

moderate batter; then stir in two large tablespoonsful of brewers, or four of home-made yeast; cover, and set to rise in a moderately warm place. If made overnight, it is well to add, in the morning, one teaspoonful of bicarbonate of soda, mixed in a little water; this will correct any acidity, and render the cakes more tender. Bake on a hot griddle.

Ice-cream Cake.—Mix thoroughly one-half pound flour, one-half pound ground rice, one-half pound currants, one-quarter pound sugar, one-quarter ounce mace and cloves, some mixed peel, a few bitter almonds pounded, some sweet almonds split, one teaspoonful of carbonate of soda, melt one-half pound fresh butter in pint of warm milk; add the yolks and whites of four eggs beaten separately; put this, by degrees, on the dry ingredients; beat well; put into a buttered-mould, and bake.

Indian Meal Flappers.—One quart of sifted meal, a handful of wheaten flour, one quart of milk, four eggs, one heaped-up saltspoonful of salt; mix the meal, flour and salt. Beat the eggs well, and add them to the milk, alternately with the meal, a handful at a time. Stir very hard, and bake on a hot griddle.

To Ice.—Beat up one-half pound icing sugar with the whites of two eggs till stiff and smooth; add a little orange-flower water, while the cake is still warm; pour the icing over it evenly; ornament with fruit, and bake in a moderate oven to harden, but not to color.

Waffles.—To one quart of milk add six beaten eggs, one-quarter pound melted butter, one large gill of yeast, a little salt, and flour to make them thick as griddle cakes. Set them to rise, and bake in waffle irons.

MISCELLANEOUS TABLE RECIPES.

Fish Croquettes.—The remains of any cold fish. Remove all skin and bones most carefully, then mash the fish free from all lumps in a "pounder;" add a piece of butter, pepper, salt, and mace (and if you have any cold crab, or lobster sauce so much the better). Form the fish into portions the size and shape of an egg; if too soft, a few bread crumbs may be added. Dip each portion into an egg well beaten up, and then into fine bread crumbs. Fry a golden brown in boiling lard, drain, and serve on a napkin garnished with fried parsley, or on a dish with Tartare sauce.

Toffee.—Put one quarter pound of butter into a preserving pan; when melted, add one pound of brown sugar, stir gently over the fire for about fifteen minutes, add a small teaspoonful of ground ginger, or a little finely grated lemon peel; boil and stir again, until the mixture when dropped into cold water becomes crisp. When done sufficiently pour it on to buttered plates, or on to a marble slab.

Bread Sauce.—Pour half a pint of boiling milk on a tea-cupful of fine bread crumbs, add a small onion stuck with three or four cloves, a small blade of mace, a few peppercorns, and salt to taste. Let the sauce simmer for five minutes, add a small pat of fresh butter, and at the time of serving remove the onion and mace.

Ham Toast.—Mince lean ham very fine. To a half pint, add the yolks of two eggs, and cream or soup enough to soften it; put it on the fire, and cook for ten minutes, stirring all the time. Serve on toasted bread, and serve it hot.

SANITARY AND TOILETTE.

To Clean Hair Brushes.—As hot water and soap very soon softens the hairs, and rubbing completes their destruction, use soda dissolved in cold water instead. Soda having an affinity for grease, it cleans the brush with little friction. Do not set them near the fire, nor in the sun, to dry, but after shaking them well, set them on the point of the handle in a shady place.

Warts.—A much safer remedy for warts than nitrate of silver is sal ammoniac. Get a piece about the size of a walnut; moisten the warts, and rub the sal ammoniac well

on them every night and morning, and in about a fortnight they will probably disappear. If not, do not despair, but continue the process till they are gone.

"Nervine."—The worst toothache, or neuralgia coming from the teeth, may be speedily ended by the application of a small bit of clean cotton saturated in a strong solution of ammonia to the defective tooth. Sometimes the sufferer is prompted to momentary, nervous laughter by the application; but the pain has disappeared.

Treatment of Soft Corns.—A small piece of sal ammoniac dissolved in two tablespoonfuls of spirits of wine, and the same quantity of water. Saturate a small piece of sponge or linen rag, and place it between the toes, changing it twice a day. This will cause the skin to harden, and the corn may be easily extracted.

Mustard Plasters.—By using syrup or molasses for mustard plasters, they will keep soft and flexible, and not dry up, and become hard, as when mixed with water. A thin paper or fine cloth should come between the plaster and the skin. The strength of the plaster may be varied by the addition of more or less flour.

Flaxseed Tea.—Take three tablespoonfuls of linseed, about one pint of water, and boil for ten minutes. Strain off the water, put in a jug with two lemons, cut in thin slices; put also some brown sugar. A wineglassful of wine is an improvement. This has been found most nourishing for invalids.

Cold Cream.—One half ounce of white wax; one half ounce of spermaceti; three ounces oil of almonds; one ounce of glycerine; two ounces of rose water. Melt the four first ingredients gently together, and when nearly cold, stir in the rose water and a few drops of otto of roses.

Baked Milk.—Put half a gallon of milk into a jar, and tie it down with writing-paper. Let it stand in a moderately warm oven about eight or ten hours. It will then be of the consistence of cream. It is used by persons who are weak and consumptive.

HOLIDAY GAMES.

ELEMENTS.—A most laughable and aggravating game, especially if it be struck up unexpectedly. One of the party throws a ball (it is hoped that it will be a soft one) at another, and cries, at the same time, one of the "elements," viz: "earth," "air," "fire," or "water." The thrower then counts ten aloud, and before he has got to the end, the person at whom the ball has been thrown must name some animal inhabiting the element in question. The fun of the game consists in the almost inevitable tendency to name an animal belonging to one of the other elements—a tendency which is much increased by the flurry into which the player generally gets as the number ten is approached. No animal must be named a second time.

CORBILLON.—A French game, which can only be played in that language. It is inserted here because it is very popular in French châteaux, and may serve to amuse in some American houses, besides improving the French of the young people. One of the players says, "Je te donne mon corbillon—qu'y met-t-on?" And the person to whom the offer is addressed is bound to answer with some word ending equally in "on," of which there are many hundreds in the language such as "un cornichon," "du jambon," "un feuilleton," "un carton," "du cresson," etc. Those who fail to supply a word before ten can be counted, or repeat one that has already been given, must pay forfeit. This game was already old in the time of Molière, who makes one of his characters answer the question with, "Tarte à la crème." It becomes somewhat monotonous after a short time, but is useful in the manner above indicated, and as an exercise of ingenuity.