

Receipts, &c.

DIRECTIONS FOR PRESERVING FRUITS, ETC.

PRESERVES of all kinds should be kept entirely secluded from the air and in a dry place. In ranging them on the shelves of a store-closet, they should not be suffered to come in contact with the wall. Moisture in winter and spring exudes from some of the driest walls, and preserves invariably imbibe it, both in dampness and taste. It is necessary occasionally to look at them, and if they have been attacked by mould, boil them up gently again. To prevent all risks, it is always as well to lay a brandy paper over the fruit before tying down. This may be renewed in the spring.

Before preserving fruit in sugar, it is necessary that the sugar should be well clarified. The following is the best method: put your sugar in a preserving kettle, or pan, with one pint of water to each pound of sugar. Have in a porringer beside you the whites of eggs whipped with water. As soon as your sugar boils, you turn a portion of this frothed water in the syrup, and stir it in with a spoon, and then as the froth rises, skim it off; put in more of the white of egg, and skim again, and continue this operation until your syrup is well clarified. Then cook your fruits as much as is necessary for each particular kind.

TO PRESERVE STRAWBERRIES.—To two pounds of fine large strawberries, add two pounds of powdered sugar, and put them in a preserving kettle, over a slow fire, till the sugar is melted; then boil them precisely twenty minutes as fast as possible; have ready a number of *small* jars, and put the fruit in boiling hot. Cork and seal the jars immediately, and keep them through the summer in a cold, dry cellar. The jars must be heated before the hot fruit is poured in, otherwise they will break.

STRAWBERRY JELLY.—Express the juice from the fruit through a cloth, strain it clear, weigh, and stir to it an equal proportion of the finest sugar dried and reduced to powder; when this is dissolved, place the preserving-pan over a very clear fire, and stir the jelly often until it balls; clear it carefully from scum, and boil it quickly from fifteen to twenty-five minutes. This receipt is for a moderate quantity of the preserve; a very small portion will require much less time.

DRIED STRAWBERRIES.—Put three pounds of strawberries into a large dish, and sprinkle six pounds of white sugar over them. Let them stand until the next day, then scald them and put them back into the dish. On the third day place another pound of sugar over them, and scald them again. In two days more repeat the process. After this, place the strawberries on a hair-sieve to drain, and then on fresh plates every day, until they are dried. They must be kept in tin canisters.

CHERRIES PRESERVED.—Take fine large cherries, not very ripe; take off the stems, and take out the stones; save whatever juice runs from them; take an equal weight of white sugar; make the syrup of a teacup of water for each pound, set it over the fruit until it is dissolved and boiling hot, then put in the juice and cherries, boil them gently until clear throughout; take them from the syrup with a skimmer, and spread them on flat dishes to cool; let the syrup boil until it is rich and quite thick; set it to cool and settle; take the fruit into jars and pots, and pour the syrup carefully over; let them remain open

till the next day; then cover as directed. Sweet cherries are improved by the addition of a pint of red currant-juice, and half a pound of sugar to it, for four or five pounds of cherries.

CHERRY JAM.—To every pound of fruit, weighed before stoning, allow half a pound of sugar; to every six pounds of fruit allow one pint of red currant juice, and to every pint, one pound of sugar. Weigh the fruit before stoning, and allow half the weight of sugar; stone the cherries, and boil them in a preserving-pan until nearly all the juice is dried up; then add the sugar, which should be crushed to powder, and the currant juice, allowing one pint to every six pounds of cherries (original weight), and one pound of sugar to every pint of juice. Boil all together until it jellies, which will be in from twenty minutes to half an hour; skim the jam well, keep it well stirred, and, a few minutes before it is done, crack some of the stones and add the kernels: these impart a very delicious flavor to the jam.

GOOSEBERRY JAM.—Stalk and crop as many as you require of ripe, red, rough gooseberries; put them into the preserving-pan, and as they warm, stir and bruise them to bring out the juice. Let them boil for ten minutes, then add sugar in the proportion of three-quarters of a pound to every pound of fruit, and place it on the fire again; let it boil slowly, and continue boiling for two hours longer, stirring it all the time to prevent its burning. When it thickens, and is jelly-like on a plate when cold, it is done enough. Put it into pots, and allow it to remain a day before it is covered.

GOOSEBERRY AND RASPBERRY JELLY.—Take any quantity of fine red gooseberries, a quarter as many white ones, and half a quarter as many raspberries; pick the fruits and put them in a kettle for preserves, with as many pounds of sugar in pieces as you have pounds of fruit. Boil over a quick fire, skimming carefully, and continue boiling until your jelly, turned upon a napkin, fixes or congeals in a moment. This is a proof that your jelly is sufficiently cooked. Remove it from the fire, and turn it through a hair sieve. Let it drain without squeezing, and turn the first results into your pots. This will be a jelly of the first quality, of a beautiful ruby tint, and perfectly transparent. Afterwards squeeze and express the remainder into another vase. This second part is as good as the first, but it has not its transparency.

CURRANT JELLY.—Pick fine red, but long ripe currants from the stems; bruise them, and strain the juice from a quart at a time through a thin muslin; wring it gently, to get all the liquid; put a pound of white sugar to each pound of juice; stir it until it is all dissolved; set it over a gentle fire; let it become hot, and boil for fifteen minutes; then try it by taking a spoonful into a saucer; when cold, if it is not quite firm enough, boil it for a few minutes longer.

BLACK CURRANT JELLY.—It is necessary to add a little water to the fruit, in order to strain it, it is so very thick, unless jam is made at the same time, when a part can be strained for the jelly, and the remainder used for jam. After it is boiled so as to heat the fruit through, press it little by little until all the juice is extracted; measure the juice, and allow one pound of sugar to every pint of juice; mix the juice and sugar, and boil ten minutes gently, stirring constantly, when it will be ready to put in moulds. Cover with paper wet with brandy.

GOOSEBERRY JELLY.—This is made exactly as black currant jelly; use no water with the fruit, but press it firmly, and make the remains of the pulp into jam; if

desired to remove the skins, pass the pulp through a colander; allow one pound of sugar for one of jam.

RASPBERRY JAM.—Weigh the fruit, and add three-quarters of the weight of sugar; put the former into a preserving-pan, boil, and break it; stir constantly, and let it boil very quickly; when the juice has boiled an hour, add the sugar, and simmer half an hour. In this way the jam is superior in color and flavor to that which is made by putting the sugar in first.

GREENGAGES.—Weigh a pound of sugar to a pound of fruit; the largest when they begin to get soft are the best; split them, and take out the kernels and stew them in part of the sugar, take out the kernels from the shells and blanch them; the next day strain off the syrup and boil it with the remaining sugar about ten minutes; skim it and add the fruit and kernels, skim it until clear, then put into small pots with syrup and kernels.

GREENGAGE JAM.—To every pound of fruit weighed before being stoned allow three-quarters of a pound of lump sugar. Divide the greengages, take out the stones, and put them in a preserving pan. Bring the fruit to a boil, then add the sugar, and keep stirring it over a gentle fire until it is melted. Remove the scum as it rises, and just before the jam is done boil it rapidly for five minutes. To ascertain when it is sufficiently boiled, pour a little on a plate, and if the syrup thickens and appears firm, it is done. Have ready all the kernels blanched, put them into the jam, give them one boil, and pour the preserve into pots. When cold, cover down with oiled papers, and over these tissue paper brushed over on both sides with the white of an egg.

PLUMS.—Prick them with a needle to prevent bursting, simmer them very gently in thin syrup, put them into a China bowl, and, when cold, pour the syrup over. Let them lie three days, then make a syrup of three pounds of sugar to five pounds of fruit, with no more water than hangs to large lumps of the sugar dipped quickly and instantly brought out. Boil the plums in this fresh syrup, after draining them from the first; do them very gently till they are clear and the syrup adheres to them; put them one by one into small pots, and pour the liquor over them.

TO PRESERVE PEACHES.—The clear-stone yellow peaches, white at the stone, are the best. Weigh the fruit after it is pared. To each pound of fruit allow a pound of loaf sugar. Put a layer of sugar at the bottom of the preserving-kettle, and then a layer of fruit, and so on until the fruit is all in. Stand it over the fire until the sugar is entirely dissolved; then boil them until they are clear; take them out piece by piece, and spread them on a dish free from syrup. Boil the syrup in the pan until it jellies; when the peaches are cold, fill the jars half full with them, and fill up with boiling syrup. Let them stand a short time covered with a thin cloth, then put on brandy paper, and cover them close with corks, skin, or paper. From twenty to thirty minutes will generally be sufficient to preserve them.

PEACH MARMALADE.—Prepare peaches as for jam, boil one hour; mix equal parts of sugar with the jam; when dissolved, pass the whole through a sieve; boil slowly two hours, being very careful not to burn; spread it on plates and set it in a cool oven, where it will dry but not burn, for a half day, when it will be ready to pack into moulds; cover the moulds with paper dipped into the white of eggs, beaten as stiff as possible; it must be entirely free from juice, of a dark mahogany color and clear when finished, sufficiently stiff to cut with a knife; keep

it cool; it is liable to mould, which can be the more readily removed if a piece of paper, closely fitting the edges of the jar, is pressed firmly on the marmalade before covering with the egg paper. No air should be allowed to remain in the fruit, which should be packed very closely; and as the marmalade is very thick, it will require some care to accomplish it.

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 for a few minutes; set them on one side till quite cold; boil them again in the same manner; the next day boil them until 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 MARMALADE.—To one gallon of quinces, three pounds of good loaf sugar. Pare the quinces and cut them in halves, scoop out the cores and the hard strip that unites the core with the string; put the cores and some of the parings in a saucepan with about a quart of water, put the halves of quinces in a steamer that fits the saucepan; boil them until the quinces are softened by the steam; then mash them with a wooden spoon, in a dish, and pour the water from the saucepan on them, which is now of a thick glutinous substance; put them with the sugar in a stewpan or enamelled saucepan, and let them boil for about half an hour, keeping them well stirred.

QUINCE JELLY.—Take some sound, yellow quinces, which are not over ripe; peel them, cut them in quarters, and boil them in as much water as will cover them. When they have been well boiled, squeeze them through a linen cloth, clarify the juice in a filtering bag, weigh it, and put it with three-quarters of its weight of sugar in a brass kettle. Do not forget to put in a piece of cinnamon. Cook the whole together until it has become a jelly. Take it from the fire, and tie up in pots when it is cold.

MISCELLANEOUS COOKING.

VEAL CUTLETS WITH SWEET HERBS.—Chop all sorts of sweet herbs, mushrooms, a little wintry savory, shallots, pepper and salt, with a spoonful of butter; dip the cutlets in this, and reduce the sauce to make it stick; do them over with egg and bread crumbs, and set them in the oven to bake; then add a glass of white wine to the sauce, skim it well, and when the cutlets are done lay them on a dish, and serve them to table with the sauce poured over.

LEMON SAUCE FOR BOILED FOWL.—Pare off the rind of a lemon, slice it small, and take out all the kernels; bruise the liver of the fowl with two or three spoonfuls of gravy stock; then melt some butter, mix all together, give them a boil, and add a little of the lemon peel.

TO BOIL CORN BEEF.—If the beef is very salt, put it in a pot filled with cold water, and when nearly but not quite boiling, change it for cold water. As soon as the second water boils, skim it until no impurities arise. Keep the pot closed, that it may keep full by the condensing of the steam on the cover. If the lid allows the steam to escape, and the water boils low, fill up with boiling water. Let it boil slowly until tender, so that the bones will slip out. If the meat is not too salt, put in only sufficient water to cover it; remove the scum as it rises, and, when the liquor is clear, close the lid tightly, and boil, as gently as possible, until very tender,

SUCCOTASH, OR CORN AND BEANS.—If old beans are used, they must be soaked over night, and parboiled in two waters before putting in the pork. The corn should be added to the beans and pork about fifteen minutes before the hour for serving the dinner. It is well to boil the cobs with the beans and pork in the last water. Remove them before adding the corn. For using beans not fully ripe, one change of water is sufficient; the pork can be parboiled at the same time. Beans for succotash should remain whole; care must be taken that they boil gently, so as not to break them. Considerable water is generally used in boiling the beans, that no more need be added when the corn is put in; most persons like considerable soup in this dish. Families can be governed by taste in this. Dish the corn and beans in a deep dish with the froth, and season with butter and a very little salt; use no pepper; if any person desire it, it is easily added. Serve the pork on a platter, after taking off the skin and dotting it with pepper, by dipping the little finger in ground pepper and pressing it on the pork.

VEAL CHOPS, BREADED.—Take six or seven handsomely cut chops, season them with salt and pepper, and put them into melted butter. When sufficiently soaked put them into beaten eggs, take them out, and roll each separately in bread crumbs; make the chops as round as you can with your hand, and lay them in a dish. When all are breaded boil them slowly over a moderate fire, that the bread may not be too highly colored. Serve with clear gravy.

SQUASH.—Gather the summer squashes when young and tender. If the scallop, the seeds will do no harm. Cut it in quarters, and boil in a bag until tender. Squeeze out all the water, and season with salt and butter; pepper can be added at the table.

TOMATO TOAST.—This is a nice breakfast dish; prepare the tomatoes, and stew them as directed. Toast a slice of light bread for each member of the family, and spread the stewed tomatoes evenly on each slice. If any is left, pour it over the whole; serve immediately.

STRING BEANS.—Gather them while young enough to break crispy; break off both ends, and string them; break in halves, and boil in water with a little salt, until tender; drain free from water, and season with butter.

CAKES, PUDDINGS, ETC.

