A NEW DOMESTIC GUIDE FOR EVERY FAMILY.

THE AMERICAN

PRACTICAL COOKERY BOOK

OR,

HOUSEKEEPING MADE EASY, PLEASANT, AND ECONOMICAL IN ALL ITS DEPARTMENTS.

TO WHICH ARE ADDED DIRECTIONS FOR SETTING OUT TABLES AND GIVING ENTERTAINMENTS; DIRECTIONS FOR JOINTING, TRUSSING, AND CARVING; AND SEVERAL HUNDRED ADDITIONAL RECEIPTS.

BY A PRACTICAL HOUSEKEEPER.

ILLUSTRATED WITH FIFTY ENGRAVINGS.

PHILADELPHIA:
JOHN E. POTTER AND COMPANY
617 SANSOM ST.

Entered according to the Act of Congress, in the year 1859, by
G. G. EVANS,
in the Clerk's Office of the District Court for the Eastern District o
Pennsylvania.

Dedication.

TO THOSE HOUSEKEEPERS

WHOSE PATIENCE HAS BEEN OFTEN TRIED, AND THEIR MATERIALS WASTED, IN ATTEMPTS TO FOLLOW THE IMPRACTICAL DIRECTIONS CONTAINED IN COOKERY-BOOKS WRITTEN WITH DELICATE FINGERS, AND BASED UPON FRENCH AND OTHER FOREIGN WRITERS,

This Volume,

(EXPRESSLY AND PAINSTAKINGLY PREPARED FOR THOSE WHO WOULD HAVE GOOD LIVING WITHOUT AN EXORBITANT OUTLAY OF TIME AND MONEY, AND FREE FROM THE RISKS OF MERE "EXPERIMENTING,")

Is humbly Dedicated,

BY

THE AUTHOR

Meats.

GENERAL OBSERVATIONS ON MEATS.

THE best beef has the lean of a reddish-brown color veined with white, with a moderate proportion of white looking fat. Very yellow fat is not a good indication. The flesh should be of a fine, smooth and open grain. Ox-beef is usually richer and larger than cow-beef; but heifer-beef, if well fed, is preferred by some. Beef is much nicer if kept a time, long or short, according to the season. It may be preserved from tainting by a little care. As soon as the meat is purchased, it should be wiped dry with a cloth. If in the fly season, a mixture of pepper and ginger rubbed upon the surface will prevent their depredations. Pieces of charcoal and salt laid around meat will tend to resist putrefaction. All legs and shoulders of meat should be hung with the knuckle downward, so as to retain the juices. The suet adhering to joints and loins of beef and mutton should be cut off for dumplings or puddings, or thrown into brine, and it will be just as good for future use, when soaked a little. Clarified suet serves a good purpose in basting, in place of butter, all meats except poultry, and also should be used for kitchen and common pies. The fat of a loin of mutton, when perfectly fresh, before it has acquired the mutton taste, makes the lightest and richest puddings. All meats should be well washed just before cooking; if for roasting, wrap the meat in a thick, clean cloth to dry. The spit should be cleaned always, immediately before using and after, so that it may leave no black mark through the meat. Avoid running the spit through the delicate parts of

the meat. Time, distance, frequent basting, and a proper fire, are points requiring close attention in good roasting. If there is any danger of scorching, tie pieces of writing-paper upon the parts most exposed. The sirloins and long ribs are the choicest pieces for roasting. Venison should be wiped dry with a cloth, and hung in an airy place. If you wish to keep it a long time rub it all over with ginger or coarse sugar. If it become musty, wash it with lukewarm water, and then with milk and water. When it is to be cooked, take off the outside skin, which will be musty if long kept. Mutton may be treated in the same way as venison, and be all the better for it. If veal be in danger of tainting before roasting, it may be plunged a few minutes in a kettle of boiling water, then rubbed with salt. Veal requires stuffing more than any meat, and also requires more cooking in order to be thoroughly done. Veal and pork are uninviting unless thoroughly cooked, although many persons prefer beef and mutton slightly underdone. Veal and pork are thought more indigestible than other meats, and should be eaten sparingly by delicate persons. Some persons tie up meat for boiling in a clean, floured cloth, thinking it preserves the color nicer. This is quite unnecessary, if proper attention be paid to skimming the water. If meat has been frozen, it should be thawed gradually, by laying it in cold water. Meats generally are better for not being frozen, except fresh pork. If salt meats are to be boiled, they must be put into cold water; but fresh meat should be put into boiling water, unless designed for soup. The water in which fresh meats are boiled should be salted, and saved; if for no other purpose, it can be given to the poor.

In roasting meat, about twenty minutes should be allowed for each pound. Lard that is not salted is as good as butter for basting. In broiling, see that the gridiron-bars are perfectly clean; do not permit the gridiron to be used for broiling fish. Mutton-dripping must not be used for any cooking purpose, on account of the strong tallow taste.

ROAST BEEF.

The sirloin is the nicest piece for roasting. Baste it frequently and bake slowly at first; then move it nearer the fire, and brown it a little at the last. In helping, see that every person has a piece of the tender-loin. The gravy should not be thick or greasy, and is improved by adding a little ketchup.

ROAST PORK.

Baste with flour, water and salt, and set it in a pan in the oven. See that the gravy is not too fat, and the meat done through. Serve with sliced lemon. Roast pork requires more cooking than almost any other meat, and should not be eaten in large quantities, as it is esteemed indigestible.

TO ROAST A PIG.

The pig should be from three to five weeks old, and loses part of its excellence every hour after being killed; no art will make it crisp and crackling if not dressed immediately. First prepare the stuffing, made of stale crumbs, minced sage, and onion chopped very fine, pepper and salt, with one egg to bind it together. Fill the pig with this and sew it up. Either roast or bake it. It must be constantly basted with butter or salad oil. The great end to be accomplished, in roasting a pig, is to have the outside crisped and delicately browned, without burning or blistering. A moderate-sized pig will require three hours' roasting. The drippings should not be used for basting, as that will prevent crispiness. The pig may be sent to the table with the head cut in halves and placed one on each side of the body. The gravy may be prepared by stewing in a little water the feet, heart and liver, mashed smooth till very tender. Pick the meat off the bones and chop it very fine; add it, with a little thickening, to the liquor; boil it up five minutes, and send it to the table in a sauce-boat. The gravy may be improved, if desired, by

adding a little lemon-juice, a glass of wine, and a few blades of mace. Currant jelly or cranberry sauce is the most appropriate accompaniment.

VEAL WITH OYSTERS.

Cut the veal in small, thin slices, place it in layers in a jar with salt, pepper and oysters. Pour in the liquor of the oysters, set the jar in a kettle of boiling water, and let it stew till very tender.

BEEF'S HEART.

After cleansing thoroughly, and removing all the thick white skin, stuff the heart with savory meat-balls; stew it till very tender in some water or gravy. A few slices of ham laid at the bottom of the pan improves the flavor. This makes a cheap dish for a large family, and may be made very palatable. Serve with currant jelly.

ROAST TRIPE.

The tripe should be already cleaned and boiled. Take a large even piece, spread upon it a layer of sausage-meat and ham, if you wish, cut very thin. Roll the tripe up tightly, tie with strings, and either roast or bake it. It should be well basted with the drippings, and eaten with slices of lemon or oranges.

EXCELLENT METHOD OF ROASTING PORK.

Boil the pork in a small quantity of water until nearly cooked; then remove the outer skin, brush it with yolk of egg, cover it thickly with bread-crumbs and herbs, and roast or bake it. Prepared in this way, it is more delicate than when roasted. Serve with apple sauce.

TO PREPARE A PIG FOR ROASTING.

Put the animal into a tub of cold water, for a few minutes, as soon as it is killed; then rub it over with a little resin,

beaten small, and put the pig in a pail of scalding water for half a minute. Then lay it upon the table, and pull off the hair very scrupulously; wash it then in warm water; rinse in several cold waters. Make a slit down the stomach, and remove every particle of the entrails with great care and nicety. Cut off the feet, which put in soak with the heart and lights. Wash the pig again, and wipe it dry · roll it in thick, close cloth, to keep out the air and flies.

ROAST VEAL.

Veal requires longer roasting than most meats. Baste with a good quantity of butter, unless the veal is fat. In roasting a leg of veal, openings should be made in various places, and a well-seasoned dressing sewed in to give the meat more juice and flavor.

ROAST LAMB AND MUTTON.

These should be thoroughly cooked, and well seasoned. Be careful that the gravy is not fat. Spice may be used in basting, if desired. Serve with a good brown gravy, and currant jelly.

BOILED MEATS.

Never add any cold water when meats are boiling; but a kettle of boiling water must be kept, in case it is needed. The scum must be removed as soon as it begins to boil; a little salt will aid its boiling to the surface. Do not permit the water to boil hard at first, as that will make the meat hard. The fat which rises is useful for various purposes.

BOILED CORNED BEEF.

This must be put into cold water, and not permitted to come to a boil for a long time. Skim it well, and boil cabbage, turnips, beets, potatoes nicely peeled, in the same pot. A piece of lean salt pork is an agreeable addition.

BOILED HAM

Soak the ham over night, and let it dry in the day-time, always changing the water ; do this if you please a week, and the ham will be all the more mellow. Put it in warm water, and, after a long time, just let the water come to a boil. Boil from three to five hours. Pull off the skin, cover the ham with bread-crumbs, white of egg, and set in the oven to brown.

ALAMODE BEEF.

Take rump of beef, bone it, beat it well, put it in a large pot with a grate on the bottom to prevent its adhering. Add a few slices of lean bacon, a calf's foot, an onion, clove, salt and pepper, and a quart of water. Let it stew five or six hours, keeping it entirely closed. Strain the gravy, put in a glass of port wine. Pour some of the gravy in the bottom of the dish upon the beef.

BOILED TONGUES.

Soak them over night, then boil four or five hours. Peel off the outer skin and garnish with parsley.

BOILED LEG OF MUTTON.

Cut holes in the flesh and fill the cavity with a well-seasoned stuffing, the same as for fowls. Sew the skin tightly together to conceal the openings. Boil very slowly three hours Serve with mashed potato and caper sauce.

CALF'S HEAD AND TRIMMINGS.

After being thoroughly cleansed and scraped, soak the head and brains in cold water three hours; take out the tongue; boil the brains, and mix with them butter, sage, pepper and salt. Boil the head very tender, sift on pounded cracker and salt, and brown it in the oven. Put it in a dish surrounded with the trimmings, and boiled dumplings; garnish with parsley

BREAST OF VEAL WITH GREEN PEAS.

Joint it, and cut in small pieces. Put it in a stove-pan, with salt, a slice of lean ham, parsley, and a litt.e water. Let them simmer an hour and a half; add a pint of green peas. When the peas are done, skim off all the fat, and serve.

TO STEW VENISON.

Beat the meat well with a rolling-pin; salt and pepper it, and put it in the stewpan.with some good gravy, — mutton is best,— or water. Simmer it very slowly two or three hours; thicken the gravy, and pour over the meat. Eat with currant jelly.

BOILED LEG OF PORK.

After salting, let it soak in cold water, to make it look white. Some persons tie it in a clean white cloth while boiling, to keep it looking invitingly. Put it in cold water and boil three or four hours. Serve with turnips. It is very delicious cut in thin slices, cold, and will keep some time.

STEWED KIDNEYS.

Soak the kidneys in water, dry them in a towel, cut and mince them fine. Dredge them well with flour, and put them in a saucepan with a piece of butter. When it is browned in the butter, put in a little salt and pepper, and a very little boiling water. Cover the pan closely, and stew till the kidney is tender. Add some wine and ketchup, and serve very hot.

CALF'S FEET FRICASSEE.

This is an economical, nutritious and delicious dish. Boil the feet till very tender; cut them in two and pull out the large bones; stew the feet in a pint of good gravy, a little wine and ketchup; thicken it with two eggs, a gill of milk, a spoonful of butter and two of flour. Shake it over the fire

till the flour and eggs are cooked, but do not let it boil, lest the eggs and milk should curdle.

BEEFSTEAK AND TOMATOES.

Stew a dozen good-sized tomatoes one hour, with salt and pepper. Then put in a pound of tender beefsteak, cut in small pieces, and boil fifteen minutes longer. Lay buttered toast in a deep dish, pour on the steak and tomato, and you have a most relishing and healthful dish.

BROILED BEEFSTEAK.

Wash the steak and dry it in a towel. Have a very clear fire; lay the steak on the gridiron, and broil five minutes; turn it, not permitting the gravy to escape, and do the other side as long. Sprinkle on pepper and salt with butter, and eat immediately.

BROILED HAM AND EGGS.

Cut the ham in very thin slices, and fry long enough to cook the fat part, but not long enough to dry the lean to a crisp. Some persons put a very little boiling water into the frying-pan to secure the ham moist and tender. If you wish to fry eggs, remove the ham when it is done, break the eggs gently into the pan, without breaking the yolk, and fry till done, about three minutes. The eggs will not require to be turned. Cut off the uneven edges and place the eggs around the ham, and pour in the gravy.

BROILED SALT PORK.

Cut the pork in thin slices. Put a little water in the pan, and when it has boiled three minutes pour it off; dredge the pork with flour and brown it.

BROILED PORK STEAKS.

Cut them thin, rub them with salt and pepper, and broi

turning them two or three times, so that they may be thoroughly done, as they require twice as much cooking as beefsteak. Serve with apple sauce.

FRIED TRIPE.

Tripe requires five hours to boil tender. Cut the boiled tripe in small pieces, dip each into beaten eggs and bread-crumbs. Have ready some hot beef-dripping, or salt pork · fry the tripe till of a light brown. Serve with onion sauce.

FRIED SAUSAGES.

Wipe them clean with a towel, prick them to prevent their bursting, and fry very gradually and thoroughly till of a nice brown.

FRIED LIVER.

The slices must be very thin. They require a long time to fry; brown on both sides thoroughly, and put on butter, salt and pepper.

CALF'S HEAD FRIED.

Cut in slices the head, after it has been once cooked. Dip it in crumbs of bread and beaten egg, and fry brown.

TO FRY RABBITS.

Wash the rabbits, and let them lie in cold water two hours. Cut them into small pieces, dry them in a cloth, dredge with flour, strew with chopped parsley, and fry in butter. Season the gravy, and pour upon the rabbits.

CALF'S OR PIG'S LIVER

Cut it in thin slices, pour on boiling water, and then pour it off entirely; then let the liver brown in its own juices, turning it till it looks brown on both sides. Take it up and pour into the frying-pan cold water enough to make as much gravy as you wish; then sliver in onion, cut fine, a little salt

and nutmeg, a bit of butter, and let it boil up once; put back the liver, and then set it on the table

COLD MEAT TURNOVERS.

Roll out wheat dough very thin, and put in it, like a turnover, cold meat chopped fine, seasoned with pepper salt, sweet herbs and ketchup. Make them very small, and fry till the dough is cooked.

HAM FRITTERS.

Make a very thin batter of flour, water, eggs and salt. Butter well the frying-pan, pour upon it a thin layer of batter; in a moment place upon this very thin slices of ham, and then cover with another thin layer of batter. When the bottom is done yellow, cut it in quarters, turn, and fry till the other side is brown.

SAUSAGE STEWED.

Slice cold, partly-boiled potatoes, cover the bottom of the stewpan, then a layer of sliced sausages, and a few thin slices of lean ham. In this way proceed, pour over some gravy or water and stew very gently.

STEWED BEEF AND APPLES.

See that the meat be cut in thin slices; then put in a layer of meat, with salt and pepper, sliced apple and onion. Cover it tight, and stew gently till tender.

POTTED BEEF.

This requires some of the nicest parts of beef. Take the sirloin, or the round or sirloin steaks, remove all the fat, and place the meat in a jar, with a very little water. Set the jar into a kettle of boiling water let it remain at least five hours, then drain off the gravy, and heat the meat before the fire until quite dry. Take two forks, or use your fingers, and pull the meat into very small pieces, and put it in a mortar

Add to it such spices as you prefer; black pepper cloves, mace and nutmeg, with powdered celery-seed. Pound these spices with the meat, adding them gradually, and occasionally moistening the mixture with a little of the gravy and soft, fresh butter. It must be pounded to a smooth paste, then packed in tin canisters, with clarified butter poured over the top. Tie a bladder over each pot, and keep them dry.

MUTTON HARICO.

Cut the meat from the best part of the neck, into well-shaped cutlets; fry them brown; then add some good gravy or water, and stew them gently, adding onion and celery, carrots and turnips, cut in small pieces. Let it stew an hour; put the whole into a deep dish, and serve very hot. All the fat must be carefully skimmed off.

VEAL CUTLETS.

These are apt to be very tough and indigestible. Beat them a long time with the rolling-pin, until the fibres become separated; they will, then, when fried, taste like sweet-breads, quite as tender and rich. After frying them, add a little water, a bit of butter rolled in flour, and stew a few minutes.

RICE CUTLETS.

Boil a cup of rice in milk till very soft; then pound it smooth in a mortar, with some salt and pepper; pound also some pieces of veal or chicken, add the rice and the yolk of egg. Shape them into cutlets, brush them over with yolk of egg and fry. Serve them with some veal gravy, in which is a little lemon-juice.

VEAL CAKE.

Cut the meat from the breast of veal in very thin slices, cut thin slices of lean bacon; slice thin a few hard-boiled eggs. Place these in layers in a baking-dish, inter

spersed with minced herbs, a little pepper, and pouring in enough good gravy to moisten the whole. Cover the dish, and bake gently three hours. When done, lay a heavy weight upon to press it compactly. When cold, cut in thin slices, and serve at tea.

TO MAKE MEATS TENDER.

The great secret of making meats tender is to beat them well and long. This simple process is unknown or neglected by most persons.

BOLOGNA SAUSAGES.

These are seldom made so nice as the imported article. A very good imitation can be prepared by using beef, veal, ham and pork in equal quantities. Season very highly with salt, red and black pepper and sweet herbs Fill the cases, boil them till tender, and then dry them in the wind.

SOUSE.

After cleaning and boiling the feet and ears of a pig, cut them in pieces and put them into a jar, which contains spiced and salted vinegar. They are very nice, in a few days, to eat just out of the vinegar, or fried. If you wish to fry them, dip them into the beaten yolk of egg, then cover with pounded cracker, and fry in fresh lard.

BROILED VENISON.

Cut the steaks from the tender parts, rub them with salt and pepper. When the fire is clear and free from smoke and ashes, rub the hot bars of the gridiron with a piece of salt pork, lay on the steaks, and broil well on one side. Turn them once only, saving all the gravy. Put on salt, pepper and butter, and serve with currant jelly. Venison cools sooner than most meat, and should be served upon hot-water plates.

FLANK OF BEEF.

Salt the flank and let it lie one day. Make a stuffing of bread, herbs, pepper, and salt, with butter, to moisten it. Spread this stuffing evenly over the meat, roll it up, tie it with strings, and bake it three hours. It is nice hot, but, when cold, it should be pressed and then cut in slices.

BEEF BALLS.

Mince very fine a piece of tender beef, fat and lean; mince an onion with some boiled parsley; add grated bread-crumbs and season with pepper, salt, grated nutmeg and lemon-peel; mix all together and moisten with a well-beaten egg; roll it into balls flour them and fry. Serve them with a brown gravy

Poultry and Game.

GENERAL OBSERVATIONS ON POULTRY AND GAME.

Poultry should be prepared for dressing as soon as killed and thereby prevent the disagreeable flavor which is imparted to them by remaining long in their original state. Care must be taken that the gall be not broken in removing, as it will render every part that it touches very bitter. All poultry, especially pigeons, require good washing and cleansing in every part. Some persons, who wish to be very nice, soak fowls an hour or two in skim-milk before boiling, and then sew them in a floured cloth. This tends to preserve them of a nice color, but may be dispensed with by carefully attending to skimming them while over the fire. Wild fowl should not be overroasted, as the flavor is lost if roasted too much. Wild fowl roast in less time than others. It is not easy to state exactly as to the time required for the different sorts to be well done. Experience and practice are more sure guides. Poultry, as well as other meats, must be put at first before a gentle fire, and cooked gradually and evenly.

Young fowls may be known by their smooth legs, tender breast-bone, and tender skin. Ducks and geese, if young, feel tender in their flesh under the wing, and are unfit for cooking if old and tough. Scalding water will remove the feathers most easily, but break the skin of the fowl more than if picked by hand. Poultry should be permitted to bleed freely after being killed, it being more healthful. All

the pin-feathers should be carefully and entirely removed, as, also, the oil-bag at the end of the back. The legs should be cut off at the first joint next the feet; the inside should be washed and rinsed several times in cold water, after everything has been removed. Remove extra fat, as it tends to make the gravy greasy. The heart should be slit open, cleansed, also the gizzard, and put by themselves to soak in water.

ROAST TURKEY.

After thoroughly cleansing, and singeing with a lighted newspaper, prepare a stuffing of pounded cracker, salt, pepper, butter, white of eggs, sage and marjoram, fill the turkey and sew it up tightly. Rub it with salt and flour, pour half a pint of water into the pan, put in the turkey, and let it roast gradually at first. The wings and legs should be tied down tightly to the body. A large turkey, of twelve or fourteen pounds, will require four hours' gentle roasting, and constant basting with flour and water. Boil the heart, liver and gizzard, in a little water till tender. Mash the liver, and slice thin the heart and gizzard. Add all these to the gravy in the saucepan, thicken a little with flour, and season with salt and pepper. Serve with cranberry jelly and oyster sauce.

ROAST CHICKENS.

These may be prepared in the same way as turkeys. From one to two hours is about the time for chickens, although discretion must be used a determining.

BOILED FOWL.

Prepare the fowl as for roasting, and ooil according to the weight, about the same time as for roasting. Skim very carefully, or the fowl will be discolored. Serve with cranberry jelly and stewed oysters.

TO ROAST DUCKS.

After cleansing, stuff them in the same way as chickens adding one or two onions, chopped fine, to the stuffing. Baste them often; be sure that the gravy is not oily; add a little lemon-juice, ketchup and wine, to the gravy. Serve with oysters.

TO ROAST GEESE.

Boil them a half hour to extract the strong, oily flavor. Then prepare them the same as chickens. One hour's roasting will be sufficient, if tender.

STEWED PIGEONS.

Make a nice dressing of bread-crumbs, sage and sweet marjoram pounded, white of eggs, butter, pepper and salt. Sew it up in the pigeons, after thoroughly picking, cleansing and singeing, and put them into water enough to cover them. Stew very gently two hours. Take up the pigeons, and add butter and a little flour. Pour the gravy upon the pigeons in a soup dish.

FRICASSEED CHICKENS.

Cut them in pieces, and put them in the stewpan with salt and pepper. Add a little water, and let them boil half an hour. Then thicken the gravy with flour, add butter, and a little cream, if you have it. Ketchup is an additional relish to the gravy.

BROILED FOWL.

Split the fowls down the back; remove the legs and wings, if you please, and broil them separately. Flatten, by slight pounding, the sides of the fowl, so that the parts may be equally near the fire. Broil over clear coals till brown, then turn to the other side, sprinkling over salt, pepper and butter Serve, very hot, with oyster sauce.

TO MAKE AN OLD FOWL TENDER.

Put it to soak in cold water over night, with a few hand fuls of ashes; then dress the fowl, preparatory to cooking it, and let it hang over another night. Then boil it fifteen min utes. Stuff it and put it in the baking-pan and finish cooking Baste with butter.

Pickled Meats and Vegetables.

TO CURE HAMS.

When pork is ready for salting sprinkle with a handful of common salt, to draw out the blood; this brine should not be used, and the meat should be wiped with a dry cloth. Mix an ounce of saltpetre, a pound of common salt, and a pound of coarse brown sugar, and rub the ham well. Let it lie for a month in this pickle, turning and basting every day. Then hang in a wood smoke in a dry place, where no heat can come to it.

ANOTHER WAY TO CURE HAMS.

Take a pound of common salt, half a pound of bay salt, the same of saltpetre, a pound of molasses and a pint of vinegar. Boil them all together, and put them hot on the ham; let it remain one month, turning every day, and basting it well. Then hang it over the smoke of wood in a small enclosure.

TO CURE TONGUES.

Take a large spoonful of salt, the same of sugar, and half as much saltpetre; rub it well for ten days in succession. Soak the tongue well before boiling it to be eaten.

TO PICKLE BEEF.

Rub each piece with salt, and let them lie twenty-four hours; wipe them dry. Then pack them closely in a firkin

that is perfectly sweet and clean. Have ready a pickle prepared thus: Boil four gallons of soft water with ten pounds of coarse salt, four ounces of saltpetre, and two pounds of coarse brown sugar; let it boil fifteen minutes, and skim it perfectly clean. When entirely cold, pour it on the beef, laying a weight on the top to keep the meat covered. This quantity is sufficient for a hundred pounds of closely-packed beef. The firkin must always be kept closely covered.

HAMS.

Some persons prefer to boil a ham in skim-milk, adding some coarse meat and vegetables, all which tend to soften the meat and extract the salt. This is not a very economical practice, but may answer where vegetables are plenty. Some think that baking a ham is preferable to boiling. Put some water in the baking-pan with the meat. When done, remove the skin, cover the ham with bread-crumbs, pepper, and beaten egg, and set it in the oven to brown. A covering of coarse dough may be fastened around the ham when first put in, and removed with the skin. This plan is thought to secure the juices of the meat most perfectly. Sugar used in good proportion with salt is excellent in curing hams. The brine should not be poured into the salting barrel till cold, otherwise it will imbibe a bad taste. A large stone is a good weight to keep the meat under the brine, which should be strictly attended to. Do not touch the meat with your fingers when you wish to procure a piece, but use a wooden fork for the purpose, being careful not to prick any other piece Keep the salted meat in a cool place, closely covered from the air. In purchasing a ham, run a knife along the bone; if it comes out clean it is good, but if not it is spoiled. The fat of good ham is white, and the lean adheres closely to the bone. If the ham has yellow streaks, it is rusty and not good. In summer, meat should be rubbed with salt to assist in keeping it. In winter, it may be packed in snow. The

use of saltpetre in moderate quantities is advisable, but too much will make the meat hard.

PICKLED VEGETABLES.

Avoid, as much as possible, the use of metallic vessels and spoons in preparing them. When it is necessary to boil vinegar, do it in a kettle lined with porcelain, or in a stone jar upon the top of the stove. Glazed jars should never be used for pickles. Stone ware or wooden is most proper.

Pickles should be kept free from air; exposure to it makes them soft. A wooden spoon should be used for taking out the pickles for use. On no account use the fingers or a fork for this purpose.

PICKLED CUCUMBERS.

Choose them of an equal size, young and fresh. Let them lie a week in salt water. Drain them, and put them in a stone jar; pour boiling vinegar over them. If the vinegar is boiled in brass or bell-metal vessels it will be a fine green, but poisonous, on account of the action of the acids on the metal.

CUCUMBERS WITH ONIONS.

To every dozen cucumbers use three small onions, with a few cloves stuck into them. After salting them, pour on boiling vinegar, and let them stand in a warm place. Repeat the boiling, and, when cold, tie up the jars with bladders.

TO PICKLE CAULIFLOWER.

Gather it upon a dry day; boil it in salt and water till tender; lay it to cool, covering it that it may not turn dark. When cold, pack it in jars, and pour cold vinegar upon it that has previously been boiled with some spice.

PICKLED ONIONS.

Take the small silver-onions; take off the outside skin, the tops and fibres; boil a very strong brine, and, when cooled a

little, pour it upon the onions; let them stand four hours covered. Take them from the brine, and pour on hot vinegar in which ginger and pepper were boiled. They must be well corked and sealed.

MIXED PICKLES.

An assortment of small vegetables in the same jar makes an agreeable flavor. Take small cucumbers, onions, cauliflower, string-beans, cranberries, tomatoes, barberries on the stems. Add a few whole cloves, cassia and stick cinnamon Prepare the vegetables as before directed, and seal tightly. A little alum is very good to extract the salt taste from pickles. Too much will spoil them.

PICKLED PEPPERS.

Slit on one side, and remove the core. Put them into boiling salt and water, changing it often, and keeping them in a warm place for one week. They will turn yellow, and then green; then put them in a jar with boiled vinegar and a bit of alum. They do not require spice.

PICKLED TOMATOES.

Prick the small. round tomatoes with a fork. Put them in layers, with plenty of salt, into an earthen vessel. Cover them, and let them remain two days in salt. Then put them into a mixture of vinegar and water, to draw out the saltness. Prepare some vinegar, that has been previously boiled, by adding to it mustard, cloves, pepper, mace, and a few slices of onion. Pour this into a glass jar, and put in, gradually, the tomatoes, shaking the jar to intermix the spices.

COLD SLAW.

Mince very finely a small cabbage. Put it into a china bowl, and prepare for it a nice dressing. Take half a pint of the best white vinegar, mix with a quarter of a pound of butter, cut in bits and rubbed in flour, a little salt and cayenne.

Stir all this together, and boil it in a small saucepan. As soon as it boils, stir in the yolks of four well-beaten eggs, and take it immediately off the fire. Pour it boiling hot over the cabbage, and mix it with a spoon. Let it become cold before sending to table.

PICKLED OYSTERS.

Use only the largest and best. Drain them, and lay them in a pan; pour on boiling water, stir them round, and rinse them well in cold water. Then put them in a kettle with fresh water, and just boil up once. Lay them on a clean towel. Put the liquor of the oysters over the fire, with some good vinegar, salt, cloves and cinnamon. When it boils, throw in the oysters, and let them remain five minutes. Afterwards, put the oysters into stone or glass jars, and tie with bladders.

Soups, Broths and Hashes.

Soups, Broths and Hashes

GENERAL OBSERVATIONS ON SOUPS, BROTHS AND HASHES.

In making soup it is essential that all the pans and kettles used should be entirely clean, otherwise the flavor of the soup will be spoiled, as is often the case. The meat should be freed from skin and superfluous fat, which does not tend to make the soup rich, but only greasy. Meat should be put into cold water, if designed for soup, over a gentle fire, so that it may be a long time before it comes to a boil. In this way the juices of the meat are drawn out into the soup, which is desirable. As soon as it comes to a boil, skim it carefully and throw in a little salt, which will assist the scum to rise The more the scum and fat are removed from soup, the clearer and more relishing it will be. It is an excellent plan to prepare soup the day before it is wanted, as then all the fat can be removed at once. Soup made with vegetables will not keep so long as that which contains only the juices of meat. Soup should never be permitted to remain in any metallic vessel, as thereby it becomes poisonous. If to be kept a long time, the earthen pan should be scalded and rinsed every day. Fried onions mixed into soup assist materially in giving a fine brown color. A slight acid, like that of lemon or tomato, gives a peculiar relish to some soups. Some persons think that it is a piece of economy to add but little water to meat when it is first put on, but to let it steam and simmer until the juices are extracted. It is thought by some that one pound of meat thus treated gives out as much strength as two

pounds saturated with cold water in the outset. Meats for soups have more flavor, and are more tender, if kept some days before using. If there is any danger that it may spoil, it may be fried or parboiled, and it will keep two days longer, although not so good quite as when fresh. Long boiling is indispensable to good soups, as also slow boiling. The kettle, as a general thing, should be closely covered; but if the soup be quite weak, the cover may be left off to increase the evaporation of the water.

Ox-cheek, shin or leg of beef, makes excellent and cheap soup, if well managed. Some persons purchase bones of the butcher, stew them many hours, till the gravy when cold is like jelly. When a little soup or sauce is wanted, a piece cut from this jelly is prepared at a moment's notice. Sheep's head and feet, calves' feet and cow-heel, all afford a very strong jelly. Care should be taken not to season soups too highly; it is a matter very easily attended to by the use of the castors at the table. Such universal seasoning as salt, pepper, &c., should be added, but in moderate quantity, by the cook herself. Potatoes should not be boiled with soup, because the water is thought unwholesome; they may be done separately, and then added. If it should be necessary to add more water to a soup, it should always be boiling water, as cold deadens the flavor of the meat. Always save the water in which fresh meat or poultry is boiled; it will serve for a second meal, thickened with rice and seasoned. Meat appropriated to hashes should not be cooked a second time; it makes it tasteless and hard. The gravy for a hash should be prepared, and the finely-minced meat added and permitted only to heat through. Vegetables are liked, by many persons, mixed with the meat. Some persons do not thicken soups with flour, but depend upon long and gentle boiling, which will render any soup thick enough without any flour. One excellent quality of soup is that no one flavor predominate over the others, but by a judicious proportioning of ingredients the

different flavors combine and harmonize. It is a good precaution, in making soups and stews, to put a small grate, the size and shape of the bottom of the kettle, or a dining-plate to fit, bottom-side upward, in order that the meat may not burn on to the kettle. By this means the meat at the bottom will be as delicately cooked as that above it.

Soups and broths should always be strained; they are much more relishing, as well as inviting to the eye, than if the meat and vegetables in shreds were mixed up into them. After straining, with a fork take out the whole pieces of meat and vegetables, and put into the tureen with the soup. The meat thus strained out need not be wasted; but if seasoned well and pounded, and then put in a jar, it serves for a very nice sandwich for luncheon or tea, at almost no expense. If spice, ketchup and wine, be added to soups, they should be put in only about fifteen minutes before the soup is done. Plain warm soups or broths are excellent, taken as medicine, in cases of violent colds, colics, cramps and spasms in the stomach. If milk or cream is to be added to the soup, it should be boiled and stirred in the last thing. In soups where macaroni is an ingredient, it is customary, at a good table, to serve with the soup a glass dish, in which is grated cheese, and a spoon, and let each person help himself to a little, if desired.

MINCED BEEF.

Cut cold roast beef into thin slices; put some of the gravy into a stewpan, a bit of butter rolled in flour, pepper and salt, and boil it up. Add a little ketchup, and put in the minced slices, and heat them through, but not let it boil. Put slices of toast in the dish, and cover with the meat.

HASHED MUTTON OR LAMB.

Cut the meat off the bones, and mince it Put the bones into a little water and stew them, if you have no gravy

Thicken this water with browned flour, add a little ketchup with a few capers. Put in the mutton, let it simmer two minutes, put it into a hot dish upon toast. This is an excellent breakfast-dish; but, if prepared for dinner, serve with boiled onions.

MUTTON BROTH.

After the steaks have been cut from the leg, the lower part is just adapted to a soup. The neck-piece is also very nice. Boil the meat very gently in cold water, adding a turnip, a carrot and a spoonful of rice. All the fat should be removed. Towards the last, add a little minced parsley. Dumplings are an excellent addition.

WHITE SOUP.

Boil a knuckle of veal a long time. Add a quarter of a pound of macaroni, and, when done, a pint of cream. Season with lemon-peel and mace.

BROTH MADE IN AN HOUR.

Cut in small pieces one pound of beef or veal. Put it into the saucepan, with a carrot, an onion, a slice of lean bacon, and a teacup of cold water; let it simmer a quarter of an hour; pour upon it a pint of boiling water, add salt, and boil three quarters of an hour. Strained, it is relished by the sick.

VEGETABLE SOUP.

Chop fine two turnips, two carrots, four potatoes, two small onions, one parsnip, and a few stalks of celery or parsley. Put them into three quarts of water, and boil three hours. Add a spoonful of rice. Strain the soup through a colander, and set it again over the kettle. Add a piece of butter, dredged in a little flour; let it boil up, and serve.

PEA SOUP.

Wash a pint of split peas, put them in a kettle with two quarts of cold water. When it has boiled one hour, add a piece of lean salt pork, about three quarters of a pound, and boil two hours longer. When it is nearly done, add a few very thin slices of ham, and a few split crackers, with pepper and salt. Stir frequently while boiling, or it will burn. Keep a pot of *boiling* water to replenish with if it should be thicker than desired.

BEEF SOUP.

Take the hind shin of beef, cut off all the meat from the bone, which had better not be used, as it will make the soup greasy, on account of the large quantity of marrow it contains. Wash the meat clean, lay it in the pot, sprinkle over it a teaspoonful of pepper, and two of salt, three onions, six small carrots, two small turnips; pour on three quarts of water; cover the pot closely, and keep it gently but steadily boiling three hours; take off the scum carefully. At the end of three hours you may add parsley and celery, which add much to the delicate flavor of the soup. Put a little browned flour into the soup to thicken it slightly. Take up the meat into a soup-tureen, and pour on the soup and vegetables.

VEAL SOUP.

The knuckle is the best part. Gash it in several places, and put it in the pot with clear cold water; add a few slices of lean ham and two onions. Boil gently, carefully skimming off all the grease that may rise. When it has boiled three hours, add a dozen peeled tomatoes, and boil one hour longer. Season well with salt and pepper. Rice is an excellent addition.

MINCED VEAL.

Cut it very fine with a knife; also some ham, or sausage-meat, is an excellent addition to any hashed meat. Heat

some of the veal gravy, or, if you have none, put a piece of butter, rolled in flour, into a little water. When it has thickened, season with salt and pepper, and add the minced meat. Let it simmer a few minutes, and then put it into a dish, in which is laid buttered toast.

HOTCH-POTCH.

Take lamb or mutton chops, pare off the fat; put a layer of meat at the bottom, covered with pieces of onion, carrots, turnips, peas, celery, and any other kind of vegetable you please. Repeat this, adding a little salt and pepper, till you have put in as much as you wish of the meat and vegetables. Fill up to the top of the layers with cold water, cover closely, and stew it very gently.

ECONOMICAL SOUP.

Take the ox-cheek, or the extreme end of the leg, or any bony, cheap piece of beef, or any kind of meat. Boil gently a long time, till the goodness is extracted from the bone and meat, and the water becomes quite gelatinous. Add a good quantity of rice and a few sweet herbs, with a few potatoes and other vegetables, if you wish; season it, and it is a most excellent and nutritious dinner for a large family.

TOMATO SOUP.

Take a knuckle of veal, a bony piece of beef, or a neck of mutton, or almost any piece of meat you may happen to have; set it over the fire in a small quantity of water, cover it closely, and boil very gently, to extract the juices of the meat. When nearly done, add a quantity of peeled tomatoes, and stew till the tomatoes are done. Add salt and pepper to your taste. This is a very cheap, healthful and easily-made soup.

PORTABLE SOUP.

This is the concentrated essence of soup, and is a most convenient article of use, either at home in an emergency, or in

travelling, and especially at sea. To make a pint of soup, cut off a piece as large as a walnut, dissolve it in the boiling water, and it is ready for use.

Boil a knuckle of veal, also the feet, a shin of beef, a cow-heel or any other bones of meat which will produce a stiff jelly, in a large kettle, with as much water as will cover them Let it stand a long time over the fire before it boils. Skim it most thoroughly, until the broth appears clear. Then fill up the kettle with some more water, and boil it eight hours, or until it has evaporated so as to be somewhat thick. Run it through a hair sieve, set it in a cool place where it will cool very quickly. Skim off every particle of fat, and put it into a saucepan; skim and stir it continually, so that it may not scorch, and all the previous labor be lost, until it becomes a very thick syrup. As soon as it can be no longer done in this way, transfer it to a deep jar, and set into a kettle of water, hot, but not boiling, until it jellies very thick. This will keep good many months, packed dry in tin canisters.

SAGO SOUP.

Make a clear, rich soup, in any way you desire, and thicken with sago. This is much esteemed, and is an excellent invention.

CHERRY SOUP.

Stalk the cherries, stew them a few minutes, not enough to break them. Cut slices of bread, fry brown in butter, put them in a deep dish, and pour the cherries upon them Serve hot.

MOCK-TURTLE SOUP.

Take a calf's head, and about two pounds of delicate fat pork. Put both into a soup-kettle, with two onions, sweet herbs, celery, pepper and mace. Fill the kettle with water, and boil very gently till the meat is tender. Take out the head and the pork, return the bones of the head into the soup; let it stew several hours longer; and, when cold, take

off the fat, strain the soup and thicken it; add the juice of a lemon and half a pint of white wine. Cut up the head into pieces, also the pork; warm them up in the soup, adding some balls of finely-minced savory meat, called force-meat balls. The pork will be found a most acceptable addition, improving the flavor of the soup, and affording a substitute for the fat of the turtle. Half this quantity will make soup enough for a large dinner party.

GIBLET SOUP.

Scald and clean a set or more of giblets. Stew them in a pint of water, or gravy of some sort is nicer, until very tender. Then add two onions and sweet herbs, a little salt and pepper, and a quart of water. Stew again a little while, thicken slightly, and add a teaspoonful of lemon-juice, or, omitting the lemon-juice, a cup of rich cream.

OX-TAIL SOUP.

This is esteemed a luxury among epicures. After cleansing thoroughly, cut the tail into short pieces, boil very gently several hours in a good quantity of water; towards the last, add three onions, a crust of bread, a little sweet herbs, a few cloves, and some salt and pepper. If tomatoes are approved, a few sliced are a great improvement, on account of their slight acidity. Let the soup get cold, so that you may more effectually remove the fat, which is very necessary. Calves' tails make a much more delicate and elegant soup.

EEL SOUP.

Clean and cut in small pieces very fresh eels; put to them some water, salt, pepper, a crust of bread, three blades of mace, and a few sweet herbs and onions; cover them close and stew till the fish is done. A little thickening, a few split crackers and a few oysters may be added, if wished. The soup will be as rich as if made of meat. Toast some bread, lay in the dish, and pour the soup upon it

LOBSTER SOUP.

Pick out the meat of a boiled lobster; cut it in small but handsome pieces; a little more than cover it with water. Pound the coral with a little cream very smooth. After boiling twenty minutes, add a little salt and pepper, mace or cloves, a few grated crumbs of bread or cracker, a little cayenne pepper, a bit of butter, a table-spoonful of ketchup and wine. Add the coral and cream, stirring briskly, so that the cream may not curdle. A few oysters are very nice, mixed in Pour the soup upon toasted bread.

LAMB SOUP.

Cut the lamb into small steaks, put it into a stewpan with some gravy, if you have it, if not, water, with a small piece of beef. Boil gently an hour; then add such vegetables as carrots, turnips and onions, cut small, with sweet herbs, pepper and salt. Boil till the vegetables are done, and serve.

CLAM SOUP.

Wash the clams free from grit, boil them in a pint of water till they will come out easily. Take a small quantity of the liquor, add some milk, thicken it with a little flour, and add the clams. Split crackers are very nice added.

HERB POWDER FOR SOUPS.

Gather and dry in a moderate stove-oven such articles as you may be able to obtain, such as sage, sweet marjoram, lemon thyme, winter savory, sweet basil, celery seed, and others. When perfectly dry break them into a mortar, pound them fine and sift through a hair sieve; put them in bottles, closely stopped, and they will retain their fragrance and flavor for many months. This composition of the fine aromatic herbs is an invaluable acquisition, when the fresh herbs cannot be had. The delicate flavors of the several herbs com-

oins and blend into each other, so as to form most delicious seasoning.

QUEEN'S SOUP, VERY ELEGANT.

Boil a fowl till quite tender; then cut off all the white meat; put it in a mortar, with half a pound of blanched sweet almonds, and a cup of cream. When quite smooth put it in a clean block-tin saucepan, and boil it one hour with some white gravy or water. Strain it upon toasted slices of bread, in a tureen, and then season.

TO BROWN FLOUR FOR SOUPS.

Dredge the bottom of a spider well with flour, and shake it over hot coals, letting it brown gradually, but not burn. Keep it in a dry place, in a tin canister, without wholly closing the lid. It is very convenient to have it already prepared, although when used fresh it is nicer.

BARLEY BROTH.

Prepare your soup, strain and season it, and add a small quantity of pearl barley which has previously been boiled tender. Boil ten minutes longer, and pour it upon toasted bread.

MACARONI SOUP.

Prepare a soup with almost any materials you may have on hand. Break up a small quantity of macaroni and add it; boil till it is tender. This is an excellent ingredient in soups and broths of any description.

GREEN SOUP.

Prepare a good soup, season and strain it. Then add fresh asparagus tops, sufficient to give the soup a good green color. Boil twenty minutes after adding the asparagus tops The color may be heightened by pounding a quantity of spinach

in a mortar, straining the juice, and mixing it with the soup, a few minutes before boiling.

PLUM PORRIDGE.

Boil a few pounds of the shin of beef in a large quantity of water; let it stew gently till very tender. Take out the meat, strain the broth, and put it again into the pot. Thicken the broth a little with flour, or ground rice, which is preferable in most soups, and add two or three pounds of raisins, and some currants, if you wish. When the fruit is swollen and tender, add a few cloves, mace, cinnamon and nutmeg. Remove the pot, add salt, sugar to your taste, the juice of a lemon, and a glass of wine, if you approve it. Broken cracker boiled in it a few minutes improves it.

HASHED VENISON.

Cut the venison in very thin slices, and then mince it. Prepare a good gravy, season it well, add a little lemon-juice or wine, or melt in it a few spoonfuls of currant jelly. Pour this gravy upon the venison, cover the dish, and let it heat up once.

PEPPER POT.

This dish is composed of a due proportion of fish, flesh, fowl, vegetables and seasoning. Stew a small piece of neck of mutton, or a fowl, with a pound of sweet salt pork, in three quarts of water, till tender; skim it well, and remove the fat as fast as it rises; then add such vegetables as the season affords, peas, onions, lettuce and spinach, in summer; celery, carrots, onions and turnips, in winter. These vegetables must be put in in small pieces, and, when they are nearly done, add the meat of a lobster cut in small pieces, and a little soaked rice. Season with cayenne pepper, in very moderate quantity. Suet dumplings boiled on the top are a good addition.

ONION SOUP.

Stew a shank piece of beef, simmer it gently three hours, with carrots and turnips cut in slices. Fry a few sliced onions of a good brown, strain upon them the soup, let it simmer an hour longer, and pour it upon toasted bread.

ECONOMICAL SOUP.

