

TO PRESERVE PLUMS DRY.—Gather the plums when full grown and just turning color; prick and put them into a sauce-pan of cold water, set them on the fire until the water is on the point of boiling; then take them out, drain, and boil them well in some clarified sugar, let them settle, and then boil again; if they shrink, and will not take the sugar, prick them as they lie in the pan, and then give them another boil, skim and set them by; the next day add some more sugar, boiled to the fruit and syrup; then put them together, place them in a stove till next day, then drain the plums from the syrup, sprinkle a little powdered sugar over and dry them in a stove.

JAM OF GREENGAGES.—Put ripe greengages 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.

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 to it a gill of the best fourth-proof brandy; stir it a while over the fire, then put it in pots.

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 diarrhœa or ordinary disease of the bowels:—

Receipt.—To half a bushel of blackberries, well washed, 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 the best Cognac brandy.

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

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 the 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.

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, to 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.

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; and 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.

TOMATOES.

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, add 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.

DRINKS FOR HOT WEATHER.

APPLEADE.—Cut two large apples in slices, and pour a quart of boiling water on them; strain well, and sweeten. To be drunk when cold, or iced.

INDIAN GINGER BEER.—To ten quarts of boiling water add two ounces of pounded ginger, one ounce of cream of tartar, two limes, and two pounds of sugar. Stir until cold, then strain through flannel until quite clear, adding a pint of good beer, and four wineglassfuls of good toddy. Bottle, tie down the corks, shake each bottle well for some time, place them upright, and they will be fit to drink the next day. This ginger beer will not keep long.

ORGEAT.—Blanch and pound three-quarters of a pound of sweet almonds, and thirty bitter almonds, with one tablespoonful of water. Stir in by degrees two pints of water and three pints of milk, and strain the whole

through a cloth. Dissolve one-half a pound of loaf sugar in one pint of water; boil, skim well, and mix with the almond water, adding two tablespoonfuls of orange-flower water, and one teacupful of good brandy.

REFRESHING SUMMER BEVERAGE.—Take one-half an ounce cream of tartar, the juice, and rind of a lemon, one half a pound of loaf sugar, and one-quarter an ounce of bruised ginger. Pour on these half a gallon of boiling water, stand till cold, and strain through a hair sieve.

LEMONADE.—Boil together and skim one pound of loaf-sugar, and one-half a pint of water. Melt in a teaspoonful of water, one-half an ounce of citric or tartaric acid. Let the syrup stand until it is cold, and then add the acid and a teaspoonful of essence of lemon, and when it is wanted for use, four quarts of water, and a little more sugar, if desired.

SHERBET.—Boil two pounds of sugar in a quart of water. Pare six oranges and two lemons very thin. Mix together the boiling syrup, the peel of the fruit, the juice, and five more pints of water. Clear it with a little white of egg, let it be until cold, strain it, and bottle it.

WATER-MELON SHERBET. A BENGAL RECIPE.—Let the melon be cut in half, and the inside of the fruit be worked up and mashed with a spoon, till it assumes the consistency of a thick pulp. Introduce into this as much pounded white candy or sugar as may suit your taste, a wineglassful of fresh rose-water, and two wineglasses of sherry. Pour, when strained, the contents into a jug, and fill your tumblers as often as needed. This makes a very agreeable drink in summer.

CONTRIBUTED RECEIPTS.

DEAR MR. GODEY: I have been a subscriber to your Book for four years, and I consider it *indispensable*. If I am wearied with my domestic duties, I have only to take up Godey, and it is soon forgotten as I turn its fascinating pages. I think its equal cannot be found. The engravings are perfectly exquisite, and it is a mystery to me how you can furnish and afford so much that is both valuable and interesting in each number at the price you ask for the work.

FROM AN OLD SUBSCRIBER.

