

vinegar is an improvement. This is excellent with roast beef or mutton.

TOMATO PRESERVES.—Take the round yellow variety as soon as ripe, scald and peel; then to seven pounds of tomatoes add seven pounds of white sugar, and let them stand over night; take the tomatoes out of the sugar, and boil the syrup, removing the scum; put in the tomatoes, and boil gently fifteen or twenty minutes; remove the fruit again, and boil until the syrup thickens. On cooling, put the fruit into jars, and pour the syrup over it, and add a few slices of lemon to each jar, and you will have something to please the taste of the most fastidious.

TO PICKLE TOMATOES.—Always use those which are thoroughly ripe. The small round ones are decidedly the best. Do not prick them, as most receipt-books direct. Let them lie in strong brine three or four days, then put them down in layers in your jars, mixing with them small onions and pieces of horseradish; then pour on the vinegar (cold), which should be first spiced as for peppers; let there be a spice-bag to throw into every pot. Cover them carefully, and set them by in the cellar for a full month before using.

TOMATO CATSUP.—Take ripe tomatoes, and scald them just sufficient to allow you to take off the skin; then let them stand for a day, covered with salt; strain them thoroughly to remove the seeds; then to every two quarts, three ounces of cloves, two of black pepper, two nutmegs, and a very little Cayenne pepper, with a little salt; boil the liquor for half an hour, and then let it cool and settle; add a pint of the best cider vinegar, after which bottle it, corking and sealing it tightly. Keep it always in a cool place.

Another way.—Take one bushel of tomatoes, and boil them until they are soft; squeeze them through a fine wire sieve, and add half a gallon of vinegar, one pint and a half of salt, two ounces of cloves, quarter of a pound of allspice, two ounces of Cayenne pepper, three teaspoonfuls of black pepper, five heads of garlic skinned and separated; mix together, and boil about three hours; or until reduced to about one-half; then bottle, without straining.

SUMMER BEVERAGES.

TO MAKE CAPILLAIRE.—Mix six eggs, well beat up, with fourteen pounds of loaf-sugar and three pounds of coarse sugar; put them into three quarts of water, boil it twice, skim it well, and add a quarter of a pint of orange-flower water; strain it through a jelly-bag, and put it into bottles for use. A spoonful or two of this syrup, put into a draught of either cold or warm water, makes it drink exceedingly pleasant.

GINGER BEER.—The following is a very good way to make it: Take of ginger, bruised or sliced, one and a half ounce; cream of tartar, one ounce; loaf sugar, one pound; one lemon sliced; put them into a pan, and pour six quarts of boiling water upon them. When nearly cold, put in a little yeast, and stir it for about a minute. Let it stand till next day, then strain and bottle it. It is fit to drink in three days, but will not keep good longer than a fortnight. The corks should be tied down, and the bottles placed upright in a cool place.

FINE MEAD.—Beat to a strong froth the whites of three eggs, and mix them with six gallons of water; sixteen quarts of strained honey; and the yellow rind of two dozen large lemons, pared very thin. Boil all together, during three-quarters of an hour; skimming it well. Then put it into a tub; and when lukewarm add three

tablespoonfuls of the best fresh yeast. Cover it, and leave it to ferment. When it has done working, transfer it to a barrel, with the lemon-peel in the bottom. Let it stand six months; then bottle it.

CARBONATED SYRUP WATER.—Put into a tumbler lemon, raspberry, strawberry, pine-apple, or any other *acid* syrup, sufficient in quantity to flavor the beverage very highly. Then pour in *very cold ice-water* till the glass is half full. Add *half* a teaspoonful of bicarbonate of soda (to be obtained at the druggist's), and stir it well in with a teaspoon. It will foam up to the top immediately, and must be drank during the effervescence.

By keeping the syrup and the carbonate of soda in the house, and mixing them as above with ice-water, you can at any time have a glass of this very pleasant drink; precisely similar to that which you get at the shops. The cost will be infinitely less.

