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THE

PRACTICAL HOUSEKEEPER,

AND

YOUNG WOMAN'S FRIEND;

Containing Useful Receipts and Advice

ON

DOMESTIC ECONOMY.

BY

MRS. M. L. SCOTT.

Every wise woman buildeth her house; but the foolish plucketh it down with her hands.—*Prov.* 14, 1st.

TOLEDO, OHIO:
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PREFACE.

Always having felt that, Domestic Economy was not regarded in its true light, or treated with a sedulousness required; and having frequent and appealing solicitations to bring before the public a work which might enlighten the ignorant and uninstructed in this important branch of education,—I have consented, with no little hesitation, to attempt a reformation in the minds of young girls, and to show them that Household Cares can be rendered both easy and interesting; that they deserve to be called, or styled *accomplishments* instead of *drudgery*.

The few heads under which I have briefly, but plainly explained my views, are these: General Advice on Domestic Economy; Economy of Time and Money; Every Day's Employment through the Week; Cleaning House, &c.; A Few Hints on Table-Setting; and a fund of information in Cookery, with well-tried Receipts.

Having practically illustrated this Science for over twenty years, I have no hesitation in presenting my Receipts to the use of the Epicure, not fearing that—if strictly adhered to—they will fail of pleasing. I have endeavored, so far as possible, to avoid everything which might offend or give dissatisfaction, while expressing views contrary to common practice and opinion. But I cannot, consistently, refrain from expressing a belief that the idea advanced in the well-known proverb—"*She looketh well to the ways of her household and eateth not the bread of idleness*"—should be essentialy regarded by every housekeeper. The young housekeeper, and one who desires to become perfect in the Science, will find herself assisted by a strict observance of the system here embraced and offered to her.

Even *reason* cannot speedily enlighten a novice in the management of household duties. The Science is as new to her as is "A. B C." to the child. She needs advice, seldom found in books issued expressly as Assistants. These books are often devoid of everything which tends to regulate and systemize her household employments. Late works of this character, however, are improving in this respect:

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and many very valuable have been issued, which treat this matter with becoming importance and in a manner sufficiently impressive to awaken an interest in those who have so long slumbered over the subject.

The great secret of good housekeeping is—*System*. This work is intended to benefit those whom early training has caused to view domestic employment in the light of degredation, and who have imbibed the principle that it was time enough, when they took upon themselves the responsibility of a wife and mother, to become enslaved in its cares and trials. Young girls should be taught to adopt these rules as a *pleasure;* and trained to an early observance of them as a pursuit best adapted to their nature, containing and embracing that variety which gives to life a zest and affords them the spice for a flavor.

How injudicious are teachings which render a sensible woman miserable! How unjust are mothers who bring up their daughters ignorant of household duties, and suffer them to commence in the world unpracticed and untaught in a branch of education so necessary to secure and promote creature comfort! Ignorance increases all their difficulties and renders more certain a failure in all their undertakings, and discourages all hope of ever attaining to any proficiency in a science of incalculable value. What but a thorough knowledge of this profession can enable the administering of suitable comforts to a household?

I do not expect to instruct or enlighten those who are already *practically* informed on this subject; neither do I apprehend their *criticisms* will form any barrier to the advancement of its principles. Yet "few are too old to learn," and some idea may be advanced even in this small volume, which may increase the wisdom of even an adept, and enable their husbands to adopt the language of an eminent lawyer, who would not permit himself to be a candidate for the United States Senate. Says he: "My habits are retired and domestic, and *all my sources of happiness are at home*"

"Action! action! all is action
In this restless world of ours;
He who would gain health and glory,
Must not doze in idle bowers.
Action! action! without action
Wisdom droops and virtue dies;
Would'st thou wreath thy name with laurels,
Mark each moment as it flies.
Act thy part in life's great drama,
Pass beneath the chastening rod;
Do thy duty, nothing fearing—
Leave the rest in faith to God."

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WEIGHTS AND MEASURES.

Measures for Housekeepers.

Wheat Flour	one pound	is one quart.
Indian Meal	one pound 2 oz.	is one quart.
Butter, when soft	one pound 1 oz.	is one quart.
Lump Sugar	one pound	is one quart.
White Sugar, pow'd	one pound	is one quart.
Best brown Sugar	one pound 2 oz.	is one quart.
Eggs	ten eggs	are one pound.

Liquid Measure.

Sixteen large table spoonfuls	are	half a pint.
Eight large table scoonfuls	are	one gill.
Four large table spoonfuls	are	half a gill.
A common sized tumbler	holds	half a pint.
A common sized wine glass	holds	half a gill.
Four gills	make a	pint.
Two pints	make a	quart.
Four quarts	make a	gallon.
Eight quarts	make a	peck.
Four pecks	make a	bushel.

Apothecaries' Weight.

Twenty grains	make a	scruple.
Three scruples	make a	drachm.
Eight drachms	make an	ounce.
Twelve ounces	make a	pound.

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Avoirdupois Weight.

Sixteen drachms.....make an.....ounce.
Sixteen ounces.....make a.....ponnd.
Eight pounds.....make a.....quarter.
Four quarters.....make a..... hundred.
Twenty hundred.....make a.....ton.

A teaspoon holds sixty drops of liquid. A table spoon if heaped, holds an ounce of sifted flour, or powdered sugar.

Some sugars are heavier than others, and the same measure will not answer; but 16 oz. is the safest plan for the lbs. There is a great difference too, in the weight of eggs. We need judgment as well as knowledge to guide our household affairs.

Scales are much more convenient than steelyards for weighing materials for cake; nd every good housekeeper will provide herself with them if possible.

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REMARKS AND ADVICE.

Too many fear that they may be brought on a level with those whom they consider their inferiors, for the simple reason that they have been placed to perform drudgery; perhaps by no fault of theirs, but more probably by the injudicious and improper management of their mothers.

Two thirds of the mass of young girls that have been thrown upon the clemency and mercy of others, had their mothers been trained in the school of industry and economy, and not wasted their living by idleness and extravagance, might now be thought more worthy of common respect.

For the want of a proper knowledge and the ability of mothers to proffer to their daughters a suitable education, for the culinary department as well as the drawing-room; they not only are subjected to servitude, but are inefficient for action when placed in the kitchen; and hence are driven from house to house, with fruitless efforts to obtain a resting place or a home.

Ah! my gentle readers, do not think that because you are now elevated above this condition, it will be always well with you, or your daughters.

You can, in a great measure, avert this evil, by a close application to a science which cannot humiliate you in the

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least while fortune smiles, friends favor and sustain you, and you are able to live without constantly applying yourself to its details.

It will never mar your happiness, affect your dignity, nor deteriorate from your health, to digress from your present occupation or accomplishments, and acquaint yourselves with domestic economy. Circumstances may compel you to embark in this science when its duties will become far more oppressive, its management far more perplexing, from the fact, that you are a novice in its most essential attainments, and must gain the knowledge by sad lessons of experience.

Secure to yourself the rudiments at least, and I hope that the advice and instruction here laid down, will assist and enable you to become, in some little time, a good and systematic housekeeper.

We know that a vast majority of our American ladies are without a knowledge of household duties, and pride themselves in their ignorance; considering it an honor to have never looked into their kitchen.

They offer a variety of causes for their boasted ignorance. The *great affluence* which has always surrounded them; the *delicate health* which has ever been their condition; the *degradation* which they have been taught they must suffer, if they were found in this *detestable atmosphere*.

In no country but our own, do ladies consider this science as humiliating. Foreign ladies, more intelligent than many of our *ladies*, consider it conducive to health and pleasurable to the mind, to attend in person to the management, and also to assist in the labors of their culinary department. They do not despise themselves, or consider that they shall bring reproach upon their characters, by moving in a sphere which every woman should move in.

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I do not imagine, as many American ladies do, that we transcend our foreign sisters in any science—certainly not in the cultivation of domestic accomplishments.

Were it not for our own interests to at least, superintend our affairs, it would drive away ennui, and refresh and invigorate our physical system, and prevent us from resorting to so many trifling amusements *to kill time*—the murder of which too many of our ladies are guilty of; while their husbands are killing themselves to support a love of indolence, dissipation, pride and arrogance. It is vain, and worse than vain, to attempt a reform on this subject at this time, for custom has so strongly confirmed this weakness, that it cannot be immediately accomplished.

Many ladies prefer any, and every evil arising from this torpid state, into which early training has so securely bound them; and we must leave them in their inextricable position for the present, hoping that a brighter day may dawn upon them, and that honest, faithful, true and interesting Woman may yet emerge from this darkness, and shake off these fatal errors. We pity, while we censure the woman who considers honest industry a fault, and forgets that she was intended for a *help-meet* as well as a *help-eat*.

Many valuable books on this subject have been published, filled with cooking, medicinal and other valuable receipts; yet I have not met with any that will enable the young housekeeper to pursue a systematic course, enabling her to perform all her household duties, and find much time for social enjoyment.

Without system we can accomplish but little. Rarely any business prospers without method. If system be necessary in any branch of education, it is in that of domestic economy. We have a regular and similar round of duties to perform

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every week; but how few ladies have a care to the performance of these duties, and how weighty they become for the want of order and regularity—permitting work to become our master and we its slaves. Commence with ambition, and with a determination to control all your affairs in such a manner, that your own comfort, your husband's interest, and your mutual welfare will be increased.

"*Woman is the presiding genius of home.*" If she takes no interest in it, how can it be prosperous? The words—Woman and Home, are so closely combined, so speak and mean the same; that we cannot think of one without associating with it the other. It is the place where she should rule, manage and control all around her, taking *love* for her motto and *wisdom* for her guide: for it is the place where her characteristics become indelibly stamped. She exerts a power which must be felt, be the result for weal or woe. Should she not strive then, both by precept and example, to cultivate in herself and those around her, all the virtues; everything that refines, elevates, and makes her family the centre of attraction? And how can she do this better than by pursuing a system, and allowing the most decided order to prevail in all her departments? Once well learned, it will not be easily forgotten; for "practice makes perfect," and no day arrives without bringing with it its proper employment.

How much has been written by eminent ladies who have devoted their time and talent to this important subject; have discussed it with so much ability and humor, endeavoring to conform their views to the minds of practical housewives, and thereby extend an influence, salutary in its effects, and lasting in its benefits. Still the same listlessness is apparent, and the same indifference manifests itself all around us.

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Popularity has so firmaly erected her battlements against any improvement in this matter, that it appears to me that little remains to be said, to convince ladies of the sin of idleness and pride.

Since labor has become a reproach and honest industry condemned, by what constitutes fashionable society; many consider it far less degrading to wrong their fellow men, than to be found engaged in some honest pursuit or employment. When men of high standing take that method—men in our best society—to enrich their coffers; is it to be wondered at that they should have followers in the more humble class? To this rule there are many exceptions; men and women of high integrity, of characters irreproachable, who keep the chain of society from breaking. I wish I could assert, truthfully, that all men of wealth could boast of honorably obtaining their possessions; but wealth in too many instances forms a barrier between them and justice, shielding their crimes and their intrigues. Men of this character affect to scorn those who have too much honor to succumb to their vicious practices; yet they daily receive court and homage from thousands of fashionable sycophants.

A day of retribution, however, is at hand, and the wealth that so kindly cloaks the sin of its possessor from even an investigation into his character, will then be of little avail.

However important it may be to dwell upon the evils arising from this course of conduct, we can have but little hope of the future generation if criminality be overlooked because of aristocracy of wealth, when that wealth is unjustly obtained.

Poverty is no *disgrace*, and yet it is punishable with taunts, jeers and scoffs, that break the hearts of too many honest and industrious women, who know they can never

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rise above it. Extravagance is a *vice*, and yet it meets with loud applause. Is this right? No! Then let conscience be aroused, virtue awake, and the garb of charity be thrown over the indigent; let character become the standard for respect and admiration, or disrespect and scorn. Let justice be executed upon the deserving, no matter what their opulence or ostentation may have secured to them. Let a feeling pervade the community that vice in all its forms shall be frowned upon; that virtue wherever discovered shall be applauded: then how soon would the face of society wear a different aspect, and how soon would the question arise—Will I be justified in so doing?

We have to deal with a just God, and His will and His approbation should govern all our acts through life. "*He that walketh uprightly walketh surely; but he that perverteth his ways shall be known.*"

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RECEIPTS.

BREAD.

Flour Bread.—Half a pint of home-made yeast for two loaves, three pints of warm water or milk, salt, and keep it warm until it looks frothy. If sour, put in a teaspoonful of pearlash when you mould in your flour, dissolve it well, knead it up pretty stiff and let it rise again; then mould it, put it in well greased pans, and when it cracks, bake in a moderate oven: bake one hour. If the loaves slip easily in the pans the bread is done.

Dyspepsia Bread.—Three quarts wheat meal, one quart of soft water warmed, one gill of fresh yeast, one gill of molasses, one teaspoonful of salaratus; and bake as before directed.

Rice Bread.—Boil one pint of rice soft, add a pint of cream, three quarts of flour; put it in a tin or earthen vessel to rise; when it has risen sufficiently, divide into three loaves and bake.

Good Brown Bread.—One quart of Indian meal, scald with boiling water, three pints of rye meal, half a cupful of

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molasses, a teaspoonful of salaratus dissolved in warm water, two teaspoonfuls of ginger; let it remain in the pans over night; when sufficiently light put it into pans and bake.

Sour Milk Bread.—Take one quart of sour milk and one teaspoonful of pearlash dissolved in a little hot water, a little salt, and mix not very hard. Bake as soon as mixed.

Pumpkin Bread.—Take a pumpkin, boil in water until done; then add flour so as to make it dough, a little salt, and a half pint of yeast improves it: bake one and a half hours.

Yankee Bread.—Take two measures of Indian and one of rye meal; mix with milk or hot water to the consistency of stiff, hasty pudding, add a pint of yeast; when cool bake in iron pans or iron kettles, four or five hours. Let it rise.

Soda Bread.—Mix dry and well rubbed together, two teaspoonfuls of cream of tartar with one quart of flour; then dissolve three fourths of a teaspoonful of super carbonate of soda, two thirds of a pint of milk or water; mix thoroughly and bake immediately. This makes one nice loaf. When you use brewers' yeast, one table spoonful is enough for one loaf.

Potato Bread.—Boil the potatoes not quite so soft as commonly; then dry them a short time on the fire, peal them while hot, and pound them as fine as possible; next put a small quantity of pearlash to new potato yeast, work in as much flour as will knead in. Do not add any water to it.

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After the dough is thus prepared let it stand an hour or more before you put it in the oven: bake three quarters of an hour.

Rye Bread.—Wet up rye flour with lukewarm milk, put in yeast as for wheat bread, a teaspoonful of salt, table spoonful of butter; knead it soft. After rising put it in pans without moulding: let it stand a few moments, then bake.

YEAST.

Hop Yeast.—Two quarts of boiling water, half a pint of hops; boil twenty minutes. Have sifted three pints of flour. Strain the liquor from the hops or the flour boiling hot. You can leave part of the liquor to cool, and then stir it in; put in a cupful of good brewers' or home-made yeast when sufficiently cool; tie up your jar and keep it in a cool place.

Yeast Cakes.—Stir into a quart of good lively yeast a table spoonful of salt, and rye or wheat flour to make a thick batter; when it rises stir in Indian meal until it will roll out good. Set it to rise again, roll them very thin, cut them into cakes with a tumbler and dry them in the shade. Scald your meal.

Milk Yeast.—A pint of new milk with a teaspoonful of salt, and flour sufficient to make a batter; set by the fire and keep lukewarm; it will rise in a few hours. This bread dries quickly and should be eaten when fresh.

Potato Yeast.—Boil six large potatoes in three pints of

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water: when done mash them smooth and pour the water over; stir in some flour if not quite thick, a cup of good yeast when nearly cold: a table spoonful of molasses added will preserve it.

Salt Risings.—One pint warm water, a teaspoonful of salt; stir quite thick and keep warm; when it rises mix warm, make into loaves, and when light bake three quarters of an hour.

In summer, yeast sours easily. Make but little at a time. In cold weather be careful that it does not freeze. Always keep it tied down or corked in bottles. If it becomes acid, put in a little pearlash. If it does not foam do not use it. Keep it in a stone jar—tin destroys its life.

Boiled Yeast.—Boil one pound of good flour, one quarter pound brown sugar and a little salt, in two gallons of water, for one hour. When milkwarm, bottle it and cork it close. It will be fit for use in twenty-four hours. One pint of yeast will make eighteen pounds of bread.

CAKES.

Puffets.—Two pounds of butter, three quarters of a pound of sugar, four eggs, one pint milk, a gill of yeast, and as much flour as will make a good dough; set it in a warm place to rise for an hour until it is light, and then roll it thin. Cut it in small cakes. Bake in a quick oven.

Naples Biscuit.—Beat eight eggs, add to them one pound

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of flour, one pound of sugar and one teaspoonful essence lemon. Bake in a quick oven.

Wine Cake.—Beat five eggs to a froth, dissolve five oz. fine sugar in a pint of wine, and make it boiling hot; then pour it over the eggs; when just warm stir in four oz. flour. Bake in a quick oven.

