

## Receipts, &c.

### DIRECTIONS FOR PRESERVING FRUITS, ETC.

**PLUMS.**—There are several varieties of plums. The richest purple plum for preserving is the damson. There are of these large and small; the large are called sweet damsons; the small ones are very rich flavored. The great difficulty in preserving plums is that the skins crack and the fruit comes to pieces. The rule here laid down for preserving them obviates that difficulty. Purple gages, unless properly preserved, will turn to juice and skins; and the large horse-plum (as it is generally known) comes completely to pieces in ordinary modes of preserving. The one recommended herein will keep them whole, full, and rich.

**TO PRESERVE PURPLE PLUMS.**—Make a syrup of clean brown sugar; clarify it; when perfectly clear and boiling hot, pour it over the plums, having picked out all unsound ones and stems; let them remain in the syrup two days, then drain it off, make it boiling hot, skim it, and pour it over again; let them remain another day or two, then put them in a preserving-kettle over the fire, and simmer gently until the syrup is reduced, and thick or rich. One pound of sugar for each pound of plums.

**TO PRESERVE PLUMS WITHOUT THE SKINS.**—Pour boiling water over large egg or magnum bonum plums; cover them until it is cold, then pull off the skins. Make a syrup of a pound of sugar and a teacup of water for each pound of fruit; make it boiling hot, and pour it over; let them remain for a day or two, then drain it off, and boil again; skim it clear, and pour it hot over the plums; let them remain until the next day, then put them over the fire in the syrup; boil them very gently until clear; take them from the syrup, with a skimmer, into the pots or jars; boil the syrup until rich and thick; take off any scum which may arise, then let it cool and settle, and pour it over the plums. If brown sugar is used, which is quite as good, except for green gages, clarify it as directed.

**TO DRY PLUMS.**—Split ripe plums, take the stones from them, and lay them on plates or sieves to dry in a warm oven or hot sun; take them in at sunset, and do not put them out again until the sun will be upon them; turn them, that they may be done evenly; when perfectly dry, pack them in jars or boxes lined with paper, or keep them in bags; hang them in an airy place.

**TO PRESERVE GREEN GAGES.**—The following receipt appears to be a good one: Pick and prick all the plums, put them into a preserving-pan, with cold water enough to cover them; let them remain on the fire until the water simmers well; then take off, and allow them to stand until half cold, putting the plums to drain. To every pound of plums allow one pound of sugar, which must be boiled in the water from which the plums have been taken; let it boil very fast until the syrup drops short from the spoon, skimming carefully all the time. When the sugar is sufficiently boiled, put in the plums, and allow them to boil until the sugar covers the pan with large bubbles; then pour the whole into a pan, and let them remain until the following day; drain the syrup from the plums as dry as possible, boil it up quickly, and pour it over the plums; then set them by; do this a third and a fourth time. On the fifth day, when the syrup is boiled, put the plums into it, and let them boil

for a few minutes; then put them into jars. Should the green gages be over-ripe, it will be better to make jam of them, using three-fourths of a pound of sugar to one pound of fruit. Warm the jars before putting the sweetmeats in, and be careful not to boil the sugar to a candy.

**JAM OF GREEN GAGES.**—Put ripe green gages into a kettle, with very little water, and let them stew until soft; then rub them through a sieve or colander, and to every pint of pulp put a pound of white sugar powdered fine; then put it in a preserving-kettle over the fire, stir it until the whole is of the consistence of a jelly, then take it off; put the marmalade in small jars or tumblers, and cover as directed for jelly. Any sort of plums may be done in this manner.

**TO KEEP DAMSONS.**—Put them in small stone jars, or wide-mouthed glass bottles, and set them up to their necks in a kettle of cold water; set it over the fire to become boiling hot; then take it off, and let the bottles remain until the water is cold; the next day fill the bottles with cold water, and cork and seal them. These may be used the same as fresh fruit. Green gages may be done in this way.

**TO PRESERVE PIPPINS IN SLICES.**—Take the fairest pippins, pare them, and cut them in slices a quarter of an inch thick, without taking out the cores; boil two or three lemons, and slice them with the apples; take the same weight of white sugar (or clarified brown sugar), put half a gill of water for each pound of sugar, dissolve it, and set it over the fire; when it is boiling hot, put in the slices; let them boil very gently until they are clear, then take them with a skimmer, and spread them out on flat dishes to cool; boil the syrup until it is quite thick, and pour it over them. These may be done a day before they are wanted; two hours will be sufficient to make a fine dish for dessert or supper.

**TO PRESERVE CRAB-APPLES.**—Take off the stem and core them with a penknife, without cutting them open; weigh a pound of white sugar for each pound of prepared fruit; put a teacup of water to each pound of sugar; put it over a moderate fire. When the sugar is all dissolved and hot, put the apples in; let them boil gently until they are clear, then skim them out, and spread them on flat dishes. Boil the syrup until it is thick; put the fruit in whatever it is to be kept, and, when the syrup is cooled and settled, pour it carefully over the fruit. Slices of lemon boiled with the fruit may be considered an improvement; one lemon is enough for several pounds of fruit. Crab-apples may be preserved whole, with only half an inch of the stem on; three-quarters of a pound of sugar for each pound of fruit.

**TO PRESERVE PEARS.**—Take small, rich, fair fruit, as soon as the pips are black; set them over the fire in a kettle, with water to cover them; let them simmer until they will yield to the pressure of the finger, then, with a skimmer, take them into cold water; pare them neatly, leaving on a little of the stem and the blossom end; pierce them at the blossom end to the core; then make a syrup of a pound of sugar for each pound of fruit; when it is boiling hot, pour it over the pears, and let it stand until the next day, when drain it off, make it boiling hot, and again pour it over; after a day or two, put the fruit in the syrup over the fire, and boil gently until it is clear; then take it into the jars or spread it on dishes; boil the syrup thick, then put it and the fruit in jars.

**PEAR MARMALADE.**—To six pounds of small pears, take four pounds of sugar; put the pears into a saucepan with

a little cold water; cover it, and set it over the fire until the fruit is soft; then put them into cold water; pare, quarter, and core them; put to them three teacups of water; set them over the fire; roll the sugar fine, mash the fruit fine and smooth, put the sugar to it, stir it well together until it is thick, like jelly, then put it in tumblers or jars, and when cold secure it as jelly.

**PINE-APPLE PRESERVE.**—Twist off the top and bottom, and pare off the rough outside of pine-apples; then weigh them, and cut them in slices, chips, or quarters, or cut them in four or six, and shape each piece like a whole pine-apple; to each pound of fruit put a teacup of water; put it in a preserving-kettle; cover it, and set it over the fire, and let them boil gently until they are tender and clear; then take them from the water, by sticking a fork in the centre of each slice, or with a skimmer, into a dish. Put to the water white sugar, a pound for each pound of fruit; stir it until it is all dissolved; then put in the pine-apple; cover the kettle, and let them boil gently until transparent throughout; when it is so, take it out, let it cool, and put it in glass jars; as soon as the syrup is a little cooled, pour it over them; let them remain in a cool place until the next day, then secure the jars as directed previously. Pine-apple done in this way is a delicious preserve. The usual manner of preserving it, by putting it into the syrup without first boiling it, makes it little better than sweetened leather.

**PINE-APPLE JELLY.**—Take a perfectly ripe and sound pine-apple, cut off the outside, cut in small pieces; bruise them, and to each pound put a teacup of water; put it in a preserving-kettle over the fire; cover the kettle, and let them boil for twenty minutes; then strain it, and squeeze it through a bit of muslin. For each pound of fruit take a pound of sugar; put a teacup of water to each pound; set it over the fire until it is dissolved; then add the pine-apple juice. For each quart of the syrup clarify an ounce of the best isinglass, and stir it in, let it boil until, by taking some on a plate to cool, you find it a stiff jelly. Secure it as directed.

**QUINCE MARMALADE.**—Gather the fruit when quite ripe; pare, quarter, and core it; boil the skins in the water, measuring a teacupful to a pound of fruit; when they are soft, mash and strain them, and put back the water into the preserving-kettle; add the quinces, and boil them until they are soft enough to mash fine; rub through a sieve, and put three-quarters of a pound of sugar to a pound of fruit; stir them well together, and boil them over a slow fire until it will fall like jelly from a spoon. Put it in pots or tumblers, and secure it, when cold, with paper sealed to the edge of the jar with the white of an egg.

**CANDIED ORANGE OR LEMON-PEEL.**—Take the fruit, cut it lengthwise, remove all the pulp and interior skin, then put the peel into strong salt and water for six days; then boil them in spring water until they are soft, and place them in a sieve to drain; make a thin syrup with a pound of sugar candy to a quart of water; boil them in it for half an hour, or till they look clear; make a thick syrup with sugar and as much water as will melt it; put in the peel, and boil them over a slow fire until the syrup candies in the pan; then take them out, powder pounded sugar over them, and dry them before the fire in a cool oven.

**FRUIT WAFERS FOR DESSERT.**—Take currants, cherries, apricots, or any other fruit; put them into an earthen jar in a kettle of water, and when scalded strain them

through a sieve; to every pint of juice add the same weight of finely sifted sugar and the white of a small egg; beat all together until it becomes quite thick; then put it upon buttered paper in a slow oven; let them remain until they will quit the paper, then turn them, and leave them in the oven until quite dry; cut them into shapes, and keep them between paper in a box near the fire.

#### TOMATOES.

THIS delicious, wholesome vegetable is spoiled by the manner it is served upon the table. It is not one time in a hundred more than half cooked; it is simply scalded, and served as a sour porridge. It should be cooked three hours—it cannot be cooked in one. The fruit should be cut in halves, and the seeds scraped out. The mucilage of the pulp may be saved, if desired, by straining out the seeds and adding it to the fruit, which should boil rapidly for an hour and simmer three hours more until the water is dissolved and the contents of the saucepan a pulp of mucilaginous matter, which is much improved by putting in the pan, either before putting in the fruit or while it is cooking, an ounce of butter and half a pound of fat bacon cut fine, to half a peck of tomatoes, and a small pepper-pod, with salt to suit the taste. The fat adds a pleasant flavor, and makes the dish actual food, instead of a mere relish. The pan must be carefully watched, and but little fire used, and the mass stirred often to prevent burning, towards the last, when the water is nearly all evaporated. The dish may be rendered still more attractive and rich as food by breaking in two or three eggs and stirring vigorously just enough to allow the eggs to become well cooked.

Tomatoes, thoroughly cooked, may be put in tight cans, and kept any length of time; or the pulp may be spread upon plates and dried in the sun or a slow oven, and kept as well as dried pumpkin, dried apples, peaches, or pears, and will be found equally excellent in winter.

For every-day use, a quantity sufficient for the use of a family a week may be cooked at once, and afterwards eaten cold or warmed over. We beg of those who use this excellent fruit to try what cooking will do for it. It has been eaten half-cooked long enough. It never should be dished until dry enough to be taken from the dish to the plates with a fork instead of a spoon.

**TOMATO SAUCE.**—Take one dozen of ripe tomatoes, put them into a stone jar, stand them in a cool oven until quite tender. When cold, take the skins and stalks from them, mix the pulp in the liquor which you will find in the jar, but do not strain it, add two teaspoonfuls of the best powdered ginger, a dessertspoonful of salt, a head of garlic chopped fine, two tablespoonfuls of vinegar, a dessertspoonful of Chili vinegar or a little Cayenne pepper. Put into small-mouthed sauce bottles, sealed. Kept in a cool place, it will keep good for years. It is ready for use as soon as made, but the flavor is better after a week or two. Should it not appear to keep, turn it out, add more ginger; it may require more salt and Cayenne pepper. It is a long-tried receipt, a great improvement to curry. The skins should be put into a wide-mouthed bottle, with a little of the different ingredients, as they are useful for hashes or stews.

