisfy both the palate and appetite. It is a pudding often enjoyed by children not unused to plum-puddings.

children not unused to plum-puddings. DISTILLED WATER.—Water that has bee distilled is the sofiest of all waters, therefor the best adapted for drinking in cases of sickness, and for infusions; but as a still rarely at hand, water of the same qualit may be obtained by the easy method of fix ing a tin pipe, about four feet long, to the spout of any common kettle, and placing the other end of it into a decanter placed in a tu of cold water. The liquid as it drops mu be kept cool by frequently changing the water in which the decanter is placed. Dis tilled water is now recommended for goa and diseases of the kidneys. The taste bein fulled water is now recommended for go and diseases of the kidneys. The taste bein flat and not agreeable, it should be poure from one vessel into another before use.

HAVING suffered for some time past will billious Headache as a reality of constipatio of the Bowels, I was induced to try Burdon Blood Bitters, which proved very efficacion removing both headache and constipation. strongly recommend it to all similarly a flicted. S. R. ROGEKS. Cedarville, Grey County, Ont.

BOILING POTATOES AND MEAT toes, any time of the year, can be made mea if boiled in salt and water and drained, and then covered with a thick towel and left back of the range five minutes. To retain the colour of any userstable covered the colour of any vegetable plunge cold water after boiling. Cooks ma mistake of boiling things too much. it in the th make Aft reaching the boiling point meats should sim mer. The toughest meats can be made ter der by so doing. It is always best to under season rather than to over-season food. Whe season rather than to over season food. Wu anything is accidentally made too salt, it cl be counteracted by adding a tablespoonful vinegar and a tablespoonful of sugar. Mea of any kind should not be washed, b wiped with a towel to preserve their juic and quality.

"How thin is Sata Bernhardt, Pa. That shadow of a made?" "Why, just about as thin, my mild, As pic-hic lemonade."

But if Sara would only take burdock Blo Bitters she could add to he flesh and beau very materially. Thus popular bitters no fancy drink, but a pure and power tonic that acts your, the stomach, Live Skin and Kidness, purifying the blood a regulating he settertighs, while a renews hausted rightly. See testinionial manuf colup a