

HOUSEHOLD HINTS.

POTATO GRIDDLE CAKES.—Four raw potatoes grated, two eggs, yolk and white beaten separately, one-half teaspoonful salt, one-half salt-
spoon pepper. Flour enough to hold together, about one tablespoon. Fry
hot butter.

COCOANUT CREAMS.—Pinch off a large piece of the "dough" and knead the grated cocoanut into it until thoroughly mixed. Roll about three-quarters of an inch in thick-
ness and cut in squares or bars. Put on paraffined or buttered paper to dry.

FRENCH DISH.—Take about two cupfuls each of chopped veal and ham, soak two cupfuls of bread crumbs in one of boiling milk, sea-
son and mix together with two well-beaten eggs, put into a well-buttered dish or mould, and bake for half an hour, not allowing the crust to be-
come too hard, turn out on a platter and serve hot.

SPANISH BISCUITS.—Eight eggs, six ounces of pulverized sugar, one-half pound of flour, the grated zest of one lemon. Beat the yolk of the eggs as light as possible, then stir in the sugar, then beat the whites of the eggs to a stiff froth and mix this lightly with the sugar and the yolks; lastly stir in the flour and the lemon zest; beat the whole thoroughly well together, drop the mixture on paper, place this on a tin and bake in a moderate oven.

POTTED BEEF TONGUE WITH CHICKEN.—Take the meat off a chicken, but do not use the skin or sinews; chop and pound well with a pound of tongue; boil the bones to make a glaze and moisten the meat with it; season with salt, pepper, nutmeg and a spoonful of butter; after pounding well and running through a sieve, press it in pots; stand the pots in a stew-pan of hot water; let them steam thirty min-
utes, then cool; wipe dry and cover with hot butter.

ALMOND OMELET.—Four eggs, three tablespoonfuls of cream, two ounces of butter, one dozen sweet almonds (blanched and pounded), sifted sugar. Beat the eggs and the cream together; put the butter into an omelet-pan, and when it becomes melted and very hot pour in the eggs, stirring gently until they begin to stiffen; then loosen the edges of the omelet from the pan, spread the pounded almonds on the top and fold it over neatly. When done, place on a hot dish, strew the sifted sugar over it and serve.

BRAISED BEEF.—Take a piece of rump steak an inch thick and fry slightly in butter on both sides; add enough hot stock to just cover the steak; season with pepper, salt and a sprinkle of herb; add also a car-
rot and a sliced onion; let it sim-
mer slowly an hour and a-half or two hours; put a piece of butter and some flour in another sauce-pan and add the gravy in which the steak was stewed and a little tomato catsup; lay the steak in a platter, arranging the carrot neatly round it, then pour over it the hot sauce.

CUBAN CHOCOLATE.—Measure the milk, allowing a teacupful for each person; put this on to boil; when boiling add about two ounces of sweetened and flavoured choco-
late; as it boils up use a stick with a long handle with a corrugated ball on the end, the size of an orange, to froth it with, turning the stick back and forth between the palms of the hands. Let it boil up three times, stirring down with the stick each time. Remove from the fire, and turn the stick until thick froth is on top. It is perfect, made in this way.

A PRUNE PUDDING.—One-half pint of flour, a little milk, two eggs, a pinch of salt, one-half pound of prunes. Beat the flour with a little milk to a smooth paste; then beat the eggs well and add them; also the pinch of salt and sufficient milk to make a thick batter. Simmer the prunes in water and when they be-
come soft drain off the water, stone them, sprinkle them with a little flour and stir them in the batter. Now have a pudding-cloth scalded and wrung out; flour it, pour the batter into it, and tie it up, leaving room for the pudding to swell. Have your pot of water boiling hot, put the pudding in, and allow it to boil steadily for two hours. When done, dish up and serve hot with a sweet sauce.

DELICIOUS SPONGE CAKE.—A delicious sponge cake is made with twelve eggs, a pound of sugar, half a pound of flour and the juice of a lemon. Beat the yolks of the eggs with the sugar and add the lemon juice. Beat the whites of the eggs to a stiff froth, and add them alter-
nately with sifted flour. Beat the cake thoroughly with a whip. Do not attempt to use a patent beater for either the eggs or the batter of sponge cake, but use a sponge cake whip. Pour the cake into square tins. Sift or dredge a little powdered sugar over it before putting it in the oven.