**STEWED TOMATOES.**—Slice the tomatoes into a tinned saucepan; season with pepper and salt, and place bits of butter over the top; put on the lid close, and stew twenty minutes. After this, stir them frequently, letting them stew till well done; a spoonful or two of

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.	Stewed beans.
Young potatoes.		
	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.

## Receipts, &c.

### DIRECTIONS FOR PRESERVING FRUITS, ETC.

**PEACHES.**—The following is the best plan for preserving peaches in cans:—

Take the peaches, either just ripe or fully ripe—this does not matter; pare them, and, if you desire to preserve them whole, throw them into cold water as they are pared, to prevent them from losing color. When everything is ready, place them in the can, adding merely as much sugar to each layer as is sufficient to render them palatable; set the can in a vessel containing hot water, and allow it to remain in boiling water until the fruit becomes heated through; this will require, if a quart can be used, from twenty minutes to half an hour. The temperature required is about 160° F. A very little experience will enable any one to know the proper temperature. It is not possible to heat the contents of the can in this way above a temperature of 180°, unless the cover is fastened down, which is not necessary; but it is evident that it is desirable to subject them to as little heat as possible. When heated sufficiently, seal at once, by heating the cover, and pressing at once firmly into place, and allowing a weight sufficient to keep down the cover to remain upon it until the cement hardens. The proper temperature of the lid is easily and conveniently ascertained by putting a piece of rosin about the size of a small pea on the cover, when it is put upon the stove; as soon as the rosin melts, the cover is ready to be put in place. This precaution is necessary, as the solder with which the parts of the lid are joined together easily melts.

It is not absolutely necessary to use sugar in this process, but, as it assists in the preservation of the fruits, they can be sealed at a lower temperature than if it is not used. As sugar is used to render the fruits palatable, there can be no objection to using it when preparing the fruit for family use, as it will, in any case, be necessary, and there is no reason why the sugar should not be used before the can is sealed, as afterwards.

If soft peaches are preferred, they should be cut up as if intended to be eaten with cream, and need not be put into water. When ready, they should be put into the cans and heated in the manner described above. It is not necessary to heat them in the cans, but a larger quantity may be more conveniently heated together, and put into the cans or jars while hot, and sealed. A flat stew-pan, lined with porcelain, will be found well adapted to this purpose. It must, of course, not be placed directly over the fire, but in a vessel of water, which is set directly on the fire. By this means soft peaches may readily and certainly be preserved for winter use, in such condition as scarcely to differ at all from the fresh peach. A most delicious dessert may thus be secured, much more readily, and at less expense, and much more palatable than the ordinary preserve. This method of preserving fresh peaches has been fully tested during the summer, and may be relied upon.

*Another Way.*—A lady of Philadelphia, whose peaches keep beautifully and retain much of their delicious flavor, takes half a pound of sugar to each pound of peaches. The sugar is put into a preserving-kettle, with half a pint of water to every pound of sugar, heated, and the surface skimmed. Into this syrup the peaches, after being pared, are placed, and boiled ten minutes. The peaches

are then put into the cans while hot, and immediately sealed up.

**COMPOTE OF PEACHES.**—Pare half a dozen ripe peaches, and stew them very softly from eighteen to twenty minutes, keeping them often turned in a light syrup, made with five ounces of sugar and half a pint of water boiled together for ten minutes. Dish the fruit; reduce the syrup by quick boiling, pour it over the peaches, and serve them hot for a second-course dish, or cold for dessert. They should be quite ripe, and will be found delicious dressed thus. A little lemon-juice may be added to the syrup, and the blanched kernels of two or three peach or apricot stones.

**BLACKBERRIES.**—Preserve these as strawberries or currants, either liquid, or jam, or jelly. Blackberry jelly or jam is an excellent medicine in summer complaints or dysentery. To make it, crush a quart of fully ripe blackberries with a pound of the best loaf-sugar; put it over a gentle fire, and cook it until thick; then put it a gill of the best fourth-proof brandy; stir it awhile over the fire, then put it in pots.

**BLACKBERRY SYRUP.**—Make a simple syrup of a pound of sugar to each pint of water; boil it until it is rich and thick; then add to it as many pints of the expressed juice of ripe blackberries as there are pounds of sugar; put half a nutmeg grated to each quart of the syrup; let it boil fifteen or twenty minutes, then add to it half a gill of fourth-proof brandy for each quart of syrup; set it by to become cold; then bottle it for use. A tablespoonful for a child, or a wineglass for an adult is a dose.

**BLACKBERRY WINE.**—The following is said to be an excellent receipt for the manufacture of superior wine from blackberries: Measure your berries and bruise them, to every gallon adding one quart of boiling water; let the mixture stand twenty-four hours, stirring occasionally; then strain off the liquor into a cask, to every gallon adding two pounds of sugar; cork tight, and let stand till following October, and you will have wine ready for use, without any further straining or boiling, that will make lips smack as they never smacked, under similar influence, before.

**BLACKBERRY AND WINE CORDIAL.**—We avail ourselves of the kindness of a friend to publish the following excellent receipt for making cordial. It is recommended as a delightful beverage, and an *infallible specific* for diarrhoea or ordinary disease of the bowels:—

*Receipt.*—To half a bushel of blackberries, well mashed, add a quarter of a pound of allspice, two ounces of cinnamon, two ounces of cloves; pulverize well, mix, and boil slowly until properly done; then strain or squeeze the juice through homespun or flannel, and add to each pint of the juice one pound of loaf-sugar; boil again for some time, take it off, and, while cooling, add half a gallon of best Cognac brandy.

*Dose.*—For an adult, half a gill to a gill; for a child, a teaspoonful or more, according to age.

**PRESERVED GRAPES IN BUNCHES.**—Take out the stones from the grapes with a pin, breaking them as little as possible; boil some clarified sugar nearly to candy height, then put in sufficient grapes to cover the bottom of the preserving-pan, without laying them on each other, and boil for five minutes, merely to extract all the juice; lay them in an earthen pan, and pour the syrup over them; cover with paper, and the next day boil the syrup, skimming it well, for five minutes; put in the grapes, let them boil a minute or two; put them in pots, and pour the syrup over them, after which tie down.

**BRANDY GRAPES.**—For this purpose the grapes should be in large, close bunches, and quite ripe. Remove every grape that is the least shrivelled, or in any way defective; with a needle prick each grape in three places; have ready a sufficiency of double-refined loaf-sugar powdered and sifted; put some of the sugar into the bottom of the jars, then put in a bunch of grapes, and cover all thickly with sugar, then another bunch, then more sugar, and so on till the jar is nearly full, finishing with a layer of sugar; then fill up to the top with the best white brandy; cover the jars as closely as possible, and set them away; they must not go over the fire; the grapes should be of the best quality, either white or purple.

**GRAPE JELLY.**—Strip from their stalks some fine ripe black-cluster grapes, and stir them with a wooden spoon over a gentle fire until all have burst, and the juice flows freely from them; strain it off without pressure, and pass it through a jelly-bag, or through a twice-folded muslin; weigh and then boil it rapidly for twenty minutes; draw it from the fire, stir in it till dissolved, fourteen ounces of good sugar, roughly powdered, for each pound of juice, and boil the jelly quickly for fifteen minutes longer, keeping it constantly stirred, and perfectly well skimmed. It will be very clear, and of a beautiful pale rose-color.

**TO PRESERVE APRICOTS, PEACHES, AND GREEN GAGES IN BRANDY.**—The fruit must be gathered at its full size, but not too ripe; wipe the fruit, and prick it full of holes with a fine needle; to two pounds of fruit put one pound of double-refined sugar and three pints of water; when it boils, put in the fruit, and boil it gently till tender, keeping the fruit under water; cover it close in the same pan one night; just give it a boil up next day, and lay the fruit on a dish to drain from the syrup; boil the syrup nearly half an hour; when almost cold, put the fruit in glass jars; to one cup of syrup add one of brandy till full.

**BRANDIED CHERRIES.**—Weigh the finest morellas; having cut off half the stalk, prick them with a new needle, and drop them into a jar or a wide-mouthed bottle; pound three-quarters of their weight of sugar or white candy; strew over, fill up with brandy, and tie a bladder over.

**QUINCES PRESERVED WHOLE.**—Pare and put them into a saucepan, with the parings at the top; then fill it with hard water; cover it close; set it over a gentle fire till they turn reddish; let them stand till cold; put them into a clear, thick syrup; boil them a few minutes; set them on one side till quite cold; boil them again in the same manner; the next day boil them till they look clear; if the syrup is not thick enough, boil it more; when cold, put brandied paper over them. The quinces may be halved or quartered.

**QUINCE AND APPLE JELLY.**—Cut small and core an equal weight of tart apples and quinces; put the quinces in a preserving-kettle, with water to cover them, and boil till soft; add the apples, still keeping water to cover them, and boil till the whole is nearly a pulp; put the whole into a jelly-bag, and strain without pressing.

**APPLE JELLY.**—Apples make an excellent jelly. The process is as follows: They are pared, quartered, and the core completely removed, and put into a pot *without* water, closely covered, and put into an oven or over a fire. When pretty well stewed, the juice is to be squeezed out through a cloth, to which a little white of an egg is

added, and then the sugar; skim it previous to boiling, then reduce it to a proper consistency, and an excellent jelly will be the product.

**APPLE JELLY IN MOULDS.**—Peel and core juicy apples, and boil two pounds of them with half a pint of water to a pulp; pass it through a sieve; add three-quarters of a pound of loaf-sugar, the juice of one lemon, and one ounce of isinglass, dissolved in very little water; mix together, strain, and pour into moulds.

**APPLE MARMALADE.**—To make apple marmalade, boil some apples with the peel on them until they are perfectly soft, which may be known by pressing them between the thumb and fingers; then remove them from the fire, and throw them into cold water; pare them; place them on a sieve, and press the pulp from the cores; the pulp, which has passed through a sieve, place in a stewpan, and set the pan on the fire long enough to remove the moisture, so that the pulp may become rather thick; take an equal quantity, in weight, of lump-sugar as of pulp; clarify the sugar, and boil it to a good syrup; add the pulp to it, and stir them well together with a good spatula or wooden spoon; place them on a fire; and as soon as they begin to boil, remove them. The process is completed. When the marmalade has become a little cool, put it into pots, but do not cover the pots until it is quite cool.

**PRESERVED CITRON-MELONS.** Take some fine citron-melons; pare, core, and cut them into slices. Then weigh them; and, to every six pounds of melon, allow six pounds of the best double-refined loaf-sugar; and the juice and yellow rind (pared off very thin) of four large, fresh lemons; also, half a pound of race-ginger.

Put the slices of melon into a preserving-kettle, and boil them half an hour, or more, till they look quite clear, and are so tender that a broom-twig will pierce through them. Then drain them; lay them in a broad pan of cold water; cover them; and let them stand all night. In the morning, tie the race-ginger in a thin muslin cloth, and boil it in three pints of clear spring or pump-water, till the water is highly flavored. Then take out the bag of ginger. Having broken up the sugar, put it into a clean preserving-kettle, and pour the ginger-water over it. When the sugar is all melted, set it over the fire; put in the yellow peel of the lemons; and boil and skim it till no more scum rises. Then remove the lemon-peel; put in the sliced citrons, and the juice of the lemons; and boil them in the syrup till all the slices are quite transparent, and so soft that a straw will go through them; but do not allow them to break. When quite done, put the slices (while still warm) into wide-mouthed glass or white-ware jars, and gently pour on the syrup. Lay inside of each jar, upon the top of the syrup, a double white tissue-paper, cut exactly to fit the surface. Put on the lids of the jars, and paste thick paper over them. This will be found a delicious sweetmeat, equal to any imported from the West Indies, and far less expensive.