NECTAR.—Take a pound of the best raisins, seeded and chopped; four lemons, sliced thin; and the yellow rind pared off from two other lemons; and two pounds of powdered loaf-sugar. Put into a porcelain preserving-kettle two gallons of water. Set it over the fire, and boil it half an hour; then, while the water is boiling hard, put in the raisins, lemons, and sugar, and continue the boiling for ten minutes. Pour the mixture into a vessel with a close cover, and let it stand four days, stirring it twice a day. Then strain it through a linen bag, and bottle it. It will be fit for use in a fortnight. Drink it from wine-glasses, with a small bit of ice in each.

CAKES, PUDDINGS, ETC.

SPANISH BISCUITS.—Beat the yolks of eight eggs nearly half an hour, then beat in eight spoonfuls of loaf-sugar; beat the whites to a strong froth, then beat them well with your yolks and sugar nearly half an hour; put in four spoonfuls of flour and a little lemon cut exceedingly fine, and bake them on papers.

JUMBLES.—Rasp on sugar, rinds of two lemons; dry, reduce to powder, and sift it with as much more as will make one pound. Mix it with one pound of flour, four well-beaten eggs, and six ounces of warm butter. Drop the mixture on buttered tins, and bake in a very slow oven, for twenty or thirty minutes. Should look pale, but be perfectly crisp.

A RICH CAKE.—Four pounds of fine flour, well dried, four pounds of fresh butter, two pounds of loaf-sugar, a quarter of an ounce of mace, powdered and sifted fine, the same of nutmegs. To every pound of flour add eight eggs; wash four pounds of currants, let them be well picked and dried before the fire; blanch a pound of sweet almonds, and cut them lengthwise very thin; a pound of citron, one pound of candied orange, the same of candied lemon; half a pint of brandy. When these are made ready, work the butter with your hand to a cream, then beat in your sugar a quarter of an hour, beat the whites of your eggs to a very strong froth, mix them with your sugar and butter; beat your yolks half an hour at least, and mix them with your cake; then put in your flour, mace, and nutmeg, keep beating it well till your oven is ready, pour in the brandy, and beat the currants and almonds lightly in. Tie three sheets of white paper round the bottom of your hoop, to keep it from running out, rub it well with butter, put in your cake, lay the sweetmeats in layers, with cake between each layer, and, after it is risen and colored, cover it with paper before your oven is stopped up; it will require three hours to bake properly.

TO MAKE ALMOND ICING FOR A BRIDE CAKE.—Beat the whites of three eggs to a strong froth, beat a pound of almonds very fine with rose-water, mix them, with the eggs, lightly together; put in by degrees a pound of common loaf-sugar in powder. When the cake is baked enough, take it out, and lay on the icing, then put it in to brown.

ROLY-POLY PUDDING.—Make a rich pudding-paste with flour and butter, without suet, but as light as possible. Roll it out thin, and cut it to the breadth of eight or ten inches, making it at the same time as long as you please; but half a pound of flour and five ounces of butter, wetted with water, will probably be sufficient when rolled out quite smooth; then spread upon it a thick layer of raspberry, currant, or any other sort of jam, but leave about an inch of all the edges bare. That done, roll it round; the roll of paste will secure the fruit, and the ends must be twisted together for the same purpose. Wrap it in a nicely floured cloth, and boil it for two to three hours, according to size.

Take it up quite hot, and when served, cut it crosswise. It may appear homely, but it is an excellent and much-admired pudding.

SCORES, A PLAIN SORT OF BISCUIT.—Two ounces of butter to three quarters of a pound of fine flour, mixed into a paste with skimmed milk. Roll as *thin* as possible. Cut them about the size of a small plate, prick, and bake them.

BILLS OF FARE.

The following bills of fare are introduced as a guide to housekeepers in selecting dishes for the table. They can be varied to suit themselves.

JULY.