Gather all the bones and pieces of meat of different sorts, which you may chance to have, and put them in the pot, with water a little more than enough to cover them. Add two sliced onions, and two potatoes, salt and pepper. Make a short crust or a plain raised crust, cover the meat with it, cutting a slit for the steam to escape. As soon as the crust is cooked, take up the soup into a deep dish. Be sure to skim off all the fat that rises from the meat, or the soup will be greasy. If well made, this makes a relishing meal.

Fish

GENERAL HINTS AND DIRECTIONS CONCERNING FISH.

FISH should be eaten as soon as possible after being taken from the water, as they lose some portion of their delicate and peculiar flavor every hour after the tide in which they were caught is lost. In every kind of fish, firmness of flesh, redness of the gills and brightness of the eyes, are indications of freshness; thickness of firm flesh is also a good sign. Fish should be cleaned as soon as practicable, by cutting and scraping, and afterwards rinsing, although too much water used in its preparation impairs the strength of its flavor. As soon as washed, wrap the fish in clean cloths to dry. Fresh fish should be boiled in salted water; and fresh cod is improved by adding a few spoonfuls of vinegar. The roe, milt and liver, of fish should be cleansed with care, and well cooked, and each person helped to a small portion. Fresh fish for boiling should be put into cold hard water, although many practise putting it into boiling water. It requires skimming as well as meat. Salad oil, of the best quality, is the nicest article for frying fish; but is not much used, on account of the expense; fresh lard that has not been salted is preferable to butter. The frying-pan should contain a good quantity of fat, more than is generally used for this purpose; the fat should be boiling hot, or the fish will absorb so much of it as to render it unwholesome. Fried fish should be laid upon a sieve to drain before serving. The fat used may be

strained and put in a bowl by itself, and used again for the same purpose. In two or three days it will become rancid and useless. When the flesh of fish separates clean from the bone it may be called done, although the cook must exercise her judgment on this point, as fish is more disagreeable than almost any other food, if slack done. Remove fish from the water as soon as done enough, or it will become sodden and woolly. A napkin should be first laid upon the dish, and the fish upon it. Mackerel are best in May and June; they are a very delicate and highly-prized fish, but require to be eaten sooner than many others. Dry and large fish are nicer for being stuffed and baked. Smelts are deservedly prized, and should be of a bright silvery hue, and have the flavor of newly-cut, fresh cucumbers. Salmon should be of a bright pink color, with red gills, the scales bright, and the whole fish stiff. This is highly esteemed by epicures, and usually bears extravagant prices. The same tests will apply to cod as to most other fish as to freshness; their eyes should be bright, and if the flesh is at all flabby they are not good. Lobsters should be purchased alive, so that there may be less deception practised. They should never be used after the meat has been out of the shell more than twenty-four hours, and in the hottest weather will scarcely keep so long. The male lobster is preferred, on account of possessing the highest flavor. The heaviest in proportion to the size are the best, as is the case with crabs. Crabs and oysters of middling size are best, being more tender, and having less strong flavor. The best quality of very fresh fish requires very little in the way of seasoning, except perhaps, a little salt, the natural flavor being preferred. In serving fresh fish, the cover of the dish should be placed a little ajar, so that the steam may escape. Hot fish always requires hot sauces, if any, and not cold, because fish chills so readily. Parsley is one of the best accompaniments to fish. Codfish should only be allowed to scald; it is injured

by boiling. A table-spoonful of molasses mixed in the water in which it is cooked will be found to improve it.

Fish sauces, if intended to be plain, should be as pure as possible, and taste only of the materials from which they take their name. If highly-seasoned sauces are desired, the ingredients should be so well proportioned that no one be predominant; but the practice of indiscriminately mixing strong spices and flavors without discretion, in order to increase the relish of food, fails of its desired effect. The muddy taste which fish sometimes has may be removed by soaking it in strong salt and water. Epicures consider it essential to boil salt water fish in sea water. If fish can be kept frozen, it will remain quite good, but must be cooked as soon as it thaws.

CHOWDER.

Fry gently thin slices of salt pork in the bottom of a very clean iron kettle. Then lay in some chopped onion, slices of fresh fish, or clams, and a little pepper, and slices of potatoes. Next put in another layer of onion, fish or clams, pepper and potatoes, and so on, until you have used all the fish. Pour in sufficient cold water to cover it, and let it simmer gently till the potato is done. Take out the chowder gently with a skimmer; then thicken the gravy, salt to your taste, and add several crackers. Let it boil till the cracker is done, and pour it hot over the chowder.

STEWED OYSTERS.

Drain the oysters, put them in a saucepan with a little pepper, and add a small piece of butter rolled in flour. Then pour over them the strained liquor, and simmer five minutes. When the oysters are done, pour them into a dish lined with buttered toast. If you wish, you can add milk or cream after pouring it into the dish.

BOILED SALT CODFISH.

Soak the fish over one or two nights, to freshen; scrape and wash it; put it into a kettle over the fire, and, when just boiling, skim it, and take it off, and cover it, and let it set fifteen minutes, and then drain it. Pour over it egg sauce, and serve hot with boiled potatoes. Salted codfish is injured by boiling.

BOILED FRESH CODFISH.

Put the fish into hot salted water. Let it boil from twenty to forty minutes, according to its size. Garnish with scraped horseradish, and serve with oyster sauce, or melted butter, with a little ketchup.

BAKED FISH.

Cleanse the inside well, and fill with a stuffing made of powdered cracker, butter, pepper, salt, and one egg, if you like. Rub the outside of the fish with a little salt and Indian meal, or with a little of the stuffing. Lay the fish in a baking-pan with a gill of water. Bake very thoroughly, and add to the gravy a bit of butter. Slices of lemon are a pretty garnish.

BROILED FISH.

Either slice or split the fish into pieces. Wash it, and wrap it in a towel to dry. Rub it with salt, pepper and meal. Then lay it upon the gridiron, or into a pan in which slices of salt pork have just been fried, and brown on both sides. Butter it well, and serve with egg or oyster sauce.

TO CURE FISH SLIGHTLY TAINTED.

Boil the fish in plenty of water, in which is vinegar, salt and powdered charcoal tied in a cloth. This will also answer for meat.

BOILED OR STEWED LOBSTER.

Pick out the meat, and add water to cover it. When it boils, thicken with a little flour. Add salt, ketchup, pepper, butter, and a little wine improves it greatly.

TO BOIL MACKEREL.

Boil them fifteen minutes in salt and water and a spoonful of vinegar.

TO BROIL MACKEREL.

Set it over hot coals, and brown. Then turn, and sprinkle on salt and pepper. Serve with plenty of butter and tomato ketchup.

FISH CAKES.

Mince either salt or fresh fish with potatoes while warm Add cream or butter, and roll into flat cakes. Fry in a little salt pork fat.

CLAMS.

Put them in a pot with a little water. When the shells burst they are sufficiently boiled. Open them into a dish, and pour the liquor, after it has settled, upon them. Or, lay them in a pan in the oven, and roast them. Clams are very good fried in a batter, or made into a pie.

SMELTS.

Wash them, and dry them in a cloth. Rub them with white of egg and bread-crumbs, or meal, and fry quickly.

CRABS.

Pick out the meat, and mix with it a little butter, salt, pepper, nutmeg, crumbs of bread, and vinegar. Give it one boil up.

TO FATTEN OYSTERS.

If you have more oysters than you wish for immediate use, they can be kept alive, and will even grow fat, if quite healthy, by pursuing the following course: Wash the outside of the shells with clean water and a broom, till all the slime is removed. Then put them in layers in a tub, with sprinklings of oatmeal and salt. Just cover them with clear water. Keep the tub covered, and change water and meal every day

They must also be kept free from slime. The water may be almost as salt as sea-water.

SCALLOPED OYSTERS.

Wash the oysters in their liquor, and cover the bottom of a dish. Sprinkle on bread-crumbs, a few bits of butter, and a little pepper. Add another layer the same as at first, till the dish is full. The last or top layer should be bread-crumbs. Pour over the whole the liquor, strained. Set it in the oven till the top is a little brown.

FRIED OYSTERS.

Make a batter with bread-crumbs, beaten egg, and a little pepper. Dip each oyster in the batter, and fry separately till a beautiful brown. Drain them on a sieve before serving.

TO HEAT OVER SALT FISH.

Break the fish into flakes, and put it in a pan with a cup of cream, a piece of butter rolled in flour, a few slices of boiled parsnips, and a little pepper. Let them all simmer gently till very hot, but do not permit it to boil, or the cream may curdle. This is a cheap and excellent breakfast dish for occasional variety.

HERRINGS.

These are not rich in their nature, but are very good if cooked fresh. They should be broiled a short time, but not permitted to dry up. Make a plain gravy for them by thickening some milk with flour and butter and a little salt.

STEWED EELS.

Scrape and wash the eels. Wrap them in a towel till dry. Make a batter with bread-crumbs and eggs, and fry the eels a few minutes, and let them get cold. Chop a few small onions, some parsley and sage, with salt and pepper added. Stew these in a little gravy, then add the pieces of eel, and stew

till tender. This will be found the nicest way of cooking eels; they will not seem greasy, if well done, as is the case usually with the large eels.

SCALLOPED FISH.

Break the fish in nice flakes; lay it in the bottom of a dish, covered thick with bread-crumbs, a little salt and pepper, with small bits of butter. If you please, you can make two or more layers in this way. Pour on a few spoonfuls of gravy, to moisten the bread, and bake the top brown.

FAT FOR FRYING FISH.

Salad oil and lard not salted are preferable to butter. Good sweet drippings of beef are suitable. Sweet, fresh suet may be prepared so as to render it very nice for this purpose. Heat the suet in a jar placed in boiling water; let it melt gently. As soon as it begins to boil slightly, put in a few cloves, and a few sweet herbs. In half an hour strain off the fat into a close jar for use. It will keep some time.

BOILED SALMON AND PEAS.

Put the fish into a small quantity of cold hard water with a little salt in it. Let it come quickly to a gentle boil, not a gallop. Boil from twenty minutes to half an hour, according to the size. Boil the peas separately twenty minutes, and add salt and butter. Boiled salmon does not require rich, highly-seasoned sauces, but plain drawn butter with parsley.

MINCED SALMON.

Take what remains of the first dinner, pull it into small flakes with the fingers; chop some hard-boiled eggs in large pieces; rub both these into half a pint of cream and a piece of butter rolled in flour. Let it simmer, but do not let it boil. Line a shallow dish with mashed potatoes, and pour the salmon upon it. This is a most excellent breakfast dish.

BAKED COD.

Scour the pan till very sweet and clean. Rub it with fresh butter, add a pint of water, a little salt and pepper, and a few cloves. Flour the fish well, stick on small bits of butter, and sift on a little pounded cracker. Lay the fish in the pan, and bake one hour, if moderate size. Take it out without breaking, strain and thicken the gravy, and pour it around the fish. Sliced lemons should be served with it.

TO HEAT UP FRESH FISH.

Break up the fish very fine, mix it with grated bread, pepper and salt, with a little minced ham. Moisten with beaten egg, and mould it into balls, and cover with bread-crumbs. Fry in boiling lard. Drain them on a sieve, and place a napkin under them when sent to the table.

INDIAN METHOD OF COOKING CLAMS.

Wash them clean, place them point downwards upon the earth, or on the hearth; put over them burning coals and cinders, and roast till they incline to spring open. They are most delicious in this way eaten directly from the shells.

COD SOUNDS AND TONGUES.

Soak them in warm water, scrape them thoroughly, and boil them ten minutes in milk and water. To be eaten with egg sauce.

MINCED FISH AND POTATO.

While both are warm, they can be more easily prepared than when cold. Peel the potatoes as soon as boiled, and roll them with the rolling-pin till there are no lumps. Pick out all the fish-bones, and remove the skin. Mix the potato with the fish. Fry a few slices of salt pork in the spider till they are crisp; take them out, and put in the fish and potatoes

Add some milk or cream, and stir it occasionally that t does not burn. When finely browned it is ready. Eat with mustard.

FISH CAKES.

Prepare these the same as for minced fish, making them into little cakes with the hands. Lay them in flour and fry brown.

A RELISH OF FISH.

Tear off a moist piece of fish, dip it in water, and lay it upon coals. Let it scorch a little on both sides, scrape it well, lay it on a hot plate, pour on a table-spoonful of boiling water, butter and pepper it a very little. This is relished by invalids.

FLOUNDERS.

Rub them inside and out with salt; and, to give them some firmness, let them lie two hours. Dip them into egg and bread-crumbs, and fry them a light brown in fresh lard.

FRIED EELS.

After cleaning and drying in a cloth, cut the eels in short pieces. Roll them in Indian meal, or dip them in a batter, and fry them crisp.

BAKED SHAD.

This is a delicate fish, and highly prized. First prepare a nice dressing, as directed in the chapter on "Gravies, Sauces, &c." Clean the fish well, and sew in the dressing, reserving a little to rub all over the outside of the skin. Fasten the tail to the mouth, put it in a little water in a pan, and set it in a gently-brisk oven. In a few minutes baste it with flour and butter, and the water in the pan. When done, take it up carefully, and pour around it the gravy. Serve with sliced lemon or currant sauce. It will require an hour to bake, if about four pounds' weight.

TC BOIL A LOBSTER.

A good lobster is heavy in proportion to its size. When alive they are a very dark green, and should be plunged into a large kettle of boiling water. If small, it will cook in half an hour. The head of the lobster is not to be eaten.

POTTED LOBSTER.

This is excellent for sandwiches. It is prepared the same as "Potted Beef."

TO COOK CRABS.

Boil the crabs about fifteen minutes. Pick out the meat, and send it plain to the table, or it may be much improved by stewing. Put the meat in a pan with a little water. butter rolled in flour, a little mace, pepper and vinegar. Let it simmer, but not boil, till the flour is cooked.

Gravies, Sauces, &c.

Gravies, Sauces, &c.

The relish of meat, as well as of fish, depends in good degree upon the gravy that is served with it. A greasy or oily gravy will spoil the best roast. Care and discretion are quite as requisite in this as in other departments of good cookery.

BEEF GRAVY.

This is one of the most necessary and useful gravies The secret of making it nice is to preserve all the natural flavor of the meat, as well as to have it free from grease. Cut lean, juicy meat into small pieces; put some lean ham into the bottom of the pot, the beef upon it, and some sweet herbs. Also, a carrot, an onion, some celery and thyme. Set it over the fire, and carefully remove all scum as it rises, having put into the pot only sufficient cold water to cover the meat and vegetables. Let it simmer gently three hours, when the juices of the meat will be extracted. Let it settle, strain it, add wine, salt and ketchup, and bottle it for use.

MELTED BUTTER.

Rub a piece of butter in flour; add two or three tablespoonfuls of boiling water. Shake it continually over the fire without boiling, till it is a little thickened.

EGG SAUCE.

Prepare the same as melted butter; and add slices of hard-boiled eggs

A NICE ARTICLE FOR GIVING A RICH COLOR TO GRAVIES.

Put a quarter of a pound of brown sugar into a dish, with a little water to melt it; add a piece of butter as large as a nutmeg, and put it on a slow fire, and when the sugar begins to froth, stir it till it is quite black; then pour in a pint of hot water; boil it gently half an hour, add a teacup of ketchup and wine. Strain it clear, and bottle it. This preparation will render almost any gravy inviting in color. It will keep good a year, and it takes very little at a time to serve the purpose.

SAUCE FOR ROAST BEEF.

One table-spoonful of grated horseradish, a dessert-spoonful of mustard, half a teaspoonful of sugar, then add vinegar, and stir it smooth. Serve in a sauce-tureen.

TOMATO SAUCE.

Bake six tomatoes in an oven till quite soft. Take out the pulp with a spoon, and mix with it salt, cayenne, and vin egar, till of a creamy consistence.

BUTTER AND PARSLEY.

Boil a bunch of parsley in water a few minutes; drain and chop it fine; add it to some melted butter.

CAPER SAUCE.

Chop some capers, and add them to melted or drawn butter. Serve hot.

TONGUE IN CURRANT JUICE.

Chop fine a tongue of any kind, after it has been well boiled. Melt a glass of currant jelly, and mix with the tongue. Stew it two hours.

NICE SAUCE FOR LAMB.

Take a bit of butter, and mix it with shred parsley and a few fine bread-crumbs. Put these into a stewpan, with a cup of broth, and let it boil fifteen minutes. Add some wine and salt and pepper. When you use it, squeeze into it a little lemon-juice.

BREAD SAUCE.

Cut the crust from a baker's loaf, and crumb two good slices into a stewpan, with half a pint of water, an onion, a little mace, and a few whole peppercorns. Boil them together, take out the onion and spice, mash the bread smooth, and add a piece of butter and salt.

OYSTER SAUCE FOR FOWL.

Take a pint of oysters, and just scald them; strain the liquor through a sieve; put the oysters in a stewpan, pour in the liquor, a piece of butter rubbed in flour, and boil it gently till it is thick and smooth. Put half a pint of cream in a sauce-boat, and pour the oysters on hot.

SWEET SAUCE FOR MUTTON AND VENISON.

Put a tumbler full of currant jelly, two or three knobs of sugar, and a bit of butter, into a small saucepan, and simmer till it is melted. A little wine improves it. This is proper with any kind of game.

ONION SAUCE.

Peel the onions, and put them on with a plenty of cold water, changing it two or three times while boiling. When very tender, take them up, squeeze off what water adheres to them, and strain them through a colander with a wooden spoon; then put the pulp thus obtained into a saucepan, a gill of cream, a large piece of butter dredged in flour, with a little salt. Boil it up gently till the butter is melted, stirring it all

the time. This is appropriate with rabbits, ducks, geese, and boiled fowl.

LEMON SAUCE FOR FOWLS.

Remove the thick rind of a lemon, cut the remainder in slices, and cut them fine. Boil the liver of a fowl, chop it fine, mix it with the lemon, and pour hot melted butter upon it, and stir it up.

TO MAKE GRAVY WITHOUT MEAT.

Slice three onions, and fry them in a little brown butter. Add to them two teacups of water, the same of beer, salt, fine lemon-peel, pepper, ketchup, sweet herbs, and a slice of toasted bread; simmer it in a saucepan twenty minutes, skim off the fat, and strain it. It tastes exactly as though made with meat.

BUTTER GRAVY.

Put into a saucepan a quarter of a pound of butter, and mix with it a spoonful of flour till a smooth paste. Pour on a glass of boiling water, and shake it over the fire two or three minutes. Add a little salt.

CAPER SAUCE.

This is made the same as butter gravy, with the addition of capers.

EGG SAUCE (*for fish*).

Made the same as butter gravy, with the addition of three sliced hard-boiled eggs.

GRAVY FOR A FOWL.

Stew the liver and gizzard in a cupful of water; mash the liver, and boil it up. A small bit of lemon-peel and a spoonful of ketchup, with a bit of butter, improve it.

TO BROWN BUTTER.

Toss a lump of butter in a pan over the fire till it becomes

brown; then add some browned flour, and stir it till it becomes thick and smooth. By adding a little ketchup or vinegar it makes an excellent sauce for fish.

OYSTER SAUCE.

Boil a pint of oyster juice, and thicken it with a little flour wet up in water. Boil this two minutes; add the oysters and a bit of butter. Boil it up once.

MINT SAUCE.

Chop fresh mint small, and add it to melted butter.

BURNT BUTTER.

Heat a piece of sweet butter, as large as an egg, in a pan till it is a brown color; then add a little salt, two teaspoon fuls of vinegar, and pepper.

LOBSTER SAUCE.

Mix with the back of a spoon the yolks of two or three eggs, the lobster spawn, a teaspoonful of mustard, four teaspoonfuls of sweet oil, salt and pepper.

PARSLEY SAUCE.

Wash the parsley in water; cut off the leaves, and chop them small; stir it into melted butter. Allow two tablespoonfuls of parsley to a quarter of a pound of butter.

SAUCE FOR FISH PIES.

Chop an anchovy small, and boil it up with a quarter of a pint of cream, a bit of floured butter, and three spoonfuls of gravy.

STRONG FISH GRAVY.

Skin two or three eels, cut them in small pieces and put them, with a little water, into a stewpan. Add a crust of bread, toasted brown a little mace and pepper, sweet herbs, a

little lemon-rind and salt, and a teaspoonful of horseradish. Cover close, and simmer half an hour. Strain off the liquor; thicken it with a bit of butter rolled in flour.

CELERY SAUCE FOR FISH.

Cut the celery very fine, and stew it in a very little rich milk, or some gravy; thicken with a bit of butter rolled in flour. When done, add a little salt.

HORSERADISH SAUCE FOR FISH.

Grate a small bit of horseradish, and mix it with a very finely chopped onion. Add a few spoonfuls of water, and stew till the onion is done. Add a little piece of butter rolled in flour, and let it come to a boil. Squeeze in a few drops of lemon-juice.

SAUCE FOR ROAST MEAT.

Grate some horseradish; add a spoonful of mustard, one of white sugar, and four of vinegar. Mix all together, and serve on a small glass dish.

SAUCE FOR ANY KIND OF FISH.

Take veal or beef gravy, and add to it a little of the liquor that drains from the fish. Put this into a pan with an onion, chopped, a little wine or ketchup. Thicken it with a piece of butter rolled in flour, and a little cream. Let it come to a boil once. If you have any oysters they will be a great improvement.

GOOSEBERRY SAUCE.

Put some scalded tender gooseberries, a little sorrel and lemon-juice, with a little ginger, into melted butter.

LIVER SAUCE.

Prepare as directed some melted butter. Boil the liver of fowls or game, and chop it fine with parsley, and add it to the butter Let it boil up once, and it is ready for use

PEACH SAUCE TO EAT WITH ROAST FOWL.

Soak dried peaches till they are tender, having first rinsed them well in cold water. Put them, in the same water in which they soaked, into a covered pan, and stew till it is of about the right consistence. Mash them with brown sugar. It may be served with roast beef.

LEMON KETCHUP FOR FISH.

Mix and pound very fine a few spoonfuls of mace, mustard seed, celery seed, cloves, a little black pepper. Mix these spices and a little grated horseradish with the grated rind of several lemons and a spoonful of salt, together. Moisten with the juice of the lemons, and boil half an hour. Put it in a bottle, closely corked, and let it stand a month. Then strain it, and seal the bottles.

SPICED VINEGAR.

This is a very useful article to keep on hand to use with fish, oysters, or cold meats sliced. None but the nicest quality of very pure cider vinegar should be used for the purpose. Any flavor may be used by itself, or several together. Gather such herbs as you prefer and let them remain a long time in a jar of vinegar, until the flavor is extracted. Mint, sage and sweet marjoram, in equal parts, impart a good flavor. Celery seed pounded and soaked in vinegar is very fine.

SAUCE FOR WILD FOWL.

Take a pint of clear, rich gravy; add pepper, mace and nutmeg, and boil ten minutes. Add a little thickening and a glass of wine. Pour it hot over the birds.

LEMON SAUCE.

Pare two lemons very thin, and add the rind to a pint of cream; simmer them together very gently, adding a sprig of thyme and a few white peppercorns. When the cream tastes

of the lemon sufficiently, strain it. Thicken a little with flour rubbed in butter, boil it up once, squeeze in a very little lemon-juice, stirring it well. Add a little salt when done.

GREEN SAUCE FOR GEESE.

Extract the juice from a quantity of sorrel leaves; add a glass of sherry wine and some mashed gooseberries; add sugar and butter, and boil it up. This is good for ducks.

ESSENCE OF HAM.

Take a small piece of richly-flavored ham, break the bone, and cut the meat up very fine. Put them together into a pan with a little water and a few sweet herbs with a little pepper. Let it simmer till the goodness of the meat and bone is extracted; then add a little clear beef broth, quite strong, and strain off the liquor. Remove the fat when cold. Keep it very close, and use it for improving gravies and sauces of every descriptio

FRIED PARSLEY FOR FISH.

Wash it, pick it clean, and put it into fresh cold water; have ready some boiling lard, throw in the parsley, and it will instantly become crisp. Garnish any dish of fish with it by laying on the top and sides.

FORCEMEAT FOR FISH.

Grate a stale loaf or a part of one; add to it pepper and salt, sweet herbs, the meat of oysters or lobsters minced fine, and a piece of butter Mix these together, and moisten with well-beaten eggs.

EGG-BALLS FOR FISH.

Boil a few eggs hard. Pound the yolks smooth in a mortar, with a little flour and salt. Chop the whites and mix with the yolks, moistening it with beaten egg. Roll them into balls and put them in boiling water a few minutes, just long enough to cook the flour.

ANOTHER FISH SAUCE.

Mash the yolks of three hard-boiled eggs, with a little mustard, pepper and salt, three table-spoonfuls of salad oil and the same of vinegar, with one of "lemon ketchup."

HERBS IN BRANDY.

Make a mixture of all the sweet herbs, dry them, sift them, and then steep in brandy three weeks. Two table-spoonfuls to a quart will be about sufficient, though this must depend upon the strength of the herbs.

SQUARES OF PORK.

Cut a piece of clear, delicate pork, say a third of a pound in very thick slices. Then cut these slices into square pieces, forming small cubes. Put them, in a common bowl, into a gentle oven, and let them fry till very clear. To be eaten with fish or boiled potatoes.

RELISHING SAUCE FOR A GOOSE.

Take mellow, juicy apples, core, pare and slice them. Put them in a pan with a little water, and stew till tender. Add sugar and lemon-peel; beat it well, and serve hot.

TO PREPARE SPINACH.

This should be rinsed in several waters, and then boiled in salt and water. As soon as done, rinse again with cold water, and then squeeze it in your hands till dry, and afterwards chop it fine. Stew it in a pan with a piece of butter and a little gravy, with seasoning. Put it upon toasted bread, and eat it hot.

A SUBSTITUTE FOR PARSLEY.

Tie up a little of the pounded parsley seed in a muslin, and boil it ten minutes in a little water. Use this water to melt the butter, and put in spinach instead of parsley, if you have it.

BENTON SAUCE.

Scrape very fine some horseradish, a little mustard, sugar, and a few spoonfuls of vinegar. Mix and serve in a saucer.

DRIED CURRANT SAUCE.

Boil an ounce of dried currants in a pint of water a few minutes, then add a cup of bread-crumbs, six cloves, a glass of wine, and a bit of butter. Stir it till the whole is smooth. This is a very antiquated receipt, and is designed mostly for venison.

VINGARET FOR COLD FOWL.

Chop mint and parsley, and mix with salt, oil and vinegar. Serve in a sauce-boat.

HARD PUDDING SAUCE.

Half a cup of butter and a cup and a half of sugar. Work these together till a cream, and add wine and nutmeg if desired.

LIQUID PUDDING SAUCE.

Thicken a pint of boiling water with a little flour. Put in a pint of brown sugar, and let it boil. Then add a small piece of butter, and flavor with wine and nutmeg, or peach-water.

BROWNING FOR ALL KINDS OF SAUCE.

Take a very small saucepan, put in a spoonful of sugar and butter; shake them over the fire till very brown, but do not let it boil.

WINE SAUCE FOR BATTER PUDDINGS.

Prepare melted or drawn butter, and, as soon as it is removed from the fire, stir in as much wine as you like, say two glasses to a pint of melted butter. Add a few spoonfuls of powdered sugar, and a grated nutmeg.

CREAM SAUCE FOR PUDDINGS OR TARTS

Thicken some rich milk with a very little flour, say a teaspoonful of flour to a pint of milk. Add a little powdered sugar, nutmeg, and flavor with peach-water. Eat it hot if for hot puddings, or cold if for apple-pies and tarts.

SAUCE FOR MINUTE PUDDINGS.

Beat well two eggs, and add a cup of powdered sugar and a cup of cream. Flavor with peach-water and nutmeg, and a salt-spoonful of salt. This is good with a rice pudding.

LEMON SAUCE.

Peel a lemon entirely free from the white pith, cut it in thin slices and then in small squares; stir these with a little sugar into melted butter This sauce answers for puddings or meats.

Vegetables.

GENERAL HINTS CONCERNING VEGETABLES.

STRONG-FLAVORED vegetables, like turnips, cabbage and greens, require to be put into a good quantity of water. The more delicate vegetables, such as peas, asparagus, etc., require less water Beans, peas and greens, are thought to be improved by some, by adding a very little dissolved saleratus to the water. Great care must be taken to remove gravel and insects from the leaves of lettuce, cabbage and cauliflower. A little salt put into the water imparts a better taste than if the salt be merely added at last. Nothing is more indigestible than vegetables not thoroughly cooked; and this must be ascertained to a certainty in each particular case, without depending upon general directions. Vegetables should not be permitted to stop boiling for a moment after being put in, or they will become sodden. All the water should be well drained from vegetables before they are sent to the table, if you wish them to be inviting to the sight or palate. Potatoes keep best buried in sand or earth. They should never be wet until they are washed for cooking; if they are kept in the cellar, see that they are well covered with matting or old carpet, as the frost injures them greatly. Sweet potatoes will keep but a very short time unless buried in earth or sand They require constant watching, as, if one rotten one is mixed with those that are sound, the whole will very soon become infected. Cabbages may be kept good all winter by burying them in a hole dug in the ground. Pumpkins can be kept

good all winter by keeping them in a dry, warm place; the deepest colored are usually the best.

Lima beans are injured by the frost, and must be gathered in season. They can be kept through the winter by gathering them on a dry day, and putting them in their pods into a keg. Put some salt into the keg in layers with the beans, till the keg is full; press them down with a heavy weight, cover the keg closely, and keep it in a cool, dry place. The beans will require soaking before being used for boiling. As a general rule, vegetables should be cooked separately from meat, in soft water. Withered or decayed vegetables are extremely unwholesome, especially cucumbers, greens and lettuce, which should be gathered before the dew is off in the morning. The eye can easily detect vegetables if they have been kept too long; they soon lose their beauty in all respects. If fresh, they are plump and firm, and have a fragrant freshness which no art can give; though it will refresh them a little to put them into cold water some time before they are dressed Strong-scented vegetables should be laid apart, or they will spoil the flavor of those more delicate. It is a good plan not to remove the earth which clings to vegetables, as it assists in keeping them. Onions should be stored in a warm but dry place; never in the cellar. They are sometimes stored by stringing them in bunches and suspending them from the roof. To prevent effectually the onions from growing, some persons select the largest and singe the roots with a hot iron. Carrots, parsnips and beets, should be placed, with the earth adhering to them, in layers in dry sand. Parsley should be cut quite close to the stalks, and dried in a warm room or in a very cool oven upon tins.

An iron pot will spoil the color of the finest greens they should be boiled by themselves in a tin, brass or copper pan. Some persons consider it an indication that vegetables are done if they sink in the water. It is well, however to try them by other means.

EGG PLANT.

Boil the plant in water till a little tender. Cut it in thin slices, and dip them into a batter made of a beaten egg and bread-crumbs, a little salt and pepper, and fry brown. It is very delicious.

SUCCOTASH.

Cut the corn from the cob, and add one third the quantity of green beans. Boil a piece of lean salt pork, and, when nearly done, add the corn and beans. If the beans are not tender, they will require some previous boiling. Some persons add to the liquor a little thickening and cream.

ONIONS.

Boil in salt and water; when tender, turn off the water, and let them simmer gently in milk. Add butter and pepper.

CELERY.

Cut off the leaves, and cut the stalk into pieces two inches long; boil it in a little water ten minutes, and then add a piece of butter rolled in flour. Add salt and pepper. If you wish it richer, boil the celery in a little veal gravy, add cream, beaten eggs, nutmeg and a bit of butter.

PEAS.

Put the peas into boiling salted water, just enough to cover them. Boil twenty minutes, or more if they are very large When tender, add a little flour rolled in butter, and boil up.

BROILED POTATOES.

Cut cold boiled potatoes in slices lengthwise, quarter of an inch thick; dip each slice in wheat flour and broil them on a gridiron. When both sides are nicely browned, put them on a hot dish, add a bit of butter, pepper and salt, and serve hot

BAKED BEANS.

Pick them, and soak in water over night. Put them over the fire in the morning in a kettle of cold water, and boil till the skin begins to crack. Then add a teaspoonful of saleratus, to neutralize the poisonous quality which is known to exist in beans. Drain the beans, and put them in the baking-dish with a piece of sweet salt pork, slit on the rind. Cover the pork with the beans, and add salt, and cold water a little more than enough to cover them. Bake three or four hours moderately.

STEWED TOMATOES.

Pour on boiling water, and then peel and slice the tomatoes. Stew them gently, without adding any water, fifteen minutes; then add some pulverized cracker or bread-crumbs, sufficient to thicken it a little, and salt and pepper to your taste. Stew fifteen minutes longer, and then add a large piece of butter.

ANOTHER.

Peel and slice the tomato; stew it half an hour, adding salt and pepper. Butter a deep baking-dish, put in a little tomato and a layer of pulverized cracker or bread-crumbs, with bits of butter and cloves. Repeat this until the dish is full. Bake till the top is browned.

GREENS.

Turnip-tops, mustard-tops, cabbage-leaves, beet-tops, cowslips, dandelions and various similar matters, are much relished in the spring, boiled in salt and water or with salt pork. When done sufficiently they will sink to the bottom.

CAULIFLOWER.

Wash the heads, and boil in milk and water till very tender about half an hour. Broccoli is done in the same manner, and should be laid upon slices of buttered toast. Salt and pepper to the taste.

CARROTS.

If young, they need but little boiling. Slice the carrots, and pour melted butter over them; or, cut them lengthwise, and fry brown. Parsnips may be cooked in the same way.

TURNIPS.

Boil them till very tender; then mash smooth, and add butter, pepper and salt.

SUMMER SQUASH.

Remove the seeds; boil till very tender; then press out all the water, mash them with butter, pepper and salt.

PUMPKIN.

Remove all the seeds; cut it in thick slices, and pare them. Stew in a little water till soft. Drain and press out all the water, and mash with butter, pepper and salt. Eaten with fresh beef or pork.

FRIED CUCUMBERS.

Cut off the skin, and then cut in strips lengthwise very thin. Rub the slices in meal and salt. Fry a long time till tender. Then put on butter and pepper, and serve very hot.

BEETS.

Merely wash the beets, and boil a long time according to their age and size. When tender through, scrape off the outside, and serve. When cold, cut in slices in vinegar.

GREEN BEANS.

Remove the strings with a knife, and cut off both ends. Cut them in three pieces, and boil tender with a piece of salt pork, or add butter when they are done, and pepper and salt.

STEWED TURNIPS.

Peel and cut the turnips into thin slices; parboil and drain them; put them in a stewpan with a good piece of butter, salt and pepper; let them simmer very gently with a little water, or some good gravy, if you have any. Serve with pork or mutton.

BOILED POTATOES.

Throw them into boiling water with salt. Do not let them stop boiling till they are done, which can be ascertained by using a fork.

POTATOES WITH CREAM.

Boil, peel and slice potatoes. Put a good piece of butter into a stewpan, adding a spoonful of flour, salt, pepper, chopped parsley and onions, and mix them well. Then add a cup of cream, and stir till it boils; put in the potatoes, boil up once, and serve very hot.

FRIED POTATOES.

Peel and slice raw potatoes; put them into very hot salt pork fat, and brown them. Sprinkle with salt, and serve hot.

POTATO CAKES.

Mash thoroughly potatoes just boiled; add a little salt, butter and cream; fry brown on both sides, after making into little cakes.

ASPARAGUS.

Wash it well, cut off the tough parts and tie in bundles. Boil, in salt and water enough to cover it, about twenty minutes. When tender, lay it upon buttered toast, and pour on the gravy.

CABBAGE.

Wash and remove any grit or insects inside the leaves Boil, according to the size, from one to two hours. Skim it while boiling, and eat with melted butter.

CABBAGE WITH SAUSAGES.

Boil the cabbage in salt and water; then fry a pound of sausages, put them in a deep dish, and cover with the cabbage Set it in a warm place, and frequently moisten the cabbage. Let it stand four hours, and salt and pepper to your taste.

TOMATO SAUCE.

Gather the tomatoes when fully ripe, and, after washing, mash them in some suitable vessel. Then place them in a kettle over a moderate fire, and when just warmed through, press a colander down upon them, and dip from the colander all the watery juice possible. After boiling a short time, strain the mass through a wire sieve just fine enough to retain the rinds of the fruit; then return it to the kettle and boil it down to the desired consistency, taking all care that it does not burn. Heat the bottles you intend to use in a steamer to a boiling heat, and fill them with the sauce in a boiling state. Cork the bottles immediately while very hot, and place them where they will cool gradually. Tomatoes thus prepared will keep good and retain their original freshness and flavor until their season comes round again.

GREEN CORN OYSTERS.

Put the corn into boiling salted water, and boil just long enough to make it tender. Grate it from the cob as soon as cool, season it with pepper and salt, and mix it in with a batter made of flour, eggs and milk; fry both sides of a spoonful dropped into the pan in which is boiling fat.

CORN TOAST.

Boil the corn tender, and cut it from the cob. Prepare a rich milk toast, the same as for bread slices, and put in the corn.

SWEET CORN.

Boil the water, and add a little salt. Throw in the corn and boil from twenty minutes to three-quarters of an hour after it begins to boil, according to the age of the corn.

LETTUCE.

Gather it in the morning when very fresh and tender. Put it into cold salted water to destroy the insects. Pick off the leaves, rinse well, cut the lettuce fine, and mix with the yolks of hard-boiled eggs, mashed fine, a little sifted white sugar, a little vinegar and sweet oil, with pepper and salt to your taste.

MUSHROOMS.

Peel them and cut off the stem, put them in the pan with a very little water and salt. Let them simmer very gently, frequently shaking the pan to prevent their burning. When done, add pepper and salt, butter and spice. Line a dish with slices of buttered toast, and pour on the mushrooms. Some add a little wine.

CELERIAC.

This resembles celery in flavor. It is very little known but quite easily cultivated. Scrape the roots and cut them in slices. Boil them very tender in a little water; drain them, add a very little milk and salt. Take them up, and put them upon slices of buttered toast.

VEGETABLE OYSTER.

Parboil it, scrape off the outside, and cut it in slices. Make a batter with powdered cracker, beaten eggs and salt; dip each slice in, and fry both sides brown.

SWEET POTATOES.

These are nicest roasted with the skins on. Boil those of a size at a time, so they may be done together. Take them

up the moment they are done, or they will become watery Peel them, and let them stand a few moments in the oven t dry. What remains may be sliced and fried for breakfast They are quite as nice done in this way as at first.

STEWED EGG PLANT.

Boil gently in a little water the purple egg plant till soft. Take off the skin, mash it with butter, salt, pepper and a few sweet herbs. Heap it in a dish, grate on cracker, and bake it in the oven till brown.

POTATO SNOW.

This requires very white, smooth and mealy potatoes. Boil them very carefully, peel them, and set them on a plate in the oven till they become very dry and mealy. Then rub them through a coarse wire sieve into the dish in which they are to be served. Do not disturb the heap of potatoes before it is served up, or the flakes will fall, and it will flatten. It is very pretty in its appearance.

FRIED PARSNIPS.

Cut the parsnips in two, or else the outside will be done too much before the inside is cooked sufficiently. Boil them half an hour if young, or two hours if old. When cold, slice them lengthwise, and fry them in salt pork fat. Carrots and parsnips are very excellent done in this way.

STEWED PARSNIPS.

If the parsnips are very large, cut them in halves or quarters, lengthwise. Put some slices of salt pork in the bottom of a very clean iron pot, season with pepper, and lay on the top the pieces of parsnip. Pour in a little water, just to keep it from burning, and stew very gently. Do not stir it while cooking or it will become mashed up. When nearly done,

add some small cream tartar biscuits of dough, and let them just cook through.

JERUSALEM ARTICHOKES.

Scrape them, and put them into boiling salted water. Boil large ones about two hours, then take them up and butter them.

WINTER SQUASHES.

The marrow squash is best, and usually brings a higher price. The neck part of the common winter squash is preferable to the other parts. Cut it in slices, peel it, and boil it in salted water till tender. Draw off the water, wring the squash in a cloth, and add butter, pepper and salt, if to eat with meat.

PUMPKIN.

Cut it in halves, and scrape out all the seeds. Cut it in thick slices, and pare them. Boil them in a very little water till tender; then drain and squeeze it through a cloth till it is very dry; then mash it with salt, pepper and a very little butter. Pumpkin is very good with fresh beef or fresh pork. The water in which pumpkin has been boiled is very good to mix bread with, it having a tendency to improve it in sweetness and to keep it moist.

STUFFED EGG PLANTS.

Boil them till somewhat tender, in order to extract their bitterness. Then slit each one down the side, and extract the seeds. Have ready a stuffing, made of grated cracker, butter, minced herbs, salt, pepper, nutmeg and beaten yolk of eggs. Fill with it the cavity from whence you extracted the seeds, and bake the plants in an oven. Serve them up with some nice gravy poured around them in the dish.

SEA KALE.

This is a delicious vegetable, but is not generally cultivated. It is boiled, prepared and served the same as asparagus.

BAKED TOMATOES.

Scald the tomatoes, and remove the skins and seeds. Then put the more solid parts in layers in a baking-dish, with bread or cracker grated. Season with salt and pepper, cover the top with bread-crumbs and bits of butter, and bake brown.

TO KEEP GREEN PEAS.

Shell, scald and dry them; put them on tins in a cool oven to harden; keep them in paper bags hung up in the kitchen. When you wish to use them, let them lie in water a few hours. Then put them on in cold water, with a bit of butter and a sprig of mint. They will be as good as when fresh.

KIDNEY POTATOES.

While meat is roasting, boil the potatoes, peel them, rub them in flour, and put them under the drippings. Drain them well before serving, and they are most excellent.

POTATO AND MEAT BALLS.

Mash the potatoes very nicely after being boiled, add one third the quantity of very finely-minced ham or tongue, with a little salt and pepper. Make them into balls, with beaten egg, and brown them in the oven. Without the addition of the meat, potatoes done in this way are an excellent side dish, and are eaten with much relish.

CUCUMBERS AND ONIONS.

Pare and split the cucumbers, take out the seeds, and chop them into small pieces; add a few onions and a little chopped parsley. Put a piece of butter into the stewpan, flour the vegetables, and add a little salt and pepper. When the butter is melted, put in the vegetables, and stew till they are very tender. Add a little good gravy when nearly done, if you have i

STEWED CABBAGE.

Boil a large cabbage, press it dry in a cloth; then cut it very finely, adding pepper and salt, and a few chives or green onions, also boiled separately and well chopped; put a lump of butter into a stewpan, let it melt, add the cabbage, and warm it together, stirring all the time; add a little gravy, and stew a few minutes longer.

ASPARAGUS AND EGGS.

Take cold asparagus, and cut it the size of peas; break four or five eggs into a dish, and beat them; then add the asparagus and a little salt and pepper. Put it in a saucepan with a spoonful of butter, set it on the fire, and stir it all the time till it thickens. Pour it upon toasted bread in a hot dish.

ASPARAGUS LOAVES.

Take two small loaves of baker's bread, make an opening in the top, and take out the inside. Fry the loaves a nice brown, and then fill them with asparagus prepared in the following manner: Boil the asparagus in the usual way, and reserve a few stalks whole. Chop the remainder into small pieces, add some cream and a bit of butter rolled in a little flour, with a very little salt, cayenne pepper and nutmeg, and boil it up. Fill the loaves, and put the few whole stalks into the top for ornament. Serve hot.

CAULIFLOWER WITH CHEESE.

Boil the cauliflower till very tender. Prepare some rich melted butter, and stir into it an egg well beaten. Pour this sauce upon the cauliflower, and grate on plentifully old cheese Set this in the oven and brown it.

FRIED CAULIFLOWER.

Pick, wash and throw them into boiling water with a little salt in it When two-thirds done, take them out, drain them

and put them into an earthen pan with salt, pepper, and vinegar; beat them up in this, and then fry them in a batter made of flour, eggs, salt, a little sweet oil and brandy.

FRICASSEED PARSNIPS.

Boil them in milk till they are very soft; then cut them lengthwise into pieces three inches long, and simmer in half a cupful of cream, the same of broth, a piece of butter rolled in flour, some mace, pepper and salt.

OCRA.

This is an excellent vegetable, and is much used at the south. It is very good in soups. It is usually stewed. Gather young pods of ocra, wash them clean, and put them in a pan with a little water, salt and pepper. Stew till tender, and serve them with melted butter. They are very nutritious and easy of digestion.

DRIED TOMATOES.

Take ripe tomatoes, scald them in the usual way, strip off the skins, then mash them through a sieve; stew the pulp slowly, so as to evaporate the liquid portion, being careful that it does not burn. When very thick, spread it on plates, and dry it in a cool oven, or in the sun and wind. When wanted for use you have only to soak it soft, and then cook it the same as fresh tomato.

SCALLOPED POTATOES.

Boil white, mealy potatoes, mash them with cream, a large piece of butter and a little salt. Put them into scallop-shells, make them smooth on the top, score them with a knife, and lay bits of butter on the tops. Brown them before the fire or in an oven. This is a very pretty dish for a light supper.

TO KEEP READY-MADE MUSTARD.

Boil a quart of vinegar, dissolve in it three ounces of salt, pour it upon two ounces of scraped horseradish in an earthen jar, cover the jar closely, and let it stand twenty-four hours; strain it, and mix in by degrees one pound of the best mustard; keep it in a wide-mouthed bottle, and cork it closely. This will keep good any length of time, and be always ready for use, if kept closely corked all the time.

LETTUCE WITH GRAVY.

Take fresh-gathered lettuce, wash and rinse it, mince it fine put it in the saucepan with some good gravy, and stew ten minutes Add a bit of butter and a little salt.

Bread.

GENERAL OBSERVATIONS ON WHEAT BREAD.