French Tea Cakes.—Beat ten eggs to a high froth, dissolve half a teaspoonful volatile salts in hot water, and let it stand to cool; then put it with the eggs and beat them ten minutes, add four oz. powdered loaf sugar and the same of fine flour. Put the mixture in square tins, and bake in a quick oven.

St. Charles Indian Bread Cake.—Beat two eggs very light, mix alternately with them one pint of sour milk or butter milk, and one pint of fine Indian meal; melt one table spoonful of soda in a very little hot water, and add the last thing. Beat hard and bake quick.

A Pan of Rolls.—One pound of flour, one oz. of butter, one gill home-made yeast, one egg, milk enough to make a dough; rub the butter through the flour, beat the egg; then add the yeast with a little salt, knead it up and let it rise; when light make it into large rolls and bake on tins.

Brentford Rolls.—Two pounds of flour, two oz. of sugar, one quarter pound butter, two eggs, one gill of yeast, milk enough to form a dough; salt, sponge and rise, mould and rise again.

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Mansion House Cake.—One quart of sour milk, two table spoonfuls of salaratus, four oz. of butter, three table spoonfuls of flour, three eggs, and corn meal sufficient to make a stiff batter.

Apple Fritters, No. 1.—Pare and core some fine large pippins, and cut them into round slices, soak them in wine, sugar and nutmeg for two hours; make a batter of four eggs, a table spoonful of rosewater, a table spoonful of milk, thicken with flour to make a stiff batter; mix it three hours before it is wanted and let it rise; heat some butter, and fry them brown; when done, sift pounded sugar and grate nutmeg over them.

Fried Turn Overs.—Have ready a kettle of boiling lard, having made a pie crust not very rich; cut it in squares, roll them out even, and put in a table spoonful of dried apple sauce; make it very fine and sweet; add a little nutmeg, or allspice if you prefer it. Eat them when just cold, with a little sweet cream. They must have the edges pinched very tight so as not to let a particle of apple escape in the lard. They are delicious if rightly made.

Empress of France Bride's Cake.—Weight 320 pounds.—Twenty-four pounds Dorset butter, eighty-four do. loaf sugar, thirty do. currants, thirty do. raisins, twenty-eight do. flour, forty-two do. of jordan almonds, three hundred and thirty two eggs, forty lemons, twenty-four pounds candied orange, lemon and citron, fifty plain gold rings, three bottles *eau de vie*, two do. of *creme de noyeau*.

Good common Wedding Cake.—Four pounds flour, three

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do. of butter, three do. of sugar, four do. of currants, two do of raisins, twenty-four eggs, half a pint of brandy, one oz. of mace, three nutmegs, half a pound of citron. To be baked two hours and a half or three hours.

Washington Cake.—One pound of flour, one do. of sugar, half a pound of butter, four eggs, one cup of cream, two tea spoonfuls salaratus, one glass brandy or wine, one table-spoonful cinnamon and mace, and one pound raisins.

Mrs. Madison's Cake.—Two pounds of flour, two do. of butter, two do. of sugar, two do. splitted raisins, two glasses rose water, twelve eggs, one pint cream, one nutmeg, one teaspoonful salaratus dissolved in a half cup of water. Bake four hours in a moderate oven.

Black Cake.—One pound of butter, one do. of sugar, one do. of citron, one do. of flour, two and a half pounds raisins, two and a half pounds of currants, nine eggs.

Black Cake, No. 2.—One pound of flour, one do. sugar, three quarters of a pound of butter, seven eggs, two cups of cream, two teaspoonfuls salaratus, one glass of wine, one do. of brandy, two pounds raisins, two do. of currants, one do. citron, 2 oz. mace, one do. of cinnamon, one do. of allspice, two cups of molasses, a little dried orange peal or juice of orange or lemon.

Raised Fruit Cake.—Take nine pounds of flour, five pounds of sugar, 4 and a half pounds of butter, nine eggs,

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five and a half nutmegs, five pints sweet milk, one pint yeast, five pounds fruit, one oz. mace, one pint wine, one gill of brandy; roll the butter and sugar together, add the yeast and warm milk; when light add the other ingrediants, mix well, put in the fruit and bake.

Olicots.—Take three quarters of a pound of sugar, do. butter, six eggs and one quart of milk, with as much flour as you can stir into them, add a cup of good yeast; when light set them in a cool place. Before frying add cinnamon or nutmeg.

Cheap Black Cake.—Take one pound of flour, one do. of sugar, three quarters of a pound of butter, five eggs, one teaspoonful pearlash dissolved in a teacupful of sweet or sour cream, one glass of wine, one do. of brandy, cloves, cinnamon, one oz. of orange peel soaked in warm water till quite soft; then cut in slips half an inch long, dried and rolled in fine sugar; one pound of raisins.

Philadelphia Buns.—One pound of flour, three lemon rinds grated, a coffee cup of cream, half a pound of butter, a teaspoonful of brewers' yeast and three eggs; add half a pound white sugar, and work it well. Let it stand to rise light. Make thirty-nine buns.

French Rolls.—Work one pound of butter into one pound of flour, put to it one beaten egg, two table spoonfuls of yeast, one teaspoonful salt, and as much warm milk as will make a soft dough; strew it over with flour, cover it and set it in a warm place to rise, and when light make it in small rolls. Bake in a quick oven.

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Dough Cake.—Take two large cups of light dough, two do. of sugar, one and a half pound butter, eight eggs, two teaspoonfuls of saleratus, some wine and fruit, with very little flour.

Dutch Puffs.—Take one quart of milk, three quarters of a pound of butter and lard mixed, and as much flour as will mix yeast sufficient to raise them. Drop them on tins to bake.

Loaf Cake, No. 1.—Take two pounds of flour, half a pound of sugar, a quarter of a pound of butter, three eggs, one gill of milk, one half teacup of sweet yeast, cloves and nutmeg for spice.

White and Light Cake.—Take one pound of flour, one pound loaf sugar, a half pound of butter, the whites of twelve eggs, nutmeg to suit your taste.

Clove Cake.—Take three pounds of flour, one pound of butter, one do. sugar, three eggs, two teaspoonfuls of cloves, and mix it up with molasses.

Delicate Cake.—Take one pound of flour, one do. sugar, three quarters of a pound of butter, whites of fourteen eggs.

Cream Cake.—Take four cups of flour, three do. sugar, one do. of butter, one do. of cream, five eggs, one teaspoonful of salaratus; rub the butter and sugar together, then add the other ingredients.

Cream Cake without eggs.—One cup of butter, two do.

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of sugar, one do. of sour cream, a teaspoonful of salaratus; mix stiff batter, and bake quick.

Wafers—hard.—Table spoonful of butter, one of sugar and one egg; roll thin and bake.

Vanities.—Two eggs, with as much flour as you can mix in; then take a piece of the dough as large as a hickory nut, and roll it out as thin as possible; a little salt may be added. Fry in very hot lard and very quick.

Carolina Cake.—One cup of sugar, one do. of flour, half a cup of sweet cream, table spoonful of butter, the whites of four eggs, a little salt, nutmeg and rosewater.

Seed Cake.—One teacup of butter, two cups of sugar, rubbed into four cups of flour; mix hard enough to roll; half a teaspoonful of salaratus; seeds plenty.

Nut Cakes.—Take one pound of flour, one quarter of a pound of butter, same of sugar, five eggs, and spice to suit the taste.

Tea Cake, No. 1.—One cup of sugar, one do. butter, one do. of sour cream or milk, half a teaspoonful of salaratus, one egg; beat the butter and sugar together; then add the cream and one teaspoonful of cinnamon, and mix rather soft.

Hard Wafers, No. 1.—Take one pound of butter, one half do. of sugar, three eggs, three table spoonfuls of milk, a little nutmeg, and one pound of flour.

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Fancy Cake.—Take four cups of flour, three do. of sugar, one do. of butter, one do. of milk, five eggs, one teaspoonful of salaratus. Fruit and spice to your liking.

Number Cake.—Take one cup of butter, two do. of sugar, three do. of flour, and four eggs.

Soft Cookies.—Take one pound of butter, one do. of sugar, two and a half of flour, a half pint of sour milk, one teaspoonful pearlash, half a teacup warm water, a cup half full caraway seed; mix like pound cake.

Sugar Cake, No. 1.—One pound butter, do. sugar, four eggs, as much flour as will work in; add dill seed.

Sugar Rounds.—Two cups sugar, one do. butter, one do. cream, one teaspoonful of pearlash, two eggs.

Sugar Hearts.—Five teacups of flour, two do. of sugar, one do. of butter, one teaspoonful pearlash, dissolved in two thirds of a cup of cold water.

Sugar Diamonds.—One cup of sugar, one cup of butter, one egg, half cup sweet milk, half teaspoonful pearlash.

Scotch Cake, No. 1.—One pound flour, one do. of butter, one teaspoonful sugar, and sugar seeds, sprinkled on top before baking.

Scotch Cake, No. 2.—Three quarter pounds butter rub-

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ed into a pound of flour, one pound sugar, three eggs, sugar beeds on the top.

Wafers—Soft.—Two table spoonfuls of white sugar, four table spoonfuls of butter, one coffee cup of flour, rose water, and essence of lemon ; make it just thick batter, with the addition of sweet milk. Bake in wafer irons.

Wafers for Jelly.—One pound of flour, quarter of a pound of butter, two eggs beat, one glass of wine, and a nutmeg.

Soft Wafers.—One teacup of yeast, one pound of butter, one quart of milk, two pounds of flour, ten eggs, the half of which reserve till risen. Bake in wafer irons.

Hard Wafers, No. 2.—Two pounds of flour, four eggs, half a pound of sugar, roll very thin.

Beach Jumbles.—One pound of flour, one do. of sugar, one do. of butter, six eggs; lemon, mace and nutmeg—a very little.

Jumbles, No. 1.—Three pounds flour, two pounds of sugar, one and a half pound of butter, eight eggs, mace and lemon.

Butter Drops.—One cup of butter, two do. of flour, two do. of sugar, half a teaspoonful of pearlash dissolved in water, nutmeg; roll very thin, cut in square cakes and bake quick.

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Rose Drops.—One pound of flour, three quarters of a pound of sugar, one half do. butter, four eggs, three tablespoonsful rosewater; drop on tins.

Crisp Sugar Cake.—One table spoonful of butter, crisped with the same quantity of sugar, add a piece of pearlash the size of a hazle nut, dissolved in a very little water; when cold add one egg, roll in flour and then roll in round balls between the palms of your hands, and bake.

Jumbles, No. 2.—Four oz. of butter, one pound of flour, four eggs, one pound of sugar, qr. to roll, and a nutmeg.

Sugar Drops.—Twelve table spoonsful of butter, twenty do. sugar, one pint sifted flour, half a nutmeg and three eggs,

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Cream Tartar Cakes.—Four cups of flour, two do. of sugar, two cups of butter, two teaspoonsful cream tartar, one of soda, nutmeg; knead stiff.

New Years Cake, No. 1.—Two cups sugar, one half do. butter, one teaspoonful pearlash, half a cup of water; for stamps.

New Years Cake, No. 2.—Three pounds of flour, one pound of powdered white sugar, one pound of fresh butter, one pint of milk, with a small teaspoonful of pearlash dissolved in it.

Jumbles, No. 3.—Three eggs, half a pound of flour sifted,

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half a pound of butter, half a pound loaf sugar, a table spoonful rosewater.

Apees.—A pound of flour sifted, half a pound butter, wine and rosewater mixed—a wine glass—half a pound sugar, nutmeg.

Caraway Cakes.—One pound of flour, three quarters o a pound of butter, do. of sugar, glass of rose water, four eggs, half a teacup caraway seed. Drop them from a spoon on tin sheets. Bake slow.

Hickory Cakes.—One cup of butter, two of sugar, one of milk, two eggs, one teaspoonful pearlash, flour, dropped on tins, and covered with nut meats—excellent; or chopped fine, and stirred in. In such case make the cake richer.

New York Cup Cake.—Four eggs, four cups of flour, three of sugar, one of butter, one of milk, one glass white wine, teaspoonful pearlash, nutmeg and cinnamon.

Cup Cake, No. 1.—Two cups of butter, two of sugar, two of flour, five eggs, teaspoonful of pearlash in vinegar.

Cup Cake, No. 2.—Two eggs, one cup of sugar, one of sour cream, half cup of butter, teaspoonful of pearlash.

Cup Cake, No. 3.—Three cups of sugar, one of butter, three eggs, one cup of sour cream, one teaspoonful pearlash,

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four cups of flour, nutmeg. Bake in a loaf, or square tin one hour.

Cup Cake, No. 4.—Four eggs, two cups of sugar, one half cup of butter, do. sour milk, half a teaspoonful pearlash.

Cup Cake, No. 5.—Three eggs, one cup and a half of sugar, half cup of butter, do. cream, three cups flour, a teaspoonful pearlash.

Jackson Jumbles.—Take five cups flour, three do. sugar, one of butter, two eggs, a teaspoonful pearlash in a cup of sour cream.

Clay Jumbles.—One and a half pound of flour, three quarters of a pound butter, three quarters of a pound of sugar, two eggs, one nutmeg, a little brandy, a teaspoonful rosewater.

Sugar Cakes.—Take one cup of sugar, one cup of butter, one cup cream, one teaspoonful of pearlash; roll them soft.

Soft Cake.—Two pounds of flour, eight oz. of butter, eight oz. of sugar, and four eggs.

Easy Fruit Cake.—One pound and four oz. of flour, one pound of butter, one pound of sugar, ten eggs, one pound of citron, half a pound of currants, mace.

Tea Cake, No. 2.—Two pounds of flour, one pound of

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sugar, half a pound of butter, four eggs, one gill of yeast, cinnamon and orange peel.

Measure Cake.—Four cups flour, two do. sugar, one and a half do. butter, half a glass of brandy, four eggs, and one nutmeg.

A very nice Tea Cake.—Three quarters of a pound of sugar, half a pound of flour, five large tablespoonfuls of thick cream, one teaspoonful of pearlash, sour cream.

Love Cake.—One pound sugar, three quarters of a pound of butter, do. of flour, three eggs; spice to your taste; yolks and whites beat separate.

Plain Cake.—One cup of butter, one cup sweet milk, two and a half cups of sugar, one teaspoonful pearlash, ginger do.

Cider Cake.—One pound and a half of flour, half a pound of sugar, quarter of a pound of butter, half a pint of cider, one teaspoonful of pearlash. Spice to suit your taste. Bake half an hour.

Election Cake.—Four pounds of flour, three quarters of a pound of butter, four eggs, one pound of sugar, one pound of currants or raisins, half a pint of good yeast; wet with milk, just to mix in a loaf; in winter set it over night to rise, or three hours in warm weather. Bake three quarters of an hour.

Sponge Cake, No. 1.—The weight of six eggs in sugar,

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the weight of four eggs in flour, six eggs, lemon; beat the whites to a froth, the yolks and sugar together till smooth, put in the whites and flour alternately, and put it in the oven immediately.

Composition Cake.—One pound of flour, one do. of sugar, half a pound of butter, seven eggs, half a pint of sweet cream, a gill of brandy.

Pint Cake.—One pint of sour dough, one teacupful sugar, one of butter, three eggs, a teaspoonful pearlash.

Lady Cake.—The whites only of sixteen eggs, three quarters of a pound of sifted flour, half a pound and two oz. of fresh butter, one pound of powdered white sugar, three teaspoonfuls almond essence, two wine glasses rose water.

Crullers, No. 1.—Half a pint of butter, three quarters of a pound of sugar, seven eggs, two pounds of flour, a grated nutmeg, a teaspoonful of powdered cinnamon, one do. rose water.

Crullers, No. 2.—Two cups of sugar, half a cup of butter, one cup of sour milk, five eggs, half a teaspoonful saleratus. the weight of four eggs in flour, six eggs, lemon; beat the

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Crullers, No. 3.—Five table spoonfuls melted butter, five eggs, five table spoonfuls sugar, half a glass of brandy.

Crullers, No. 4.—One cup sugar, two eggs, half a cup of butter, half a cup of sour milk, half a teaspoonful pearlash.

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Fried Cakes.—Half a pint of sour milk, a table spoonful pearlash, half a teacup butter, two tea cups sugar, cloves.

Cimbals—to fry.—Two table spoonfuls of butter, four do. sugar, two eggs, nutmeg.

Doughnuts.—One teacup sour milk, two do. of sugar, one of butter, four eggs, nutmeg, two teaspoonfuls pearlash.

French Cake.—Five cups of flour, two of sugar, half a cup of butter, one cup of milk, wine glass of wine, nutmeg, teaspoonful of pearlash.

Savoy Cake.—To one pound of sifted sugar put the yolks of ten eggs, beat the whites separate, set them on ice while you beat the yolks—it causes them to beat finer; grate the rind of a lemon in the yolks and sugar, and beat smooth; then add the whites and one pound sifted flour. Bake slowly.

Soda Cake, No. 2.—One pound of flour, quarter an ounce carbonate of soda, sugar and butter half pound each, currants three quarters of a pound; make up the paste with milk, and add candied orange, lemon or citron.