#### SAVORY PIES, PATTIES, ETC.

**GENERAL DIRECTIONS.**—There are few articles of cookery more generally liked than savory pies, if properly made, and they may be made so of a great variety of things. Some are best eaten when cold, and in that case there should be no suet put into any forcemeat that is used with them. If the pie is either made of meat that will take more dressing, to make it extremely tender, than the baking of the crust will allow, or if it is to be

served in an earthen pie-dish, the meat, if beef, must be previously stewed.

**BEEF, MUTTON, OR LAMB PIE.**—Take three pounds of the veiny piece of beef that has fat and lean, or of the chops from a loin or neck of mutton; wash it, and season it with salt, pepper, mace, and allspice in fine powder, rubbing them well in, adding a very little onion or shallot chopped, and, if approved, a few pickled mushrooms. Set it by the side of a slow fire, in a stewpot that will just hold it; put to it a piece of butter, about two ounces, and cover it quite close; let it just simmer in its own steam till it commences to shrink. When it is cold, add more seasoning, forcemeat, and boiled eggs, and, if it is in a dish, put some gravy to it before baking; but if it is only in crust, do not put the gravy till after it is cold and in jelly. Cover with common short crust or puff paste. Forcemeat may be put both under and over the meat, if preferred to balls.

**BEEF-STEAK PIE.**—Prepare the steaks by cutting into long strips, and, when seasoned as above, and rolled with fat in each, put them in a dish with paste round the edges; put a little water or gravy in the dish, and cover it with a good short crust or puff paste, which must be pressed down upon that part round the edge. A few oysters mixed with the beef are a great improvement, adding their liquor to the water or gravy.

**VEAL PIE.**—Take some slices of a knuckle of veal, lay them at the bottom of a pie-dish, with alternate layers of ham or bacon; season between each layer with pepper, salt, and portions of hard-boiled eggs cut in slices, between the meat; fill up the dish in this way, then pour in some gravy made from the bones, with a little mushroom catsup and a very small quantity of sauce; cover with short crust or good puff paste, and bake.

**A RICHER VEAL PIE.**—Cut steaks from a knuckle of veal; season them with pepper, salt, nutmeg, and a very little clove in powder; slice two sweetbreads, and season them in the same manner; lay a puff paste on the ledge of the dish; then put the meat, yolks of hard eggs, the sweetbreads, and some oysters, up to the top of the dish; lay over the whole some very thin slices of ham, and half fill the dish with stock made from the bones; cover, and, when it is taken out of the oven, pour in at the top, through a funnel, a few spoonfuls of good veal gravy and some cream, to fill up; but first boil it up with a teaspoonful of flour.

**VEAL OR CHICKEN AND PARSLEY PIE.**—Cut some slices from the leg or neck of veal—if the leg, from about the knuckle; season them with salt; scald some parsley that is picked from the stems, and squeeze it dry; cut it a little, and lay it at the bottom of the dish; then put the meat, and so on, in layers; fill the dish with good stock, or gravy, seasoned, but not so high as to touch the crust; cover it with short crust or puff paste, and bake. Chicken may be cut up skinned, and made in the same way.

**CHICKEN, ROOK, OR RABBIT PIE.**—Cut up two young fowls; season with white pepper, salt, a little mace, and nutmeg, all in the finest powder, and also a little Cayenne. Put the chicken, slices of ham, or fresh gammon of bacon, forcemeat balls, and hard eggs by turns in layers; if it is to be baked in a dish, put a little water, but none if in a raised crust. By the time it returns from the oven, have ready a gravy made of the knuckle of veal, or from a bit of the scrag with some shank-bones of mutton, seasoned with herbs, onions, mace, and white pepper; put as much gravy as will fill

the pie-dish; but if made with a raised crust, the gravy must be put in cold as jelly, clarifying it with the whites of two eggs, after taking away the meat, and straining it through a fine lawn sieve. When rabbits are used, instead of chicken, the legs must be cut short, and the ribs must not go in, but will help to make the gravy.

**GREEN GOOSE PIE.**—Bone two young green geese of a good size, but first take away every plug and singe them nicely; wash them clean, and season them high with salt, pepper, mace, and allspice; put one inside the other, and press them as close as you can, drawing the legs inwards; put a good deal of butter over them, and bake them either with or without crust; if the latter, a cover to the dish must fit close, to keep in the steam. It will keep long. Put on a short crust or puff paste.

**GIBLET PIE.**—After very nicely cleaning geese or duck giblets, stew them with a small quantity of water, onion, black pepper, and a bunch of sweet herbs, till nearly done; let them grow cold, and, if not enough to fill the dish, lay a beef, veal, or two or three mutton steaks at bottom; put the liquor of the stew in the dish with the above, and cover with short crust or puff paste. When the pie is baked, pour into it a large teacupful of cream. Sliced potatoes added to it eat extremely well, and some people add to it slices of apple.

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.

AUGUST.

	Chicken pie.	
Potatoes.	Smoked tongue.	Stewed cucumbers.
	—	
	Macaroni pudding.	
	Black-currant tart.	
	—	
	Boiled ham.	
Potatoes.	Lamb outlets.	Stewed peas.
	—	
	Strawberry soufflé.	
	Stewed currants.	

VEGETABLES, ETC.

**TO COOK ASPARAGUS.**—Cut the white stalks off about six inches from the head, soak them in cold water, tie them in thick bundles, and boil them rather quickly. Be careful not to overboil them, as the heads will then be broken. Toast a slice of bread brown on both sides, dip it in the water, and lay it in the dish. When the asparagus is done, lay it upon the toast, leaving the white ends outwards each way. Pour melted butter over the toast and green parts of asparagus.

**TO COOK TOMATOES AS A VEGETABLE.**—Cut as many tomatoes in half as will make a dish; put them into a baking dish, with a lump of butter and some pepper and salt. Bake them until soft, and then dish up hot.

**TO PICKLE RED CABBAGE.**—Cut the cabbage across in very thin slices, lay it on a large dish, sprinkle a great deal of salt over it, and cover with another dish. Let it stand twenty-four hours, put it to drain, then put it into a jar. Take vinegar sufficient to cover it, a little

mace, cloves, and black peppercorns bruised, also cochineal bruised fine. Boil up together, let it stand till cold, and then put over the cabbage, and tie the jars down with leather or skin.

**SUMMER SALADS.**—Put into a dish the well blanched leaves of lettuce, which should be freed from water. Mix a little salt and pepper with a few drops of tarragon vinegar; put this over the lettuce, and add vinegar and oil in the proportion of rather more than two spoonfuls of vinegar to one of oil. The same mixture will be suitable for mustard and cress with spring radishes, or for sliced cucumber, with or without onion. Salads are better when prepared just before using; or they should be kept in a very cool place.

**PICKLED MUSHROOMS.**—First pick one quart of small button mushrooms; cut off the stalks and wash them well; then strain them through a sieve. Secondly, have ready a basin with a few spoonfuls of vinegar and water; take a small piece of flannel, damp it, and sprinkle a little fine loaf-sugar or salt, rub a few of the mushrooms in the flannel separately and lightly until well cleansed; when they are done, drain them. Thirdly, take one gill of white vinegar in a stewpan, with six blades of mace; when it boils, throw in the mushrooms, and cover them close, shake them occasionally from six to ten minutes, then put them on a dish till cold, pack them close in bottles, and fill up with French white vinegar (previously boiled and cold); add a spoonful of fine oil, and cork them. Previous to using for sauce, wash them well in lukewarm water.

**TO MAKE A SUPERIOR PEAS PUDDING.**—Take about three-quarters of a pint of split peas, and put them into a pint basin; tie a cloth loosely over them (to give room to swell); put them into *boiling water*, and let them boil two hours; then take them up, untie them, and add an egg beaten up, a little butter, with salt and pepper; then beat up; tie up again, and place them in the water to boil for about twenty minutes more; you will then have a well flavored and a nice shaped pudding.

**For Soup.**—Let the peas be placed in a cloth, and put into boiling water, as above; when boiled for one hour, let them be untied, and turned into the liquor intended for soup.

If the above methods be adopted they will repay the extra trouble taken.

Peas should not at any time be soaked or put into cold water; it not only hardens them, but takes away their flavor also, unless the water in which they are soaked be used to make the soup with.

In like manner, if rice be put into boiling water, it will boil in twenty minutes or half an hour.

#### MISCELLANEOUS.

**RECIPE FOR INDELIBLE MARKING INK.**—One drachm and a half of nitrate of silver, one ounce of distilled water, half an ounce of strong mucilage of gum-Arabic, three-quarters of a drachm of liquid ammonia; mix the above in a clean glass bottle, cork tightly, and keep in a dark place till dissolved, and ever afterwards. *Directions for use.*—Shake the bottle, then dip a clean quill pen in the ink, and write or draw what you require on the article; immediately hold it close to the fire (without scorching), or pass a hot iron over it, and it will become a deep and indelible black, indestructible by either time or acids of any description.

**TO MAKE LIGHT MATERIALS FIREPROOF.**—Cotton and linen fabrics prepared with a solution of borax, phos-

phate of soda, or sal-ammoniac, may be placed in contact with ignited bodies without their suffering active combustion or bursting into a flame. These substances act by forming a species of glaze on the surface of the fibres, which excludes them from the air. The addition of about an ounce of alum or sal-ammoniac to the last water used to rinse a lady's dress or a set of bed-furniture, or a less quantity added to the starch used to stiffen them, renders them unflammable, or at least so little combustible that they will not readily take fire. Chloride of zinc is, however, the most active incombustible agent in such cases, and will render a lady's dress quite secure from the ravages of fire. Paper, wood, and other materials may be rendered incombustible by soaking them in any of the above solutions.

**HOW TO MAKE YEAST.**—Boil one pound of good flour, quarter of a pound of brown sugar, and a little salt in two gallons of water, for one hour. When milk-warm, bottle it and cork it close. It will be ready for use in twenty-four hours. One pint of this yeast will make eighteen pounds of bread.

**TO REMOVE GREASE FROM BOARDS, AND TO WHITEN THEM.**—Boards may be made free from grease in the following manner: Dissolve a small quantity of fuller's earth in hot water (as much as will bring it into the consistency of a thick paste); when cold, thickly cover the greased part or parts with it, and let it remain so for a few hours, then scour it well with cold water. This operation has sometimes to be repeated. To whiten boards, you must scour them well with a mixture of sand, lime, and soft soap, and afterwards dry them with a clean cloth.

**ARTIFICIAL CORAL.**—This may be employed for forming grottos and for similar ornamentation. To two drachms of vermilion add one ounce of resin, and melt them together. Have ready the branches or twigs peeled and dried, and paint them over with this mixture while hot. The twigs being covered, hold them over a gentle fire, turning them round till they are perfectly covered and smooth. White coral may also be made with white lead, and black with lampblack, mixed with resin. When irregular branches are required, the sprays of an old black thorn are best adapted for the purpose; and for regular branches the young shoots of the elm are most suitable. Cinders, stones, or any other materials may be dipped into the mixture, and made to assume the appearance of coral.

**FOR WASHING MUSLIN OR PRINTED DRESSES.**—Boil soap and make starch according to your number of dresses. With *soft cold* water make up a lather in two tubs. Wash *one* dress first in one, then in the other, and put into a tub of clean *hard* water, where it may be till your other dresses are washed. When well rinsed, put a good handful of *salt* with the starch in the last water, and hang to dry in the shade.