COCONUT JUMBLES.—Cut the meat of a large coconut in slices and grate them. Beat up the white of five eggs, and the yolks of three, and mix with them a few drops of the essence of lemon. Mix the grated coconut with a small portion of flour, roll it lightly on a floured paste-board, cut it into rings with a tumbler, the edge of which is floured. Butter the pans into which the cakes are to be laid, and after sifting a little loaf sugar over the cakes, bake them in a quick oven. When they begin to brown they are done.

CHERRY FRITTERS.—Take half a pound of ripe Mayduke cherries; stone and halve them; make a pint of new milk pretty hot, sweeten it, and pour it upon your cherries; then well beat four eggs, put them with the cherries, stir all well together, add a little flour to bind it; put it into a frying-pan, a spoonful at a time, and when the fritters are done, serve with sugar sifted over them.

FRENCH RASPBERRY TART.—Choose a pint of very fine ripe raspberries, either red or white; stem them, and throw them into a boiling syrup, made with a quarter of a pound of loaf sugar and a tablespoonful of water; with-

draw them immediately from the fire; line a tart dish with a puff-paste rolled as thinly as possible; lay in the fruit and syrup, observing to keep the raspberries as whole as possible; put it into a quick oven for twenty minutes; strew more sugar over it, and glaze it; or, if to be served cold, pour raw cream over it.

RIPE GOOSEBERRY PUDDING.—Scald a pint of ripe gooseberries in very little water; when tender, mash them in the liquor in which they were boiled; pulp them through a sieve, and add to them the beaten yolks of four eggs, a quarter of a pound of sugar, and a quarter of a pound of blanched sweet almonds lightly chopped. Mix all very well together, and bake it in a pie-dish edged with a rim of puff-paste. Half an hour's baking will do it. Serve with cream.

BLACK CURRANT TART.—Lightly stem and top the currants, being careful not to bruise them; put them into a tart-dish with a rim of paste, and, as they are considered to be too rich by themselves, it is advisable to add a little white currant juice or cider to dilute their flavor; throw in a good deal of sugar, cover them with a top crust, and bake rather more than an hour.

CHERRY OR STRAWBERRY FOOL.—Pick the stems from your fruit; if cherries, stone them, bruise them to a pulp, add a sufficiency of loaf sugar pounded and sifted, and half a pint of cream to a pint of pulp; put it into custard-glasses with a layer of raw cream upon the top, and serve. Some housekeepers, to avoid the trouble of frequent bakings, line several tart-dishes with an edge of crust; bake them and keep them for use as required, when some preserve or raw fruit as above may be simply laid in, and an easy-made tart produced upon an emergency.

CONTRIBUTED RECEIPTS.

HARD SOAP.—Pour four gallons of boiling water on six pounds of sal soda, and three pounds of unslaked lime; stir and let stand over night. Pour off carefully, and add six pounds of perfectly clean fat or grease, and boil two hours, stirring most of the time. If it does not seem thick enough, put another pailful of water on the settlements; stir well; when settled, drain off carefully, and add to the mixture as required. Try it occasionally by putting a little to cool. When it is ready to remove from the fire stir in a handful of salt. Have ready a tub in which cold water has been standing to prevent sticking; put the soap into it and let it stand till solid, then cut into strips. Or pour the soap into moulds for cakes. This will make about forty pounds of soap at a cost of two cents per pound.

CONNECTICUT LOAF CAKE.—Six pounds of flour, four and a half of butter, four and a half of sugar, four and a half of raisins and currants, one and a half of citron, one pint of brandy, one pint of wine, half a pint of home-made yeast, one ounce of mace, six nutmegs, twenty eggs. Beat all together and put into pans over night.

NEW ENGLAND LOAF CAKE.—Four pounds of flour, two of butter; put in more yeast than for bread; make soft with milk, and let it stand over night. When light, add twelve eggs well beaten, two and a quarter pounds of sugar, two pounds of raisins, quarter pound of citron, mixed spice. Beat well and put into pans; let it rise, then bake one hour and a quarter.

CLAY CAKE.—One pound of flour, one pound of sugar, half a pound of butter, six eggs, half a pint of milk, one teaspoonful of soda, two of cream tartar; flavor with bitter almonds or lemon.

Receipts, &c.

MISCELLANEOUS COOKING.

A BEEF PIE.—Take cold roast beef or steak; cut into thin slices, and put a layer into a pie-dish; shake in a little flour, pepper, and salt; cut up a tomato, or onion chopped very fine; then another layer of beef and seasoning, and so on until the dish is filled. If you have any beef gravy, put it in; if not, a little beef dripping, and water enough to make sufficient gravy. Have ready one dozen potatoes, well boiled and mashed, half a cup of milk or cream, and a little butter and salt; spread it over the pie as a crust, an inch thick; brush it over with egg, and bake it about twenty-five minutes.

PARSLEY AND BUTTER.—Wash and tie up a bunch of parsley. Put it in boiling water, and let it boil for five minutes. Drain it, cut off the stalks, and chop the leaves very fine. Put it into the melted butter, which may be made by smoothly mixing a tablespoonful of flour with half a pint of water and two ounces of butter. Stir all one way. Let it boil about two minutes.

LAMB CUTLETS AND SPINACH.—Eight cutlets, egg and bread-crumbs, salt and pepper to taste, a little clarified butter. Take the cutlets from a neck of lamb, and shape them by cutting off the thick part of the chine-bone. Trim off most of the fat and all the skin, and scrape the top part of the bones quite clean. Brush the cutlets over with egg, sprinkle them with bread-crumbs, and season with pepper and salt. Now dip them into clarified butter, sprinkle over a few more bread-crumbs, and fry them over a sharp fire, turning them when required. Lay them before the fire to drain, and arrange them on a dish with spinach in the centre, which should be previously well boiled, drained, chopped, and seasoned. Peas, asparagus, or beans may be substituted for the spinach.

POTTED SALMON.—Salmon, pounded mace, cloves, and pepper to taste; three bay-leaves, a quarter of a pound of butter. Skin the salmon, and clean it thoroughly by wiping with a cloth (water would spoil it); cut it into square pieces, which rub with salt; let them remain till thoroughly drained, then lay them in a dish with the other ingredients, and bake. When quite done, drain them from the gravy, press into pots for use, and when cold, pour over it clarified butter.

FORCEMEAT.—Half a pound of bread-crumbs, a tablespoonful of finely-chopped parsley, a teaspoonful of sweet herbs, a little grated lemon-peel and nutmeg; seasoning of salt, pepper, and Cayenne; two ounces of beef suet, very finely chopped, and two eggs a little beaten. Mix all together. The flavor of a little chopped lean ham or bacon is relished by some persons.

FRIED ARTICHOKEs.—Cut the artichokes into six or eight pieces, according to their size, remove the choke and the large leaves which will not become tender, and trim off the tops of the remainder of the leaves with a pair of scissors. Wash them in several waters, drain them, and dip them in a batter made with flour, a little cream, and the yolk of an egg. Let the artichokes be well covered with the batter, and fry them in lard. Sprinkle a little salt over them, and serve them on a bed of parsley fried in the lard which remains in the pan.

ARTICHOKEs PICKLED.—Boil the artichokes till you can pull the leaves off; take out the choke and cut away the stalk, but be careful that the knife does not touch the top; throw them into salt and water. When they have lain

an hour, take them out and drain them; then put them into glasses or jars, and put a little mace and sliced nutmeg between; fill them with vinegar and spring water, and cover your jars close.

CHOW-CHOW.—Three heads of cabbage, twenty-five peppers, half a pint of white mustard-seed, and grated horseradish. Cut the cabbage fine, chop the peppers, and then put in the jar a layer of cabbage, then a layer of peppers, then a little salt, and sprinkle a little horseradish and mustard-seed over the whole, and so on until the ingredients are all in the jar; then fill the jar with cold vinegar, to every quart of which dissolve two ounces of brown sugar.

FRIED EELS.—Clean and skin the eels; if large, cut them into pieces; if small, skewer them round and fry them whole. First dust them over with flour, then rub them with yolk of egg and sprinkle them with bread-crumbs. Put them into boiling lard and fry until nicely browned.

GREEN CORN DUMPLINGS.—A quart of young corn grated from the cob, half a pint of wheat flour sifted, half a pint of milk, six tablespoonfuls of butter, two eggs, a salt-spoonful of salt, a salt-spoonful of pepper, and butter for frying. Having grated as fine as possible sufficient young fresh corn to make a quart, mix with it the wheat flour, and add the salt and pepper. Warm the milk in a small saucepan, and soften the butter in it. Then add them gradually to the pan of corn, stirring very hard, and set it away to cool. Beat the eggs light, and stir them into the mixture when it has cooled. Flour your hands and make it into little dumplings. Put into a frying-pan a sufficiency of fresh butter (or lard and butter in equal proportions), and when it is boiling hot, and has been skimmed, put in the dumplings, and fry them ten minutes or more, in proportion to their thickness. Then drain them, and send them hot to the dinner table.

CAKES, PUDDINGS, ETC.

SUGAR DROPS.—Beat the whites and yolks of four eggs separately to a light foam; dilute the yolks with two teaspoonfuls of water, and turn them with the whites, and beat them some time; then add by degrees a pound of sugar in fine powder, and then four ounces of superfine flour, beating the mixture constantly. Drop the mixture on white paper placed in a tin plate, in any shape you please, ice them over with sugar in powder, to prevent running, and bake about ten minutes in a moderate oven.

SPANISH BUNS.—Take one pound of fine flour, rub into it half a pound of butter; add half a pound of sugar, the same of currants, a little nutmeg, mace, and cinnamon; mix it with five eggs well beaten; make this up into small buns, and bake them on tins twenty minutes; when half done, brush them over with a little hot milk.

SYLLABUB PUDDING.—Well beat your eggs; add to them six ounces of pounded and sifted loaf-sugar, a glass of brandy, a glass of white wine, and sufficient flour to make it a very stiff batter. Have a quart of milk warm from the cow poured upon it while you continue beating; and when it is well frothed, put it into a buttered dish; place it in a quick oven, and bake it for a quarter of an hour. Serve immediately.

APPLE TART.—Take six good-sized apples and six large tomatoes; peel, core, and cut up the apples; put them into a glazed saucepan; squeeze the pulp from the tomatoes; put it with the apples; add a quarter of a pound of white sugar, and stir it over the fire until the apples begin to feel tender; then put an edge of puff-paste round a tart-

dish; lay in your fruit, stirring in a couple of table-spoonfuls of rich cream as you do so. Cover it with crust; place it in a moderately brisk oven, and bake for twenty minutes.

GREENGAGE PUDDING OR TART.—Take some greengage plums, not over-ripe; do not stone them, but lay them either in a basin lined, or pie-dish edged, with a rich crust; add a good quantity of white sugar, cover with a top crust, and boil or bake for an hour and a half.

BISCUIT CAKES.—One pound of flour, five eggs, beaten and strained, eight ounces of sugar, a little rose or orange-flower water; beat the whole well together, and bake it one hour.

A FINE ICING FOR CAKES.—Beat up the whites of five eggs to a froth, and put to them a pound of double-refined sugar, powdered and sifted, and three spoonfuls of orange-flower water, or lemon-juice. Keep beating it all the time the cake is in the oven, and the moment it comes out, ice over the top with a spoon.

RAISIN PUDDING.—Soak two ounces of raisins in enough brandy to cover them. Take half a pound of flour, half a pound of chopped suet, a dessert-spoonful of ground ginger, two eggs, four ounces of white sugar, and enough milk to make it a pretty light paste; add the raisins and brandy, put it into a cloth or basin, boil it for two hours, and serve with what pudding sauce you please.

RICE CAKES.—Take eight yolks and four whites of eggs, and beat to a foam; add six ounces of powdered sugar, and the peel of one lemon grated; then stir in half a pound of ground rice, and beat all together for half an hour. Put it into a buttered tin, and bake twenty minutes. This cake is recommended as very easy of digestion.

TOMATOES.

TOMATO PUDDING.—Pour boiling water on tomatoes; remove the skins. Put in the bottom of the pudding-dish some bread-crumbs, then slice the tomatoes on them, season with sugar, butter, pepper and salt, add some more bread-crumbs, then the sliced tomatoes and seasoning; and if the tomato does not wet the bread-crumbs, add a little water. Then for a small pudding beat up two eggs and pour over the top. Bake about twenty minutes.

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 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.

GREEN TOMATO SOY.—To one peck of green tomatoes, sliced thin, add one pint of salt; stand twenty-four hours, then strain and put them on the fire, with twelve raw onions, one ounce of black pepper, one ounce of allspice;

quarter of a pound of ground mustard, half a pound of white mustard-seed, and a little Cayenne pepper. Cover with vinegar, and boil until as thick as jam, stirring constantly to prevent burning.

TO BROIL TOMATOES.—Wash and wipe the tomatoes, and put them on the gridiron over live coals, with the stem down. When that side is brown turn them and let them cook through. Put them on a hot dish and send quickly to table, to be there seasoned to taste.

TO BAKE TOMATOES.—Season them with salt and pepper; flour them over, put them in a deep plate with a little butter, and bake in a stove.

TO PURIFY THE AIR OF AN APARTMENT.

The best method of effecting this will be obvious, if we consider the influence which heat exercises on the atmosphere. Air is expanded and rendered specifically lighter at the ordinary temperature on the application of heat. Hence in every room heated above the temperature of the atmosphere, there is a continual current of air in circulation. The hot air in chimneys ascends and creates a draught towards the fire-place, whilst the hot air in churches, theatres, and other buildings, passes through the gratings in their ceilings, and its place is supplied by the flow of cold fresh air through the windows and doorways in the lower parts of these buildings.

