DOMESTIC

(By MAUREEN.)

Ginger Snaps.

One cup of dripping, one cup of golden syrup or treacle, one tablespoonful of ginger, one teaspoonful of soda, flour enough to make a stiff batter. Roll thin and shape. Bako in a moderate oven.

Jam Pudding.

Three cups of flour, one cup of sugar, three table-spoonfuls of jam, four tablespoonfuls of dripping, one table-spoonful of soda, enough milk to make a batter. Mix the fat, sugar, and jam together, then add the flour, dissolve the soda in a little milk. Boil two hours and a-half.

Surprises.

Two cups of flour, one cup of sugar, half a cup of butter, two eggs to mix, half a teaspoonful of soda, one teaspoonful of cream of tartar. Roll very thinly, cut in squares, put jam in the centre, and fold over the corners. Bake in a moderate oven.

Cream Puffs.

One cupful of hot water and half a cupful of butter; boil together; while boiling stir in one cupful of flour, remove from the fire, and stir until a smooth paste; when cold add three unbeaten eggs, stirring five minutes. Bake in a hot oven for 20 minutes.

Doughnuts.

One cup of sugar, half a cup of butter, four eggs, 31 cups of flour, one cup of milk, two teaspoonfuls of or salt, nutment to taste. Beat sugar and eggs together with cream of tartar and butter in flour, dissolve the soda in milk, add it to the eggs and sugar, then the flour. roll out thin, cut, and fry in hot fat.

Lemon Pie.

One lemon, two-thirds of a cup of sugar, two eggs, or tablesmonthly of four, one cup of milk. Grate the three tablespoonfuls of flour, one cup of milk. Grate the rind of the lemon, then add the juice, the yolk of the eggs, sugar, and flour, leaving the milk until the last. Line the deep tins with paste, place in the oven to brown before filling, then add the custard. When cooked, spread over the top_with the white of the eggs beaten to a stiff froth. with four tablespoonfuls of powdered sugar, and return to the oven to brown.

Household Hints.

During hot weather meat takes a slightly shorter time

to cook than during cold.

Blacklead mixed with turpentine instead of water gives a brilliant and lasting polish, and prevents the stove from rusting.

A small quantity of whitening mixed with methylated spirits cleans and polishes piano keys splendidly.

Health Hints.

It is well to know that bruises and bumps, of which most babies get their share while learning to walk, may be prevented from turning black and blue by the imme-

be prevented from turning black and blue by the immediate application of butter.

To Cure Hoarseness.—Hoarseness may be quickly cured by the following homely treatment: Roast a lemon until it is soft all through; do not allow it to burst. While still hot, cut a piece from the end, and fill the lemon with as much soft sugar as it will hold. Then eat it while hot. The Finger Nails.—For brittle finger mails anoint the nails at the roots every night with vaseline, or dip them in warm sweet oil. This will cause them to grow better, and they will not split.

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A cold in the head may often be prevented if at the A cold in the head may often be prevented if at the first signs of its approach the face is shifted very vigorously in cold water. If, however, it has gone too far to be cured in this way, it is of utmost importance to keep the system from becoming clogged. The old, senseless maxim, quoted so often, "Feed a cold and starve a fever," is responsible for many bad complexions. The proper way is to eat very lightly, or, if possible, to fast for a day.

A London physician at a meeting of a medical society A hondon physican at a meeting of a medical society stated extracting of teeth was unnecessary. He was enabled to cure the most desperate cases of toothache, he said, unless the case was connected with rheumatism, by the application of the following remedy to the diseased tooth: Alum, reduced to an impalpable powder, two drachus; nifrous spirits of ether, seven drachms; mix, and apply to tooth.

A famous physician, upon being asked recently what is the chief cause of ill-health, replied, "Thinking and talking about it all the time."

