Mince Pies.

The proportions of materials given below will make enough mince-meat to last a reasonably large family all winter.

4 pounds lean beef.
2 pounds suet.
12 pounds chopped apples.
3 quarts cider.
2 quarts molasses.
3 pounds sugar.
4 pounds raisins.
5 pounds Zante currants.
3 ounces citron.
6 lemons.
6 oranges.
8 quinces.
1½ ounces each of allspice, cloves nutmeg, mace and cinnamon.
1 teaspoon pepper, and salt to taste.

The beef and suet must be put on the range together in the morning and in cold water, and slowly simmered for many hours, being skimmed at intervals. Try the suet from time to time with a fork, and when it is thoroughly done take it out and set it in the cold. When the beef is done let that also get cold. The suet which accumulates at the top of the kettle when the broth cools should also be added to the mince. Chop the meat and suet together very finely. Put the cider on in a range in a convenient kettle and stew the apple in that. Then mix all together, the meat, suet and apple, adding the molasses, sugar, raisins chopped fine, currants citron (finely sliced), and the quinces stewed in water until cooked tender and then chopped. If the quinces cannot easily be found in market they may be omitted, though they add very much to the delicacy of the mince-meat.

Then squeeze out the juice of the lemons and oranges in a bowl, and add to it all the spices, dissolving them so that they will mix thoroughly with the mince. Be sure to have plenty of salt. Mix all the ingredients well together.

It is useless for an ignorant person, who has not a delicate taste, to attempt to make a good mince-meat, for the great secret of its perfection is in tasting it from time to time and by adding one thing or another anything it up to the point of deliciousness. If when it is supposed to be finished the clever housekeeper finds it has a slightly flat taste, she throws in just enough lemon juice or cider vinegar to make it perfect; and the proper amount of salt is a thing which no instruction can prescribe—it must be decided by tasting. If at one end the mince seems to be too moist, a little pounded cracker may be added; if not moist enough, some of the broth in which the meat and suet have been cooked. Keep the mince in a covered stone jar in a cool place.

Bologna Sausages and Babies.

The Swiss Times tells a good story: Children in arms generally enjoy exemption from Customs' duties, and even the ostrich officials stationed at the 'barriers' of French and Italian cities, fiscal martinets though they be, are wont to let these innocent creatures pass them free of duty. There are however exceptions to every rule. Only the other day among the passengers in an omnibus undergoing the usual inspections at the Porta Garibaldi of Milan, was a visibly cheeked wet nurse, bearing in her lap an infantine treasure, carefully swaddled, its youthful lineaments hid completely from view by a thick white lace veil. It seemed a baby of excellent constitution, or even to the complacent gurgling, or even to the complacent gurgling occasionally emitted by some infants, but wrapped in a profound and noiseless slumber. That was probably quiet child of yours," observed the searching official to the nurse. "Indeed it is, dear little angel," rejoined the latter, "I hardly ever cries, the sweet creature, and when it does whimper a little, I quiet it in a moment with a lump of sugar." "It must be quite a treasure," remarked the octet; "just step down a there's a good woman, and bring me with you; I should like to have one myself." "Ah, with me I should like to have one myself." "Ah, with me I should like to have one myself." "Ah, with me