The following simple experiment can be easily performed and is highly instructive: Take a lamp or candle and hold it to the top of the doorway of a crowded apartment, or of a room in which there is a fire, the hot air will be found escaping out of the room at the top of the doorway, as will be indicated by the outward direction of the flame. If the lamp be placed on the floor, the cold air will be found to be coming in at the bottom of the doorway. If now the lamp be gradually raised from the bottom to the top, the flame at first inflected inwardly, will be seen gradually to become vertical as the lamp approaches the middle of the doorway, and finally it will be again blown outwardly when the lamp reaches its summit. It would appear from this, that in the middle of the doorway the temperature of the air is uniform, hence there is no current either in or out of the apartment. The whole experiment is highly interesting and instructive, and proves that a fire is an excellent ventilator. Hence, to ventilate an apartment thoroughly, it is only necessary to kindle a good fire, and let the air have free access through the doorway and windows, the fire will create a current of fresh air into the apartment, and its atmosphere will be thus kept continually changed.

We would remark, in conclusion, that those moving masses of air called winds, are produced in a similar way. The sun is the great cause of winds; its heat is unequally diffused over the earth's surface, and the air becomes consequently heated in one part to a greater degree than in another. The hot air rises, and its place is supplied by the flow of the colder air from the surrounding parts. When the vacuum thus created is sudden, and the flow of the surrounding air is violent, the meeting of winds from all points of the compass produces at sea the phenomena of water-spouts, and on land whirlwinds, caused by the air ascending in a spiral into the higher regions of the atmosphere. There are a number of causes which produce inequalities of temperature in the atmosphere; some of the most obvious of which are the alternation of night and day, and the occurrence of cloudy and unclouded skies. The air must be necessarily heated when illuminated by the rays of the sun, and cooled when those rays are withdrawn.

CONTRIBUTED RECEIPTS.

FRIED CAKES.—One and a half cup of sour milk, one cup of sugar, four tablespoonfuls of melted butter, three eggs, one tablespoonful of soda, flour enough to roll out. Fry in hot lard.

CORN BREAD.—One quart of sour milk, one tablespoonful of soda, one teaspoonful of salt, one cup of molasses or brown sugar, three large cups of corn meal, and three of flour. Mix well, and bake in a slow oven at least two hours.

CUP CAKE.—One cup of butter, two cups of white sugar, four of flour, one cup of sweet milk, five eggs, one teaspoonful of soda, two of cream of tartar.

LEMON PIE.—One lemon, one cup of white sugar, the yolks of two eggs, half a cup of sweet milk, half a cup of water, two tablespoonfuls of flour, and one tablespoonful of melted butter. Put the lemon, sugar, and flour together, then the milk and butter. Line a plate with nice pie crust, and put your lemon, sugar, etc., in it; after baking, put over the top the whites of the eggs beaten to a froth with a little sugar. Browned a few minutes.

AN OLD HOUSEKEEPER.

TOMATO WINE.—Press the juice from clean ripe tomatoes, and to each gallon of it, without any water, put four pounds of brown sugar, before fermentation begins. Let the wine stand in a keg for two or three months, then drain off into bottles, carefully avoiding sediment. It makes a most delightful wine, having all the flavor of the tomato, also its medicinal qualities. Mrs. E. G.

CREAM PANCAKES.—Mix the yolks of two eggs, well beaten, with a pint of cream, two ounces of sifted sugar, a little nutmeg, cinnamon, and mace. Rub the pan with a piece of butter, and fry the pancakes thin. M. E. H.

CAN any of our subscribers furnish a receipt for orange syrup?

PULVERIZED BORAX is said to be a good remedy for black roaches. Put it in the cracks and under the edge of carpets, and in every place you can reach that is likely to be their resort.

Or: Set a glazed baking dish, filled with small beer, sweetened with coarse brown sugar, in the place infested, and place a board against it, as a bridge or ladder for them to ascend. This is the best of all the remedies.

COCONUT CAKE.—One cup of butter, three cups of sugar, one of sweet milk, four of flour, and teaspoonful of soda, two of cream of tartar, five eggs, one coconut grated; put half the coconut in cake and half in icing. *Icing for cake,* half a pound of white pulverized sugar to the whites of two eggs; ice the cake, and sprinkle grated coconut on the top of the cake.

APPLE CAKE.—Take two cups of dried apples, stew just enough to cut easily, chop about as fine as raisins, and simmer in two cups of molasses three hours, one cup of sugar, one cup of sour milk, one of butter, two eggs, five cups of flour, two teaspoonfuls of soda, some salt, cloves, and cinnamon. Mix with molasses warm. I put apples and molasses in before the flour. Bake in large cake dishes; it makes one large one, or two small ones.

MES. M. A. S.

MISCELLANEOUS.

TO KEEP SILK.—Silk articles should not be kept folded in white paper, as the chloride of lime used in bleaching the paper will probably impair the color of the silk. Brown or blue paper is better; the yellowish, smooth

India paper is best of all. Silks intended for dress should not be kept long in the house before they are made up, as lying in the folds will have a tendency to impair its durability by causing it to cut or split, particularly if the silk has been thickened by gum. Thread lace veils are very easily cut. But dresses of velvet should not be laid by with any weight above them: if the nap of a thin velvet is laid down, it is not possible to raise it up again. Hard silk should never be wrinkled, because the thread is easily broken in the crease, and it never can be rectified. The way to take the wrinkles out of silk scarfs and handkerchiefs is to moisten the surface evenly with a sponge and some weak glue, and then pin the silk with some toilet pins on a mattress or feather bed, taking pains to draw out the silk as tight as possible. When dry, the wrinkles will have disappeared. The reason of this is obvious to every person. Some silk articles should be moistened with weak glue or gum-water, and the wrinkles ironed out by a hot flat-iron on the wrong side.

TO MOUNT DRAWINGS.—The drawing must be carefully touched here and there, over the back, with moderately stiff gum, and then placed on the leaf in the book, closed down tightly, and a heavy weight placed on the book for some hours afterwards. Previously to putting down the drawing, the exact place for it must be marked on the leaf, leaving an equal margin all round. The same plan must be adopted in mounting drawings on paper or cardboard. If mounted in the evening, and placed under a heavy weight, they may be uncovered in the morning; but seven or eight hours ought to elapse to allow the gum to dry, otherwise the drawing, and the leaf on which it is placed, will become wrinkled.

CABBAGE chopped and thrown on carpets before sweeping, answers the same purpose as tea-leaves for laying the dust.

SUNBURNS.—The best plan for removing the effects of sunburns is to wash the face at night with either sour milk or buttermilk, and in the morning with weak bran tea and a little eau-de-Cologne. This will soften the skin and remove the redness, and will also make it less liable to burn again with exposure to the sun. Bathing the face several times in the day with elder-flower water and a few drops of eau-de-Cologne, is also very efficacious.

GREASE SPOTS ON STONE.—Pour very strong soda and water, boiling hot, from the spout of a jug on the spot, and then put over it fuller's earth, mixed in boiling water; let it remain on all night, and if the grease be not entirely removed, repeat the process. Another plan is to procure from a stone-mason a piece of very hard stone about the size of a brick, and to rub the spot well with it, using sand and hot soap and water. Hearthstone must not be used.

To prevent brass vessels from contracting verdigris after being used, instead of wiping them dry constantly immerse them in water; they are kept perfectly innocuous, and will remain for years fully as clean and nearly as bright as when they first came out of the hands of the workmen.

To harden plaster of Paris casts, wash them well with a sponge dipped in alum-water.

WALNUT STAINS.—Walnut stains on the fingers are usually removed with a little sherry. In general, walnut stains are removable by lemon juice. For stains in linen it would be well to try salts of lemons.

BRONZED CHANDELIERS, LAMPS, &c., should be merely dusted with a feather-brush, or with a soft cloth, as washing them will take off the bronzing.

Receipts, &c.

MISCELLANEOUS COOKING.

CHICKEN POT-PIE.—Take a pair of tender, fat chickens, singe, open, and cut them into pieces, by separating all the joints. Wash them through several waters, with eight or ten pared white potatoes, which put into a pan, and, after seasoning highly with salt and black pepper, dredge in three tablespoonfuls of flour. Stir well together; then line the sides (half way up) of a medium-sized stew-kettle with paste made with two pounds of flour and one of butter. Put the chicken and potato into the kettle, with water just sufficient to cover them. Roll out some paste for a cover, the size of the kettle, and join it with that on the sides; cut a small opening in the centre, cover the kettle, and hang it over a clear fire or set it in the oven, as most convenient; turn the kettle round occasionally, that the sides may be equally browned. Two hours over a clear fire, or in a quick oven, will cook it. When done, cut the top crust into moderate-sized pieces, and place it round a large dish; then, with a perforated skimmer, take up the chicken and potatoes and place in the centre; cut the side crust and lay it on the top; put the gravy in a sauce tureen, and send all to table hot.

VEAL GRAVY SOUP.—Garnish the bottom of the stewpan with thin pieces of lard, then a few slices of ham, slices of veal cutlet, sliced onions, carrots, parsnips, celery, a few cloves upon the meat, and a spoonful of broth; soak it on the fire in this manner till the veal throws out its juice; then put it on a stronger fire, till the meat catches to the bottom of the pan, and is brought to a proper color; then add a sufficient quantity of light broth, and simmer it on a slow fire till the meat is thoroughly done; add a little thyme and mushrooms. Skim and sift it clear for use.

NEW ENGLAND CHOWDER.—Have a good haddock, cod, or any other solid fish; cut it in pieces three inches square, put a pound of fat salt pork in strips into the pot, set it on hot coals and fry out the oil; take out the pork and put in a layer of fish, over that a layer of onions in slices, then a layer of fish with slips of fat salt pork, then another layer of onions; and so on alternately until your fish is consumed; mix some flour with as much water as will fill the pot, season with black pepper and salt to your taste, and boil it for half an hour. Have ready some crackers (Philadelphia pilot bread if you can get it) soaked in water till they are a little softened, throw them into your chowder five minutes before you take it up. Serve in a tureen.

TO BOIL BACON.—Wash it clean and put it on in cold water; if too salt, change the water; keep plenty of water in the pot until it is tender. Pork, ham, and bacon should be skinned as soon as taken from the pot, and ornamented with ground pepper put on in spots at regular intervals. The bones should be removed from pork and bacon, after it is boiled, but not from ham; horseradish, or catsups and mustard, should be on the table for relishes.

PEPPER POT.—Cut in small pieces three pounds of tripe, put it on to boil in as much water as will cover it, allowing a teaspoonful of salt to every quart of water. Let it boil three hours, then have ready four calves' feet, which have been dressed with the tripe, and add as much water as will cover them; also three onions sliced, and a small bunch of sweet herbs chopped fine. Half an hour before

the pepper pot is done add four potatoes cut in pieces; when these are tender add two ounces of butter rolled in flour, and season the soup highly with Cayenne pepper. Make some dumplings of flour and butter and a little water—drop them into the soup; when the vegetables are sufficiently soft, serve it. The calves' feet may be served with drawn butter. Any kind of spice may be added. If allspice or cloves are used, the grains should be put in whole.

SCRAPPLE.—Take eight pounds of scraps of pork, that will not do for sausage, boil it in four gallons of water; when tender, chop it fine, strain the liquor and pour it back into the pot; put in the meat, season it with sage, summer savory, salt and pepper to taste, stir in a quart of corn meal; after simmering a few minutes, thicken it with buckwheat flour very thick; it requires very little cooking after it is thickened, but must be stirred constantly.

FRENCH STEW OF PEAS AND BACON.—Cut about one-quarter of a pound of fresh bacon into thin slices; soak it on the fire in a stewpan until it is almost done; then put about a quart of peas to it, a good bit of butter, a bunch of parsley, and two spoonfuls of catsup; simmer on a slow fire and reduce the sauce; take out the parsley and serve the rest together.

HOW TO COOK AND SERVE EGGS.

EGGS AU BEURRE NOIR.—Heat some butter in a frying-pan until it is of a good dark-brown color; break six or eight eggs into a dish; season them to be of any particular flavor desired, and slide them gently into the frying-pan. When done, turn them carefully into a dish; pour a good tablespoonful of strong white-wine vinegar into the frying-pan, bring it quickly to a boil, pour it upon the eggs, and serve as hot as possible.

EGGS AUX FINES HERBES.—Boil some eggs for rather less than five minutes, then plunge them into cold water, and afterwards remove the shells; arrange the eggs in a dish, and pour over them a sauce made as follows: Mix two ounces of butter with a little flour, and put it into a stewpan with some finely-shred parsley and shallot; salt and pepper; warm it up quickly; moisten it with white wine, and let it simmer until it has acquired the proper consistency. The eggs and the sauce should be prepared simultaneously, so as to serve the dish hot.

EGGS FRITS.—Break some eggs into a frying-pan of hot friture, and, before the yolks become hard, take them up, and serve them upon a good gravy, or on a toast sprinkled with ketchup, or with a sauce of any kind.

EGGS AU LAIT.—With sugar sweeten a pint of milk, and flavor it with cinnamon or vanilla; strain, and let the milk grow cold. Beat together the yolks of ten eggs and the whites of two; mix with the milk, and strain it into a buttered tart-dish; place it over a stewpan of boiling water until the composition is well set; strew over it some sifted loaf-sugar in powder, and glaze it with a red-hot shovel-pan or salamander. This is, in fact, a French custard.