Soda Cake, No. 3.—One cup of butter, two cups sugar, three do. flour, one cup sweet milk, half teaspoonful of soda, one teaspoonful cream tartar, whites of eight eggs.

Rich Cake.—Equal weight of flour, butter, sultana raisins,

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butter, two do. loaf sugar, five eggs, nutmeg and lemon, one teaspoonful pearlash, four cups of flour.

Sweet Fried Wafers.—Take one egg, one table spoonful sugar, and flour to make them stiff; roll them as a wafer and have your lard very hot.

Soda Sponge Cake.—Four eggs, two cups flour, a third of a teaspoonful of soda, one do. cream tartar, half a teacup of cold water, two of sugar.

Railroad Cake.—One cup of sugar, three eggs, one cup of flour, two table spoonfuls sweet milk, half a teaspoonful of soda, a teaspoonful of cream tartar.

Soda Cake, No. 1.—One teacupful of sugar, two do. of flour, one do. of sweet milk, one teaspoonful soda, two of cream tartar, one table spoonful of butter.

Almond Cake.—Two oz. of blanched bitter almonds. pounded smooth; seven oz. flour, sifted and dried; ten eggs, the whites and yolks beat separately; one pound powdered white sugar, a wine glass rosewater. Bake in a quick oven. Keep the temperature even, ice it, and eat it while fresh.

Queen Cakes, No. 2.—One pound powdered sugar, one pound fresh butter, fourteen oz. sifted flour, ten eggs, one wine glass of wine and brandy mixed, a glass of rosewater, a little mace.

Queen Cake, No. 3.—One pound flour, do. sugar, three quarters of a pound of butter, five eggs, one nutmeg, a gill

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of cream, one gill of brandy, a gill of wine, and one pound of butter.

Plain Cakes.—Four pounds of flour, two pounds of currants, half a pound butter, half do. caraway seeds; wet it up with milk and half a pint of yeast. Let it rise well before baking.

Queen Cakes, No. 1.—One pound of flour, one pound of sugar, one pound of currants, one pound of butter, eight eggs; beat it an hour, and bake in cups.

Cheese Cake.—Curdle some new milk, previously warmed, with rennet; drain the curd in a linen bag; then beat it as fine as butter, and add half of its weight each of sugar and butter, six eggs, some nntmeg, a little orange flour or rose-water; work the whole well together and bake in paste in little pans.

Good Fried Cakes.—Two cups of sugar, a pint of sweet cream, fivee ggs, one teaspoonful pearlash, a little salt.

Pound Cake.—One pound of sugar, one pound of butter, ten eggs, three quarters of a teaspoonful pearlash and alum.

Indian Pound Cake.—Eight eggs, one pint powdered sugar, one pint fine meal and half a pint wheat flour, half a pound of butter, one nutmeg, one teaspoonful powdered cinnamon, a glass of mixed wine and brandy.

White Cup Cake.—One coffee cup of sour cream, one do.

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of butter, two of loaf sugar, five eggs, nutmeg and lemon, a teaspoonful of pearlash, four cups of flour.

Soft Jumbles.—Seven eggs, five cups of sugar, two do. of butter, one of sour milk, one teaspoonful of pearlash.

Macaroons.—Half a pound of blanched sweet almonds and a quarter of bitter almonds mixed; the whites of three eggs, twenty-four teaspoonsful of powdered loaf sugar, a wine glass of rosewater, a small quantity of nutmeg, mace and cinnamon.

The mixture should be just stiff enough to take in your hand, in which have some flour; roll in the palm of your hand with a knife, into a small round ball. Place them on a tin two inches apart. Bake them ten minutes in a moderate oven—hotter at the bottom than the top.

Cocoanut Cakes.—These may be similar to almond cakes, but the nut must be finely grated. Bake eight minutes. They are delicious. They require less spice.

Kisses.—One pound of loaf sugar, the whites of four eggs, twelve drops essence of lemon, a teacupful of currant jelly. To be baked on a wet sheet of paper, laid on a square tin. Drop on a teaspoonful of the jelly; then cover the jelly with the egg and sugar, having been beaten to a stiff froth. Set them in a cool oven and bake till colored. Then take them out and place them two bottoms together, and dry them on a sieve in the hot sun. They should form a ball.

Hard Waffles.—One pound of flour, half do. of sugar, half do. of butter, four eggs. Bake in hard waffle irons.

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Loaf Cake, No. 2.—Six pounds of flour, three of sugar, three of butter, one pint of yeast, three of new milk, spice and fruit.

Loaf Cake, No. 3.—Three cups of light dough, two of sugar, one of butter, two eggs, spices, a teaspoonful pearlash. Rise.

Wonders.—Two pounds of flour, three quarters of a pound of sugar, half a pound of butter, nine eggs, a little mace and rosewater.

Soft Cakes in small pans.—One pound and a half of butter rubbed into ten pounds of flour, one glass of wine, do. rose water, two of yeast, nutmeg, cinnamon and currants, a pound and a half of sugar.

Diet Cake.—One pound of flour, one of sugar, nine eggs; leave out half the whites—mace and rosewater.

Shrewsbury Cake.—One pound of flour, one do. of butter, three quarters of a pound of sugar, five eggs, lemon and mace.

Genuine Wigs.—Two pounds of flour, half a cup of brewers' yeast, half a pound of sugar, do. of butter, one pint of milk, six eggs; roll and twist. Bake fifteen minutes and rub over the tops with egg froth, and sugar; then dry them over.

Salem Fancy Cake.—Three pints of flour, half a pint of butter, quarter of a pound of lard, one pint of sugar, two nutmegs, a teaspoonful of pearlash.

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Royal Crumpets.—Three tea cups of raised dough, four table spoonsful of melted butter, three well-beaten eggs, one tea cup of rolled sugar. Bake twenty minutes.

Rich Plain Cake.—Beat a pound of butter to a cream, add one pound of brown sugar, beat well; add eight eggs, two at a time; one and a quarter pound of flour, one pound of currants. Bake two hours.

Vienna Cake.—Take fine sponge cake; cut in slices; put between each layer different preserves; cover the whole with icing, which dry away from the fire.

French Loaf Cake.—One pound of flour, one do. sugar, three quarters of a pound of butter, four eggs, one gill of milk, one do. of wine, fruit, spice.

Sugar Gingerbread.—Two cups of sugar, one of butter, one of milk, two eggs, one teaspoonful of pearlash in hot water, three spoonsful of ginger, five cups of flour.

Cream Tarts.—One pound of sifted flour, a little salt, quarter of a pound of sugar, do. butter, and one beaten egg. Put rings around and fill with jelly when baked.

Bridget Bread Cake.—Three cups light dough, three cups of sugar, one cup of butter, three eggs, one teaspoonful pearlash.

Banbury Cakes.—A pound of paste crust rolled very thin; cut in bits of an oval shape, moisten some brown sugar with brandy, mix some clean washed currants with it, put a tea-

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spoonful on each bit of paste, close them up and put the side that is closed next the tin they are baked on. Sift some sugar over the top when taken out; eat while warm.

Bath Cakes.—Half a pound of butter, one of flour, five eggs, a teacupful of yeast. Set the whole to rise. When light add a quarter of sugar. Roll them out in thin cakes.

Hard Shrewsbury Cakes.—Half a pound of butter, do. of flour, one egg, six oz. sifted loaf sugar; roll them thin; bake them in a slow oven.

Portugal Cake.—One pound of flour, one do. of loaf sugar, one do. of butter, two spoonsful of rosewater, two of sweet wine and ten eggs; beat it well, and put in eight oz. of currants. Fill the tins half full before you put in the currants. These cakes will keep one year.

Plumb Cake.—One pound of flour, one and a quarter pound of sugar, one pound of butter, 12 eggs, two and a half pounds currants, two of raisins, half a pound of citron, one nutmeg, one glass of brandy, one of wine, one of rosewater.

Golden Cake.—The yolks of fourteen eggs, one pound of sugar, three quarters of a pound of butter, two lemons, rind and juice, and a teaspoonful of sal volatile.

Silver Cake.—The whites of fourteen eggs, one pound of sugar, three quarters of a pound of flour, six oz. of butter; mace and citron.

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Cocoanut Snow.—Grate your cocoanut and let it lay up heaped high in a glass dish. You may ornament with a very green sprig in the centre.

Bakers' Gingerbread.—One oz. of ginger, three quarters of a pound of flour, one cup of molasses, one oz. pearlash, half a cup of butter.

Good Gingerbread.—One cupful of sugar, one of molasses, two thirds of a cup of water, one cup of butter, one table-spoonful of salaratus and one of ginger.

Rich Gingerbread.—One pound of sugar, one pound of flour, half a pound of butter, six eggs, two table spoonsful of ginger, and a little alum.

Soft Gingerbread.—Two eggs, one cup of butter, two cups molasses, one cup of sour milk, one teaspoonful pearl-ash, ginger.

Best Gingerbread.—A teacup of sugar, one teacup of butter, cold water, one egg, half a cup of molasses, a table spoonful lard, do. ginger, a teaspoonful of pearlash.

Wigs.—Three quarters of a pound of fine flour, half a pint of warm milk, three teaspoonsful of light yeast. Let it rise. Four oz. of sugar, do. of butter, and just flour to roll, and twist them.

Child's Feather Cake.—Three cups of light dough, two cups rolled sugar, three well-beaten eggs, one cup of melted butter, half a cup of warm milk and half a cup of warm water, in which dissolve pearlash one teaspoonful; the grated rind and juice of one lemon; if you have no lemons, put in a

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table spoonful of sharp vinegar just before you put it in the baking tins, and grate in a nutmeg.

Premium Starch Cakes.—One teacup of butter, two do. of sugar, one and a half do. of flour, one teaspoonful of cream of tartar, half a teaspoonful of soda, the whites of eight eggs, grated lemon or nutmeg, corn starch one cup.

Honey Cake.—One pound of sugar, one pound of butter, one quart of honey, one ounce of ginger, two teaspoonsful of pearlash, orange peel grated; knead it stiff as possible with sifted flour.

Short Cakes.—Rub two pounds of butter into four pounds of flour, two pounds of currants; two pounds of sugar, two eggs, one pint of milk; roll thin, cut into small cakes, and bake five minutes.

Potato-Cheese Cakes.—Six oz. of potatoes, boiled and mashed fine, four oz. of lemon peel, four oz. of melted butter, six oz. of sugar, half a teacup of sweet cream; let it get quite cold, put a nice paste crust in little pastry pans—half fill them. When going to the oven sift sugar on. Bake half an hour.

Common Gingerbread.—Two cups of molasses, one of butter, one cup of sour milk, a table spoonful of pearlash, ginger.

Flush Gingerbread.—Three and a half cups of molasses, two and a half cups of sour cream, two teaspoonsful of pearl-

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ash, three cups of butter, three table spoonsful of ginger, just stiff enough to roll into cards.

Ginger Cup Cake.—Five eggs, two large teacups of molasses, two cups of brown sugar, two do. of fresh butter and one cup of rich milk; five cups of flour sifted, a table spoonful of allspice, cloves and ginger, and half a teaspoonful of pearlash dissolved in vinegar.

Ginger Nuts.—Three and a half pounds of flour, half a pound of sugar, one do. of butter, one do. of cinnamon, quarter of a pound of cloves, one quarter do. of ginger; wet up with molasses. Make into small cakes. Make the dough very stiff. Bake hard.

Raised Cake.—Take six heaping table spoonsful of flour, six eggs, two cups of sugar, one and a half do. of butter, one pint of homemade yeast, one teaspoonful of pearlash; beat all up together and let it rise.

Substantial Cake.—Take five pounds of flour, two and a half do. of sugar, one and a half do. of butter, a teaspoonful of pearlash, a pint of milk or water; rub the butter in the flour, put in the sugar and seeds; knead hard and well.

Dover Cake.—Half a pint of milk, half a teaspoonful of pearlash dissolved in a little vinegar, one pound of flour, one pound of white sugar, half a pound of butter, six eggs, a glass of brandy, one nutmeg, a teaspoonful of cinnamon.

Jelly Cake.—Stir together a pound of butter and a pound of sugar; beat 12 eggs and stir in alternately with a pound

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of flour, a nutmeg, half a wine glass of rose water; bake them in round tins, the size of a breakfast plate—a ladle full at a time. Do not turn them over, but lay them out separately until cool; then fill them with jelly, and ice them.

Raised Doughnuts.—Three pounds of sifted flour, a pound of sugar, three quarters of a pound of butter, four eggs, half a teacup of brewers' yeast, a pint and a half of milk, a teaspoonful of cinnamon, a nutmeg, rosewater; set it to rise. When quite light cut it in the shape of diamonds, and fry in hot lard.

Ginger Snaps.—Lard and butter, quarter of a pound of each; quarter of a pound of brown sugar, a pint of molasses, two table spoonsful of ginger, a quart of flour, two table spoonsful of pearlash dissolved in a little milk, sufficient flour added to roll it very thin; cut it in small cakes. Bake in a slow oven.

Confectioner's Pound Cake.—Stir together one pound and a quarter of sugar, twelve oz. butter; when of a light color stir in twelve beaten eggs, one and a half pound sifted flour, nutmeg.

Rich Twists.—One pound of flour, half a pound of butter, one glass of wine or brandy, small teaspoonful of pearlash.

Indian Rusk.—Six cups of meal, seven cups of flour, two table spoonsful pearlash, two cups molasses; knead it, and bake three quarters of an hour.

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Tea Rusk.—Take pancake batter, stirred over night, one pint; two thirds of a cup of butter, one cup of sugar, table spoonful of salaratus, ginger and allspice; cut with the cake cutter. Eat warm.

Spanish Fritters.—Cut bread into lengths of three inches, and width one inch, soak in cream, nutmeg and sugar, pounded cinnamon and an egg; fry a nice brown, and serve with butter, wine and sugar sauce.

Apple Fritters, No. 2.—Four eggs to one quart of sweet milk, one table spoonful of yeast, salt, and one pound of chopped apple, and flour to a thick paste. Fry.

New England Pancakes.—Mix one pint of sweet cream, five table spoonsful of fine flour, seven yolks and four whites of eggs, and a very little salt; bake them very thin, and between each layer strew sugar and cinnamon.

Muffins.—Four eggs to one quart of milk, a table spoonful of butter, half a teaspoonful of salt, a table spoonful of yeast, and flour to make the spoon stand.

Rusk.—Two pounds of sour dough, add two cups of milk, one teaspoonful of pearlash, one cup of sugar, half a cup of butter and allspice.

Sweet Biscuit.—Three pounds of flour sifted, one and a half pound of powdered sugar, half a pint of milk, two table spoonsful of brandy, a small tea spoonful of pearlash in

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warm water—a few carraway seeds if you like. These, if covered close, will keep months.

Hard Butter Biscuits.—Half a pound of butter, two pounds of flour, half a pint of milk or cold water, a spoonful of salt.

Waffles.—Six eggs, a pint of milk, a quarter of a pound of butter, do. of sugar, half a pound of flour, a teaspoonful of cinnamon; grease your irons well, bake on both sides, and then strew butter and sugar between them.

Cream Griddle Cakes.—One quart of cream, four eggs, a small teaspoonful of salt, another of pearlash. These cakes are nice baked in muffin rings on a griddle. Turn them over.

Flannel Cakes or Crumpets.—Two pounds of flour, four eggs, teacup of yeast and a pint of milk; let them rise and then bake.

Soda Biscuit.—Take one quart of flour, two teaspoonsful of cream tartar, a little salt, three fourths of a spoonful of soda. If you use water a bit of shortening is necessary. Rich milk is preferable.

Cream Biscuit.—Two quarts of sifted flour, one pint of sour cream, a teaspoonful of pearlash, a little salt; mix them just stiff enough to roll out. Cut with a biscuit cutter, and bake quick.

Sweet Fritters.—Half a pint of milk, three table spoonsful sugar, two eggs, a little salt, nutmeg and pearlash.

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Bannock.—One quart sifted meal, half a cup of molasses, teaspoonful of salt, half a cup of lard; mix the meal with hot water, then put in the other ingredients and bake brown.

Griddle Cakes of unbolted wheat.—A quart of flour, a teaspoonful of salt, half a cup of molasses, sweet milk and yeast.

Corn Meal Cakes.—A quart of meal, a cup of flour, salt spoonful of salt, two quarts of warm water, a teaspoonful of pearlash; mix them over night for breakfast. Serve hot.

Indian Slap Jacks.—A quart of meal, half a pint of boiling water, half a pint wheat flour, three table spoonsful of strong yeast, a teaspoonful of salt; when light add half a teaspoonful of pearlash dissolved in warm water; beat the mixture well. Bake a nice brown.

Rolls.—One pound of flour, half a teacup of sweet yeast, a little warm milk and salt. Rise.

Bakers' Rusk.—Five pounds of flour, half a pound of butter, half a pound of sugar, nine eggs, one pint of milk, a teacupful of yeast, sponge and rise; mix and rise again; then mould in small rolls, and bake when light.

York Biscuit.—Three pounds of flour, half a pound of butter, a teaspoonful of salaratus dissolved in a pint of sour milk, salt.

Albany Cakes.—Ten eggs, three pints of warm milk, a

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quarter of a pound of butter, two teaspoonsful of salt, do. pearlash; make a batter, and bake in buttered tins forty minutes.

