WINNING HER WAY.

\*\*Command\*\*

Market of the property of the

Well, people do not know what are firescreens any more. I find that ohromos
have ruthlessly killed many little romantitalents. I am positively sure, however,
that I can teach small girls to play prettily
at fifty cents a lesson. I intend laying out
a dollar in an advertisement, and have just
composed a card which I shall have printed. It will read as follows:

\*\*MES. EVANS.\*\*

PIANO INSTRUCTION GIVEN TO CHILDREN.

TREMS MODERATE.

The address I shall write in ink. I expect the other dollar will pay for the
cards. Save my board, a part of which I
hope to earn, I do trust I shall not be a
drag on Mr. Evans. How fortunate!
I shall not want dolches for many years to
come. I laugh to think I shall remain as
a record of past modes. The only twoble
is that those clothes I am possessed of are
by far too gorgeous. David is to instruct
the maid to pick me out the simplest, to
composed the maid to pick me out the simplest, to
support us, he has given up the place.

His experience in beer may help him to an
employment in some of the Albany
hreweries. Of course my life is a very
novel one, and from its strangeness rather
amuses me. I am honest rough to say
that I may hone at the simplest, to
support us, he has given up the place.

His experience in beer may help him to an
employment in some of the Albany
hreweries. Of course my life is a very
that I may not always like it. We est
our meals quite comfortably in company
with the boarders—a retired butcher, a

\*\*MEL Am honest I did asy it.\*

"I thought you did."

"Seeing that you are a lawyer's gal, I
ain't have promised the sound in the same that good and the same that good and the support was adopting his hesitating
manner.

"I that I am hat have you'n with a show the participation of the participat



more toward the professional Don Juan. With a leer of what

Don Juan. With a leer of what the French coll fatuity, he bids the belles of Mauchline beware of his seductions; and the same cheap self-satisfaction finds a yet uglier vent when he plumes bimself on the scandal at the birth of his first bastard. We can well believe what we hear of his facility in striking up an acquaintance with women; he would have conquering manners; he would bear down upon his rustic game with the grace that comes of a bacquare and the prince of Wales last summer commissioned M. Bastien-Lepage to paint a portrait of himself. The picture is now almost completed, and only awaits the finishing touch on the easel of the young master in his studio of the Impasse du Maine. During his stay in Paris his Royal Highness gave him the last of his sittings, which, together with seventeen others previously obtained in London, made up a comfortable total. Eighteen sittings are not a trifle, and Holbein, whom the rising french painter seems to follow closely, only required half the number from King Henry VIII. The portrait of the Prince

A dearth of pennies is threatened, and the heathen are elated accordingly. Every hand that pauses over the contribution-box must drop a 3-cent piece or nothing.

The butterfly, the butterfly,
How doth the butterfly? and why?
Because the hired girl doth make
The round, flat, toothsome bunkwheat cake;
Aye, this is why doth butterfly. Hamlet must have looked terribly mildewed to Ophelia when she characterized him as the "mould of form." She might as well have called him a frightful old fun-



PASTRY POTATO PIE.

A common-sized tea-cup of gr potato, a quart sweet milk; let and stir in grated potato; when two or three eggs well beaten, nutmeg to taste; bake with crust; eat the day it is baked. T is for two pies.

POTATO PIE. Boil either Irish or sweet potate well done, mash and rub through to a pint of pulp, add three pin milk, tablespoon melted butter, sugar, three eggs, pinch of sait, meg or lemon to flavour. Use for under crust.

PUMPKIN PIE. Stew pumpkin cut into small a half pint water; and, when so with potato-masher very fine, let t dry away, watching closely to burning or scorching; for each one egg, half cup sugar, two tak pumpkin, half pint rich milk cream will improve it), a little well together, and season with or nutmeg; bake with under hot oven. DELICIOUS PUMPKIN PIE,

Cut a pumpkin into thin slices, until tender in as little water as watching carefully that it does not set the stew-kettle on top of stow the pumpkin fine, heaping it agraides of the kettle so that the wadrain from it and dwant from it. and and the kettle so that the wadrain from it and dry away; repprocess until the water has all evand the pumpkin is quite dry. Trequire from half an hour to mash and rub through a sieve, while warm, a good-sized lump of to every quart of pumpkin, after mashed, add two quarts of milk eggs, the yolks and whites beaten ately, sugar to taste, one teaspo tablespoon ground cinnamon, on nutmeg, teaspoon ginger; bake i oven until well set and a nice brow as well to heat the batter scale stirring constantly until it is por the pie-dishes. PINE-APPLE PIE.