EGG SANDWICHES.—Hard boil some very fresh eggs and, when cold, cut them into moderately thin slices, and lay them between some bread and butter cut as thin as possible; season them well with pepper, salt, and nutmeg. For picnic parties, or when one is travelling, these sandwiches are far preferable to hard-boiled eggs *au naturel*.

EGGS AND GREEN PEAS.—Put a pint of fresh, tender green peas into a pipkin, or covered vegetable-dish; add a good

wineglassful each of olive oil and water; season with pepper, salt, and nutmeg. Cover down close, and place the dish over a pot of boiling water until the peas are done; then make indentations on their surface with a spoon. Into each of these break an egg; beat an egg and pour upon the top; and when well set, serve it in the dish in which it was dressed.

EGGS AND SAUSAGE.—Cut some slices of Bologna or Spanish sausage; toss them in butter or olive oil. Fry some eggs, trim them nicely, and lay one upon each piece of sausage; arrange among them some parsley leaves, fried crisp, and serve as hot as possible.

HOW TO COOK POTATOES.

FRENCH MASHED POTATOES.—After well boiling some potatoes in their jackets, peel and mash them with a fork; put them into a stewpan with some butter and salt, moisten them with fresh cream, and let them grow dry while stirring them over the fire; add more cream, and so continue for nearly an hour, dish them, and brown them on the top with a salamander. Serve directly.

POTATO CROQUETTES, A SWEET DISH.—Take some nicely-baked potatoes, scoop out the mealy part, and mash it thoroughly smooth; press it through a sieve, make it into a stiff paste with some cream, butter, orange-flower water, powdered loaf-sugar, and raw eggs well beaten; make it into croquettes, by rolling portions in sifted bread-crumbs, and dipping them in white of egg whipped to a snow; fry them in plenty of lard or fresh butter.

POTATO PONE.—This is a favorite dish in the West Indian Islands. Wash, peel, and grate two pounds of potatoes; add four ounces each of sugar and butter (or beef dripping), melted, one teaspoonful each of salt and pepper; mix well together; place it in a baking dish, and put it into a brisk oven until it is done, and become nicely browned.

STUFFED POTATOES.—Take five large potatoes, wash and peel them, and scoop them out, so as to have them hollow from end to end; fill the holes with sausage or force-meat, dip the potatoes into dissolved butter, and arrange them in a baking dish; put them into a moderately hot oven for about thirty or forty minutes. Serve directly they are done. They may be accompanied by a sauce or not, according to choice.

POMMES DE TERRE EN PYRAMIDE.—Either steam or boil some very good mealy potatoes, mash them and put them into a stewpan, together with some butter, a little salt and milk; as the mixture becomes stiff add more milk, but let it be of the desired consistency to arrange it in the form of a pyramid in a buttered dish. Place it in a hot oven, or brown it with a salamander and serve.

POTATOES FRIED WITH BATTER.—Nicely wash and pare some floury potatoes; cut each into any form you fancy, such as a large lozenge, etc., then thinly slice them so that the pieces may be of a uniform shape; dip them into either a sweet or savory batter, fry them in plenty of butter, and serve them quite hot, with either salt or powdered loaf-sugar strewn upon them.

CAKES, PUDDINGS, ETC.

APPLE PUDDING.—Eighteen fine sour apples stewed with very little water, with half a nutmeg; rasp the yellow rind of a lemon, sweeten to taste, and pass the whole through a sieve; add, while the pulp is warm, one-quarter of a pound of butter, with the juice of the lemon, the beaten yolks of four and white of one egg; beat fifteen minutes hard; line a shallow pudding baker with puff paste, set

it in the oven until baked, pour in the custard, and bake half an hour; while baking, which takes half an hour, beat the whites of two eggs stiff, allow a quarter of a pound of loaf-sugar, and beat thoroughly; spread the sugar and egg over the top of the custard, and set it in the oven until browned; no sauce is needed, but plain cream would be an addition.

PENNSYLVANIA PUDDING.—One pint of milk, a table-spoonful of washed rice, half a cup of raisins; sugar to the taste, a little salt and nutmeg; mix all together and put it in to bake; stir it up after it has skinned over four times, mixing up raisins and rice with the milk each time; let it bake until the rice is cooked; serve cold, with cream and sugar.

BIRD'S NEST PUDDING.—Peel tart apples; take out the cores, leaving the apples whole; make a custard of eight well-beaten eggs, half a pint of cream, and a pint and a half of scalded milk thickened with a heaping table-spoonful of flour and a little salt, but no sugar. Pour it over the apples. Bake twenty minutes. When the apples are tender the pudding is done. Serve immediately with butter and sugar stirred to a cream.

CREAM PIE.—This is baked like a custard, but to be very nice, the edge of the plate should be layered with puff-paste; make a custard of thin cream instead of milk, and bake it as a custard. It must be eaten the same day it is baked.

LEMON PIE.—The proportions are two lemons, four eggs, two table-spoonfuls of melted butter, ten table-spoonfuls of loaf-sugar. Grate the yellow rind of the lemon, beat together the rind, juice, sugar, and the yolks of the eggs until very light. Prepare a large tart pie, fill the pie with the mixture before baking the paste, and bake until the paste is done. Beat the whites stiff, and stir into them little by little one-fourth of a pound of sugar; spread it over the top, and bake a light brown.

BOSTON CAKE.—One pound of sugar, and half a pound of butter stirred together, three eggs beat lightly, one glass of wine, half a pint of milk, mixed with the wine, and an even teaspoonful of soda sifted with a pound of flour; bake in a rather quick oven.

GERMAN LADIES' FINGERS.—Beat one hour the yolks of five eggs with half a pound of sugar; add half a pound of blanched almonds pounded fine, the yellow part of one lemon grated. Mix well, add half a pound of flour very gradually. Roll out the paste, and cut it in strips the length and size of the fore-finger; beat lightly the whites of two eggs, and wet the fingers.

PEPPER NUTS.—Half a pound of loaf-sugar and three eggs; beat together half an hour. Pound two ounces of blanched almonds very fine, chop an ounce of citron as fine as possible, grate in the yellow rind of a lemon, add cinnamon, nutmeg, and a quarter of a teaspoonful of black pepper, half a teaspoonful of cloves, and seven and a half ounces of flour. Measure and shape the dough in a teaspoon, and bake in a moderate oven. They are very nice.

CHILDREN'S LOAF CAKE.—Five cups of dough, two of sugar, one of butter, caraway seed ground, and two eggs. Line pans with buttered paper, and bake as soon as light; use homemade yeast.

WASHINGTON CAKE.—Three-fourths of a pound of butter, and the same of sugar worked to a cream, five eggs well beaten, nutmeg and cinnamon; one pound of sifted flour, one gill of wine, a half teaspoonful of soda dissolved in one gill of cream, one pound of currants or raisins. Bake in a moderately quick oven.

MANUFACTURE OF PINE APPLE AND POTATO CHEESES.

THE Netherlanders supply the market with what is popularly known as "pine-apple" cheese. Very excellent cheese it is, too—this Dutch pine-apple—keeping in all climates capitably, and always commanding ready sale at good prices. This is the Hollander's formula for making Edam or pine-apple cheese. It is simple enough, and the Holland "pine apples" may just as easily be made in America, wherever four or five cows are kept, as it is in the Netherlands.

The fresh sweet milk is curdled with muriatic acid or spirits of salt, and the curd cut and chopped and manipulated in the most thorough manner in order to expel every particle of whey. The curd is then soaked in a brine of sufficient strength to float an egg for an hour. The brine is then worked out, and the curd subjected to a heavy pressure in iron moulds, that give the pine-apple form to the cheese. After from four to five hours' pressing the cheese is taken from the form and anointed with soft butter, having as much fine salt worked into it as it will hold. Thus finished up they set singly in rows on shelves in a cool, airy place, and with a month's curing are in a fit condition to send abroad, and will keep for years in any climate.

The largest of these Dutch cheeses never exceed four and a half pounds weight, to make one of which requires about six gallons of milk. So at any farmhouse, where three or four cows only are kept, an Edam cheese may be made every day without interfering with other duties, and the aggregate for a year would make a very respectable increase of income.

In Saxony the smaller farmers manufacture very palatable cheese from the milk of a single cow by the addition of potatoes. The potatoes are boiled until perfectly cooked, then mashed, and to four pounds of potatoes one quart of thick sour milk is added, with salt enough to season, and the mass kneaded as thoroughly as bread dough. In four days it receives another vigorous kneading, and is divided into balls of three to five pounds weight, pressed with the hand as compact as possible into small baskets, and dried, in summer, in the shade; in winter, by the fire or stove. When thoroughly dry, the cheese is put into tin cans, sealed up, and set by for use in a cool, dry place.

CONTRIBUTED RECEIPTS.

INDIA PICKLE.—Quarter of a pound of ginger, half an ounce of ground cloves, half an ounce of chillies, four ounces of black pepper, two of ground allspice, four of coarse salt, two of garlic, two of eschalots, quarter of a pound of mustard-seed, and a small piece of alum, all put into two gallons of pure cider or white wine vinegar, and boiled half an hour. Mix half a pound of mustard and quarter of a pound of tannin, smooth with a little vinegar, and add to the above pickle. Let it just come to a boil, then pour into a deep jar. Put into this pickle all vegetables as they come in their season, being careful to have them well dried. Let them remain in the pickle three weeks, then bottle for use. This will keep perfectly good three years, and is the best mixed pickle I have ever used.

SALAD DRESSING WITHOUT OIL.—Take the yolks of two fresh eggs boiled hard, mash them in a plate with a silver fork, and a saltspoonful of salt and two spoonfuls of mustard; rub the whole well together. Add by degrees three spoonfuls of fresh cream and two of good vinegar, stirring all the time until quite smooth.

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MOLLY'S CAKE.—Four eggs, three cups of flour, two of sugar, one of sweet milk, half a pound of butter, one teaspoonful cream of tartar, half a teaspoonful of soda. Some flavoring extract.

GINGER BREAD.—One cup of molasses, one of sugar, one of milk, three eggs, four cups of flour, one small cup of butter, two teaspoonfuls of cream of tartar, one of soda, ginger, and cloves.

SUET PUDDING.—One pint of sweet milk, one cup of sour milk, four eggs, one cup of sugar, two cups of chipped suet, one teaspoonful of soda, a piece of butter the size of a small egg, raisins or currants, or dried fruit, flour to make a stiff batter. Boil three hours. Liquid sauce.

A LADY sends us the following. We are not responsible for its efficacy:—

A NICE, ECONOMICAL HAIR WASH: BLACK TEA.—If you want to have a good head of hair, never apply to cosmetics; use nothing else to clean it but strong, cold black tea. Rub it into the roots every evening before going to bed, with a little sponge, and every morning do the same. I generally use it, and recommend it to all ladies desirous of having a voluminous head of hair.

CHEAP WAY TO CLEAN STRAW HATS.—Pounded sulphur, cold water, one brush. Make a paste of pounded sulphur and cold water; wet the hat or bonnet, and cover it with the paste till you do not see the straw. Rub hard. Hang the hat up to dry. When dry, brush the sulphur off with a brush till the straw gets beautifully white. This method is easier than the sulphur bleaching-box, and can be done very quickly. I recommend it, for I have tried it many times.

MISCELLANEOUS.

CURLED BUTTER.—Tie a strong cloth by two of the corners to an iron hook in the wall; make a knot with the other two ends so that a stick might pass through. Put the butter into the cloth; twist it tightly over a dish, into which the butter will fall through the knot, so forming small and pretty little strings. The butter may then be garnished with parsley, if to serve with a cheese course; or it may be sent to table plain for breakfast in an ornamental dish. Squirted butter for garnishing hams, salads, eggs, etc., is made by forming a piece of stiff paper in the shape of a cornet, and squeezing the butter in fine strings from the hole at the bottom. Scooped butter is made by dipping a teaspoon or scoop in warm water, and then scooping the butter quickly and thin. In warm weather, it would not be necessary to heat the spoon.

INK STAINS.—To take out ink from a morocco-covered table, rub it with a flannel and soap, not very wet, and then polish it up with a dry, soft cloth or flannel. Ink stains can be also removed from a walnut-wood table by putting a few drops of spirits of nitre in a teaspoonful of water, and touching the spot marked with the ink by a feather dipped in the mixture. As soon as the ink stains disappear immediately rub over the spot with a small bit of linen wetted in cold water, or there will be a white mark not easily to be effaced remaining.

A GOOD way of cleaning oil-cloth is to sponge it well with skim milk, as it brightens it and preserves the color.

To CLEAN cloth from claret stains put it in boiling milk as soon as possible after the claret is spilt. The part of the cloth which is stained must not be put in water before it is dipped in the milk, or the stain will not come out.

To CLEAN vials, put them in cold water with ashes, and boil them.

Receipts, &c.

POTTED MEATS.

THE preservation of potted meats is mainly due to the exclusion of the air by the vessels in which they are inclosed, and the layer of fat with which the meat is covered.

For home purposes we should always recommend butter to be employed for this purpose, and hence, the first operation necessary in potting is the purification of that substance.

Butter, as ordinarily made, contains a considerable quantity of curdy matter derived from the cream. This, after a time, turns rancid, even in spite of all the salt that may be added; and consequently the length of time that butter will keep is limited. By removing the curd, butter will keep a very great length of time without change. The only method by which this can be done is by clarifying. In some parts of Switzerland they put the butter into earthenware glazed vessels; these are placed in large saucepans of water and heated very gently until the contents melt, the greatest care being taken not to overheat the butter, and as soon as it becomes liquid the vessels are allowed to cool with the slightest agitation. In this manner all the impurities are got rid of; some being lighter rise to the top, others, as the curd, sink to the bottom. The pure butter so clarified will keep sweet for a long time, and it is in this condition that it should always be used in potting. If butter is clarified in a saucepan over a fire the curdy matter is certain to be overheated, and the whole mass becomes unpleasantly flavored.