Success in making bread is one of the most important items in the whole round of culinary operations. It is almost impossible to lay down any exact rules with regard to it, on account of the variations in the atmosphere, as well as in the quality of the ingredients. Care, judgment and experience, however, will generally secure good bread. A poor quality of flour is most expensive in the end. Always sift flour, if you wish to secure lightness of bread, as well as cleanliness. A handful of Indian meal, thoroughly scalded, improves the taste as well as the healthfulness of bread. Two or three mashed potatoes also improve the quality of bread. Good yeast is indispensable in the manufacture of bread. Saleratus is necessary, if bread has been allowed to become sour, but the best bread is made by baking the dough as soon as it has risen enough without souring. The more the dough is kneaded the better the bread. After putting the dough in buttered pans, it should be permitted to stand in a warm place till it has risen again. The loaves should be removed from the pans as soon as baked, set on edge on a clean board, with a towel thrown over to secure the steam, and thus render the crust tender. Bread should never be eaten, except by an ostrich, on the same day on which it is baked. Stale loaves may be made almost as good as fresh by placing them in the steamer, or by dipping them quickly in water, and placing them in the oven, covered with a pan. Where milk is plenty, it may be

used in wetting up the flour; but in some families, where the best quality of bread is made, not a particle of milk is ever used in its preparation.

About an hour before the oven is ready, knead up your bread, put it into well-buttered pans, and let it stand to rise in a cool or warm place, according to the weather. When it begins to crack it is ready. If the oven is not ready, the bread must be put into a cool place to prevent its becoming sour. Common-sized loaves will bake in an hour. Always try the loaves, if you are not sure they are done, by piercing them with a straw.

Some persons do not set a sponge for bread, but knead it up all ready to put into the pans as soon as risen. White bread and pies should not be put into the oven till the brown bread and beans have been in half an hour. Some persons think the nicest of all bread is made of one third Indian, one third rye, and the same of flour.

One test of flour is to grasp a handful and squeeze it. If it retain the form of the cavity of the hand in one piece it is pure. Another test is to drop lemon-juice or vinegar upon flour. If good, it will remain at rest; if not, an immediate commotion takes place among the particles.

If bread is designed to be kept a length of time, a little arrowroot mixed with the flour will prevent its becoming mouldy.

The process of kneading is very little practised, and its necessity not sufficiently appreciated. No one thing is of more importance in making bread, and there are but few domestics whom it is not necessary to instruct how to do it. They generally work over the dough without expending any strength upon it. The hands should be closely shut, and the fists pressed hard and quickly upon the dough, dipping them into a pan of flour whenever the dough sticks to them.

Half an hour, at least, should be expended in kneading every baking of bread. No lady, after having learned the

benefit of it, will be unwilling to spare a little strength and time, if thereby she can secure healthful and agreeable bread As a matter of economy, too, good bread is desirable. Heaps of wasted pieces are the usual concomitants of a baking of poor bread. Good bread is the result of careful attention and experience, and negligence in cookery can be better tolerated in some other department than in that of the "staff of life"

HEATING OVENS.

This must be regulated by experience and observation. There is a difference in wood in giving out heat; there is a great difference in the construction of ovens, with regard to their shape, so that no precise rule can be given for heating them. Economical persons use pine wood, fagots, brush and light wood. Of course it requires a greater quantity of this than of hard wood. As a general rule, a smart fire for an hour and a half is sufficient, if brown bread and beans are to be baked; and an hour is long enough for flour bread and pies. In order to test the heat of the oven, throw in a little flour, shut the oven for a minute; if it scorches black immediately, it is too hot; if it only browns, it is about right.

A new oven should be heated three times, in order to season it, before baking food in it.

An oven of the best make and construction can be made, by careful attention and a little judicious management, to do five successive bakings with one heating; first the bread, then the puddings, then pies, then gingerbread, and then custards, which will bake sufficiently by being permitted to remain in a long time.

YEAST.

Yeast must be often made, to insure good bread. The article in which it is kept should always be thoroughly cleansed, or it will spoil the fresh yeast which may be put into it. If permitted to freeze, it is entirely spoiled. In summer yeast sours easily; therefore it must be used only when fresh

If you find it acid but spirited, you may stir in a little dissolved saleratus; if it foam, it may be used; but, if not, it will not raise the bread. Never keep yeast in tin.

Leaven is sometimes used, instead of yeast, to raise bread. Some persons think bread made in this way is more light and easy of digestion. Bad yeast may be improved by adding a little flour and sugar, and let them work together for a short time.

HOP YEAST.

Boil a handful of hops in three pints of water for half an hour. Strain the liquid into a jar, in which is a cup of flour. Stir it till very smooth. When cool, add a little fresh yeast, and set it in a warm place till light, and then stop it tightly.

MILK YEAST.

This is made very quickly, and requires to be used immediately. A pint of new milk with a teaspoonful of salt and a large spoonful of flour stirred in, set by the fire to keep lukewarm, will make yeast fit for use in an hour. Bread made of this yeast dries sooner than any other. It is convenient when one wishes to make biscuit suddenly.

POTATO YEAST.

Mash a few potatoes, mix in a handful of flour and a little salt. Mix hot water with it till it is a smooth batter. When cool, mix in two gills of yeast. When light, bottle it tight.

YEAST CAKES.

Take some fresh, spirited, new yeast, and thicken in Indian meal till very stiff. Roll and cut it into very thin, small cakes, and dry them in the sun. Soak them in milk before you wish to use them, and do not let them freeze.

WHEAT BREAD MADE WITH YEAST.

Take four quarts of flour; make an opening in the centre, and pour in two cups of homemade yeast, or a little less if

the yeast is very spirited; also two handfuls of meal scalded in water, and some salt. Mix it up with lukewarm water, then turn it out upon the board, and knead it thoroughly. Set it to rise over night, or by the fire. As soon as it is risen enough, which will depend upon the temperature and the quality of the yeast, knead it again, and let it rise in buttered pans. Then bake.

SPONGE BREAD.

Take four quarts of flour, make an opening in the centre, and stir in two cups of yeast, a little scalded Indian meal or mashed potato, a little salt, and a bit of lard. With lukewarm milk or water, mix into a rather thick batter about two-thirds of the flour. Cover it with a woollen blanket, and set the sponge thus made to rise. As soon as it is full of holes, mix in with the rest of the flour; knead it well, put it in buttered tins, and let it rise in the pans before baking. This method is practised by the most experienced housekeepers, and is thought to insure lighter bread.

LEAVENED BREAD.

The piece intended for leaven should be kept in a wooden bowl, covered with flour; when it is to be used, mix it with warm water; add salt and flour, as in other bread exactly.

DYSPEPSIA BREAD.

Three quarts unbolted wheat meal, one quart lukewarm water, one gill of fresh yeast, one gill molasses, one teaspoonful of saleratus.

CREAM TARTAR BREAD.

Mix two teaspoonfuls of cream tartar very thoroughly into three pints of flour. Dissolve one teaspoonful of soda in two cups of milk, add a little salt, and pour it into the flour; knead it up quickly and bake immediately

RYE BREAD.

This is improved by using a small proportion of Indian meal, say a teacupful to a loaf, with the rye. Mix with milk and water and a little salt, with good homemade yeast. Knead it as stiff as wheat bread.

APPLE BREAD.

Stew or grate some apple, and mix it well with wheat flour. Add a little sugar, and yeast enough to raise it. Prepare it the same as wheat bread. It requires a little longer baking.

PUMPKIN BREAD.

Stew and strain some pumpkin, stiffen it with Indian meal, salt and yeast, and it makes a most excellent bread.

RICE AND WHEAT BREAD.

Simmer a pound of rice in two quarts of water till it is perfectly soft; when it is lukewarm, mix it very well with four pounds of flour, a pint of yeast, a little salt, as for other bread. When well kneaded, set it to rise before the fire. Bake as other bread. This is a very nutritious, healthful and economical bread, when flour is at high rates.

POTATO BREAD.

Boil twelve mealy potatoes, work them with a small piece of butter and as much milk as will cause them to pass through a colander. Take half a pint of yeast, and the same quantity of warm water, mix it with the potatoes, and pour the whole on five pounds of flour; add salt as usual, and, if necessary to knead it well, more milk and water; then let it stand to rise before the fire.

PLAIN BROWN BREAD

Six quarts of meal will make two good-sized loaves of brown bread. Some prefer the proportions one half Indian

and one half rye; others one third Indian and two thirds rye. Sift the Indian, and mix with it a little salt and a table-spoonful of molasses. Pour boiling water upon it, stirring it well. When it is free from lumps and quite cold, put in your rye; add half a pint of lively yeast, and mix it with water as stiff as you can knead it. Let it stand to rise two hours. Bake in iron pans three or four hours.

GRAHAM BREAD.

To make this article in perfection, according to Mrs. Cornelius, take three pints of warm water, one teacup of wheat flour, one of Indian meal, a small teacup of yeast, a spoonful of molasses, a teaspoonful of salt, one of saleratus, and stir them together; then add as much unsifted Graham flour as can be stirred in with a spoon. Let it stand over night, and, in the morning, stir it again with a spoon, and pour it into two deep iron pans. Let it rise again in the pans, and bake an hour and a half. It is most excellent bread, and very healthful. It is very good baked on a griddle for breakfast-cakes.

BROWN BREAD.

One quart of rye, and twice the quantity of Indian meal. Scald the Indian meal and let it cool. Mix the rye with the meal until it is as stiff as can be stirred; mix in half a teacup of molasses, a table-spoonful of salt, a teaspoonful of saleratus, and a cup of yeast. Butter iron pans, fill them, smooth the top with a little water; let it stand one or two hours, and then bake in a hot oven four hours. It is improved by remaining in the oven over night.

RYE BREAD.

Scald two handfuls of meal with a quart of boiling water and add a quart of milk and a table-spoonful of salt. When cool, add a teacup of yeast, and enough rye flour to make it as stiff as wheat-bread dough. Put it in pans. and bake an hour and a half.

CREAM TARTAR BISCUIT

Rub thoroughly into a quart of flour a bit of butter, two teaspoonfuls of cream tartar, and a little salt. Dissolve a teaspoonful of soda in a little milk, and pour in; wet up the flour with cold water or milk, sufficient to enable you to mould the paste. Roll it out as for tea biscuit, and bake in a brisk oven.

TEA BISCUIT.

Work into a piece of light dough, or cream tartar biscuit, one egg and a piece of butter. Roll it out an inch thick, cut it round with the lid of the dredge-box, and bake.

MUFFINS.

Put four table-spoonfuls of strong yeast into a pint of warm water; add a teaspoonful of salt, and stir in as much flour as will make a thick batter. Cover the pan, and set it in a warm place to rise. When it is very light, and the griddle hot grease and set upon it your muffin-rings, buttered round the inside. Dip out a ladleful of the batter for each ring, and bake them over a quick fire. Send them to the table hot do not cut them open, but split them open with your hands.

SHORT CAKES.

Rub a quarter of a pound of butter into a half pound of flour; mix with a little water enough to form a dough. Roll it out into thin, round cakes, prick them, lay them in shallow tins, and bake.

WAFFLES.

Make a batter of flour, eggs and milk. Heat the waffle-iron, butter it, pour in the batter, shut the lid, and bake on the coals. Turn it to bake the other side.

GRIDDLE CAKES.

Two eggs, a piece of butter melted into a pint of milk, a little salt, a gill of yeast, and flour enough to make a batter.

When very light, bake on buttered griddles. Eat with syrup or butter.

BUCKWHEAT CAKES.

Make a thin batter with warm water half a cup of yeast and a quart of buckwheat, with a little salt. Let it stand to rise over night; in the morning, stir in half a teaspoonful of saleratus. Pour on the griddle, and bake both sides. Some persons procure a large sheet of soapstone, lay it upon the stove and heat it through, and butter it in the same way as the griddle, to prevent the smell of burnt fat, which is very apt to rise while baking the cakes. Buckwheat and other griddle-cakes make a very good breakfast with coffee, when meat is not used at that meal.

CORN CAKE.

One quart of rich milk, two well-beaten eggs, one teaspoonful of salt, and one of saleratus. Stir the milk into the meal, so there will be no lumps, and then the eggs, and the saleratus last. Bake one hour.

DROP CAKES.

Mix, till a smooth, thick batter, one pint of milk, a bit of butter, two well-beaten eggs, and a little salt, with sufficient flour. Drop the mixture on buttered tins, and bake twenty minutes.

BENTON TEA CAKES.

Rub into a pound of flour six ounces of butter, and three large spoonfuls of yeast make it into a paste with a sufficient quantity of warm milk; make into biscuit, prick with a clean fork, let them stand a few minutes near the fire to rise, and then bake.

YORKSHIRE CAKES.

Take a pound and a half of flour, three quarters of a pint of warm milk, two large spoonfuls of yeast, and two eggs Beat the whole wel. together and let it rise; then form you

cakes, and let them rise on the tins before you bake, which must be in a slow oven. Five ounces of butter may be warmed in the milk, if agreeable.

HARD BISCUITS.

Warm half a pound of butter in as much skimmed milk as will make four pounds of flour into a very stiff paste; beat it with a rolling-pin, and work it perfectly smooth; roll it pretty thin, and stamp out your biscuits; prick them full of holes, and bake six or eight minutes.

CLINTON BISCUIT.

Cut half a pound of butter into three gills of warm milk; put two pounds of sifted flour into a pan, and pour upon it the milk and butter; beat up two eggs, and add them, with a gill of brewer's yeast, to the other articles. Mix the whole well together. Knead the dough pretty hard on a board; make them into biscuit, and prick them. Let them rise on the pans, and bake in a very moderate oven.

JOHNNY CAKE.

A quart of Indian meal in a pan; make a hole in the centre, and pour in a large pint of warm water, with salt. Stir it hard for fifteen minutes, spread it upon a buttered pan, and bake.

HOE CAKE.

Scald one quart of Indian meal in enough water to make a thick batter; add a teaspoonful of salt, one of molasses, and two of butter Bake on a board, or in a pan.

A SALLY LUNN.

This cake is called after the inventress. Sift into a pan a pound and a half of flour; make a hole in the middle, and put in two ounces of butter warmed in a pint of milk, a salt-

spoonful of salt, three well-beaten eggs, and two tab.e-spoonfuls of the best yeast. Mix well, and put the whole into square tin pan, well buttered. Cover it, set it in a warm place, and, when quite light, bake it in a moderate oven. To be eaten hot, with butter.

COMMON FLAT-JACKS.

One quart of sour milk, thicken it with flour, two teaspoonfuls of saleratus, and a little salt.

RICE FLAT-JACKS.

Boil some rice thin; add a pint of sour milk, then thicken it with flour; add a little salt and saleratus.

CRACKERS.

One quart of flour, with two ounces of butter rubbed in; one teaspoonful of saleratus in a wine-glass of warm water; half a teaspoonful of salt, and milk enough to roll it out, beat it half an hour with a pestle, cut it in thin, round cakes, prick them, and set them in a very moderate oven. Bake them till crisp.

SOUR MILK BISCUIT.

A pint and a half of sour milk, or buttermilk; two teaspoonfuls of salt, two teaspoonfuls of saleratus dissolved in a little hot water. Mix the milk in the flour till nearly stiff enough to roll; then put in the saleratus, and add more flour. Mould up quickly, and bake immediately.

INDIAN MEAL WAFFLES.

Boil two cups of hominy very soft, and an equal quantity of Indian meal, a piece of butter, three eggs, a little salt, and milk enough to make a thin batter. Beat all together, and bake in waffle-irons.

Cake.

GENERAL OBSERVATIONS ON MAKING CAKE.

It is indispensably necessary, in the manufacture of cake, that the various ingredients be of the best sort, abundant in quantity, and also that they be painstakingly prepared before commencing the operation. Another important item, and one which is often entirely overlooked, is this: the ingredients—such as flour, butter, sugar and eggs—should all be of the proper temperature; that is, a little *warmer* than in their usual condition. A mass of cold flour, brought from some chilly part of the house, and stirred into the best prepared materials, cannot fail to produce clammy, heavy cake. The flour designed to be used in nice cake should be sifted in a moderately warm room, and permitted to stand until it has acquired, at least, the temperature of the room. Eggs will beat to a stiff froth sooner if beaten near the fire. Sugar should be rolled or sifted and made warm before attempting to beat the sugar and butter to a cream. Butter, also, should be sliced and placed where it may become moderately soft; if it melts in the least, heavy and greasy cake is the sure result.

Currants should be carefully washed at least the day previous to using them, and laid upon a shallow tin near the stove to dry. If damp, they will make heavy cake. Before stirring them into cake, dust them with flour, shake them, and it will tend to make the cake lighter. Raisins should be stoned and chopped fine. Eggs should be beaten very long, whites

and yolks apart, and strained. An egg-beater, or two forks tied together by the handles, will facilitate the operation. A very dry, moderately warm wooden bowl is the best article to beat them in.

Lemon-peel and almonds should be beaten in a mortar, with a few drops of water or wine, to a smooth paste, so that they may mix easily with the other ingredients.

After all the articles are mixed, they should be thoroughly and well beaten before pouring the mixture into baking-pans. Some persons think that to reserve the whites of eggs, beaten stiff, and to add them the last minute, induces lighter cake, especially sponge cake. If lemon-juice, or a little vinegar, or saleratus be used, it should be added the last thing.

Wheat dough, if made with milk, and the butter added before setting it to rise, will make cake which will eat equally light and rich as that made with eggs.

The heat of the oven is of the greatest importance in the successful manufacture of cake, especially for large cakes. If not pretty quick, the batter will not rise. If the fire have not been long enough lighted to have a body of heat, and it become slack upon putting in the cake, it will be sure to be heavy. The heat should be just sufficient to raise the batter gradually and gently, without hardening or crisping over the top before the cake has risen. The most careful attention is necessary in this respect — experience, sometimes dearly purchased, being the most reliable guide.

Bread and cakes wetted with milk eat better when new, but become stale sooner than others.

Cakes kept in drawers or wooden boxes have a disagreeable taste. Earthen pans and covers, or close tin boxes, are best to preserve them.

The baking-pans should be carefully buttered in every part before commencing, so that no time may be lost in setting the cake in the oven.

To ascertain if the cake be thoroughly done, run into it a

straw from the broom. If done, the straw will come out clean; if not done, there will be small particles of cake adhering to it.

WEDDING CAKE.

Take four pounds of fine flour, four pounds of fresh butter, sift two pounds of powdered sugar, and grate to it a quarter of an ounce of nutmeg; break eight eggs (yolks and whites separately) for each pound of flour; wash and pick four pounds of currants, and dry them before the fire. Crush the butter between the hands until it is reduced to a cream, then beat it up with the sugar for fifteen minutes; beat the whites of the eggs to a stiff froth, and mix with the butter and sugar; beat the yolks half an hour, and mix them in; put in the flour and nutmeg, and beat it up; pour in a pint of brandy, and add a large quantity of citron cut in strips. Pour it into the baking-tin, and, when it has risen and browned, cover with paper, lest it should burn. Great care must be taken, in baking this cake, to have the oven of the proper heat.

WEDDING CAKE (*not so rich*).

Beat a pound of butter and a pound of white sugar to a cream; add the yolks of ten eggs, thoroughly beaten; then two pounds of sifted flour, spice and brandy to your taste, and a quantity of citron cut in strips, having just previously added the whites of the eggs, beaten to a stiff froth. Butter white paper, and line the pan before pouring in the cake.

DOUGHNUTS.

Rub a quarter of a pound of butter into a pound of flour, add two teacups of fine sugar, two eggs, a table-spoonful of yeast, make into a stiff paste with milk. When it has risen roll it and cut it into shapes, and fry in a good quantity of hot lard.

DOUGHNUTS (*plainer*).

Make the same as for cream tartar rolls, adding a little butter, one egg, and a little cinnamon. Or light bread dough, with the addition of butter, sugar, eggs and spice, in greater or less quantity, will make a most excellent kind of doughnuts, either plain or rich, as may be desired.

GINGERBREAD (*molasses*).

Take one heaping teacup of sifted flour, and rub into it a piece of butter as large as an egg. Then add nearly one teacup of molasses, one teaspoonful of ginger, salt to your taste, and milk enough to make a thick batter. When thoroughly mixed, add a teaspoonful of saleratus, dissolved in milk. Stir thoroughly, and bake immediately.

GINGERBREAD (*sugar*).

Two cups of butter, four of sugar, one of milk, two teaspoonfuls of saleratus, one egg, two teaspoonfuls of ginger, and flour enough to roll out.

CARAWAY CAKES.

Mix one cup of butter and one quart of rolled sugar to a cream; add two quarts of flour, half a pint of caraway seeds, a teaspoonful of essence of lemon. Roll it out into fancy shapes. A teaspoonful of saleratus improves this.

POUND CAKE.

Rub together one pound of powdered sugar and three-quarters of a pound of fresh butter till it is very light; then add the beaten yolks of eight eggs, one grated nutmeg, and half a pound of flour. Add to this the whites of the eggs beaten to a stiff froth, and another half pound of flour. Beat thoroughly if you wish the cake light, and bake in small tins

CHEAP CAKE.

Three quarters of a pound of flour and an equal quantity of brown sugar, quarter of a pound of butter, one egg, a little milk, and half a teaspoonful of saleratus. Add a little cinnamon and essence of lemon.

SEED CAKE.

Quarter of a pound of butter and the same of sugar, one pound of flour, a few caraway seeds, a pint of milk, and a little yeast; when light, bake it.

GINGERSNAPS.

One heaping cup of flour, one cup of molasses, half a cup of sugar, the same of butter, and half as much of lard, one table-spoonful of ginger, a teaspoonful of salt. Mix all together, knead it stiff, roll thin, and bake moderately.

CUP CAKE.

One cup butter, two of sugar, three of flour, and four eggs.

CUP CAKE (*nicer*).

One cup of butter, two of sugar, one cup sour milk, a teaspoonful of saleratus, a gill of brandy, nutmeg, essence of lemon. Make into a stiff batter. Bake it an inch thick in a brisk oven.

SPONGE CAKE.

None but fresh eggs will make good sponge cake. Beat the whites and yolks separately. Take twelve eggs, three quarters of a pound of flour, one and a quarter of sugar, the juice and rind of one lemon, and a pinch of salt. Add the sugar to the whites, beat to a stiff froth, stir in the yolks, and lastly the flour, the last moment before putting into the oven. Care is requisite in baking this cake properly, the success sometimes depending upon it. It should be baked in a quick

oven, with paper laid over the top of the pan, if there is any danger of its burning.

JUMBLES.

Rub to a cream half a pound of butter, three quarters of a pound of sugar; add three well-beaten eggs, a pound and a quarter of flour, salt and essence of lemon. Mix well, knead stiff, and cut out with a tin made for the purpose.

COCOANUT CAKES.

Grate the meat of the cocoanut, add half as much sugar and one white of egg beaten to a froth. Drop the mixture on buttered tins, and bake.

COOKIES.

One teacup of butter, three of sugar, one cup of cream, three eggs, half a teaspoonful saleratus, nutmeg and essence of lemon. Make a stiff paste, roll it out, cut it into round thin cakes, bake fifteen minutes.

BUNS.

Put four ounces of sugar with three quarters of a pound of flour, two spoonfuls of yeast, and half a pint of milk, when very light, work into it a quarter of a pound of butter, make it into small buns; add currants, if you wish, and bake in a quick oven.

RICH PLAIN CAKE.

Beat a pound of butter and a pound of sugar to a cream, then add eight eggs, two at a time, beating them as they are put in, until the whole is very smooth; then stir in a pound and a quarter of flour, a little at a time, till it is well mixed; season with nutmeg, and, if you wish, add a pound of currants and slips of citron. Bake two hours.

WATER CAKES.

Dry three pounds of fine flour, and rub into it a pound of sifted sugar, one pound of butter, and one ounce of caraway-seed. Make it into a paste with three quarters of a pint of boiling new milk, roll very thin, and cut into the size you choose; punch full of holes, and bake on tin plates in a cool oven.

A PLAIN LOAF.

Mix three quarters of a pound of flour with half a pound of butter, quarter of a pound of sugar, four eggs, half an ounce of caraway or a little other spice, and a glass of wine. Beat it well, and bake in a quick oven.

A YEAST LOAF-CAKE.

Rub half a pound of butter into two pounds of dried flour mix it, with three spoonfuls of yeast, in a little warm milk and water. Let it rise an hour and a half; then mix in the whites and yolks of four eggs, beaten apart, one pound of sugar, about a pint of milk to make it a proper thickness, a glass of wine, and some nutmeg. Currants may be added.

LITTLE PLUM CAKES THAT WILL KEEP A YEAR.

Dry one pound of flour, and mix with six ounces of finely powdered sugar; beat six ounces of butter to a cream, and add to three eggs, well beaten, half a pound of currants washed and nicely dried, and the flour and sugar; beat all for some time; flavor; then dredge flour on buttered tin plates, and drop the batter on them the size of a walnut. If properly mixed it will be a stiff paste. Bake in a brisk oven.

A CHEAP SEED CAKE.

Mix two quarts of flour with half a pound of sugar, a little allspice and ginger; melt three quarters of a pound of butter with half a pint of milk; when just warm, put it to a

quarter of a pint of yeast, and work up to a good dough. Let it stand to rise before the fire; it may be baked in a loaf, or rolled and cut out. Add seeds or currants and essence of lemon.

A PLAIN CAKE.

Two pounds of flour, one pound of currants, a quarter of a pound of butter, a little clove, caraway seeds and lemon extract. Wet it with milk and half a pint of yeast. Let it rise before baking.

COMMON BREAD CAKE.

Cut from well-risen dough the quantity of a loaf, while making white bread, and knead well into it two ounces of butter, two of sugar, and half a pound of currants or raisins. Warm the butter in a teacupful of good milk. Put it in a buttered pan, and let it rise before baking. This should not be eaten until the second day, and is excellent and healthful. By adding a little butter and an egg or two, with some cream, it is much improved. A pan is better to bake it in, rather than a deep tin, as the crust is more tender.

SWISS AFTERNOON CAKES.

Mix a quarter of a pound of fine flour, two ounces of sifted sugar, the grated peel of a lemon, and half a pound of butter, to a paste, with the white of an egg, and a little milk. Roll it thin, cut into biscuits, and brush them over with the yolk of an egg, over which sift fine sugar; bake them on tins.

PORTUGAL CAKES.

Mix a pound of fine dried flour with the same of fine sugar; rub into it a pound of fresh butter till it resembles crumpled bread. Then add two spoonfuls of rose-water, two of white wine, and ten eggs; whisk it well, and add half a pound of currants. Butter small tin pans and half fill.

SHREWSBURY CAKES.

Sift one pound of sugar, some powdered cinnamon and a nutmeg, into three pounds of flour; add a little rose-water to three eggs, well beaten, and mix these with the flour, &c.; then pour into it as much butter melted as will make it a good thickness to roll out. Mould it well, roll thin, and cut into squares.

BUTTER CAKES.

To half a pound of butter add the same quantity of brown sugar, three eggs, the rind of two lemons, a quarter of an ounce of cinnamon, and a table-spoonful of ginger. Work into it as much flour as will make it a paste; cut it into shapes, and strew over the top some powdered almonds and candied orange-peel. Bake in a slow oven.

ROUT DROP CAKES.

Mix two pounds of flour, one of butter, one of sugar, one of currants; then wet to a stiff paste with two eggs, a large spoonful of rose-water, the same of peach-water, the same of sweet wine, the same of brandy; drop the mixture on tin plates floured. A short time bakes them.

QUEEN CAKE.

Mix a pound of dried flour, the same of sifted sugar, and the same of dry, clean currants. Wash a pound of butter in rose-water, beat it well, then mix it with eight eggs, yolks and whites beaten separately, and put in the dry ingredients by degrees; beat the whole an hour; butter small tins, fill half full and bake. Sift on fine sugar just as you put them into the oven.

ANOTHER QUEEN CAKE.

Beat eight ounces of butter, and mix with two well-beaten eggs; mix half a pound of dried flour, the same of lump sugar, and the grated rind of a lemon, then add the whole

together, beat half an hour with a silver spoon. Butter small patty pans, half fill, and bake twenty minutes.

DIET-BREAD CAKE.

To half a pound of sifted sugar put four eggs; beat them together for an hour; then add a quarter of a pound of flour, dried and sifted, with the juice of half a lemon, and the grated rind of a whole one.

DIET CAKE, NO. 2.

Boil a pound of loaf sugar in half a pint of water; whisk it with eight eggs until cold; then stir in a pound of fine flour, and keep beating until it is put into the oven. Bake about one hour in a quick oven.

LITTLE SHORT CAKES.

Rub into a pound of dry flour a quarter of a pound of butter, the same of white powdered sugar, one egg, and a large spoonful of thin cream to make it into a paste. Add currants, if you wish.

MARLBOROUGH CAKES.

Beat eight eggs and a pound of sifted sugar three quarters of an hour; then, by degrees, mix in twelve ounces of flour, well dried; add some nutmeg and rose-water, and bake in tin pans in a brisk oven.

MACAROONS.

Blanch four ounces of almonds, and pound with four spoonfuls of orange-flower-water; whisk the whites of four eggs to a froth, then mix it and a pound of sugar with the almonds to a paste; lay a sheet of paper on a tin, put on the mixture in little cakes, the shape of macaroons.

A GOOD POUND CAKE.

Beat three quarters of a pound of butter to a cream, and mix with it the yolks and whites of eight eggs, beaten sepa-

rately. Have ready a pound of moderately warm dry flour, and three quarters of a pound of sugar; mix them, a little nutmeg and cinnamon in fine powder, together; then, by degrees, work the dry ingredients into the butter and eggs Beat full an hour, and add a glass of wine, if you approve it. Butter a pan, and bake full an hour, watching it closely.

SODA CAKE.

One pound of flour, one drachm of soda, half a pound of sugar, and a quarter of a pound of butter. Mix the soda with the flour, then rub in the butter, then add the sugar, and mix with a pint of milk. Bake immediately.

A LIGHT SEED CAKE.

Take the yolks of six eggs, and the whites of three; beat them apart for half an hour, at least; then put in six ounces of powdered sugar, mix it well with the eggs, and, gradually, seven ounces of flour, and a few caraways; stir the whole well together, and put it into a dish for baking. If the oven is hot, half an hour will bake it. The moment it is taken out of the oven turn it out of the dish, and let it lie upside down till quite cold. Great care should be taken in the baking. A less rich cake may be made by omitting an ounce of the sugar, and adding one more of flour.

A NICE PLAIN CAKE.

A pound and a half of flour, half a pound of butter, the same of sugar, two spoonfuls of yeast, and a little spice.

FLAT CAKES THAT WILL KEEP.

Mix two pounds of flour, one pound of sugar, and an ounce of caraways, with four eggs, and a few spoonfuls of water to make a stiff paste. Roll it thin and cut in shapes. Bake on buttered tins.

While baking boil a pound of sugar, in a pint of water, to

a thin syrup; while both are hot dip each cake into it, and put them on tins in the oven to dry, for a short time; and when the oven is cooler still, return them there again, and let them stay four or five hours.

LITTLE WHITE CAKES.

Dry half a pound of flour, rub into it a very little powdered sugar, one ounce of butter, one egg, a little nutmeg and as much milk and water as will make a paste; roll it thin, and cut with the top of a glass. Bake fifteen minutes on tin plates.

GINGERBREAD NUTS.

Mix half a pound of flour, the same quantity of butter and of brown sugar, with three table-spoonfuls of ginger, with as much molasses as will make it into a stiff paste. Roll it out thin, and bake in a slow oven.

GINGERBREAD NUTS, NO. 2.

Put half a pound of brown sugar, the same of honey, with some grated lemon-peel, into a saucepan, and simmer them well together; then add a quarter of a pound of butter, and one ounce of ginger; mix the whole with about a pound of flour, or as much as will make it into a stiff paste. Roll it thin, cut in shapes, and bake in a slow oven.

IMPERIAL GINGERBREAD.

Rub six ounces of butter into three quarters of a pound of flour; then mix half a pint of molasses with a pint of cream, carefully stirring, lest the cream should curdle; mix in a quarter of a pound of white sugar, two table-spoonfuls of ginger, and essence of lemon; stir the whole well together into a paste, cut it into shapes and bake.

LEMON GINGERBREAD.

Grate the rinds of two lemons, and add the juice, to a

glass of brandy; then mix the grated lemon in a pound of flour, make a hole in the flour, pour in half a pound of molasses, half a pound of melted butter, the lemon-juice and brandy, and mix all up together with two teaspoonfuls of smart ginger and one of cayenne pepper.

SUGAR GINGERBREAD.

One pound of sugar, one pound of flour, and four eggs; beat the eggs and sugar to a cream; then add a little ginger and rose-water and the flour. Add one teaspoonful of dissolved saleratus and a little salt.

PLAIN BUNS.

Rub four ounces of butter into two pounds of flour, four ounces of sugar, and a grated nutmeg. Put a spoonful of cream into a cup of yeast, and as much good milk as will make the above into a light paste. Set it by the fire to rise; then cut out the buns, put them in pans, and let them rise again very light before baking. Currants, in small quantity, are an improvement.

RICHER BUNS.

Mix three quarters of a pound of dry flour with a quarter of a pound of sugar; melt half a pound of butter in a little warm water; add a little rose-water, and knead the mixture into a light dough with half a pint of yeast. Let it set to rise very light.

ELEGANT RUSKS.

Beat seven eggs well, and mix with half a pint of new milk, in which have been melted four ounces of butter; add to it a quarter of a pint of yeast and three ounces of sugar and put them, by degrees, into as much flour as will make a *very* light paste, rather like a batter, and let it rise before the fire half an hour; then add some more flour, to make a little stiffer, but not stiff. Work it well, and divide into

small loaves, about six inches wide, and flatten them. When baked and cold, slice them and brown them gradually in the oven.

These cakes, when just baked, eat deliciously, buttered for

YANKEE NUT CAKES.

Take two pounds of flour, put to it half a pound of cut butter, three quarters of a pound of sifted brown sugar, a grated nutmeg, and a teaspoonful of cinnamon; beat two eggs and add them to the other ingredients, and a little water, if necessary. Mix the dough well with a spoon, and knead it perfectly; roll it into a large thin sheet, cut it into long strips, twist them, and put them into a dish of boiling lard. Turn them, when brown, on one side.

RICE CAKES.

Take half a pound of fine rice-flour, the same of fine sugar, half as much butter beaten to a cream; whisk four eggs to a froth, add them to the sugar, and beat these for twenty minutes; then mix in the butter and the rice-flour, with the grated rind of a lemon, and beat all ten minutes. Butter small tins, half fill, and bake quickly.

BANBURY CAKES.

Strew some nicely-cleaned currants over a piece of puff paste, roll it out, cut it into round cakes and bake. As soon as taken out of the oven sift powdered sugar over them.

CAKE WITHOUT BUTTER.

Take one third of a pound of sugar, and one fifth of a pound of flour; beat to a froth five eggs, gradually add the sugar, and then the flour, with a little grated rind of lemon. Bake in a quick oven.

PLAIN FRITTERS.

Grate the crumb of a penny loaf, and put it into a pint of milk; mix it very smooth, and, when cold, add two well-beaten eggs, three table-spoonfuls of sugar and a little salt. Pour the batter thin upon the buttered griddle, and brown both sides. Serve with sugar, butter, wine and nutmeg.

RICE FRITTERS.

Boil a quarter of a pound of rice in milk till it is tender; then mix it with a pint of milk, two eggs, one cup of sugar, a little salt and cinnamon, and as much flour as will make a thick batter. Fry them in thin cakes, and serve with butter and white powdered sugar.

SOFT GINGERBREAD.

One cup of cream, one of molasses, a teaspoonful of ginger, a teaspoonful of dissolved saleratus.

APPLE FRITTERS.

One egg, two spoonfuls of flour, a little sifted sugar and ginger, milk enough to make a smooth batter; cut a middling-sized apple into slices, and put into the batter. With a spoon put them into a frying-pan, with just the batter which is taken up in the spoon. When fried, drain them upon a sieve and sift on powdered sugar. This quantity will make a small dish for supper.

NICE JUMBLES.

Mix one pound each of fine flour and sugar; make them into a paste with the whites of eggs, well-beaten; add half a pint of cream, half a pound of fresh butter melted, and a few pounded almonds; knead all together, flavor with rose-water, and cut into shapes.

ELECTION CAKE.

Four pounds of flour; three quarters of a pound of but-

ter; four eggs; one pound of sugar; half a pint of good yeast; wet it with milk as soft as can be moulded on a board. Set it to rise. When light, butter the pans, put in the loaves, let them stand to rise again, and bake moderately.

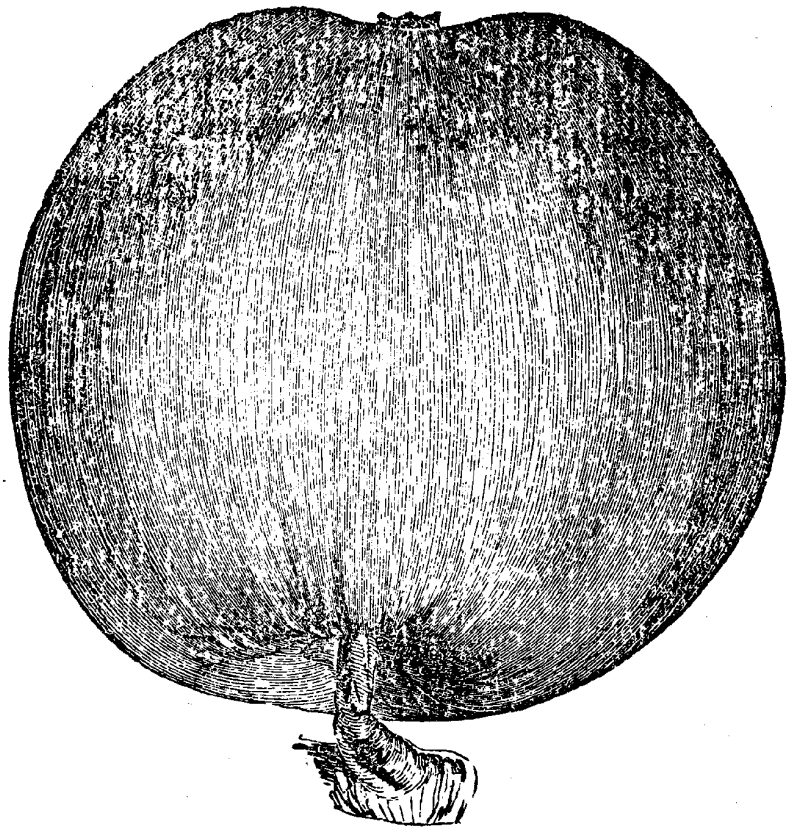
WASHINGTON CAKE

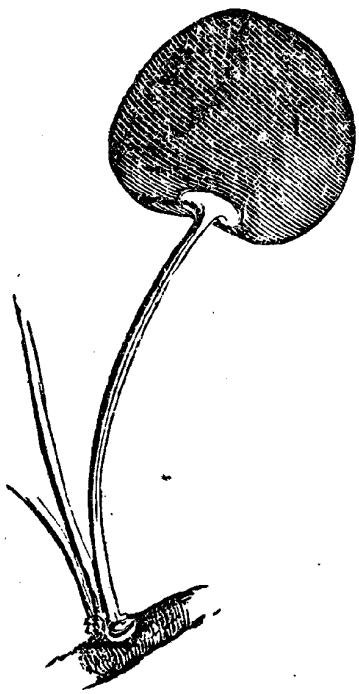
To one pound of flour put one pound of sugar, three quarters of a pound of butter, eight eggs, two nutmegs, one pound of raisins and one pound of currants.

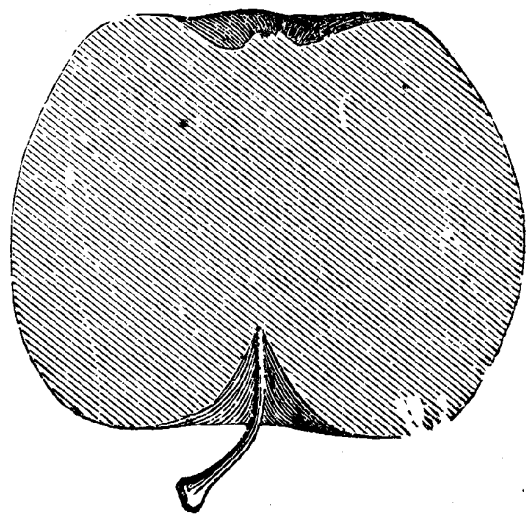
COMMENCEMENT CAKE.

Four pounds of flour, two and a half of sugar, two of butter, a small quart of milk, half a pint of wine, eight eggs, two gills of yeast, two nutmegs, two teaspoonfuls of cinnamon, one of clove. Make up the flour, yeast and milk, exactly like bread, and when fully light add the other ingredients, and put it into deep pans. If the weather is cool, let it stand till the next day. When it is again very light, knead in one pound of currants and two of raisins; bake two hours. This is excellent cake, and will keep good several weeks.

Pastry.







Pastry.

GENERAL HINTS AND SUGGESTIONS ON PASTRY.

In making pastry, care should be taken that all the materials be as *cool* as possible, and also that the materials be put together quickly, and with as little contact with the hands and fingers as practicable; success depending somewhat upon knowledge, but quite as much upon adroitness and slight-of-hand. In summer it is more difficult to make light paste than in winter, on account of the warmth of the atmosphere It is a good plan to prepare pastry in a cool pantry or convenient cellar-way, and on a marble slab. The water should be just from the well, or iced, and the butter or lard hard Paste made entirely of butter will be tough, and if entirely of lard, will be tender, but white and tasteless. An equal proportion of each is now considered by excellent housekeepers as making the most delicate and agreeable crust. Twice is sufficient to roll out paste for an inexperienced hand, although a professed cook will roll it out six or seven times, each time increasing its lightness and richness. Use very little salt in mixing paste, and very little water; pouring in a very little at once, or it will be tough. Hard rolling and kneading should be entirely avoided; a light but effectual movement of the rolling-pin, always rolling *from* you, being the most that is requisite. The best of flour and butter should always be used. Pastry being by no means an article of absolute necessity, it were better to dispense with it altogether

than to eat such as is tough, rancid and heavy, few things being more unwholesome. Use an abundance of flour upon the board to prevent the paste from adhering, although it is an evidence of a skilful operator to leave no particle of paste adhering to the bowl in which it was mixed, to the hands, or to the rolling-pin.

Pastry is better the day on which it is baked; although a very rich crust, especially that of mince pies, will keep good two or three weeks.

Most pies should be eaten fresh, or warmed just before eating; the crust being more palatable and digestible than when cold.

The best of materials and the most experienced cook will fail to produce light, flaky crust, if the greatest care be not observed in respect to the heat of the oven. The heat should have a body to it, and the fire be looked to, that it may not desert you. The oven should be quite brisk, but not sufficient to scorch the paste before it has had time to rise; if too slack, the paste will not rise at all, but look white and clammy. The best paste has a tinge of yellow. If permitted to scorch or brown, it becomes rancid.

The oven should be nearly in readiness when you commence making the crust, so that the pies need not stand a moment after being prepared.

Stewed fruits for pies should be entirely cold before filling it in, otherwise the crust will be sodden. The same is the case with meat pies.

The best rolling-pins are those that are straight, and as thick at the ends as at the middle.

In making deep, juicy pies of any sort, cut a slit in the top for the steam to escape. Some persons turn in the edges of the pie and nip them together, using a very little water to assist them in adhering, in order to prevent the juices escaping. Others place a very small teacup upside down in the middle of the pie. The juice is thus drawn under the cup.

If the butter is very salt, it should be well washed and squeezed before using. Very salt butter will not make a very fine puff paste.

GOOD COMMON PASTE.

Take a quarter of a pound of lard and the same of butter. Sift a large pint of flour. Cut one half of the lard and one half the butter into the flour in very thin slices. Add a very little salt. Pour in a very little water at a time, stirring it with a knife, until it forms a paste that will just hold together. Flour the board well, turn out the paste quickly upon it, and, with a light movement of the rolling-pin, flatten the dough, stick on in bits, with a knife, the remaining piece of lard, sift on flour, roll it up, flatten gently again with the pin, stick on the remaining piece of butter, sift on flour, roll it up, and it is ready for use. The whole operation need not consume more than five or ten minutes, and the more expeditiously it is made the lighter it will be. Some persons practise using a very little saleratus in paste, say a piece as large as a pea for a pint of flour, thinking that it renders it more tender. Butter the plates, roll out the under crust, fill, and then cover. Use the pieces pared off to lay around the edge of the pie. Notch the edges, or press together with your fingers, and bake immediately.

PUFF PASTE.

Allow three quarters of a pound of butter to three quarters of a pound of flour. Divide the butter into five or six equal parts. Cut up two of these parts into the sifted flour in very thin slices. Pour in a very little water at once, and stir with a knife. When it is just stiff enough, turn it out upon the board, roll it gently with the pin, dust on flour, roll it up; repeat this till you have mixed in the remaining pieces of butter; then roll it up, and it is ready for use. If these directions are carefully followed, and it is not spoiled in bak-

ing, it will rise to a great thickness and appear in flakes and leaves according to the number of times it was rolled out.

PLAIN PIECRUST.

Very good crust for every-day family pies may be made by wetting up the flour with sour milk or cream, and sweetened with saleratus. A little butter may be used, if desired. although the crust will be more light without it. Light wheat dough, with a little butter worked in, makes healthful upper crusts for pies. Beef drippings, nicely clarified, make a very good crust for meat pies. Very plain paste may be made by using a quarter of a pound of lard for every pound of flour. This, to be sure, will not be rich, but, with a bit of dissolved sal-volatile, and a skilful hand, will produce quite as healthful an article as that which is composed chiefly of oily or rancid butter.

FINE PUFF PASTE.

Use three quarters of a pound of butter with a pound or quart of flour. Dissolve a lump of sal-volatile (which can easily be obtained at the druggist's) in a little cold water. Divide the butter into four parts; rub one part into the flour, wet it up with just enough cold water, adding the salts. Next dredge the board thick with flour, put upon it a second portion of the butter in very thin slices, dredge again thick with flour, roll it out once, and lay it aside. Thus proceed with the two remaining portions of butter.

