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WOODSTOCK N. B.

HOUSEHOLD

Fruit Popovers.

Fruit popovers are delicious for break-
fast by way of a finish to the meal.
Make this batter first: one cup of sifted
flour, one unbeaten egg, one cup of milk
and a pinch of salt. Heat some muffin
pans very hot, drop in a little butter
and pour it around till they are greased;
put in each a bit of banana or a steamed
fig or some berries, beat up the batter
light and pour in till the pans are half
full; bake in a very hot oven, and when
they rise brown and light lay a paper
over them let it remain till the crust is
firm.

RHUBARB-RASPBERRY JAM.

Rhubarb is so much less expensive
than berries that the following is very
economical way of making raspberries
—which usually cost more than any
other of the small fruits—go twice as
far as if they were used alone, and no
one would suspect the addition of rhu-
barb unless told about it. As it is some-
times hard to get rhubarb at the season
when raspberries are ripe, it is well to
can the rhubarb at the time when it is
best and cheapest, then it is ready to use
when the berries come along.

RHUBARB DAINITY.

Fill a buttered pudding dish almost
full with rhubarb, washed, cut up, stew-
ed and sweetened to taste. Make a
batter with one cupful of flour, four
tablespoonfuls of sugar—granulated—
one tablespoonful of butter or other
shortening. Mix a rounded teaspoonful
of baking powder with the flour and
sugar, rub in the shortening, which
should be very cold, add one wellbeaten
egg, and enough milk to make a stiff
batter. Pour this over the rhubarb and
bake until brown in a moderate oven.
Serve with sugar and cream.

TOMATO SOUP.

Scald one quart of milk with one slice
of onion, remove the onion, and thicken
the milk with four tablespoons of
flour diluted with cold water, until thin
enough to pour. Be careful to keep
this mixture free from lumps; cook
twenty minutes, stirring constantly at
first. Cook half a can of tomatoes
thoroughly with two teaspoons of
sugar, one teaspoon of salt, one-eighth
of a teaspoon of pepper, and one-quar-
ter teaspoon of soda, and rub through a
sieve; combine mixtures and strain into
a tureen over two tablespoons of flour.Salt Fish Souffle.—Take two cups
of finely chopped cooked salt fish—
fish flakes are nice—eight good-sized
potatoes, three quarters of a cup of
milk, four eggs, half a teaspoonful of
salt, a quarter of a teaspoonful of pep-
per and two large spoonfuls of butter.
Pare the potatoes and boil thirty min-
utes, drain and mash fine, then mix
thoroughly with the fish. Add the but-
ter, seasoning and hot milk. Have two
of the eggs well beaten and stir into
the mixture; then heat in the dish in
which it is to be served. Place in the
oven for ten minutes. Beat the whites
of the remaining two eggs to a stiff
froth; add a half saltspoon of salt and
then the yolks. Spread this over the
dish of fish, return to the oven and
brown lightly.

CHEESE SOUFFLE.

Melt an ounce of butter in a saucepan
and mix smoothly with an ounce of
flour, a pinch of salt, and a dash of cay-
enne. Then add a half cupful of milk
and simmer gently over the fire, stirring
all the time, until as thick as melted but-
ter. Then stir into it about three ounces
of grated cheese. Turn out into a basin
and mix with the yolks of two well-beat-
en eggs. Whisk three whites to a stiff
white froth and just before the souffle is
baked, stir and fold them gently into the
mixture, mixing thoroughly. Pour this
mixture into a small round tin, filling
only half full as the mixture will rise
very high. Pin a folded napkin around
the dish as soon as it is baked and serve
as soon as it is done, or it will fall. Do
not let the cold air or a draught strike it
while carrying it to the table, or it may
collapse. These souffles are very delicate.
The best way to serve them is to have
ready a paper cone to slip over the dish
to protect the souffle, until it is safely
on the table.

How To Make a Hot-Bed

A good hot bed is a very handy thing
on the farm, and it does not take a
great deal of time or trouble to make
one, and when it is made, if the farmer
himself has too much to do at the time
the hot bed is mostly in use (and he
generally has), he can hand it over to
one of his boys and teach him how to
propagate vegetable plants from seed
for planting outside as soon as weather

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conditions will allow same to be done.

The hot bed, if possible, should be
made on the south side of a good wind
break, and care should be taken to
select a spot where the drainage is good.Dig a pit about three feet deep, eight
to ten feet wide, and any length which
may be desired. Board up the sides to
about a foot or sixteen inches on the
north side, and four to eight inches on
the south side. This gives a slope from
north to south so that the hot bed gets
all the sunshine possible.The sash when in place should not be
nearer the young plants than three
inches, or the heat from the sun will
blister the tender leaves. Fill the pit
up to about four or five inches from the
top with well rotted stable manure, and
thoroughly wet manure either before or
after you put it into the pit, so as to
start fermentation and produce heat.
Tramp the manure firmly, leaving the
top as level as possible, and over this
put three to five inches of good rich
black loam, put the sash on, and leave
it thus for three or four days.During the first three or four days
the temperature will probably rise to
100 F. or over, and it is best to wait till
it drops to around 85 or a little less,
then you can sow the seed either in the
soil in the hot bed, or, if you prefer it,
in boxes two feet by eighteen inches;
by three to four inches deep, with sper-
red bottom for drainage. These boxes
are handier to move about, and the
young plants can be more rapidly and
more easily removed to a cold frame, if
you happen to have one, to harden them
off.Before filling these boxes with soil it
may be mentioned that it is a good plan
to put a layer of small stones, or pieces
of broken flower pots or tile, about 3-4
of an inch deep, in the bottom of the
box to ensure plenty of drainage. The
sash of the hotbed should be opened a
little every day, so that the young
plants receive a plentiful supply of
fresh air, and should be closed at nights,
with a good thickness of burlap or mat-
ting thrown over the glass if the frosts
have not yet gone.A cold frame can be made in the same
way as the hotbed, only no manure is
placed in it. This frame is handy, as
we said before, to harden the plants off
before planting them out in the garden."Now rosy May comes in wi' flowers,
To deck her gay green spreading bow-
ers."
—Burns.Newcastle, May 5.—Yesterday the ice
ran out in the river and today the steam-
er Alexandra is running between Chat-
ham and Nelson.

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