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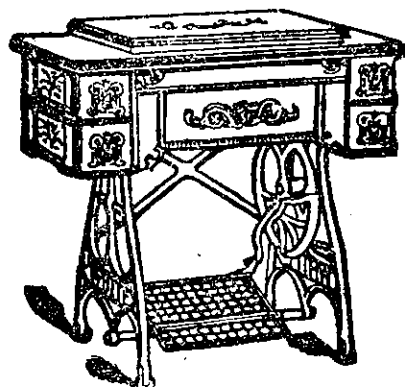
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no beverage is so acceptable as SYMINGTON'S COFFEE ESSENCE. In two minutes you can have a delicious warm drink. If you haven't tried it you should do so at once.

Domestic

BY MAUREEN.

Barley Water.

Barley water, besides being a cooling drink, is an excellent diuretic, and is therefore valuable in all cases of kidney or bladder affection. A tumblerful taken at night and again the first thing in the morning will act as a slight laxative.

Some Valuable Household Hints.

When washing lace never rinse it in blue water, with the idea of improving its color. Real lace should be finally rinsed in skim milk, which will give it a soft, creamy color.

If the covers of kitchen range get red and will not blacken, try rubbing on lemon juice first, then blacken the usual way, and the result will be highly gratifying.

When ants gather on your pantry shelves, make a pie-crust dough, using lard for shortening, bake, and when done lay in pieces on the shelves, and in a few days there will not be an ant around.

A Russian Salad.

For this about a pint of good aspic is needed, and a border mould. Make the salad mixture of small cubes of cooked carrot, beetroot, gherkins, ham or tongue, mixed with cooked peas, potatoes, and French beans, about one and a-half gills in all. Coat the mould with jelly, arrange some pretty design in vegetables and truffles, and set them with a little jelly, then lightly fill up the mould with the vegetables and with melted jelly. Leave till cold, then dip the mould into tepid water, and turn the salad on to a dish. In the centre heap a nice salad mixed with mayonnaise dressing, and, if liked, a little seasoned caviare.

An Old Recipe for Clotted Cream.

This is sometimes called Devonshire cream, and when properly prepared is much nicer for coffee or for using with fruit or berries than either plain or whipped cream. Set the new milk in a shallow earthen pan in a cool pantry or milkroom, and allow the cream to rise for twelve hours. Set the pan on the back of the stove, where it will heat gradually without reaching the boiling-point. When the cream begins to wrinkle on top remove from the stove, cool, then skim the cream off with a perforated skimmer. It should be thick and rich, without any cooked taste. Care must be taken that the milk does not scorch, as that will ruin the taste of the cream.

Potage Paysanne.

Slice up in fine discs not larger than a farthing some carrots, tender turnips, and potatoes. Add the whites of leeks cut in Julienne style (fine strings); all these materials in about equal proportions. Put these vegetables in a closed saucepan, and let them simmer on a slow fire. Then add boiling water and the necessary salt and let the mixture boil until the vegetables are thoroughly cooked. At the moment of serving, pour the soup over little slices of bread placed in the soup tureen. This soup may be improved with fresh green peas or small white beans. In apportioning your materials allow 10½oz of vegetables, 1½oz butter, and ½oz of salt to every quart of water. You may add to potage paysanne one-third of its volume of puree of green peas or puree of white beans, or potato puree. You may also at the moment of serving add a few spoonfuls of cream or fresh butter, which will make it more delicious. These details are given to show that a simple soup suited to a workman's table may be transformed at a small expense into one fit for the most sumptuous household.

When shopping with our advertisers, say 'I saw your advertisement in the Tablet.'