Turn out upon the board the paste or dough, which was previously mixed, roll it out gently, lay upon it one of the butter sheets, dredge on a little flour, roll it up. Roll it out again, lay upon it another butter sheet, and proceed as before, till all the butter is incorporated. This, if well baked, will insure a beautiful puff paste; and is very easily made after one trial, although the printed instructions may look complicated.

SHELLS OF PASTRY

Roll out the paste, cut it round and bake upon tins, or in small patty-pans; when cool, fill with jelly or preserves, or stewed fruit. This is an excellent practice; the paste, being entirely free, will rise better in the oven than when laden with fruit. These are very pretty for the tea-table. When filled with stewed apple, nutmeg should be grated upon them. Or, the shell of paste may be covered with cream whipped to a stiff froth and heaped on them. Raspberries or strawberries, mixed with cream and sugar, may be put into the shells.

CRISP PASTE.

Rub a quarter of a pound of butter into a pound of flour; add two table-spoonfuls of pounded loaf sugar, and the well-beaten yolks of two eggs; work it well with a wooden spoon, and roll it out very thin, touching it very little with the hands; the moment before putting it into a quick oven, rub it over with the well-beaten white of an egg, and sift all over the tart finely-powdered sugar. This crust may be used for any fruit tarts.

SUET PASTE.

Rub half a pound of fresh beef suet, chopped as finely as possible, three quarters of a pound of flour, and a teaspoonful of salt, well together; make it into a stiff paste with cold water, work it well, and roll it out twice. This paste should always be boiled. It is good for apple and other fruit puddings, and for dumplings to eat with boiled mutton. If well made, it will be light and flaky, and the suet imperceptible The suet must be used cold, and not melted.

RAISED CRUST FOR MEAT PIES.

Take two pounds of fine flour, one pound of butter, two eggs; mix it into a paste with warm water, and work it a long time, until it does not stick to the hands.

TO PREPARE MINCE MEAT.

This may be made, for common and immediate use, of the inferior parts of meat, and with a small proportion of spices and liquor. But if designed to be potted, and kept for occasional use through the cold weather, it must be prepared with great painstaking, using the best of materials in abundant quantity. Mince pies are always made with covers, and should be eaten warm. The meat should be boiled the day before you wish to chop it. The suet should be carefully separated from the skin and strings in which it is enveloped, and chopped to a fine powder. Suet should not be used for pies that are to be eaten cold; small bits of suet being very unsightly in pies. Currants should be rinsed in several waters, before picking them over, to remove the grit. Raisins should be stoned and then chopped. Sultana raisins are best, if they can be obtained, being free from stones. The rind should be grated from the lemons and used, mixed with the lemon-juice and other ingredients. If lemons cannot be obtained, the extract will answer. A bullock's heart is very nice meat for rich pies; also a neat's tongue. Venison, when just killed, before it acquires a strong flavor, is most excellent. Plain pieces of lean beef make very fine pies, if well prepared. The mince meat should be packed tightly in the jars, and covered with a bladder or brandy paper. When any is taken out, a little brandy and sugar must be added. The apples should be prepared when you wish to make up the pies, and not potted with the meat. They have a much fresher taste if this plan is followed, and the meat keeps much better if they are not mixed with it.

PLAIN MINCE MEAT.

Boil a piece, weighing about three pounds, of quite lean beef. Chop very fine one pound of suet. Cold roast beef, if quite fat, will answer the purpose without the addition of suet. Pare, core and chop enough apples to weigh at least

as much as the meat. Stone and chop three pounds of raisins. Mix these together well, and add a pound of brown sugar and half a pint of molasses, a table-spoonful of cloves, one of cinnamon, one nutmeg grated, a teaspoonful of ginger and one of black pepper, a little salt, a table-spooonful of extract of lemon or vanilla, or the rind and juice of two or three lemons. Moisten with sweet cider, or a little sharp vinegar instead.

This will make very good pies, but will not keep a long time.

RICH MINCE MEAT.

Boil a large tongue that has lain in salt not more than one or two days. When cold, mince it very fine, after removing the skin and all unnecessary fat which surround it. Chop two pounds of suet very finely, also six pounds of the best apples. Prepare four pounds of raisins and the same of currants; mix all these together, and add the juice and rind of four fresh lemons, four grated nutmegs, two teaspoonfuls of clove, and a few blades of mace, a pound and a half of white sugar, and a pound of citron cut in slips. A pound of sweet almonds, blanched and pounded in a gill of rose-water, is a fine addition. Mix all these, and moisten with three pints of port wine or brandy. This should be closely packed and tightly covered. It will keep excellently all winter.

MINCE PIE WITHOUT MEAT.

Take a pound of currants, a pound of apples chopped fine, a pound of moist sugar, a pound of suet well chopped, a pound of raisins stoned and chopped, the rind and juice of two lemons, nutmeg, cinnamon, clove and ginger, each a teaspoonful, and a glass of wine. Mix all together, and tie it up in a jar.

CALF'S FEET MINCE PIE.

Boil two calf's feet till very tender. When cold, mince the meat with suet apples, currants and a little spice. Add

a glass of wine, put the whole in a pie-dish, cover with a nice crust, and bake.

APPLE MINCE PIE.

Take twelve apples, chopped very fine, add six beaten eggs and a half pint of cream. Put in spice, sugar, raisins and currants, just as for meat mince pies. They are very good.

APPLE PIE (*common*)

Line the plate with a plain crust. Fill with sliced apple, strew with brown sugar and nutmeg and a spoonful of water, or, if preferred, with molasses and allspice. Cover with a rather thick crust, and bake a long time gently, so that the apples may be done.

APPLE PIE (*rich*).

Stew or grate five ripe, tart apples, and season with white sugar, nutmeg, a small piece of butter, the rind and juice of lemon. Fill the plate with a nice crust and the prepared apple, and cover with a puff paste.

MINCE PIE (*plain*).

Boil till tender fresh beef of a cheap quality. Chop very fine suet or salt pork, and an equal quantity of apples as of meat. Mix all together, adding as much spice as you desire, salt, sugar and molasses, and a little cider

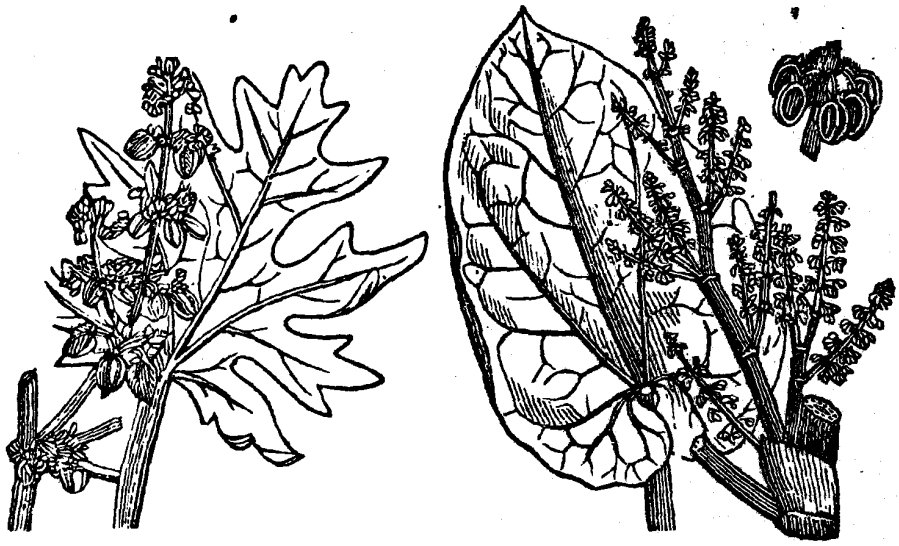
MINCE PIE (*rich*).

Three pounds of tender lean beef, a pound and a half of suet, half as much prepared apple as meat, two pounds of chopped raisins stoned, two pounds clean currants, two pounds sugar two cups molasses, one gill rose-water, the rind and juice of four lemons, one pint of wine or brandy, salt, mace, cloves cinnamon, black pepper, ginger, two table-spoonfuls extract vanilla. Chop the meat, suet and apples, very fine, and add to them the raisins and currants. Then dissolve the sugar in

the brandy, and mix thoroughly together all the remaining ingredients. Fill a deep plate with a rich paste; fill, cover and bake.

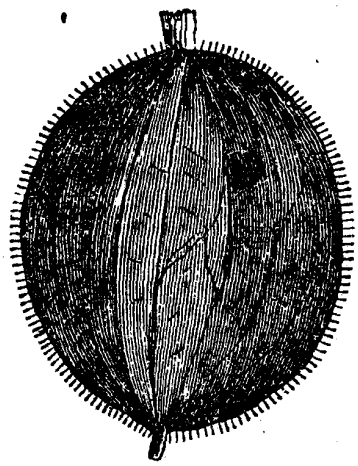
RHUBARB PIE.

Prepare the fruit by stripping off the outer skin, and gen



tly stewing in water and sugar, seasoned with nutmeg, butter and lemon-juice. Fill the plate with crust, and then with the fruit; strew with sugar, and bake with or without a crust cover. This is rather nicer in the shape of small tarts.

GOOSEBERRY PIE.



Unless the gooseberries are very ripe they will require previous stewing. Line the bottom of the plate with paste, fill with the berries, an abundance of sugar, and flavor with cinnamon, orange-flower-water and grated nutmeg.

PUMPKIN PIE.

Boil the pumpkin in a very little water, and strain it through a sieve. Add to the pulp thus obtained milk, salt, cinnamon or ginger

sugar, and as many eggs as you wish. When nc egg, or only one, is used, pulverized cracker forms a good subs itute. Line a deep pie-plate with plain paste, fill with the pumpkin and bake.

PANDOWDY.

Pare, core and slice thin, sour apples. Cover the bottom of a very large, deep dish with a layer of the apples; strew it thickly with brown sugar and a few bread-crumbs, a little nutmeg, and a few bits of butter. Then place another layer of apples, sugar, bread-crumbs and butter, and so continue till the dish is full. Then add a very little water, if you wish the pie juicy, and cover with a very thick plain crust, and bake gently in a brick oven for a long time. Some persons prefer it sweetened entirely with molasses, and allspice for flavoring. It is a most healthful and economical dish, where there is a large family of children.

POT APPLE PIE.

Lay into the bottom of a very clean iron pot a good quantity of sliced sour apples, with water sufficient to cover them. Stew them gently till they are a little softened, when add some molasses and allspice, and cover with a plain cream tartar biscuit, rolled out to exactly cover the top of the apples. Let it boil gently, but constantly, with the kettle very tightly covered, from half an hour to forty minutes, according to the thickness of the crust.

CHERRY PIE.

Line a deep pie-dish with crust. Fill with layers of cherries and sugar, seasoned with lemon and nutmeg. Red currants are a fine addition. Cover with a crust, and bake a long time gently.

LEMON PIES (*rich*).

Pare carefully the yellow rind from two lemons. Then remove the thick white substance which grows next the rind,

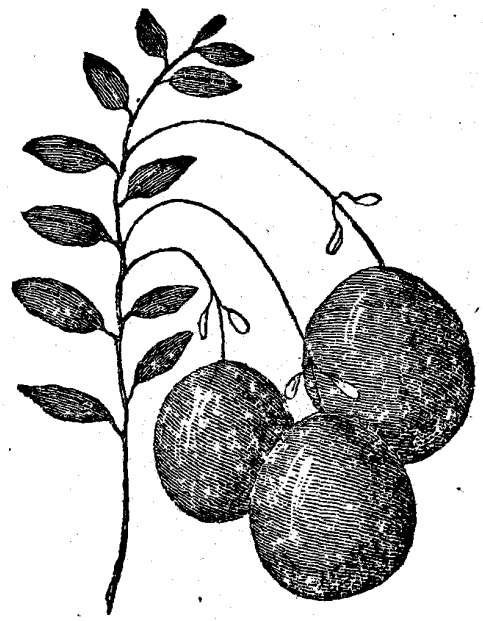
it being a very indigestible and useless arti. le. Then squeeze the juice into a bowl, and remove the seeds. Chop the rind and the remainder of the lemon very fine, and add to the juice. Add, also, two well-beaten eggs and two slightly-heaping cups of sugar. Mix well. Line a plate with a rich crust, with several layers of crust around the edge, which may be made to adhere to each other by the use of a little water. Bake without a cover.

LEMON PIE (*plain*).

Prepare the lemon as before, and mix with it a little grated apple and half a pulverized cracker, and bake with an upper crust.

CRANBERRY PIE.

Stew the cranberries in an abundance of sugar or molasses, as you prefer. They are preferred by some with an upper crust. They are nice as tarts. Grapes may be done in the same way; also plums.



CREAM PIE.

Boil and sweeten the cream; flavor with lemon or vanilla. Add one well-beaten egg. Bake in a paste, like a pumpkin pie.

WHORTLEBERRY PIE.

Line a deep plate with paste; fill with the berries; strew in an abundance of sugar, or it will be quite insipid; add nutmeg, and bake gently

CUSTARD PIE.

Boil a pint and a half of milk. When cool add three well-beaten eggs, two table-spoonfuls of sugar, half a tea-spoonful of salt; flavor with vanilla or rose. Bake with a common crust, till the middle coagulates.

CARROT PIE.

Carrots prepared in the same way as pumpkins make very good pies. Also, sweet potatoes.

RICE PIE.

Boil the rice till tender; put one egg to each pie, one cup of cream, one table-spoonful of white sugar, salt and nutmeg

PEACH PIE.

Take mellow, juicy peaches; wipe them, slice them thin into a deep plate lined with crust; on each layer of peaches sprinkle plenty of brown sugar; flavor with nutmeg; cover with crust, and bake gently.

SWEET POTATO PIE.

Boil sweet or common potatoes till soft; then skin and sift them; one quart of milk, three spoonfuls of melted butter, four beaten eggs, may be added to half a pound of potatoes. Sugar and nutmeg may be added to suit the taste.

OYSTER PIE.

Line a deep dish with paste; fill the dish with layers of oysters, powdered cracker, pepper and salt, and a little spice. Some add sliced potato. Pour over the liquor, cover with a thick, rich paste, and bake an hour.

BEEFSTEAK PIE.

Line a deep dish with paste. Beat the steaks a long time with a rolling-pin, and cut them in moderate-sized pieces.

Put a layer of meat at the bottom, next thin-sliced boiled potato, a sprinkle of powdered cracker, butter, pepper, salt, and a dust of clove. Repeat this; pour in some good gravy if you have it, or water instead, with a little ketchup. Cover with a rich, thick crust, and bake very gently from one to two hours.

PORK PIE.

Take thin, lean steaks. Fill the pie-plate the same as for beefsteak pie. Serve with currant jelly, and sliced lemon.

VEAL PIE.

Boil a long time some of the bony parts of veal; remove the bones. Thicken and season well the gravy with pepper, salt and butter. Line the dish with paste; put in a layer of veal cut small, pulverized cracker, sliced potato, slices of hard-boiled egg, a few bits of lean ham, also, salt pork, *very* thin, a dust of clove or nutmeg, and a few oysters, if desired. Then repeat this until the dish is full; cover with a rich ornamented crust, after pouring in as much gravy as it will contain. The remainder of the gravy serve hot with the pie. Bake from one to two hours. Serve with grape jelly.

CHICKEN PIE.

Prepared the same as veal pie. Serve with cranberry jelly or sauce. Other kinds of poultry and meat can be made into most excellent dishes in a similar manner.

CHICKEN POT-PIE.

Parboil the chicken; fry out two or three slices of sweet salt pork in the bottom of a very clean kettle. Cut up the chicken; lay it in the pot, with a bit of butter and pepper, and cover with a light, short crust. It will require nearly one hour to cook.

VEAL AND SAUSAGE PIE.

Cover a shallow dish with paste. Lay a well-beaten cutlet at the bottom, slightly seasoned; cover it with a sausage, freed from the skin and sliced; then add another layer of veal and sausage. Cover the whole with paste, and add no water to it. The veal will give out sufficient gravy, while it will be rendered very savory by the sausage. It is excellent eaten cold.

VEGETABLE PIE.

Prepare and cut fine such vegetables as you have, such as turnips, onions, peas, beans, corn, lettuce, parsley, celery, and potatoes. Make them into a nice stew with some good gravy; season well and add a little butter. Bake a crust over a dish, with a cup inside to prevent its sinking, fill the dish with the vegetables, and lay the crust on again. A cup of cream is a great improvement.

MACARONI PIE.

Boil a quarter of a pound of macaroni in a dish of milk, with a large onion. Put a layer at the bottom, with some bits of butter, and some grated cheese sprinkled over. Cover with tender beefsteak, chickens or ham; grate on a few bread-crumbs; lastly, put on a layer of macaroni and grated cheese, with bits of butter, instead of a crust. Bake very slowly

GIBLET PIE.

After very nicely cleaning goose or duck giblets, stew them with a small quantity of water, onion, black pepper and a bunch of sweet herbs, till nearly done. Let them get cold, and, if not enough to fill a pie-dish, add a piece of beefsteak, veal, mutton or lamb. Put the liquor of the stew to bake with the above, and cover with a crust. When done add a cup of cream. Sliced potatoes added eat extremely well.

OYSTER PATTIES.

Line a patty-pan with a fine puff paste; put in a piece of crust, to prevent the crust from sinking. When they are baked take out the crust and fill with oyster sauce, and a few bread-crumbs. Cover, and serve hot. Lobster patties may be made similarly.

TRIPE PIE.

Lay into the bottom of a dish some thinly-sliced cold or raw ham, then put in a layer of tripe, with the jelly adhering to it, season with pepper and salt, and add a bit of butter; fil the dish in this manner, and put in a few table-spoonfuls of good brown gravy. Cover the dish with good puff paste. A beefsteak may be substituted for the ham.

SALMON PIE.

Cut the fish in slices, bone it, and rub into each slice pepper, salt, clove and mace. Line the dish with paste, lay in a few slices of salmon, a few oysters, a few bits of lobster, a few thin slices of potato. Repeat this, and pour in some water, or good gravy; cover with a rich crust, and bake gently.

SALT FISH PIE.

Soak the fish well, and flake it into small pieces. Grate the inside of a baker's loaf, and soak in milk. Line the dish with paste, and put in some fish, pepper, bits of butter, soaked crumbs, slices of hard-boiled egg, and a little chopped parsley. Cover with a rich crust, and bake gently. Lobsters flounders and other fish, make good pies. Some persons prepare a dressing the same as for chicken, and put between the layers. Ketchup should be served with fish pies.

Puddings.

GENERAL REMARKS ON PUDDINGS.

As to the preparation of materials, the same rules nearly will apply to puddings as to cakes. The flour must be sifted, the eggs beaten yolk and white separately, and strained if for a very delicate pudding, and the currants or other fruit prepared in an equally nice and careful manner. Sometimes the outside of a very nice pudding will have a very disagreeable taste, arising from the cloth in which it was boiled not being nicely washed and kept in a dry place. Pudding cloths or bags should be made of very stout cotton cloth, so that the water may find great difficulty in penetrating it. The edges should be hemmed, and the string sewed on in its place. It should be thoroughly washed, ironed and laid in a drawer in the kitchen ready for use. Before using, it should be dipped in boiling water, squeezed dry, and floured. Basins, or forms, are preferred by many to cloths for boiling puddings. The basins should be exactly filled with the pudding, and the cloth tied around tightly. The water should boil when the pudding is put in, and by no means be permitted to stop for an instant, or the pudding will be heavy. Move the pudding about a minute or two, when it is first put in, so that the ingredients may not separate. Very good puddings may be made without eggs, but they should have very little liquid in them, and must boil longer than when eggs are used. Two or three spoonfuls of fresh table-beer, or one of yeast, will serve instead of eggs, as will also snow. Two large spoonfuls of

snow, it is asserted, will supply the place of one egg, and make a pudding equally good. This has the recommendation of economy when eggs are high, which is usually the case when snow is plentiful. It must be used as soon as it falls.

Sago should be well washed and soaked before using for a pudding. Also, crackers and bread should be permitted to soak through, before attempting to bake them.

When the pudding is done, plunge it for a moment into a pail of cold water; untie the string, turn back the cloth, and slide the pudding upon a dish. To cut a pudding without making it heavy, warm the blade of the knife upon the pudding.

BATTER PUDDING (*boiled*).

Beat the yolks of six eggs to a froth, stir in eight tablespoonfuls of sifted flour, with a little salt, and add the milk slowly. Beat the whites to a stiff froth, and stir in the last thing. Boil an hour and a half. To be eaten with cold or hot sauce.

BATTER PUDDING (*baked*).

Prepare the same as boiled batter pudding; pour the mixture into small cups, partly full, and bake twenty minutes.

SWEET-POTATO PUDDING.

Boil the potatoes and rub them through a sieve; add an egg, sugar, milk, spice, the same as for pumpkin pie, using a little more egg in proportion.

CRACKER PUDDING.

Put four pounded crackers to a pint of milk, add three eggs well beaten, salt and nutmeg. Tie it not very tight in a cloth, and boil an hour. Eat with cold sauce.

TAPIOCA PUDDING.

Soak a teacup of sago or tapioca over night in a pint and a half of water; peel six apples, extract the cores, and fill

them with sugar, nutmeg and lemon. Put the apples in a baking-dish, with a little water, and bake till soft. Pour over them the tapioca, and bake one hour. Eat with hard sauce. Or three well-beaten eggs may be mixed with the tapioca, and the apples omitted.

ARROWROOT PUDDING.

Boil one quart of milk, and stir into it four heaping table-spoonfuls of arrowroot dissolved in a little milk, mixed with four well-beaten eggs, and two table-spoonfuls of white sugar. Boil three minutes. Eat with cream and sugar. This pudding is improved by flavoring with lemon, and pouring into wet moulds.

CUSTARD PUDDING.

Boil a quart of milk; thicken it slightly with two tea-spoonfuls of flour mixed smooth with a little cold milk; then add four well-beaten eggs, and stir it till it boils again, and add five table-spoonfuls of white sugar. Bake it till it is thick enough.

BREAD-AND-BUTTER PUDDING.

Line the bottom of a pudding-dish with thin slices of stale baker's bread well buttered, and strew currants upon it; then another layer of the same, and so on, till the dish is filled. Then pour on a custard made with four eggs to a quart of milk, slightly salted, and flavored. Let it soak an hour or two before baking.

BOILED APPLE PUDDING.

Take light bread dough, and work into it a little butter, roll it out thin, and lay it into the pudding-bag, which should be well sprinkled with flour. Fill the crust with cored and pared apples, and tie it quite tight to exclude any water; keep it boiling every instant, from one to two hours, according to its size.

BAKED PLUM PUDDING.

Chop to a powder a quarter of a pound of suet; pour enough scalded milk on to half a pound of bread-crumbs. When cold, add the chopped suet, half a teaspoonful of salt, half a pound of stoned raisins, half a pound of currants, half a pound of sugar, one quarter of a pound of citron, six well-beaten eggs, and milk enough to make it of the right consistency. Add spice and brandy, and bake two hours.

BOILED PLUM PUDDING.

One pound of currants, one pound of stoned raisins dredged with flour, half a pound of beef suet, chopped fine, and a teaspoonful of salt. One pound of bread-crumbs, one fourth of a pound of citron, eight eggs, half a pint of milk, one gill of wine, a heaping cup of sugar, and two nutmegs. To be eaten with a sauce of butter, sugar and wine. Boil it six hours, turning it several times. The whites of the eggs must be beaten to a stiff froth, and added the last thing.

SUET PUDDING.

Take a pint of milk, two eggs well beaten, half a pound of finely-chopped suet, a teaspoonful of powdered ginger, and the same of salt; add flour gradually till you have made it into a pretty thick batter; then let it boil two hours, and eat with molasses.

BREAD PUDDING.

Take a pint of milk, and stir into it a quarter of a pound of butter till melted; then add as many bread-crumbs as will make it perfectly light; then add two or three eggs, salt and nutmeg, and some sugar. Bake half an hour.

WONDERFUL PUDDING.

Mix the yolks of six or more eggs with three table-spoonfuls of flour; add a pint of milk, and a little salt. Cut the

whites till they are a stiff froth, and add the last thing. Bake in a dish, or in cups half full. Eat with a liquid sauce.

COCOANUT PUDDING.

Grate twelve ounces of the meat, and add to a quarter of a pound of butter worked into one pound of sugar; add nine eggs; flavor with lemon or rose-water. Pour into a deep dish lined with puff paste, and bake one hour.

GREEN CORN PUDDING.

Cut off the kernels and mix with milk; add two eggs, a little sugar, and a half teaspoonful of salt. Bake two hours at least. Eat with cold sauce.

CHERRY PUDDING.

Make a plain batter pudding, stir in the cherries, tie it in a cloth, and boil. To be eaten with syrup or butter and sugar.

RICE PUDDING.

Boil the rice fifteen minutes in well-salted water; then turn off the water, and pour in a little milk; let it simmer gently till the rice is soft. Then let it stand where it will not burn for ten minutes, in order to evaporate the milk, so that the particles of rice may be dry and separate from each other. To be eaten with sauce. If you wish a nicer pudding, add three eggs, a teacup of sugar, a piece of butter, a little more milk, essence of lemon, and bake from thirty to forty minutes.

BIRDS-NEST PUDDING.

Pare large ripe apples, extract the cores, and lay the apples in a buttered dish. Fill the holes with sugar, nutmeg and rind of lemon. Pour over it a custard, made with four eggs to a quart of milk, and bake one hour.

INDIAN PUDDING (*baked*).

Boil a quart of milk, add by degrees seven heaping table-spoonfuls of meal, half a teaspoonful of salt, half a teacup of molasses, and a piece of butter or very fine-chopped suet. When the pudding has settled, pour in a little cold milk, to increase the whey. It should be as thick as the batter for griddle cakes.

INDIAN PUDDING (*boiled*).

Boil three pints of milk, add by degrees ten heaping table-spoonfuls of fine meal, two teacups of molasses, and a little salt. Add, also, if you wish, a little chopped suet, and a teaspoonful of ginger. When the mixture is cool, add two eggs. Tie it up very loosely, so that it may swell, and boil a long time.

BERRY PUDDING.

Prepare the same as for cream tartar biscuit, with a little more butter. Stir in the berries, and tie up in a cloth. Boil a medium-sized pudding one hour.

AN ECONOMICAL PUDDING.

Half a pound of flour, half a pound of clean currants, half a pound of fine suet, a quarter of a pound weight in molasses, with just enough milk to mix into a very stiff paste. Butter a basin, tie it up, and boil five hours.

POTATO PUDDING.

To a pound of mashed potatoes, while hot, add four ounces of suet and two ounces of flour, a little salt, and as much milk as will make it very thick. Put it into a baking-dish, or roll into balls, and bake of a fine brown. To be eaten with syrup or molasses.

RICE PUDDING.

Soak a quarter of a pound of rice in water half an hour, stir it, a little salt, and half a pound of raisins. Tie it up

loosely, so that it may have room to swell. Boil it two hours, turn it out, and pour over it a sauce of butter and sugar, slightly thickened with flour, and flavored with nutmeg.

PUDDING QUICKLY MADE.

Mix a quarter of a pound of flour very smoothly with a pint of milk; then add four well-beaten eggs; add, also, a little salt, sugar and nutmeg; butter some teacups, fill them two thirds full, and bake fifteen minutes.

EVE'S PUDDING.

Grate three quarters of a pound of bread; mix it with the same quantity of finely-shred suet, the same of apples, and the same of currants. Mix with these four eggs, beaten to a froth. Put it into a shape, and boil three hours. Serve with pudding-sauce, in which is a little lemon-juice.

RICH PUDDING THAT WILL KEEP SIX MONTHS.

Mix a pound of suet, a pound of flour, a pound of currants, a pound of raisins, four eggs, a glass of brandy, a little salt, and as little milk as will make it a thick batter. Boil it in a pudding-cloth, or a melon-mould, eight hours. Flavor with lemon and peach-water. All these ingredients must be prepared as nicely as for the nicest cake. It should be served with sweet sauce.

A VERY LIGHT PUDDING.

Mix together a quarter of a pound each of grated bread, suet, raisins stoned and chopped, with two well-beaten eggs, three or four spoonfuls of milk, and a little salt. Boil four hours. A spoonful of brandy, sugar and nutmeg, in melted butter, may be used as sauce.

SUET PUDDING.

Shred half a pound of suet; mix with three quarters of a pound of flour, two well-beaten eggs, a little salt, and as little

milk as will make it. Boil it four hours. It is very good cold, cut in slices, and broiled.

BAKED SUET PUDDING.

Boil a pint of milk; when it is cold, stir in half a pound of flour and one third of a pound of suet; add two eggs and a little salt. Raisins or currants may be added, if wished.

ROLLED PUDDING.

Make a good paste, roll it out, cover it over with currants and chopped apple, or with strawberries, or any kind of jam or sweetmeat. Roll it up, tie it in a cloth, and boil it. Serve with butter and sugar.

BATTER PUDDING.

Take four table-spoonfuls of flour, one pint of new milk, four well-beaten eggs, a little salt and nutmeg. Tie it tightly in a cloth, and boil one hour.

CHEAP BREAD PUDDING.

Soak crusts of bread over night in cold water. Then squeeze them out of the water, mix them with a little milk and salt, and bake gently. It will be quite light. Eat with cold sauce.

CURD PUDDINGS.

Curdle two quarts of milk, cut the curd in strips, and it will separate from the whey. Take out the curd with a skimmer, press it through a sieve, add a few bread-crumbs, a piece of butter, a nutmeg, a little salt, a gill of cream and some sugar. Butter small cups, and fill two thirds full. Serve with pudding-sauce and wine.

GROUND RICE PUDDING.

Boil four table-spoonfuls in a quart of milk, with lemon-peel and cinnamon. When cold, add nutmeg, sugar, and two

well-beaten eggs. Bake with a puff crust around the edge of the dish.

YEAST DUMPLINGS.

Take light dough, work in a small piece of butter, roll into balls, and throw them into boiling water. Take them out as soon as done, which will be in about twenty minutes. Try one with a fork; if it comes out clean they are done. These may be eaten with sugar and butter, or with meats. A few sliced apples rolled up in every one makes a good dessert.

POTATO PUDDING.

Boil and mash half a pound of potatoes, add a small piece of butter, two eggs, a gill of cream, a little sugar and salt. Beat the whole to a froth, and bake with paste around the edge.

CARROT PUDDING.

Boil and mash smooth a few carrots; add a few bread-crumbs, two ounces of melted butter, the same of sugar, a little nutmeg and salt, and four well-beaten eggs. Mix all thoroughly, and bake in a dish lined with puff paste.

CALF'S FEET PUDDING.

Pick off the meat from three boiled calf's feet, chop it finely with a quarter of a pound of shred suet; grate a few slices of stale bread; beat six eggs; add a little salt and spice. Mix all these ingredients together, tie it up in a bag, and boil three hours. Serve with sweet sauce.

PEA PUDDING.

Soak over night some dried peas; boil them in water till tender enough to press through a sieve; pulp them, add one egg, pepper and salt and a little butter. Tie it in a buttered and floured cloth, and boil one hour.

MINUTE PUDDING.

Boil one quart of milk, add salt and thicken with flour made smooth in a little water. Make it quite thick, and eat with sweet sauce.

HASTY PUDDING.

Boil one quart of water with salt in it; stir in at different times a little Indian meal. Stir and cook it thoroughly.

CHARLOTTE PUDDING.

Prepare some fruit of any sort, and season it well. Fry some slices of bread in butter, and line the bottom and sides of a shallow bowl or dish with them while hot. Fill with the fruit; cover the top very neatly with slices of bread. Sprinkle on sugar, and bake it till the top browns.

LEMON PUDDING.

Take the yellow part of the rind, and squeeze the juice of two large, juicy lemons. Beat to a cream half a pound of butter and the same of powdered sugar. Beat six eggs very light, and stir them gradually into the mixture. Add a glass of wine or brandy. Put the whole into a dish with a broad edge; put round two or three layers of puff paste. Bake half an hour, and, when cold, grate on white sugar. Oranges may be used in the same way. To be eaten cold.

DAMSON PUDDING.

From a quart of milk take a few spoonfuls, and beat in it four eggs, four spoonfuls of flour, a little salt and ginger. By degrees mix in all the milk and a pound of ripe damsons or prunes. Tie it up in a cloth, and boil it an hour. Eat with a good pudding-sauce.

BATTER PUDDING WITH MEAT.

Make a good batter with eggs, flour and milk; pour a little into the bottom of a pudding-dish; lay in any piece of tender

well-seasoned meat or fowl, and a chopped onion upon this batter; then pour over the remainder, and bake in a slow oven.

BEEFSTEAK PUDDING.

Make a plain suet paste, and line a deep pan with it: lay in the steak, well seasoned with salt and pepper; cover the basin closely with the same crust, tie it up, and boil four hours, very slowly.

MUTTON PUDDING.

This may be prepared the same as beefsteak pudding, substituting mutton, and adding a little chopped onions and capers.

KIDNEY PUDDING.

Soak and split the kidney, add a little sausage meat, and make the same as beefsteak pudding. Kidneys are also excellent prepared as "Batter Pudding with Meat."

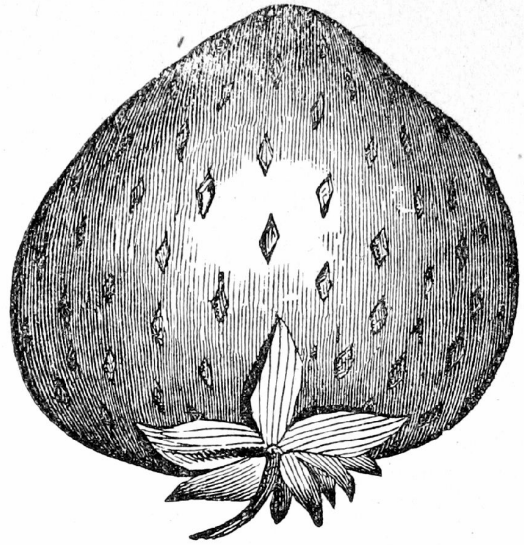
MACARONI PUDDING.

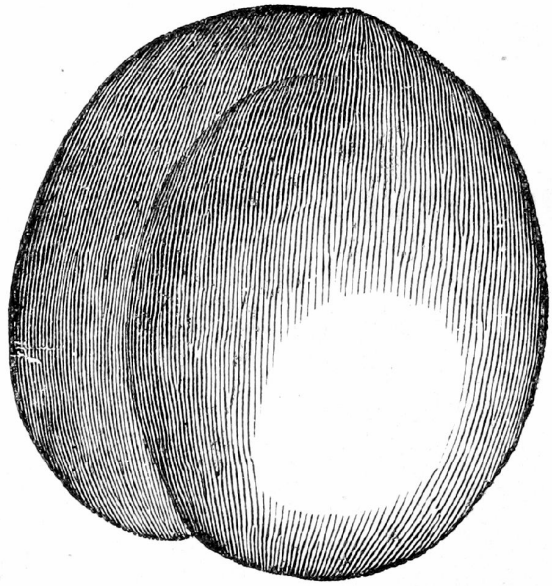
Soak a little macaroni till tender; then add cinnamon and peach-water, with two eggs, half a glass of milk, sugar, salt and nutmeg. Bake with a paste round the edge.

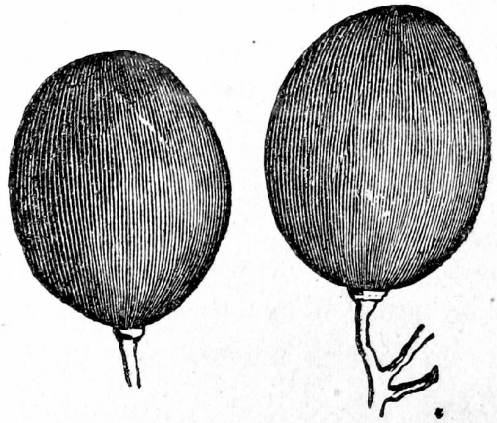
HAM DUMPLINGS

Chop very fine some cold ham, a little fat mixed with the lean. Season it with pepper and sage. Make a good crust, roll it out thick, and divide it into equal parts. Put some of the ham into each, close up the crust, and tie each in a small floured cloth. Throw them into boiling water, and boil three quarters of an hour.

Preserves, Jellies, &c.







Preserves, Jellies, etc.

GENERAL REMARKS ON PRESERVES, JELLIES, ETC.

Preserves should be made in brass kettles, or those of bell-metal. There is a modern kettle, lined with porcelain, which is much used for this purpose. The kettle should be shallow, so that there will be no necessity for heaping the fruit. There should be a handle, and a cover, so that the kettle may be removed instantly, if need be, and also that it may be closely shut, as is necessary in preserving some fruits. The kettle should be scoured just before using, rinsed with hot water, and wiped dry. A stove is preferable to a fireplace for preserving and attending carefully to fruits. A small furnace, somewhat elevated, is the best arrangement. By one of these furnaces a person may sit comfortably, and attend easily to the process. A wooden stick, flattened at the end, is best for stirring preserves. A silver spoon may be used for skimming. That there may be no waste in skimming, you may filter the scum through a piece of muslin, and return what is pure to the kettle. Most fruits should be boiled briskly, by which the form, color and flavor are better preserved than by slow boiling; there is also less waste. Glass jars are best for nice preserves; stone jars, and also those of china and white wedgewood, are good. After preserves and jellies are put in the jars they should not be covered nor moved until cold. The top should then be fitted exactly with white paper; wet it in brandy, and see that it touches the top of the fruit in

every spot. All articles of this description should be stored in a cool, dry place, and be examined occasionally. If the fruit exhibit signs of fermentation, which can be detected by minute bubbles forming, and a slightly sourish smell arising upon being opened, strain off the syrup into the preserving-kettle and boil it again, adding, if thought necessary, a little more sugar and boiling water. Wash and dry the jars thoroughly, put back the preserves carefully with a silver spoon, and then pour upon them the fresh syrup. If a mould gather upon jellies it will not harm them, but assist in preserving them. Good sugar is cheaper for preserves than a very poor quality. The more refined the sugar, the more sweet or saccharine matter it contains, and, consequently, it will go further. Of course, we refer to pure, unadulterated sugar, which is by no means universally found. White sugar should have a close and shining grain. Brown sugar has a bright, gravelly appearance when good. A jelly-bag should be made of flannel, pointed at the bottom, so that the jelly will run out chiefly at one point. A stand should be prepared, with hooks, upon which to fasten small loops, which should be sewed on the top of the jelly-bag, so that the juice of the fruit may run through gradually into a vessel below. The bag should not be squeezed with the hands in the least, if you wish a very clear jelly. After the clear juice has been obtained, the remainder may be pressed, to make a very excellent but inferior article of jelly or marmalade. In using a sieve, pour boiling water through it, just before using; wring jelly-bags out in hot water before pouring in the liquid. It is a good plan to let jellies remain uncovered a day or two before tying over, so that the top may harden. Well-prepared bladders will preserve sweetmeats most effectually from the air. They may be sealed with wax in addition. The only sure way of preserving without further risk or trouble, is to use sugar enough at first, and seal with care.

When preserves have become dry and candied they may be

liquefied by setting the jars in water and letting it boil around them. In preserving fruit whole, it is best to put it first in a thin syrup, because, if boiled in a thick syrup at the beginning, the juice will be drawn out so as to shrink the fruit. It is better to boil it but a short time at once, and then repeat the boiling on two or three successive days. A perforated skimmer, with a long handle, is indispensable in making preserves. Stir the sugar until it is all dissolved, before the kettle is put on the fire; this will occasion the scum to rise and make your syrup of a better color.

SYRUP FOR PRESERVES.

Allow half a pint of water to a pound of sugar; stir it till the sugar is entirely melted. As soon as the sugar first boils up, pour in a little cold water, and, when it boils a second time, take it off the fire; let it settle ten minutes, carefully skim it, and then boil it half an hour. If you allow a pound of sugar to a pound of fruit, you will have no further trouble with preserves.

TO CLARIFY SUGAR.

Break or roll the sugar till very small; put it in the preserving-kettle with a half pint of cold water for every pound of sugar; stir it till it is dissolved, and add the beaten white of one egg for three pounds of sugar. Put it upon the fire and stir it till it boils up; then pour in a cup of cold water, let it boil again, and remove it from the fire. Let it settle a quarter of an hour, and then skim it very carefully. Pour it off gently into another pan, so as not to disturb any sediment which may have fallen to the bottom. Boil the clear syrup about twenty minutes, and then put in the fruit.

ORANGE MARMALADE.

This is a very elegant preparation, but requires the most careful attention. Rub a few tender and juicy oranges with

a flannel cloth, and remove any defective parts. Put the oranges whole into a good quantity of cold water and boil very gently till a pin's head will easily pierce them. Then cut them in quarters and pick out all the seeds. With a very sharp knife, slice them very thin, skin and all. Dissolve the sugar in a very little water, and clarify it thoroughly. Boil the syrup till it begins to thicken, then add the sliced oranges, and boil fifteen minutes. This should not be used for six months, and will then be found perfectly transparent and delicious.

LEMON MARMALADE.

Pare off the thin rind, then the white pith, cut the lemons in two, and extract the seeds. Squeeze the juice and chop the pulp, together with the thin rind, very fine. Break the sugar very fine, dissolve it with water in which the pith has been boiled a few minutes to extract its strength. Allow half a pint of this water to a pound of sugar. When the syrup is well prepared, as before directed, add the juice and chopped rind with the pulp. Boil fifteen minutes. The syrup should be quite thick before adding the juice; it is also necessary to allow a pound and a quarter of sugar to a pound of lemons, on account of their extreme sourness. This should be put in a wide-mouthed jar, and sealed when cold. It is better for keeping, not being at all adapted to immediate use.

WHITE CURRANT JELLY.

Gather the fruit upon a very dry day, when it is dead ripe. It is a good plan to strip the bushes of leaves a fortnight before gathering the currants; they ripen to a greater degree of perfection if this is practised. Strip the fruit off the stems, and pound it in a clean wooden bowl. Drip the juice gently through a flannel jelly-bag. Prepare a very pure, clear syrup of the best white sugar; allow a pint of juice to a pound of sugar; boil it ten minutes only. Put it in glass

preserve-tumblers, cover with paper to fit exactly, and keep it dry and cool. It is a very refined-looking as well as useful article in case of sickness. It is a good accompaniment to meats, and a teaspoonful dissolved in a wine-glass of water is very refreshing to invalids in fevers.

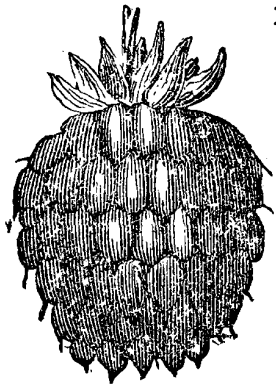
CHERRY PRESERVE.

Remove the stalks and stones;

put the fruit into a preserving-kettle, with nearly an equal measure of sugar; boil it an hour, constantly skimming it.

STRAWBERRY PRESERVE.

Make a syrup of a pound of white sugar and a pint of water. When these are thoroughly boiled, throw in one pound of strawberries. Boil them up three times, take off the scum, and put into very small glass jars.



RASPBERRY PRESERVE.

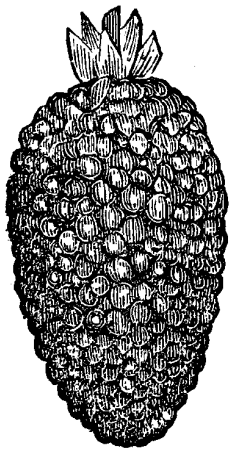
Squeeze the juice from two pounds of raspberries, and add one pound of sugar and a very little water. Remove the scum as it rises, and when it has boiled clear, add one pound of whole fruit, and boil twenty minutes.

PEACH PRESERVE.

Pare the peaches, and take out the stones. Make a syrup, allowing one pound of sugar to one of fruit. Boil the fruit till clear.

CITRON MELON PRESERVE.

Cut the melon in slices, after scraping out the pulp. Soak the slices in alum-water and salt for two days. Make a syrup of a pound of sugar to a pound of fruit; flavor the syrup by boiling in it fresh lemons cut in thin slices, and race ginger tied in muslin; boil the melon in the syrup till clear.



BLACKBERRY JAM.

Mash the fruit thoroughly with a large wooden spoon; add nearly an equal measure of sugar, and boil twenty minutes.

RASPBERRY JAM.

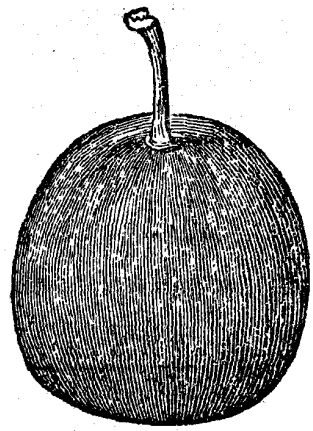
Mash the raspberries, and allow a pound of sugar to a pound of fruit. Boil twenty minutes.

IRON PEAR PRESERVE.