**TO PREVENT CHILDREN'S CLOTHES TAKING FIRE.**—So many lamentable accidents, with loss of life, occurring from fire, we remind our readers that, for the preservation of children from that calamity, their clothes, after washing, should be rinsed in water in which a small quantity of saltpetre (nitre) has been dissolved. This improves the appearance, and renders linen and cotton garments proof against blaze. The same plan should be adopted with window and bed-curtains.

**HORSERADISH SAUCE.**—Grate or scrape finely a stick of horseradish; mix with it as much vinegar as will cover it, and add a teaspoonful of sugar and a little salt.



## Receipts, &c.

### SAVORY PIES, PATTIES, ETC.

**DUCK PIE.**—Cut off the wings and neck of a duck, boil it a quarter of an hour, cut it up while hot, save the gravy that runs from it; then take the giblets, add anchovies, a little butter, a blade of mace, six black peppercorns, two onions, a bit of toasted bread, a bunch of herbs, and a little Cayenne pepper; stew them till the butter is melted, then add half a pint of boiling water, and let them stew till the giblets are tender; then strain it, and put the giblets into the pie. Let the gravy stand till cold, skim off the fat, and put it, with what runs from the duck, at the bottom of the dish; then put in the duck well seasoned with pepper and salt and a few lumps of butter, and cover with short crust or puff paste. If geese are used instead of ducks, they must be boiled half an hour. Cold duck will do as well, if the skin is taken off.

**PIGEON PIE.**—Rub the pigeons with pepper and salt, inside and out; in the former put a bit of butter, and, if approved, some parsley chopped with the livers and a little of the same seasoning. Lay a beef-steak at the bottom of the dish, and the birds cut in half on it; between every two, a hard egg; put a cup of water in the dish, and, if there is any ham in the house, lay a bit on each pigeon—it is a great improvement to the flavor; season the gizzards and two joints of the wings, and put them in the centre of the pie, and over them, in a hole made in the crust, three feet nicely cleaned, to show what pie it is. Cover with puff paste.

**PHEASANT, PARTRIDGE, OR GROUSE PIE IN A DISH.**—Pick and singe two pheasants, or four partridges or grouse; cut off the legs at the knee; season with pepper, salt, chopped parsley, thyme, and mushrooms. Lay a veal steak and a slice of ham at the bottom of the dish; put the partridges in, and half a pint of good broth. Put puff paste on the ledge of the dish, and cover with the same; brush it over with egg, and bake an hour; or place them in a raised crust.

**VENISON PASTY.**—A shoulder boned makes a good pasty, but it must be beaten and seasoned, and the want of fat supplied by that of a fine well-hung loin of mutton, steeped twenty-four hours in equal parts of rape, vinegar, and port. The shoulder being sinewy, it will be of advantage to rub it well with sugar for two or three days, and when to be used wipe it perfectly clean from it and the wine.

*To Prepare Venison for Pasty.*—Take the bones out, then season and beat the meat; lay it into a stone jar in large pieces, pour upon it some plain drawn-beef gravy, but not a strong one; lay the bones on the top, then set the jar in a saucepan of water over the fire, simmer three or four hours, then leave it in a cold place till next day. Remove the cake of fat, lay the meat in handsome pieces on the dish; if not sufficiently seasoned, add more pepper, salt, or pimento, as necessary. Put some of the gravy, and keep the remainder for the time of serving. If the venison be thus prepared, it will not require so much time to bake, or such a very thick crust as is usual, and by which the under part is seldom done through. A mistake used to prevail that venison could not be baked too much; but, as above directed, three or four hours in a slow oven will be quite sufficient to make it tender, and the flavor will be preserved. Either in a

shoulder or side, the meat must be cut in pieces, and laid with fat between, that it may be proportioned to each person without breaking up the pasty to find it. Lay some pepper and salt at the bottom of the dish, and some butter; then the meat nicely packed, that it may be sufficiently done, but not lie hollow to harden at the edges. The venison bones should be boiled with some fine old mutton; of this gravy put half a pint cold into the dish, then lay butter on the venison, and cover as well as line the sides of the dish with a thick crust of puff paste, but do not put one under the meat. Keep the remainder of the gravy till the pasty comes from the oven; put it into the middle by a funnel, quite hot, and shake the dish to mix well. It should be seasoned with pepper and salt.

**CALF'S HEAD PIE.**—Well soak half a calf's head, and boil half an hour, the tongue longer; then cut the meat in pieces; stew the bones with a little mace, white pepper, or anything that will make it good without coloring the liquor; place at the bottom of the dish some parsley, ham, tongue, and pieces of boiled egg; then put some slices of the brains, which should be boiled rather hard; add salt, and about two spoonfuls of water, and cover with short crust. The liquor the bones are boiled in should be reduced till it is strong and of a nice flavor; strain it, and while the pie is hot pour as much in as the dish will hold; let it stand all night, and when wanted turn it out upside down, with parsley round.

**SHRIMP PIE (Excellent).**—Pick a quart of shrimps: if they are very salt, season them with only mace and a clove or two. Mince two or three anchovies; mix these with the spice, and then season the shrimps. Put some butter at the bottom of the dish, and cover the shrimps with a glass of sharp white wine. The paste must be light and thin. They do not take long baking.

**LOBSTER PIE.**—Boil two lobsters (or three small), take out the tails, cut them in two, take out the gut, cut each in four pieces, and lay in a small dish, then put in the meat of the claws and that picked out of the body; pick off the furry parts from the latter, and take out the lady; beat the spawn and all the shells in a mortar, and set them on to stew with some water, two or three spoonfuls of vinegar, pepper, salt, and some pounded mace; a large piece of butter, rolled in flour, must be added when the goodness of the shells is obtained. Give a boil or two, and pour into the dish strained. Strew some crumbs, and put a paste over all. Bake slowly, but only till the paste be done.

**A REMARKABLY FINE FISH PIE.**—Boil two pounds of small eels; then, having cut the fins quite close, pick the flesh off, and throw the bones into the liquor, with a little mace, pepper, salt, and a slice of onion; boil till quite rich, and strain it. Make forcemeat of the flesh, an anchovy, parsley, a lemon-peel, salt, pepper, and crumbs, and four ounces of butter warmed, and lay it at the bottom of the dish. Take the flesh of soles, small cod, or dressed turbot, and lay on the forcemeat, having rubbed it with salt and pepper. Pour the gravy over, cover with paste, and bake. Observe to take off the skin and fins, if cod or soles are used.

**POTATO PIE.**—Skin some potatoes, cut them into slices, and season them; also some mutton, beef, pork, or veal. Put layers of them and of the meat. Cover with short crust.

**MEDLEY PIE.**—Cut slices of beef, mutton, or pork with bacon (or use bacon alone); lay them in a dish with sliced apples and a little onion chopped placed in alter-

nate layers with the meat. Season with pepper and salt, and add a tablespoonful of sugar; pour in a little stock, cover with short crust, and bake slowly.

**OYSTER PATTIES.**—Put a fine puff-paste into small patty-pans, and cover with paste, with a bit of bread in each; and against they are baked have ready the following to fill them with, after taking out the bread: Take off the beards of the oysters, cut the other parts into small bits, put them in a small tosser, with a grate of nutmeg, a very little white pepper and salt, a morsel of lemon-peel cut so small that you can scarcely see it, a very little cream, and a little of the oyster liquor. Simmer for a few minutes before filling; then serve.

**LOBSTER PATTIES.**—Make them with the same seasoning as for oysters, adding a little cream, and the smallest bit of butter.

**PODOVIES, OR BEEF PATTIES.**—Shred underdone dressed beef with a little fat, season with pepper, salt, and a little shallot or onion. Make a plain paste, roll it thin, and cut it in shape like an apple-puff, fill it with the mince, pinch the edges, and fry them of a nice brown. The paste should be made with a small quantity of butter, egg, and milk.

**VEAL PATTIES.**—Mince some veal that is not quite done with a little parsley, lemon-peel, a scrape of nutmeg, and a bit of salt, add a little cream and gravy, just to moisten the meat; and if there is any ham, scrape a little, and add to it. Do not warm it till the patties are baked.

**TURKEY PATTIES.**—Mince some of the white part, and with grated lemon, nutmeg, salt, a very little white pepper, cream, and a very little butter warmed, fill the patties.

#### 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.

##### SEPTEMBER.

Stewed ducks.

Potatoes. Vegetable marrow.

Roast leg of mutton.

Columbian pudding.

Whipped cream.

Plum tart.

Boiled bacon.

Potatoes. Stewed tomatoes.

Beef-steak pie.

Mustard.

Apple charlotte.

#### PRESENCE OF MIND AND COMMON SENSE.

If a man faint away, says *Hall's Journal of Health*, instead of yelling out like a savage, or running to him to lift him up, lay him at full length on his back on the floor, loosen the clothing, push the crowd away, so as to allow the air to reach him, and let him alone. Dashing water over a person in a simple fainting fit is a barbarity. The philosophy of a fainting fit is that the heart fails to send the proper supply of blood to the

brain; if the person is erect, that blood has to be thrown up hill, but if lying down, it has to be projected horizontally, which requires less power, as is apparent.

If a person swallow poison deliberately or by chance, instead of breaking out into multitudinous or incoherent exclamations, dispatch some one for the doctor; meanwhile, run to the kitchen, get half a glass of water in anything that is handy, put into it a teaspoonful of salt, and as much ground mustard, stir it an instant, catch a firm hold of the person's nose, the mouth will soon fly open, then down with the mixture, and in a second or two up will come the poison. This will answer better in a large number of cases than any other. If, by this time, the physician has not arrived, make the patient swallow the white of an egg, followed by a cup of strong coffee, because these nullify a larger number of poisons than any other accessible articles, as antidotes for any poison that may remain in the stomach.

If a limb or other part of the body is severely cut, and the blood comes out by spurts or jerks, be in a hurry, or the man will be dead in five minutes. There is no time to talk or send for a physician; say nothing, out with your handkerchief, throw it around the limb, tie the two ends together, put a stick through them, twist it around tighter and tighter, until the blood ceases to flow. But to stop it does no good. Why? Because only a severed artery throws blood out in jets, and the arteries get their blood from the heart; hence, to stop the flow, the remedy must be applied between the heart and the wounded spot—in other words, above the wound. If a vein had been severed, the blood would have flowed in a regular stream, and, on the other hand, the tie should be applied below the wound, or on the other side of the wound from the heart; because the blood in the veins flows towards the heart, and there is no need of so great a hurry.

#### THE TOILET.

##### COLD CREAM.

Among the usual variety in the Receipt department, we give this month directions for preparing the various kinds of Cold Cream used in perfumery, such as Rose, Almond, Violet, etc. etc.

*Rose Cold Cream.*—Almond oil, one pound; rose-water, one pound; white wax and spermaceti, each one ounce; otto of roses, one-half drachm.

*Manipulation.*—Into a well-glazed thick porcelain vessel, which should be deep in preference to shallow, and capable of holding twice the quantity of cream that is to be made, place the wax and sperm; now put the jar into a boiling bath of water; when these materials are melted, add the oil, and again subject the whole to heat until the flocks of wax and sperm are liquefied; now remove the jar and contents, and set it under a runner containing the rose-water; the runner may be a tin can, with a small tap at the bottom, the same as used for the manufacture of milk of roses. A stirrer must be provided, made of lancewood, flat, and perforated with holes, resembling in form a large palette-knife. As soon as the rose-water is set running, the cream must be kept agitated until the whole of the water has passed into it; now and then the flow of water must be stopped, and the cream which sets at the sides of the jar scraped down, and incorporated with that which remains fluid. When the whole of the water has been incorporated, the cream will be cool enough to pour into the jars for sale; at that time the otto of rose is to be added. The reason for the perfume being put in at the last moment

is obvious—the heat and subsequent agitation would cause unnecessary loss by evaporation. Cold cream made in this way sets quite firmly in the jars into which it is poured, and retains “a face” resembling pure wax, although one-half is water retained in the interstices of the cream. When the pots are well glazed, it will keep good for one or two years.