Here are some receipts which I *know to be good*, and am most happy to furnish you with:—

FRUIT CAKE.—One pound of flour, one pound of sugar, three-quarters of a pound of butter, two pounds seeded raisins, two pounds of currants, one pound of citron, a quarter pound of almonds, half an ounce of mace, one teaspoon saleratus, one wineglass of brandy, one ditto of wine, ten eggs. Stir butter and sugar together to a cream, add the whites and yolks of the eggs beaten separately to a froth, stir in the flour, then the wine, then brandy and spice. Add the saleratus and fruit just before it is put in the oven; it takes over two hours to bake if baked in a milk-pan.

MOUNTAIN CAKE.—One pound of flour, one pound of sugar, half a pound of butter, five eggs, one cup of milk, saleratus, one gill of liquor.

FAIR CAKE.—Five coffee cups flour, three of sugar, two of butter, one of milk, one of yeast, five eggs, gill and one-half of wine, one pound of raisins. Take milk, and yeast, and one half of the materials, and stir them up, and let them stand over night; add the remainder in the morning, and bake.

COCOANUT CAKE.—One coffee cup of butter, three of sugar, one of milk, four and a half of flour, four eggs—the whites beaten to a stiff froth—one teaspoon of soda, two of cream tartar, one cocoa-nut grated. Excellent.

FRENCH CAKE.—Two cups sugar, three of flour, half a cup butter, three eggs, one cup milk, two teaspoons cream tartar, one teaspoon soda.

JUMBLES.—Three cups of sugar, two of butter, three eggs, four tablespoonfuls of sour cream, one teaspoon saleratus. Roll thin, sprinkle coffee sugar thickly on the top before placing them in the oven.

TO MAKE YEAST.—Five large potatoes, one quart of boiling water, one cup of brown sugar, one cup of yeast. Boil your potatoes, and sift them; add your sugar, when milk-warm, your yeast; half a cup is sufficient for two loaves.

ORANGE COLOR.—Two ounces of saleratus, one ounce of otter, six quarts of soft water. Dip your yarn in hot water, then in the dye. Boil one hour.

MISCELLANEOUS.

TO WASH LAWN AND MUSLIN.—Delicate lawn and muslin dresses are so frequently spoiled by bad washing, the colors of the fabrics yielding so readily to the action of soap; that it is better to adopt a method of cleaning the finest materials, and imparting to them the appearance of newness. Take two quarts of wheat bran, and boil it for half an hour in soft water. Let it cool, then strain it, and pour the strained liquor into the water in which the dress is to be washed. Use no soap. One rinsing alone is required, and no starch. The bran water not only removes the dirt, and insures against change of color, but gives the fabric a pleasanter stiffness than any preparation of starch. If the folds are drawn from the skirts and sleeves, the dress will iron better; and will appear, when prepared in this way, as fresh as new.

REMOVING GREASE SPOTS OUT OF SILK.—Take a lump of magnesia, and rub it wet over the spot; let it dry, then brush the powder off, and the spot will disappear; or, take a visiting card, separate it, and rub the spot with the soft internal part, and it will disappear without taking the gloss off the silk.

HOW TO REMOVE MILDEW FROM LINEN.—First of all take some soap (any common sort will do), and rub it well into the linen, then scrape some chalk very fine, and rub that in also; lay the linen on the grass, and as it dries wet it again; twice or thrice doing will remove the mildew stains.

All linen will turn yellow if kept long unused, locked up in a linen press, excluded from air and light; so the best way that I have found of restoring it to its color, is to expose it to the open air in nice dry weather. Exposure to the light and continual airings will be found the best way of preserving its whiteness. I know of none other.

VARNISH FOR RUSTIC GARDEN SEATS.—First wash the woodwork with soap and water, and when dry do it over, on a hot, sunny day, with common boiled linseed oil; leave that to dry for a day or two, and then varnish it once or twice with what is commonly termed "hard varnish." If well done, it will last for years, and will prevent any annoyance from insects.

TO PREVENT MITES IN CHEESE.—A cheese painted over with melted suet, so as to form a thin coat over the outside, never has mites.