

CAKES, PUDDINGS, ETC.

Princess Cakes.—Butter half a pound, sugar half a pound, rice flour one pound, six eggs, one gill of sweet wine, one teaspoonful of caraway seeds, one teaspoonful of soda, quarter of a pound of raisins; add water sufficient to form a batter, drop into buttered pans and bake until done.

Lemon Cheesecakes.—Boil the peel of two lemons in a pint of water till soft, beat them in a mortar, add the yolks of six eggs, quarter of a pound of powdered sugar, and half a pound of butter. Mix all together in a mortar, and add a few currants. Line patty-pans with paste, put in the mixture, and bake.

Rice Bread.—Boil half a pound of rice in three pints of water till the whole becomes thick and pulpy. With this, and yeast, and six pounds of flour, make your dough. In this way, it is said, as much bread will be made as if eight pounds of flour, without rice, had been used.

Bunn Fritters.—Dip stale sliced sugar-biscuit in milk, with two or three eggs beaten light and stirred in, till completely saturated, then fry them a light brown, and dip them immediately in pounded cinnamon and sugar. Serve them very hot.

Orange Jelly.—Grate the rind of two oranges and two lemons, squeeze the juice of three of each and strain, and add the juice of a quarter of a pound of lump sugar and a quarter of a pint of water, and boil till it almost candies. Have ready a quart of isinglass jelly made with two ounces; put to it the syrup and boil it once up; strain off the jelly, and let it stand to settle before it is put into the mould.

Apple Fritters.—Pare and core some fine large pip-pins, and cut them into round slices. Soak them in wine, sugar, and nutmeg for two or three hours. Make a batter of four eggs, a tablespoonful of rose-water, one of wine, and one of milk; thicken with enough flour, stirred in by degrees, to make a batter; mix it two or three hours before it is wanted, that it may be light. Heat some butter in a frying-pan; dip each slice of apple separately in the batter, and fry them brown; sift pounded sugar, and grate nutmeg over them.

MISCELLANEOUS.

A method of freshening rancid butter is published in many of the papers as follows: "To a pint of water add thirty drops (about half a teaspoonful) of liquor of chloride of lime. Wash in this two and a half pounds of rancid butter. When every particle of the butter has come in contact with the water, let it stand an hour or two; then wash the butter well in pure water. The butter is then left without any odor, and has the sweetness of fresh butter. These preparations of lime have nothing injurious in them." A writer who claims to have tried this, says that the most rancid butter was rendered so sweet by it that able judges could not distinguish it from new butter when placed alongside the latter on the table.

To Wash Doeskin Gloves.—Wash them in water of blood-heat, wring as dry as possible, and let them hang in the house, away from heat, until two-thirds dry; then stretch until soft. Wash-leather used for cleaning glass or silver may be washed as above; also buckskin, mittens, shirts, etc.

Mint Vinegar.—Put into a wide-mouthed bottle fresh, nice, clean mint leaves, enough to fill it loosely; then fill up the bottle with good vinegar, and after it has been stopped close for two or three weeks, it is to be poured off clean into another bottle, and kept well corked for use. Serve with lamb when mint cannot be obtained.

Decoction of Sarsaparilla.—Take four ounces of the root, slice it down, put the slices into four pints of water, and simmer for four hours. Take out the sarsaparilla, and beat it into a mash; put it into the liquor again, and boil down to two pints; then strain; and cool the liquor. Dose, a wineglassful three times a day. Use—to purify the blood.

To Wash White Alpaca and Mohair Garibaldi's.—Boiled white soap and lukewarm water must be used (hot water will make the material yellow at once), and after the alpaca has been washed in this, and the soap thoroughly removed by rinsing in cold water, it must pass through water with a very little blue in it, and afterwards ironed while damp with a handkerchief or linen cloth over it.

CONTRIBUTED.

L. A. GODEY, SIR: I send some very good receipts for coloring. I have tried a great many receipts and have found none that will equal these, and with so little trouble and expense.

To Dye Cotton Yellow.—For six pounds of cotton: First wet the goods in clear water; to the same quantity of water add nine ounces of sugar of lead, and to another quantity add six ounces of bichromate of potash; keep these solutions separate. Dip the goods in the sugar of lead water, then in the potash, and in the sugar of lead water again. Wring out and dry; rinse in clear, cold water.

To Dye Cotton Orange.—Prepare a lime-water as for white-wash; the stronger the deeper the color. Pour off the water and boil; while boiling, dip in your cloth that you have already colored yellow. All the solutions should be cold except the lime-water.

To Dye Cotton Green.—After coloring your cloth yellow, dip it in a strong dye made of magic bluing, then a strong alum-water, having the alum-water hot when you dip the cloth in. Color in tin.

To Dye Cotton Blue.—Dissolve seven ounces of copperas in sufficient warm water to cover three pounds of cloth; let it remain a while airing it; take it out, rinse in two clear waters. Dissolve one ounce of prussiate of potash in the same quantity of water, and add one tablespoonful of the oil of vitriol; stir it well; put in the cloth, let it remain a while, airing it, then rinse in two clean waters. Put the potash and vitriol in an iron kettle, the other in tin.

To Dye Cotton Red.—One pound of camwood, boiled in an iron kettle, will color three pounds of cotton cloth to a light red that will not fade; by letting it remain in the dye a day or two it will color darker, airing and heating occasionally.

To Dye Wool Cochineal Scarlet.—Heat sufficient water to cover one pound of woollen goods or yarn in a clean brass kettle, put in half an ounce of cream of tartar, one ounce of pulverized cochineal, scald and strain, set it back, put two ounces of muriate of tin, stir well, wet your cloth in clean water, wring dry, put in the dye and let it remain one hour, air it. This dyes a bright scarlet. If you wish it darker, dip in strong alum-water.

To Dye Cotton Nankeen.—Boil it in a pailful of lye, with a piece of copperas half as big as a hen's egg. This will color a fine nankeen color which will never wash out; very useful for the linings of bed quilts, comforts, etc.

To Dye Black.—Rusty nails, or any rusty iron, boiled in vinegar with a small bit of copperas, makes a good black.

No one need be afraid to try these receipts, for they are fast colors.

Yours respectfully,

Miss L. K.