Egg Rusk, No. 1.—Three oz. of butter, six eggs, a pint of milk, a quarter of a pound of sugar, one gill of yeast, rise twice.

Cracknels.—A quart of flour, half a nutmeg grated, the yolks of four eggs, beaten with four spoonsful of rosewater into a stiff paste, with cold water; then roll in a pound of butter, and make them into a cracknel shape; put them into a kettle of boiling water and boil them till they simmer; then take out and put them in cool water; when hardened lay them out to dry. Bake them on tin plates. They will keep to cross the ocean.

Journey Cake, No. 1.—A pint of meal, a teaspoonful of salt, tablespoonful of butter, two do. of cream; two eggs, milk for a batter.

Journey Cake, No. 2.—One pint of sour milk, a teacup of sweet cream, two eggs, salt, teaspoonful of saleratus, meal —thick batter.

Fine Rolls.—Two pounds of flour, two eggs, half a cup butter, half a pint of milk, two tablespoonsful brewers' yeast; rise one hour, and bake quick.

Virginia Journey Cake.—One quart new milk, two eggs, teaspoonful of pearlash, and Indian meal.

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Fritters.—Four eggs, one quart of milk, a table spoonful of yeast; thin batter, and very hot lard to fry.

Plain Waffles.—One pint of milk, three eggs, half a cup of butter, a table spoonful of yeast, and a little salt.

Plain Muffins.—Two cups of cream, one of sour milk, one teaspoonful salaratus Bake on both sides.

Sponge Biscuits.—Beat the yolks of twelve eggs for half an hour, one and a half pound of beaten, sifted sugar; whisk it till it rises in bubbles, beat the whites to a strong froth, and whisk them well with the sugar and yolks; work in fourteen oz. of flour, the rinds of two lemons grated. Bake them in muffin rings in a quick oven. Sift some sugar on.

Honeycomb Cake.—Mix two quarts of corn meal at night with water, a little yeast and salt. Make just thin enough to stir easy. In the morning stir in four eggs, a little pearl-ash and a cup of sour milk; pour it into a tin square. Bake three quarters of an hour.

Yankee Rolls.—A quart of luke warm milk, a teacup of yeast; salt, sponge and let it rise; when light put in one egg, a teaspoonful of butter; knead it, let it rise again; make into rolls, and when light bake.

Very Nice Rusk.—One pint of milk, one coffee cup of yeast, four eggs, flour enough to make it as stiff as you can stir it with a spoon. Set it to rise till very light; if sour

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add half a teaspoonful of pearlash, in a gill of warm water, three quarters of a pound of sugar, five oz. butter, knead it stiff, make it in small rolls, let it rise and bake quick.

Potato Pancakes.—Boil and mash some potatoes, add a bit of butter, two eggs, pepper and salt: thin them with milk till they are of the consistency of pancake batter, drop them on a hot greased griddle. Brown nice and serve hot.

Biscuit for Tea.—Take one quart of milk, four eggs, one teacup of butter, two table spoonsful yeast, flour.

Cream Muffins.—Take one pint sweet cream, four eggs, flour sufficient to make them drop from the spoon; bake in rings on a griddle.

Shrewsbury Biscuit.—Take three pounds of flour, two pounds of sugar, two pounds of butter, twelve eggs; leave out the whites of six of the eggs; a little mace and nutmeg, with a little rose water.

Spanish Buns.—One pound of flour, three quarters of a pound of sugar, and a half pound of butter, half a wine glass of rosewater, four eggs, one gill of yeast, half a pint of milk, nutmeg and cinnamon. Butter your pans and fill them a third full; when they are done and cold sift sugar over them and with a sharp knife cut them in squares; let them rise till very light.

Crackers.—Five pounds of flour, half a pound of lard, one quart of buttermilk, one teaspoonful saleratus, chop them and work them till smooth as putty.

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Water Crackers.—Five pounds of flour, half a pound of butter, two eggs, wet up with water; knead hard.

Quick Made Crackers.—Three spoonsful of sweet milk, one of butter and an egg; knead stiff and bake.

Ginger Crackers.—Take three pounds of flour, one do. of butter, one do. of sugar, one pint of molasses, two teaspoonsful saleratus; ginger.

Milk Biscuits.—Two pounds of flour, half a pound of butter, two eggs, two cups of milk, two wine glasses homemade yeast, very light and bake.

Curd Cakes.—Beat four eggs light, and stir them into a quart of boiling milk; sweeten it very sweet, and let it cool; then stir in one large coffee cupful of flour; one teaspoonful of essence of lemon and two more well beaten eggs; beat it well, make some sweet butter hot in a spider; drop in the mixture in small cakes some little distance apart; fry them a fine brown, then take out on a sieve to drain.

Lemon Drop Cakes.—Grate the rinds from three large lemons; put to it three tablespoonfuls of white sugar, and one of flour; work it together with the white of one egg. Drop in small cakes on buttered paper about an inch apart. Bake in a moderate oven.

Egg Rusk, No. 2.—Melt four ounces of butter in a pint of warm milk, beat seven eggs until you can take them up by spoonsful; add three ounces of sugar, a gill of yeast, as

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much flour as may be requisite to make a batter; cover it warm, let it rise. When light add to it as much more flour as may be necessary to make a dough just stiff enough to mould in well floured hands. Make it up in small cakes; lay them close together in a buttered basin; bake in a quick oven. When nearly done wet the tops over with milk made sweet with sugar, and return them to the oven to finish baking.

Savoy Biscuit.—Beat the whites of six eggs to a froth, and the yolks with two tea cups of white sugar; then add half a pound of flour, and a teaspoonful of essence of lemon; butter small tins, nearly fill them, bake quick.

Domestic Cakes.—One pound of flour, half a pound of sugar, half a pound of butter; roll it half an inch thick, cut in square cakes.

Cheap Loaf Cake.—Two cups of sugar, two of butter, three eggs, two nutmegs and two teaspoonsful of the essence of lemon. Rub the butter and sugar to a cream, and beat in the eggs. Take out half, add three cups of milk quite warm, a little yeast and stir in sifted flour enough to make it quite stiff. Allow this to stand till perfectly light, then add the reserved portion, mix well and bake. If you wish it very rich you may add two pounds of raisins.

Cream Tartar Cakes, No. 2.—One quart of flour, two teaspoonsful cream tartar rubbed in the flour, two cups sugar powdered and cup of butter, one cup of sweet milk, one teaspoonful soda, dissolved in a little hot water.

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Velvet Cakes.—To one quart of flour, put a pint of warm milk, and a gill of yeast; stir it well; set it in a warm place to rise for two hours; then work in half a teacup of butter, flour your hands well and make it in small cakes. Butter your pans and lay them in; dip your hand in milk and pass over the top and bake in a quick oven.

Indian Muffins.—Pour boiling water on a quart of corn meal until it makes a thick batter; when cold, add one tablespoonful of yeast, two eggs well beaten, a teaspoonful of salt and keep it in a warm place two hours. Butter your tins and and fill two thirds full. Bake in a quick oven; cut them in square cakes, or bake them as wheat muffins.

Rout Drop Cakes.—Two pounds of flour, one pound of butter, one pound of currants, one pound of sugar. Mix the whole into a stiff paste; with two eggs, a little rose water, a little lemon and a gill of brandy. Drop them on a tin plate sprinkled with flour and powdered sugar.

Soft Fried Cakes.—One quart of milk, half a pound of butter, six eggs, two pounds of sugar, one teaspoonful pearlash, one pound of raisins. Make a stiff batter with sifted flour, beat it all well and fry in boiling lard; drop in a teaspoonful in a place. Shake the kettle so as to cook them evenly.

Canellons.—Make a paste, quarter of a pound of flour, half a teacup of sugar, half a teacup of melted butter and a tablespoonful of grated lemon peel; roll it out, make little canes of card paper, three inches in length and one in diameter; butter the outside well and wrap each in some of the paste,

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close it neatly on one side, and bake for a few minutes in a quick oven. When they are cold take out the card and fill them with jelly, or marmalade, or a paste of which kisses are made.

Heart Cakes.—Beat half a pound of butter to a cream, take six eggs, beat the whites to a froth, and the yolks with half a pound of white sugar, and half a pound of flour; beat them well together, then add a wine glass of brandy, half a pound of currants, and a quarter of a pound of citron, cut in pieces, mix it well and bake it in heart-shaped tins, in a quick oven; fifteen minutes will bake them.

Cocoa Nut Cakes.—Grate the meat of two nuts, the same weight of loaf sugar sifted, and the rind and juice of two lemons; mix the ingredients well; make into small round cakes the size of a nutmeg, with a small piece of citron in each. Bake them on buttered tins twenty minutes in a hot oven.

Sour Milk Fritters.—One quart of sour milk, an even tablespoonful of pearlash, a little salt; have your batter so stiff that you can but just drop it from the spoon. Have your lard very hot, they will not require any eggs or shortening; drop in a very little at a time.

Filbert Kisses.—One pound of pulverized sugar, to the whites of eight eggs; beat them over a slow fire until light, then add four ounces of bleached filberts, cut fine; lay them in small cakes on a greased paper, and bake them in a slow oven.

Buckwheat Cakes.—Mix your flour with cold water, a cup

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of yeast and a little salt; set it in a warm place over night. If it should be sour in the morning put in a little salaratus, and fry them a nice brown the size of a small tea plate, and leave enough to rise the next mess.

Indian Meal Waffles.—Boil two cups of hominy very soft, add an equal quantity of sifted Indian meal, a table spoonful of salt, half a teacup of butter, and three eggs, with milk sufficient to make a thin batter. When eggs cannot be procured, you can supply their place by yeast. Bake in waffle irons.

Plain Golden Cake.—Two cups of sugar, one of butter, yolks of eight eggs, one cup of sweet milk, one teaspoonful of soda, one and a half do. of cream tartar.

Plain Silver Cake—May be made the same as golden cake, only substitute the whites in the place of the yolks.

Milk Toast.—Scald a quart of milk and put in a good sized piece of butter and a little salt. Toast your bread a nice brown on both sides, and dip each slice when all is toasted, into the milk. Lay it nice and even in your dish, and pour what remains over the whole.

Butter Toast.—Toast your bread very even and just dip the outer edges of each slice, in hot weak salt water; then spread and pile up in one pile, and send it to the table hot as possible.

Molasses Cake.—One egg, one teacup of molasses, a small piece of butter, a teaspoonful of salaratus, one cup of sour

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milk and one cup of water. Eat warm with butter. A little salt.

Economy Cake.—Take half a cup of butter, two of sugar, three of sifted flour, and one of thick sour cream; beat it well; then add one teaspoonful of soda, dissolved in a very little water. Bake one hour and a half.

Sweet Cucumber Pickles.—Prepare them the same as peaches; you may peel them if you choose; they are nice without. Let them stand in a weak brine two days and then wipe them dry. Prepare one pint of sharp vinegar and three pounds of brown sugar; pour it over them, cover them tight, and set them away. They have a black appearance, but are delicious.

Apple Cake.—Take of sifted flour and grated apple equal quantities. For two loaves a full cup of homemade yeast, or two table spoonsful of brewers' yeast, one teacup of loaf sugar. Bake an hour or over.

Know Nothings.—Three eggs worked in flour to a stiff paste; fry in hot lard. A very little salt improves them. Lay jelly between every two and lay them separately.

Rice Pancakes.—To half a pound of rice put two thirds of a pint of water; boil it to a jelly; when cold add to it eight eggs, a pint of cream, a little salt and nutmeg and a quarter of a pound of melted butter; if is not thick enough add a little sifted flour Bake on a griddle.

Delicate Cake, No. 2.—The whites of three eggs, one cup

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of butter, two cups of sugar, three cups of flour, half a cup of sweet cream.

Corn Starch Cake.—Eight eggs, one and a half pound of butter, one do. of sugar, a pound of starch, three spoonsful of sweet cream, half a teaspoonful of soda, the rind and juice of a fresh lemon.

Buckwheat Pound Cake.—Raise buckwheat pancake batter very light; then add one table spoonful of allspice, one pint of molasses, one teacupful of butter; stir it very thick with flour, and bake it in a dripping pan half an hour. It should be made the right consistency when first mixed.

Potato Fritters.—Boil two large potatoes, mash them fine, beat four eggs and add one large spoonful of cream, one of sweet wine, one of lemon juice, and a small nutmeg. Beat this thoroughly. Fry in hot lard, one spoonful at a time. Serve with a sauce made of one wine glass of Maderia wine, the juice of one lemon, one tablespoonful of almond water, and one teacup of loaf sugar boiled together. For common fritters just wine and brown sugar, or vinegar and maple molasses is sufficient.

Rich Cake.—Equal weights of flour, butter, sultana raisins, eggs, currants, and brown sugar, seasoned with orange peel and nutmeg. Put in square tins and bake quick.

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PIE CRUST OR PASTRY.

Puff Paste.—Weigh one pound and four ounces of flour, sift it; take about one fourth of the flour and lay it aside to roll and sprinkle with.

Wash in water one pound of butter; divide it into four parts; have a glass of cold water, cut one of the four pieces of butter into the pan of flour; cut it through with a case knife, adding a little water gradually and do not touch it with your hands. Take the lump of dough out, after flouring the paste board. Rub the rolling pin with flour and sprinkle a little on your dough. Roll it out thin and quickly, pressing on the rolling pin lightly. Then take your second piece of butter and stick it with the point of the knife all over the paste, in little bits. Sprinkle on some flour and fold up the dough; proceed the same as before, using the third piece of butter and sprinkling on the flour continue through; the same round the fourth time. Throw on a little more flour, fold up the paste, roll it out into a large round sheet; cut off the sides, make the sheets square, lay the slips in the centre, lay it on a plate and set it in a cool place, not freezing.

Now prepare your pies, then get your paste; roll the sheet out quickly, then cut the sheet in pieces the size of your plates and roll them thinnest in the middle.

Take the trimmings to ornament or raise the edges.

The best rolling pins are those that are thick at the ends, as in the middle, having a handle at each extremity.

Have a large heavy pasteboard that will not slip around, or allow the flour to scatter over the table: always wear a white or light apron, but be cautious not to let the flour

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touch you. Ladies sometimes powder the head, and the feet too, when engaged in baking. It is a wrong time, and an exceedingly foolish, absurd taste.

To one quart of flour add three quarters of a pound of butter. It is difficult to make puff paste in summer, unless you have a cold cellar, or a marble table. The butter should be very hard. You should be careful and not get your dough too wet, so as to avoid using more flour than requisite to roll it, or it will be tough. Do not put your hands in it, if you can avoid it; use the knife, press lightly on the rolling pin except at the last.

The handsomest way of ornamenting an under crust pie or pudding is to cut the rim in large square notches, and then fold over triangularly one corner of every notch.

When you make *common crust*, sift the flour into a pan; cut the butter into two equal parts, put one half the butter into the flour, and cut it up as small as possible. Mix it well with the flour, wetting it gradually with very *cold* water; spread some flour on your pasteboard, take out your dough, flour your rolling pin, and roll the paste out an inch thick. Then stick it over with the remaining half of your butter, cut in very small pieces, sprinkle over flour and fold up the sheet; flour it slightly and roll it out again. Then fold it up and roll it a very little, cut into the size to roll out for each pie. If you make your crust of lard use a little salt; half lard and half butter is best, all lard is very nice and will always answer when butter is dear. Suet is very nice; it is just like butter in summer, and is very nice for mince pies in winter. Pie crust, when the mixture allows it, should be baked quick, it will be more flaky; bake it always a very light brown. Puff paste is far prettier white, and when made right it is like snow. Always cut slits in your pie

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covers before you put them on; a jagging iron or jigger, is a pretty thing to ornament your edges; it both fastens and beautifies. Everything tastes better for having pains taken to please the fancy.

PIES.

Poor Man's Pie.—Take one pound of wheat bread and two pounds of sour apples, chop them fine, one pint of good molasses, one pint of cream or milk, one pound of raisins, two large spoonsful of powdered cinnamon, one table spoonful of salt, the whole of two lemons, chopped fine.

Common Mince Pies.—Four pounds of beef boiled very tender, six pounds of sour apples, two pounds of raisins, half a tumbler of brandy, three quarts of new cider, one quart of molasses, two pounds brown sugar, half a pound of butter, a little pepper, a large spoonful of salt, one oz. of cinnamon, one oz. of cloves, one of allspice, one of lemon peel, one of mace, two oz. of nutmegs, a little orange. Bake half an hour in a moderate oven.

Rich Mince Pies.—Two pounds of heart and tongue, two pounds of beef suet or half a pound ot butter, four pounds of nice pippins, two pounds of raisins, two ponnds of Zante currants, half a pound of citron cut small, three pounds of nice brown sugar, one pint good brandy, half a pint of wine, two quarts of sweet cider, one wine glass of rosewater, four nutmegs, an oz. of cinnamon, an oz. of cloves, one of mace, a table spoonful of salt, two oranges chopped fine, an oz. of lemon peel—a nice paste crust. Lay your citron in each pie as you make it. Bake a nice light brown. Do not fill them too full as they are apt to run over in baking.

