



YOUNG CANADIAN TANGLES.

WORD BUILDING.

(Answers to Tangle I.)

1. 1. A. 2. At. 3. Mat. 4. Mate. 5. Tames. 6. Master. 7. Steamer. 8. Streamer.

2. 1. A. 2. At. 3. Eat. 4. East. 5. State. 6. Estate. 7. Testate. 8. Attested.

3. 1. B. 2. Be. 3. Bet. 4. Beat. 5. Baste. 6. Beasts. 7. Stables. 8. Blasters.

4. 1. D. 2. Do. 3. Sod. 4. Sold. 5. Solid. 6. Soiled. 7. Soldier. 8. Soldierly. 9. Soldierly.

5. 1. G. 2. Go. 3. Got. 4. Gout. 5. Tough. 6. Though. 7. Through. 8. Thorough.

6. 1. I. 2. In. 3. Nip. 4. Pins. 5. Pines. 6. Spines. 7. Spinets. 8. Spinster. 9. Sprinters.

7. 1. I. 2. Is. 3. Sit. 4. List. 5. Stile. 6. Listen. 7. Glisten. 8. Gentiles.

8. 1. L. 2. La! 3. Ale. 4. Late. 5. Stale. 6. Plates. 7. Staples. 8. Plasters.

9. 1. M. 2. Me. 3. Met. 4. Meat. 5. Meant. 6. Mental. 7. Aliment.

10. 1. M. 2. Me. 3. Mat. 4. Tame. 5. Meats. 6. Metals. 7. Laments.

11. 1. N. 2. No. 3. Not. 4. Tone. 5. Notes. 6. Sonnet. 7. Bonnets.

12. 1. N. 2. No. 3. Con. 4. Once. 5. Cones. 6. Scones. 7. Seconds.

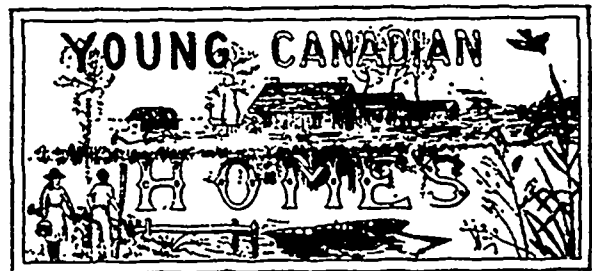
13. 1. O. 2. Or. 3. Ore. 4. Sore. 5. Roses. 6. Stores. 7. Forests. 8. Fortress. 9. Foresters.

14. 1. P. 2. Up. 3. Sup. 4. Puss. 5. Spurs. 6. Purses. 7. Pursues. 8. Usurpers.

15. 1. S. 2. So. 3. Sod. 4. Does. 5. Domes. 6. Modest. 7. Stormed. 8. Mortised.

16. 1. T. 2. To. 3. Toe. 4. Rote. 5. Otter. 6. Rotten. 7. Torrent.

17. 1. U. 2. Us. 3. Use. 4. Ruse. 5. Users. 6. Russet. 7. Trussed.



Some Delicious Ways

OF COOKING EGGS FOR EASTER.

Baked Eggs (Another Way.)

Line a baking dish with finely minced cold fowl or veal, about two inches deep. Sprinkle over with bread crumbs, about an inch deep. Over these strew many bits of butter. Sprinkle with salt and pepper, and pour over it a teacupful of cold gravy. Break, carefully into the dish, eggs enough to cover the crumbs, and set in the oven to bake. Serve as soon as cooked.

To Dress Eggs.

Break your eggs separately into cups. Have ready a large pan half full of water. When it boils set in your cups. Cook the eggs to taste. When done turn out upon buttered toast, or, if for dinner, prepared squash or mashed potatoes.

Chinese Bird's-Nest of Eggs.

Make a white sauce as follows :
Stew half a pound of lean veal, cut into strips, with a large sprig of parsley, in a quart of water, until the meat is in rags, and the liquor reduced one half. Strain through muslin and return to the saucepan, with one half cupful of milk. When it boils, thicken with a little rice, or wheat flour. Season with white pepper and salt, and the juice of half a lemon. Set in the corner to keep hot.

Have ready six or eight hard boiled eggs. Take out the yolks carefully, and cut the whites into thin shreds. Pile the yolks in the centre of a round shallow dish. Arrange the shreds of white about them in the shape of a bird's nest. Give a final stir to the sauce and pour it carefully over the eggs. It should not rise higher in the dish than half way to the top of the nest, when it flows down to its level. Garnish with parsley.