Pare them, leaving on the stems, and weigh them. Boil them in a little water a long time, till they are soft. Then drain them on a sieve Add to the water in which they were

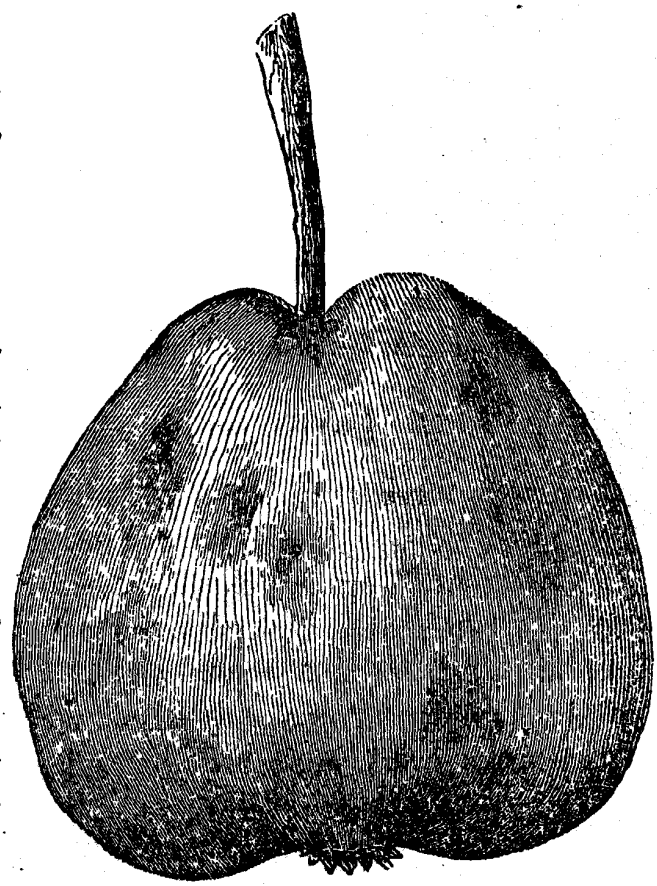
boiled sugar in the proportion of three fourths of a pound to a pound of the fruit. Boil this syrup, and then add the pears, boiling half an hour.

PLUM PRESERVE.



Plums are equally good done in molasses as sugar. If sugar is used, take an equal quantity of fruit and sugar. Make a clear syrup, and boil the plums gently forty minutes. They will require heating over once, if to be kept. Beech plums are very excellent prepared in this way, as well as for pies.

BAKED PEARS.



Put half a dozen large pears in a bake-pan, with a little water; when they are half done, add sugar or molasses, and bake till very tender.

STEWED PEARS.

Boil the pears till tender in a little water, then add as much sugar as you wish, and the juice and rind of a lemon, and finish boiling.

CRAB APPLE PRESERVE.

Wipe the fruit with a flannel, and prick it with a needle Make a clear syrup with a pound of white sugar to a pint of water. Put in the crabs, and boil till they are quite tender. Then drain them, and thicken the syrup by longer boiling, and add the apples.

TO PREPARE RHUBARB.

Carefully remove the outer stringy skin; then cut in pieces an inch long, and simmer gently till tender in water and sugar, and the rind and juice of a lemon. When done add a bit of butter and nutmeg.

GRAPE JELLY.

Mash the grapes thoroughly and strain out the juice. Add an equal measure of sugar, and boil twenty minutes.

TOMATO MARMALADE.

Boil and peel ripe tomatoes by pouring on boiling water; slice them, and strain through a sieve. Add to the pulp thus obtained half its measure of sugar, and stew gently till it becomes thick. Add the juice and yellow rind of lemon.

BLACK CURRANT JELLY.

Stew and mash the currants thoroughly. Then strain through a jelly-bag, and add half the measure of sugar. Boil together till it thickens, which will be sooner than most other jelly. This jelly requires less sugar than others, and is much esteemed in case of hoarseness and other throat difficulties. Without straining, it makes excellent tarts, and is relished by some eaten with cream.

BARBERRY PRESERVE.

Pick off the stems. Boil them soft in water a little more

than enough to cover them. Drain then on a sieve; add sugar or molasses to the water, and boil and skim till the syrup is clear and thick. Add the barberries, and boil half an hour.

CRANBERRY PRESERVE.

Pick and wash the fruit; boil it in a little water until entirely soft; add three quarters of a pound of sugar to a pound of fruit, and boil fifteen minutes. Strain the preserve, and it makes a fine jelly to accompany poultry. Cranberries may be preserved by putting them into a firkin of water late in the autumn. If it should freeze, it is no injury to the berries.

GOOSEBERRY JELLY.

Trim and wash some fine red gooseberries; crush them, and let them simmer over a gentle fire, adding, when they are half done, some clarified sugar. When they are done, add some lemon-juice, and pour into pots or glasses.

CURRANT JELLY.

Remove all the stalks, and put the currants into a pitcher or stone jar, and set it in a kettle of boiling water. Mash the fruit thoroughly with a spoon against the sides of the jar. When the fruit is sufficiently done, run it through a sieve; add to the pulp thus obtained an equal measure of sugar, and boil twenty minutes.

RASPBERRY JELLY

Crush the raspberries and strain through a wet cloth. Add an equal measure of sugar, and boil from ten to twenty minutes, until it jellies.

GREENGAGE MARMALADE.

Extract the stones, and put the fruit, with an equal weight of sugar, into a preserving-kettle, and boil gently fifteen minutes. Blanch the kernels by pouring on boiling water, and add them to the fruit just before it is done.

PEAR MARMALADE.

Peel and core ripe pears; put them in a preserving-kettle with water, and constantly crush them while they boil. When they are reduced to a smooth pulp, add half a pound of sugar to a pound of fruit, and boil well together.

APPLE JELLY.

Peel and core sour apples; boil them in a very little water, and strain them through a jelly-bag. Add an equal measure of sugar, and boil twenty minutes.

QUINCE JELLY.

Take very ripe quinces; peel and core, and boil in a little water, till very soft; drain off the juice through a coarse towel, add an equal measure of sugar, and boil twenty minutes.

QUINCE PRESERVE.

Wash, wipe, pare and core yellow quinces, and cut them in quarters. Boil them tender, and then drain them on a sieve. Boil the cores and parings in a little water in a stew-pan to extract the quince flavor and the glutinous matter around the seeds. Strain this water, and add it to the water in which the quinces were boiled. Add sugar in the proportion of a pound to a pint of the liquor. Boil and skim this syrup, then put in the quinces, and boil till they are tender and clear.

QUINCE MARMALADE.

Cut the quinces in quarters, stew them till tender in a little

water; then rub them through a sieve, and add a pound of sugar to a pound of pulp. Let it cook very slowly, stirring lest it burn. As soon as it will cut in slices, upon being cooled, it is done.

PUMPKIN PRESERVE, VERY FINE.

If a sufficient quantity of lemons be used with the pumpkin, this will be most excellent. It is best to make it quite late in the season, when lemons are abundant and cheap. Pare and slice some of the best parts of a good pumpkin very thin; add an equal weight of white sugar, and as much lemon-juice as you wish; the more the better. Mix these, and let them stand over night. Put the whole in a preserving-kettle and boil till the pumpkin is clear. Take up the pumpkin and spread it out to cool. Strain the syrup, and pour it upon the pumpkin in tumblers. Tie them up with papers or bladders over them, and keep cool and dry.

WHITE OR RED CURRANT JAM.

Strip the fruit from the stems, and pick them carefully. Mash them, add an equal weight of sugar, let it boil twenty minutes.

TO PRESERVE RED PEARS.

Weigh the pears, and allow the same weight of sugar. Parboil the pears, and peel them. Prepare the sugar by clarifying as directed; add a pint of wine, a few cloves and pieces of cinnamon. Boil the pears in this till clear and red; take them out and boil the syrup longer till it is quite thick then add the pears. This is a very fine and rich preserve, but is troublesome to keep well, unless with the addition of wine and spices.

APPLE PRESERVE THAT WILL KEEP YEARS.

Take perfectly ripe, but hard and finely-flavored apples, pare, core and mince them small. Boil three pounds of sugar

with a pint of water, and make a clear syrup of it, according to directions. While the syrup is boiling-hot, put in the apples, with the fine, yellow rind and juice of two lemons, and a few bits of ginger. Boil till the apples become clear and sink in the syrup. Use equal weights of minced apple and brown sugar.

CHERRY JAM.

Stone the cherries and pick out the meats. Boil the cherries with the meats or kernels, and add the same weight of loaf sugar; stir and remove the scum. Boil till it is as thick as you wish it, or until it jellies. In a few months, the kernels will impart a fine flavor to the fruit.

PRESERVED CUCUMBERS.

Gather crisp and tender cucumbers green and small. Rub them with a flannel, and scald in hot water. Make a very pure syrup, add the cucumbers as soon as cold, with lemon rind and juice, and a bit of ginger. Boil ten minutes; then next day let them just come to a boil; do the same the third day; and lastly boil till clear and tender.

TO KEEP DAMSONS.

Gather them when ripe, but quite sound and hard. Put them in a small brandy or wine keg, and just fill with molasses of the best quality. In this way they may be used fresh all winter. Occasionally turn the keg upside down.

PURPLE PLUMS.

Allow one pound of sugar to a pound of plums. Place them in layers with the sugar in a stone jar. Cover the jar first with linen, and then with a thick paste of dough. Bake it in an oven, over night, after the bread is drawn. Let it stand a few days; then pour off the syrup, boil it a short time, and pour it upon the plums. This is very nice eaten with flavored cream or made into tarts.

GOOSEBERRY CAKES.

Pick over the fruit, and use none but those perfectly sound and not quite ripe. Put them in a pitcher, which set into a kettle of boiling water; mash them with a wooden spoon against the sides of the pitcher, till they will pulp easily through a sieve. To a pound of pulp allow one pound of sugar finely powdered, and the beaten white of one egg. Mix all together, and whisk for three hours. Drop the mixture in small cakes upon writing-paper, and dry them in the sun.

QUINCE CAKES.

Boil the quinces till soft, rub them through a sieve, and, to a pint of pulp, add three quarters of a pound of sifted white sugar. Mix all well together, and make it scalding hot, but do not allow it to boil. Drop it upon tins in the form of small cakes, and dry them in a cool oven.

RASPBERRY VINEGAR.

Mash a quart of raspberries with a spoon in a china bowl; pour over it a pint of vinegar of the nicest quality; let it stand three days, and stir it frequently. Pass it through a flannel bag, but do not press or squeeze it in the least. Put a pound of loaf sugar to a pint of juice, boil it ten minutes, skim well; add a glass of brandy when cold, and then bottle and seal it.

BLACK CURRANT LOZENGES.

Take ripe currants, put them in the preserving-kettle, and mash with the hand as long as the heat will permit. Mash them through a sieve; and to a pint of juice put a quarter of a pound of clean brown sugar; boil and stir it one hour, and then spread it evenly and thinly upon sheets of tin. Dry it before the fire; when sufficiently hard, cut it in lozenge-shape with an apple-borer. Lay them on white paper in a box. They are much liked by some persons, although they have

quite a medicinal flavor. They are good in cases of throat difficulty. If it should not jelly very thick, a little isinglass may be added.

LEMON DROPS.

Squeeze and strain the juice of six good-sized emons; mix with it powdered sugar till so thick it is stirred with difficulty; put it in a preserving-pan, and, with a wooden spoon, stir it constantly, and let it boil till very clear, say ten minutes; then drop it in small lumps upon a marble slab. When cold they will come off readily.

BRANDY PEACHES.

Wipe off the down of the skin with a flannel cloth, prick the fruit with a needle, put them in cold water, and scald til quite tender, but not broken. Use half a pound of sugar to a pound of peach; clarify the syrup as before directed, and, when warm, add nearly the same measure of white brandy. Put the peaches in jars, and pour on the syrup. The cling stones are best for this purpose.

BARBERRY JELLY.

Pick them from the stalks, mash them, and boil fifteen minutes. Squeeze through a jelly-bag; allow a pound of white sugar to a pound of juice; melt the sugar in the juice, and boil half an hour. Tie up in tumblers. This is much esteemed in places where barberries do not grow.

RHUBARB MARMALADE.

Use young and tender rhubarb; peel the stalks, removing every string; cut it fine, and weigh it. Allow a pound of sugar to a pound of fruit. Put both into a large pan, and let it stand over night. In the morning, put it into a preserving-kettle

and boil very gently till it is rich and smooth. Stir it continually, toward the last, lest it burn. Cool a little, and if it will cut, it is done enough. Put it, while warm, into pots or tumblers.

SLICED PINEAPPLES.

Cut off the top and bottom, and pare off a thick rind. Cut the pineapple in thin slices, and place it in thin layers in a dish alternately with an abundance of powdered sugar. Add wine and nutmeg if desired. Cover the dish, and let it stand two or three hours.

TOMATO JAM.

Skin the tomato, with a spoon remove the seeds, add an equal weight of sugar as of fruit, and boil well together. To every pound of tomato allow two lemons, sliced very thin, and boiled.

TOMATO FIGS.

Scald the tomatoes and remove the skins. Allow half a pound of sugar to a pound of fruit, and boil together until the sugar penetrates the tomato. Then take out the tomato, spread it in thin pieces on dishes, make them quite flat, and dry them in a moderate stove-oven. Roll them in sugar, occasionally, while drying. Pack them in boxes on white paper sprinkled with powdered sugar. Boil the syrup till quite thick, and flavor with lemon and ginger; keep it for future use.

FRUITS PRESERVED WITHOUT SUGAR.

There are many receipts for making preserves without sugar or boiling. This method is successful in large establishments, where the process can be conducted with such necessary aids and appliances as private houses do not afford. Experiments in this way by unskilful persons are seldom satisfactory.

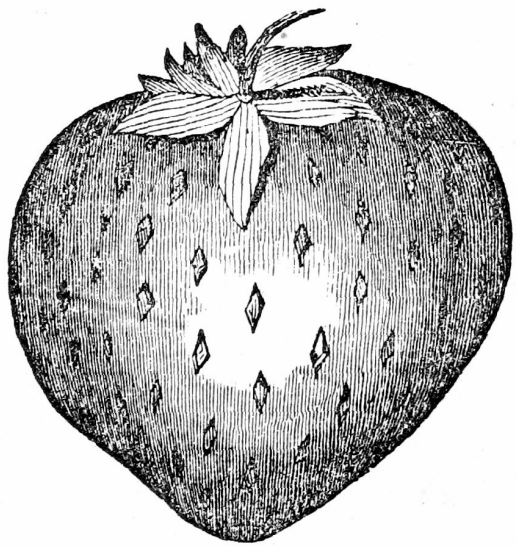
PRESERVES FOR CHILDREN.

Put sliced apples, or plums, currants, gooseberries, etc., into a stone jar, and sprinkle as much good brown sugar as is necessary to sweeten the fruit well; cover the jar with coarse dough, and let it stand all night in the oven, until the fruit is tender. Spread this upon slices of good home-made bread, not freshly baked, and it forms a healthful and inviting diet.

PRESERVES WITH RICE.

Parboil a teacup of rice. Take any kind of fruit, place it in layers, with plenty of sugar and rice, in a stone pot, and bake gently several hours. Pour in a little water, and cover the mouth of the pot while baking.

WHOLE STRAWBERRIES IN WINE.



Put a quantity of the finest large strawberries in a bottle; strew in a few spoonfuls of powdered sugar and fill the bottle up with Madeira or Sherry wine.

APPLE MARMALADE

Scald the apples till they are quite soft; pulp them through a sieve, and weigh it. Take the same weight of sugar, in large lumps, just dip them in water, and boil till it becomes a thick syrup. Add the apple, and simmer it on a gentle fire till it will harden if cooled. Constant stirring is necessary to prevent scorching. This is excellent eaten with cream. It is improved by flavoring with lemon. Bake shells of pastry, and when taken from the oven fill with marmalade and sift on sugar and nutmeg.

APPLES IN RED JELLY.

Pare and core large, handsome apples. Lay them on the bottom of the preserving-kettle, with only as much water as will half cover them. Let them scald soft, and then turn them upside down. When tender, put them carefully upon a dish. Mix a few grains of pounded cochineal with the water to color it red; then strain it, and add the same measure of loaf sugar. Boil and skim the syrup till very clear. Put one apple in a glass tumbler, and fill it with jelly.

PEACH CHIPS.

Slice them thin, and boil till clear in a syrup made with half their weight of sugar. Lay them on dishes in the sun, and turn them till dry. Pack them in pots with plenty of powdered sugar sprinkled on. The syrup that remains will answer to prepare some more in. Honey is an excellent substitute for sugar in making them.

ELDERBERRY SYRUP.

One pint of molasses to a pint of elderberries. Boil twenty minutes; stir it constantly. When cold, add to each pint a glass of brandy.

GOOD FAMILY APPLE SAUCE.

Two quarts of water, a pint of molasses, a root of ginger, and boil all together twenty minutes; put in while boiling a peck of pared, cored and quartered apples. Boil gently two hours.

CIDER APPLE SAUCE.

Take new sweet cider, and boil it down until it becomes as thick as molasses. When cold, strain it through a sieve; let it boil, and then put in the apples. Stew till tender.

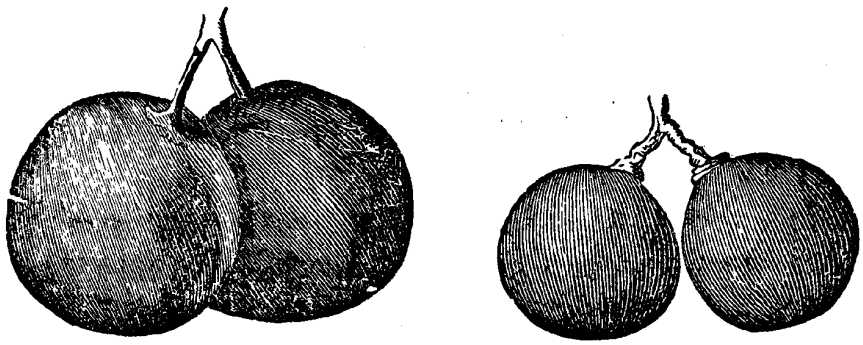
TO KEEP GRAPES

Fasten lines across the ceiling of a cool, dry room. Gather the grapes, and be careful not to mar the bloom on the outside,

which will assist materially in preserving them. Seal the extremity of the stalk, and hang them on the lines.

GRAPES IN BRANDY.

Take some close bunches, white or black, not over-ripe, and lay them in a jar. Put a good quantity of pounded white



candy upon them, and fill up the jar with brandy. Tie them close down with a bladder, and keep in a dry place. Prick each grape with a needle three times.

They make a beautiful middle dish in a winter dessert.

APRICOT MARMALADE.

Gather the fruit before it is too ripe; stone and blanch the kernels. To every pound of fruit take three quarters of a pound of loaf sugar; break the sugar into lumps, dip the lumps in water, put them in the preserving-kettle, stir them till dissolved, put it over the fire, and let it boil almost to a candy. Pare the fruit, cut it into thin slices, put them with the sugar, let it simmer till clear, but do not boil it. Add the kernels. Try a little by cooling it; if it will cut, it is done.

GOOSEBERRY CHEESE.

Gather the rough, red gooseberries when quite ripe; bake them until they are a perfect mash; pass them through a hair sieve; then put them in a preserving-kettle, and boil them gently. To every pound of gooseberries put three ounces of

sugar, stirring it in very gradually at different times. Boil it several hours till it will harden when cooled.

WHISKED JELLY.

Use any kind of hot jelly. Place it in a vessel, and whisk it till it is a strong froth.

PORT WINE JELLY.

To a small bottle of port wine add an ounce of isinglass, a little cinnamon, sugar and cloves. Set the bottle in a kettle of water, and let it boil, frequently shaking it. This is used for invalids as well as others.

Dessert and Side Dishes.

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CHICKEN SALAD.

Cut into very small bits the lean meat of a cold chicken mince fine a bunch of celery, and mix with the chicken. Boil four eggs hard; when cold, mash the yolks smooth, a spoonful of salt, one of cayenne pepper, two of mustard, three of vinegar, and a wine-glass of sweet oil. Pour this upon the meat, stirring with a silver spoon. Turkey and veal may alsc be prepared in the same way. It should be served with sliced bread and butter. It is a very pretty middle dish to succeed the principal dish.

MACARONI.

Boil two ounces in a pint of milk, with a bit of lemon-peel and cinnamon, till the pipes are swelled to their utmost size without breaking. Lay them on a custard-dish, and pour on a rich custard. To be eaten cold.

OMELET.

Make a batter of eggs and milk and a little flour, a little salt and pepper, and a grate of nutmeg. Put a little butter into a pan, and pour some of the batter into it. When slightly browned on one side, turn and do the other. Sprinkle on some grated tongue or ham, and serve very hot.

ANOTHER.

Beat four eggs, add pepper and salt, a little flour; mix all together; pour it in a pan with some butter in it, stir it four minutes, roll it up, and serve hot.

CHEESE TOAST.

Mix a piece of butter, some mustard and salt, into a mass spread it on fresh-made, thin toasts, and scrape cheese upon them. These are nice for breakfast or at lunch, being very easily prepared.

POACHED EGGS.

Beat four eggs, and pour them into a dish with melted butter in it. Shake it over the fire till the egg is cooked just enough. Put it upon toasted bread.

LOBSTER SALAD.

Choose a male lobster; pick out the meat, and pull it into shreds with two forks. Boil two eggs six minutes till hard, and let them cool. Mash them smooth with the back of a spoon; add a spoonful of vinegar, one of salt, one of mustard, and three table-spoonfuls of salad oil. Stir well, and incorporate the meat of the lobster, till the whole is a solid mass. Lastly, mince the lettuce fine, and stir it in just before serving. Garnish with lobster-claws and parsley.

ICE CREAM.

This is a somewhat difficult article to make in perfection in private families, unless possessed of a proper "freezer." Still it is frequently done with success by the use of certain articles which may be made to answer the purpose. Take a tin pail and set it in the middle of a tub; fill the space between the pail and tub with pounded ice and salt, packed in as densely as possible. The ice cream should be prepared by thickening slightly the milk; using three table-spoonfuls of arrowroot to two quarts of milk. Of course, cream is desirable if you have it. Add one pound of powdered sugar, and pour the mixture upon the whites of eight eggs well beaten. Flavor with lemon, vanilla, or any extract you prefer. When cold, pour this cream into the pail, adjusted as described, and see

that the cover is so close that no particle of salt can enter Then commence turning the kettle half round and back again, continuously for one hour. Once or twice during the process the cover should be taken off, and the ice that may have formed around the sides of the kettle removed and mixed with that which has not frozen. Replenish the ice and salt, if necessary. When the whole becomes a solid mass, which sometimes is not till two hours, cover the top of the kettle with ice, and throw woollen blankets or mats over the tub till you are ready to serve. If you wish the cream in the form of a pyramid, obtain a mould of any pattern, or the kettle in which it is contained might answer. Fill the mould with cream, let it remain in the tub till wanted, then invert it upon a plate, wrap a hot towel around the mould, and the cream will slip out easily.

CHOCOLATE CREAM.

Powder some chocolate, and mix with the cream before freezing.

MILK TOAST.

Boil a pint of rich milk; take it off, and stir in a large piece of butter rolled in a table-spoonful of flour. Let it first come to a boil, and pour it over hot toast.

A DISH OF SNOW.

Grate the white part of a cocoanut, put it in a glass dish, with powdered sugar, and serve with currant or cranberry jelly.

FLOATING ISLAND.

Beat the yolks of six eggs with the juice of four lemons, sweeten it to your taste, and stir it into a quart of boiling milk till it thickens, then pour it into a dish. Whip the whites of the eggs to a stiff froth, and put it on the top of the cream.

FLOATING ISLAND (*richer*).

Separate carefully the white and yolks of four eggs, by pouring them back and forth in the shells. Set a pint of milk into a pitcher in a kettle of water. When the water boils, stir in the beaten yolks mixed with four table-spoonfuls of sugar. Stir continually till it begins to thicken, then remove it from the fire. Whip the whites to a stiff froth, with a little powdered sugar to remove the raw taste of the egg. Have ready a pan, with a very little scalding milk in the bottom; take a table-spoonful of the whites and lay into the milk; it will immediately swell to three times its former bulk; place it gently upon the top of the custard, and so on, until you have scalded all the whites. Flavor with vanilla or lemon. This is one of the most satisfactory dessert dishes, and answers very prettily for an evening entertainment, when taken out into glasses.

TRANSPARENT APPLE.

Boil tart ripe and juicy apples in a little water; then strain through a fine cloth, and add a pound of white sugar to a pint of juice. Boil till it jellies, and then put into moulds. It is very nice served with blanc-mange in saucers.

APPLES WITH BUTTER.

Quarter and core juicy apples; cut into small squares slices of bread, and place them in rows alternate with the quartered apples upon the bottom of a pan. Put a bit of butter upon each piece of apple, and set the pan in a gentle oven. When the bread is a little browned, put upon it the apple and strew with white sugar.

STEWED QUINCES.

Half boil some quinces in water; then put them in cold water; when cool, peel, quarter and core them; put in a

saucepan some sugar reduced to a clear syrup, and boil the quinces till clear.

BAKED QUINCES.

Take half a dozen large ripe quinces, prick the skin, put them in a pan with a glass of water. When half done, sift on plenty of powdered sugar, one teaspoonful essence of lemon, and put small bits fresh butter all over the quinces. Finish baking, and serve hot. This is a pretty and most delicious article for the tea-table.

PEARLED CURRANTS.

Beat up the whites of two eggs, and add to half a glass of water. Dip into this a few bunches of currants; let them drain, and then roll them in powdered sugar; lay them to dry on paper on a sieve, till the sugar crystallizes.

BOILED CUSTARD.

Put a quart of milk into a pitcher, which place in a kettle of cold water. As soon as the water begins to boil, stir into the milk either four or six eggs, well beaten, with half a teaspoonful of salt and four table-spoonfuls of white sugar. Stir constantly, and remove it from the kettle as soon as it is as thick as cream, or it will curdle. Flavor with lemon or vanilla, and strain.

JELLY TARTS.

Make a rich puff paste, cut it into round thin pieces for the bottom of the tarts. Put several layers of crust around the edges, using a very little water to make them adhere to each other. Bake a panful at a time in a very quick oven, and put into each a spoonful of jelly or marmalade.

BLANC-MANGE.

This can be made with isinglass, calf's foot jelly, Irish moss or arrowroot. Boil one quart of milk, and stir in one ounce

of clarified isinglass, and four table-spoonfuls of sugar. Let it boil a little, stirring all the time, and then strain it into moulds. Flavor with lemon, and add a little salt.

BLANC-MANGE MADE WITH MOSS.

Wash the moss in many waters, carefully draining it, till every particle of saline taste is removed. Take one quart of milk, add a handful of the moss, and set it over the fire. Let it come to a boil gently, and simmer fifteen minutes. Strain it into a dish, and flavor with lemon or vanilla, a little salt, and four table-spoonfuls of sugar. It may be poured into moulds.

ARROWROOT BLANC-MANGE.

Boil one quart of milk, salt it, add four table-spoonfuls of sugar, and stir into it three table-spoonfuls of arrowroot dissolved in a little water. Let it boil five minutes, and flavor with peach or rose water.

PEACHES AND SUGAR.

After dinner, peel and slice mellow peaches. Lay them in a dish with plenty of sugar till tea time, when they will be equal to the nicest imported preserve.

COLD CUSTARD.

Flavor and sweeten a pint of milk; put into it a small piece of rennet, which must be removed as soon as it has curdled the milk. Eat with cream and sugar.

STRAWBERRY CREAM.

Rub the berries through a sieve, and add to an equal quantity of prepared cream, with some extra sugar, as the process of freezing detracts very much from the sweetness.

PINEAPPLE CREAM.

Grate to a pulp the fruit, add sugar, mix with the cream,

and freeze. Various kinds of fruit, such as peaches, pears, quinces, raspberries and mellow apples, may be prepared in the same way, and are very delicious.

CREAM AND FRUIT.

Prepare a thick, rich, boiled custard, using six eggs to a quart of milk. Flavor well, make quite sweet, and pour a little into each saucer, in which is currant jelly, blackberry jam, or almost any kind of preserve.

SHERBET.

Squeeze the juice from lemons or oranges, add as much powdered sugar as can be melted in it, and the stiff whites of eggs. Freeze it, and it forms one of the most refined and cooling entertainments that can be imagined.

CHARLOTTE RUSSE.

Take an oval or oblong sponge cake; excavate the middle, leaving the bottom and sides about an inch thick. Line the cake with a thick layer of raspberry, blackberry or any kind of jelly. Then prepare a rich boiled custard, and pour it into the cavity. Whip the whites of eggs to a stiff froth, and heap upon the top, ornamented with colored pulverized sugar. Set it upon ice till needed. They are universally admired.

CHARLOTTE RUSSE (*plainer*).

Fit slices of bread and butter around the bottom and sides of a shallow dish or bowl. Stew some ripe fruit, make it very sweet, and pour into the dish. When very cold, to be eaten with cream. These are very nice made in small dishes,

Invalid and Medicinal Preparations.

Invalid and Medicinal Preparations.

PLACE a small knuckle of veal in a dish; cover it with a plate closely, adding a pint of water. Set it in a gentle oven four or five hours. Strain the water, and add a little salt. It will keep good a long time, and has only to be diluted with a little water, when required.

ARROWROOT BROTH.

Put half a pint of water into a saucepan, add a little lemon-juice, sugar and nutmeg, and a very little salt. Boil it up, and stir in a teaspoonful of dissolved arrowroot, boil five minutes. It should be taken warm, and be very thin.

BREAD PANADA.

Set a little water on the fire in a very clean saucepan; add a glass of wine, if allowed, some sugar, nutmeg and lemon-peel. The moment it boils up stir in a few crumbs of stale baker's loaf. Let it boil very fast for five minutes. It should be only thick enough to drink.

CHICKEN PANADA.

Boil a chicken; take a few bits of the breast and pound fine in a mortar. Season it with a little salt, a grate of nutmeg, and a bit of lemon-peel; boil gently till a little thick but so that it can be drank.

SIPPETS, WHEN THE STOMACH IS TOO WEAK FOR MEATS.

Brown slowly a couple of slices of baker's stale loaf. Put them hot on a plate, and pour upon them some gravy of beef or mutton, which must be entirely free from fat or butter. Sprinkle on a little salt.

EGGS.

Eggs should never be used by the sick unless by advice. Have a pan of boiling water. Slip the egg into it without breaking the yolk. Boil three minutes. Put it upon a slice of plain toast, with a little salt sprinkled on.

TO PREPARE FLAX-SEED FOR A COUGH.

Boil the seed in some water till the syrup is quite thick. Strain through a cloth, add powdered sugar and the juice of a lemon. Take a teaspoonful every time the coughing commences. It is very excellent.

POULTICES.

Crumbs of bread, boiled in milk or water, make a good application for sores. If a stimulating poultice be required, add mustard, horseradish, garlic and vinegar.

WINE WHEY.

Boil some new milk upon the fire, and stir in sufficient wine to curdle it. Set it aside till the curd settles; add to the whey a little boiling water and sugar.

MILK PUNCH.

Beat two eggs well; mix them with a quart of milk, sugar, nutmeg and a little salt; boil it gently, constantly stirring till it is a little thick. Remove it from the fire, and, when cool, stir in a teacup of new rum. This must be used only with advice.

BALM AND MINT TEAS.

Put the plants into boiling water, cover the vessel closely and let it steep. These teas are useful in feverish attacks.

MUTTON CUSTARD FOR A COUGH.

Into a pint of good skim-milk shred two ounces of fresh mutton suet, let it come to a boil, simmer gently for an hour, occasionally stirring. Strain, and take some at bed-time. This is an old-fashioned remedy, and good for tightness of the chest.

GROUND RICE MILK.

Mix in a bowl two table-spoonfuls of ground rice, with sufficient milk to make a thin batter. Stir it gradually into a pint of milk, and boil it with sugar, lemon-peel and cinnamon.

CALF'S FEET BROTH.

Boil two calf's feet in two quarts of water till the liquid is reduced one half, and the meat dropped to pieces. Then strain it, and, when cold, take off the fat. Heat a teacup of the jelly at a time, and add salt.

INVALID'S SOUP.

Take one onion, one turnip, one potato, one carrot, a little celery, and put them whole into a quart of salted water; boil slowly three hours; strain off the soup upon toasted bread.

ANTIQUATED REMEDY FOR A COLD.

Put into a saucepan a quarter of a pound of butter, a pint of molasses, and a teaspoonful of ginger. Set it on hot coals, and let it simmer half an hour, frequently stirring. Do not let it boil. Then stir in the juice of two lemons or some vinegar, cover the pan, and let it stand five minutes longer. Take some of this hot just before retiring.

A SALT RELISH.

Cut some codfish to the size of a pea, and boil it a minute in water to freshen it. Pour off the water, add some cream and pepper Split and toast a cracker, and put the fish upon it.

CLAM WATER.

Boil the clams till they spring open. Sip some of the water with a clam-shell. This is a famous article for inducing appetite for food.

PORRIDGE.

Boil half a pint of water; wet a heaping teaspoonful of flour and one of meal in a little water. Stir this with a little salt into the water, and boil half an hour. Add milk if you wish it more nutritious.

FLOUR GRUEL FOR TEETHING INFANTS.

Tie up in a piece of thick cloth a teacup of wheat flour. Put it into boiling water, and boil it steadily four hours. Remove the cloth, and lay the lump where it will become perfectly dry. To use it, grate off a little, and add it to a little boiling milk and water. Add a little sugar and salt. This is excellent food for feeble and teething children.

FOOD FOR A YOUNG INFANT.

Pour four spoonfuls of boiling water upon one spoonful of sweet cream; add a little loaf-sugar. This receipt has the worth of successful trial in its favor, having been given by an experienced nurse, who recommended it for the youngest infant.

CRUST TEA.

Toast a crust of white bread very brown, and put it into boiling water to soak an hour. It will be very agreeable to a delicate stomach.

CRUST COFFEE.

Dry a large crust of brown bread till it is almost black; lay it in a saucepan, and pour boiling water on it; boil it up a minute, and then strain it; return the liquor to the pan, add cream and sugar, and boil it up again. This resembles coffee, and is usually allowed, and very generally relished by, the convalescent. Parched rye or corn makes an excellent substitute

BUTTERMILK.

Pour sweet buttermilk upon toast, and let it soak a few moments.

ROAST APPLE.

Roast an apple before the fire, powder it with sugar, and it makes an excellent meal for an invalid. If permitted, mash the pulp of the apple upon a slice of toast, and pour sweet cream upon it

STEWED PRUNES.

Soak the prunes, in water enough to cover them, two hours Stew them gently, till the stones slip out, and add sugar. Prunes done in this way are much used in fevers, having a very loosening effect upon the bowels.

A DELIGHTFUL BEVERAGE.

Boil three pints of water with a teacup of tamarinds, a few currants and raisins, till it has evaporated one third. Strain and cool it.

NUTRITIOUS DRAUGHT FOR WEAK PERSONS WHO HAVE A COUGH

Take half a pint of warm milk, just from the cow, beat up in it an egg just laid, a little sugar and nutmeg. Take it warm the first thing in the morning.

APPLE WATER.

Pour boiling water upon apples, fresh sliced or dried: let it stand two hours, and it is very pleasant.

MULLED WINE.

Boil some spice in a little water till the flavor is gained then add an equal quantity of port wine, sugar and nutmeg. Boil them together, and serve hot. Eggs stirred in improve it.

BAKED MILK.

Put two quarts of milk into a clean stone jar, tie the top over with white paper, and set it over night in a warm brick oven. It will become like cream, and is sometimes ordered for consumptive persons.

CHICKEN BROTH.

Boil a chicken in water enough to cover it; skim off all the fat, and salt it. Beef, veal and mutton, may be prepared in the same manner.

BEEF TEA.

Cut a pound of tender-loin steak into small bits, put them into a wide-mouthed bottle, and set it into a kettle of boiling water four or five hours. Then strain off the juice, and season it. In this way the natural flavor of the beef is perfectly preserved. Some persons broil the steak, cut it in small pieces, pour on boiling water, and then steep and strain it.

GRUEL.

Allow three table-spoonfuls of oatmeal or Indian meal to a quart of water. Mix thoroughly the meal and water, and boil twenty minutes· strain and salt it. Sugar, wine and nutmeg, if desired improve it.

ARROW JELLY.

Boil a pint of water with a few bits of cinnamon or yellow rind of lemon; stir into it two table-spoonfuls of arrowroot, dissolved in a little water; boil ten minutes; strain, salt, and season with sugar, wine and nutmeg, if proper.

DELICATE BREAD PUDDING.

Soak bread-crumbs or pounded cracker in hot milk; add two eggs, and bake half an hour. Make a sauce of cream and sugar, flavored with lemon or rose, and a little salt.

OATMEAL GRUEL.

Soak a handful of oatmeal over night in water, in order that the acid gases which oatmeal contains may be withdrawn. Pour off the water, and add a pint of fresh; stir it well, add salt, and boil an hour and a half. This is much used, prepared in this way, by dyspeptics.

SAGO.

Soak and wash it well; add a pint of water, a little salt, and boil till clear. Add lemon-juice or wine, if permitted.

CREAM TARTAR WHEY.

Warm a pint of fresh milk; when scalding hot, stir in a teaspoonful of cream tartar, and if this does not turn it add more till it does. Strain it, and sweeten with loaf-sugar. Those who cannot eat wine whey can eat this without trouble, and it is good in fevers.

A REFRESHING DRINK.

Take one third brisk cider and two thirds water, sweeten it, and crumb in toasted bread or toasted cracker, and grate on nutmeg. Acid jellies will answer for this when cider cannot be obtained.

TOMATO SYRUP.

Squeeze the juice of ripe tomatoes, put a pound of sugar to a quart of the juice; put it in bottles, and set it aside. In a few weeks it will have the appearance and flavor of pure wine of the best kind, and, mixed with water, is a delightful beverage. It requires no alcohol to preserve it. The medi-

cal properties of the tomato are in high repute, and this syrup retains all the natural qualities of the fruit

TAMARIND WHEY.

Mix an ounce of tamarind pulp with a pint of milk, strain it, and add a little sugar to the whey. Alum and buttermilk whey are prepared in a similar manner.

REMEDY FOR INDIGESTION.

Boil half a pint of wheat meal three hours in three pints of water. Drink this frequently.

EASY METHOD OF CURING A COLD.

Drink a glass of cold water just before stepping into bed; this has sometimes entirely cured a recent cold.

TO CURE A CHRONIC COUGH.

Make a tea of equal proportions of flax-seed and coltsfoot, boil them well together, strain the liquor, and use it with honey. Use it many times in the day and night.

CURE FOR HOARSENESS.

Stew black currants, and make them into a jelly, the same as red currants. Or, eat them fresh from the bush. Black currants are highly prized by many, as possessing a healing virtue for disorders of the throat.

TO RELIEVE A SORE THROAT.

Take the foot of the stocking warm from the foot, and pin it around the throat, and wear it all night. Bathing the neck in cold water is an excellent remedy.

ASTHMA.

A cup of strong coffee will often give relief, although it is apt to act upon the nerves of a weak patient. A little vin-

egar, or a few grains of nitre, mixed with toast and water, will afford some relief. The lungs should be well protected from the air.

HEARTBURN.

Dissolve a little saleratus in water, and drink it.

SORE MOUTH.

Pour a quart of boiling water over some of the leaves of the low blackberry-bush Sweeten the tea, and drink a little frequently.

TO CURE HICCOUGHS.

A lump of sugar in half a teaspoonful of cold water will cure this in infants. Drinking two tumblers of very cold water will often stop it.

TOOTHACHE.

Moisten a piece of cotton with a few drops of laudanum or paregoric, or chloric ether, and lay it upon the tooth.

ACORN COFFEE.

This is a pleasant substitute for genuine coffee, and is less injurious. Cut in two the acorn kernels, and dry them gradually. Roast them thoroughly without burning. Grind and prepare them like other coffee.

TO STOP A FIT OF COUGHING.

Close the nostrils with the thumb and finger during expiration, and leave them open during inspiration. This is said to stop the cough almost instantly.

TO PREVENT WOUNDS FROM MORTIFYING.

Sprinkle sugar on them. Obstinate ulcers have been cured with sugar dissolved in a strong decoction of walnut-leaves.

SUBSTITUTE FOR CREAM.

Beat up a fresh egg in a basin, and then pour boiling water over it a little at a time to prevent its curdling. In flavor and richness this preparation resembles cream.

WEAK SIGHT.

Beat up a drachm of alum in the white of an egg and rub a little on the eyebrow and lid every night.

CURE FOR CANCER.

Take narrow-leaved dock-root, boil it in soft water, and wash the ulcer with it as warm as can be borne; fill the cavity with the liquor for two minutes; then scrape the hulk of the root, bruise it fine, put it on gauze, and lay it over every part of the ulcer; dip a linen cloth in the tea, and spread it over the gauze. Repeat this three times in twenty-four hours, and, at each time, let the patient take a wine-glass of the tea, with one third of a glass of port wine mixed with honey.

CROUP.

This dangerous disorder requires instantaneous appliances. Wet a cloth in lamp oil and spread upon the throat, neck and lungs. Also, give an emetic of oil, and immerse the patient in warm water. Poultices of Scotch snuff and goose oil, should be applied; onion drafts upon the feet.

EARACHE.

This is cured by some noted physicians simply by administering an emetic. Sweet oil upon cotton dropped into the ear is good. Roast an onion, and put the heart into the ear as warm as can be borne. Soak the feet in warm water.

HEADACHE.

An emetic is the modern remedy. Omit one meal, and, if necessary, two, or go to sleep upon it if you can. A little

exercise in the fresh air, with a cup of strong tea, will some times cure a slight headache.

CERTAIN REMEDY FOR A BURN.

Beat an apple with salad oil until it is a poultice, pretty soft; bind it on the part, and, as it dries, lay on fresh. Nothing is more certain to relieve a burn.

THE STING OF A BEE.

Common whiting moistened with water, will prevent pain and swelling from the sting of a bee. Saleratus wet with water and rubbed on, will relieve the pain.

EGGS — AS A REMEDY.

The white of an egg will remove a fish-bone in the throat Swallow it raw. If corrosive sublimate be accidentally swallowed, the whites of two eggs will neutralize the poison, and change the effect to that of a dose of calomel.

CASTOR OIL.

This may be made endurable by stirring it into warm milk, or strong coffee. The mouth should be previously prepared by chewing up lemon or orange peel, or clove, or stick cinnamon

BURNS.

Cover the burned part immediately with a thick layer of wheat flour. Renew the flour every few minutes. Chalk and lard mixed and bound on as a poultice, is cooling.

CHOKING.

Lift a child by the arms suddenly up. A drink of water will sometimes remove a substance from the throat. The finger should be introduced if practicable.

FAINTING.

Allow the free circulation of the air; lay the patient upon his back and loosen the clothes. Sprinkle with cold water.

WHOOPING-COUGH.

A change of air is the most complete remedy, and frequently breaks up the cough entirely. Keep open the child's bowels by gentle medicine. Let all the drinks be warm. The food should be light but nourishing.

COLIC.

Heated drinks and applications will alleviate this to some extent.

RHEUMATISM.

Avoid costiveness, and rub the parts with flannel. Mustard poultices may be applied. Bathe with spirits.

SPRAINS.

Bathe the parts with vinegar and water, and keep them bandaged.

WEAK EYES.

Make a wash by pouring boiling water over a jarful of rose-leaves; let it stand all night, and then strain the water. Use it very frequently.

A CERTAIN CURE FOR CORNS.

Take a very sharp penknife and carefully pare off by degrees the callous flesh. By no means cut the flesh to draw the blood. When you have pared off most of this hardened skin, you will perceive the projecting end of a very small thorn or splinter. With a pair of fine tweezers pull out this and the corn is cured forever. A lady, in this way, was cured of corns of fifty years' standing, without a particle of pain, or

the blood being drawn. Wearing narrow, and especially short shoes, is a fruitful cause of these great annoyances to comfort.

CHILBLAINS.

Soak the feet in lye-water; this will sometimes cure them. Daily bathing of the feet in cold water, and then friction with a coarse towel, and the putting on of warm woollen stockings early in the season, besides scrupulously preserving the feet from sudden or continuous cold, are among the best remedies that can be given to alleviate this troublesome complaint.

TO CURE CHAPPED HANDS.

Wash the hands in Indian meal or mashed potato, or rub them with cream. Rub the hands with mutton-tallow, and wear gloves every night.

WARTS.

Wet them and rub them with a piece of unslacked lime every day. The juice of milkweed dropped upon the wart for two weeks will cure it.

FELONS.

This distressing sore should be soaked in hot lye as often as it can be borne. When it has gathered sufficiently, it can be opened with a knife. Warm poultices will alleviate the pain.

BUTTERED WATER.

Take a pint of water, beat up the yolk of an egg with the water, put in a piece of butter as large as a walnut, two or three knobs of sugar, and keep stirring it all the time it is on the fire. When it begins to boil, keep pouring it between the saucepan and a mug till it is smooth, and has a great froth; it is then fit to drink. It is good for a cold.

SAGE TEA.

Break up the sage, and pour upon it boiling water. The juice of a lemon may be added, if desired, with loaf sugar.

CAUDLE.

Into a pint of thin rice gruel put, while it is boiling hot, a mixture of the yolk of an egg, beaten well with sugar, a large spoonful of water, a glass of wine, and some nutmeg. It should be stirred in by degrees.

CURRANT SHRUB.

Boil currant-juice five minutes with loaf or crushed sugar — a pound of sugar to a pint of juice. A spoonful or two in a glass of water affords great refreshment to invalids.

TO STOP BLEEDING.

Old cobwebs rolled into a lump, and bound on with a rag. Cotton wadding will sometimes answer the purpose. Laudanum applied to the cut will often stop the flow of blood. Cover the cut with a bit of court-plaster.

STRENGTHENING BEER.

Half an ounce orange-peel, half an ounce Virginia snake-root, one ounce Peruvian bark. Put these into six quarts of water, and boil it down to four quarts. Add one pint molasses, one pint yeast; let it stand twenty-four hours, and bottle it.

TO CURE A BRUISE IN THE EYE.

Take conserve of red roses, and also a rotten apple, put them in a fold of thin cambric, apply it to the eye, and it will draw the bruise out. A rind of salt pork bound on will draw out the soreness. A piece of brown paper spread with lard, or dipped in oil will take out the black-and-blue color of the wound.

TO MAKE THE TEETH WHITE.

A mixture of honey with pulverized charcoal will make the teeth beautifully white without injuring the enamel. Salt and water is very beneficial to the teeth. Common white soap is very cleansing, and not injurious.

