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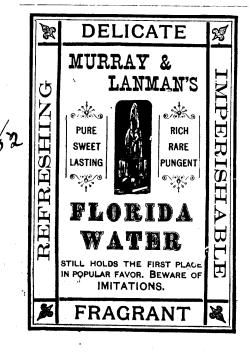
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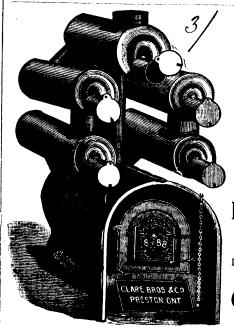
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HOUSEHOLD HINTS.

DEVILED CHICKEN.—Take off the wings and legs of fowl, make incisions in them, fill these cuts with made mustard, season highly with salt, white and cayenne pepper, grill them over a clear fire; serve very dry on a warm table napkin.

WHITE SPONGE CAKE.—One and one-half cupfuls of sugar, the whites of eight eggs beaten stiff, three-quarters of a teaspoonful of cream of tartar, one cupful of flour-sift after measuring; flavour with lemon juice of extract, and if frosting is used put lemon juice in the frosting.

SPANISH BISCUIT —Beat the yolks of eight eggs for half an hour, then stir in eight spoonfuls of powdered sugar; beat the whites of the eggs to a very stiff froth, and work them into the sugar and yolks; mix in eight ounces of flour and the chopped peel of one lemon; beat all well together; drop the mix ture on paper placed in a shallow tin; bake eight or ten minutes.

FRENCH PANCAKES.—Beat together one half pound of flour and six eggs until per fectly smooth; melt four ounces of butter and add to the batter; also add one ounce of strain gar and one-half pint of milk, and stir until smooth. Put into a greased frying-pan, already hot, a tablespoonful at a time, running the batter evenly over the pan. Fry a light brown, spread with jelly, roll them up and serve hot.

CHEESE CAKES.—Line tartlet pans with puff-paste; let the edges have three thick nesses of paste. Fill them with the following mixture: To a pound of loaf sugar add the juice of three lemons, two tablespoonfuls of brandy and a quarter of a pound of perfectly fresh butter. Grate the rind of a lemon over it as small as possible. Beat six eggs, and add them to it. Stir over the fire till it be gins to thicken like honey, then let it partly cool. Fill the patty-pans, and bake in a moderate oven.

EPIGRAM OF LAMB AND PEAS.-Place breast of lamb in a thick saucepan with little stock or water, three onions, one carrota good stick of celery, pepper and salty parsley and any sweet herbs that one likes. When cooked enough to allow it, pull out all the bones and put the meat between two dishes with a heavy weight on it. When cold cut into small cutlets, roll in egg and cracker crumbs and fry a nice brown. Drain the cutlets on a brown paper in the oven and ar range neatly on a hot dish, leaving the centre of the dish for some French peas, which should be served with the cutlets.

A DELICATE and delicious dish is made by boiling one-quarter of a pound of rice in one pint and a-half of milk; to this add two ounces of sweet almonds blanched, with two ounces of white sugar. Boil until the rice is tender. Do not stir the rice but shake the kettle in which it boils. When done serve it in cups which you have first wet with cold water. Leave a space on the top of each cup so you may put a spoonful of jelly with cream poured around it, or whipped cream and powdered sugar, or a meringue made of the white of an egg and of sugar, or a chocolate frosting like that for a cake. This simple dish admits of great variety in its decoration or in the sauce with which it is served.



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