

Mock Crab.—A quarter of a pound of cheese, grated, a yolk of one hard-boiled egg, a little cayenne pepper, a little salt, half a mustard-spoonful of mustard, a little vinegar, and a table-spoonful of salad oil; mix to a paste well, then spread between brown biscuits.

Anchovy Toasts are simply thin slices of fried toast spread with a thin layer of anchovy paste, sprinkled with grated yolk of hard-boiled egg, and are delicious.

Cheese Sandwich.—Chop very finely one hard-boiled egg, add to it in a mortar a quarter of a pound of grated cheese, a good dash of pepper, half a teaspoonful of mustard, a pinch of sugar; melt a bit of butter the size of a pigeon's egg, add it with a spoonful of vinegar, mix to a paste and spread between two buttered water biscuits or bread as preferred.

Doughnuts.—Half a cup of butter, one cup of fine sugar, two eggs, half a cup of sour milk or cream, half a teaspoonful of soda dissolved in a little hot water, a little ground nutmeg and cinnamon, and enough flour to roll out to a soft dough. Cut or roll into balls or twists and fry in boiling lard to a golden brown.

Paris Buns.—Ten ounces of flour, four ounces of fine sugar, one teaspoonful of cream of tartar, and half a teaspoonful of soda, two ounces of butter, and one egg. Beat butter and sugar to a cream, add egg well beaten and mixed with a cupful of buttermilk. Lightly stir in flour, tartar, etc., and bake in a quick oven. Enough for ten buns.

Lemon Cakes.—Rub into three quarters of a pound of flour three ounces each of lard and butter; add six ounces of sifted sugar, the grated rind of one lemon, and a large teaspoonful of baking powder; mix into a moderately stiff paste with two well-beaten eggs; divide into small pieces roughly, lay on a buttered tin and bake for twenty minutes in a brisk oven.

Ginger Cakes.—Rub five ounces of butter into one pound of flour, add three quarters of a pound of coarse sugar, and a quarter of an ounce of ground ginger. Beat one egg up in a bowl, add to the flour and put in half a pound of treacle and mix well together. Make into cakes the size of a large marble, and bake in a slow oven.

Lemon Biscuits.—Rub three ounces of butter into half a pound of flour; add seven ounces of castor sugar, a very little baking powder, and moisten with two well-beaten eggs and a teaspoonful of lemon essence. Work to a paste, roll out, and cut into round biscuits. Bake to a pale brown in a moderate oven.

Shrimp Sandwich.—Mix to a paste as many hard-boiled egg yolks as you require, with their weight in butter, add shrimp essence to taste, a little mustard, pepper and cayenne to taste, and put between slices of fried bread.

Queensland Cakes.—Take one pound of desiccated cocoa-nut (or ground almonds) and two pounds of castor sugar. Beat seven eggs till very light, then stir in sugar and almonds. Blanch one pound of almonds, split them, add to the mixture and a dash of flour to make a stiff paste. Take little heaps of the mixture, lay on wafer paper and place on baking tins; bake in a very cool oven to a pale brown.

I daresay I have now given as many recipes as will give the required variety, and all of them are easily made, so that any ordinary cook could follow the directions successfully.

A USEFUL FIG.

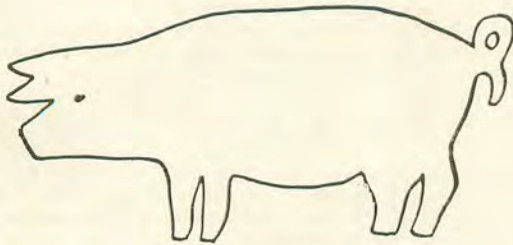


FIG ①

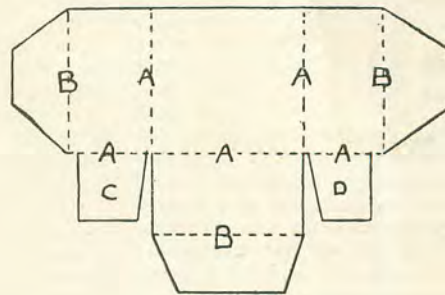


FIG ②

THE very thing for gentlemen to buy at a bazaar! We made some the other day, and they all sold during the first hour at one shilling each. So often one is petitioned, "Do make something for our Sale of Work—something that gentlemen will buy—if you can," and it seems so very difficult to hit on a "taking novelty."

These pigs cost less than twopence and a certain amount of care and patience to produce; with one good evening's work you could make six of them, and of course, two or three friends working together would soon increase the number. Buy good thick cardboard at twopence a sheet, twelve inches by nineteen, which is sufficient for two, not including the boxes for matches; a thinner and cheaper kind will do for them, and one sheet cuts many. Emery cloth—black certainly—you can buy at four sheets for threepence, and as one sheet cuts six pigs, the cost is small; you can buy a capital silk ribbon nearly an inch wide, with an edge, for one penny a yard, which is sufficient for three pigs.

Now to work: having divided your thick cardboard into halves, you must paint the grassy mound on which piggy stands; don't be afraid, no great artistic effort is required; first wash it in a light shade, then put the darker parts, and last come the darkest touches; it is best to do several at once, as each wash dries by the time you have done the others.

I am giving you the pig (Fig. 1), and the box (Fig. 2), full size, as you can trace them and cut exact patterns in cardboard; lay the pig pattern on the emery cloth and draw six of them, cut them out all but the eye, have good, strong glue ready, and fix them in their places on the six pieces of cardboard, and when quite dry carefully pick out the eye with the point of your penknife. The boxes require very neat handling; pencil them out by your pattern, cut them with a penknife on a board,

and score half through the dotted lines, taking care that those marked A are cut on one side, and those marked B are cut on the other side; C and D are tucked inside; they prevent the matches from falling out; place it in position on the stand, take three small paper-fasteners—fivepence a gross—and having pierced holes with a penknife, insert them right through box and stand at each side and the bottom, and open them flat at the back. Fill the boxes with any sort of matches except "safeties!"

For the hanging arrangement you must cut two slits an inch long in the cardboard, A and B, Fig. 3, insert the ribbon from the front and pull about half an inch through the back, glue it down and glue a strip of white paper eight inches by one and a half inch across for neatness and additional security.

For the finishing touch some calligraphy is needed, the more ornamental the better; here are the pathetic lines—

"Whene'er you chance a light to lack
Take out a Match and scratch my back."

The capital W, T, and M, look well if done in red ink.

"Arrah! it's the pig that pays the rint," says Paddy; let us hope that your pigs will help your Parish Funds by a ready sale at the bazaar.

"COUSIN LIL."

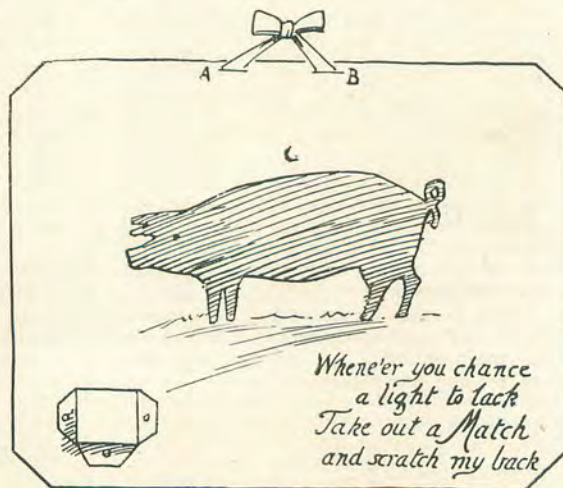


FIG ③