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Apple Pie.—Peel and stew your apples and mash them fine; add sugar to your taste; a bit of butter and nutmeg, or powdered cinnamon. Bake in a quick oven.

Old Maid's Apple Pie.—Pare your apples, slice them very fine and thin, and lay them on the crust highest in the centre; lay the sugar between the layers of apples; a little sifted allspice. Make the apertures with a knife. Bake slowly.

Rich Apple Pie.—Eight eggs, one pint of sifted apple, one lemon chopped fine, half a pound of loaf sugar. Fill an under crust nicely edged, and bake steadily.

Custard Pie.—Take six eggs, beat them well, add a teacupful of powdered sugar, a very little salt, and one quart of rich milk or sweet cream. A very nice crust and a deep plate. A little nutmeg grated over the top. Bake moderately.

Rhubarb Pie.—Take the stalks when tender, peel and slice them thin; line your plate with a rich crust, put a layer of sugar; to each layer of rhubarb grate nutmeg over, put in a very little water; cover it and bake slow. Make incissions in the crust. A little butter improves it.

Peach Pie.—Take a dozen of rich juicy peaches, lay them in a crust in a deep plate; strew them thickly with loaf sugar, a tablespoonful of water; sprinkle flour over the top, and bake one hour. Cóver them with a nice crust. They require no spice. You can stew dried peaches and make them the same.

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Green Tomato Pie.—Scald green tomatoes, peel and slice them thin; lay them in a deep plate and plenty of sugar; a little lemon peel. Cover with a thick crust. Bake one hour.

Cranberry Pie.—Cranberries, when green, should have boiling water poured on and be allowed to stand twenty minutes to rid them of their bitterness; then pour off the water, put on just enough to stew them down; after which make them very sweet; they require their weight in sugar to make pies palatable. Ripe ones need but one water, and when done make the same as apple pies. They require no spice.

Ripe Tomato Pie—May be made similar with an under crust, and also stewed sweetened, flavored and made the same as pumpkin, with milk and eggs. Nutmeg is the most pleasant flavor.

Grape Pie.—The cultivated grape makes the best pies when green; they should be stewed and strained to free them from the seeds. Sweeten to your taste and bake between two crusts. Frost grapes make a good pie when ripe. Make them very sweet.

Carrot Pie.—Scrape and boil your carrots soft; then take them out, mash them fine, and sift them; add milk, eggs, plenty of nutmeg and some ginger. Make them quite sweet, and they are a substitute for pumpkin.

Sweet Potato Pie.—Take two pounds and a half of sweet potatoes, mashed fine; half a pound of sugar, two oz. of

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butter, six eggs, two tumblers of sweet milk, a little cinnamon. Make a nice crust in a deep dish and pour it in. Bake moderately.

Fruit Cream Pie.—Two cups of sweet cream, one cup of sugar, four eggs, half a nutmeg, one cup of currants, cranberries or strawberries, poured over the top; bake it in an under crust; the same as custard.

Pumpkin Pies.—One quart stewed and sifted pumpkin, two quarts milk, and a pint of cream, half a teaspoonful of ginger, two teaspoonsful of cinnamon, one nutmeg a teaspoonful of essence of lemon, four eggs, and sugar till sweet.

Squash Pie.—Make the same as pumpkin pie, only add a little more milk.

Lemon Pie.—Three lemons chopped fine, squeeze the juice out in a cup, and take out the seeds, add six cups of molasses, half a cup of water, one cup of flour, well mixed, pour the juice all in and bake between two crusts; this quantity will make seven plate pies; they will keep one week; bake slowly. They run out easily, but are very delicious. They can be made with part sugar.

Gooseberry Pie.—First stew the fruit and make it very sweet. This pie requires a very flaky and rich crust. A little nutmeg improves it.

Currant Pie.—If green they should be stewed and made the same as gooseberry; if ripe they should be laid in the crust with plenty of sugar, some nutmeg, a little flour and

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water sprinkled over; be careful and not have your tin too full. Fasten your edges well that they may keep in.

Cream Peach Pie.—Line a shallow plate with a rich crust and bake it; then slice your peaches fine, lay them on the crust and strew powdered sugar over them with a cup of sweet cream.

Cherry Pie.—Cherries may be freed from their pits or not, as you fancy; if they are not very ripe steam them a little; they should always have deep plates to bake them in, and plenty of juice; no spice, sufficient sugar, a little flour and a little butter.

Whortleberry Pie.—A superb crust, the berries nice and ripe; a teacup of sugar to a pie; a very little salt to take off the flat or insipid taste, a little nutmeg, flour sprinkled on the top; a little water and a very little butter.

Plum Pie.—This may be made when plums are half ripe or pretty ripe; they require no spice, but plenty of sugar and a trifle of water.

Vinegar Pie.—One cup of brown sugar, half a cup of water, two tablespoonsful of vinegar, one teaspoonful of essence of lemon, a tablespoonful of flour. Bake between two crusts, moderately half an hour.

Boiled Cider Pie.—One teacupful of brown sugar, half a teacupful of boiled cider, half a teacupful of flour, half a

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teacupful of water, a tablespoonful of allspice. Bake between two crusts.

Pear Pie.—Put small pears in a dish, cover them with molasses, half deep, put over a good common crust, and bake it slowly.

Starch Pie.—Wet a large tablespoonful of common wheat starch with a little milk, pour over a quart of boiling milk, stir in a teacupful of powdered sugar, beat six eggs and stir in nutmeg, a little salt, and bake the same as custard pie.

Squab Pie.—Slice apples thin; lay alternately apples, shred onions and bits of nice mutton, and sprinkle among them sugar and grated nutmeg. Bake between two crusts. Eat warm.

Raspberry Tart.—Roll out thin some puff paste; lay it in a square tin, put in raspberries, strew over them fine sugar, cover them with the crust, and put it in to bake. When done take off the lid, have ready three yolks of eggs well beaten, half a pint of warm cream, a little sugar; pour these over and return to the oven a few minutes *uncovered*.

Orange Tarts.—Boil the peel of two oranges tender, and shred them fine, pare and core twenty apples, stew them in as little water as possible; when half done add the juice and peels of the oranges, half a pound of sugar, boil till thick; when cold line a dish with rich puff paste, and put in the preparation. To be eaten cold.

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Rich Apple Tart.—Grate six large sour apples, mix with them one pint of new milk, a nutmeg grated, four eggs well beaten, half a pound of loaf sugar, a rich paste crust to line a deep plate. To be eaten when cold. You can stew the apples and add the same ingredients also.

Nutmeg Pie.—One pound of loaf sugar, one pound of butter, ten eggs—leave out the whites of five,—two nutmegs; beat the butter and sugar together, pour in the eggs, and put it in the paste. Slice three apples fine, half cook them and lay on the top if you like, or citron preserves. This pie is very rich and extra.

Amber Pie.—Put a pound of butter into a sauce pan, three quarters of loaf sugar finely powdered, melt it and mix; then add the yolks of fifteen eggs, as much fresh candied orange as will color and flavor, beat it first to a paste, and then mix it all thoroughly. Lay a nice paste crust over and under. To be eaten just warm or cold.

Rice Pie.—Boil your rice done; a teacupful before soaked will make two nice pies in soup plates; add half a pound of loaf sugar, four eggs, three pints of milk; bake in a nice crust; a little nutmeg and salt improves it.

Ginger Pie.—A tablespoonful of ginger, two cups of brown sugar, one cup of vinegar, a little flour. Bake between two crusts.

Apple Tarts.—Stew and strain tart apples; add cinnamon, rosewater, wine and sugar to your taste. Lay in a nice paste.

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Fine paste for Tarts.—One pound of loaf sugar, one of butter; mix thoroughly, then beat well with the rolling pin for half an hour, folding it up and beating it out again; then roll out little tarts and when cold lay on the centre of each a lump of jelly or preserves.

Apple Custards.—Pare and quarter half a dozen of tart mellow apples, stew them in half a teacupful of water; turn them in a pudding dish when they begin to grow soft, and sprinkle them over with sugar; beat eight eggs with sugar, mix with three pints of milk, grate in half a nutmeg, and turn the whole over the apples. Bake thirty minutes.

Salad of Oranges.—Select four good oranges, cut them into thin slices; lay them around your dish, rest one slice on the other, shake one oz. of sifted sugar over, pour over half a wine glass of brandy, and it is ready to serve. Put two pieces on the plate of each guest and a teaspoonful of the syrup.

Salad of Strawberries.—Take a quart of large nice strawberries, put them into a bowl with half a teaspoonful of powdered cinnamon, two glasses of maraschino and an ounce of sifted sugar; top them lightly over and lay them in pyramidal form on your dish, pouring the syrup over.

Prince Floating Island for Dessert.—Set a quart of milk to boil; then stir into it, the beaten yolks of six eggs, flavor with lemon or rose, and sweeten to your taste; whip the whites of the eggs to a strong froth. When the custard thickens pour it into a deep dish and heap the frothed eggs upon it. Serve cold.

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ORNAMENTAL PASTE.

When you are making puff paste, if you have a surplus over your pie ingredients, roll it out and cut it in leaves or rounds or rings, or any design you choose, with the jagging iron; and bake and lay them away on a plate. They are then ready for ornamenting Tarts or Custards, or Pumpkin Pies—as these pies cannot be ornamented until baked and perfectly cold. You may ornament fritters by laying a lump of jelly on each to serve.

Ladies can display much taste in setting their tables even every day; and when they wish to excel they will not find it difficult. Habit, like system, is triumphant in its sway.

Almond Pudding may be made the same as Cocoanut Pudding; and every lady can, by experimenting, soon learn to grace her table with a surprising variety of dishes, both agreeable and pleasant.

Custard Pie will make its own crust by adding four spoonsful of flour to the custard, when beating it, or you can make an Indian meal crust, to a pumpkin pie, by sifting meal on the bottom of the square tin, you wish it baked in. Or you may make bread fritters, by soaking dry bread, making it perfectly smooth, in the piace of flour. You see these things may be done for economy and convenience. Dry bits of cheese may be put in a pan with a little milk, grated or cut fine, and when soft pour it, or spread it on toasted bread. Children are very fond of such fixings; and bread fried brown on both sides in a little butter, is very nice; or cheese, grated, mixed with yolks of eggs; grated bread, a little butter, mustard, salt and pepper, poured on to slices of bread, and put in the oven and browned over. These are simple in themselves, yet very palatable and healthy, in warm weather. Tin forms are nicer than bags for boiling puddings, and save work and paste.

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PUDDINGS.

Citron Pudding.—Three eggs, two spoonsful of flour, half a pint of warm milk and half a teacupful of dried citron; cut small. Bake in buttered cups in a quick oven. Turn them out on a platter.

Poor Man's Pudding.—One quart of milk; boil and stir in four table spoonsful of flour; continue the boiling, stirring it half an hour; then mould and eat it when cold, with sweetened cream and nutmeg. Wet up the flour before putting it into the boiling milk.

Farina Pudding.—One quart of milk, boil it; when warm put in four beaten eggs, half a pound of sugar; then pour it in a deep dish and bake as custard. Spice or flavor it to taste.

Ice Pudding.—Boil one quart of milk or water, put quarter of a pound of farina. Boil three quarters of an hour. When done pour it in a mould and eat with sweetened wine and nutmeg. The remainder may be sliced and fried brown for breakfast, the same as cold mush, with maple molasses and butter.

Mush Pudding.—Take cold mush and break it up fine in a quart of sweet milk; break in two eggs well beaten, a teacupful of molasses, a teaspoonful of ginger, a little salt. Bake one hour.

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Common Bread Pudding.—Three pints of milk, half a pound of dry bread, made fine; four eggs, four spoonsful of sugar, one tablespoonful of ginger. Bake in a pudding dish.

Fancy Bread Pudding.—Three pints of new milk, quarter of a pound of nice bread soaked soft; beat eight eggs well, four spoonsful of loaf sugar, half a pound of raisins, a table spoonful of orange peel, one of cinnamon; to be baked with a paste under.

A Bachelor's Bread Pudding.—Four oz. of grated bread, the same of currants and apple, two oz. of sugar, three eggs, a little essence of lemon and ground cinnamon. Boil it three hours.

Tapioca Pudding.—Beat the yolks of two eggs and half an oz. of sugar, and stir into a pint of boiling milk which has been poured on a coffee cup of tapioca; add another pint of cold milk, a few raisins if you like, and bake.

Batter Pudding.—Beat up six eggs with a quart of milk, add a little salt, and flour enough to make it pour with ease; put it in a tight bag; have the water boiling hot. Boil steady one hour.

Baked Indian Pudding.—Scald a quart of milk and stir in seven table spoonsful of Indian meal, a teaspoonful of salt, a teacupful of molasses and a table spoonful of ginger. Bake three or four hours slowly.

Boiled Indian Pudding.—Stir Indian meal and warm milk

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to a stiff batter, a little salt, half a teacupful of molasses, and a table spoonful of ginger; pour it in a thick cloth or a tight pudding mould; the water must not get in. (The water shonld always be boiling when puddings are put in, and kept boiling steady.) Leave plenty of room for it to swell, and boil it four or five hours according to the size.

Boiled Rice Pudding.—Wash your rice, put it in a bag, with plenty of raisins or without; throw it into boiling water; let it boil two hours; leave room for it to swell; if you put it in cold water, it loses its flavor.

Plain Rice Pudding.—Swell a coffee cupful of rice in warm water; then add a quart of sweet milk, a teacupful of brown sugar, and bake it slowly two hours.

Rich Rice Pudding.—Boil one fourth of a pound of whole rice in one quart of milk and warm water until soft; then stir in quarter of a pound of butter, take it from the fire, put in one pint of cold milk, a little salt, a grated nutmeg. When lukewarm add four beaten eggs, with quarter of a pound of sugar, half a pound of raisins. Turn the whole into a buttered dish. Bake three quarters of an hour.

Small Rice Puddings.—Two large spoonsful of rice, half a pint of milk, simmered till thick, butter size of an egg, half a pint of cream; let it boil; when cold add four yolks and the whites of two eggs well beaten, sugar one cup, nutmeg, lemon and cinnamon. Bake in cups.

Sponge Pudding.—Three quarters of a pound of butter, four eggs, two oz. white sugar, two table spoonsful of flour;

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beat the whole slowly; fill six small cups. Bake twenty minutes.

Puff Pudding, No. 1.—Pour scalding milk on white bread sliced, let it stand until well soaked; beat well with four eggs, a little sugar and nutmeg. Bake in cups half filled.

Steam Pudding.—Pare and slice twelve apples, put them in a kettle with a teacupful of water, make a short crust and cover the apples; close the kettle so that no steam escape; cook twenty minutes. Eat with sauce.

Apple Puff.—Pare and bake the fruit; when cold mix the pulp of the apple and shred lemon peel; lay it in the paste and bake it in a quick oven. When eaten cover it with orange or quince marmelade.

Boiled Pudding.—Half a pound of flour, four eggs, teaspoonful of salt, a pint of milk; boil one hour in a tight bag.

Green Corn Pudding.—Twelve ears grated corn, one pint and a half of milk, four well beaten eggs, one teacup and a half of sugar, and bake three hours in a deep dish.

Lemon Pudding.—One quart of new milk, three rolled crackers, eight eggs, the rind and juice of a lemon grated, and juice squeezed in half a pound of sugar, a bit of salt and grated nutmeg, one glass of brandy; put it in a paste crust. To be eaten cold.

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Puddings in Haste.—Shred suet and put it with grated bread, a few currants, the yolks of four eggs, and the whites of two, some grated lemon and a little ginger. Make into little balls the size of an egg, roll in a little flour, throw them in boiling water, and boil twenty minutes. When done they will rise to the top. Eat with sweet sauce.

Bread-and-Butter Fruit Pudding.—Slice one pound of light bread thin, spread the slices with butter, and between each layer of bread strew any kind of fruit, apple sauce or stewed peaches, citron cut in slips or seeded raisins; beat together eight eggs and four tablespoonsful of powdered sugar; mix with three pints of milk, half of a grated nutmeg; turn it on the bread and when one half is absorbed bake three quarters of an hour.

Flour Pudding.—Into one quart of milk stir one and a half pint of sifted flour, add eight beaten eggs, two oz. of melted butter, half a nutmeg, a little salt, half a pound of raisins. Bake or boil. Serve with rich sauce.

A Quick-made Pudding.—Flour and suet half a pound each, four eggs, a cup of new milk, a little mace, a cup of raisins, and one of currants. Boil three quarters of an hour.

Boiled Bread Pudding.—One pound of bread soaked in cold water, when soft drain off the water, mash the bread, and mix with it a half teacupful of flour, three eggs, salt, an ounce of butter, and sufficient milk to render it a thick batter; mix well and turn it into a floured pudding bag. Boil

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steady one and a half hour. Leave room for it to swell; serve with rich sauce.

Sweet Apple Pudding.—One pint of scalded milk, half a pint of Indian meal, one teaspoonful of salt, six sweet apples, chopped fine. Bake three hours. Sugar and butter sauce.

Boiled Hasty Pudding.—One quart of milk, twelve spoonsful of flour, seven eggs. Boil one hour.