TO CURE SEA-SICKNESS.

Take as much Cayenne pepper as you can bear in a bowl of hot soup, and, it is said, all sickness, nausea and squeamishness will disappear

CURE FOR SUMMER COMPLAINT.

Boil rice in clear water, stirring it well. Let it settle, pour off the water, add to it six drops of laudanum to a tumblerful. Sweeten it, and drink half a tumblerful every four hours. This, if persevered in, has performed many cures. Great care should be taken in using and measuring the laudanum. This mixture should not be given to young children without advice, nor, indeed, any opiate.

SUBSTITUTE FOR TEA.

Clean chopped meadow hay is said to be a very good substitute for tea, if used in the proportion of three to one. Also, strawberry and black currant-leaves, when carefully prepared, are very fragrant.

HAIR RESTORATIVE.

Fine salt dissolved in water, and daily applied, it is said, will restore the hair.

BALM TEA.

Pour boiling water upon the leaves of balm. Let it infuse till sufficiently strong, and pour it off.

SPEARMINT TEA.

Is made in the same way. Do not let any of these teas steep too long a time or they will become very bitter.

LIME FLOWERS TEA.

Is a nice diluting drink, made from the blossoms of the lime-tree.

CAMOMILE TEA.

Take twenty camomile-flowers, the rind of half a lemon peeled thin, and four cloves; pour a cup of boiling water upon them, and let them stand closely covered all night. In the morning, strain off the liquor, and take a wine-glassful before breakfast.

This, with a teaspoonful of sal-volatile, is sometimes used as a remedy for indigestion.

LIQUORICE TEA.

Pour boiling water upon bruised liquorice branch. Let it stand, and strain it. This is a very good remedy for cough.

ELDER-FLOWER TEA.

Infuse dried elder-flowers the same way as common tea is made; add a little acid to hide the sickly taste of the elder. Sweeten to the taste. This tea is excellent to promote perspiration.

CHERRY-STALK TEA.

Infuse cherry-stalks as above. This is used as a remedy for dropsy.

Agreeable Family Beverages.

Agreeable Family Beverages.

CHOCOLATE.

SCRAPE two ounces of the cake, which put into a stewpan with a wine-glass of water, upon the fire; keep stirring with a wooden spoon till rather thick, then stir in half a pint of boiling milk by degrees.

COCOA.

Procure the genuine cocoa; boil it two or three hours, so as to extract all the nutritious portions. This yields a pleasant beverage, which is light, well flavored, and free from clogging, thick, mucilaginous substances, contained in the adulterated cocoa. If the oil should disagree with delicate stomachs the cocoa may be made some hours before it is wanted, and permitted to become cold. The fat will then rise, and may be taken off with a spoon.

SHELLS.

These are purchased at a low rate, and make a most delicate and agreeable drink, entirely free from fat, and, therefore well adapted to children and invalids. They require long boiling. Use milk and sugar to your taste.

LEMONADE.

For a quart of lemonade use six lemons and a pound of sugar. Rub off some of the yellow rind on to the lumps of sugar, which will much improve the flavor of the lemonade. Strain it.

ORANGEADE.

Take three large oranges and half a pound of white loaf-sugar. Rub some of the lumps upon the rind of the orange to absorb the flavor. Squeeze the juice upon the lumps and pour on iced or boiling water.

RASPBERRY WATER.

Pick a pint of fresh raspberries and rub them through a sieve; mix the juice with a good quantity of loaf-sugar; add the juice of a lemon and a quart of cold spring water. This is a most delicate and refreshing drink in warm weather.

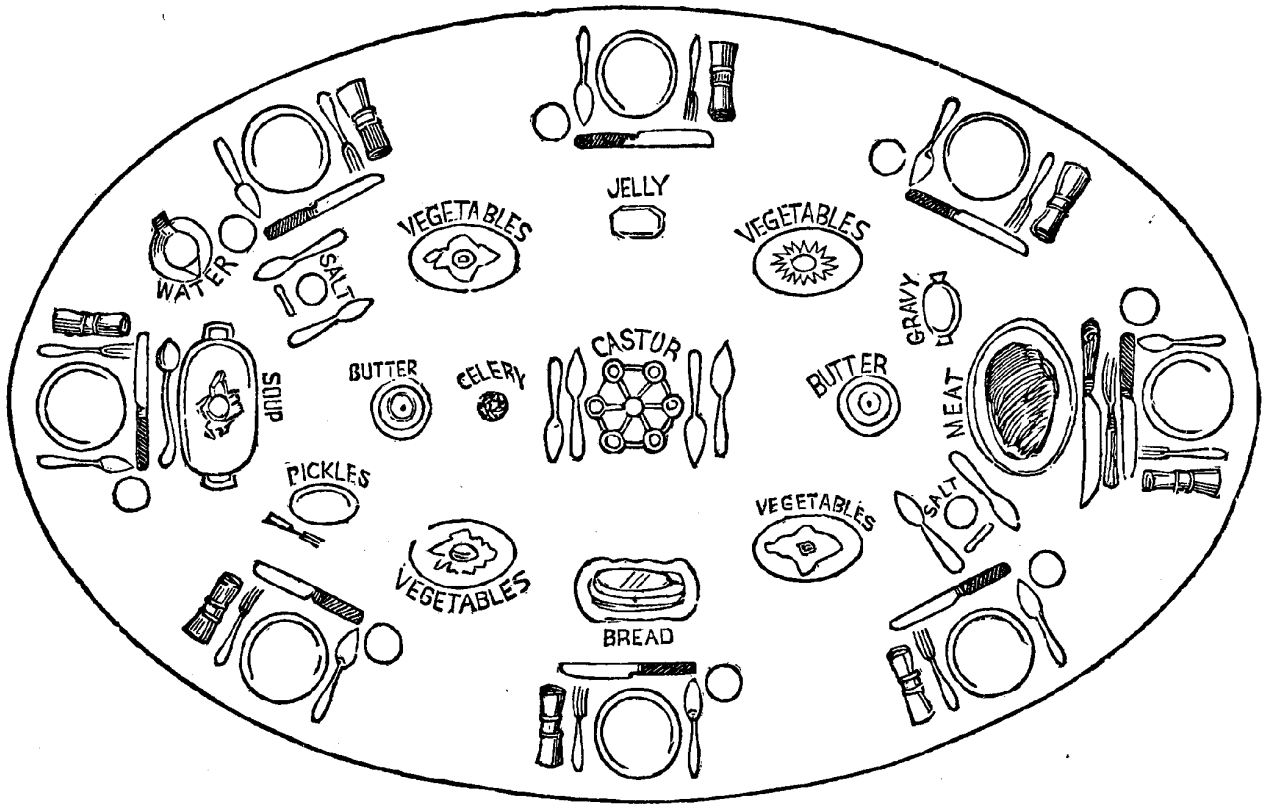
APPLE DRINK.

Bake half a dozen apples, without peeling them; put them into a jug, and pour two quarts of boiling water upon them. Cover the jug closely till cold, and then sweeten with honey or sugar.

CRANBERRY DRINK.

Mash a teacup of cranberries into a teacup of water. Boil, in the mean time, two quarts of water with one large spoonful of oatmeal and a bit of lemon-peel. Add the cranberries and a small quantity of sugar, according to the taste Boil half an hour and strain.

Setting out a Table, and giving an Entertainment.



SETTING OUT A TABLE

Setting out a Table, and giving an Entertainment.

[We have translated the following article from a recent French work. Some useful hints may be obtained by reading it.]

A *course* is the number of dishes which are served on the table at one time. A repast of *one course* comprises all that is served between the soup (if there is any) and the dessert—such a meal as is served at a picnic or at a supper in the midst of a ball. Such a repast as this, having usually a number of dishes totally varying from each other, and all served together, is called, in Paris, an *Ambigu*, or ambiguous meal. Breakfast is usually a meal of one course.

In a meal of *two courses* the head and side dishes are served at the same time—this is the favourite style in the country—and the empty plates and dishes are replaced, at various times, by hot plates and refilled dishes. The second service is the dessert. This dessert, sometimes composed of fruit, follows the breakfast.

A repast of *three courses* is composed of—first, the *entrees*, or first dishes, consisting of soup, the accompaniment of soup, the side dishes, and the kickshaws. The accompaniment consists of the meat boiled in the soup. The side dishes consist of less solid meats, livers, fish, and kidneys, all served with sauce. The kickshaws are of two kinds, hot and cold—oysters, raw and cooked, anchovies, shrimps,

sardines, horseradish, butter, rolls, and pickles of various kinds.

The cut (Fig. 1.) shows a table set for eight or twelve persons. The table being set, the guests are seated before all is placed upon the table, to prevent the hot dishes cooling. The dish in the middle of the table is the soup; and, as soon as all are helped, it is removed, and the meat boiled in it, decorated with parsley, takes its place. The kickshaws, or trifles, are handed to the guests between the soup and the meats, and they should be adjusted to heighten the appetite. Four side dishes and four kickshaws, numbered, in the cut, the side dishes 2, 3, 4, 5, and the kickshaws 6, are plenty when there are but eight or twelve people. These dishes should be arranged with taste, making the colours of the sauce or the leaves of green harmonize or contrast, thus: No. 1 is the beef from the soup; 2 is a dish of minced meat, trimmed with leaves of parsley; 3 is a stewed hare, or a hash of game; 4 is stewed veal, trimmed with sorrel leaves; 5 is a fricassee of chicken, or a sole cooked with tomatoes; 6 are horseradish, anchovies, butter, olives, or gherkins; 7 are salt cellars, pepper-boxes, bread-baskets, and vinegar-cruet

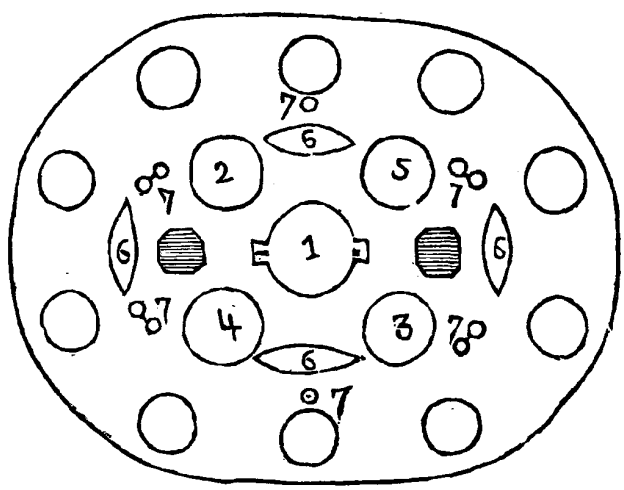


FIG. 1.

Hot plates should stand before the different dishes, to be ready for changing, and before the cold dishes a pile of plates should also stand, for symmetry, but should not be heated. For four or six persons, only two side dishes and four kickshaws are necessary. Place the soup-meat and other meats on a line, and at the sides, the pickles, etc. When twenty or thirty persons dine, a repetition of the meats should be avoided, though the little dishes may be doubled. The same rules we have given apply to the first course for a large or small number of people.

Formerly, it was the fashion to set a table called *dormant*, or surtout table. This table was fully set, yet had upon it fewer dishes. It was economical, as this surtout consisted of a back of a mirror surrounded by a railing of brass, silvered or gilt. It was set on at the first course, and covered with little porcelain figures, ornaments in pasteboard, and dainties for dessert. The economy is apparent, because it was an expense made but once.

In the country, a table may be superbly decorated, at a trifling expense, in the following way: Let the carpenter make a foundation of wood, proportioned to the size and shape of the table, and the space you wish to fill. This wood, arched at the ends, should be supported on little feet, like those of the pedestal of a clock. Cover this about three inches deep with clay or potter's earth, covered again with moss and gravel, laid out in walks. Plant in this boughs of green, bushes, and all the flowers that can be filled in. Nothing is prettier, in the centre of a table, than this little parterre. Thus, if there are sixteen people at the table, there should be soup, roast, and dessert. Four side dishes, on so large a table, wonld make it look mean and empty; but, with this ornament, or dormant, it looks richly filled. Variety may be made by adding rocks, vases, and columns to the parterre; vases of flowers, at the corners of the table, may also be added. The cut (Fig. 2)

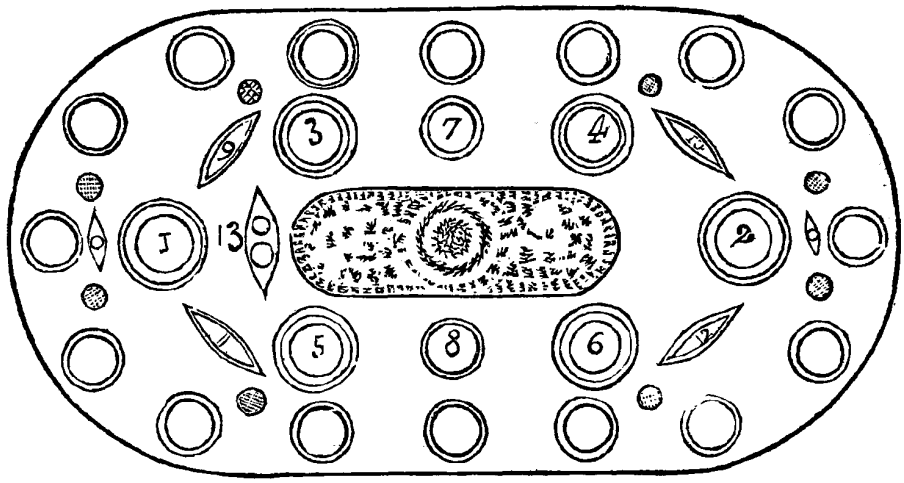


Fig. 2.

shows the arrangement of the table for sixteen persons. The *dormant* is the centrepiece. Nos. 1 and 2 are the soup, and, afterwards, the dish of meat from the soup at one end, and boiled fish at the other; 3, 4, 5, 6, 7, and 8 are the side dishes; 9, 10, 11, and 12, the kickshaws; 13, and 14, sauces and the castor.

The *second course*—It consists of roast meats, side dishes, hot and cold, and salads. The side dishes are light, consisting of fish, pastry, vegetables, fried dishes, eggs, creams, and sweet preparations. Wine is served with this course. The roast meat is served first, then the vegetables, fried dishes, and lastly the sweetmeats. The salad should be given with the roast meat; it should be placed fresh upon the table, then removed and dressed by a waiter.

In the following cut, (Fig. 3,) there are four side dishes. No. 1 is the roast meat; 2 is poultry, or any other game, roasted; 3 is a lobster salad; 4, vegetables in season; 5, artichokes fried, or a jelly, or some dish dressed with cream; 6 is salad; 7, the castor. If there are sixteen or more persons, there should be two kinds of roast meat, at the end of the *dormant*, as represented in Fig. 4. Nos. 1 and 2 are the roast meats—one should be beef, mutton, or veal

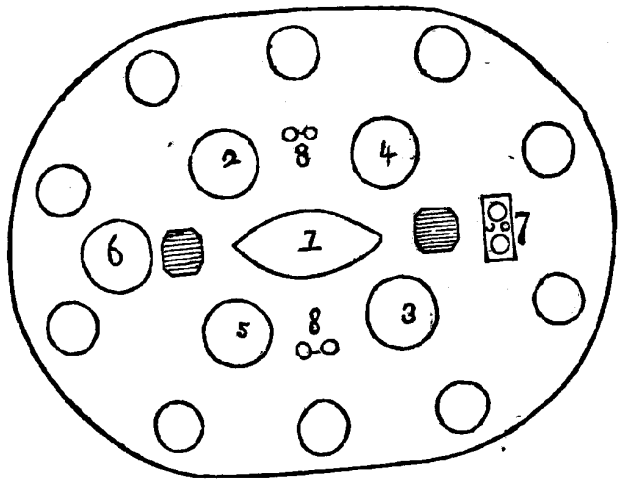


Fig. 3.

No. 2 may be game or baked fish—3, 4, 5, 6, 7, and 8 are side dishes; 9 is salad, and the castor stands opposite.

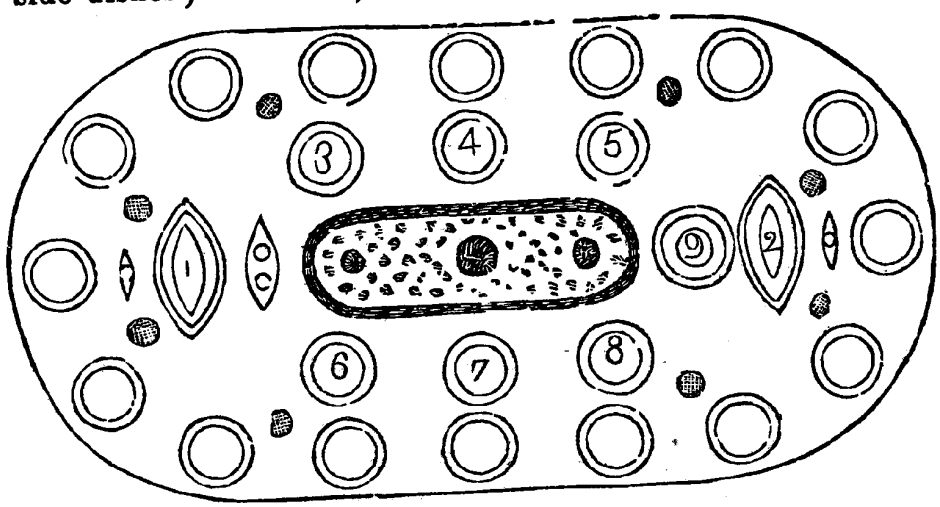


Fig. 4.

The *third course* consists of dainty sweets and delicate wines, with fruit in season. Remove from the table the dishes, plates, silver knives, and salad; leave the pitchers of water, clean wineglasses, and tumblers. Brush the crumbs up, with a crumb-brush, into a waiter, and set on small plates and saucers, smaller knives and forks than those used at dinner, and dessert spoons—a plate, saucer, knife, fork, and spoon before each person A table for eight or twelve persons is set as shown in Fig. 5. No. 1 is the

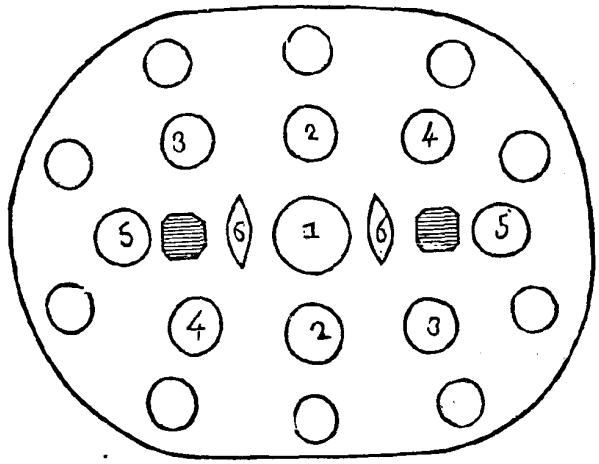


Fig. 5.

largest dish—a pie, Chantilly cheese, or pudding; at each end (2) are glass dishes of preserved fruits—all should be richly trimmed with flowers, and repetitions should be avoided; 3 are fresh fruit or nuts; 4 are frozen creams and pastry; 5 are stewed fruits or brandied fruits; 6 are little sweetcakes, candies, or crackers. The table for sixteen, with a *dormant*, is served on the same principle. Nos. 1 and 2, (Fig. 6,) the largest dishes, and the others in the order we have given. The cheese is served first, then the crackers, then the pastry, and the preserved fruits last. If the puddings, pastry, or biscuits are hot, have hot plates piled before them. It is better to have the biscuit or crackers on a side table, and hand them round. Cream and finely powdered sugar should be placed at intervals on the table. The dessert and wines should not be removed until all have left the table. When all have finished, the mistress gives the signal to withdraw.

It is important, in all the courses, for the symmetry of the table to be preserved by having fresh dishes ready to replace those emptied at the beginning or in the middle of the course.

After dinner, the guests go to the parlour, where coffee is handed round in cups, with hot and cold cream and sugar

on the waiter. Generally, the mistress of the house seats herself at the table, pours out the coffee, and calls upon her gentleman guests to hand it round. To those who do not take coffee, cordials are offered. An hour after coffee, the servants bring into the parlor, and offer to each guest, *eau sucre,* small glasses of water sweetened with loaf sugar, which have stood long enough to dissolve the sugar.

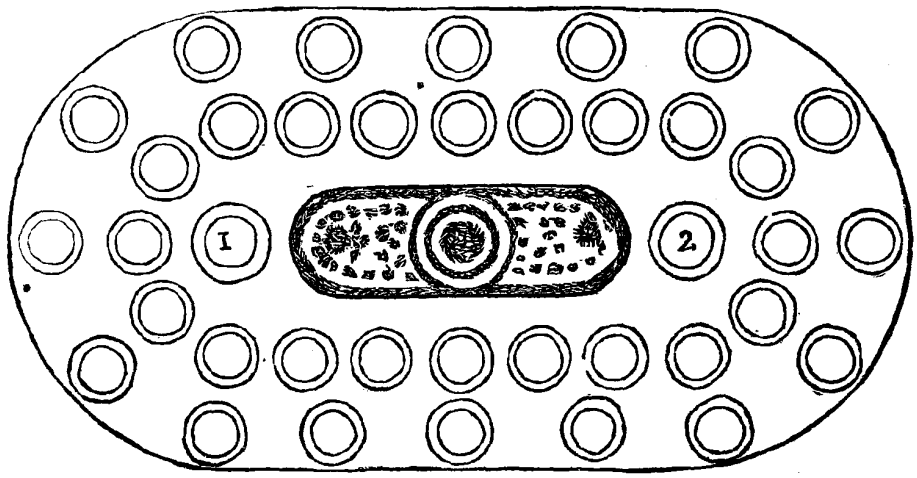


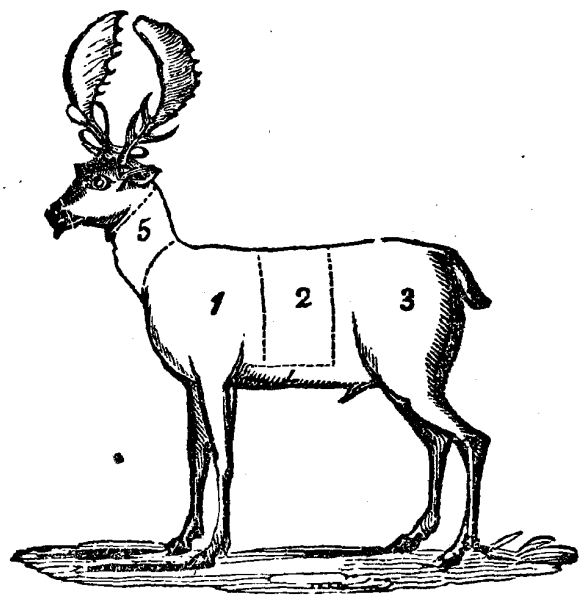
Fig. 6.

Directions for Jointing, Trussing and Carving.

Directions for Jointing, Trussing, and Carving.

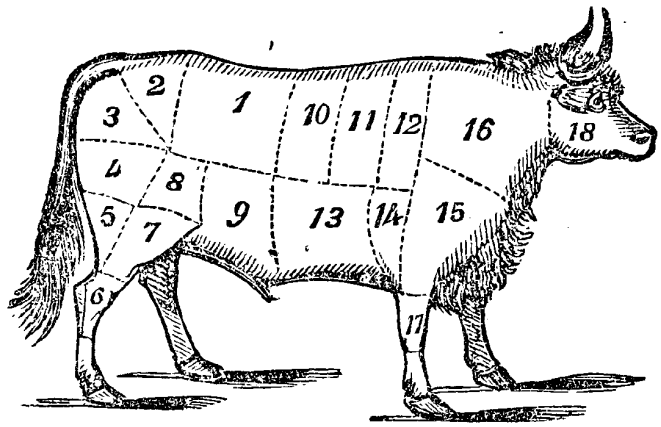
BELOW will be found the figures of the five larger animals followed by a reference to each, by which the reader, who is not already experienced, may observe the names of all the principal joints, as well as the part of the animal from which the joint is cut.

VENISON.



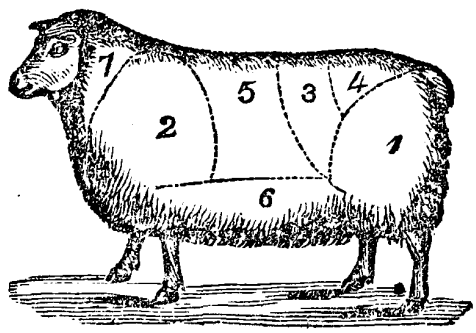
1. Shoulder.
2. Neck.
3. Haunch.
4. Breast.
5. Scrag.

BEEF.



1. Sirloin.
2. Rump.
3. Edge Bone.
4. Buttock.
5. Mouse Buttock.
6. Leg.
7. Thick Flank.
8. Veiny Piece.
9. Thin Flank.
10. Fore Rib: 7 Ribs.
11. Middle Rib: 4 Ribs.
12. Chuck Rib: 2 Ribs.
13. Brisket.
14. Shoulder, or Leg of Mutton Piece.
15. Clod.
16. Neck or Sticking Piece.
17. Shin.
18. Cheek.

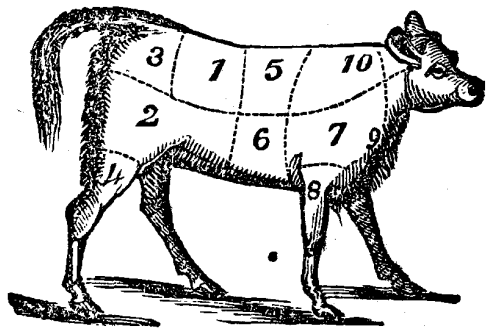
MUTTON.



1. Leg.
2 Shoulder.
3. Loin, Best End.
4. Loin, Chump End.
5. Neck, Best End.
6 Breast
7. Neck, Scrag End.

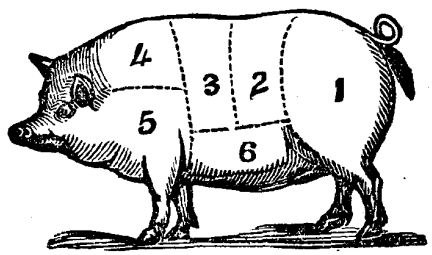
Note.—A Chine is two Loins, and a Saddle is two Loins, and two Necks of the Best End.

VEAL.



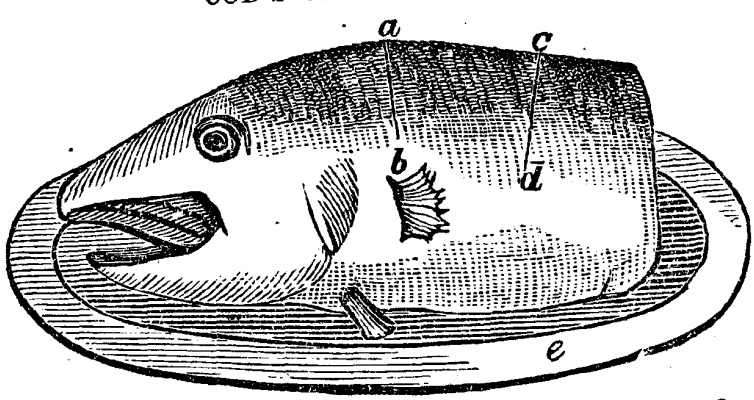
1. Loin, Best End.
2. Fillet.
3. Loin, Chump End.
4. Hind Knuckle.
5. Neck, Best End.
6. Breast, Best End.
7. Blade Bone, or Oyster part.
8. Fore Knuckle.
9. Breast, Brisket End.
10. Neck, Scrag End.

PORK.



1. Leg.
2. Hind Loin.
3. Fore Loin.
4. Spare Rib.
5. Hand.
6. Belly, or Spring.

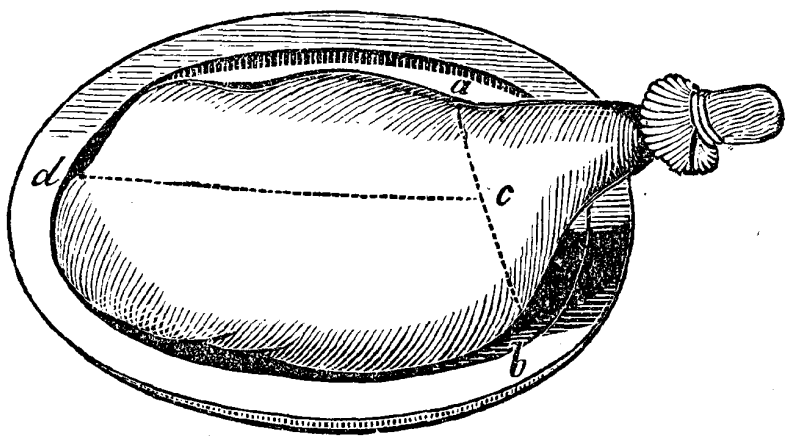
COD'S HEAD.—FIG. 1.



Cod's Head (Fig. 1) is a dish in the carving of which

you have nothing to study beyond that preference for particular parts of the fish which some persons entertain. The solid parts are helped by cutting through with the fish-trowel from *a* to *b*, and from *c* to *d*, and so on, from the jaw-bone to the further end of the shoulder. The *sound* lies on the inside, and to obtain this, you must raise up the thin part of the fish, near the letter *e*. This dish never looks so well as when served dry, and the fish on a napkin neatly folded, and garnished with sprigs of parsley.

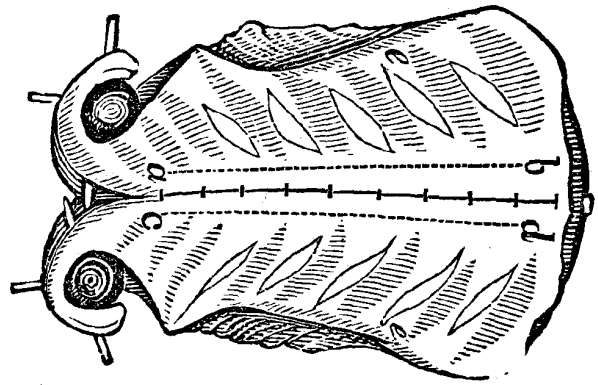
HAUNCH OF VENISON.—FIG. 2.



Haunch of Venison is cut, (as in Fig. 2,) first in the line *a* to *b*. This first cut is the means of getting much of the gravy of the joint. Then turning the dish longwise towards him, the carver should put the knife in at *c*, and cut as deep as the bone will allow, to *d*, and take out slices on either side of the line in this direction. The fat of venison becomes cold so very rapidly, that it is advisable, when convenient, to have some means of giving it renewed warmth after the joint comes to table. For this purpose, some use water-plates, which have the effect of rendering the meat infinitely nicer than it would be in a half chilled state.

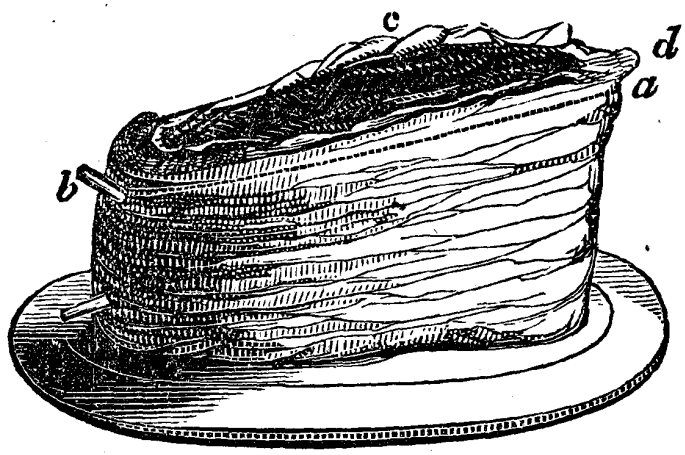
Haunch of Mutton is carved in the same way as Venison.

SADDLE OF MUTTON.—FIG. 3.



Saddle of Mutton. This is prepared for roasting as in Fig. 3, the *tail* being split in two, each half twisted back, and skewered, with one of the kidneys enclosed. You carve this by cutting, in straight lines, on each side of the back-bone, as from *a* to *b*, from *c* to *d*. If the saddle be a fine one, there will be fat on every part of it; but there is always more on the sides (*ee*) than in the center.

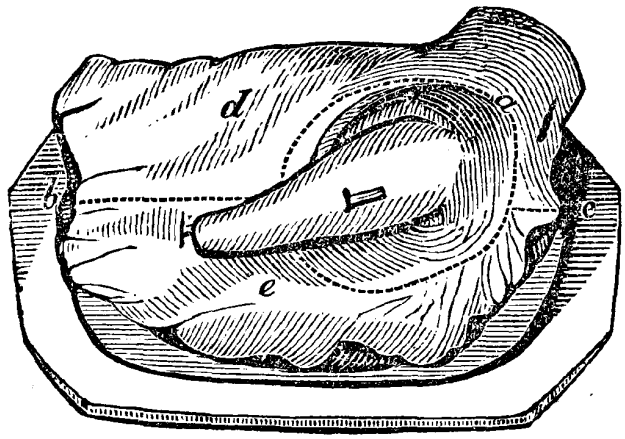
EDGE BONE OF BEEF.—FIG. 4.



Edge Bone of Beef, like the round of beef, is easily carved. But care should be taken, with both of these, to carve neatly; for if the meat be cut in thin slices or in pieces of awkward shape, the effect will be both to cause waste, and to render the dish, while it lasts, uninviting. Cut slices as thin as you please, from *a* to *d* (Fig. 4). The

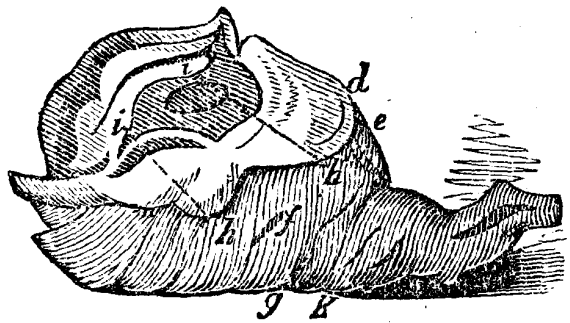
best part of the fat will be found on one side of the meat, from about *:* to *d*. The most delicate is at *c*.

FORE QUARTER OF LAMB.—FIG. 5.



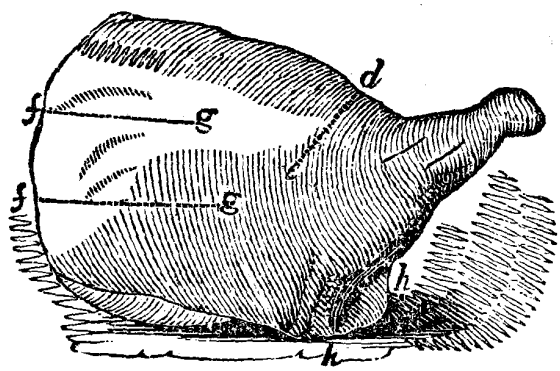
Fore Quarter of Lamb is first to be cut so as to divide the *shoulder* from the rest of the quarter, which is called the *target*. For this purpose, put the fork firmly into the shoulder joint, and then cut underneath the blade-bone, beginning at *a* (Fig. 5.) and continue cutting all around in the direction of the circular line, and pretty close to the under part of the blade bone. Some people like to cut the shoulder large, while others take off no more meat with it than is barely necessary to remove the blade bone. It is is most convenient to place the shoulder on a separate dish. This is carved in the same way as the shoulder of mutton (see Fig. 7). When the shoulder is removed, a lemon may be squeezed over that part of the remainder of the joint where the knife has passed: this gives a flavor to the meat which is generally approved. Then, proceed to cut completely through from *b* to *c*, following the line across the bones as cracked by the butcher; and this will divide the *ribs* (*d*) from the *brisket* (*e*). Tastes vary in giving preference to the ribs or the brisket.

LEG OF MUTTON.—FIG. 6.



The above engraving represents a leg of mutton served up in the dish, lying upon its back. The best parts are in the middle at *e*, between the knuckle and further end. Begin to help from *e* to *f*, in thin deep slices down to the bone. If the outside should not be sufficiently fat, cut some slices from the broad end from *h* to *i*; this part is most juicy, though many prefer the knuckle of very fine mutton, which, though dry, is tender. On the back of the leg may be cut some very fine slices, from the broad end, longways. Wether mutton may be easily known by a round lump of fat at the edge of the broad part at *d*. The cramp-bone, as it is called, may be cut out, by taking hold of the shank bone with the left hand, and cutting down to the thigh bone at *g*, then passing the knife under it in the direction of *g k*.

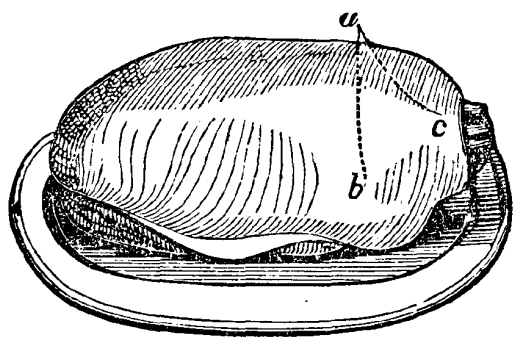
SHOULDER OF MUTTON.—FIG. 7.



A shoulder of mutton is here represented with the back

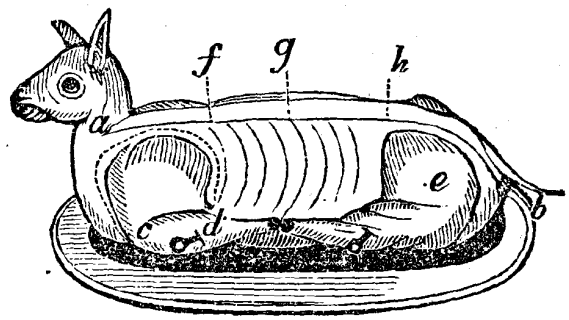
uppermost. When this joint is not over-roasted, it is very full of gravy, and by many preferred to a leg, as having many very delicate and savoury parts in it. When it is first cut, it should be in the hollow part of it in the direction *d e*, down to the bone; this being done, the gravy runs first into the dish, and slices should be then taken off, on each side the cut. The best flavoured fat lies on the outer edge, and should be cut out in thin slices in the direction *hh*. When all is taken from the hollow part, in the line *d e*, some very good slices may be cut, on each side the ridge of the blade-bone, in the direction *f g*. The line between the two dotted lines is the edge or ridge of the blade-bone, which cannot be cut across. On the under-side of a shoulder, there are some very fine cuts, very full of gravy, which are by some preferred to the upper part.

HAM.—FIG. 8.



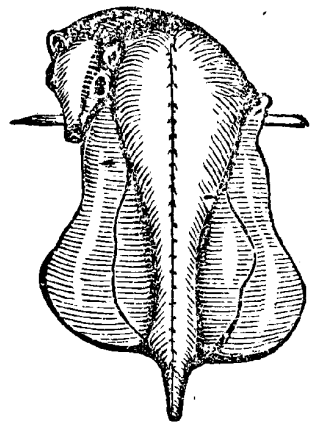
Ham is generally cut by making a deep incision across the top of it, as from *a* to *b*, and down to the bone. Those who like the *knuckle* end, which is the most lean and dry, may cut towards *c*; but the prime part of the ham is that between *a* and the thick end. Some prefer carving hams with a more slanting cut, beginning in a direction as from *a* to *c*, and so continuing throughout, to the thick end. The slanting mode is, however, apt to be very wasteful, unless the carver be careful not to take away too much fat in proportion to the lean.

RABBIT, FOR ROASTING —FIG. 9.



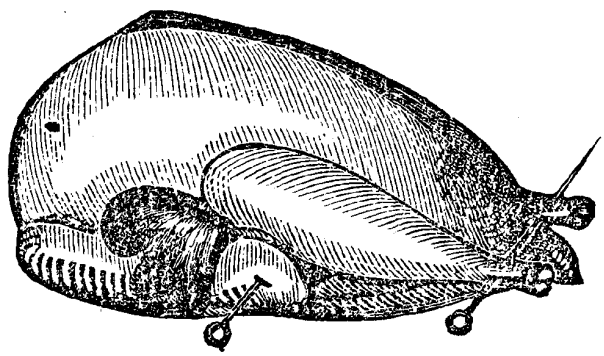
Rabbit, for roasting, is prepared for the spit as in Fig. 9. To carve: begin by cutting through near to the back-bone, from *a* to *b*, then make a corresponding cut on the other side of the back-bone, leaving the *back* and the *head* in one distinct piece. Cut off the *legs* at the hip-joint, (*e*,) and take off the *wing* nearly as you would the wing of a bird, carrying the knife round the circular line, (*c*.) The *ribs* are of little importance, as they are bare of meat. Divide the *back* into three or four portions, as pointed out by the letters *f g h*. The *head* is then to be cut off, and the lower jaws divided from the upper. By splitting the upper part of the head in the middle, you have the *brains*, which are prized by epicures. The comparative goodness of different parts of a rabbit will depend much on the age, and also upon the cooking. The back and the legs are always the best. The wing of a young rabbit is nice but this is not so good in an old one, and particularly if it be not thoroughly well done.

RABBIT, FOR BOILING.—FIG. 10



Rabbit for Boiling should be trussed, according to the newest fashion, as in Fig. 10. Cut off the *ears* close to the head, and cut off the *feet* at the foot joint. Cut off the *tail.* Then make an incision on each side of the back-bone at the *rump end,* about an inch and a half long. This will enable you to stretch the legs further towards the head. Bring the *wings* as close to the body as you can, and bring the legs close to the outside of the wings. The *head* should be bent round to one side, in order that, by running one skewer through the legs, wings, and mouth, you may thus secure all, and have the rabbit completely and compactly trussed.

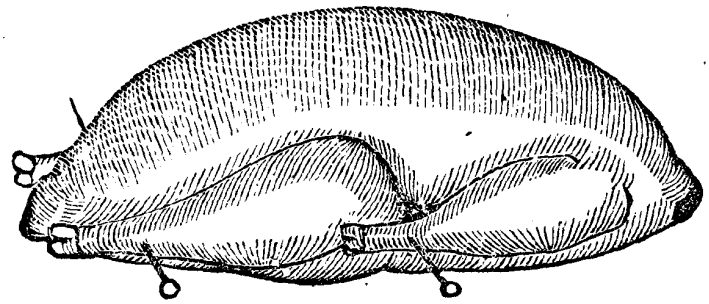
TURKEY, FOR ROASTING.—FIG. 11.



Turkey for Roasting is sometimes trussed with the *feet* on; and I have even seen it brought to table with the *head*

as well as the feet. But such trussing is exceedingly ugly, and altogether unworthy of a good cook. The manner here described (see Fig. 11) is the most approved. If the breast bone be sharp, it should be beaten down, to make the bird appear as plump as possible. See Carving, in observations on Fig. 15.

GOOSE.—FIG. 12.



Goose.—For carving, see observations on Fig. 15.

FOWLS, FOR ROASTING.

FIG. 13.

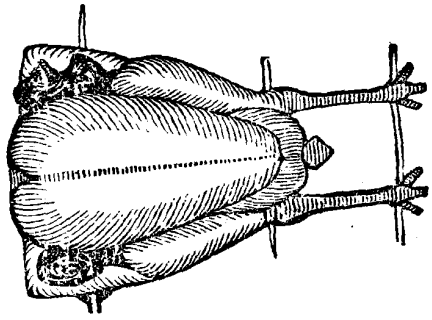
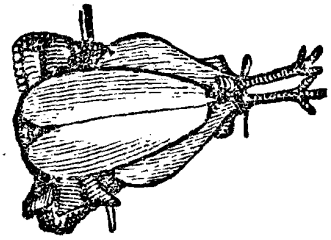
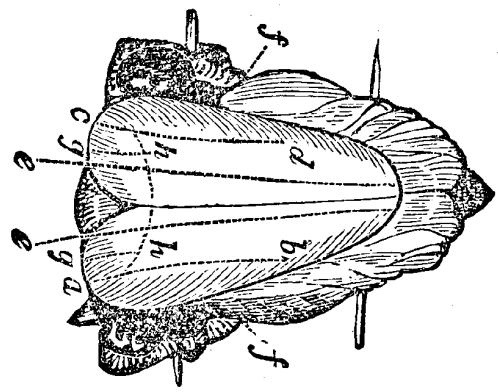


FIG. 14.



Fowls for Roasting.—The most modern way of trussing these is as in Figs. 13 and 14. If it be but a chicken, or a small fowl, a single skewer through the wings, and the legs simply tied, as in Fig. 14, will be sufficient. But a large fowl is best kept in shape by the other method, (Fig. 13.) See Carving, in observations on Fig. 15.

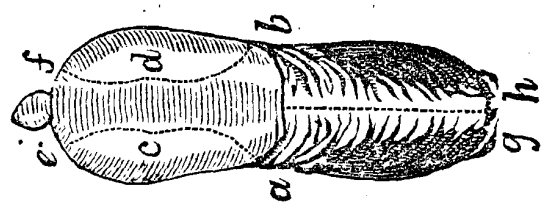
TURKEY, OR FOWL, FOR BOILING.—FIG. 15.



