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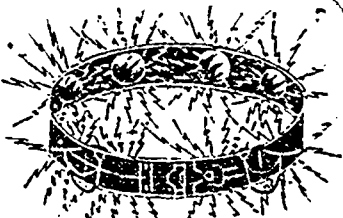
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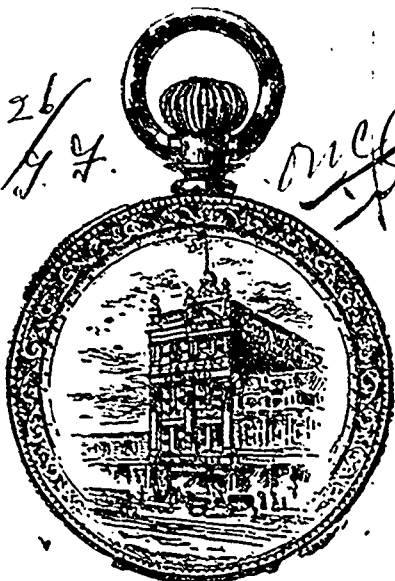


There are various ways of washing dishes—possibly the above is the worst. If you want your dishes, glassware, silver, &c., perfectly clean and bright, wash them with Pearline. Being a powder it is especially convenient for this work—besides it keeps the dish-rag clean, pure, sweet. Put Pearline in sinks and basins, turn on hot water; it will cleanse the waste pipes. Many women use Pearline for these purposes only; they are only half wise. For the laundry, kitchen and house-cleaning, in fact wherever soap is used, try Pearline—it's better, quicker, and saves labor—it has no equal, no rival. It is as harmless as the finest imported castile soap. Beware of peddled imitations. Pearline is never peddled, but all grocers sell it.

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HOUSEHOLD HINTS.

ROAST FOWL.—There no need to give directions for this very gneral dish, except to mention that the breast should be stuffed with savoury forcemeat and the fowl glazed.

SUGAR COOKIES.—On cup of butter, two cups of sugar and three qts. Flour enough to make a soft dough. flavour with cinnamon or nutmeg and bake a moderate even.

FRUIT CAKE.—The ycs of ten eggs, ten ounces of butter, one pound of sugar, one pound of flour, one pound of citron, one pound of raisins, two pounds of currants, one tea-spoonful of cinnamon, cloves, mace, nutmeg.

THE cake par excellence now is a layer cake with chocolate and coconut mixed together and put between the yers. Prepare the chocolate after any of the well-known methods, and add the grated coconut to it. No one can think who has not tasted it what a delectable morsel it is.

MERINGUE PEACH PIE.—Make a rich pie-crust and line a deep pie, drain and sweeten one can of peaches and fill the pie-plate, bake until the crust is done, turning a plate over the top in order not to brown the peaches. Beat whites of two eggs to a stiff froth and add the syrup from the peaches that has been boiled down with one cup of sugar until it threads. Spread it over the pie and set in the oven to brown slightly.

A GOOD method of cooking fish is "en papillotes." Halibut salmon trout or small mackerel may be cooked in this way. Season the fish with salt and pepper. If mackerel are cooked in this inner season them inside with salt and pepper and wash the outside once or twice and baste in salt and pepper. Cut two thin slices of ham for each fish, or slice of fish, and two pieces of white paper a little larger and longer than the fish is. Oil these papers thoroughly, or six slices of fish or three mackerel chop to mince an onion and two shallots, or three small onions if you have no shallots (though shallots are better and can almost always be obtained at about 10 cents a quart in our markets). Fry the shallot and onion in a tablespoonful of butter, and add to them, when they are brown, twice their bulk of chopped mushrooms; canned mushrooms will do. Season the whole mince with salt and pepper, add a teaspoonful of minced parsley; rub the bowl in which the mixture is to be turned with a clove of garlic, and beat it for a moment in the bowl after putting it in. This gives the necessary flavour of garlic to the mince. Spread a teaspoonful of this mince on each side of the fish and lay a slice of ham over, and then a piece of the oiled paper over ham. Twist up the ends of the paper as to inclose the fish, tying them up if necessary. When ready lay them in a moderate hot oven and bake them twenty minutes. When ready to serve them, dish them in the envelopes on a platter and decorate them with parsley. They do not need any sauce and are especially delicious for breakfast served in this way. Trout are also nice cooked "en papillotes." Do not use the mince herbs and ham with trout, but wrap each fish after seasoning it in a thin slice of salt large pork. Put them in a baking dish, and serve them with an Allemande sauce or with a cream sauce in which a little minced parsley mixed.

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