Minute Pudding.—Stir sifted flour into boiling milk—very stiff; in fifteen minutes it will be fit for the table. Serve with sweetened sour cream, a little salt and nutmeg. You can make it of buckwheat flour if you wish.

Transparent Pudding.—Beat eight eggs; half a pound of butter, half a pound of sugar, a nutmeg; set it on the fire and stir it until it thickens, cool it, put a rich puff paste around the edge of the dish; pour in the mixture and bake moderately. Add citron, or candied orange if you like it. To be eaten cold.

Plum Pudding, No. 1.—One pound of flour, one pound of suet, half a pound of raisins, lemon, a glass of wine, one egg, and milk to make a batter. Boil three hours.

Plum Pudding, No. 2.—Pound six crackers and soak them over night in milk enough to cover them, add three pints of milk, four eggs, half pound of raisins, spice; sweeten it to your taste with sugar and molasses. Bake two hours.

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English Plum Pudding.—Take one pound of flour, one pound of suet, one pound of sugar, one pound of currants, one pound of raisins, one pound of citron, nine eggs, one glass of brandy, one do. of wine, cinnamon, nutmeg, mace and milk sufficient to make a stiff paste. To be boiled six hours steady. Serve with wine sauce.

Welsh Pudding.—Half a pound of butter, yolks of eight eggs and whites of four, six oz. of loaf sugar, lemon peel grated, a paste crust, pour the mixture in and bake nice.

Puff Pudding, No. 2.—One quart of milk, one pint of flour, boil them to a pap; beat six eggs and six spoonsful of sugar, an oz. of butter; add them to the milk and flour, nutmeg. Bake in a buttered dish. Serve with butter and sugar.

Sweet Potato Pudding, No. 1.—Two and three quarter pounds of sweet potatoes, mashed smooth; one and three quarters of a pound of sugar, half a pound of butter, eight eggs, two and a half tumblers of milk, a little cinnamon.

Sweet Potato Pudding, No. 2.—One quarter of a pound of boiled sweet potatoes (or you may take nice common potatoes, only add twice the quantity of sugar); three eggs, a quarter of a pound of white sugar, a quarter of a pound of fresh butter, a glass of brandy and wine mixed, a glass of rosewatar, a teaspoonful of nutmeg, mace and cinnamon. Make a nice paste crust and line your dish. Pour in and bake slow.

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Gooseberry Pudding.—One pint of stewed gooseberries, with all their juice; quarter of a pound of sugar, two oz. of butter; two oz. of grated bread, three eggs. Make a crust. Pour in and bake half an hour.

Queen Orange Pudding.—One large orange of a deep color, rind grated and juice squeezed in a saucer, one lime served the same; a quarter of a pound of white sugar, stir it with the butter, a quarter of a pound of butter, beat three eggs as light as possible, and stir into the butter and sugar one wine glass of wine and brandy mixed, one teaspoonful of rosewater; rub paste crust to line your dish; it is best cold. Grate loaf sugar over the top when eaten.

Almond Pudding.—Four oz. of sweet almonds, one oz. of bitter almonds blanched and pounded to a paste in a marble mortar; four oz. of white sugar and four oz. of butter stirred together, the whites only of six eggs, a teaspoonful of wine, one do. of brandy, a wine glass of rosewater. Bake in a puff paste moderately half an hour.

Boston Pudding.—Take nice sour cream and make a dough as for cream biscuit, roll it out thin, spread it over with any fruit you have; roll it up nice, so when you eat it the fruit will appear in rings; roll it in a wet cloth and put it in a steamer over a kettle full of boiling water, let it steam three hours; take it up when ready for eating; maple molasses and butter, or a nice boiled sauce for trimmings. Either will answer if you are hungry.

***Bird's Nest Pudding.*—Take eight pleasant sour apples,**

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pare them and take out the core; fill the hollow with sugar or rice, set them in a pudding dish. Pour your custard over them. Bake about thirty minutes.

Apple Pudding or Dumplings.—Take nice tart apples and pare them, halve and take out the cores, make a nice common crust, not too short; lay in the apples, pinch the edges and tie it up in a cloth, or you may put them each in a separate crust, lay them in a steamer or a kettle with just water enough to boil them. Boil one hour. Eat with boiled sauce.

Cranberry Pudding.—One pint of cranberries stirred into a quart of batter, made like a batter pudding, quite stiff. Eat with very sweet sauce.

Hasty Pudding or Mush.—Put over a kettle of water, throw in a tablespoonful of salt, when it boils stir three pints meal into cold water, enough to wet it, and then stir it gradually into your boiling water; stir it half an hour over a moderate fire; it is delicious with milk, cold or hot, or with molasses and butter when hot. Invalids may eat it with safety.

Cream Pudding.—Beat six eggs to a froth, mix three table spoonsful of powdered white sugar, the grated rind of a lemon; mix a pint of milk with a pint of flour, and two teaspoonsful of salt, then add the eggs and sugar. Just before baking stir in a pint of thick cream; pour it in a buttered pudding dish.

Marlboro' Pudding.—Six large pippins stewed and strain-

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ed, six tablespoonsful of sugar, one fourth of a pound of butter, and set it away to cool, grate two biscuits, also the peel of a lemon; squeeze in the juice; beat six eggs light and add; make a crust, (five oz. of flour, four oz. of butter is a nice crust for a plate.) pour in the mixture. Bake very nice. Eat cold.

Cocoa Nut Pudding, No. 1.—Three quarters of a pound of grated nut, half a pound of powdered sugar, a glass of wine and rose water mixed; beat the whites only of twelve eggs; after stirring four oz. of butter with the sugar, to a cream, add the beaten egg and cocoanut alternately; stir it very hard, lay your puff paste around the flat edge of your plate; pour in the mixture. Bake it to eat cold. Grate loaf sugar on top.

Cocoa Nut Pudding, No. 2.—One small cocoa nut grated four rolled crackers, seven eggs, half a pound of sugar, half a pound of butter, half a glass of rosewater, a little mace, one glass of wine and brandy mixed, a tumbler of milk.

Rich Apple Pudding.—One lb of apples stewed and strained, one fourth of a pound of butter, three quarters of a pound of sugar, seven eggs, one glass of wine, one of brandy, one nutmeg and the juice of one lemon.

Carrot Pudding.—One pound of grated carrot, one pound of grated bread, one pint of milk, eight eggs, one quarter of a pound of butter, half a pound of sugar, one glass of wine.

Corn Starch Pudding.—Six table spoonsfuls of corn

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starch, add new milk just to dissolve it, beat three eggs, add one quart of nearly boiling milk, pour in the starch eggs, stir briskly and boil for nearly three minutes and it is ready for the table. For sauce use cream and sugar beaten together. You can pour it in a mould, and have it cold. Flavor with lemon, or vanilla if you like.

Macaroni Dessert.—Boil the macaroni in a very little water and then pour in a pint of milk, a large lump of butter, and cook slowly; when tender mix in a little cream, sugar and nutmeg, or powdered cinnamon, and dish it for the table. Some think grated cheese added an improvement. You should consult taste in such matters.

Strawberry Short Cake.—Take one pint of rich sour cream, half a teaspoonful of pearlash and flour enough to make it of the consistency of soft biscuit, salt, roll it out and bake it on a large pie plate when cold enough to split and not make it heavy; split it evenly and put a quart of nice strawberries in the centre, covering them with half a pint of rich sweet cream and powdered sugar; return the upper crust, and when you serve it cut it the same as pie. Very rich for the stomach.

Pancakes for Dessert.—Make any egg batter used for pancakes, and bake each the size of a large tea plate, spread them with jelly as fast as baked, and roll them up separately. When done lay them on a napkin, and cover another over them. This is a convenient luxury for tea, if you wish something quickly.

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Apple Pudding.—Take one quart of stewed apples, quarter of a pound of butter, four eggs, some grated bread, nutmeg, a little rosewater. Sweeten it to your taste, and bake it in puff paste.

Cracker Pudding.—Take three pints of milk, roll fourteen crackers fine, four eggs, a little butter, half a wine glass of brandy. Spice and sugar to your fancy.

Eve's Pudding.—Take six eggs, six apples chopped fine, six oz. of dried currants, salt; six oz. of sugar, nutmeg. Boil it three hours.

Boiled Fruit Pudding.—Take forty rolled crackers, one quart of good rich milk, eight eggs, two pounds of fruit. Boil four hours.

Prune Pudding.—Two eggs to a pint of milk; make it thick with flour; wash the prunes and stir them in; pour it in a tight bag. Boil two hours. Serve with butter and sugar sauce.

Rich Lemon Pudding.—Beat half a pound of fresh butter to a cream, with half a pound of powdered sugar; then add to it eight eggs, well beaten, with the juice and grated peel of a fresh lemon; beat it thoroughly; line a dish with puff paste; fill it with the mixture and bake moderately.

True Orange Butter Puff.—One pound of butter, one pound of sugar, beat nine eggs, half a teacup of pounded orange peel, two spoonsful of juice, a little rosewater, beat it all together. Bake it in a rich puff paste.

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SAUCES AND CREAMS FOR PUDDINGS.

Boiled Sauce.—Take equal quantities of sugar and molasses, boil them together, and stir in a little flour. For boiled puddings.

Orange Sauce.—Take the juice of an orange, a cup of sugar and the same of good cream, or yolks of two eggs, two cups of sugar, and one of cream. For boiled rice.

Cream Sauce.—Good sour cream, made very sweet with sugar; makes an excellent sauce. For minute pudding.

Apple Sauce.—Beat two eggs well, then add a cup of stewed apple and a cup of sugar. Beat it well. For baked pudding.

Maple Molasses.—Maple molasses and clear butter is very nice for Indian pudding.

Sauce—common.—Gravy, common for baked puddings, is to take equal quantities of powdered sugar or brown, and sweet butter; stir them together until smooth; grate nutmeg over the top; this is delicious. For baked Indian pudding

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FANCY DISHES OR DESSERTS.

Ice Cream.—Add thirteen yolks of eggs to one quart of cream, put them on a gentle fire and stir it gradually, mixing in any flavor you prefer; after stirring it a while add one pint of loaf sugar powdered. Strain it and put it in your freezers. Mix salt and ice well together in a vessel and place your freezing pot in the middle. Take off the cover and stir up the mixture occasionally until sufficiently frozen, and serve.

Superb Cream.—One quart of rich cream boiled and set away till cold, half a pound of good powdered loaf sugar, the juice of two lemons, or a quart of strawberries, essence of almond.

Common Cream.—A pint and a half of cream, a quart and half pint of morning's milk, one pound of white sugar, two eggs, one table spoonful of flour, two lemons, or any flavor you like, vanilla, almonds, or lemons. This should be boiled, and the eggs and other ingredients add while warm.

Lemon Honeycomb.—Sweeten the juice of lemon to your taste, and put in a glass dish, mix the white of an egg that is well beaten with a pint of rich cream and a little sugar, whisk it, and as the froth rises put it on the lemon juice. Make it the day before using it.

Mock Cream.—Beat three eggs well, add to them three

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heaping teaspoonsful of fine flour, beat them well together; then stir them into a pint of boiling milk; add to it a salt-spoon of salt, and loaf sugar to taste; flavor with essence of lemon; stir while boiling; when it is perfectly smooth it is done.

Floating Island.—Beat the whites of three eggs to a stiff froth, throw in some fine flavored sugar, to which add six spoousful of currant jelly; beat until stiff; sweeten one pint of cream, beat one egg well, stir into the cream with a little rosewater.

Raspberry Cream.—Twelve whites of eggs, twelve spoonsful of raspberry wash, put into an earthern dish; beat to a cream and fill your glasses.

Snow Cream.—To one quart of cream, add the whites of three eggs well beaten, a little sweet wine, and sugar to your taste. Whip it to a froth and serve in a dish.

Arrow Root Custard.—Four eggs well beaten, one teacupful of loaf sugar, a table spoonful of arrow root, one pint of milk.

Curds and Cream.—Four quarts of new milk, one quart of butter milk; the new milk must be warmed, then strain the butter milk into it, stir it even, then cover with a cloth until it is of a firmness to cut three or four times across with a saucer; as it settles put it into a shape, and fill up until it is solid enough to take the form; serve with sweetened cream flavored.

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Whipt Lemon and Orange Cream.—One quart thick cream, set on a moderate fire, stir it steadily till it simmers, sweeten with fine white sugar, keep stiring till cool, add juice of one lemon and orange, the peel grated in, after which, beat to a high froth.

For Whipt Cream.—Take a spoonful of wine, very sweet with loaf sugar, add two drops of essence of lemon, and put a pint of thick cream on it, beat it to a froth, put your preserve in a dish, and add your whip to the top.

Quaking Pudding.—Grate a small loaf of bread, add to it six well beaten eggs, and one half a spoonful of rice flour, stir it into a quart of milk, add essence of lemon and some nutmeg, and boil two hours, or bake in a buttered basin, wine or brandy sauce.

Cake Trifle.—Bake a nice cake, when cold, cut it about an inch from the edge and two inches from the bottom, take out the inside, and put in its place a custard made of the yolks of four eggs to a pint of milk and sweetened, lay on it some jelly or jam, and the whites beat to a froth on the top.

Cakes a La Polonaise.—Take some rich paste, roll it out quarter of an inch thick, cut it in square pieces; moisten the surface of each with milk, gather up the four corners of each, and press them together, have ready some round moulds, dip them in warm water, and put them inside the cakes, then put them in a quick oven, when they are nearly done take them out, wash them over with the beaten white of an egg, sprinkle powdered sugar over, and return them to the oven, when

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done and quite cold fill them with jelly or marmalade. Fresh strawberries are very nice with a teaspoonful of powdered sugar on the top.

Jaune Mange.—Break up and boil an oz. of isinglass in rather more than half a pint of water or milk till it is melted, strain it, then add the juice of two large oranges, a gill of white wine, and the yolks of four eggs beaten and strained, sweeten to taste, and stir it over a gentle fire till it just boils up, dip a mould in cold water, and fill it with the preparation; do not put in the settlings.

Ivory Dust Jelly.—Boil one pound ivory dust in five pints of water, and let it boil down to one quart, strain it, and add one quart more water, boil it till reduced to a stiff jelly, then add lemon or orange juice, and the rind of either, sweeten to taste, then strain it into a mould.

Vanilla Whipped Cream.—Put a pinch of gum dragon into a pint of cream, add a little orange flower, water and a little milk, in which a vanilla bean has been boiled; add loaf sugar to taste, whisk it to a strong froth, and lay it carefully on a dish in a pyramidal form.

Lemon and Orange Sugar.—Grate the rind of oranges and lemons to an equal quantity of loaf sugar powdered, and keep it dry to flavor cakes and pies.

Orange Sherbet.—Reserve the juice and pour boiling water on the peel of oranges; cover it closely; boil water and sugar to a syrup; skim it clear; when all are cold mix the

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juice and syrup, and peel infusion with as much water as may be necessary for a rich taste ; strain it through a jelly bag and set it on ice. You can make it with one lemon in the place of half a dozen oranges.

Strawberry Whisk.—Put twelve oz. of sugar to four oz. of juice ; add the juice of one lemon, and two quarts of rich cream, whisk it until thick. You can serve it in jelly glasses or you may put it in a large glass bowl.

Ornamental Butter.—Take a pound of nice hard butter and make it the shape of a pine apple, stand the large part firmly on the plate you intend to serve it on, and take the scollop end of the jagging iron, and commence an inch or more from the bottom, and cut in just deep enough to let the leaves fall to the plate ; and the next row let fall just enough so you cannot see the smooth side, and so on to the top ; then ornament with a sprig of caret top, or in the winter a sprig of bright evergreen. This pine apple butter is very beautiful to ornament a dinner table.

White Currant Jelly.—Wash your currants, pick them from the stems, and mash them with a silver spoon. Put them in a coarse muslin bag and squeeze them until all the juice is out. You should always first dip the bag in warm water. Allow a pound of the best loaf sugar to one pint of the juice, boil it about twenty minutes, then pour it in a large white bowl ; when lukewarm fill your glasses ; leave them open until perfectly concreted ; then tie them up with brandy paper ; allow no preserves of any kind to stand in the kettle when done. It makes them dark and cloudy.

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You can make red currant jelly after this rule if you prefer it.

Syllabub.—Take the juice of a large lemon and the rind pared very thin; a glase of brandy, two glasses of white wine and a quarter of a pound of powdered sugar. Put these ingredients into a pan and let them stand one night; the next day add a pint of thick cream and the whites of two eggs, and whip the whole well. Serve in glasses.

Acidulatul Rose Jelly.—Make a clear isinglass jelly; color it with cochineal powder infused in double-distilled rosewater. Just before taking it up add the juice and rind of a large lemon, and a wine glass of rosewater. Strain it in muslin.

Ornamental Pyramid.—Boil some loaf sugar to candy height; have a tin form or make one of stiff paper, rub butter over the outside to keep the candy from sticking, set it firmly on a plate or table; begin at the bottom by putting around a row of macaroni or kisses, setting them with the prepared sugar; then add another row, and so on until it is finished. When the cement is cold it may be taken from the form and a candle placed inside. Beautiful.