Clarified butter is better than suet or melted fat to pour over the top of potted meats, as the suet in cooling cracks away from the pot and admits the air; this evil does not generally happen when butter is used. Having made these preliminary observations, we will now give some receipts for potting meats, premising that small pots should generally be used, for two reasons—firstly, the covering of butter is less likely to crack when small pots are used than when large ones are employed; and secondly, the contents are sooner eaten when opened, so that there is less chance of their being spoiled by exposure to the air.

Any kind of meat—as beef, tongue, ham, chicken, &c.—may be potted, if first baked or stewed until tender, and the fleshy parts pounded in a mortar with salt, such spices as may be approved, and a proportion of clarified butter; it should then be pressed firmly into the pots, melted clarified butter poured over, and the pot tied down when cold. In most cookery books a marble mortar is recommended. This is a mistake; there cannot be a much worse material used for mortars than marble: it is soft, and, what is still worse, readily absorbent of grease and flavors, so after having been used for one substance, if high flavored, cannot be safely used for another. A good wedgewood-ware mortar, such as used by chemists, is the cheapest and best that can be employed.

Many potted articles require special treatment, the directions for which we subjoin:—

POTTED SALMON.—Split a salmon down the back, and divide it into two pieces, removing the backbone, head, and tail. Wipe the two sides with a clean napkin, but do not wash them. Salt them slightly, and let them drain. Put the drained pieces into a baking pan, after having well rubbed them all over with a mixture of powdered cloves and mace, and four or five bay leaves and some

whole pepper. Cover the fish with cold clarified butter, and the pan with strong paper. When baked, take the salmon out and let it drain from the gravy. Take off the skin, and put the fish into the pots. Sprinkle the upper surface of the potted salmon with a little spice, and pour clarified butter over it when cold. Then close the pots.

POTTED LOBSTER.—Boil the lobsters yourself. Choose hens in preference, on account of the spawn. When the lobsters are cold, pick out all the parts that are eatable. Beat the flesh in a mortar, seasoning it with salt and a mixture of pepper, mace, and nutmeg finely powdered. As you beat and mix it, incorporate with the paste a small quantity of clarified butter. Press the meat strongly into the potting pots, and pour over it hot clarified butter. Lobsters may also be potted by putting into the pots lumps of the meat, and pounding only the spawn, and filling up with clarified butter.

POTTED RABBIT.—Take off the legs and shoulders of the rabbits, also the fleshy parts of the back. Cut off the leg bones at the first joint, and the shoulder bones at the blades, but without cutting off the meat. Take also the livers: season these limbs and livers, put plenty of butter over them, and bake them gently; then stow them lightly into pots, covering them with clarified butter. The remainder of the rabbits may serve for any other purpose in the culinary arrangements of the day.

POTTED PIGEONS.—Clean them well, bone them, season them in the usual manner, and lay them very close in a baking pan. Cover them with butter; tie very thick paper over them, and put the pan into the oven. When cold, put them closely packed side by side into pots that will hold three each, and cover them with clarified butter.

POTTED BIRDS.—Bake them in a pan under a crust, with plenty of seasoning and butter. When they are cold put as many in a pot as can be forced in side by side, and cover them with clarified butter.

MISCELLANEOUS COOKING.

RISsoles.—Chop the meat very fine; if mutton, a little parsley will be an improvement; season it, and rub some butter in. Make up the rissoles in the form of a sugar-loaf, beat an egg and roll them in it, and then in bread crumbs, very fine, twice; fry them a nice golden brown, and serve up with good gravy in the dish. *Or.* The meat must be chopped very fine. Take an equal quantity of bread crumbs, a tablespoonful of flour, a little allspice, salt, and half an onion chopped very fine indeed. First mix the bread crumbs, flour, and spice together, then mix the meat well with it, sprinkle the onion over, stir all well together, and stir in two tablespoonfuls of bacon fat, or a rasher or two of bacon finely minced. Make the mixture into balls with a very little milk, press them flat, roll each in flour, and drop them one at a time into a saucepan of boiling dripping, frying each simply in this way. When brown take it out with an egg-slice, let the fat drain from it, place it on a pad of paper before the fire so as to become quite dry.

VEAL CUTLETS. TO STEW.—Cut them about half an inch thick, flatten them with a chopper, and fry them in fresh butter or dripping. When brown on one side turn and do them on the other, continuing to do so till they are thoroughly done, which will be in about a quarter of an hour. Make a gravy of some trimmings, which put into a stewpan, with a bit of soft butter, an onion, a roll of lemon-peel, a blade of mace, some thyme, parsley, and stew the whole over a slow fire for an hour, and then strain it; put one ounce of butter into another pan, and when

melted mix with as much flour as will dry it up; stir this for a few minutes; then add the gravy by degrees till the whole is mixed; boil it five minutes, then strain it through a sieve, and put it to the cutlets. Some browning may be added, together with mushroom or walnut catsup, or lemon pickle.

QUARTER OF LAMB.—Bone a quarter of lamb, taking great care not to injure the skin. Make a seasoning in the following manner: Cut three onions and fry them in lard. When these are nearly done, add some parsley chopped very fine, salt, spice, two spoonfuls of cream, and four eggs. Simmer this mixture over the fire till it becomes pretty thick, then put it into the meat in the place of the bone, roll the meat up, and roast it, basting it with butter and bread crumbs. Serve it with rich sauce.

BEEF CROQUETTES.—Mince some dressed beef very fine, melt a piece of butter in a stewpan, add three or four onions chopped fine, and fried a pale brown; add a spoonful of flour, and moisten with a little good stock, season with pepper, salt, nutmeg, and a little parsley chopped fine. When the sauce is done enough, put in the minced beef, let it stew a short time till the sauce is dry, then form the meat into either balls or rolls, dip each into the beaten white of eggs; have some butter or lard hot, but not quite so hot as for other fries, or the balls will break; you must put each ball very gently into the frying pan, shaking a little flour over them; roll them about gently in the pan to brown them alike, and when a good color, drain them on a cloth, and served on dressed parsley.

FILLET OF BEEF WITH MUSHROOMS.—Cut a fillet into slices, and pour some melted butter over them, seasoned with pepper and salt, and let them stand for an hour; then put them in a frying-pan, on a quick fire, to brown lightly; take them out, and put in the pan flour enough to thicken and brown it; mix it smoothly, add some stock, and some mushrooms, half stewed; then put back the fillets, and finish them. When you serve, add to the sauce the juice of a lemon. The sauce must be very smooth and thick. To vary this dish, leave out the mushrooms, and, in place, add a large glass of white wine, or serve with tomato sauce.

LEG OF MUTTON TO EAT LIKE VENISON.—Choose a fine leg of mutton, and let it hang ten days, or even longer, in cold weather. Prepare a good forcemeat, and make a deep slit near the bone at the fillet end. Put in the forcemeat, and sew over it a piece of linen to keep it in. Roast the leg of mutton for two hours and a half. Make a good gravy with the shank-bone, and one pound of gravy beef, an onion, a few whole peppers, a little salt, and a pint and a half of water. Let it simmer for two hours. Add a dessert-spoonful of flour to thicken it; a little burnt sugar, if it is not dark enough in color, and more seasoning if necessary. Strain it, and when the mutton is dished, pour a small quantity of the gravy over it. Serve the remainder in a tureen; currant jelly should be sent to table with this dish. Of course, the linen that is put to keep in the forcemeat would be removed before the joint is dished.

HOW TO COOK POTATOES.

BROWNED POTATOES.—Steam or boil some rather small-sized potatoes, peel them, and throw them into a stewpan of boiling butter; shake them occasionally, and when done and well browned serve them upon a thin slice of toast which has been dipped into either essence of anchovy, or ketchup.

POTATOES IN CREAM.—Have ready some potatoes boiled or steamed, and cut into slices; place them in a stewpan with a breakfast-cupful of good thick cream, a dessert-spoonful of flour, some salt and crushed pepper, grated nutmeg, and chopped parsley. Mix thoroughly together, place it upon the fire till it is scalding hot, but not boiling, and serve very quickly.

BROILED POTATOES.—Boil some potatoes in their skins; when done, peel them; dip them into dissolved butter, place them upon a gridiron over a very clear fire, grill them till they are nicely browned underneath, then turn them, and when of a good color put them in a dish, sprinkle them with mushroom ketchup, or simply with fine salt, and serve hot.

POTATO OMELETTE.—This may be made by simply quartering four cold boiled potatoes, then cutting them in very thin slices crosswise; well seasoning them, tossing them in butter, and adding to them a little cream mixed with four well-beaten and strained eggs; fry in the usual way. Or take two or three nicely-cooked potatoes, mash them, and add to them some seasoning and a small quantity of cream; stir this in with the yolks of six eggs and the whites of two. Fry in butter until browned on one side only; serve folded in a dish. These omelettes may be made sweet or savory by seasoning them accordingly.

POTATO SCONES.—Take some boiled or steamed potatoes, peel them, and mash them, add some salt and flour sufficient to give them the consistency of light dough, roll it out rather thin, cut it into small cakes, and do them in front of a fire in a toaster, or grill them on a gridiron, and serve quite hot, either buttered or with butter apart.

CAKES, PUDDINGS, ETC.

CARAWAY CAKE.—Rub half a pound of butter into one pound of flour, and mix with it half a pound of sifted loaf-sugar, and half a teacupful of caraway-seeds; make them into a stiff paste with a little cold water, roll it out two or three times, cut it into round cakes, prick them, and bake them upon floured tins in a slow oven. Currants may be used instead of caraway-seeds, if preferred.

SARATOGA CAKE.—Take four cups of sugar and two cups of butter, and mix them well together. Take two cups of milk, in which dissolve two small teaspoonfuls of saleratus; beat well six eggs, which add alternately with the milk and eight cups of flour to the sugar and butter. Add mace and nutmeg to your taste, and also fruit. This will make two loaves of cake. It is very good when well made and baked.

TEA CAKES.—With a pound of flour rub a quarter of a pound of butter; add the beaten yolks of two, and the white of one egg, a quarter of a pound of pounded loaf-sugar, and a few caraway-seeds; mix it to a paste with a little warm milk, cover it with a cloth, and let it stand before the fire for nearly an hour; roll out the paste, and cut into round cakes with the top of a glass, and bake them upon floured tins.

APPLE MERINGUES.—Fill a small pudding-dish half full of stewed or preserved apples, or any other acid fruit. Beat the whites of six eggs to a very stiff froth, and mix in one tablespoonful of sugar to each egg. Pile the egg on the fruit, and bake it in a slow oven from one to two hours. It can be eaten cold or hot.

MARLBOROUGH PUDDING.—Grate enough apples to make eight ounces; add to this eight ounces of fine white sugar, eight ounces of butter, six eggs well beaten, the juice of two lemons, with the grated peel of one. Line a pie-dish

with fine puff-paste, put the pudding in it, and bake in a quick oven.

SPICED PUFFS.—Beat up any quantity of whites of eggs, adding white sifted sugar with any spices; the puffs to be flavored with mace, cinnamon or cloves; drop them from the point of a knife, in a little high towering form, upon damp wafer sheets, and put them into a very slow oven.

LEMON CHEESE-CAKES.—Rasp the rind of a large lemon with four ounces of fine sugar, then crush and mix it with the yolks of three eggs, and half the quantity of whites, well whisked; beat these together thoroughly; add to them four tablespoonfuls of cream, a quarter of a pound of oiled butter, the strained juice of the lemon, which must be stirred quickly in by degrees, and a little orange-flower brandy. Line some patty-pans with thin puff-paste, half fill them with the mixture, and bake them thirty minutes in a moderate oven.

ORANGE CHEESE-CAKES are made as in the last receipt, except that oranges are substituted for the lemons. A few thin slices of candied lemon or orange-peel may be laid on the cheese-cakes before baking.

PRESERVE PUFFS.—Roll out puff-paste very thinly, cut it into round pieces, and lay jam on each; fold over the paste, wet the edges with egg, and close them; lay them on a baking sheet, ice them, and bake about a quarter of an hour.

CONTRIBUTED RECEIPTS.

WHITE MOUNTAIN CAKE.—Take one cup of butter, and three of sugar, and mix well together; then add half a cup of sweet milk, one teaspoonful of cream of tartar, and put into the milk; half a teaspoonful of soda put into three and a half cups of flour; the whites of ten eggs, beaten very stiff, which you put into the mixture, next to the last, flour being put in lastly; flavor with essence of lemon. Bake this quantity in three cakes. Then make an icing. To one pound of pulverized sugar, take the whites of three eggs; flavor with vanilla. Put the icing between the layers of cake, and on the top and the sides. You will then have delicious cake.

ALMOND CAKE.—Work two cups of sugar into one cup of butter; one cup of sweet milk, into which dissolve one teaspoonful of soda. Four cups of flour, into which put two teaspoonfuls of cream-of-tartar. Put in the milk and flour alternately; flavor with essence of almond.

CUP CAKE.—One cup of butter beaten to a cream, two cups of light sugar, four eggs beaten separate, three cups of flour, one cup of sweet milk, one teaspoonful of soda dissolved in the milk, add a little extract of lemon; bake one hour.