Turkey, or Fowl, for Boiling.—For boiling, turkeys and fowls should, according to the newest fashion, both be trussed in the same way. There is nothing peculiar in this way, excepting as to the legs, which are to be trussed *within the apron.* To do this, the cook must first cut off the feet, and then, putting her fingers into the inside of the fowl, separate the skin of the leg from the flesh, all the way to the extreme joint. The leg, being drawn back, will thus remain, as it were in a bag, within the apron; and, if this be properly done, there need be no other break in the skin than what has been occasioned at the joint by cutting off the feet. If it be a turkey, or a large fowl, the form may be better preserved by putting a skewer through the legs as well as through the wings, (see Fig. 15.) But with small fowls, there needs no skewer for the legs. All skewers used in trussing should be taken out before the dish comes to table. To carve fowls, turkeys, &c., see Fig. 15. Begin by taking off the *wings,* cutting from *a* to *b*, *c* to *d*. Next the *legs,* putting your knife in at *f f*. Then, if it be a large bird, you will help slices from the *breast,* (*e e.*) But with the smaller birds, as chickens, partridges, &c., a considerable portion of the breast should come off with the wing, and there is not enough left to spare anything more from the breast-bone. The *merrythought,* situated at the point

of the breast-bone, is taken off by cutting straight across at *h h*. In helping, recollect that the *liver-wing* is commonly thought more of than the other. The *breast-bone* is divided from the back by simply cutting through the ribs on each side of the fowl. The *neck-bones* are at *g g;* but for these see Fig. 16, and the directions for carving the *back*.

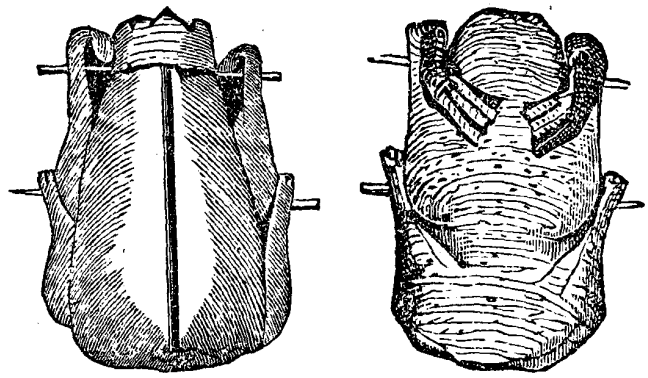
BACK OF A FOWL.—FIG. 16.



Rest your knife firmly on the center of the back, at the same time turning either end up with your fork, and this part will easily break in two at *a b*. The *side-bones* are at *c d;* and to remove these, some people put the point of the knife in at midway the line, just opposite to *c d;* others at the rump end of the bones, *e f*. The *neck-bones* (at *g h*) are the most difficult part of the task. These must be taken off before the breast is divided from the back; they adhere very closely, and require the knife to be held firmly on the body of the fowl, while the fork is employed to twist them off.

DUCK.—FIG. 17.

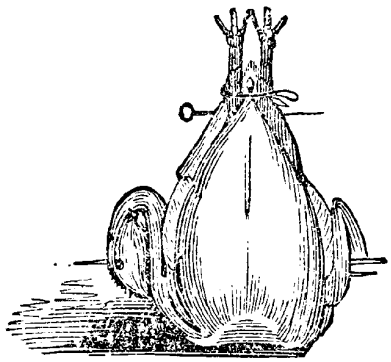
BREAST. BACK.

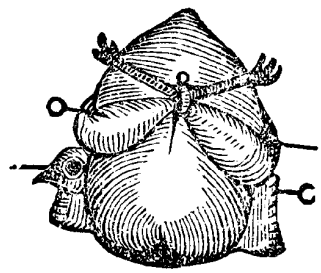


Duck.—This should be trussed as in Fig. 17. The *leg*

is twisted at the joint, and the *feet* (with the *claws* only cut off) are turned over, and so brought to lie flat on the rump. For *carving*, see observations on Fig. 15.

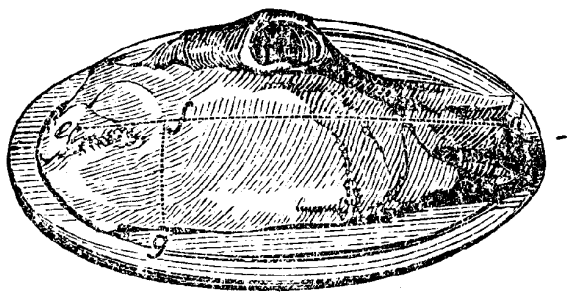
PHEASANT.—FIG. 18. PARTRIDGE.—FIG. 19.





Pheasant and *Partridge.*—These two are trussed nearly in one way, as in Figs. 18 and 19, excepting, that the *legs* of the partridge are raised, and tied together over the apron crossing each other. For *carving*, see observations on Fig. 15.

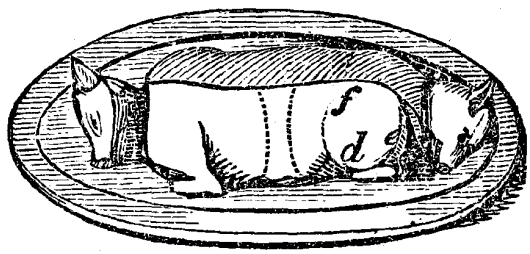
HALF A CALF'S HEAD.—FIG. 20.



First cut handsome slices along the cheek-bone in the fleshy part in the direction *d e*, as in the annexed engraving; letting the knife go close to the bone. At the neck end *f*, lies the throat sweetbread, which should be helped in slices from *f* to *g*, with the other part, as it is by many considered the best part of the head; the eye may be forced from the socket by putting the point of the knife in

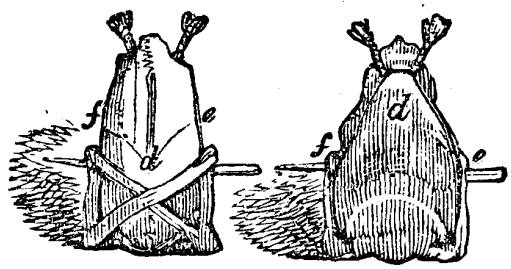
a slanting direction towards the middle, cutting round so as to separate the meat from the bone; the eye may then be divided. The palate is reckoned by some a great delicacy; this will be found on the under side of the roof of the mouth. There will also be found some good lean meat on the under side of the jaw, and some nice fat about the ear. There is a tooth in the upper jaw, called by some the sweet tooth, very full of jelly; it lies firm in its socket, but if the calf is young, it will be readily removed by putting the point of the knife under it. It is highly necessary that all who preside at the head of the table should be acquainted with all these particular delicacies, so that they may distribute them to their friends. The tongue and brains are served up in a separate dish.

ROASTED PIG.



It is very seldom that a Roasted Pig is sent to table whole, the cook generally first cutting off its head and dividing it; and then the body is served to table, garnished with the jaws and ears, as represented in the annexed engraving. This done, the shoulder should be then taken off from the body, by passing the knife under it in a circular direction, and the leg separated as shown in the dotted line *d*, *e*, *f*. The ribs may then be divided into two or more parts, helping at the same time, an ear or jaw with it, with some of the sauce also. Pieces may be cut from the legs and shoulders. Some consider the neck end the finest part, while others give the ribs the preference.

PIGEONS.—FIG. 22.



This engraving represents the back and the breast of a pigeon: No. 1 being the back, and No. 2, the breast. Pigeons are sometimes cut up as chickens are; but being such small birds, the best and most approved method is either to divide them in half from top to bottom, or to cut them across. In order to cut them down, begin at the neck, and cut down in a line to *d*, (No. 2,) in preference to cutting from *f* to *e*, by *d*, as shown in No. 1, the latter way being exceedingly unfair, as the lower part of a pigeon is unquestionably the best.

Additional Receipts.

Additional Receipts---Meats.

TO STEW A PIECE OF BEEF OR MAKE BEEF BOUILLÉ.

TAKE a piece of beef, the brisket, or rump, or any other piece that will become tender. Put a little butter in the bottom of the stew-pan, and then putting in the meat, partially fry or brown it all over. Then take it out and lay two or three skewers at the bottom of the pan; after which replace the meat, which will be prevented from sticking to the pan by means of the skewers. Next put in as much water as will cover the meat. Stew it slowly with the pan closely covered, till done, with a few onions if required. Two hours are reckoned enough for a piece of six or eight pounds. When ready, take out the meat, and thicken the gravy with a little butter and flour. Cut down into handsome shapes a boiled carrot and turnip, and add them to the liquor; season with pepper, and salt, and a little ketchup. Boil all together for a few minutes, and serve in hash dish.

CHICKEN CORN-PIE.

A lady contributor sends us the following:

First, prepare two chickens as for frying, then put them down, and let them stew in a great deal of good, rich, highly-seasoned gravy, until they are just done. Then, have ready picked, two dozen ears of corn; take a very sharp knife, and shave them down once or twice, and then

scrape the heart out, with the rest already shaved down; then get a baking-pan, (a deep one,) place a layer of the corn on the bottom of the pan or dish, then a layer of the chicken, with some of the gravy, then a layer of corn, and so on, until you get all the chicken in. Then cover with the corn, and pour in all the gravy, and put a small lump of butter on the top, and set it to baking, in not a very hot oven. It does not take long to cook; as soon as the corn is cooked, it will be ready to send to the table. It can either be sent in the pan it is baked in, or turned out into another dish. There must be a great deal of gravy, or it will cook too dry.

CALF'S HEAD PIE.

Boil the head an hour and a half, or rather more. After dining from it, cut the remaining meat off in slices. Boil the bones in a little of the liquor for three hours; then strain it off, and let it remain till next day; then take off the fat. *To make the Pie.*—Boil two eggs for five minutes; let them get cold, then lay them in slices at the bottom of a pie dish, and put alternate layers of meat and jelly, with pepper and chopped lemon also alternately, till the dish is full; cover with a crust and bake it. Next day turn the pie out upside down.

RABBITS IN FRYING PAN.

Cut them in pieces, remove all superfluous bones, beat each piece flat, season them with pepper and salt, place the pan on the fire with two ounces of fat, put in it two onions, sliced, and then the rabbit; they will take twenty minutes or more to do, gently; remove the pieces of rabbit; have the liver, heart, and brains chopped up with a little parsley, and fry with the remaining fat; when done, pour off part of the fat; add a gill of water, season it;

give it a boil, and pour over the rabbit. A little curry may be added, and boiled rice, served separate.

DELICIOUS CUTLET.

In Mr. Honan's entertaining work, recently published, we find a receipt for preparing a *Coteletta de Vitello a la Milanese:* First take your cutlet and beat it well with the flat side of the cleaver, or with a rolling pin; beat it for at least five minutes; then having thrown a quantity of butter, eggs, and flour into a frying pan, when the mixture is hissing hot, fling your cutlet in, and there let it stew. The mixture penetrates to the core, and is imbibed in every part; and when the dish is laid steaming before you, your olfactory sense is refreshed, and your palate is delighted with veal, not insipid, as veal generally is, but with a morsel moist with odoriferous juices, having the same relation to an ordinary chop, as buttered toast at Christmas time has to dry, hard bread, or a well-larded woodcock served at the *Trois Freres* to a red legged partridge roasted to the fibre in Spain. Serve with tomato sauce.

COLD MEAT SAUCE.

Put into a saucepan some chopped parsley, a small piece of meat, and let it boil an hour. Strain, and add to the liquor, salt, pepper, a piece of onion, and a little vinegar. Let it boil again; thicken with some grated bread. Cold meat is very nice, cut into slices, and warmed in this sauce.

TO MAKE SANDWICHES.

Rub one teaspoonful of mustard flour into half a pound of sweet butter; spread this mixture upon thin slices of bread; from a boiled ham cut very thin slices, and place a slice of ham between two slices of bread prepared as above; cut the sandwiches in a convenient form and serve

Some chop the trimmings of the boiled ham very fine, and lay them between the slices of prepared bread. This is a good dish for lunch, or evening entertainments.

TURKEY PATTIES.

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

BROWN GRAVIES.

No. 1.—The following is very good for brown sauce, and also for every kind of roast meat, game, or poultry; and a gill of it may be used to give a colour to every kind of broth, instead of coloring or burnt onions. As there is a little difficulty to make it properly, it should only be done on particular occasions.

Grease the bottom of the pot with about two ounces of fat, butter, or drippings; cut four onions in thick slices crossways, lay them on the bottom, and place over them three pounds of leg or shin of beef, or clod and sticking; cut it slantway in pieces, chop the bone, and add two teaspoonfuls of salt, half a spoonful of pepper; set it on the fire until it begins to hiss, which indicates that all the moisture is dispersed; reduce the heat of the fire by throwing ashes on the top; put on the pan with the cover over. Let the onions stew until quite brown, but not burnt, and the fat is as clear as oil, which you will easily perceive by holding the pot or pan on one side, the contents of which will be smoking hot, and stick to the bottom, though not burning; immediately add five pints of cold water; when boiling, skim and simmer one hour; pass through the sieve, and put by till wanted. It will keep for many days in winter, and also in summer, by boiling it every other day, with the addition of half a gill of water added to it now and then.

No. 2.—The remains of roast or boiled meats, game, poultry, &c., may be added, cut up, and the bones broken, using only half the quantity of meat. The meat may be taken out and served separate, with a mustard or any sharp sauce.

The addition of cloves, (say four,) a little mace, carrots, turnips, and celery, and a few sweet herbs, will vary the flavor of the gravy.

A NEW WAY TO COOK LIVER.

For those who wish for a new way of cooking calf's or sheep's liver, the following is a delicious receipt:

Boil the liver thoroughly, then chop it up very fine. Make in a dripping-pan a gravy of boiling water, burnt flour, a small piece of butter, a teaspoonful of sweet herbs, pepper, and salt. Stir in the liver alternately with grated bread crumbs. Let it cook about ten minutes over a hot fire, stirring it briskly all the time.

DISTILLED CHICKEN.

This, in a sick room, is a most useful receipt, when it is necessary to give support in a concentrated form. We can recommend it as the greatest restorative we have met with, a single teaspoonful affording sufficient nourishment for any sick person at one time.

Cut up a good chicken into pieces, and put it into a wide-mouthed glass jar or bottle, cover it with a bladder, in which holes must be pricked; a small quantity of salt may be sprinkled over the fowl. Place the bottle on a warm hearth, and as the liquor distilled from the meat rises, pour it off. It is at once pleasant to the taste, and highly nutritious.

TO PRESERVE GAME, BEEF, AND OTHER MEATS IN SUMMER OR DURING MOIST WEATHER.

Envelope in a clean white napkin the piece of meat,

poultry, or game you wish to preserve, while it is quite fresh, and place it in the coal hole, well covered with the dust of charcoal, or with coal and cinders of a wood fire. In this manner, meats may be kept for three weeks, without alteration, in spite of both heat and dampness.

Another way is to cover the meat with milk curd; this is an excellent way for those who object to the coal hole, as the curdled milk does not in the least affect the taste of the meat, and will preserve it perfectly well for a week or ten days. In both cases be sure the meat is perfectly fresh when put away.

BOILED CORNED BEEF.

This is a staple food in a majority of families, during several months of the year, and in most cases, the cooking may be greatly improved. The two chief errors are, first, in not cooking it long enough, and second, in losing a large proportion of its real nutriment. We always prefer it prepared as follows: Soak in warm, not hot water, just long enough to take out all excess of salt. Then cover it so that the steam will condense upon the under side of the cover and fall back. This will prevent boiling away, and also the loss of much of the nutriment, which, in an open vessel, goes off with the steam. Boil the meat several hours, or until it is so thoroughly done that it will not hold together to be lifted with a fork. If there be any bones, take them out, since, if cooked enough, the meat will separate from them readily. Pack the meat by itself in a deep dish, mixing well together the lean and fat portions. Next, skim the fat, and boil the liquor down so that when poured over the meat it will just fill the spaces between the pieces. Then lay over the whole, a flat cover, which will fit into the dish, put on a dozen or twenty pounds weight, and let it stand until cold. Several flat-irons, or a large stone will answer for the weight, or if convenient, it may

be set under a cheese-press. Prepared in this way, the poorest piece of tough corned beef will be made tender and juicy. Boiling down and using the liquid saves the most nutritious portion, which is usually thrown away. The gelatine of the condensed gravy, when cold, forms a solid mass with the meat, which may then be cut up into slices for serving upon the table. If the fat and lean portions be mixed, when cut up cold the pieces will present a beautiful marbled appearance.

Corned beef prepared in this way, will not only be eaten with a superior relish, but it will not, on account of its toughness, be swallowed half masticated; it then produces irritation in the stomach, and yields only a portion of its substance as nutriment. Over the common process, there is only the extra trouble of the additional boiling and pressing, which are amply repaid by the saving of nutriment, while a cheaper quality of beef will be rendered wholesome and profitable. Try this mode, and you will not willingly go back to the hard boiled "inevitable salt junk."

STEWED FRESH BEEF AND RICE.

Put an ounce of fat in a pot; cut half a pound of meat in large dice; add a teaspoonful of salt, half one of sugar, an onion sliced; put on the fire to stew for 15 minutes, stirring occasionally; then add two ounces of rice, a pint of water; stew gently till done, and serve. Any savory herbs will improve the flavor. Fresh pork, veal, or mutton, may be done the same way, and half a pound of potatoes used instead of rice.

BAKING HAM.

Most people boil ham. It is much better baked, if baked right. Soak it for an hour in clean water, and wipe it dry: next, spread it all over with thin batter, and then put it into a deep dish with sticks under it, to keep it out of the

gravy. When it is fully done, take off the skin and matter crusted upon the flesh side, and set it away to cool. You will find it very delicious, but too rich for dyspeptics

BOILED FOWL AND MEAT STEW.

Skin and cut a large fowl into joints; wash and lay it in cold water for an hour; cut some salt beef or pork into thin slices, and if it is very salt, soak it a short time in water; make a paste of flour and butter, in the proportion of one half pound of butter to one pound of flour; cut it into round pieces the size of the pot in which the pie is to be stewed; butter well the inside of the pot, and lay in a layer of beef seasoned with pepper, salt, and some onions, finely minced; then put a layer of the paste, and then the fowl, highly seasoned with the above; add another layer of paste, and pour in three pints of cold water; cover the pot close, and let the pie stew gently for nearly four hours, taking care it does not burn.

SOUPS.

EGG SOUP, FOR INVALIDS.

Beat an egg in a bowl, with a lump of butter the size of a hickory nut, a little salt and pepper; fill the bowl, (a pint one,) two-thirds full of boiling water, stirring the egg while pouring on the hot water; crumb in crackers or light bread.

NOODLE SOUP.

Take two eggs, beat together with sufficient flour to make it crumble, add salt, pepper, and a small lump of butter, stir it into a pint and a half of boiling water, it is done as soon as stirred in. It is good added to chicken broth.

FRENCH POT AU FEU.

Put a gallon of water in the pot, put four pounds of the

buttock of beef, or shin, or five pounds of the thick part of the leg, three tea-spoonfuls of salt, one of pepper, four onions, four leeks cut in pieces, two carrots, and two good-sized turnips, three cloves, one burnt onion, or three spoonfuls of coloring; set it on the fire; when beginning to scum, skim it, and place the pot on one side of the fire. Add now and then a drop of cold water; it will make it clear. Boil four hours. Bread sliced, put into the tureen, and pour the broth with some of the vegetables over; serve the meat separate, and the remaining vegetables round.

If this simple receipt is well attended to, you will find it a very good soup and bouilli. If you run short of any of the vegetables, make it good with others. If no burnt onions or coloring, the soup will be white, instead of a sherry color; but still it will be good. In France, they always put in half a pound of ox-liver to every four pounds of meat. I am sure they are too good judges over the water to spoil their soup; in fact, there the ox-liver costs as much as the meat—sixpence per pound—therefore it is not with a view of saving, but to make it better.

GREEN PEA SOUP.

Shell a peck of peas, and boil them until quite tender, in two quarts of water. With a little cold milk, stir two half spoonfuls of flour, very smooth; add a little salt, black pepper, and a dust of cayenne pepper, and stir that into the boiling peas, until the whole boils again, and you will have a cheap and wholesome summer dish. Green pea soup may also be made by using broth, instead of the milk and water.

ESSENCE OF CELERY.

This may be prepared by soaking, for a fortnight, half an ounce of celery seeds in a quarter of a pint of brandy. A few drops will flavor a pint of soup or broth equal to a head of celery

FISH.

DRESSED SALMON.

All salmon, whether crimped, split, or in slices, should go through the same process in dressing; but you can vary your sauces as may be most approved of. Put your salmon either in a fish-kettle or a large baking-dish; if a dish, you must cover it with butter paper, and frequently baste it with the marinade, which is made thus: cut a carrot, turnip, celery, onions, a faggot of sweet herbs, two blades of mace, butter it, and put it over your cutlets, then put them either in your oven or on your hot-plate or stove; be careful in turning them, take them out of the sautépan or paper, to dry away the grease, have some good brown sauce ready, after taking off the fat from what they were done in, put the remainder good into your sauce, adding a few drops of anchovy sauce, lemon juice, a little sugar, a glass of wine, then boil well for some time; dish your cutlets one on the other round, and either glaze them or pour the sauce over them.

TO PICKLE SALMON.

Scale, clean, split, and divide the salmon into handsome pieces; place them in the bottom of a stewpan, with just sufficient water to cover them. Put into three quarts of water one pint of vinegar, a dozen bay leaves, half that quantity of mace, a handful of salt, and a fourth part of an ounce of black pepper. When the salmon is sufficiently boiled remove it, drain it, and place it upon a cloth. Put in the kettle another layer of salmon, pour over it the liquor which you have prepared, and keep it until the salmon is done. Then remove the fish, place it in a deep dish or pan, and cover it with the pickle, which, if not sufficiently acid, may receive more vinegar and salt, and be boiled forty minutes. Let the air be kept from the fish,

and, if kept for any length of time, it will be found necessary to occasionally drain the liquor from the fish, and skim, and boil it.

STEWED HALIBUT.

Put into a stew pan half a pint of fish broth, a tablespoonful of vinegar, and one of mushroom ketchup, two onions cut in quarters, a bunch of sweet herbs, add one clove of garlic, and a pint and a half of water; stew an hour and a quarter, strain it off clear, put into it the head and shoulders of a fine halibut, and stew until tender; thicken with butter and flour, and serve.

BAKED ROCK-FISH AND BASS.

Having the fish well cleaned, score with deep gashes, and lard with slices of salt pork. Make a stuffing of bread-crumbs seasoned with butter, green summer-savory and sage cut fine with the scissors, pepper, salt, and, if you like, other spices. Fill the body of the fish with stuffing. Sew up, bringing it into a curve; lay it in a deep dish, or dripping pan, on slices of salt pork; pour over a teacupful of sweet, rich cream, and bake in an oven heated for bread, from forty to fifty minutes.

FISH SALAD.

A very nice and elegant dish may be made with all kinds of cold fish, and some kinds of shell-fish; but the following way of dressing is for a small lobster salad, and will do for all fish salads: Have the bowl half filled with any kind of salad herb you like, either endive or lettuce, &c. Then break a lobster in two, open the tail, extract the meat in one piece, break the claws, cut the meat of both in small slices, about a quarter of an inch thick, arrange these tastefully on the salad, take out all the soft part from the belly, mix it in a basin with a teaspoonful of salt, half of pepper, four of vinegar, four of oil; stir it well together, and pour

on the salad; then cover it with two hard eggs, cut in slices, a few slices of cucumber, and to vary, a few capers and some fillets of anchovy; stir lightly, and serve, or use salad sauce.

ARTIFICIAL OYSTERS.

Grate as many ears of green corn as will make one pint of pulp; add one teacupful of flour, half teacup of butter, one egg, and pepper and salt to suit your taste. Dropped and fried in butter.

TO COOK OYSTERS.

Butter a saucer or shallow dish, and spread over it a layer of crumbled bread, a quarter of an inch thick; shake a little pepper and salt, and then place the oysters on the crumbs, pour over also all the liquor that can be saved in opening the oysters; and then fill up the saucer or dish with bread crumbs, a little more pepper and salt, and a few lumps of butter, here and there at the top, and bake half an hour, or an hour, according to the size. The front of a nice, clear fire is the best situation; but if baked in a side oven, the dish should be set for a few minutes in front to brown the bread.

ANOTHER WAY TO COOK OYSTERS.

For every dozen oysters, stir two teaspoonfuls of flour, with a little cold liquid, add to it pepper, salt, and a little bit of butter; put it with the oysters and their juice, and half a pint more liquor, into a saucepan, and keep it stirred until it boils; but remove it from the fire as soon as it really boils, or the oysters will harden. The liquor used may be milk, or gravy, or, in the absence of anything better, water will do, but then a little more butter, and a teaspoonful of catsup, or extra flavoring of some kind will be needed.

OYSTERS.

Oysters, when too copiously eaten, are too cold for very

weak stomachs, unless when accompanied with good pepper or cayenne. Vinegar ought never to be used by those who eat oysters "to enrich their blood," or to prevent consumption. Instead of vinegar, a very little white wine may be added, but not when there is fever or cough. When too many oysters have been incautiously eaten, and are felt lying cold and heavy on the stomach, an infallible and immediate remedy is hot milk, of which half a pint may be drunk. It will quickly dissolve the oysters into a bland cream jelly. Weak and consumptive persons should always take this after their meal of oysters

BOILED FOWL WITH OYSTERS.

Take a young fowl, fill the inside with oysters, put it into a jar, and plunge the jar in a kettle or saucepan of water. Boil it for one hour and a half. There will be a quantity of gravy from the juices of the fowl and oysters in the jar; make it into a white sauce, with the addition of egg, cream, or a little flour and butter; add oysters to it, or serve it up plain with the fowl. The gravy that comes from a fowl dressed in this manner will be a stiff jelly the next day; the fowl will be very white and tender, and of an exceedingly fine flavor.

OYSTER TOAST.

Bruise one anchovy fine in a mortar; take twenty oysters, cut off their beards, and chop them small. Mix the anchovy and chopped oysters in a saucepan with as much cream as will make them of a good consistency. Add a little cayenne pepper, spread them when quite hot on a round of hot, well buttered toast; cut as for anchovy toast.

FRIED FISH.

The great art in frying fish is, to have it free from grease,

and in that state it is one of the most delicate descriptions of food that can be given to the invalid, and at the same time, the most nourishing. The sudden immersion in the fat solidifies the albumen in the flesh of the fish, and renders it easy of digestion; the coating of bread crumbs prevents the fat penetrating into the fish; and when eaten by the invalid, the skin should be removed, and only the white flesh should be partaken of.

The great point is to have plenty of fat in the pan, for it is not wasted, far from it. If it is kept at a proper degree of heat, in the same pan a fish may be fried, and at the same time, an apple fritter: neither will taste of the other, proving that the high degree of heat in the fat prevents the flavor of the object immersed in it, escaping.

VEGETABLES.

COLD POTATOES SCOLLOPED.

Bruise cold potatoes in a mortar or potato bowl. Beat well the yolk of an egg, and mix it with warm milk, with some salt, and a small lump of butter; rub the potatoes perfectly smooth, and incorporate this mixture with them; put it into a scollop shell, score it over the surface, and put on it some small bits of butter; brown it in a Dutch oven, or with a salamander.

POTATO BALLS.

Mash boiled potatoes until they are quite smooth; add a little salt, then knead them with flour to required thickness; toast on the griddle, pricking them with a fork to prevent their blistering. Eat them warm, with fresh butter; they will be found equal to crumpets, and much more nutritious.

POTATOES FRIED WHOLE.

When nearly boiled enough, put them into a stew-pan

with a bit of butter or some good beef dripping; shake them about often to prevent burning, till they are brown and crisp; then drain them from the fat. It will be an improvement if they are floured and dipped in the yolk of an egg, and then rolled in finely sifted bread crumbs.

HOW TO CHOOSE POTATOES.

Observe, as a general rule, says Soyer, that the smaller the eye, the better the potato, as when they are too full in the eye, they are either of an inferior quality, or are running to seed. To ascertain if they are sound, nip a piece from the thickest end with your finger nail; if good, the inside will either be of a white, yellow, or reddish hue, according to the sort and quality; if, on the contrary, they are spotted, they are bad, or getting so; but, though this part may be slightly touched, by cutting a little off the outside they may prove fit for boiling.

TURNIPS.

Peel them, and boil in plenty of water, in which has been put some salt; boil till tender, and serve either whole, or mashed. If mashed, they should be put in a saucepan over the fire, with a bit of butter, or some milk, salt, and a little pepper, and a pinch of sugar, mashed up until rather dry, and serve.

A few capers mixed in the mashed turnip, is an improvement for boiled mutton.

HOW TO COOK POTATOES.

A Vermont woman, says the editor of the Springfield Republican, who has surprised us by making old potatoes as good as new, dry, mealy, and fresh, has disclosed to us the process she puts them through to effect so desirable a result. The potatoes are pared and put to soak in cold water, from four to six hours; then dropped into water

which is already boiling—an essential point; and a little salt added to water improves them. Take them from the fire the moment they are done; pour off all the water, and let them stand uncovered in the kettle over the fire till the water evaporates from the surface, and they are ready for the table. The result will astonish those who try it for the first time, and they will never return to the old method of boiling them with the skins on.

DANIEL WEBSTER ON COOKING POTATOES.

It would seem, from the following extract from his published letters, that Mr. Webster was fond of good potatoes, and knew how they should be cooked:

"DEAR FLETCHER:—I send a quarter of lamb to roast, and if not too rainy will come to dine with you. Tell Mr Baker the hour.

"Potatoes.—Let these be peeled early, and thrown into a basin of cold water till time to cook them. Let them be boiled in a good deal of water. When done, pour off all the water, shake up the potatoes a little, hang on the pot again, and then bring them to the table. I remember when we heard Hannah Curtis shaking her pot, we knew that dinner was coming."

HOW TO BOIL RICE.

Put one quart of water in a pot, boil it, wash half a pound of rice, and throw it into the boiling water; boil for ten minutes, or until each grain is rather soft, but separate; drain it in a colander, put it back in a pot which you have slightly greased with butter, let it swell slowly near the fire, or in the oven, until wanted. A little butter may be added each grain will then swell up, and be well separated

BREAD.

REAL NEW ENGLAND BROWN BREAD.

Take equal proportions of sifted rye and Indian meal, mix them well together; add half a teaspoonful of molasses, and two gills of good yeast, to about three quarts of the mixed meal. Wet this with good new milk, sufficient to make a dough that can be easily worked, even with one hand. For economy's sake, milk that has stood for twelve hours, and from which the cream has been taken, may be a substitute for the new milk; or water which has been pressed from boiled squash, or in which squash has been boiled, is a much better substitute than pure water. But warm water is more commonly used. The ingredients should be thoroughly mixed, and stand, in cold weather, for twelve hours; in warm weather, two hours may be sufficient before baking. If baked in a brick oven, a three quart loaf should stand in the oven all night. The same quantity in three baking-pans will bake in about three hours. Serve this warm from the oven, with good, sweet butter, and we could fast upon it every morning for breakfast from January to December.

STALE BREAD.

It is not generally known that stale bread, when immersed in cold water for a moment or two, and rebaked for about an hour is in every respect equal to newly baked bread.

YEAST.

One half gallon of peeled potatoes, one gallon of water, three large handfuls of hops. Take the potatoes, cut fine, and hops tied up in a bag; boil them in the water until the potatoes are done, then take the potatoes out, mash and

run them through a cullender—put them back in the hop water, stirring until they boil; then pour the mixture over one pint of flour, add one cup of sugar, and half a cup of salt. After it is cool enough, add two cups of *good yeast*, let it stand until it is thoroughly blended, and ceases fermenting, then put it into a jug with the cork tied fast. It will keep two months if kept in a cool place.

UNFAILING YEAST.

Boil two ounces of the best hops in four quarts of water for half an hour, strain it, and let it stand until lukewarm; then put into it a quarter of a pound of salt, and half a pound of moist sugar; beat up one pound of fine flour with some of the liquor, and mix all well together. Let it stand for two days. Then add three pounds of potatoes, boiled and mashed. Let it stand one more day. Then strain, and put it into bottles, and it is ready for use. Do not cork the bottles till the yeast has done working. While making, keep it near the fire, and stir frequently. Before using, shake the bottle well. If put in a cool place, it will be good for two months. The bread requires longer time to rise in the sponge, and in the dough, than with common yeast, and is best baked in tins.

YEAST.

Sour yeast is as good or better than new, if you add soda enough to sweeten, just before using.

YEAST.

Boil one pound of good flour, a quarter of a pound of brown sugar, and a little salt, in two gallons of water for one hour. When milk-warm, bottle it close; it will be fit to use in 24 hours. One pint of this will make eighteen pounds of bread.

EGGS.

These, from the earliest records we have, have always been a favorite food, with the exception of a short time in Greece, where a few philosophers endeavored to make the people refrain from eating them, as they stated that they contained the four elements of the world.

They are a nutritious food, wholesome in every way, except when boiled too hard; although there are some stomachs which reject them. They can be employed in almost every dish with advantage, and one weighing two ounces contains nearly the same amount of nourishment as an ounce of meat and an ounce of bread.

To ascertain that they are good and fresh, *candle them*, as it is called; that is, hold them upright between the thumb and finger of the right hand before a candle, and with the left hand shade the eye, by which means you will be able to detect any spots that may be in them; if a few white spots only, they will do for puddings, &c.; if a black one, throw it away, as it is perfectly bad. If light and transparent, they are fresh.

TO PRESERVE EGGS.

Nearly fill a deep earthen vessel with fresh-laid eggs, closely and regularly packed in with the small ends downwards. In another vessel put as much quicklime as you think will turn enough water to fill up the egg vessel into the consistency of thick cream. Let the lime and water stand two or three days, stirring it frequently, and then, if thick enough, pour it over the eggs, filling the vessel quite up. Take care to place the egg vessel in some corner where it will not be likely to be disturbed, and the eggs will keep good any length of time. The experience of many years proves this to be the simplest, but most effective

mode of preserving eggs for poaching, and for all culinary purposes.

EGGS PLAIN BOILED.

This is the most simple of all things to cook, and yet it is the least attended to; and I am never surprised, when I am traveling, to find the eggs either too much or too little done. They will not take the trouble to distinguish a large one from a small one. Whilst some weigh only an ounce and a half, others weigh two and a half; but as that is a whim of nature, and the servants are so fond of attending to other frolics, they will not see the difference in this; but as all cookery books say three minutes, and the mistress has told them the same, they are right and she is wrong. From two and a half to four minutes, according to size, is the time they will take. Ten minutes is sufficient to set an egg hard, not thirty, or more, as some persons do by neglect.

PICKLED EGGS.

Boil the eggs until very hard; when cold, shell them, and cut them in halves lengthways. Lay them carefully in large-mouthed jars, and pour over them scalding vinegar, well seasoned with whole pepper, allspice, a few pieces of ginger, and a few cloves of garlic. When cold, tie up closely, and let them stand a month. They are then fit for use. With cold meat, they are a most delicious and delicate pickle.

TO PRESERVE EGGS.

Sift some ashes through a coarse sieve, put them in a small cask or earthen pots, and as fast as you collect your eggs, put them in these ashes, with the small end down, taking care that they are entirely covered and do not touch each other.

PUDDINGS.

BROWN BETTY.

Take two dozen fine, large apples, and cut them into thin slices, pare them if preferred, but it is not necessary. Crumb up a loaf of stale bread. Take a deep pudding dish, put in a layer of bread crumbs, then one of apples, sprinkle over them some brown sugar, put in a piece of butter, and any spice that may be preferred, then sprinkle in a very little cold water. Put on another layer of crumbs, and then the apple, sugar, butter, spice, and water again. Go on until the dish is full, making the top layer of apple. Bake in a quick oven. Eat hot, with sugar and butter, or wine sauce.

GREEN CORN PUDDING.

Take half a dozen ears of green sweet corn, (good size,) and with a sharp pointed knife split each row of kernels, and scrape from the ear. Mix with this pulp, two eggs, well beaten, two tablespoons sugar, one of butter, one saltspoon of salt, half pint sweet cream, (milk may be substituted with an extra spoonful of butter,) and one dozen crackers, grated or pounded very fine. Mix well together, and bake three hours in a pudding dish, or two in custard cups. Use the corn raw.

SWEET POTATO PUDDING.

Parboil one pound of sweet potatoes. When cold, grate them fine; add one pint of milk, three eggs, beaten light, the grated peel and juice of a large lemon, a wineglass of rose water, and a teaspoonful of grated cinnamon. Bake in a quick oven.

ARROW ROOT PUDDING.

Take two tablespoonsful of arrowroot, and two quarts of

fresh milk, mix the arrowroot with a small portion of the milk, and when the remaining part of the milk has boiled, add it to the former; when nearly cold, add the yolks of three eggs, well beaten, three ounces of sugar, two ounces of butter, and a little grated nutmeg; stir the ingredients well together, turn them into a buttered dish, and bake for a quarter of an hour.

BARRISTER'S PUDDING.

The sponge biscuits, well soaked in wine, laid in the bottom of a glass dish; then a pudding made as follows: A pint of new milk, with the peel of a lemon stewed half an hour, then thicken with two spoonsful of ground rice and lump sugar; when a little cold, add the yolks of four eggs; butter a dish that will just hold it, and bake it sufficiently to turn out on the sponges. Then cover it with jam, and over that a thick custard.

BAKED ALMOND PUDDING.

Blanch one half pound of almonds; beat them smooth in a mortar; one spoonful rose water; one of cream or milk, thickened with one large spoonful of pounded biscuit; one half pound of sugar, seven eggs, and one nutmeg.

BOILED ALMOND PUDDING.

Blanch one pound of almonds; beat them in a mortar to a smooth paste, with three teaspoonsful of rose water. Add one gill of wine, one pint of cream, one gill of milk, one egg, one spoonful of flour. Boil half an hour.

SAGO PUDDING.

Wash half a pound of sago in three or four waters; put it into one quart of milk. Boil these together till thick, stirring it carefully. Stir in, when hot, one half pound of butter; when cold, add eight eggs, beaten well, four spoons-

ful of wine, two of rose water; sweeten to your taste. Bake this in paste or not, as you like.

BOILED FLOUR AND MILK.

Knead any quantity of wheaten flour with water into a ball, and tie the whole firmly in a linen cloth; put it into a pan with water, and boil it slowly for twelve hours. Place it before the fire to dry, and afterwards, on removing the cloth, separate a thin skin or rind which has formed, and again dry the ball.

A tablespoonful or more of this, grated and boiled with a pint of milk, forms an excellent article of diet in convalescence from diarrhea. It also makes a very suitable food for young children.

BOILED BREAD PUDDING.

Grate half a pound of stale bread, pour over it a pint of hot milk, and leave the mixture to soak for an hour in a covered basin; then beat it up with the yolks of two eggs. Put the whole into a covered basin just large enough to hold it, which must be tied in a cloth and placed in boiling water for half an hour.

LEMON RICE.

The following method of cooking rice is very elegant and delicate. Boil sufficient rice in milk, with white sugar to taste, till it is soft; put it into a pint basin, or an earthenware blancmange mould, and leave it till cold. Peel a lemon very thick, cut the peel into shreds about half or three quarters of an inch in length, put them into a little water, boil them up, and throw the water away, lest it should bitter, then pour about a teacup full of fresh water upon them; squeeze and strain the juice of the lemon, add it with white sugar to the water and shreds and let it stew gently at the fire for two hours. (When cold, it will

be a syrup.) Having turned out the jellied rice into a dish, pour the syrup gradually over the rice, taking care the little shreds of peel are equally distributed over the whole.

PANADA.

A glass of white wine, and an equal quantity of water, with a little nutmeg and lemon peel, should be set over a clear fire, in a saucepan; the moment it boils up, throw in a large tablespoonful of very fine bread crumbs; stir it up for a minute or two, until it is well mixed and thickened. If wanted for an invalid, where wine is not proper, make as directed, only putting more water instead of the wine; and when it is nearly ready to take off the fire, add the juice of a lemon or orange.

POTATO PUDDING.

To two pounds of white potatoes, boiled and mashed smooth, add one half pound of butter, the yolk of eight eggs, and the white of three, one half pound of sugar, two gills of cream. Bake in deep dishes with a rich puff paste and rather a thick edging. Some persons put in one half pound of dried currants.

POTATO PUDDING.

One pound of potatoes, one gill of wine, one gill of cream, seven eggs, the juice and peel of two lemons, one quarter pound of butter, sugar to your taste. Strew over the top an ounce of citron, shred fine.

POTATO PUDDING, EATEN HOT.

One pound of sifted potato, one half pound of butter, one half pound of sugar, ten eggs, one glass of wine, one of rose-water. Put no paste round the dish. Bake this in one hour. Serve it with cold sauce.

POTATO PUDDING.

One pound of potatoes, boiled and well mashed, a quarter of a pound of butter stirred in whilst warm, two ounces of sugar, the rind of half a lemon, chopped fine, with the juice, a teacupful of milk; butter a tin, put in the mixture, and bake in a moderate oven for half an hour; two eggs may be added.

YORKSHIRE PUDDINGS.

Beat up two eggs in a basin; add to them three good tablespoonfuls of flour, with a pint of milk, by degrees, and a little salt; butter the pan, bake half an hour, or bake under the meat, cut it in four, turn it, and when set on both sides it is done. A tin dish, one inch and a half deep, and eight inches wide, is the most suitable for such proportion.

CURD MILK PUDDING.

Put in a basin three eggs, a little grated lemon peel, three ounces of currants, one pint of curds, and one pound of bread crumbs; boil in a cloth half an hour; turn out and serve.

BREAD AND BUTTER PUDDING.

Beat ten eggs till quite light, stir them into three pints of milk, sweeten and flavor to taste. Take thin slices of stale bread, butter it, put one layer in a deep dish, and pour over it some of the milk and eggs; then put in more bread, then the eggs and milk, until the dish is full; let it stand five minutes for the bread to absorb the moisture, then fill up with the milk and eggs, and bake in a quick oven.

ELEGANT BREAD PUDDING.

Take light, white bread, and cut it in thin slices. Put

into a pudding shape a layer of any sort of preserves, then a slice of bread, and repeat until the mould is almost full. Pour over all a pint of warm milk, in which four well beaten eggs have been mixed; cover the mould with a piece of linen, place in a saucepan with a little boiling water, let it boil twenty minutes, and serve with pudding sauce.

PUMPKIN PIES WITHOUT EGGS.

As I have never seen the following receipt in print, says a respondent of the Prairie Farmer, and thinking it may be of interest to some of your lady readers, I send it to you, and you may do as you see fit about publishing it.

Prepare the pumpkin in the same manner as when you used eggs; take a tablespoonful of flour to a pie—mix it with some milk—stir it in the prepared pumpkin, and when baked, you will not be able to tell any difference in the pies made with eggs and those made with flour.

CAKES.

A New England lady, quite a famous housekeeper, by the way, furnished us with an economical plan for making cake without butter, which we think may be useful to our readers. Take a piece of salt pork, fat, and melt it down, and strain it through a piece of coarse, thin muslin. Set it aside until cool. It is then white and firm, and may be used like butter in any kind of cake. In pound cake, she assures us it is delicious. She says that after one trial she never used butter again.

While writing this, we receive an assurance from the wife of a sea captain, who is near, that she has used it at sea, when no butter could be obtained, and that in loaf cake, gingerbread, and short cake, it is better than butter

TEA CAKE.

A very nice and economical tea cake can be made in the following manner: Take a quart of sifted flour, and three spoonsful of baking powder, mix them well together, and then rub in a heaping tablespoonful of lard, moisten with water, kneading till you get a dough. Roll it on a pie-board until thin, and cut in round cakes with the edge of a tumbler. Bake immediately. Knead and roll the dough as little as possible, as too much handling makes it heavy.

WHITE CAKE.

One pound loaf sugar, one pound flour, ten ounces butter, whites of ten eggs beaten to a froth, half teaspoonful cream tartar, one do. of soda.

GOLD CAKE.

One and a half cup sugar, half cup butter, the yolks of seven eggs, one cup sour cream, half teaspoonful of saleratus; spice to your taste.

NICE CAKE.

Two cups sifted sugar, one cup butter, five eggs, four and a half cups of flour, one teaspoonful saleratus.

COMPOSITION CAKE.

One pound loaf sugar, one pound flour, seven eggs, half pint sour cream, one pound butter, one teaspoonful saleratus, raisins to liking.

WATER CURE JUMBLES.

Two cups sugar, one cup butter, two cups sweet milk, two teaspoonsful cream tartar, one of soda.

CREAM CAKE.

Two cups sugar, one cup butter, one cup sour cream, five eggs, four cups flour, one teaspoonful saleratus.

LEMON PIE.

Grate one lemon, one teacup sugar, one cup water, one tablespoon of flour, one egg.

SILVER CAKE.

Stir to a cream one cup of butter with two of sugar; add the white of six eggs, beaten to a stiff froth, one cup of milk with one half of a teaspoonful of soda dissolved in it, and flour so as to make it as stiff as a pound cake. With the flour, stir in one teaspoonful of cream tartar. Flavor as you please with lemon, nutmeg, or rose water.

GOLD CAKE.

Stir to a cream one half cup of butter with two of sugar, add the yolks of six eggs well beaten, and, if you like, the whole of another; then add one half a cup of sweet milk, with one half a teaspoonful of soda in it. With the flour put in a teaspoonful of cream tartar. These should be as stiff as cup cake. A teaspoonful of cloves, one of cinnamon, and half a nutmeg, with raisins or currants, or both, is considered by some an improvement.

PINT CAKE.

One pint of dough, one teacup of sugar, one of butter, three eggs, one teaspoonful of pearlash, with raisins and spices.

TEA CAKE.

Three cups of sugar, three eggs, one cup of butter, one cup of milk, a small lump of pearlash, and make it not quite as stiff as pound cake.

LOAF CAKE.

Five pounds of flour, two of sugar, three quarters of a pound of lard, and the same quantity of butter, one pint of yeast, eight eggs, one quart of milk; roll the sugar in the flour; add the raisins and spice after the first rising.

SALLY LUNN CAKE.

Rub a piece of butter as large as an egg into a quart of flour, add one tumbler of milk, two eggs, three tablespoonsful of sugar, two teaspoonsful of cream of tartar, and one of soda, and a little salt; bake in a round or square pan, and eat warm with butter.

HOE CAKE.