Blanc Mange.—Boil one quart of milk with a pint of cream; clarify an oz. and a half of isinglass, stir it into the milk, add fine white sugar to taste; one teaspoonful of fine salt, and flavor with orange flower water or essence of lemon. Let it boil up, stirring it well. Then have ready your moulds dipped in cold water; and strain the blanc mange through a

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coarse white muslin into them. Turn it out when perfectly cöld.

Ribbon Blanc Mange.—Lay in the moulds two inches of pink, then white, then blue—as you fancy; color with cochineal or carmine, saffron; beat juice, indigo, &c. Any thing for variety.

To Keep Orange or Lemon Juice.—To every pint of juice put three quarters of a pound of double-refined sugar; let it boil for a short time, then bottle it.

Froth Icing.—Take the whites of three eggs and beat them to a stiff froth; add one teaspoonful of sugar. You can pile it on the top of a small scollop, or squares, or heart-sponge cakes; grate sugar over the top and set it where it will dry, but not brown; put a little flour over the cakes first, and have them quite cold.

Lemon Custard.—Take the yolks of ten eggs beaten and whip them with a pint of cream; boil the juice of two lemons and the rind of one in half a pound of sugar diluted with water enough to dissolve it; when cold strain it to the eggs and cream; then put it on the file stirring it all the time. When it nearly boils put it in your dish. Grate over it the rind of a lemon.

Charlotte Rousse.—Take an ounce of isinglass, quite fine, dissolve it in a coffee cup of water, and let it simmer slowly until it is reduced to less than a quarter; next take a stick of vanilla and put it in a cup and a half of milk, sweeten it to

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your taste, and let it boil slowly fifteen minutes; then take the yolks of four eggs, beat them a little and when the milk is so cooled that it will not cook the eggs, stir them carefully in. Put the milk again over the fire with the eggs. Keep stirring until thick. It must on no account boil. Then put it through a sieve. Put the isinglass through also, but keep them separate. Cover the sides and bottom of the mould with finger biscuits neatly fitted into each other, and set the mould in a pail of ice. Beat a pint of cream and mix all together—milk, isinglass and cream—and pour it into the mould. Cover the mould and lay ice over it. Leave it in the ice three hours.

Sweet Paste Jelly Tarts.—Mix half a pound of flour, half a pound of sugar and half a pound of butter; dissolve a bit of sal volatile salt the size of a hazle nut in water, and add to the paste; beat it well with a rolling pin; then roll it out half an inch, and cut in round cakes; wet the top of each with milk. Bake quick on square tins. When done and cold heap on a teaspoonful of clear Jelly. Very nice for dessert or parties.

Paste Tarts.—One pound of flour, three quarters of a pound of butter, sal volatile the size of a pea, dissolved in hot water. Beat it as the other. Roll it thin, cut it in square cakes, wet the top over with beaten egg and sprinkle sugar over. Bake in a quick oven. Put on the jelly when wanted for use.

Tapioca Jelly.—Wash it two or three times, soak it five or six hours; simmer it in the same water with bits of fresh

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lemon peel until it becomes quite clear; then put in lemon juice, wine and loaf sugar.

Sago Jelly.—The sago should be soaked in cold water an hour and washed thoroughly; simmer with lemon peel and a few cloves; add wine and loaf sugar when nearly done, and let it all boil together a few minutes.

Egg Gruel.—Boil a pint of new milk; beat four new laid eggs well and pour in while the milk boils; stir it well; do not let them boil together. Sweeten it with half a teacup of oaf sugar, a whole nutmeg, a little salt. Drink half while warm and the rest in two hours. It is wholesome and good for a cold or dysentery.

Arrow Root Jelly.—Wet a large spoonful of arrow root in a cup of cold water and then pour in boiling water. It requires no cooking. Senson with loaf sugar and nutmeg. Nice light food for an invalid.

Calf's Foot Jelly.—Boil nine feet in a gallon of water until reduced to one quart. Strain it and let it stand until next day; then put it into a tin pan and cover it. Set it on the fire and melt it a little. Skim off the fat and add a pint of wine, a pound of sugar, four lemons cut in thin slices: mix all well together with the whites of six eggs beat to a froth. You may break up the shells and throw them in also. Stir it well. Now boil it a few minutes fast. Do not stir it. Have ready a flannel bag and pour it in. Let it be suspended between two chairs and set your white dish under. Do not squeeze it. You must continue to strain it until perfectly clear. It may congeal instantly, or it may be sometime.

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Ice Jelly.—You can make it the same as calf's foot, only half the feet may be used, and then you must finish by freezing as ice cream.

Apple Water.—Pour boiling water on roasted apples, let them stand three hours, then strain and sweeten; or peel and slice tart apples, add a little loaf sugar and lemon peel; pour boiling water over the whole. Let it stand in a warm place one hour and pour off.

Wine Whey.—Set half a pint of sweet milk and one glass of wine in a warm place until it curdles; when the curd settles strain it and let it cool. Sweeten with loaf sugar and a little nutmeg.

American Jelly.—One oz. of isinglass, three pints of boiling water, a pound and a half of loaf sugar, three lemons, the whites of four eggs; beat to a stiff froth; soak the isinglass in cold water first, then throw the cold off and pour over the boiling water. When cool add the other ingredients; then boil all three minutes, strain through a coarse flannel bag, and add wine if you like. Mould and serve in glass dishes.

A Trifle.—Pound two oz. of sweet almonds and two oz. of bitter almonds to a paste, add a tablespoonful of rose-water, grate the yellow rinds of two lemons and squeeze the juice in a saucer. Break four small sponge cakes and eight macaroons into small pieces, mix them with the almonds and lay them in the bottom of a large glass bowl. Grate a nutmeg over them and the juice and peel of the lemon. Add a gill of wine and one of brandy mixed and let it all remain

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untouched until the cakes are dissolved in the liquor; then stir it a little; mix one quart of cream and a quarter of a pound of powdered loaf sugar with a glass of noyeau; beat it with a whisk until it stands alone. As the froth rises take it off with a spoon and lay it on a sieve with a large dish under it to drain. The cream that drains through must be beaten again. When the cream is finished set it in a cool place. Bake a pint of rich custard made of the yolks of the eggs. When the custard is cold pour it into the glass bowl upon the dissolved cakes, &c., and fill up the bowl with the cream, heaping it high in the middle. If you choose you can put a layer of jelly between the custard and frothed cream.

American Gelatine.—To imitate calf's foot jelly dissolve in hot water, sweeten and flavor and mould. To be eaten when cold.

Mulled Wine.—One pint of wine and one of water, beat eight eggs, and add to the above. While boiling stir fast as soon as it boils, it is done.

Cold Custard.—To one pint of milk, flavored and sweetened to suit the taste, add a teaspoonful of rennet wine—the milk should be lukewarm; pour it in a large dish, cups or glasses; it will come quickly. The wine is prepared in this way: take a well washed rennet, strip off the inside skin, put it in a decanter, and pour on a pint of maderia or currant wine, and in a day or two it will be fit for use.

Cheap Custard.—One quart of boiled milk; when boiling add three tablespoonsful of ground rice or rice that is boiled,

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mixed smooth and fine in cold milk and one egg beaten. Give one boil up and sweeeten to your taste.

Raspberry Shrub.—Put raspberries in a pan, scarcely covering them with strong vinegar. Add a pint of sugar to a pint of juice; scald it, skim it, and bottle when cold. A delicious summer beverage, mixed with part water.

Currant Wine.—Break and squeeze the fruit, put three pounds and a half of sugar to two quarts of juice and two quarts of water. Put it in a keg or barrel. Do not close the bung tight for three or four days that the air may escape while it is fermenting. After it is done fermenting close it tight. Two years' standing improves it.

Icing for Cakes.—Beat the whites of eggs to an entire froth, and to each egg add five teaspoonfuls of sifted loaf sugar gradually; beat it till smooth. Put it on your cakes warm or cold. It will dry in a warm room.

Another Icing.—Two pounds of double-refined sugar, powdered and sifted through a sieve; put in a spoonful of fine starch, a penny's worth gum-arabic; beat them well. Take the whites of four eggs, beat them stiff, put in a spoonful of rosewater, one of lemon essence, and one of tartaric acid. It will be very white, very glossy and brittle. Color it pink with a little cochineal, blue with powder blue. If you wish to ornament with leaves or scollops, run it through a small tunnel.

Peach Cordial.—Take a liquor cask, make a hole through one head six inches square; take nice mellow peaches and

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put in alternately layers of peaches and brown sugar, until the barrel is full, using twenty pounds of sugar. Fill the barrel up with good rectified whiskey. Stop it close and tap it about Christmas.

Spruce Beer.—Take six pounds of sugar and a pint of spruce, with ten gallons of water.

Cold Beer.—Three gallons of water, half a teacup of yeast, one quart of hop water, one pint of molasses, two tablespoonsful of ginger. Make it in a stone pot, stand twelve hours, bottle and cork tight.

To Make Metheglin.—Mix three measures of warm water with one of honey in quantities sufficient to fill your keg or barrel. If a new egg will not float so as to show the size of a twenty-five cent piece, add more honey. Put the liquor into a brass kettle and simmer; skim it until it is perfectly clear, then put it into tubs to cool. When cold, pour it into your cask, add a little powdered ginger; bung it close and let it stand one year before using.

Apple Snow.—Steam twelve apples in a tin steamer, when soft remove the skins and covers. mix in a pint of sifted white sugar, beat the whites of twelve eggs to a stiff broth, and add them to the apples and sugar, ornament with greens.

Conserve of Roses.—Bruise leaves of red roses in a mortar; to every pound add a pound of sugar; mix the sugar and roses in alternate layers; pack it tight in an earthern jar; cover it to exclude the air.

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Custard without Eggs.—One quart of new milk, when boiling add four tablespoonsful of flour, previously moistened with half a pint of cold milk, two tablespoonsful of white sugar, and some grated nutmeg. With less flour and no sugar it is milk porridge, or thickened milk by adding crumbs of bread.

Snow Balls.—Pare and core eight large apples; fill the inside with orange or quince marmalade; then take some good hot paste, roll the apples in it and make a paste crust of equal thickness; put the apples in the crust and bake them on a tin pan, in a moderate oven; make an icing to cover them, half an inch thick; set them a good distance from the fire.

Carbonated Soda.—Take one gallon of water, four pounds of loaf sugar, six ounces of tartaric acid, two ounces of cream tartar, one ounce of epsom salts, the whites of two eggs well beat up in half a pint of the above preparation; thicken with wheat flour to the consistence of porridge; add the above and the eggs together in a brass kettle, allow it to just boil; skim it before boiling; when a little cool add as much lemon or wintergreen essence as palatable. Put two spoonsful in a half pint glass, fill it two-thirds full of water; add one-fourth spoonful carbonated soda and stir it; a delicious summer drink.

Apple Ice.—Finely grated apples peeled and made very sweet and frozen.

Lemon and Orange Cream.—Mix sixteen eggs well beaten, with one quart of water; make it very sour with lemon

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juice; sweeten it to your taste, put in the rind of two lemons grated, put it over the fire, stirring it all the time until it thickens. This makes twenty-eight glasses.

Coffee Cream.—Boil a calf's foot in a quart of water until it wastes to a pint of jelly; clear it of the sediment or fat. Make a teacup of strong coffee, clear it with a bit of isinglass pour it on to the jelly, add a pint of good cream, add as much loaf sugar as pleasant and let it concrete.

Almond Custard.—One pint of milk or cream; one teacup white sugar, one quarter of a pound of almonds blanched and pounded, two spoonsful rose water, yolks of four eggs; stir it in a spider over a slow fire until it thickens; the moment it is as thick as cream remove it from the fire, and pour it in your dish or cups. Beat the whites of the eggs with a little sugar, and a few drops of brandy—lay lightly on the top.

Rice Jelly.—Boil quarter of a pound of rice flour, with half a pound of loaf sugar in one quart of water, until the whole becomes one uniform gelatinous mass; then strain off the jelly and let it stand to cool. You can add any flavor you like.

Common Custard.—Four eggs well beaten to one quart of new milk, a little nutmeg, a bit of salt to prevent the flashy taste, one tea cup of white sugar; bake it in a white earthern dish or cups.

Lemon Jelly.—Juice of twelve lemons, one pound of fine loaf sugar, one quart of water; to each quart put in one ounce

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of clarified isinglass; just give it a boil and then strain into moulds.

You can clarify your isinglass in a cup of boiling water, take off the scum and strain it through a coarse cloth.

Orange Jelly.—Take one pound of sugar to a pint of juice; juice of twenty oranges, the rinds of seven grated, an ounce of isinglass. Boil it ten minutes and mould.

Boiled Custard.—Eight eggs beat very light, one quart of boiling milk, cup of loaf sugar, lemon essence, stir the eggs in the milk as soon as it boils, remove it from the fire as soon as it thickens; put it in your cups and grate nutmeg over the top.

For Quinced Cream.—Take five ripe quinces, quarter them, scald them till soft; peel and mash them to a pulp; then put them through a sieve; take their weight in white sugar; then add to twelve quinces the whites of eight eggs beaten to a froth, add the sugar and then the quinces; beat it until white. Serve it in glasses. You can make apple cream thus.

Fruit Rice Custard.—Boil half a pound of rice with half of a pound of floured currants; when done put in buttered cups. Make a custard of eight yolks of eggs and one quart of rich milk, a little essence of cinnamon; boil it over a slow fire. Do not let it curdle. Stir every moment. When done set it away to cool. Turn out your rice into a deep platter and pour your custard over; beat the whites of your eggs to a stiff froth and ornament the top of each ball.

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These are some times called rice snowballs, but are in reality rice custards.

Sack Cream.—Boil one pint of milk, the yolk of one egg beaten, three spoonsful of wine, sugar and lemon peel to taste. Stir it over a gentle fire until thick as rich cream; pour it over toasted bread or crackers.

Ale Possett.—Take a small piece of white bread, put it into a pint of milk and set it over the fire; grate some nutmeg and sugar into a pint of ale, warm it and when the milk boils pour it upon the ale. Let it stand a few moments to clear.

Welsh Rabbit.—Cheese cut in long narrow strips laid in melted butter, the yolk of one egg and half a glass of maderia, and the same of beer, poured over or fried in melted butter and covered with mixed mustard.

Scotch Marmalade.—To a dish of strained honey add a sufficiency of orange juice—passed through a strainer to give it a fine orange flavor. Mix it well. It is delicious.

Chesnut Pudding.—Half a pound of pounded chesnuts, two crackers, six eggs, half a pound of sugar, half a pound of butter, a little nutmeg, half a glass of rosewater, do. of wine and one tumbler of milk. This mixture bake in a rich paste crust. Eat cold.

Butter-milk Pop.—Take one quart of butter-milk and one pint of cold water, stir them until boiling; then stir in one

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tablespoonful of Indian meal, first wet in cold water, so as not to be lumpy; add a little salt.

Mulled Buttermilk.—Boil one quart of buttermilk stirring it steadily, have two eggs well beaten with one tablespoonful of sugar; as soon as it boils stir these in; you may add a rolled cracker and nutmeg.

Water Gruel.—Put over in a skillet one quart of water, when it boils have ready one tablespoonful of Indian meal wet in cold water; put it in and stir it steadily until clear; add a little salt.

Beef Tea.—Beef tea for the sick, is made by broiling a tender steak nicely seasoning it with pepper and salt, cutting it up and pouring water over it, not quite boiling. Put in a little water at a time and let it stand to soak the goodness out.

Light Dumplings.—Mix together as much grated bread, butter and beaten eggs as will make a stiff dough. Make the mixture into round dumplings with your hands, well floured and season with powdered cinnamon. Tie up each in a separate cloth; boil them about fifteen minutes. Eat them with molasses and butter, or sweet sauce.

Pine Apple Ice Cream.—To each pine apple, allow a quart of cream, and one pound of sugar. Pare the apple, cut it thin, mince it small; lay it in a deep dish and strew the sugar among it. Cover the dish and leave them for two hours. Then strain it through the sieve washing and press-

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ing out all the juice; stir it into the cream, beating it hard. Put it into the freezer and let it be twice frozen. Always accompany ice cream with sponge cake.

Almond Jelly.—Take almond emulsion, hartshorn jelly, equal parts. Add a little orange water and a few drops of essence of lemon.

Rice Ball Custards.—Boil some rice in milk until it is quite dry, soaking it first in warm water. When done put it in small teacups pressing it down hard, and when it is cold turn them out on a deep platter and pour a boiled custard over it. Lay on the top of each rice ball half of a preserved peach, or nice jelly, flavoring the custard with cinnamon.

Plain Carrot Pudding.—Grate a raw red carrot; mix it with double the weight of bread crumbs, to one pound and a half put half a pint of new milk or cream, three eggs and half a pound of sugar.

Potatoe Cheese Pudding.—Mix twelve ounces potatoes sifted, one ounce of suet, tea cup of milk, one ounce of cheese grated; thin it with a little water if necessary, and bake it in an earthen dish.

Lemon Fruit Pie.—Four lemons, four apples sour, four ounces sweet, four ounces candied citron, and the same of candied orange, one pound of sugar, three glasses of good brandy. Boil the lemon tender. After removing the seed, mince the whole very fine and bake between two nice paste crusts. Add a little salt. This is superlative.