*Cold Cream of Almonds* is prepared precisely as the above; but, in place of otto of roses, otto of almonds is used.

*Violet Cold Cream.*—Huile violette, one pound; rose-water, one pound; wax and spermaceti, each one ounce; otto of almonds, five drops.

*Violet Cold Cream, Imitation.*—Almond oil, three-quarters of a pound; huile cassie, one-quarter pound; rose-water, one pound; sperm and wax, one ounce; otto of almonds, one-quarter drachm. This is an elegant and economical preparation, generally admired.

*Tubereuse, Jasmine, and Fleur d'Orange Cold Creams* are prepared in a similar manner to violet (first form); they are all very exquisite preparations, but as they cost more than rose cold cream, perfumers are not much inclined to introduce them in lieu of the latter.

*Camphor Cold Cream (otherwise Camphor Ice).*—Almond oil, one pound; rose-water, one pound; wax and spermaceti, one ounce; camphor, two ounces; otto of rosemary, one drachm. Melt the camphor, wax, and sperm in the oil, then manipulate as for cold cream of roses.

*Cucumber Cold Cream.*—Almond oil, one pound; green oil, one ounce; juice of cucumbers, one pound; wax and sperm, each one ounce; otto of neroly, one-quarter drachm.

The cucumber juice is readily obtained by subjecting the fruit to pressure in the ordinary tincture press. It must be raised to a temperature high enough to coagulate the small portion of albumen which it contains, and then strained through fine linen, as the heat is detrimental to the odor on account of the great volatility of the otto of cucumber. The following method may be adopted with advantage: Slice the fruit very fine with a cucumber-cutter, and place them in the oil; after remaining together for twenty-four hours, repeat the operation, using fresh fruit in the strained oil; no warmth is necessary, or, at most, not more than a summer heat; then proceed to make the cold cream in the usual manner, using the almond oil thus odorized, the rose-water and other ingredients in the regular way, perfuming, if necessary, with a little neroly.

Another and commoner preparation of cucumber is found among the Parisians, which is lard simply scented with the juice of the fruit thus: The lard is liquefied by heat in a vessel subject to a water bath; the cucumber juice is then stirred well into it; the vessel containing the ingredients is now placed in a quiet situation to cool. The lard will rise to the surface, and when cold must be removed from the fluid juice; the same manipulation being repeated as often as required, according to the strength of odor of the fruit desired in the grease.

*Pomade of Cucumber.*—Benzoinated lard, six pounds; spermaceti, two pounds; essence of cucumbers, one pound. Melt the stearine with the lard, then keep it constantly in motion while it cools, now beat the grease in a mortar, gradually adding the essence of cucumbers; continue to beat the whole until the spirit is evaporated, and the pomade is beautifully white.

## MISCELLANEOUS.

**TO MAKE LIGHT MATERIALS FIREPROOF.**—Fabrics are rendered non-inflammable by being placed in a weak solution of alum. This materially reduces the usual rapidity of combustion in light apparel, and is invariably resorted to by actresses, thus obviating the great danger of ignition by contact with the foot-lights of the stage.

**MODE OF EMPLOYING SODA IN WASHING.**—Into a gallon of water put a handful of soda and three-quarters of a pound of soap; boil them together until the soap is dissolved, and then pour out the liquor for use. This mode of preparing this detergent for washing will be found far preferable to the usual mode of putting the soda into the water, or of adding, as is usual, a lump to the water in the boiler, in consequence of which so many iron-moulds are produced in many kinds of clothes. In the washing of blankets, this mode of proceeding will be found admirable, and render them beautifully white.

**HOW THEY MAKE COFFEE IN FRANCE.**—In the first place, it is scorched in a hollow cylinder, which is kept constantly revolving over a slow fire, and not a grain of it allowed to burn; secondly, it is ground very fine; and thirdly, when it is to be used, a portion of this is placed in a finely perforated pan or cup, which exactly fits into the top of the boiler, coffee-pot, or any vessel you wish to use. Boiling hot water is then poured on, and it percolates gradually through, carrying with it all the essential principles of the coffee. As soon as percolation is completed, the pan is removed containing all the grounds, and then boiling hot milk is added to the infusion, and your coffee is made. It is brought on the table in bowls, with a knife and spoon, and a little willow basket of bread. The servant then places by your plate a tea dish, on which are two or three lumps of white sugar, always of a certain size, and you sweeten to your liking. In no instance is your coffee boiled, and this is one reason the *café au lait* and *café noir* are so much admired by all who take them.

**GAME PUDDINGS.**—Game of any description can be made into puddings, and when partly boned, well spiced with minced truffle or mushroom, mace, and a clove of garlic, and boiled within a light paste, they are very rich, and the paste particularly fine, as it absorbs so much of the gravy; but the boiling deprives the game of much of its high flavor, and a woodcock or a snipe should never be so dressed, as they lose all the savor of the trail.

*Or:* Make a batter with flour, milk, eggs, pepper, and salt; pour a little into the bottom of a pudding-dish; then put seasoned poultry or game of any kind into it, and a little shred onion; pour the remainder of the batter over, and bake in a slow oven.

A single chicken, partridge, or pigeon may be thus made into a dumpling; Stuff it with chopped oysters, lay it on its back in the paste, and put a bit of butter rolled in flour on the breast; close the patch in the form of a dumpling, put it into hot water, and let it boil for two hours.

**TO POLISH PLATE.**

FOR polishing plate 'tis essential to get  
Some *whitening*, and water to make it quite wet;  
Place this on the metal, and when it is dry,  
To dislodge the said powder, the hard brush apply.  
After this, take a leather—one perfectly clean—  
And rub till there is not a spot to be seen.  
Having tried many methods, I firmly maintain,  
The above is the best of the whole—being plain.

**BARLEY WATER.**—One ounce of pearl barley, half an ounce of white sugar, and the rind of a lemon; put it into a jug. Pour upon it one quart of boiling water, and let it stand for eight or ten hours; then strain off the liquor, adding a slice of lemon, if desirable. This infusion makes a most delicious and nutritious beverage, and will be grateful to persons who cannot drink the horrid decoction usually given. It is an admirable basis for lemonade, negus, or weak punch, a glass of rum being the proportion for a quart.

**TOAST AND WATER.**—The universal adoption of this beverage at our dinner-tables, or as a grateful diluent for the invalid, renders the preparation of this simple but delicate infusion an object of interest to a considerable number of our readers; and we have therefore taken pains to ascertain the simplest but most effectual method of preparing it. The mode we now communicate will produce without the chance of failure, if the directions are strictly followed, a fresh, sparkling liquor, cool and grateful to the taste, of a bright brown color, and of an almost fragrant empyreumatic flavor. Take a small, solid, square piece of bread, and place it on a toasting-fork at about half a yard distant from the fire; let it remain *two hours* at least, and as much longer as convenient, and when it has assumed a light brown color, plunge it while hot into a jug of clear *cold* water. Cover it over, and let it remain till wanted for use. The longer the bread is allowed to toast, the brighter and browner the color it becomes; and the longer the maceration of the toast in the water goes on, the better, to a certain extent, and within certain limits, the result will prove.

**HOW TO EAT AN EGG.**—There is an old saying, taken from the Italian, "Teach your grandmother to suck eggs." This appears an unnecessary piece of information, as people do not suck eggs as they do oranges; but as we believe there are few who know how to eat one properly, we shall give the secret. By the usual mode of introducing the salt it will not mix or incorporate with the egg; the result is, you either get a quantity of salt without egg, or egg without salt. Put in a drop or two of water, tea, coffee, or other liquid you may have on the table at the time, then add the salt, and stir. The result is far more agreeable; the drop of liquid is not tasted.

**TO COOK A BEEFSTEAK.**—Cut off the fat, and place it upon the gridiron first, and when warmed, set on the lean, which is to be removed before the fat. This makes the fat like marrow. Serve as usual.

**TO PRESERVE APPLES IN QUARTERS, IN IMITATION OF GINGER.**—The proportions are three pounds of apples to two of pounded loaf-sugar. Peel, core, and quarter the apples. Put a layer of sugar and fruit alternately with a quarter of a pound of best white ginger into a wide-mouthed jar. Next day, infuse an ounce of bruised ginger in half a pint of boiling water. Cover it close; and on the day following put the apples (which have now been two days in the sugar) into a preserving-jar, with the water strained from the ginger. Boil till the apples look clear and the syrup rich. An hour is about the time. Throw in the peel of a lemon before it has quite finished boiling. Care must be taken not to break the apples put in the jars, etc.

**POTATO SOUP.**—Have ready two quarts of boiling water. Cut up three or four potatoes, well pared, a thick slice or two of bread, six or eight leeks, well peeled and cut, as far as the white extends, into thin slices. Turn the whole into the water, which *must* be

boiling at the time, cover, and let it come to a brisk boil after the ingredients are added, then throw in a teacupful (not a *breakfast-cup*) of rice, a spoonful of salt, and half that of pepper. Boil slowly for an hour, or till all the ingredients amalgamate. Serve. This is a savory and cheap soup, very common in France and Germany. Cabbage soup is made in the same way, omitting the rice. Onion soup the same, omitting the potatoes, and substituting bread.

**TOMATO SOUP.**—Put in five quarts of water a chicken or a piece of any fresh meat, and six thin slices of bacon; let them boil for some time, skimming carefully, then throw in five or six dozen tomatoes peeled, and let the water boil away to about one quart, take out the tomatoes, mash and strain them through a sieve; mix a piece of butter, as large as a hen's egg, with a tablespoonful of flour, and add it to the tomatoes; season with salt and pepper; an onion or two is an improvement. Take the meat from the kettle when done, and put back the tomatoes. Let them boil half an hour. Lay slices of toasted bread in the tureen, and pour on the soup.

#### CONTRIBUTED RECEIPTS.

**A PUDDING WITHOUT MILK.**—To eight soda biscuit, pounded up fine, add eight well-beaten eggs and four teacups of water; sweeten to your taste; flavor with orange-peel, and bake as milk custard.

**DISINFECTING OR CHLORINE GAS.**—This is the most powerful and efficacious disinfectant known; was used in cholera in Great Britain and Scotland.

One part black oxide of manganese, three parts common salt. Pour over a little common vitriol. This makes the gas—a light colored smoke. Do not inhale it, but place it on a table in the hall of the house; the fumes will get up stairs and purify the whole building. A pound will purify the house for a month. It is a good preventive of typhus fevers, even in the worst localities. It is said cholera *never* came where this was used.

**GROUND RICE PUDDING.**—Take a tablespoonful of ground rice and a little suet chopped fine, and add half a pint of milk, sweeten to taste, and, having poured it into a saucepan, let it remain over a clear fire until thickened. Beat up an egg, with four drops of essence of lemon, and two tablespoonfuls of white wine; add this mixture to the ingredients in the saucepan, give it a shake or two from right to left, then pour it into a greased dish, and bake in a moderately heated oven.

**RECIPE FOR MENDING GLASS OR CHINA.**—Mix the white of an egg with flour, to form a thin paste; put it on the edges of the pieces, then join them, and leave till dry.

**DROP SPONGE BISCUITS.**—Half a pound of flour, six ounces of loaf sugar, three eggs, leaving out one white. Beat sugar and eggs together twenty minutes, then add the flour.

**GINGER BISCUITS.**—Eight ounces of flour, four ounces of butter, four ounces of sifted sugar, half an ounce of ginger, finely powdered. Mix the whole with one egg, and roll them out quite thin, and cut them with a wine-glass. Bake them in a moderate oven.