BISCUIT PUDDING.—Crumble four moderate-size biscuits in two pints of sweet milk; take a piece of butter the size of an egg, one cup of sugar, three eggs; beat them separate, and pour the white on top; add a little nutmeg; bake half an hour.

JELLY CAKE.—Three and a half cups of flour, two of sugar, one of milk, three eggs, half a cup of butter, one teaspoonful of cream of tartar, and one of soda.

MISCELLANEOUS.

POMADE A LA BOMBAY.—One pint best olive oil, bottle castor oil, two drachms oil of sweet almonds, two drachms oil of bitter almonds, two and a half ounces of beeswax. Melt all gradually before the fire, stirring gently with an iron spoon. When quite smooth pour into bottles or pots.

oATMEAL PORRIDGE is made by boiling oatmeal and water in such proportions that a thick mixture is obtained, which, on cooling, becomes nearly solid. The coarse Scotch oatmeal is far superior for these purposes. The most approved method of making porridge is to strew oatmeal with one hand into a vessel of boiling water (to which salt has been previously added), so gradually that it does not become lumpy, stirring the mixture at the same time with the other hand. After the requisite quantity has been stirred in—namely, about two large handfuls of coarse oatmeal to a quart of boiling water—the whole should be allowed to stand by the side of the fire, so as to simmer gently for twenty or thirty minutes. During this time it thickens considerably. As thus prepared, it is usually eaten with the addition of milk. It is an excellent article of diet, and especially adapted for children, being nutritious, wholesome, palatable, and very economical.

PICKLED ONIONS.—Have the onions gathered when quite dry and ripe, and, with the fingers, take off the thin outside skin; then with a knife remove one more skin, when the onion will look quite clear. Have ready some very dry bottles or jars, and as fast as the onions are peeled, put them in. Pour over sufficient cold vinegar to cover them, add two teaspoonfuls of allspice, and two teaspoonfuls of black pepper, taking care that each jar has its share of the latter ingredients. Tie down with bladder, and put them in a dry place, and in a fortnight they will be fit for use. This is a most simple receipt and very delicious, the onions being nice and crisp. They should be eaten within six or eight months after being done, as the onions are liable to become soft.

SYRUP OF CLOVES.—Put a quarter of a pound of cloves to a quart of boiling water, cover close, set it over a fire, and boil gently half an hour; then drain and add to a pint of the liquor two pounds of loaf-sugar; clear it with the whites of two eggs beaten up with cold water, and let it simmer till it is strong syrup; preserve it in phials close corked.

As a rule, sleeping apartments should not be washed on wet days, when they are long in drying, but a fine dry day should be chosen; and if the floor is cleaned early in the morning, and the doors and windows opened, the air will be thoroughly dry before evening. If you object to scrubbing as causing too much wet, the floors may be rubbed with a damp flannel to remove the dust.

CELERY PRESERVE.—Cut the blanched part of the celery in pieces, and boil it in water with a large quantity of ginger until it is quite tender, then throw it into cold water and allow it to remain for an hour. Put it over a slow fire in good syrup, with some pieces of ginger, and let it remain simmering for an hour. Cool it again, and in the meantime thicken the syrup by further evaporation. Put the celery in again, and repeat the same process. After a third simmering in this way, taking care to keep the syrup thick, put the celery into pots, and cover with a syrup.

BEEF-TEA FOR INFANTS.—Take one and a half pound of the best steak, cut it into very small pieces, and put them into an earthenware jar with enough cold water to cover the meat; tie the top of the jar on, and put it into a saucpan full of hot water; place the saucpan on the fire, and allow it to boil for three hours, by which time all the goodness of the meat will be extracted. This is the pure essence of beef. No vegetables or seasoning of any kind should be used for babies, a little salt only should be added.

Receipts, &c.

ON THE CURING OF HAMS AND BACON.

The general plan of curing hams and bacon may be described as follows: "For each ham of twelve pounds weight, two pounds of common salt, two ounces of saltpetre, quarter of a pound of bay salt, and a quarter of a pound of coarse sugar. The hams to be well rubbed with this mixture, which must be in the finest powder. It is always the best plan to get a man to rub the meat, as a woman's hand is hardly heavy enough to do it effectually; they are then placed in a deep pan, and a wineglass of vinegar is added. They should be turned each day; and for the first three or four should be well rubbed with the brine. After that time it will be sufficient, with a wooden or iron spoon, to well ladle it over the meat. They should remain three weeks in the pickle. When removed from it they must be well wiped, smoked with wood smoke for three weeks, and finally put in brown paper bags."

When we take into consideration the fact that the preservative action of salt is chiefly due to its removing a very large portion of the juices of the flesh, it is obvious that there is a great amount of unnecessary labor in the plans generally followed, more especially if the same result can be obtained in a different manner. Some years since we met with the following directions for salting, which appeared so very superior to those generally given, that we at once put them on trial, and found, as we fully expected, that the result was most satisfactory. They are as follows: Our method, and it is guaranteed by invariable success in producing the finest bacon and hams for some years, without a single failure, is very different. On the ground (assumed) that the action of the curing material is to withdraw from the meat, before putrefaction begins, a portion of its juices, and to put the rest in such condition as to prevent, for a long time, the beginning of that process, otherwise natural to all meat, the meat is placed, while perfectly fresh, upon a stone slab, and covered with a thin layer of brown sugar. After two days this is wiped off, and a thin layer of warm dry salt applied to the whole surface. Very little saltpetre is used. The meat is then turned every day, and all moist salt removed, and dry salt substituted, and the slab kept, all through the curing, as dry as it may be. The meat is never rubbed, or should the hand touch it, as in the turning, it may be handled with a dry cloth. In fourteen days, by this method, the bacon of a pig of 200 pounds will be fully cured, and the hams in three weeks to a month. When cured, they are wiped perfectly clean and dry, so as to remove every particle of salt from the surface, and carefully sprinkled with dry flour. If then put into close linen bags, and hung up in a dry place, both hams and bacon keep perfectly sound and good for at least twelve months. The rapid and regular removal of all salt once saturated with the outflowing juices, and its replacement with dry salt, appears to adjust the curative power of the salt to the demands of different parts of the meat, and, by removing at once what might else decompose, and what cannot be supposed to be of any further value, to expedite the process. The rubbing we deem large and needless addition to the necessary labor. Being heated, the salt acts instantly and rapidly upon the outer parts of the meat, and thus secures a perfect commencement of the curing. And the slab (in lieu of the hollow pan), especially if sloped to a receptacle for any escaping liquid, insures, if the meat be turned daily, as much dry-

ness as is practicable. Our plan has, at least, the advantage of keeping "hands off," and dispensing with all hard work. We strongly recommend a trial of this process to all home curers of hams and bacon. G. C.

MISCELLANEOUS COOKING.

ECONOMICAL VEAL SOUP.—Boil a bit of veal that will make a fricassee, pie, or hash; when tender, take out the meat, and slip out the bones; put them back in the kettle, and boil gently two hours; then strain the liquor, and let it remain until next day; when wanted, take off the fat, put the soup into a clean pot, add pepper, salt, an onion, a half teacupful of rice, a tablespoonful of flour mixed in water, dry bread, and potatoes.

BROWN CHICKEN SOUP.—Cut up a nicely-dressed chicken; put it in the pot with water to cover it, which must be measured, and half as much more added to it before the soup is dished. Keep it covered tight, boiling slowly, and take off the fat as fast as it rises. When the chicken is tender, take it from the pot and mince it very fine; season it to the taste, and brown it with butter in a dripping pan. When brown, put it back in the pot. Brown together butter and flour, and make rich gravy, by adding a pint of the soup; stir this in the soup, and season it with a little pepper, salt, and butter. Be careful the chopped chicken does not settle, and burn on the pot. It will be well to turn a small plate on the bottom of the kettle to prevent this. Toast bread quite brown and dry, but do not burn it, and lay the toast in the tureen, and serve it with the soup; stir the chicken through it, and pour it in the tureen.

GREEN MINT SAUCE.—The French use this for boiled lamb. It is made by putting green mint, chopped fine, and parsley, in vinegar.

GIBLET SAUCE.—Take the livers, lights, gizzards, and hearts from fowls. Boil very tender, and chop them fine. Make a nice thin drawn-butter, and stir them in; or boil and chop them, and use the water in which they were boiled; season with butter, pepper, and salt; beat up the yolks of two eggs, add them, and keep the sauce stirring until it thickens. This sauce is best for roast fowls.

FISH CUTLETS.—Take steaks of any large fish; dip them in egg and bread-crums, season with pepper and salt, and fry slowly until done a nice brown.

VEAL FORCEMEAT.—Take of undressed lean veal, freed from skin and sinews, one pound, as much beef or veal suet, and the same quantity of bread-crums; chop fine two drachms of parsley; of lemon-peel, sweet herbs, and onions, each one drachm; half drachm of allspice beaten to a fine powder; and pound the whole in a mortar, adding thereto the yolk and white of an egg; rub the whole well together, and season it with pepper and salt.

QUARTER OF LAMB ROASTED AND LARDED.—Lard the upper side of a fore quarter of lamb with lean bacon, and thickly sprinkle the other side with bread-crums. Cover the meat with paper so that it should not be burnt, and roast it. Take it from the fire when nearly done, and cover the unlarded part once more with bread-crums, season it with salt and finely-chopped parsley, then put the lamb again before a brisk fire to brown it, and serve it up with vinegar poured over it.

RABBIT SOUP.—Cut one or two rabbits into joints; lay them for an hour in cold water; dry and fry them in butter till about half done, with four or five onions, and a middling-sized head of celery cut small; add to this three quarts of cold water, one pound of split peas, some

pepper and salt; let it stew gently for four or five hours, then strain and serve it.

CHICKEN PANADA.—Skin a fowl; cut it in pieces, leaving the breast whole; boil it in three pints of water till perfectly tender, pick off the meat, and pound it finely in a mortar, and mix it with the liquor it was boiled in; rub it through a sieve, and season it with salt.

HOW TO COOK OR SERVE EGGS.

FRICAISE OF EGGS.—Take some hard-boiled eggs; cut them into quarters, yolks and whites. Heat some gravy seasoned with shred lemon-peel, parsley, thyme, and grated nutmeg. Put in the eggs, together with a piece of butter rolled in flour; shake it gently over the fire till properly thickened; garnish with artichoke bottoms, sliced thin and fried, and tufts of hard-boiled eggs chopped small.

EGGS WITH ONIONS.—Boil some eggs hard, preserve the yolks whole; cut the whites into slips, and add them to a few small onions which you have first fried in butter; give all a stir up, pour off the superfluous fat; dredge in a little flour; moisten it sufficiently with gravy; add seasoning to taste; let it come to a boil; put in the yolks, and, when they are quite hot, serve.

EGG DUMPLINGS.—After boiling some new-laid eggs, plunge them into cold water; remove the shells, envelop the eggs in pieces of light paste, rolled very thin; brush the outsides with yolk of egg, roll them in sifted bread-crumbs, and fry them quickly in plenty of hot friture until nicely browned. Well drain them from all fat, and either serve them on a white napkin, or upon a sauce of any kind. When intended for a sweet instead of a savory dish, mask them with powdered loaf-sugar, and decorate with slices of fresh lemon cut into quarters. They may be baked instead of fried, if more convenient; but the heat of the oven should be strong.

BAKED EGGS.—Melt a good piece of butter in a deep dish; break into it five or seven eggs, keeping them whole as for frying. Chop up any kind of hot pickle, such as gherkins or cauliflower; sprinkle this thinly on the eggs, put them into the oven for five minutes, and serve quite hot.

MINCED EGGS.—Take four or five hard-boiled eggs; shell them and mince them, but not too small. Thicken a breakfastcupful of gravy or milk, with sufficient flour rolled in butter; add some savory herbs, chopped small; season with Cayenne or white pepper, a little nutmeg, and salt; simmer it for ten minutes, put in the eggs, shake it gently round and round over the fire for a few moments, and serve garnished with sippets of toast and small pieces of sliced lemon. Any particular flavor may be given to this dish, to suit the taste.

BROWN EGGS.—Hard boil some eggs, put them into cold water, shell them and slice them; lay them upon hot buttered toast, and season them according to taste. Strew fried bread-crumbs over them, then sprinkle them with catchup and brown them.

HOW TO COOK POTATOES.

POTATO PATTIES.—Butter some small patty-pans; strew bread-crumbs over the insides and fill them with some nicely-mashed potatoes, flavored with either mushroom catchup, grated lemon-peel, or savory herbs chopped fine; add sufficient lard or fresh butter, and sift more bread-crumbs on the tops; place them in an oven till properly browned, lift them out of the patty-pans to serve.

Note: a very thin puff paste may line and cover the patty-pans, and the bread-crumbs be omitted.

POTATO SURPRISE.—Take some good-sized cold boiled potatoes, cut a piece from the end of each, and with a round-topped knife remove a good deal of the inside of the potatoes; fill them with oysters, bearded, chopped, peppered, and mixed with raw egg; replace the tops upon the potatoes, moistening the edges with raw egg to make them adhere together, and place the potatoes in a slack oven, while you prepare a batter, into which dip them, and afterwards fry them in lard; when very nicely browned serve hot. Some pickled sauce may take the place of the oysters, if more convenient, or a few bread-crumbs, soaked in beaten egg.

POTATO SAUCE.—Smoothly mash one large steamed potato when it is hot, and add a little salt, shred lemon-peel, and white pepper; mix with it some dissolved butter, the beaten yolk of a new-laid egg, and pour over it enough boiling milk to render it sufficiently thin in consistency. Gravy instead of milk may be used when a white sauce is not wanted, and potato flour only may be employed when easily procurable. Any particular flavor may be imparted to this sauce according to taste, such as chopped herbs, olives, pickles, etc.