This cake, so popular in the South, as a breakfast and tea cake, is made in the following way: Scald a quart of Indian meal with a pint of water; stir in two teaspoonsful of salt, and a little butter melted; put it, when properly mixed, into a well greased tin, and bake it half an hour.

PLAIN BUNS.

Weigh two pounds of flour, and set sponge with half of it, three tablespoonsful of yeast, and half a pint of warmed milk; cover it, and in about an hour, or when it has risen, add one quarter of a pound of sugar, the same of butter warmed, and the remainder of the flour, with warm milk enough to make a light dough; let it rise an hour, then work it into cakes or buns, place them on a buttered tin to rise, and bake them in a brisk oven about ten minutes; when done, brush them over, with milk and sugar. Spice may be added to the above.

MACAROONS.

Take one pound of sweet almonds, one and a quarter pound of sugar, the whites of six eggs, and the raspings of two lemons. Pound the almonds very fine with six whites of eggs; peel the almonds, and if they are free from lumps they will do; then add the powdered sugar, and mix it well with the lemon raspings. Dress them in wafer paper of the required shape, and bake them in a moderate heat; then let them stand till cold.

MINCE CAKE.

Roll out the paste about half an inch thick, and cut it into pieces, then roll again till each piece becomes twice the size; put some mince meat in the middle of one side, fold the other over it, and pinch it up into a somewhat oval shape, flatten it with your hand at the top, letting the seam be quite at the bottom, rub the tops over with the white of an egg laid on with a brush, and dust loaf sugar over them. Bake in a moderate oven. The meat for this cake is made thus: Beat up one quarter pound of butter until it becomes in the state of cream, then mix with it one half pound of candied orange and lemon peel cut fine, one pound of currants, quarter ounce of ground cinnamon, and quarter ounce of allspice; mix all well together, and keep in a jar till wanted for use.

TO MAKE BEDFORD BISCUITS.

Two pounds of flour, one quarter pound of butter, one egg, and milk to make a thick paste, with a little sugar; make the biscuit round, and about half an ounce each in weight. Bake them immediately they are formed, in a quick oven. They will be done in three or four minutes to a light brown.

TO MAKE A SPONGE CAKE.

Take five eggs, and half a pound of loaf sugar sifted; break the eggs upon the sugar, and beat all together with a steel fork for half an hour. Previously, take the weight of two eggs and a half in their shells, of flour. After you have beaten the eggs and sugar the time specified, grate in the rind of a lemon, (the juice may be added at pleasure,) stir in the flour, and immediately pour it into a tin lined with buttered paper, and let it be instantly put into rather a cool oven. The above receipt has never been known to fail

TO MAKE GINGERBREAD NUTS.

Two pounds of flour, one and a quarter pound of treacle, half pound sugar, two ounces of ginger, three-quarters of a pound of butter, melted, and a small quantity of cayenne pepper. The above to be mixed together and rolled out about the thickness of half an inch, or not quite so much, to be cut into cakes, and baked in a moderate oven.

EXCELLENT FRITTERS.

Boil two mealy potatoes, peel them, and rub them with two tablespoonfuls of flour; peel and chop finely three or four sharp apples, and mix the whole into a batter with the beaten yolks of three, and the whites of two eggs; grate in a little nutmeg and ginger, and fry them in a pan of boiling lard.

LEMON FRITTERS.

Mix with six ounces of finely grated bread four ounces of beef suet, minced very small; four ounces of pounded sugar, a dessertspoonful of flour; four whole eggs, well and slightly whisked, and the grated rind of one large or two small lemons, with half or the whole of the juice of one lemon, of choice; but, before this is stirred in, add a spoonful or two of milk or cream, if needed. Fry the mixture in small fritters for five or six minutes.

CREAM CAKE.

Four cups of flour, three of sugar, one of butter, one of cream, five eggs, one tablespoonful of pearlash; mix the butter and sugar together first, then add the rest.

FINE GINGER CAKES.

Break three eggs in a basin, beat them well, and add half a pint of cream, which must also be beat with them, and the whole put into a saucepan over the fire. Stir till

it gets warm, then add one pound of butter, and half a pound of loaf sugar, and two and a half ounces of ginger, both powdered. Stir the whole carefully over a slow fire, just to melt the butter. Then pour it on two pounds of flour, and form it all into a paste. Roll it or break it into pieces, as you think proper, and bake it.

RASPBERRY SANDWICH.

Take half a pound of sifted sugar, half a pound of butter, two eggs, and two ounces of ground rice, work them well together; then add seven ounces of flour. Spread half this mixture upon buttered writing paper, in a shallow tin or dish, then a layer of raspberry preserve, and next cover with the other half of the paste. Bake in a quick oven, and when required for use, cut it into thick pieces like sandwiches, having previously sifted a little lump of sugar over it.

PICKLES.

PICKLED CHERRIES

Two pounds of sugar to each quart of vinegar, boiled with a few sticks of cinnamon and whole cloves. When cold, put in the cherries and cover them closely. Skim the vinegar while boiling. These are very nice—they retain the flavor of the fruit unimpaired, and remain unshrivelled through the year. Prepare plums and grapes in the same way.

PEACHES.

One pound of sugar to each quart of vinegar. Wipe the peaches, and stick a clove or two in each. Pour the vinegar over them while boiling hot. After a few days, boil the vinegar again and pour over them.

PICKLE FOR BEEF.

To eight gallons of water add one quart of molasses, three pounds of sugar, four ounces of saltpetre, and fine salt sufficient to make it so strong that it will bear up an egg. This quantity will suffice for two quarters of beef.

A CHEAP AND GOOD VINEGAR.

To a gallon of water, put two pounds of coarse sugar; boil and skim it for about half an hour. Put it into a tub, and when almost cold, add to it a slice of bread soaked in fresh yeast. In a week put it into stone bottles or a cask, and keep uncorked, either in the heat of the sun, or near the fire, for six months. To keep out insects, paste a piece of crape or gauze over the bunghole.

PRESERVES.

PRESERVING PEARS AND APPLES.

The following plan is simple and efficacious. The apples and pears should be placed in glazed earthen vessels, each containing about a gallon, and surrounding each fruit with paper. These vessels being perfect cylinders, about a foot each in height, stand very conveniently upon each other, and thus present the means of preserving a large quantity of fruit in a very small room; and if the spaces between the top of one vessel and the base of another be filled with a cement, composed of two parts of the curd of skimmed milk, and one of lime, by which the air will be excluded; the latter kinds of apples and pears will be preserved with little change in their appearance, and without any danger of decay from October till February and March. A dry and cold situation, in which there is little change of temperature, is the best for the vessels; but the merits of the pears are greatly increased by their being taken from the

vessels about ten days before they are wanted for use, and kept in a warm room, for warmth at this, as at other periods, accelerates the maturity of the pear.

BLACKBERRY JAM.

Gather the fruit in dry weather; allow half a pound of good brown sugar to every pound of fruit; boil the whole together gently for an hour, or till the blackberries are soft, stirring and mashing them well. Preserve it like any other jam, and it will be found very useful in families, particularly for children—regulating their bowels, and enabling you to dispense with cathartics. It may be spread on bread, or on puddings, instead of butter; and even when the blackberries are bought, it is cheaper than butter. In the country, every family should preserve at least half a peck of blackberries.

TO PRESERVE RHUBARB.

Peel and cut the rhubarb with a fruit knife, put in a preserve pan, add a little water, and cover with vine leaves; let it simmer till tender, then strain the rhubarb through an earthenware colander. Add one pound of loaf sugar to one pound and a half of fruit; blanch half an ounce of bitter almonds, and add a little of them to every pound and a half of boiled fruit, and a little of the juice; then boil gently for half an hour. This is an excellent and wholesome preserve.

APPLE FLOAT.

Take one pint of green or dried apple sauce, made smooth by passing through a sieve or colander, the whites of three eggs, beaten to a stiff froth, sugar and lemon to suit the taste; beat all well together, then send to table, dish out, and eat with rich, cold cream. It is an excellent dish for a tea-table.

Miscellaneous.

Miscellaneous.

LEMON SYRUP.

Four ounces tartaric acid powdered. Two drachms oil of lemon. After standing two weeks it may be used. A tablespoonful of this mixture put to sweetened water will make several glasses.

TEA AND COFFEE.

The teapot should be scalded with boiling water. Black tea is thought best for common use; but a mixture of half black and one half green is more agreeable to many persons. Allow one teaspoonful for every person. Tea is regarded by many as highly pernicious to the nerves; and it probably is so, when taken strong and clear; but when used of a moderate strength, with a good quantity of cream or milk and sugar, it forms one of the most agreeable, nutritious, economical and healthful articles.

Coffee should be well dried before roasting, which should be done quickly, and frequently stirred. When of a beautiful dark brown add a bit of butter. It must be kept closely covered, free from any strong flavor of other kinds; as also should tea. Grind it just before using. To prepare it pour hot water upon the coffee, and let it boil ten minutes. Some persons mix a pounded egg with the coffee, or a piece of dried fish-skin, the first thing. When the coffee has boiled enough, dash in a glass of cold water, and it will be as clear as amber. Milk should be brought on boiling hot to use with coffee.

HEAD CHEESE, OR BRAWN.

Boil the bony parts of a pig, such as the feet, ears, and head, till the meat cleaves from the bone; chop it fine, and season it as for sausage meat. Add it to the liquor in which it was boiled, tie all up in a bag, and lay heavy weights on to press it. Cut it in thin slices, and it is delicious.

HOMINY.

After thoroughly rinsing it put it over the fire in cold water, and boil five hours. Add little salt. See that the bottom does not burn, frequently stirring. Drain it from the water, and eat with butter and molasses, or sugar and milk. Cut what is left in slices, and fry it for breakfast.

MACARONI AND CHEESE.

Soak half a pound of macaroni two hours. Put it in a saucepan and stew it gently till it is swelled to its utmost size, and very tender. Grate a quarter of a pound of cheese fine and stir into the macaroni, also a teaspoonful of salt, and a piece of butter. Turn the whole into a baking-dish, and brown the top in the oven. This is appropriate as a side dish with roast goose, and is much enjoyed by epicures.

TO RESTORE TAINTED MEATS.

Put them in boiling water, and throw in a few burning coals. Soup may also be made sweet by this process, if not too far gone.

SPRUCE BEER.

Take three gallons of water, lukewarm, three half pints of molasses, a table-spoonful of essence of spruce, and the same of sugar; mix all together, and add a gill of yeast; let it stand over night, and bottle it in the morning. It will be ready to use in twenty-four hours

TO MAKE STARCH.

Stir two table-spoonfuls smooth in a little water, and pour upon it a pint of boiling water. Let it boil half an hour, till transparent, and then add a teaspoonful of salt, and another of lard. Use it while warm, and success in this troublesome department is guaranteed.

TO KEEP APPLES THE YEAR ROUND.

Pack them in layers in dry sand, or in grain of any kind. The grain will not be injured a particle by using for this purpose.

TO MAKE SOFT SOAP.

Use ten pounds of potash to twenty of grease; put one pail of soft water to the potash, and let it stand an hour and a half; melt the grease and strain it hot into your potash, and stir it well and often; you can put in more potash, and it will be stronger; then temper it with soft water.

TO KEEP MEAT HOT.

If your dinner is ready before you wish to serve it, place the meat over a large kettle of boiling water, cover it closely, and then spread a cloth over the whole. In this way the gravy will not be dried up.

TO PREPARE COCOA SHELLS.

To a quart of boiling water add two thirds of a teacup of shells. Let it boil slowly for half an hour; longer is better. Strain it off clear, and add sugar and milk. This is a very delicate article, being wholly free from grease, and is very nutritious and agreeable.

TO PRESERVE POTATOES.

Have ready a large vessel of boiling water. Put a quantity of potatoes into a basket, and just immerse them in the

water, and remove them instantly. This method is said to preserve them excellently.

SUMMER BEVERAGE.

Carbonate of soda and white sugar, of each twenty grains, lemon or tartaric acid, twenty-five grains; mix with water the latter, and stir it up; then stir into the glass the former, and drink while it effervesces.

TO BOIL EGGS.

Lay them in a skimmer in a deep pan of water that is perfectly boiling. Four minutes will cook the whites, and five will boil them hard. About four and a half minutes is usually regarded as the proper time.

TO KEEP BUTTER SWEET ALL WINTER.

Mix and reduce to a fine powder one part of sugar, one of purified saltpetre, and two of very pure sea-salt. Free the butter scrupulously from buttermilk. Take one pound of butter out upon a clean board or marble slab, and knead into it one ounce of this mixture. Press it closely down into stone jars, leaving no spaces for the air. Tie the pots over with a clean buttered cloth and a bladder. Butter prepared according to this receipt will keep good several years.

SAUSAGE MEAT.

Take the pork soon after it is killed, before there is any opportunity for it to become tainted. Use two thirds lean, and one third fat; chop them very fine. To every twelve pound of meat add twelve table-spoonfuls of pounded salt, nine of sifted sage, and six of black pepper. Some like a little summer-savory and sweet marjoram. Pack the meat as solid as may be in a stone jar, pour some lard over the top, about an inch thick. It will keep thus a number of months. Or, fill the meat into skins; or make coverings of

thick cloth in the form of skins and sew the meat in. Hang them in a cool but dry place.

GINGER BEER

One great spoonful of ginger and one of cream tartar. One pint of home-brewed yeast and one pint of molasses. Six quarts of water. When it *begins* to ferment bottle it and it will be ready for use in eight hours.

TO KEEP EGGS FRESH ALL WINTER.

Take the eggs as soon as laid and brush them with olive oil and dry them thoroughly. Put them in a box with layers of bran or ashes. Cover the box tightly, to entirely exclude the air.

TO PREPARE LARD.

Cut the fat or leaves into small pieces, put it into a stone jar with a sprig of rosemary, and set it into a kettle of hot water; when it is melted strain it into pots, or run it in bladders, and keep it from the air.

TOMATO KETCHUP.

Pour boiling water on the tomatoes, and then peel them. Press them through a sieve, and boil the pulp thus obtained two hours over a gentle fire in a preserving kettle. Then add salt, ginger, nutmeg, mace, clove, cinnamon, allspice, black and red pepper, in such quantity as you prefer. Boil only a few minutes after the spice is put in, as that will deaden its flavor. Strain again through the sieve and bottle.

TO RESTORE SOUR MILK.

Stir in a teaspoonful of powdered carbonate of magnesia to a quart of milk.

FROSTING FOR CAKE.

Cut the whites of eggs to a stiff froth, gradually adding

two table-spoonfuls of fine white sugar to each egg. It must be beaten a long time. Flavor with lemon-juice if you wish. Spread it on evenly with a knife.

TO MAKE CHEESE.

Put the milk into a large tub, warming a part till the heat is quite equal to new milk; if too hot, the cheese will be tough. Put in as much rennet as will turn it, and cover it over. Let it stand till completely curdled, or over night. Then cross the curd with a knife, and let it sink to the bottom of the tub. Put a cloth into an open-work basket, place the basket upon a ladder laid across the tub. Dip the curd with a skimmer into the basket, and let it drain. When you have removed as much whey as you can from the curd, salt it, and put it into the shape in which it is to be pressed. Place this shape under the weights, and submit it to great pressure In a day or two the cheese must be turned, and again pressed When it has been pressed sufficiently, it may be removed from the press, rubbed with salt pork fat all over, and put in a cool, dry place. It must be rubbed every day for a long time. If there should be any cracks, paste tightly brown paper on, and grease it well. The quality and flavor of cheese depend upon a variety of minute and indefinite particulars, such as the temperature of the milk, the strength of the rennet, as well as the time which elapses in the course of the processes. It is difficult to lay down precise rules; success depending frequently on a sort of *knack* in the operation more than upon anything else.

SAGE CHEESE.

Bruise the tops of young sage and squeeze the juice. Mix this with the rennet and the milk before it is curdled.

TO MAKE BUTTER.

Skim the pans, as soon as all the cream has risen, into a

; which must be set into a very cool place, till you wish to use it. When you have cream enough for a churning see to it that the temperature is neither too hot nor too cold. If too hot, set the churn into a tub of cold water, and if too cold, the water may be warmed. Experience, or a "churn thermometer," will indicate what is about proper in this important respect. When the butter has come, take it out and put it in a large wooden bowl, which, as well as the churn, and everything else used, must be as sweet and pure as dew. With a large wooden spoon, work out all the buttermilk, sprinkling in a good quantity of fine table salt. Some good dairy-women let the butter stand in a cold place over night, and work it again in the morning.

POLENTA.

Pour boiling water upon a pint of meal which has been mashed smooth in a little water. Stir it till it is entirely free from lumps; stir in a table-spoonful of salt, a quarter of a pound of butter, the same of grated cheese. Butter a tin pan or baking-dish, and put in the mixture. Bake, till the top is browned, in a very hot oven.

TO REMOVE IRON MOULD.

Iron moulds should be wet with essential salt of lemons and water mixed with salt. Keep the spot wet all the time. As soon as it is removed, rinse the place in many waters to prevent the acid eating a hole through.

TO TAKE OUT MILDEW.

Mix soft soap with powdered starch, half as much salt, and the juice of a lemon; lay it on the mildewed part on both sides with a brush, and spread the article on the grass day and night till it is removed.

TO PREVENT FLANNEL SHRINKING.

Put it in a clean tub the first time washing, pour on boiling water, and let it stand till cold.

TO OUTWIT MOTHS.

Sew the articles up in linen cloths securely, sprinkling camphor, tobacco, or cedar-wood shavings in among them. They must be occasionally aired.

TO REMOVE STAINS OF WINE, FRUIT, ETC.

Rub both sides with yellow soap. Then lay on a thick mixture of starch and water; rub it in well, and expose the article to sun and wind for three days. If not removed, repeat the process. Sour buttermilk will sometimes remove a not very deep stain.

PASTE FOR CHAPPED HANDS.

Mix a quarter of a pound of unsalted lard, which has been washed in rose-water, with the yolks of two new-laid eggs and a large spoonful of honey. Add as much fine oatmeal as will work it into a paste. Press it into small jars and keep it closely covered.

TO WASH LACE.

Sew the lace very smoothly all around a large glass bottle Make a nice suds with soft water and castile soap, and set the bottle in. Let the water boil an hour, till the lace looks clear and clean. Then dry the bottle in the sun. Rip off the lace, enclose it with the folds of a portfolio for two or three days. Do not iron it, and it will have the exquisite appearance of new lace.

TO MAKE MOLASSES CANDY.

The West India molasses is the best. Boil it in a deep vessel to allow for its boiling over. When it is sufficiently

thick, butter pans, pour it in half an inch thick, and cool it Some persons add saleratus to make it crisp. Pulling a long time will improve the color

TO MEND IRON WARE.

Make a paste of ashes and salt with water. Fill the crevices with this, and it will shortly harden. Iron turnings or filings, sal-ammoniac and water, make a harder and more durable cement.

TO CLEAN BRASS WORK.

Take one ounce of oxalic acid, three quarters of a pint of rum, and three quarters of a pint of oil. Mix this in a bottle cork it close, and let it stand several days before using, shaking it occasionally. Rub the brass with a clean woollen cloth dipped into this mixture, then rub it dry with rotten-stone and another cloth.

TO CLEANSE WOOLLEN CARPETS.

Shake it and beat it well; lay it upon the floor, and tack in a few places. With clean flannels wash it over with one quart of bullock's gall mixed with three quarts of soft cold water, and rub it off with a clean flannel. They will look nice as new in color.

TO CLEAN PAINT.

Put a very little pearlash or soda into the water to soften it; then wash the paint with a flannel and soft soap. Wash the soap off, and wipe dry with clean cloths.

TO CLEAN PAPERED WALLS.

Moisten with water a clean large cloth; gently wipe off the dust from the paper. Stale bread rubbed on will answer the purpose.

TO REMEDY THE CREAKING OF A DOOR.

Rub a piece of soap on its hinges, and it will be instantly silenced.

TO EXTINGUISH A CHIMNEY ON FIRE.

Throw upon the fire below some handfuls of flour of sulphur, or stop the aperture of the chimney with a very wet blanket, and the flames will soon be extinguished. Water will increase the flames.

TO CLEAN BRITANNIA WARE.

Britannia ware should first be rubbed with a soft cloth and sweet oil; then washed in soapsuds, and rubbed with soft leather and whiting. Thus treated it will retain its beauty to the last.

TO CLEAN BLACK VEILS.

Pass them through a warm liquor of bullock's gall and water; rinse in cold water, then take a small piece of glue, pour boiling water on it, and pass the veil through it; clap it, and frame to dry.

TO CLEAN GLASS.

Common newspaper is one of the best articles. The chemical operation of some ingredient of the printing ink gives a beautiful polish. Slightly moisten a piece of paper; roll it up and rub the glass; then take a dry soft piece and repeat the process. No lint will remain, as is the case in using cloths.

FURNITURE POLISH.

Pour a very little linseed oil into a saucer; then with a soft rag rub the furniture all over. In a few minutes wipe it off with an old duster kept for the purpose; and then rub the article quite clean with a second cloth. This should be repeated once a week, and will gradually produce a most

beautiful polish, which will not become so easily scratched and marred as the usual polish.

TO PREVENT THE SMOKING OF A LAMP.

Soak the wick in strong vinegar, and dry it well before you use it; it will then burn both sweet and pleasant, and give much satisfaction for the trifling trouble in preparing it.

TO REMOVE INK STAINS.

Take a piece of mould candle (the tallow of which is commonly of the finest kind), melt it, and dip the spotted part of the linen in the melted tallow, then put it to the wash. It will become perfectly white, without any spot or hole. This is a better remedy than spirits of salt, or salts of lemon.

TO DESTROY BUGS.

Take two ounces of quicksilver, and the whites of two eggs. Beat them together till they become a froth. Apply it with a feather.

TO RESTORE VELVET.

Let one person hold the velvet tight, while another passes a warm flat-iron over it on the wrong side, after which a very light, soft brush may be used. The good effect of this upon old velvets will scarcely be credited.

CLEANING BLACK DRESSES.

Boil a handful of fig leaves in a quart of water, till it is reduce l'to a pint. Strain the liquor and bottle it. Articles of bombazine, crape, cloth, &c., need only be rubbed with a sponge dipped in the liquor, when the effect will be instantly produced.

TO CEMENT BROKEN CHINA.

Beat lime into the finest possible powder, sift it through fine muslin, then tie some of this in a muslin a little coarser

spread the broken edges with the white of eggs, dust on quickly some of the lime, and stick the edges together. Two persons should perform this operation, in order that it may be done speedily.

TO KEEP STOVES FROM RUSTING.

Melt fresh mutton suet, rub the stove carefully with it while warm. Then dust it well with pulverized unslacked lime tied up in a muslin rag. Stoves thus prepared should stand in a very dry place, covered with straw matting, and will keep free from rust for several months.

TO EFFACE SPOTS OF GREASE FROM SILKS.

The recipes for this are very numerous, and, with one exception, are all objectionable or ineffectual. Turpentine will extract the grease, but will form an edge wherever it is applied; ether fails to touch either the spot or the remains of the turpentine. French chalk absorbs the greasy matter, but leaves a muddy or dull appearance, that is almost as unsightly as the grease. Advertised remedies (all of them, at least, which have fallen under our observation), whether in the form of ball, cake or liquid, equally fail, however carefully applied. The only safe and really infallible method of extracting grease spots from silks (of even the most delicate hues) is the following, which should be applied as soon after the discovery of the injury as possible, in order that no further mischief may be caused by dust or dirt settling on the grease. Hold the part firmly, to prevent the silk from being creased; then with a clean soft cambric handkerchief rub the spot very briskly, but not with sufficient violence to fray the silk; change the portions of the handkerchief frequently; the silk may be held to the fire to assist the operation, but this is not needful. In the course of a minute or two the spot will have entirely disappeared. This we know to be effectual.

TO CLEANSE HAIR-BRUSHES.

Procure some hartshorn, pour it in a shallow pan and immerse the bristles by laying the brush flat down in the pan Let it remain a very few moments, shaking it around a little. This is a very neat and effectual method. Pearlash dissolved in boiling water is said to be good.

BITTERS.

Put into a quart of sherry one ounce of pounded aloes, the same of rhubarb and of liquorice root, also one teaspoonful of powdered ginger; keep it in the sun or by the fire for eight or ten days, shaking it frequently. Let it settle for twenty-four hours; strain it through flannel. Two or three spoonfuls relieve headaches and weakness of the stomach.

SANDWICHES FOR TRAVELLERS.

Spread butter very thinly upon a slice of bread; then sprinkle on a layer of grated dried beef or tongue; place upon the top of this another buttered slice. Repeat this; cut it into four parts and wrap each in a separate paper.

TO TAKE IRON STAINS OUT OF MARBLE.

Mix equal quantities of spirit of vitriol and lemon-juice, shake it well, wet the spots, and in a few minutes rub with soft linen till they are gone.

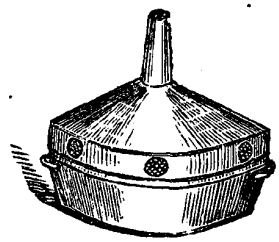
TO REMOVE RUST FROM STEEL.

Rub the steel well with sweet oil, and in forty-eight hours rub it well with unslacked powdered lime till the rust disappears.

TO WASH BLACK SILKS.

Warm some small beer, and mix some milk with it; then wash your silk in this liquid, and it will give it a fine color.

PRATT'S SELF VENTILATOR



A NEW DOMESTIC UTENSIL.

Above is the drawing of a new and valuable domestic utensil, for which a patent has just been issued. This drawing represents an enclosed milk pan, so arranged as to secure the supply and circulation of air required for the separation and rising of the cream. By reference to the engraving, it will be seen that the pan has a cover; around the lower rim of the cover, are several series of minute perforations for the air to enter, and at the top of the chimney, (as it may be called,) which rises from the centre of the cover, is another series of perforations for the air to escape. When warm milk is placed in this pan, the colder external air presses in through the lower range of perforations in the cover, and forces the warm air out through the perforations above, thus producing the required circulation. The circulation of air will diminish, as the cooling process goes on, but not cease; for gases being evolved in the production of cream, their lightness will still cause the air to draw in through the lower perforations, and so continue the process of ventilation.

From the description we have given, the value of this new milk pan will be apparent. Dairymen often have great difficulty in protecting their open pans from gnats, flies, rats, mice, snails, lizards, &c , &c.; and they cannot cover them, because, if the air is shut out, the cream will not separate from the milk.

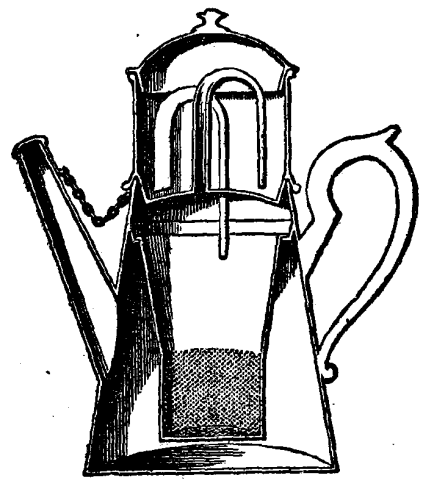
But not alone to dairymen is the invention of value. In every family, milk is used; and with one or more of

these self-ventilating pans, the best condition for raising cream is secured. Covered, and set upon a shelf, or the cellar floor, the pan is entirely free from molestation.

As the temperature gained inside of this pan is several degrees lower than that of the surrounding atmosphere, every intelligent housekeeper will at once see its value as a ventilator and cooler for other purposes. A joint of meat, in warm weather, cooked or uncooked, will keep for hours longer in one of these self-ventilators, than when exposed to the air outside—not to speak of safety from flies. They may also be used for butter, cheese, and a large variety of articles not necessary to mention.

The manufacturers, under the patent of these Self-Ventilators, are Messrs. Arthur, Burnham and Gilroy, of Philadelphia. They are getting up cake and bread boxes, and various other articles of domestic use, based on the same principle.

"OLD DOMINION" COFFEE POT.



COFFEE.

Boiled coffee, it is well known, is superior to coffee made after the French fashion, by straining; but, when boiled in an ordinary coffee pot, the fine aroma goes off with the vapor, leaving the infusion flat or bitter, hence a resort by

many housekeepers to the French biggin. Recently, there has been patented a new coffee pot, which entirely removes the common objection of waste of strength, and flavor, by evaporation in boiling. It is called the "Old Dominion" Coffee Pot, and is made with a condenser at the top in which two bent tubes (see cut) are arranged, one of which acts as a syphon.

After the coffee and water are placed in the coffee pot, the condenser, containing a small portion of cold water, is put on, and the spout closed with a movable cap, so that not a particle of vapor can escape. As soon as the coffee begins to boil, the vapor, instead of being given off into the room, passes up one of the tubes, and is condensed by the cold water, into which as much of the aroma as was carried off with the vapor is discharged. As the coffee continues to boil, the vapor, loaded with the aroma, continues to pass through the tube into the water held in the condenser, until the water is raised above the level of the syphon, when the whole passes back, by suction, into the coffee below. Thus the coffee is boiled, and yet does not lose a particle of its fine aroma or strength.

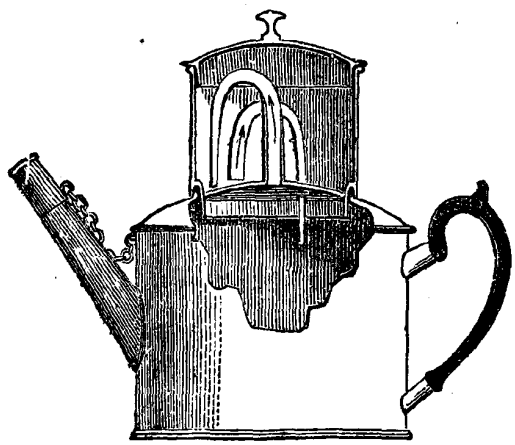
Several attempts have been made to construct a coffee pot that would accomplish this desirable object, but, until the "Old Dominion" Coffee Pot appeared, none was found entirely adapted to the purpose. It seems to be as near perfection as can at present be attained. It is simple in construction, easily used, and will give good coffee always at one fourth less cost than by the old modes of boiling.

There are, in coffee, both an aromatic and a bitter principle. In boiling, the aromatic (which is very volatile) escapes, if the boiler is open, and the bitter remains. The excellence of coffee depends on the amount of aroma retained in boiling; but all know that this delicious fragrance of the berry is allowed to pervade the whole house for half an hour or so before breakfast, during the boiling process,

and that, in too many cases, the flavor of the coffee is so impaired, that little or no enjoyment is found in the drinking. Coffee thus deprived of its aroma, is neither so pleasant to the taste, nor so healthy as a beverage.

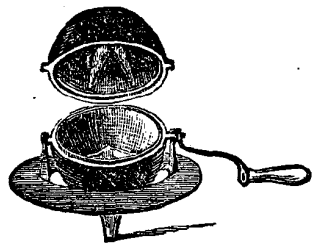
We particularly recommend to all housekeepers who have not tried it, the "Old Dominion" Coffee Pot as in all respects what it is represented to be. The amount of testimony in its favor, is remarkable, and is of the most conclusive character. It is, in the language of Dr. Hall, of the Journal of Health, "One of the new things offered to the public, in which no imposition is practiced, and which has the double vouchers of science and common sense."

THE "OLD DOMINION" TEA POT.



The "Old Dominion" Tea Pot is made on the same plan as the "Old Dominion" Coffee Pot, and is designed for boiling BLACK TEA. Only one half the usual quantity of tea is required, and a beverage obtained as much superior to the ordinary infusion of tea, as the coffee made in the "Old Dominion" Coffee Pot is superior to coffee made in the common boiler. This is not mere assertion *but fact*, as any housekeeper may prove for herself.

As a matter of economy, to say nothing of the superior excellence of the tea which it produces, the "Old Dominion" Tea Pot commends itself to all housekeepers.



ROASTING COFFEE.

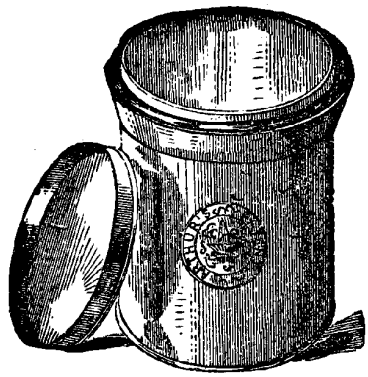
Coffee, if you would have its best flavor, should be roasted at home; but *not in an open pan*, for this permits a large amount of aroma to escape. The roaster should be a close sphere, or cylinder. The aroma, upon which the good taste of the coffee depends, is only developed in the berry by the roasting process, which also is necessary to diminish its toughness and fit it for grinding. While roasting, coffee loses from 15 to 25 per cent. of its weight, and gains from 30 to 50 per cent. in bulk. More depends upon the proper roasting than upon the quality of the coffee itself. One or two scorched or burned berries will materially injure the flavor of several cupsful. Even a slight over-heating diminishes the good taste.

The best mode of roasting, when it is done at home, is to dry the coffee first in an open vessel until its color is slightly changed. This allows the moisture to escape. Then cover it closely and scorch it, keeping up a constant agitation so that no portion of a kernel may be unequally heated. Too low and too slow a heat dries it up without producing the full aromatic flavor; while too great heat dissipates the oily matter, and leaves only bitter, charred kernels. It should be heated so as to acquire a uniform deep cinnamon color and an oily appearance, but never a deep dark brown color. It should then be taken from the fire and kept closely covered until cold, and further until used.

Wood's Ball Coffee Roaster, a cut of which we give, is considered the best in use.

PRESERVATION OF FRESH FRUIT, IN SELF-SEALING CANS AND JARS.

Since the introduction, a few years ago, of ARTHUR'S now celebrated "*Self-Sealing Fruit Cans and Jars*," we have been in possession of a new luxury for the table, and fresh fruit in winter has now become a thing indispensable among all good housekeepers.



We give a drawing of this can or jar, that all may know it at a glance. You will see that it has a channel around the mouth, which is filled with cement; and all you have to do, after the can or jar is filled with hot fruit, is to press the lid down into this cement, lay a weight upon it, and let it stand until cold. A great many worthless imitations of "Arthur's" cans and jars are in market, and in their use, a great many housekeepers have lost their fruit. We mention this, that purchasers may be on their guard. Mr. Godey, of the "Lady's Book," good authority among housekeepers, says, "In answer to numerous inquiries from our lady friends, in all parts of the country, as to which are the best self-sealing cans and jars, we say, unhesitatingly, Arthur's; and our advice is to use no other." They are made of tin, glass, and cane-colored earthenware, and may be obtained of dealers in housekeeping articles, and storekeepers generally.

General Household Directions.

General Household Directions.

If possible have the washing done on Monday, as there is no more sure sign of a poor housekeeper than to delay the washing till the latter part of the week, when it can be as well done on Monday but for the lack of energy and decision.

Soft soap is a little more economical, if properly used, although there is greater opportunity for waste than in the bar soap. Save all the grease and ashes, in proper articles, ready for use in case soap is made at home, which is a very thrifty practice; or, if you prefer, these waste articles may be sold, and soap taken in exchange.

As far as may be, observe Dr. Franklin s golden rules: Do everything in its proper time; devote everything to its proper use; keep everything in its proper place. It is the easiest way in the end to be thorough and systematic in every department of household labor, as all will testify who ever have tried it.

An evidence of neatness and economy consists in having a variety of bags, large and small, neatly labelled, and filled with rolls and pieces of all sorts of articles, ready for use at a moment's warning. A little time spent in preparing these bags will be more than made up by the convenience and satisfaction it affords.

It is good economy to purchase articles not liable to perish, by the large quantity, first ascertaining that they are

of the best quality. Such articles should always be properly stored, and, if practicable, kept under lock and key, thereby lessening the temptation to any person to fraudulently dispose of them.

Salt should be kept in a very dry place, or it will acquire dampness. If lumpy, it should be rolled smooth before putting on the table.

Apples should remain out of doors in barrels till the weather becomes too cold. If very moist, wipe them, and let them remain unheaded as long as possible. Pick them over occasionally, as one defective apple may injure the lot.

All kinds of flour and meal should be kept covered, and in a cool, dry place. If your family is of medium size, a bushel of Indian meal at a time is enough, and in warm weather it should be stirred often to prevent its becoming sour. A cloth should always be kept upon the flour-barrel, in addition to the cover, to keep out insects, crumbs and dust.

Sago, tapioca, macaroni and arrowroot, should be kept in a cool, dry place, as they are liable to become sour and musty.

When a cask of molasses is bought, draw off a few quarts, else the fermentation produced by moving it will burst the cask.

Butter should be kept in stone jars or in firkins of oak. Lard should be poured liquid into wood or stone, or new bright tin, and kept in a cool, dry place. Some nice housewives keep it through the summer in a closed fireplace of a cool room. It is a good way.

Cheese should be kept wrapped in a thick cloth, to keep in the moisture, as well as to preserve from insects. Grate dried pieces of cheese, and pack them in a small glass jar, well moistened with wine or brandy, and it will be found very epicurean.

Bread and cake keep moist in tin. A closet, called a safe for keeping food in the cellar, is an important convenience for keeping meat, bread, milk and butter

Salt fish should be kept in a dry place, separate from other articles.

Potatoes should be put into the cellar as soon as dug. Lying in the sun turns them green and makes them watery. Some good housekeepers lay sods over the barrels of potatoes not in immediate use.

Herbs should be gathered when just beginning to blossom, as they are then in perfection. Medicinal herbs should be dried, put up in paper bags, and labelled. Those used in cooking should be pounded, sifted and put into labelled boxes.

Cabbage should be buried in sand with the root upward. Also celery. All kinds of vegetables should be preserved from freezing, as that ruins them.

When a well is cleared out, if any offensive substance is found in it, sprinkle the bottom with a few quarts of quick-lime. Lime should also be sprinkled into the sink in warm weather.

Let there be no neglected corners in any part of your establishment. In some houses, the front rooms are kept nice, while others are in a disorderly state.

Inspect your cellar and wood-house often, and let every place be kept neat.

Quite faithful domestics are inclined to be neglectful of the pots and kettles. See that fine sand is often used in cleaning them; and let the closet in which they are kept be in as good order as the china closet. It is a good way to lay stiff brown paper, or clean pieces of straw matting, upon the shelves where they are kept. It saves a great deal of labor.

If meat is frozen, lay it in cold water to thaw. A piece of ten pounds will require all night to thaw. Beef and mutton improve by keeping. Meat is better for not being frozen, except fresh pork.

Saleratus is a good substitute for saltpetre in curing hams

Soup should never be permitted to remain in metal pots families have sometimes been poisoned in this way.

In using alkalies with acids, to raise mixtures, the poorest is pearlash, the next best is saleratus; bicarbonate of soda is still better, and sal-volatile is best of all. But one thing must be remembered in reference to sal-volatile, and that is, that the lightness made by it is owing to the disengagement of the gas by heat. It is mixed with the flour, and, when set in the oven, the heat volatilizes and expels the gas, and thus the lightness is induced. Sal-volatile is certain to make any mixture light that can be raised by anything.

Cooking is often much improved by a judicious use of sugar and molasses. Thus, in soups, a very little sugar, say half a teaspoonful to the quart, gives body to the soup, and just about as much sweetness as is found in the juices of the best and sweetest kinds of meat. It is very good when the meat used is of an inferior sort, and destitute of sweetness. So, in preparing vegetables that are destitute of sweetness, a little sugar is a great improvement. Mashed turnips, squash and pumpkin, are, all of them, much improved by extracting all the water, and adding a little sugar, especially so when they are poor.

A little molasses always improves all bread or cake made of unbolted wheat or rye.

A little lard or butter always improves cakes made of Indian meal as it makes them light and tender.

The careful use of salt is very important in cooking. Everything is better to have the salt cooked into it, but there should always be a little less salt than most would like, as it is easy for those who wish more to add it, but none can subtract it.

When the shortening is butter, no salt is needed in cakes and puddings. A little salt in sponge cake, custards, and the articles used for desserts made of gelatine, rice, sago, tapioca

and macaroni, is a great improvement, giving both body and flavor.

Vinegar is best made of wine or cider. Buy a keg or half barrel of it, and keep it in the cellar, and then keep a supply for the castors in a junk bottle in the kitchen.

It is a piece of economy to buy starch by the large quantity. It comes very nicely put up in papers, and packed in a box. Starch, which by the single paper is five cents a pound, if bought by the box is only three cents a pound, and this makes a large difference in a family in a year. The high-priced starch is cheapest in the end.

Wood should be purchased in season, so that it may have time to ripen and become fit to burn. A cord of small, crooked sticks does not contain half the wood there is in a load of solid logs. The best wood for fires is the hickory, hard maple, white ash, black birch, yellow birch, beech, yellow oak and locust. To know the amount of wood in a load multiply the length by the breadth, and the product by the height. If it is one hundred and twenty-eight feet it is a cord.

Water may be purified by straining it through a sieve or flower-pot, in which are pounded charcoal and fine sand.

Cheap red wafers, thrown in the vicinity of cockroaches, will destroy them.

By good hours, especially an early breakfast, a family is more regular, and much time is saved. If orders begin soon in the morning, there will be more time to execute them, and servants, by doing their work with ease, will be more equal to it, and fewer will be necessary. If the economy of time were duly considered, the useful affairs transacted before amusements were allowed, and a regular plan of employment were daily laid down, a great deal might be done without hurry or fatigue; and it would be a most pleasant retrospect at the end of the year, were it possible to enumerate all the valuable

acquirements made, and the good actions performed by an active woman.

It is a good plan to require a bill of purchases, and receipt, even if the money be paid at the time of purchase; and, to avoid mistakes, let the goods be compared with these when brought home.

Much trouble and irregularity are saved, when there is company, if servants are required to prepare the table and side-board in similar order daily.

The best means to preserve blankets from moths is to fold them and lay them under the feather-beds that are in use, shaking them occasionally.

Small mats and cup-plates should be placed upon a well-ordered table, to preserve the cloth from being stained. The table-cloth should be folded in the same creases in which it was ironed, and a heavy board laid upon it.

Cucumbers should always be permitted to soak half an hour in cold water before being eaten. They should be seasoned the last thing.

Lamps require careful attention every day; for nothing is more unsightly or vexatious than an untrimmed, crusty-wicked lamp, especially when time is precious. Do not fill them quite full; keep a pair of sharp scissors to cut off the wicks, and a supply of clean cotton and woollen rags to rub them with. Occasionally they will require new wicks, and a thorough washing inside with soapsuds. The nicest of oil is thought to be the cheapest in the end by good housewives.

The table-knives also require daily cleaning. Wash and wipe them, and then rub them with a cork dipped in brick-dust and soft soap. Never rub a knife on a board in cleaning it, as it wears it out very fast. After scouring, do not wash them, but wipe them with a dry cloth. Use a small stick to get the dust out from the tines of the forks. Knives used only for company should be examined often that they may gather no spots of rust.

A good housekeeper should have some regularly-appointed time to attend to "odds and ends," say once in two weeks, or once in a month. The family provisions, towelling, bed and table linen, silver, knives and forks, mending, and many other things, might come under this head. A housekeeper who will have a regular time for attending to these particulars, will find her whole family machinery moving easily and well; but one who does not, will constantly be finding something out of joint, and an unquiet, secret apprehension of duties left undone or forgotten, which no other method will so effectually remove.

Some ladies carve with ease and grace; it being a matter requiring more address than strength. The carving-knife for a lady should be light, and of a middling size and fine edge. The dish should not be too far off from the carver, as it gives an awkward appearance, and makes the task more difficult. Attention is to be paid to help every one to a part of such articles as are considered the best.

Sweeping, dusting and polishing, should proceed daily, and never wholly stop. Carpets should be swept with a broom once a week if in common use; at other times a brush and dust-pan should be used; although this method is more laborious, yet it pays well in the end, not only saving the carpet, but clouds of dust. Tea-leaves should not be used upon nice carpets.

Flowers are the most beautiful ornaments, when nicely selected and arranged, that can belong to a house; for, though they perish, and do not last as a piece of china does, they afford infinite variety, and give such liveliness and variety to every place that contains them, as no kind of manufacture, whether ancient or modern, ever did or will give.

It is an excellent plan for every lady to make a receipt-book of her own from actual experience; for it is hardly to be expected that the receipts in this book, although the result of experience, will be precisely adapted to the various peculiar wants of families in general

Sugar used in moderation is nourishing and good; but much of it destroys the appetite, and injures the digestion. Moist sugar is the sweetest and most opening; refined sugar is of a binding nature. Young children, as a general rule, are better without a large quantity of sugar, except such as is contained in their food. Spices should be used in moderation; children should not be permitted to use them, and thereby acquire a taste for them.

Salt, moderately used, especially with fish, flesh, butter and cheese, is very beneficial. But if it be immoderately used, it has a contrary effect. Very little salt need be used with vegetable food of the grain or seed kind; for the less salt that is put to it the better. Salt excites the appetite, assists the stomach in digesting crude, phlegmatic substances, is cleansing, and prevents putrefaction; but, if too much used, it heats and dries the blood and natural moisture.

Weights and Measures.

Two gills are half a pint.
Two pints are one quart.
Four quarts are one gallon.

Of dry measure, half a gallon is a quarter of a peck.
One gallon is half a peck.
Two gallons are one peck.
Four gallons are half a bushel.
Eight gallons are one bushel.

About twenty-five drops of any thin liquid will fill a common-sized teaspoon.

Four table-spoonfuls, or half a gill, will fill a common wine-glass.

Four wine-glasses will fill a half-pint or common tumbler, or a large coffee-cup.

A quart black bottle holds in reality about a pint and a half.

Ten eggs generally weigh one pound before they are broken.

A table-spoonful of salt is generally about one ounce.

One pound of butter is one quart.

One pound of flour is one quart.

One pound of loaf sugar is one quart.

One pound and two ounces of Indian meal are one quart.

One pound and two ounces of brown sugar are one quart.

One pound and one ounce of powdered sugar are one quart.

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