	Boiled lamb.	
Young potatoes.		Peas.
	Roast ducks.	
	Ground-rice pudding.	
	Red-currant tart.	
	Hashed duck.	
Young potatoes.		Stewed beans.
	Flounders.	
	Cabinet pudding.	
	Jelly.	
	Open tart.	

MISCELLANEOUS.

TO CLEAN SPONGES.—When sponges get greasy and dirty, put them into a jar, and cover them with milk. Let them stand for twelve hours, and then wash well in cold water.

TO CLEAN TIN, BRASS, AND BRITANNIA METAL.—Take of powdered rottenstone and soft soap each half a pound, four drops of oil of vitriol (sulphuric acid), a teaspoonful of sweet oil, and a tablespoonful of turpentine; mix in a basin until quite smooth—use a wooden spoon or a stick to mix it—and keep it in a jar. Put this on the things with a piece of flannel, and, while damp, rub it off with a piece of soft linen; then polish with a leather dipped in fine dry whiting.

CHOICE AND MANAGEMENT OF TOOTH-BRUSHES.—After the general care required by the teeth themselves, there

is no article of personal comfort and cleanliness demanding greater nicety of choice and management than the tooth-brush employed in our daily toilet. In the choice, that brush should be selected which is the finest and softest, and has the bristles the most evenly and closely set; and in the management, all that will be required to preserve it in an admirable condition for the gums and teeth will be, after using, to immerse it in a tumbler of clear water twice, pressing the bristles against the side of the glass to wash out the powder, and then gently rubbing quite dry over a cloth stretched tightly over the forefinger. This manipulation requires a moment or two in the execution, and, if once adopted, will not fail to be constantly employed.

THE CARE OF CARPETS.—When carpets are taken up, be careful in removing the tin-tacks, so that the edges of the carpet are not torn, then roll up the carpets with the upper part inside, and carry them away to be beaten. As soon as the carpets are removed, throw a few old tea-leaves, *not too wet*, over the floor, sweep the room out, and afterwards wash the boards with a wet flannel, but be careful not to throw too much water about, as it is liable to injure the ceilings of the rooms below. While the floor is drying, beat the carpets, by hanging them over a stout line and beating them, first on one side and then on the other, with a long, smooth stick. After the carpet is beaten, it may be dragged over a lawn or else brushed on both sides with a carpet-broom. If faded or greasy in many parts, an ox-gall mixed with a pailful of cold water, or a little grated raw potato and cold water, mixed together and sponged over the places, and then wiped dry with soft cloths, will make them look clean and bright.

WALNUT CATSUP.—To half a sieve of walnut-shells put two quarts of water, with some salt; let it stand in a pan for ten days, then break the shell up in the water, and let it drain through a sieve—put a heavy weight on to express the juice; then put it on the fire, and skim off all scum that may arise; now boil the liquor with half a pound of shallots, one ounce of cloves, one of mace, one of pepper whole, and one of garlic; let all simmer till the shallots sink, then put the liquor into a pan till cold; bottle and cork closely, and tie a bladder over. It should stand six months before using; should it ferment during that time, it must be again boiled and skimmed.

A HINT TO HOUSEMAIDS.—Previous to sweeping a bedroom, mop it well over with a dry thrum mop. By this means all the light dust will be collected, and nothing but the heavy particles remain, and the furniture, beds, etc. escape much dust.

TO PREVENT MILK FROM TURNING SOUR.—To each quart of milk, add fifteen grains of bicarbonate of soda. This addition will not affect the taste of the milk, and it promotes digestion.

TO CLEAN PAINT THAT IS NOT VARNISHED.—Put upon a plate some of the best whiting; have ready some clean warm water, and a piece of flannel, which dip into the water and squeeze nearly dry; then take as much whiting as will adhere to it, apply it to the paint, when a little rubbing will instantly remove any dirt or grease; wash well off with water, and rub dry with a soft cloth. Paint thus cleaned looks equal to new, and, without doing the least injury to the most delicate color, it will preserve the paint much longer than if cleaned with soap; and it does not require more than half the time usually occupied in cleaning.