In answer to a request for a receipt for making Chow-Chow, a subscriber kindly sends us the following:—

Four pounds of cabbage cut fine, four pounds of brown sugar, one pound of white mustard seed, some horseradish grated fine, green peppers cut up, a small piece of alum, and a good deal of salt. Cover with vinegar.

## Receipts, &c.

### CURING MEAT.

**CURING.**—In salting meat, care should be taken to remove the kernels, otherwise it will soon become tainted. It should be sprinkled with a handful of common salt to fetch out the blood, the brine thrown away on the following day, and the meat wiped with a dry cloth; it is then ready to be cured in any of the undermentioned ways. Too much care cannot be taken in the first salting to rub between every muscle or under every flap of the meat, as for want of this care it may have an unpleasant taste, though sufficiently salted. The brine will serve again, by being boiled and skimmed, which may be repeated as long as any scum will rise. Hams should be laid with the rind side downwards; and it is a good plan to heat one-quarter peck of common salt in a frying-pan, and lay it at the bottom of the pan. A small quantity of saltpetre is necessary to produce the fine red color, either in ham or beef; but much will make the meat hard; and the proportions of sugar and salt should be varied according to the preference given to highly-salted provisions, or those which are cured milder.

**TO CORN A ROUND OF BEEF OF EIGHTEEN OR TWENTY POUNDS WEIGHT.**—Mix one and a half ounce of sal-prunella, three ounces of brown sugar, one-half ounce of black pepper, six ounces of bay-salt, one-quarter ounce of cloves pounded, the same of nutmeg, and one-half pound of common salt; take out the bone, and rub the piece over with common salt; let it remain for a day or two, and then rub into it the above ingredients finely powdered and thoroughly mixed; let it lie a fortnight, and turn it daily. It should then be hung up in a dry place, and, if possible, smoked till wanted for use, when it should be either boiled gently or baked in a deep dish covered with coarse paste.

This, it may however be observed, is rather a superior mode; as the common way is merely to use bay-salt, with occasionally a little saltpetre to give a tinge of redness to the meat, which is seldom smoked except for very large joints. Many persons, indeed, think the meat is best when *steved*; in which case, put no more water in the pot than will barely cover the meat, and keep it gently simmering for four, five, or six hours, according to the size of the joint.

**THE DUTCH WAY TO SALT BEEF.**—Take a lean piece of beef, rub it well with treacle or brown sugar, and turn it often. In three days wipe it, and salt it with common salt and saltpetre beaten fine; rub these well in, and turn it every day for a fortnight. Roll it tight in a coarse cloth, and press it under a heavy weight; hang it to dry in wood-smoke, but turn it upsidedown every day. Boil it in pump-water, and press it; it will grate or cut into shivers, and makes a good breakfast dish.

To twelve pounds of beef the proportion of common salt is one pound.

**HAMBURG BEEF.**—Take a piece of ribs of beef of about fifteen pounds weight, and rub it well with common salt; let it lie for a day or two. Take two ounces of sal-prunella, four ounces of bay-salt, four ounces of coarse brown sugar, one-half ounce of white pepper, and one-quarter ounce of cloves and mace; mix and pound these all well together, and rub them well into the beef; let it lie for a fortnight, taking care to turn it daily. When taken out of the pickle, it should be

smoked, either by lighted oak sawdust or in the chimney of a kitchen where wood is burned.

*Or:* To sixteen pounds of beef put one pound of common salt, one pound of treacle, two ounces of bay-salt, and one ounce of saltpetre; rub the salt thoroughly over the beef, and pour the treacle upon it. Let it be turned every day, and well rubbed in the pickle. At the end of three weeks, put it to dry in wood-smoke. The under bed is the best part for this purpose, but the ribs may also be used.

**SPICED BEEF.**—Make a brine with one-half pound of salt, one-half ounce of saltpetre, one-half pound of sugar, thirty cloves, as many allspice and black peppercorns, six bay-leaves; crack the spice, put it on to boil for a few minutes in a pint of water; when cold, pour it over a piece of beef about ten pounds. Turn it every day for a fortnight.

When required for use, put the beef into a deep pan, with the brine, a little water, and about one pound of suet. Bake it until tender; let it get cold in the brine.

**SPICED FLANK OF BEEF.**—Take eight or ten pounds of the thin flank, remove any skin, gristle, or bones; rub it over with one-half ounce of saltpetre, and one-half ounce of bay-salt; then rub it well in with a mixture of spices, the following proportions being used: one ounce of black pepper, one ounce of allspice, one-half ounce of ground ginger, one-quarter ounce of cloves, and half the quantity of mace. Use only as much as will suffice to rub the beef all over; then add three ounces of common salt and one-quarter pound of coarse sugar; let the beef remain a fortnight in this pickle, turning it and rubbing it every day; then take it out, cover it with the spices and chopped sweet herbs, roll it very tight, tie it with tape, put it into a pan with one-half pint of water and one-half pound of suet, and bake it or boil it gently for four hours; put a heavy weight upon it, and when cold take off the tape. There will be a fine jelly at the bottom of the pan, which should be cleared from fat, and mixed with an equal portion of jelly from an ox-foot, as it will be too salt to eat alone, or it may be used in soups.

### SAVORY PUDDINGS.

**STEAK OR KIDNEY PUDDING.**—If kidney, split and soak it, and season it with pepper and salt, which last is all that the steak will require; make a paste of suet, flour, and milk; roll it, and line a basin with some; put the kidney or steaks in, cover with paste, and pinch round the edge; tie it up in a cloth, and boil a considerable time—that is, three or four hours.

**BEEF-STEAK PUDDING.**—Prepare some fine steaks as for beef-steak pie; roll them with fat between, and if shred onion is approved, add a very little; lay a paste of suet, flour, and milk in a basin, and put in the rolls of steaks; cover the basin with a paste, and pinch the edges to keep the gravy in; cover with a cloth tied close, and let the pudding boil slowly, but for a length of time—say for four hours.

**BAKED BEEF-STEAK PUDDING (Toad-in-a-hole).**—Make a batter of milk, two eggs, and flour; lay a little of it at the bottom of the dish; then put in the steaks, prepared as above, and very well seasoned; pour the remainder of the batter over them, and bake it.

**MUTTON PUDDING.**—Season with pepper, salt, and a bit of onion; lay one layer of steaks at the bottom of the dish, and pour a batter of potatoes, boiled and pressed through a colander, and mixed with milk and egg, over

them; then put in the rest of the steaks and batter, and bake it. Batter with flour instead of potatoes eats well, but requires more egg, without which it is not so good.

*Another.*—Cut slices of a leg that has been underdone, and put them into a basin lined with a fine suet crust; season with pepper, salt, and finely-shred onion or shallot; then cover, and boil.

**SUET PUDDING.**—Shred a pound of suet; mix with a pound and a quarter of flour, two eggs beaten separately, a little salt, and as little milk as will make it; boil four hours. It eats well next day, cut in slices and broiled. The outward fat of loins or necks of mutton, finely shred, makes a more delicate pudding than suet.

**POTATO PUDDING WITH MEAT.**—Boil them till fit to mash, rub through a colander, and make into a thick batter with milk and two eggs; lay some seasoned steaks in a dish, then some batter, and over the last layer put the remainder of the batter; bake a fine brown.

**YORKSHIRE PUDDING.**—Mix five spoonfuls of flour with a quart of milk and four eggs well beaten; butter a shallow pan, and bake under the meat; when quite brown, turn the other side upwards, and brown that. It should be made in a square pan, and cut into pieces to come to table. It is a good plan to set it over a chafing-dish at first, and stir it some minutes.

**PEAS-PUDDING** is made as follows: Soak split peas for twelve hours in soft water; then tie them in a cloth, but not too tightly, or they will not have room to swell; boil them from three hours and a half to four hours, then take them out, and rub them through a hair sieve, adding afterwards a little butter and salt; return them to the cloth, boil again for half an hour, and serve.

MISCELLANEOUS COOKING.

**A GOOD SOUP.**—Put into a stew-mug, a leg or neck of mutton, with carrots, turnips, and one or two onions, a bunch of parsley, marjoram, and two or three quarts of water. Place the mug before the fire and let it remain there the whole day, turning it occasionally. The next day put the whole of it in a pan, and place it on a brisk fire. When it commences to boil, take the pan off the fire and put it on the hob to simmer until the meat is done. When ready for use, take out the meat, dish it up with carrots and turnips, and send it to the table. Pass the soup through a sieve, skim off the fat, and put it on the fire with a little powdered arrowroot to thicken it. When it is sufficiently thick, pour in a little sherry wine, and season to your taste.

**GLOUCESTER JELLY FOR INVALIDS.**—Rice, sago, and pearl barley, each one ounce; one ounce of candied eringo root, simmered in two quarts of water till reduced to one quart. Strain, and when cold it will produce a jelly. Dissolve some in warm milk well skimmed, and take three or four times a day. Half a teacupful of jelly to one of milk.

**CRAE.**—Take some cheese on a plate, and with a knife crush it, with a little vinegar, until it forms a smooth paste, then add pepper and mustard to taste.

**TO MAKE ENGLISH STEW.**—English Stew is the name given to the following excellent preparation of cold meat. Cut the meat in slices; pepper, salt, and flour them, and lay them in a dish. Take a few pickles of any kind, or a small quantity of pickled cabbage, and sprinkle over the meat. Then take a tea-cup half full of water; add to it a small quantity of the vinegar belonging to the pickles, a small quantity of catsup, if approved of, and

any gravy that may be set by for use. Stir all together and pour it over the meat. Set the meat before the fire with a tin behind it, or put it in a Dutch oven, or in the oven of the kitchen range, as may be most convenient, for about half an hour before dinner-time. This is a cheap and simple way of dressing cold meat, which is well deserving of attention.

**BEEF BROTH, OR FRENCH POT-AU-FEU.**—It consists in a decoction of beef, leg of veal, an old hen, carrots, turnips, leeks, celery, cloves stuck in a burnt onion, water, and salt. This broth must be done gently for three hours, so that the water dissolves the mucous parts of the meat, and easily separates from the scum. It can be prepared in a *bain-marie*, and in this manner is more delicate.

**ORANGE MARMALADE.**—Grate off a little of the outside of the oranges, then cut them in quarters, take out the pulp into a basin, and remove the skin and seeds. Let the outsides soak in water with a little salt all night; then boil them in a good quantity of spring water until tender. Drain and cut them into very thin slices. Add the pulp, and to every pound of fruit add one pound and a half of loaf sugar. Boil twenty minutes. Be careful not to break the slices. It must be stirred all the time very gently. When cold, put into glasses.

**POTTED CHEESE (RICH).**—Pound well six ounces of rich cheese, *not decayed*; add one ounce and a half of fresh butter, a teaspoonful of white powdered sugar, some pounded mace, to taste, and a large wineglassful of any strong white wine. Mix all together, then press down in small deep pots, or one deep pot, taking out for use a little at a time. It will keep good a long time.

**ITALIAN CHEESE.**—Squeeze the juice of one lemon in a quarter of a pint of raisin wine; pare the peel of the lemon very thin (take out the peel before you put it into the mould); a quarter of a pound of pounded loaf sugar. Let it stand some time, then strain it into a pint of thick cream; whip it till *quite thick*; put a piece of thin muslin into the mould, then pour in the cheese, and let it stand all night. Turn it out just before sent to table. The mould must have holes in it.

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.

OCTOBER.

Pea-soup.

*Remove.*—Hashed mutton.

Potatoes.

Lima beans.

Ribs of beef.

Bread-and-butter pudding.

Tartlets.