SCALLOPED FISH.—Break one pound of broiled fish, cold, into small pieces, carefully removing the bones and skin; add one gill of milk, one gill of cream, one tablespoonful of flour, one-third of a cupful of bread crumbs; boil the cream and milk, and mix the flour with one cupful of cold milk and stir into the boiling cream and milk; season to taste with salt and pepper; put a little of the cream sauce in the bottom of a small pud-
ding dish, then a layer of fish sea-
soned with salt and pepper, then another layer of sauce and another of fish; finally cover with the bread crumbs and bake until brown. This quantity will require about twenty minutes cooking.

TURKEY SCALLOP.—Take a quantity of cold turkey and chop fine; put a layer of bread crumbs in the bottom of a buttered dish, and moist-
en with a little milk; then add a layer of turkey with bits of the dress-
ing and small pieces of the butter on top, sprinkle with pepper and salt; then another layer of bread crumbs, and so on till the dish is nearly full; add a little boiling water to the gravy left over, and pour it on the turkey; then for a top layer crust beat two eggs, two tablespoon-
fuls of milk, one of melted butter, a little salt, and cracker crumbs suf-
ficient to make thick enough to spread on with a knife; put bits of butter over and bake three-quarters of an hour, with a tin plate over it; about ten minutes before serving re-
move the plate and brown slightly; chicken is also served in this style.

NEWMARKET PUDDING.—One pint of milk, three ounces of sugar, a small piece of stick-cinnamon, the thin rind of half a lemon, five eggs, a bay leaf, thin slices of bread and butter, currants, stoned and chopped raisins. Put the milk in a saucepan with the sugar, the cinnamon, the lemon rind and bay leaf, and let it boil very gently for ten minutes. Then take it from the fire and when it grows cool stir into it the well-beaten yolks of the five eggs and the whites of three of them. Now beat all thoroughly together and strain the mixture through a fine hair sieve or tamis. Butter a pudding dish and place in it a layer of the bread and butter, and on top of this a layer of the currants and chopped raisins, and so repeat the layers un-
til the dish is three-fourths full. Then pour the custard over the top, let it stand for half an hour, for the bread to soak, and bake in a moder-
ate oven till done, which will take from half to three-quarters of an hour.

STUFFED PARTRIDGE.—Select plump, tender birds; sprinkle a small pinch of salt and pepper in each; to stuff six birds take three tablespoon-
fuls of finely-minced, mellow old ham, three tablespoonfuls of finely minced cold chicken, one gill of melted butter; salt and pepper to taste, and moisten with a little sweet cream; stuff the birds well, fasten-
ing their legs down, as for roasting a chicken; rub them over with butter and put them in a pan that just holds them conveniently; sprinkle on a little salt and pepper, and dredge lightly with flour; cut in pieces and put in a pan half a pound of butter, one pint of cold water and set in a very hot oven, where they should cook in half an hour; from time to time baste with the gravy in the pan; brown the backs of the birds first, then turn them over and again dredge with flour, and brown well, frequently basting as before; if the gravy is thick enough add a little flour, creamed smooth; serve the birds as soon as done; it requires fresh butter and plenty of it to de-
velop the fine flavour of the birds.

SHOULD you at any time be suffering from toothache, try GIBBONS' TOOTH-
ACHE GUM; it cures instantly. All Druggists keep it. Price 15c.

Raise The **BIGGEST PONDEROSA TOMATO**
AND BOTH
GLORY and PROFIT AWAIT YOU.

FOR WE WILL PAY
\$500.00
FOR THE
Heaviest Single Fruits
OF
PONDEROSA
A
TOMATO

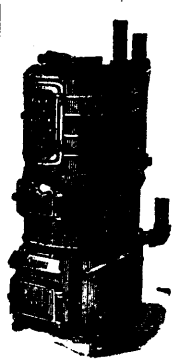
so valuable that we paid \$250 last year for the NAME alone when sold under the No. 1000.
This year we think more of it than ever and to aid in making its merits still wider known we have doubled the amount of the money prizes.
NOW THEN FOR 1892 WE OFFER \$500.00
for the heaviest single fruits raised from seeds of Ponderosa bought in 1892 in our sealed pack-
ets. Full details in Catalogue mentioned below, where also its fine qualities are told at length. It should be grown in

Every Garden in the Land
because the essential features of EARLINESS, SIZE, WEIGHT, COLOR, SOLIDITY and QUALITY, that make the ideal Tomato, this Ponderosa variety possesses in the superlative degree. Delicate persons will always prefer it because it is nearly seedless.
Price per packet 20c, 6 packets for \$1, 12 packets for \$1.75, 25 packets for \$3.
DON'T FORGET that with every order for a packet or more we will send FREE, our CATALOGUE OF EVERYTHING for the GARDEN. (which alone costs us 25 cents) provided you will state where you saw this advertisement. This Catalogue of 150 pages is bound in illuminated covers, and is the largest and handsomest ever issued. It is replete with many engravings and colored plates of all that is new and desirable in SEEDS and PLANTS.
If Catalogue alone is wanted, we will mail it on receipt of 25 cts., which amount can be deducted on first order from Catalogue. Postage stamps accepted as cash.
PETER HENDERSON & CO.
35 & 37 Cortlandt Street, NEW YORK.