POTATOES IN MEAT, PUDDINGS, AND PIES.—The introduction of a potato or two into family puddings is a generally acknowledged improvement, inasmuch as the farinaceous nature of the potato causes it to absorb fat and thereby act as a corrective to the over richness of most meat pies and puddings. Potatoes are especially of advantage with beef or mutton; one or two to an ordinary sized pasty being sufficient.

ROASTED POTATOES.—Wash some good-sized potatoes, and boil them for ten minutes; take them up and peel them, well butter them outside, sprinkle some salt and pepper upon them, and dredge them with a little flour; arrange them in an oven and roast them before the fire, turning them as they require it; when thoroughly brown serve in a hot dish.

JULY PIE.—Steam or boil some mealy potatoes; mash them together with some butter or cream, season them, and place a layer at the bottom of the pie-dish; upon this place a layer of finely-chopped cold meat or fish of any kind, well seasoned; then add another layer of potatoes, and continue alternating these with more chopped meat until the dish be filled. Smooth down the top, strew bread-crumbs upon it, and bake until it is well browned. A very small quantity of meat serves in this manner to make a nice presentable little dish. A sprinkling of chopped pickles may be added if handy, and when fish is employed it eats better if first beaten up with raw egg. Some dressed spinach, tomatoes, asparagus tops, etc., may be made use of in place of the meat, if convenient, but the potatoes should predominate three-fourths more than the other ingredient introduced.

CAKES, PUDDINGS, ETC.

QUEEN OF PUDDINGS.—One pint of nice fine bread-crumbs, one quart of milk, one cup of sugar, the yolks of four eggs beaten, the grated rind of a lemon, a piece of butter the size of an egg. Bake until done, but not watery. Whip the whites of the eggs stiff, beat in a teacupful of sugar in which has been strained the juice of the lemon, spread over the pudding a layer of jelly, pour the whites of the eggs over this; replace in the oven; bake lightly. To be eaten cold, with cream, if preferred. Decidedly the best of all puddings—something new.

CORN STARCH BLANC MANGE.—Boil one quart of sweet milk, stir into it gradually five tablespoonfuls of corn starch mixed with milk; add salt, and only two large spoonfuls of loaf-sugar; stir until thoroughly cooked. When done, take it from the fire, and, when cooled, add lemon and vanilla, and pour it into moulds. Serve with jelly or fresh fruit, and whipped cream flavored like the pudding.

SOFT JUMBLES.—One pound and a quarter of flour, one pound of butter, one pound of pulverized loaf-sugar, six eggs, and nutmegs.

CORN BREAD.—Beat two eggs very light, and mix them with one pint of sour milk; add a teaspoonful of soda, and stir in one pint of corn meal and one tablespoonful of melted butter. Beat it well, and bake in a quick oven.

CAKE SANDWICHES.—Four eggs, half a pound of pounded lump-sugar, half a pound of fresh butter, half a pound of flour; beat the butter to cream, dust in the flour, and add the eggs well whisked; beat with a fork for a quarter of an hour; butter a tin and pour in half of the mixture; bake from a quarter of an hour to twenty minutes. Remove from the tin, butter again, and add the other half of the mixture. Bake as before. When cool, spread jam thickly over one portion of the cake, place the other part over it, and cut into whatever shape you please.

APPLE CHEESECAKE.—Peel, core, and boil some apples till they are quite soft, with a few cloves and some lemon-peel. The saucepan in which they are boiled will only require about a tablespoonful of water at the bottom to keep the apples from burning. When they are soft, remove the lemon-peel and cloves, and beat them up in the saucepan with moist sugar and a little piece of butter. Cut up some candied peel, and add to the apples with currants in the proportion of a quarter of a pound to one pound of apples. Mix well together, and let the mixture stand till quite cold. Line a dish or pattypan with light paste, fill with the apple, and bake.

CONTRIBUTED RECEIPTS.

MR. GODEY: Reading your Book, I saw that you wished for the receipt of "orange syrup." I now take the liberty of sending you that receipt, also a few others, which may prove useful to you.

ORANGE SYRUP.—Select ripe and thin-skinned fruit. Squeeze the juice through a sieve, and to every pint add one-pound and a half of loaf-sugar. Boil it slowly, and skim as long as the skum rises. Then take it off, let it grow cold, and bottle it. Two tablespoonfuls of this syrup mixed with melted butter, make a nice sauce for plum or butter puddings. Three tablespoonfuls of it in a glass of ice-water make a delicious beverage.

SOFT ORANGE SYRUP.—Peel the oranges carefully; then squeeze the juice and strain it, so as to extract the seed and white fibrous substances, which are very bitter. Add one pound of loaf-sugar to one pint of juice, and boil it in a preserving kettle; stir frequently, and skim well. Boil until it is a rich syrup. When nearly cold, bottle, cork, and seal.

LEMON SYRUP.—To every pint of strained juice add one pound and three-quarters of sugar. Let it simmer until it becomes clear; then put it into bottles and cork tightly.

AGRAG.—This is the most delicious and refreshing drink ever devised by thirsty mortal. It is made of unripe grapes pounded, loaf-sugar, and water. It is strained till it becomes of the palest straw-colored amber, and then froze. A Spanish receipt. Mrs. L. H. G.

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GOOD FRUIT CAKE.—One quart of flour, one of sugar, ten eggs, beat separately; two pounds of raisins, two of currants, three-quarters of a pound of citron, the same of butter, half pint of brandy, one tablespoonful of cinnamon, one teaspoonful of cloves, one of soda, one nutmeg. Bake three hours.

HOT ICING.—One pint of pounded sugar. Add just enough water to dissolve, not over two or three tablespoonfuls; then boil. Beat the whites of four eggs to a stiff froth; add the hot sugar, stirring quickly until smooth. Beat about two minutes; flavor to taste; spread on the cake, and set in a warm place. Mrs. H. L. M.

A SUBSCRIBER wishes a receipt for rhubarb and currant wine.

MISCELLANEOUS.

TO REMOVE WINE STAINS.—Rub the part on each side with yellow soap, lay on a mixture of starch and cold water, very thick, and having rubbed it well in, expose the linen to the sun and air until the stains disappear. If the first attempt should not be successful, repeat the process.

TO ASCERTAIN THE QUALITY OF NUTMEGS.—Oil of nutmegs being of great value, it is often extracted from the nuts which are exposed to sale, and which are thereby rendered of very little value. To ascertain the quality of nutmegs, force a pin into them; and if good, however dry they may appear, the oil will be seen oozing out all round the pin from the compression occasioned in the surrounding parts.

STARCHING CUFFS AND COLLARS.—After washing and rinsing them, let them dry as if for ironing. Having made some starch a little thicker than cream, put them in, wring them out again, let them dry before the fire until they are fit for ironing, roll them in a cloth, and iron. To give them a good gloss, take the end of a wax candle and stir it through the starch when quite hot, and do not let the iron be too hot. A little salt put into the starch when hot will prevent the iron from sticking, and some soap rubbed on it before using will answer the same purpose.

GETTING WET.—When a person is wet he ought never to stand, but to continue in motion till he arrives at a place where he may be suitably accommodated. Here he should strip off his wet clothes, to be changed for such as are dry, and have those parts of his body which have been wetted, well rubbed with a dry cloth. The legs, shoulders, and arms are generally the parts most exposed to wet; they should, therefore, be particularly attended to. It is almost incredible how many diseases may be prevented by adopting this course. Catarrhs, inflammations, rheumatisms, diarrhœas, fevers, and consumptions, are the foremost among the train which frequently follow an accident of this kind.

TO PREVENT PRINTS FROM FADING.—The dress should be washed in lather, and not by applying the soap in the usual way direct upon the muslin. Make a lather by boiling soap and water together; let it stand until it is sufficiently cool for use, and previously to putting the dress into it, throw in a handful of salt; rinse the dress without wringing it in clear, cold water, into which a little salt has been thrown; remove it and rinse it in a fresh supply of clear water and salt. Then wring the dress in a cloth and hang it to dry immediately, spreading as open as possible, so as to prevent one part lying over another. Should there be any white in the pattern, mix a little blue in the water.

Receipts, &c.

CAKES, PLUM-PUDDINGS, MINCE-MEAT, ETC.

FOR THE CHRISTMAS HOLIDAYS.

A Few Hints Respecting the Making and Baking of Cakes.

Eggs should always be broken into a cup, the whites and yolks separated, and they should always be strained. Breaking the eggs thus, the bad ones may be easily rejected without spoiling the others, and so cause no waste. As eggs are used instead of yeast, they should be very thoroughly whisked; they are generally sufficiently beaten when thick enough to carry the drop that falls from the whisk.

LOAF SUGAR should be well pounded, then sifted through a fine sieve.

CURRENTS should be nicely washed, picked, dried in a cloth, and then carefully examined, that no pieces of grit or stone may be left amongst them. They should then be laid on a dish before the fire, to become thoroughly dry; as, if added to the other damp ingredients, cakes will be liable to be heavy.

GOOD BUTTER should always be used in the manufacture of cakes; and if beaten to a cream, it saves much time and labor to warm, but not melt, it before beating.

Less butter and eggs are required for cakes when yeast is mixed with the other ingredients.

The heat of the oven is of great importance, especially for large cakes. If the heat be not tolerably fierce, the butter will not rise. If the oven is too quick, and there is any danger of the cake burning or catching, put a sheet of clean paper over the top. Newspaper, or paper that has been printed on, should never be used for this purpose.

To know when a cake is sufficiently baked, plunge a clean knife into the middle of it; draw it quickly out, and if it looks in the least sticky, put the cake back, and close the oven door until the cake is done.

PLUM-CAKE, RICH POUND-CAKE, TWELFTH, OR BRIDE-CAKES.—The following table will give the ingredients necessary for cakes of different sizes:—

Ingredients.	1	2	3	4	5	6
	lb. oz.	lb. oz.	lb. oz.	lb. oz.	lb. oz.	lb. oz.
Butter.....	0 12	0 13	1 1	1 4	1 6	2 1
Sugar.....	0 7	0 8	0 10	0 12	1 0	1 6
Currants.....	1 4	1 6	1 10	2 0	2 8	3 12
Orange, lemon, and citron (mixed)...	0 6	0 7	0 8	0 10	0 12	1 2
Almonds.....	0 1 1/2	0 2	0 2	0 3	0 3	0 4
Mixed spice*.....	0 0 1/2	0 0 1/2	0 0 1/2	0 0 1/2	0 1	0 1 1/2
Flour.....	0 11	0 13	1 1	1 4	1 6	2 1
Eggs (number).....	6	7	9	10	12	13
Brandy, or brandy and wine...}	Wineglassful		4 pt.			

These proportions allow for the cake being iced. If more sugar is preferred, the quantity must be the same as the butter; but less is used in this instance, that the cake may be light, and also to allow for the fruit, which would make it too sweet. Double the quantity of almonds may be used if required, as some persons prefer more. Warm a smooth pan, large enough for the mixture; put in the butter, and reduce it to a fine cream, by working it about the pan with your hand. In summer the pan need not be warmed, as it can be reduced to a cream without; but in winter keep the mixture as warm as possible, without oiling the butter. Add the sugar and mix it well with butter, until it becomes white and feels light in the hand. Break in two or three eggs at a time, and work the mix-

* Nutmegs, mace, and cinnamon, of each equal parts, in powder.

ture well, before any more is added. Continue doing this until they are all used and it becomes light; then add the spirit, currants, peel, spice, and almonds, some or most of these being previously cut in thin slices, the peel having also been cut into small thin strips and bits. When these are incorporated, mix in the flour lightly; put it in a hoop with paper over the bottom and round the sides, and placed on a baking-plate. Large cakes require three or four pieces of stiff paper round the sides; and if the cake is very large, a pipe or funnel, made either of stiff paper or tin, and well buttered, should be put in the centre, and the mixture placed round it; this is to allow the middle of the cake to be well baked, otherwise the edge would be burnt two or three inches deep before it could be properly done. Place the tin plates containing the cake on another, the surface of which is covered an inch or two thick with sawdust or fine ashes to protect the bottom. Bake it in an oven at a moderate heat. The time required to bake it will depend on the state of the oven and the size of the cake. A large cake in an oven of a proper heat will take from four to five hours. When the cake is cold, proceed to ice it. Wedding cakes have generally, first, a coating on the top of almond icing; when this is dry, the sides and top are covered with royal or white icing. Fix on any gum paste or other ornaments whilst it is wet; and when dry, ornament it with piping, orange-blossoms, ribbon, etc.; the surface and sides are often covered with small knobs of white sugar candy whilst the icing is wet. Twelfth-cakes are iced with white or colored icing, and decorated with gum paste, plaster ornaments, piping-paste, rings, knots, and fancy papers, etc., and piped.

UNRIVALLED PLUM-PUDDING.—Two and a half pounds of raisins, one and three-quarters of a pound of currants, two pounds of the finest moist sugar, two pounds of bread-crums, sixteen eggs, two pounds of finely-chopped suet, six ounces of mixed candied peel, the rind of two lemons, one ounce of ground nutmeg, one ounce of ground cinnamon, half an ounce of pounded bitter almonds, quarter of a pint of brandy. Stone and cut up the raisins, but do not chop them; wash and dry the currants, and cut the candied peel into thin slices. Mix all the dry ingredients well together, and moisten them with the eggs, which should be well beaten and strained; then stir in the brandy, and, when all is thoroughly mixed, well butter and flour a stout new pudding cloth; put in the pudding, tie it down very tightly and closely, boil from six to eight hours, and serve with brandy sauce. This quantity may be divided and boiled in buttered moulds. For small families this is the most desirable way, as the above will be found to make a pudding of large dimensions.