Stewed apples.

Brace of partridges.

Boiled chicken.

Savory rice.

Mashed potatoes.

Stewed beef.

Sponge-cake puddings.

Custard.

Apple tarts.

## Receipts, &c.

### CURING MEAT.

**HUNG BEEF.**—Rub the beef well with salt and saltpetre, in the proportion of two ounces of saltpetre and seven pounds of salt to fifty pounds of beef. Put the beef into a cask or tub, place a board over it, and weights upon that; leave it so for about a fortnight, then take it out and hang it in the kitchen to dry, which will generally take about three weeks. Some persons leave it for a longer time in the tub, which they merely cover without the weight; but the above is the better way.

**TO CURE TONGUES.**—Neats' tongues cured with the whole root on look much larger, but have not any other advantage. If the root is to be removed, cut it off near the gullet, but without taking away the fat that is under the tongue. The root must be soaked in salt and water a night, and extremely well cleaned before it be dressed, when it is very good stewed with gravy; or may be salted two days, and used for pea-soup. Having left the fat and a little of the kernel under the tongue, sprinkle it with salt and let it drain until the next day. Then for each tongue mix a large spoonful of common salt, the same quantity of coarse sugar, half as much saltpetre, a teaspoonful of ground pepper, and two cloves of garlic or shallot chopped very fine; rub it well in, and do so every day for a week; then add another large spoonful of salt. If rubbed daily, a tongue will be ready in ten days; but if only turned in the pickle, it will not be too salt in four or five weeks, but should not be kept longer. When to be dried, write the date of the day on parchment, and tie it on. Smoke three days, or hang them in a dry place without smoking. When to be dressed, boil the tongue extremely tender; allow five hours, and if done sooner it is easily kept hot. The longer it is kept after smoking, the higher will be the flavor; but in the estimation of many persons, they are best dressed out of the pickle; if dried it may require soaking four or five hours.

*Or:* Put the tongue into an earthen pan, rub into it a tablespoonful of saltpetre, a good handful of salt, and the same quantity of coarse brown sugar; allow the tongue to remain in pickle for three weeks, and rub it over every day. Then take it out and put it into the meat-screen before the fire for two or three days, till the pickle has entirely drained from it. Then sprinkle it over with bran, and hang it up in any part of the kitchen with the root-end uppermost; sew salt tongues up in coarse linen.

**TO CURE SHEEP'S TONGUES.**—Let the tongues be well washed and cleaned, and lay them in spring water for half an hour. Take one pound of salt, one-quarter pound of treacle, and one-half ounce of saltpetre; rub the tongues well with it, and put them into the pickle; a week or ten days will be sufficient to cure them.

**FOR CURING HAMS.**—Choose the leg of a hog that is fat and well fed, as well as of a certain age; for, if poor, it is not worth curing, and if not one year old it will never acquire the fine flavor of a mellow ham. Sprinkle it with a little salt, and let it drain for a day; then put to it one pound each of bay-salt and the coarsest sugar, with a large handful of common salt and four ounces of saltpetre; rub it thoroughly with this; lay the rind downwards, and cover the fleshy parts with the salt, with which baste it frequently, and turn it every second day. Keep it in this for four weeks, then drain it and throw bran over it; hang it up in a cool place to dry,

then sew it up in a coarse linen wrapper rubbed with lime, and do not dress it until full three months old.

The better way is, however, to *smoke it*. In country places this is not uncommonly done by hanging it in a kitchen chimney where wood is burnt, or in any spare chimney where a smothering fire can be kept up, made of wet straw and horse-litter, with sawdust or shavings; but be particular to have them of *oak*, for, if of *pine*, it will give the ham a bad flavor. It will take three weeks' smoking.

*Or:* Hang the ham, and sprinkle it with salt as above; then rub it every day with the following, in fine powder: one-half pound of common salt, the same quantity of bay-salt, two ounces of saltpetre, and two ounces of black pepper, mixed with one-quarter pound of treacle.

**WESTPHALIA HAMS.**—Prepare the hams in the usual manner by rubbing them with common salt and draining them; take one ounce of saltpetre, one-half pound of coarse sugar, and the same quantity of salt; rub it well into the ham, and in three days pour a pint of vinegar over it. A fine foreign flavor may also be given to hams by pouring old strong beer over them, and burning juniper wood while they are drying; molasses, juniper-berries, and highly-flavored herbs, such as basil, sage, bay-leaves, and thyme, mingled together, and the hams well rubbed with it, using only a sufficient quantity of salt to assist in the cure, will afford an agreeable variety.

**MUTTON HAM.**—Cut a hind quarter of mutton in the shape of a ham, and allow it to hang for two or three days. Mix one-half pound of bay-salt, two ounces of saltpetre, one-half pound of common salt, and one-half pound of coarse sugar, all well pounded together, and make them quite hot before the fire. Then rub it well into the meat, turning it in the liquor every day; after four days add two ounces more of common salt. Let it remain twelve days in the brine, then take it out, dry it, and hang it up in wood-smoke for a week.

Another pickle for mutton-ham may be made with one ounce of saltpetre to one pound of coarse sugar and one pound of salt; the ham to be kept in this pickle for a fortnight, then rolled in sawdust, and hung in wood-smoke for fourteen days.

### RECEIPTS FOR MAKING PASTRY.

**REMARKS.**—These receipts are collected together under this head so that afterwards they may be referred to. Some of them are generally applicable, while others are only suited to one or two kinds of dishes. In all sorts of pastry it must be recollected that the *handling* is of the greatest importance, and that, however completely the proportions may be attended to, if the hand is heavy when it ought to be light, or if rolling is neglected when it is recommended, or *vice versa*, the cook cannot expect her paste to succeed. Beyond this, the temperature of the oven is next in importance; but this the cook is more likely to attend to than the precaution relative to the use of her hands, as its effects are more immediately apparent.

**RECEIPTS FOR THE VARIOUS KINDS OF PASTRY.**—Of these barm crust is the plainest kind of crust, and the most easily made; but it is not very generally approved of in flavor.

**TO MAKE BARM CRUST VERY PLAIN.**—Mix together one pound of flour, a quarter of a pound of butter or lard, one tablespoonful of barm, and a little salt, with milk enough to make a paste. Let it stand in a moderately

warm place till it rises, then roll and use as a crust, baking as quickly after as possible.

*Another Barm Crust (sufficient for three tarts).—*Take one pound of flour, three ounces of butter (or an ounce and a half of clarified dripping, and an ounce and a half of lard), the white and yolk of an egg well beaten, and one tablespoonful of yeast. Warm the butter in half a pint of new milk, let it stand till only lukewarm; mix all up together, and let the leaven stand to rise. Then roll the paste, cover the pies, and put them into the oven directly. (If you suspect the barm to be bitter, blow the ashes off a red-hot coal, and put it in.)

SHORT CRUST should be made by weighing the proper quantity of flour, and putting it into a basin, first taking from the weight sufficient to fill the flour-dredge one-third full, then add to it all the dripping, lard, or butter which is to be used, and work it very lightly between the thumb and fingers till it is well mixed with the flour, and has the appearance of coarse meal. This mixing must be done very lightly, or the paste will be spoiled. Then add water or milk just sufficient to form it into a paste, and, with the hands, take it out of the basin, first dredging a little flour on the board; then work it a little with the *fingers*, not the *heels* of the hands, roll it out three times lightly, and put it on the tart.

AN ECONOMICAL SHORT CRUST FOR COMMON PURPOSES.—Weigh one pound of flour, and half a pound of mixed dripping and lard, or all dripping will do, mix them together with the fingers while dry, as described above, or, if the cook has a hot hand, mix it with a spoon or fork; then add just water enough to wet it and make a paste; roll it out three times. After covering the dish, wet the paste with milk or the white of an egg, and sift crystallized or "crushed lump" sugar over it. This receipt answers very well for meat-pies without the sugar, and with a little salt mixed with the flour.

A similar crust may be made from beef-suet, either melted or chopped very fine.

PLAIN SHORT CRUST MADE WITH BUTTER.—Put two ounces of butter into two spoonfuls of water, and melt it in a saucepan. Take half a pound of flour, and heat it in the oven; when hot, mix it with two ounces of cold butter with the knife, then pour the melted butter into the middle, and stir it all together; roll it out once, put it over the fruit, and bake it immediately. Two lumps of sugar can be added to the flour.

RICH SHORT CRUST.—To half a pound of flour put not quite half a pound of butter, two ounces of finely-sifted sugar, and the yolk of an egg beat up with a tablespoonful of water. The butter, sugar, and flour to be well mixed before the fire, then add the egg and water.

SWEET AND CRISP TART PASTE.—One pound and a quarter of flour, ten ounces of fresh butter, two yolks of eggs beaten, and three ounces of sifted loaf-sugar. Mix up well together with half a pint of new milk, and knead it lightly.

CRISP SHORT CRUST FOR TARTS.—One pound of fine flour and one ounce of sifted loaf-sugar, mix into a stiff paste with two ounces of butter melted in a teacupful of boiling cream. Work it well, and roll it out. Glaze the tarts with white of egg and lump sugar.

#### MISCELLANEOUS COOKING.

SUCCOTASH.—Take of Indian corn, not ground, one pint, and the same quantity of white (haricot) beans. Rinse the corn in cold water, and put it into a basin with water

enough to cover it; put the beans also to soak in a basin, with water to cover them; let them remain until the next day. Within two hours of dinner time pour the water from the beans, pick out any bad ones, and put them with the corn, and the water in which it was soaked, into the boiler. Cut a pound of nicely-salted pork into thin slices; put it to the corn and beans, and put over them hot water, rather more than to cover them; add a little cayenne, and cover the pot close; set it where it will boil very gently for an hour and a half, then put it into a deep dish; add a bit of butter to it, and serve up. The pork may be put in whole, if preferred, and served as a separate dish; or the corn and beans may be cooked without the pork. In the latter case, season with salt and pepper, and add plenty of butter.

APPLE MARMALADE.—Peel and core two pounds of sub-acid apples, and put them in an enamelled saucepan with one pint of sweet cider, or half a pint of pure wine, and one pound of crushed sugar, and cook them by a gentle heat three hours or longer, until the fruit is very soft, and then squeeze it first through a colander and next through a sieve. If not sufficiently sweet, add powdered sugar to suit your taste, and put it away in jars made air-tight by a piece of wet bladder. It is delicious when eaten with milk, and still better with cream.

TOMATO SAUCE FOR WINTER USE.—One peck of tomatos, six onions sliced, two heads of celery, a dozen shallots, one ounce of cayenne pepper, one-half ounce of black pepper, one ounce of mace in powder. Slice them into a well-tinned saucepan, mixing the seasoning with them as they are cut up; boil, keeping them well stirred; when thoroughly soft, drain off the water, and rub through a hair sieve. Boil it again until it is as thick as applesauce. Put it into bottles, and cork close. Put the bottles into a stewpan, fill it with cold water, let it boil for twenty minutes. Keep in a cool place. Examine the bottles occasionally, and if there is the least indication of a change turn it into the kettle again, boil, and scum it, keeping it well stirred from the bottom that it may not adhere, and put it into the bottles again. When required for use, warm what is wanted with a little gravy. It is as nice as when fresh done, and will be found excellent with calf's head or brains, veal, beef, mutton, pork or goose. An onion or a shallot, boiled in the gravy with which it is mixed, will be an improvement.

BREAKFAST CAKE.—To half a peck of flour, rub in a pound and a half of butter; add three pounds of currants, half a pound of sugar, a quarter of an ounce of nutmeg, mace, and cinnamon together, a little salt, a pint and a half of warm cream or milk, a quarter of a pint of brandy, a pint of good ale, yeast, and five eggs; mix all these well together, and bake in a moderate oven. This cake will keep good for three months.