All over
the House

cleanliness and satisfaction reign where James Pyle's Pearl Line is used. House cleaning and laundry work is not dreaded. The china, glassware and win-
dows are bright and not cloud-
ed—servant, mistress and the woman who does her own work—all are better satisfied, and this is why—PEARLINE produces perfect cleanliness—with less labor than anything known—it has all the good qualities of pure soap—more besides—has no bad qualities—is Harmless and Economical. Try this great labor-saver. Beware of imitations, prize schemes and peddlers. PEARLINE is never peddled, but sells on its merits by all grocers.
Manufactured only by JAMES PYLE, New York.



THE SPENCE
"DAISY" HOT WATER BOILER

Has the least number of Joints,
Is not Overrated,
Is still without an Equal.

WARDEN KING & SON,
637 CRAIG ST.
MONTREAL.
BRANCH, 32 FRONT STREET WEST, TORONTO.

Professional.

MACDONALD & CARTWRIGHT
Solicitors, Notaries, Etc.
37 YONGE STREET, TORONTO.

Loans on Real Estate Negotiated and Titles Investigated.

WALTER MACDONALD, B.C.L.
A. D. CARTWRIGHT, B.A.

D. G. STERLING RYERSON,
OCULIST AND AURIST,
60 COLLEGE STREET
TORONTO.

W. M. R. GREGG,
ARCHITECT.
9 VICTORIA ST., TORONTO.
TELEPHONE 2356.

JOHNSTON & LARMOUR.
— TORONTO —
Clerical and Legal Robes and Gowns.
2 ROSSIN BLOCK, TORONTO

HENRY SIMPSON,
ARCHITECT.
9 1/2 ADELAIDE ST. EAST, TORONTO.
Telephone 2953. Room 15.

FRED. W. FLETT,
Dispensing & Manufacturing Chemist
482 QUEEN STREET WEST.
Always Open Tel. phone 664.

DRS. ANDERSON & BATES,
EYE, EAR, NOSE AND
THROAT SPECIALISTS.
Have Removed their Toronto Office to
No. 5 COLLEGE STREET
NEAR YONGE.

JOHN WELLS,
DENTIST.
OFFICE—Over Dominion Bank, corner of
Padina and College Streets.

A. McLAREN,
DENTIST
243 YONGE STREET.
First-class \$10 sets Teeth for \$5. Extracting
Free forenoon. Vitalized Air.

C. V. SNEELGROVE,
DENTAL SURGEON
105 CARLTON STREET, TORONTO.
Porcelain Crowns, Gold Crowns and Bridge
Work a specialty.
Telephone No. 3031.

C. P. LENNOX, DENTIST,
Rooms A & B,
YONGE ST. ARCADE TORONTO
The new system of teeth without plates can be
had at my office. Gold Filling and Crowning
warranted to stand. Artificial teeth on all the
known bases, varying in price from \$6 per set.
Vitalized Air for painless extraction. Residence
40 Beaconsfield Avenue. Night call attended
to at residence.

ELIAS ROGERS & CO'Y



COAL. — WOOD.
LOWEST RATES.

T. R. HAIG,
DEALER IN
Coal and Wood of all Kinds
Office and Yard—443 to 547 Yonge Street
just south of Wellesley Street.

G. T. MacDOUGALL,
COAL AND WOOD.
All Orders Promptly Attended to
351 Queen St. East, near Harbour

JOHN M. SELLEY,
PHOTOGRAPHER,
472 YONGE STREET, TORONTO.
A SPECIALTY IN CHILDREN'S PHOTOS
CRAYON ENLARGEMENTS.

KILGOUR BROTHERS,
Manufacturers and Printers
PAPER, PAPER BAGS, FLOUR SACKS,
PAPER BOXES, FOLDING BOXES,
TEA CADDIES, TWINES ETC.
21 and 23 Wellington Street W., Toronto.