A cup sugar, half cup butter, sweet cream, five eggs, one pi grated; beat butter and sugar to add beaten yolks of eggs, then tapple and cream, and lastly, the whites whipped in lightly. Bake der crust only. der crust only. PRESERVED PUFFS.

Roll out puff-paste very thin, round pieces, and lay jam on each, the paste, wet edges with white cand close them; lay them in sheet, ice them, and bake ab

PLUM COBBLER. Take one quart of flour, four ta melted lard, half teaspoon salt, spoons baking-powder; mix as cuit, with either sweet milk or w cuit, with either sweet milk or within, and line a pudding-dish or opan, nine by eighteen inches: misslespoons flour and two of sugar and sprinkle over the crust; then three pints canned damson plu sprinkle over them one coffee-cup wet the edges with a little flour a mixed, put on upper crust, press together, make two openings by two incisions at right angles an length, and bake in a quick oven hour. Peaches, apples, or any fresh or canned fruit, can be made

SOUTHERN TOMATO PIE. Stew sliced green tomatoes (no in a small quantity of water; for add one tablespoon butter, two o and flavour with nutmegs; bake w

One egg, one heaping tablespoo one teacup sugar; beat all well and add one tablespoon sharp vines one teacup cold water; flavour wi meg and bake with two crusts.

BINA'S STRAWBERRY SHORTCA Two heaping teaspoons baking sifted into one quart flour, scant houp butter, two tablespoons sugar, sait, enough sweet milk (or water) a soft dough; roll out almost as pie-crust, place one layer in a baking spread with a very little butter which sprinkle some flour, then add layer of crust and spread as before, on until crust is all used. This man on until crust is all used. This m on until crust is all used. This malayers in a pan fourteen inches by Bake from fifteen minutes in a quicturn out upside down, take off layer (the bottom when baking), I a dish, spread plentifully with a ries (not mashed) previously swith pulverized sugar, place lay layer, treating each one in the sai and when done you will have a his cake, to be served warm with su case, to be served warm with su cream. The secret of having ligh is to handle it as little and mix it a ly as possible. Shortcake is d served with charlotte-russe or cream. Raspberry and peach sh may be made in the same way.

One quart flour, two tablespoons two teaspoons baking-powder tho mixed with the flour; mix (net ve with cold water, work as little as a bake, split open, and lay sliced oran tween; cut in squares and serve pudding sauce.

APPLE TARTS. Pare, quarter, core, and boil in tea-cup of water until very soft, to tart apples, beat till very smooth, the yolks of six eggs or three who juice and grated rind of two lemo cup butter, one and a half cups as more if not sweet enough; beat a oughly, line little tart-tins with pur and fill with the mixture, ba minutes in a hot oven. If wants nice, take the whites of the s (when the yolks of six are used), m aix tablespoons pulverized sugar, spi the top of the tarts, return to ove brown slightly.

Beat to cream the yolks of three and quarter of a pound of sugar, as a pound of shelled almonds pushing the paste, bake eight minutes; take the mixed with three tablespoons posugar, spread on top of tarts, retown and brown delicately. COCOA-NUT TARTS.

Dissolve half pound sugar in qua a pint water, add half a grated cool let this boil slowly for a few minute when cold, add the well-beaten you three eggs, and the white of one; he well together, and pour into patilined with a rich crust; bake a few m

CREAM TARTS. Mix a pound flour, a salt-spoon quarter pound each sugar and butt egg, and half teaspoon soda or i powder dissolved in a spoonful of wet up with cold water, and line patty-pans; bake in a quick oven, if mock cream, as in recipe for Boston cakes, sprinkle over with sugar, and in even. Or, fill shells with and cover with a meringue (table sugar to white of one egg), and brooven.

Roll out thin a nice puff-paste, with a glass or biscuit cutter, with glass or smaller cup cut out the ce