MACAROONS.—Blanch a pound of sweet almonds, dry them well, then pound them fine in the mortar; add three whites of eggs, then one pound of sugar sifted through a drum or lawn sieve; mix it well together for ten minutes, take it all out from the mortar, and have ready your baking boards or sheets, covered with wafer-paper. For Italian macaroons, you will form them round, with slices of almonds upon the top of each; if for English, oval, and sift sugar upon the top of them; bake them in a moderate oven.

JOHNNY CAKES.—Scald a quart of Indian meal with water enough to make a very thick batter; add two or three teaspoonfuls of salt, and mould it into small cakes with the hands. The hand must be well floured, or the



batter will stick. Fry them in nearly sufficient fat to cover them; when brown on the under side, turn them; cook them about twenty minutes; when done, split and butter them.

**DOUGH NUTS.**—Take a pound of flour, one-quarter pound of butter, three-quarters pound of brown sugar, one nutmeg grated, and a teaspoonful of ground cinnamon; mix these well together; then add a tablespoonful of bakers' yeast, and as much warm milk, with a bit of carbonate of potash about the size of a pea dissolved in it, as will make the whole into a smooth dough; knead it for a few minutes, cover it and set it in a warm place to rise, until it is light; then roll it out to one-quarter inch thickness, and cut it into small squares or diamonds, ready for cooking. Have ready a small iron kettle; put into it one pound of lard, and set it over a gentle fire. When it is boiling hot (*exactness* is required here) put the dough nuts in quickly, but one at a time; if the fat be of the right heat, the dough nuts will, in about ten minutes, be of a delicate brown outside, and nicely cooked inside. Keep the kettle in motion all the time the cakes are in, that they may boil evenly. When they are of a fine color, take them out with a skimmer, and lay them to drain on a sieve, turned upside down. If the fat be not hot enough, the cakes will absorb it, and be unpleasant to eat; if too hot, they will be dark brown outside before the inside is cooked.

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.

NOVEMBER.

Rabbit curry.

Potatoes.

Artichokes.

Roast sparerib of pork.

Baked hasty-pudding.

Maccaroni and cheese.

Minceed mutton.

Pens-pudding.

Potatoes.

Boiled pork.

Lemon suet pudding.

Potato fritters.

HINTS TO ECONOMISTS.

If you have a strip of land, do not throw away soap-suds. Both ashes and soap-suds are good manure for bushes and young plants.

Cream of tartar, rubbed upon soiled white kid gloves, cleanses them very much.

Woollen clothes should be washed in very hot suds, and not rinsed. Lukewarm water shrinks them.

Do not let coffee and tea stand in tin.

Scald your wooden ware often, and keep your tin ware dry.

Preserve the backs of old letters to write upon. If you have children who are learning to write, buy coarse white paper by the quantity, and keep it locked up, ready to be made into writing books. It does not cost half so much as it does to buy them at the stationers.

See that nothing is thrown away which might have served to nourish your own family, or a poorer one.

As far as it is possible, have bits of bread eaten up before they become hard; spread those that are not eaten, and let them dry, to be pounded for puddings, or soaked for brewis.

Brewis is made of crusts and dry pieces of bread, soaked a good while in hot milk, mashed up and eaten with salt. Above all, do not let crusts accumulate in such quantities that they cannot be used. With proper care, there is no need of losing a particle of bread.

Attend to all the mending in the house once a week, if possible. Never put out sewing. If it be not possible to do it in your own family, hire some one into the house, and work with them.

A warming-pan full of coals, or a shovel of coals, held over varnished furniture, will take out white spots.

Care should be taken not to hold the coals near enough to scorch; and the place should be rubbed with flannel while warm.

Sal volatile or hartshorn will restore colors taken out by acid. It may be dropped upon any garment without doing harm.

New iron should be very gradually heated at first. After it has become inured to the heat, it is not so likely to crack.

Clean a brass kettle, before using it for cooking, with salt and vinegar.

The oftener carpets are shaken, the longer they wear; the dirt that collects under them grinds out the threads.

Linen rags should be carefully saved, for they are extremely useful in sickness. If they have become dirty and worn by cleaning silver, etc., wash them and scrape them into lint.

MISCELLANEOUS.

**CURE FOR IN-GROWING NAILS.**—It is stated that cauterization by hot tallow is an immediate cure for in-growing nails. Put a small piece of tallow in a spoon, and heat it over a lamp until it becomes very hot, and drop two or three drops between nail and granulations. The effect is almost magical. Pain and tenderness are at once relieved, and in a few days the granulations all go, leaving the diseased parts dry, and destitute of all feeling, and the edge of the nail exposed, so as to admit of being pared away without any inconvenience. The operation causes little if any pain, if the tallow is properly heated.

In the *Indian Lancet* is a communication from Dr. Donaldson, recommending the web of the common spider as an unfailing remedy for certain fevers. It is stated to be invaluable at times when quinine and other antiperiodics fail in effect or quantity, not only from its efficacy, but because it can be obtained anywhere without trouble and without price. This remedy, it was observed, was used a century back by the poor in the fens of Lincolnshire, and by Sir James M'Gregor in the West Indies. The doctor now uses cobweb pills in all his worst cases, and is stated to have said that he has never, since he tried them, lost a patient from fever.

**TO TAKE STAINS OUT OF SILVER.**—Steep the silver in soap lyes for the space of four hours; then cover it over with whiting, wet with vinegar, so that it may lie thick upon it, and dry it by a fire; after which rub off the whiting, and pass it over with dry bran, and the spots will not only disappear, but the silver will look exceedingly bright.

**INDIA-RUBBER.**—This may be dissolved in some of the essential oils, as oil of turpentine, and also in the fat oils, as that of olives and almonds. It may be dissolved by boiling in spirits of turpentine, and putting in small pieces until dissolved; but the solution does not dry perfectly.

**TO CLEAN SPONGE.**—Procure one pennyworth of salts of lemon, put it into about two pints of hot water, and then steep the sponge in it. After it is clean, rinse it in a little clean water. The above quantity will clean a large sponge, or three or four small pieces.

**TO PROMOTE THE GROWTH OF THE HAIR.**—Mix equal parts of olive oil and spirits of rosemary, add a few drops of oil of nutmeg. If the hair be rubbed every night with this, and the proportion be very gradually increased, it will answer every purpose of facilitating the growth of the hair.

**TO MEND CHINA.**—Mix together equal parts of fine glue, white of egg, and white lead, and with it anoint the edges of the article to be mended; press them together, and when hard and dry, scrape off as much as sticks about the joint. The juice of garlic is another good cement, and leaves no mark where it has been used.

**TO MAKE EAU DE COLOGNE.**—Take half an ounce of oil of sweet marjoram, half an ounce of oil of thyme, half an ounce of essence of violets, half an ounce of essence of carnations, six drops of oil of cinnamon. Mix all these articles together in a clean bottle, shake it well and cork tightly. It improves by keeping.

**FRENCH POLISH FOR BOOTS AND SHOES.**—Mix together two pints of the best vinegar and one pint of soft-water: stir into it a quarter of a pound of glue, broken up, half a pound of logwood chips, a quarter of an ounce of finely powdered indigo, a quarter of an ounce of the best soft soap, and a quarter of an ounce of isinglass. Put the mixture over the fire, and let it boil for ten minutes or more. Then strain the liquid, and bottle and cork it. When cold, it is fit for use. The polish should be applied with a clean sponge.

**TO TAKE SPERMACETI OUT OF A HEARTH OR FLOOR.**—First scrape off the drops of spermaceti with a knife. Then take a live coal in the tongs and hold it carefully and closely over the place. Afterwards wipe it with a rag, and then wash it with hot soapsuds.

**TO MAKE SHOES OR BOOTS WATER-PROOF.**—Melt together, in a pipkin, equal quantities of beeswax and mutton suet. While liquid rub it over the leather, including the soles.

**BLEACHING IVORY.**—An excellent method to bleach bones is to boil them in a dilute solution of caustic potash for about half an hour, which method would be equally successful with ivory. The ordinary bleaching agents, namely, chloride of lime, chlorine, and sulphuric acid, are inapplicable to the bleaching of bone, ivory, etc., for they dissolve the lime which forms the principal part of their substance.

#### CONTRIBUTED RECEIPTS.

**AN APPLE JELLY CHARLOTTE.**—Make a cake of half a pound of flour, a quarter of a pound of butter, a quarter of a pound of powdered white sugar, and half a teaspoonful of baking powder, one egg, and a little milk; bake in a round shape. When cold, scoop out the middle and round the sides, leaving a good thickness all round, to prevent breaking. Now take some of the scooped-out

pieces, and lay them in the cake; pour over sufficient raisin wine, with the addition of a little brandy to soak them well; then a layer of apples, which have been sliced, then boiled with sugar, lemon peel, and a few sweet and bitter almonds. Place around the cake pieces of paste in the shape of half rounds, another layer of apples to fix them in; a quarter of a pint of cream, flavored with lemon juice, and sugar poured over; apple jelly, cut into small squares, piled on and forked well up in the middle. Take for the half rounds: A quarter of a pound of flour, two ounces of white sugar, an ounce and a half of butter made stiff with milk; roll and cut out into narrow strips, form into the shape required, strew over grated sugar. Bake them a very light color. The apple jelly is made as follows: Pare, core, and slice some apples, put them into a saucepan, pour water over them, boil slowly an hour and a quarter, strain through a muslin bag, taking care to have the juice quite clear; and three ounces of loaf sugar, lemon peel, and lemon juice to the palate. Take one third of an ounce of Nelson gelatine, let it dissolve and boil; turn out, and cut into pieces when stiff.

**EXCELLENT VINEGAR.**—To one gallon of clear clover blossoms add one quart of molasses and a half pound of sugar; pour over these one gallon of boiling water. When cold, add half a pint of good yeast. If more water is needed, add as you please. It makes strong, pure vinegar.

**CORN OYSTERS.**—Grate four ears of green corn; beat the whites of five eggs separate, and beat the yolks also separate; stir in the yellow of the eggs with the grated corn; add two cups of flour, and milk enough to make a batter for griddle cakes. Add one-half teaspoonful of soda; when all is well mixed, add the whites of the eggs. Bake on griddles.

**SCOTCH-CAKE.**—Take one and a half ounce brown sugar, nine ounces butter, three eggs, well beaten; work in, one at a time, one-half ounce of cinnamon or caraway seed, one-half ounce of saleratus, one-quarter pint of milk or water, one and a half pound of flour; beat all well together before putting in the flour, and work as little as possible after you put in the flour. Flour the board well, to roll out on; cut in cakes, and bake very light brown.

**HOW TO MAKE A PICTURE FRAME OF PINE LEAVES, OR, PINE NEEDLES.**—Collect some of the pine leaves with which the ground is covered in the pine woods, or, find a broken branch full of leaves that have become dry and brown, and have made a smooth frame a little wider than the length of the leaves, and of any size you wish. With a small brush spread a very thin coat of warm glue upon a small portion of the frame, and, having the leaves well moistened, commence laying them crosswise of the frame three or four at once, side by side, so close as to completely cover the wood except a little at each edge. At the corners cut them even with the seam where the frame is joined. When all is covered but the edges, finish them with a row of blighted acorns, such as fall from the tree just after the acorn has begun to show itself in its little cup. In autumn, they may be found in large numbers. Take the smallest size for the inside row, and two or three sizes larger for the outside; cut away a portion of the under, or stem side, to make them smoother and flatter; they adhere to the wood with more firmness. It is best to have the leaves and acorns before the frame is made, in order to ascertain the width it should be. When dry, give it a thick coat of varnish.