CHRISTMAS PLUM PUDDING.—A pound of suet, cut in pieces not too fine, a pound of currants, and a pound of raisins stoned, four eggs, half a grated nutmeg, an ounce of citron and lemon-peel, shred fine, a teaspoonful of beaten ginger, half a pound of bread-crums, half a pound of flour, and a pint of milk; beat the eggs first, add half the milk, beat them together, and by degrees stir in the flour, then the suet, spice, and fruit, and as much milk as will mix it together very thick; then take a clean cloth, dip in boiling water, and squeeze dry. While the water is boiling fast, put in your pudding, which should boil at least five hours.

Another way.—Seven ounces raisins, seeded and a little chopped; seven ounces currants, well washed and picked; one and a half ounce citron; three ounces of beef suet, chopped very fine; three-quarters of a nutmeg, grated; one-quarter of a teaspoonful of cinnamon; five

eggs well beaten up; four tablespoonfuls of sugar; five tablespoonfuls of wheat flour; half a lemon-peel, grated; one glass of brandy and one glass of Madeira; a little milk to mix, sufficient to make rather a thick batter. The whole must be well mixed. The above mixture to be put into a well-buttered basin. Tie a pudding cloth over, and pin the four corners over the top. Put into boiling water, and to be kept boiling without ceasing for five hours. We have tried this receipt, and know it to be excellent.

GERMAN SUGAR CAKES.—Blend well with the fingers six ounces of good butter with one pound of fine flour, working it quite into crumbs; add a few grains of salt, one pound of dry sifted sugar, a tablespoonful of the best cinnamon in very fine powder, and a large teaspoonful of mixed spices; to these, the grated rinds of three sound, fresh lemons can be added, or not, at pleasure. Make these ingredients into a paste, with the yolks of five eggs, and about four tablespoonfuls of white wine, or with one or two more in addition, if required, as this must be regulated by the size of the eggs; half of very thick cream, and half of wine, are sometimes used for them. Roll the mixture into balls, flatten them to something less than three-quarters of an inch thick, and bake them in a moderate oven for fifteen to twenty minutes. Loosen them from the baking sheets, which should be slightly floured before they are laid on, by passing a knife under them, turn them over, and when they are quite cold, stow them in a dry, close-shutting canister. The Germans make three incisions in the top of each cake with the point of a knife, and lay spikes of split almonds in them.

COMMON CRULLERS OR TWIST CAKES.—Mix well together half a pint of sour milk, or buttermilk, two teacupfuls of sugar, one teacupful of butter, and three eggs, well-beaten; add to this a teaspoonful of saleratus dissolved in hot water, a teaspoonful of salt, half a nutmeg grated, and a teaspoonful of powdered cinnamon; sift in flour enough to make a smooth dough; roll it out not quite a quarter of an inch thick; cut in small oblong pieces; divide one end in three or four parts like fingers, and twist or plait them over each other. Fry them in boiling lard. These cakes may be cut in strips, and the ends joined, to make a ring, or in any other shape.

SHREWSBURY CAKES.—For rich cakes, one pound of flour, ten ounces of finely-powdered loaf-sugar, ten ounces of butter, half a nutmeg grated, the same quantity of ground cinnamon, and two eggs. For common ones, twelve ounces of flour, four ounces of butter, four ounces of powdered loaf-sugar, one egg, with sufficient milk to make a paste. A few caraway seeds are sometimes added. Mix both these preparations by rubbing the butter in with the flour until reduced to small crumbs; make a hollow, into which put the sugar, eggs, milk, and spice. Make the whole into a moderately firm paste, roll it out on an even board until about one-eighth of an inch in thickness. Cut them out with a plain round cutter; place them in rows nearly touching each other on clean baking-sheets, first slightly rubbed over with butter. Bake them in a cool oven. As soon as the edges are a little colored, they are done.

A GOOD POUND-CAKE.—Beat one pound of butter to a cream, and mix with it the whites and yolks of eight eggs beaten apart. Have ready, warm by the fire, one pound of flour, and the same of sifted sugar; mix them and a few cloves, a little nutmeg and cinnamon, in fine powder together; then by degrees work the dry ingredients into the butter and eggs. When well beaten, add a glass of wine and some caraways. It must be beaten

a full hour. Butter a pan, and bake it an hour in a quick oven.

The above proportions, leaving out four ounces of the butter, and the same of sugar, make a less luscious cake, and to most tastes a more pleasant one.

HOLIDAY CAKES.—Two and a half pounds of flour, two pounds of currants, two pounds of butter, half a pound of moist sugar, half an ounce of pounded spice, four yolks and two whites of eggs, two glasses of brandy, a tablespoonful of yeast, and a little warm water. Rub the butter into the flour, mix all together, and put it before the fire to rise for about an hour. Then make it into cakes about half an inch thick or a little more, and the size of a pudding plate. Bake them not too quickly.

FRENCH JUMBLES.—One pound and a half of flour, one pound of sugar, three-quarters of a pound of butter, three eggs; dissolve one teaspoonful of soda in one-half cup of milk; add this, also one nutmeg, and roll out the dough, and cut into small cakes of any shape, and bake them in a quick oven.

CROSS BUNS.—Rub four ounces of butter into two pounds of flour, and four ounces of sugar. Put into a cup of yeast a spoonful or two of milk, and mix; then add to the ingredients with as much more milk as may be required to make them into a light paste, putting in an ounce and a half of ground allspice, cinnamon, and mace. Make this paste into buns, and place them before the fire to rise. When this process is about half accomplished, press the form of a cross in the centre of each bun with a mould. They must be quickly baked.

CREAM PIE (fine).—Half pound of butter, four eggs, sugar, salt, and nutmeg to your taste, and two tablespoonfuls of arrowroot wet; pour on it a quart of boiling milk, and stir the whole together. To be baked in deep dishes.

CURRENT BUNS.—Mix well together one ounce of sweet yeast with a pint of new warm milk, and add as much flour as will form a thickish batter, well mixing it in. Throw a double or thick cloth over the pan, and let it stand where the warmth of the fire will reach it without heating. When perfectly risen, which will take perhaps an hour and a half or two hours, and which may be ascertained by bubbles appearing on the top, add a little salt, pounded sugar, and flour sufficient to form it into a light dough, currants, caraways, nutmeg, or other spices being thrown in at discretion. Let it stand some time to rise again, beat it up with a spoon, and put it into cups or tin pans slightly buttered for baking. The oven should be a quick one, and the buns be baked until the outside becomes well browned. To make a richer kind less milk should be used and two or three ounces of butter, crumbled up finely in the flour, added to the batter after the first rising.

SEED CAKE.—Beat one pound of butter to a cream, adding gradually a quarter of a pound of sifted sugar, beating both together; have ready the yolks of eighteen eggs, and the whites of ten, beaten separately; mix in the whites first, and then the yolks, and beat the whole for ten minutes; add two grated nutmegs, one pound and a half of flour, and mix them very gradually with the other ingredients; when the oven is ready, beat in three ounces of picked caraway seeds.

GINGER SPONGE-CAKE.—One cup of molasses, one cup of butter, two cups of sugar, four eggs, three cups of flour, one cup of milk, soda, and ginger.

QUEEN CAKE.—Mix one pound of dried flour, the same of sifted sugar and of washed currants; wash one pound

of butter in rose-water, beat it well, then mix with it eight eggs, yolks and whites beaten separately, and put in the dry ingredients by degrees; beat the whole an hour; butter little tins, teacups, or saucers, filling them only half full; sift a little fine sugar over just as you put them into the oven.

LEMON CAKE.—Beat six eggs, the yolks and whites separately, till in a solid froth; add to the yolks the grated rind of a fine lemon and six ounces of sugar dried and sifted; beat this a quarter of an hour; shake in with the left hand six ounces of dried flour; then add the whites of the eggs and the juice of the lemon; when these are well beaten in, put it immediately into tins, and bake it about an hour in a moderately hot oven.

MINCEMEAT.—Six pounds of currants, three pounds of raisins stoned, three pounds of apples chopped fine, four pounds of suet, two pounds of sugar, two pounds of beef, the peel and juice of two lemons, a pint of sweet wine, a quarter of a pint of brandy, half an ounce of mixed spice. Press the whole into a deep pan when well mixed.

Another way.—Two pounds of raisins, three pounds of currants, three pounds of beef-suet, two pounds of moist sugar, two ounces of citron, one ounce of orange-peel, one small nutmeg, one pottle of apples chopped fine, the rind of two lemons and juice of one, half a pint of brandy; mix well together. This should be made a little time before wanted for use.

MISCELLANEOUS COOKING.

TONGUE TOAST.—Take cold tongue that has been well boiled, mince it fine, mix it with cream, or a little milk, if there is no cream at hand; add the beaten yolk of an egg, and give it a simmer over the fire. Toast nicely some thin slices of stale bread, and having buttered them, lay them in a flat dish that has been heated before the fire; then cover each slice with the tongue mixture, which should be kept quite hot, and serve up immediately.

ROAST VEAL AND CHICKEN BONES make a very nice soup, boiled with vegetables; but add a handful of macaroni, break it up fine, and boil the soup half an hour after it is put in. Color the soup with a little soy or ketchup.

CALF'S HEAD SOUP.—Procure a calf's head, wash it well, and let it stand in salt and water two or three hours; then soak it in fresh water. Put it on to boil, and when the meat will separate from the bone, take it off. Strain the broth; cut the meat in small pieces, and add it to the broth. Then season with sweet marjoram, sage, thyme, sweet basil, pepper, salt, mace, and cloves. Take one pound of suet, and two pounds of veal, chopped fine, and with sufficient bread crumbs and seasoning as above, make some forcemeat balls, and fry them in butter; make also some small dumplings, with a little flour, butter, and water; add the dumplings, the forcemeat balls, two or three eggs, chopped fine, a spoonful of browned flour, and as much wine as you think fit, to the soup.

VERMICELLI SOUP.—Put a shin of veal, one onion, two carrots, two turnips, and a little salt, into four quarts of water. Boil this three hours; add two cups of vermicelli, and boil it an hour and a half longer. Before serving, take out the bone and vegetables.

CONTRIBUTED RECEIPTS.

CURE FOR CHAPPED HANDS.—Take some prepared chalk, scrape it fine; have some fresh lard; blend both together to the consistency of salve. Rub the hands with it before going to bed, and sleep in old kid gloves with the palms

cut out. This preparation will also whiten the hands considerably, and is a certain cure for eruptions of long standing.

M. L.

The following receipt for cleaning gloves has been sent to us. We have not tried it:—

You may clean kid gloves with soap and flannel thus: Put the glove on the hand; moisten the flannel with clean water, rub on the soap, then rub the soiled glove with the flannel, taking care to wash off the dirt as it accumulates on the flannel. When the glove appears clean, rub it with a clean soft towel before removing it from the hand. Take it off and blow into it. Let it dry very gradually, and when dry pull it well out; it will then regain its color, which appears changed in drying.

COOKIES.—One cup of sugar, half cup of butter, half cup of water, two teaspoonfuls of cream of tartar, one of soda, and a little nutmeg.

It appears to us that the lady has forgotten to say how much flour.

DELICATE CAKE.—One coffee-cup of sugar, two tablespoonfuls of butter (not melted), one teacup of sweet milk, the whites of two eggs (or one whole egg, if you do not want it very delicate), two coffee-cups of flour, one teacupful of cream of tartar, half teacupful of soda.

EXCELLENT SPONGE CAKE.—Whites of twelve eggs, yolks of ten eggs, one pound of sugar, three-quarters of a pound of flour. Then take out one large tablespoonful and not use; one tablespoonful of vinegar. Flavor with lemon. Stir the flour in lightly.

MISCELLANEOUS.

THE CARE OF PIANOS.—It should be remembered that the pianoforte is susceptible of the change of temperature, and when tuned in one temperature will be out of tune in another. Good and well-made pianofortes will stand if they are tuned at proper periods. Many people, as they wish to avoid expense, will let their instruments remain long out of tune, which is a great detriment to them, as they are less likely to stand well after having been so left. A pianoforte ought justly to be tuned twice a year, at least; first when you commence with a fire in your room; second when a fire is discontinued. By following this course you have the best guarantee that the instrument will remain in tune for the longest period of time.

Hops lose all their fine flavor by exposure to the air and damp; they should be kept in a dry, close place, and tightly packed.

HOW TO PURIFY RANCID LARD.—A correspondent of the *Country Gentleman* writes: "We had some forty pounds of rancid lard, which was valueless as it was. Knowing the antiseptic qualities of the chloride of soda, I procured three ounces, which was poured into about a pailful of salt water, and, when hot, the lard added. After boiling thoroughly together for an hour or two, it was set aside to cool. The lard was taken off when nearly cold, and it was subsequently boiled up. The color was restored to an alabaster white, and the lard was as sweet as a rose."

STARCH FOR FINE MUSLINS.—Isinglass is a very delicate starch for fine muslins; also rice. Some add a very little fine salt to starch.

BROWN HOLLAND CHAIR-COVERS.—After being washed clean in the usual manner, they must be rinsed at the last in water in which some hay has been boiled. This will restore the color which has been washed out, and they will have the appearance of new. This is also a good plan for the brown-white crum-cloths and coverings for stair-carpets.