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Mince Pies Royal.—Half a pound of chopped tongue, two oz. powdered sugar, the grated rind and the juice of one lemon, an oz. of melted butter, the raw yolks of four eggs, beat them well, fill your patty pans just half full; have your crust very nice, and when about half done have ready the whites, beaten to a stiff froth and mix quickly with four heaped table spoonsful of powdered sugar which lay on the tops, and set them in the oven again and bake them to a light brown.

Gooseberry Custard.—Clear two quarts of the berries. Stew them soft in a very little water, press them through a sieve. A small piece of butter and a pound of sugar may be added. Beat six eggs very light, simmer the berries and sugar together and stir in the eggs. When it boils take it off quickly, stir it hard and set it to cool. Serve it up cold in glasses. Grate nutmeg over the top.

Matrimony Pie.—When nothing else can be procured, we may get English currants, look them over thoroughly, for they are full of grit usually, stew them well, season with nutmeg and sugar and bake between crusts. Have your crust nice and flaky, and grate loaf sugar over the top.

Molasses Pie.—Take one cup of molasses and two tablespoonsful of ginger, one tabelspoonful of flour, a little nutmeg, bake between two crusts.

Clear Lemon Pie.—Strip the peel from the lemon, slice it very thin, divest it of all the seeds, two tea cups of loaf sugar to two lemons, bake between two crusts; very rich crust and the pie is very delicate.

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Cranberry and Rice Jelly.—Boil and press the fruit, strain the juice, and by degrees mix it with as much ground rice as will, when boiled, thicken to a jelly; boil it gently, stirring it all the time and sweeten to your taste; put it into a mould and serve with sweetened cream.

Hominy.—Wash the hominy very clean through four waters, allow two quarts of water to one of hominy, boil very slow five hours. When done drain it through a cullender. You may eat it with milk, or butter and sugar.

Sago Pudding.—A table spoonful of sago boiled in one quart of milk, the peel of lemon, a little nutmeg and four eggs. Bake it an hour or more.

Muncey Pudding.—Butter a deep dish, put in a layer of grated bread, on this a layer of grated apples sliced very thin, a layer of brown sugar, a little powdered cinnamon and continue this process until the dish is full. Bake one hour and eat with butter and grated sugar.

Pastry Cream.—Break two eggs in a pan with two table spoonsful of flour, a little salt; moisten with a pint and a half of milk; set it on the fire, and boil twenty minutes, or until it forms a smooth consistency; then add half a teacup of pounded sugar, one oz. of butter, put in a little orange or any other flavor you prefer—grated lemon or orange peel. Just before using, add to the cream one oz. more of hot butter. This may be used for all kinds of pastry instead of jam.

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Lemon Fritters.—Take four oz. of beef suet, minced very fine, and mix with it six ounces of finely grated bread; a teacupful of pounded sugar, a dessert spoonful of flour; four whole eggs, well whisked, and the grated rind of one large or two small lemons, with half or the whole of the juice of one lemon, either; 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.

Potato Apple Fritters.—Boil two good sized potatoes, peel and rub them with two table spoonsfuls of flour; peel and chop three sour 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.

Barton Kisses.—Six oz. of fresh butter, one ounce of flour, a little spice, and two grains of volatile salts. Mix the whole with two eggs.

Rock Biscuits.—Beat six oz. of fresh butter to a cream and then add six oz. of powdered loaf sugar, half a pound of currants, one oz. of candied orange peel and stir in one pound of flour by degrees, mix well and make into small cakes. Bake in a quick oven.

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PRESERVES.

To Clarify your Sugar.—Put to every pound of sugar half a pint of water; set it over a slow fire with the white of an egg well whipt; let it boil until well dissolved, then gently remove the scum and pour the syrup from the sediment. Wash your kettle, put back your syrup and as soon as it is thick, put in your fruit.

Quinces.—Pare and core them, the seeds and rinds should be put in a kettle with sufficient water to cover them; let them boil until tender, strain off the syrup and throw it in your preserving kettle with the prepared sugar. Boil your quinces in just water enough to boil them until you can run a straw or splint through them; then put them in your syrup and let them boil until they begin to break or look clear. Take them out with a fork, lay them in a jar, and when your juice is skimmed clear pour it over.

All fruit requires to be done up with pound for pound if you wish to keep it. Loaf sugar is the safest and the cheapest.

Plums.—Plums should not be peeled, but should be washed and put in when the syrup is not boiling; stir slowly and when they commence breaking take them out; let your syrup boil down thick and clear; when it runs in thick ropes it is done. Put it on your fruit and set it away. Never cover your preserves only with a sieve or strainer until quite cold.

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Water Melon Rinds.—They are much nicer than citron, although done the same way. Pare your rinds nicely, remove all the pulp, boil them in weak alum-water until clear; lay them on a platter to drain. Have ready their weight in clarified sugar; a fresh lemon sliced to every two pounds, an oz. of ginger root to every four pounds thrown in whole. When the melon is clear the whole is done. Turn it all out together. Add mace if you like it.

To make Jams.—Have nice ripe fruit well jammed; add your sugar pound for pound, and when well mixed cook half an hour, stirring all the time. Put in glass jars. You can make it of strawberries, raspberries, whortleberries, peaches or almost any fruit you like. Blackberry jam is the most healthy and nutritious.

Tomatoes.—These are to be put in the kettle when the syrup is quite thick, add cinnamon stick. They very much resemble pears in their flavor. Some prefer them peeled, but I do not. Cook them until clear.

Apple Jelly.—Take four pounds strained apple juice, add four pounds sugar. Boil to a jelly, and add juice of two lemons.

Currant Jelly.—Take equal quantities of currants and sugar, boil them together; when the currants are clear, skim them all out, well drained, lay them on thick platters, set them in the sun to dry. These are beautiful when dry to put what you wish in a dish and add just hot water enough to moisten them for tea, or have a plate of them for a dessert for dinner. The juice you may strain into your cups or

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glasses and you have the clearest, nicest jelly you ever made. Where we pay 1 s. per quart for currants you will find this a decided saving.

Cherries.—Always weigh them before you pit them, and take their weight in sugar. Boil them slowly at first, then very fast. Skim them out and sprinkle fresh sugar over each layer to give them a fine color, add a quart of currant juice to the syrup, give it a boil and pour over.

Pine Apples.—Pare your pine apples, take the core out and leave a round ring; you require a very small quantity of water to dissolve the sugar. Skim and let it boil ten minutes. Boil the apples until clear and soft; do not let them break; let them cool on a plate, then put them in glasses and pour the syrup over. When cool tie them up with brandy paper.

Tomato Jam.—Peel your tomatoes and take out the seeds, put them in your kettle with half a pound of sugar to a pound of prepared tomato; boil one or two lemons soft, then pound them fine, take out the seeds and add them to the jam; make them smooth when clear and thick. Put it in small jars or tumblers.

Quince Jelly.—Cook your quinces in just water enough to stew them done and strain through a muslin bag; a pound of sugar, to a pint of juice; boil until it concretes.

Coddled Apples.—Pare your apples; if small, leave them whole; if large, take out the core, halve them, put some

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water in a deep spider, a little butter, a table spoonful of sugar; lay in your apples and cover them close, let them cook until tender, take them out with a fork, and pour your syrup over. To be eaten just cold, with sweet cream and powdered sugar. They are nice, done this way when quite green and not peeled.

Crab Apples.—Cover the bottom of your kettle with grape leaves; put in the apples, cover them closely with leaves and a plate, with one quart of water. Do not allow them to boil, but simmer gently until they are yellow. Take them out and spread them to cool. Pare and core them; run a quill through the middle, first cutting the point off, and leave your apples whole; put them again in the kettle with fresh vine leaves under and over, a little weak alum water; let them simmer until green; then weigh them; allow one pound of sugar to a pound of fruit. When the syrup is clear, melt it with as little water as possible. Put in your fruit and cook it until clear and soft.

The Siberian crab makes nicer jelly than preserves. Cook them in as little water as you can and strain them; one pound of sugar to a pint of juice.

Gooseberry Jelly.—Put the fruit in a stone jar, and set it in a kettle of boiling water. When they become soft mash them with a spoon and strain them. The fruit should be green. A pound of sugar to a pint of juice, put it in your glasses warm. Cranberries can be done the same way, and also grapes.

Black Currant Jelly.—Squeeze out the juice from them without cooking. To each pint of juice add three quarters

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of a pound of loaf sugar, put it in your kettle and boil ten minutes. Skim well and put it up warm.

Preserved Pippens.—Take large fair fruit, put your parings in your kettle, a very little water and some lemon peel. Boil until tender, take care they do not burn. Spread them to cool; strain the liquor, put it in your kettle, with a pound of sugar to a pint of juice, and the juice of lemons to your taste. Boil it five minutes, skimming it well. Then put in the apples, boil them slowly half an hour; put them in your jars, pour the juice over, and tie them up with brandy papers. Pears may be done the same as pippens. Season with cinnamon instead of lemon. Apples will not keep long, and pears should not be too ripe. They are nice not peeled.

Preserved Peaches.—Always select fair, fine and hard fruit, preserve them whole or halve them and crack the stones. Take out the kernel and put the parings, kernels and peaches, in your kettle, with a very little water. When tender strain the liquor and spread your fruit to cool. Put back the juice, allowing one pound of sugar to one of peaches. Let your sugar be melted with the juice and quite clear, before you put in your fruit. Have your peaches well cooked. The kernels are of great strength in flavoring the peach if kept in when done. Peaches to be eaten immediately may be done up with half the quantity of sugar.

Preserved Pumpkin.—Cut your pumpkin into pieces the size of a dollar. Take one pound of loaf sugar to one pound of pumpkins and three fresh lemons. Have your syrup ready and put in your lemon and pumpkin chips.

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Skim it well until it becomes clear and crisp. In the spring this is beautiful for pumpkin tarts. Make the same as amber pie and use in place of candied orange.

Stewed Prunes.—Stew them very gently in a small quantity of water until full and the pits yield readily. A little sugar improves them.

Dried Apples.—These should be always soaked an hour in cold water before stewing. Wash them thoroughly and then soak in the water you stew them in. Throw in a bit of fresh lemon-peel and a little sugar when done.

Brandy Peaches.—Take the finest white peaches you can get, not over ripe; rub off the lint with a flannel cloth; cut them down the seem with a large needle, and cover them with white brandy and let them stand a week. Then make a syrup of one pound of sugar to a pound of peaches. Put them in the syrup and boil them until clear. Give the syrup another boil, then pour in the brandy and pour the whole over the fruit. Cork tight in glass jars and set them away.

Barberries.—One pound of loaf sugar to a pound of berries on the stem. Have your syrup clear and put them in. Then just as soon as they look clear skim them out. Let your syrup boil down thick and pour over.

Pears.—Take nice ripe pears, but not mellow, leave the skins on and use three-quarters of a pound of loaf sugar to one of pears, Have your syrup clear and let your pears

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cook, until you can run the splint of a broom through them. Then take them out and drain them. When cold pour back the juice and let the syrup boil down thick. Cover them with brandy paper.

To Preserve Peaches Fresh.—Scald them in boiling water, take them out into cold water; then dry them in a sieve, and put them in a long wide mouthed bottle. Put a quarter of a pound of sugar to half a dozen peaches. Clarify it, pour it over, and fill up the jar with gin or brandy.

Cranberry Jelly.—Mix isinglass jelly, or calf's foot jelly, with twice the quantity of cranberry juice and sweeten it with fine loaf sugar. Boil it up once and set it to cool.

Apple Marmalade.—Scald apples till they will pulp from the core. Take an equal weight of sugar in large lumps, and boil it in just water enough to dip the lumps well, until it can be skimed and make a thick syrup. Mix this with the apple pulp and simmer it on a quick fire for fifteen minutes. Keep it in pots covered with brandy paper.

Green Currants.—Currants may be kept fresh a long time, by taking them from the stems, putting them in junk bottles, corking them tight, excluding the air. They should be kept in a cool place in the cellar.

To Keep Preserves.—Apply the white of an egg, with a suitable brush, to a single thickness of white tissue paper; with which, cover your jars. Overlap the edges an inch or two. No tying is required.

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Honey Butter.—Good butter eight pounds and one pound clarified honey; beat well together. A delicacy for children or sick persons. It is a mild laxative.

Currants.—Take nice ripe currants, pick them over and wash them and drain them. Take loaf sugar, pound for pound, let your syrup dissolve and boil. Then put in your currants, as soon as they look clear, skim them out and boil your syrup down until the juice all evaporates. Then pour it on the fruit as soon as it is cool enough. Put the whole in a glass jar and set it in a cool place.

Gooseberry.—They differ but little from currants in the manner of preserving them, only you should be sure to remove the blows and stem. Wash them free from mould, and put eighteen ounces of sugar to a pound of fruit.

Dried Peaches—Wash them thoroughly, then put on cold water and let them stand near the fire, until swelled full. Then cook them tender and put one tea cup of sugar, to one quart just before you dish them.

Stewed Apples.—Prepare your apples for stewing; pour on boiling water just enough to cook them. There is such a difference in apples, we must be governed by their qualities; when the water is reduced entirely mash them very fine, sweeten with loaf sugar, smooth them evenly in the dish you serve them in. Grate nutmeg over the top. Another nice way is, to cut them in quarters and put in a little more water; in which put a cup of sugar, and a sliced lemon if you fancy it.

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Cranberry Sauce.—Put in just water sufficient to cook them—boiling water is best. When done make them very sweet. Put them in a bowl and when cold and stiff, turn into a glass dish or a nice china plate.

Orange Pleasants—A quarter of a pound of sugar, three eggs, a wine glass of cream, two oz. of sponge cake, the rind of one orange grated, half a nutmeg, two tablespoonsful of rosewater; mix thoroughly. Line pie plates with a nice paste, fill with the mixture, and bake in a moderate oven.

Baked Pears.—Put them on a tin with a very little water and some molasess poured over them; cook slowly until very tender, and when done lay them on a plate with the stems up and pour the syrup on them.

Baked Apples.—If sour they require no water, but close attention. If sweet put them on a square tin, and fill it half full of water. It usually requires half an hour to bake them at least. Some cook much quicker than others.

Frosted Fruit.—Take any nice fruit having on nice stems. Have ready in one dish some beaten whites of eggs, and in another some fine powdered sugar. Dip the fruit first in the white of an egg and then roll it in the sugar; lay a sheet of white paper on a reversed sieve, set it on a stove or in some warm place and spread the fruit on the paper until the icing is hardened.

To Dry Fruit.—Take out the pits and dry them partly in the sun; then dip them in a rich syrup, and place them out again. When dry pack them in jars and lay sugar alternate-

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ly with the fruit. When you cook the fruit pour on boiling water, and it cooks readily, and is of a very fine flavor.

Preserve Turn Overs.—Make a crust as for tarts; roll out rounds the size of a small tea plate and lay in each a tablespoonful of tart preserves. Pinch the edges together and bake. These are convenient for spring desserts when varieties fail.

Corn Fritters.—One quart of grated corn, young and sweet, four tablespoonsful of sifted flour, four eggs, beat it all well, add a little salt and pepper, and fry them in boiling lard. Fry them a nice brown and eat with butter.

Dutch Cheese.—Take a pan of thick sour milk and set it on the fire where it will keep just warm enough to curdle. When the whey rises, turn the curd in a bag of loose cloth, and let it drain until quite dry. Then turn it into a pan and put half a teaspoonful of salt, a little sweet butter, and make it up into round balls, or lay it into a preserve dish. When ready to serve, pour over a cup of sweet cream. You can sift loaf sugar and nutmeg over it, if you prefer. This is a nice dish for tea.

To Bottle Fruit.—Gather your fruit before it is fully ripe, put it in wide-mouthed bottles, fill them full and cork them tight; seal them up; put some hay in a large sauce pan, set the bottles with hay between to prevent their touching; then fill up your sauce pan to the necks of the bottles, and set it over the fire until the water is nearly boiling; then remove from the fire, and when they are quite cold, take the bottles out, and put them in a dry, cool place for use. You can preserve all fruit in this y

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BEVERAGES.

Lemonade.—Take fine ripe lemons and roll them on the table. Then cut them in halves and squeeze the juice into a pitcher on some loaf sugar, and fill the pitcher up with very cold water. About half a teacup of sugar, to the juice of one lemon, add half a pint of water. *Orangeade* may be made the same way.

Cheap Currant Wine.—Three quarts of water, one quart of juice, and three pounds of brown sugar. Let it stand in a stone jar, until it ferments and settles. When clear, strain the liquor you pour off and bottle it. It will be good in six months—the older the better.

Lemon Wine.—Take of ginger, quarter of a pound of the root, six pounds of sugar, boil in a gallon of water one hour. Then add six lemons and a pound of raisins. When warm, add one tablespoonful of yeast, let it stand twelve hours, then bottle. It is fit for use in one week, the older the better.

Cream Nectar.—Six pounds of white sugar, four ounces tartaric acid, two quarts of water; when warm, add the whites of four eggs beaten to a froth. Do not let it come to a boil. When cold strain, and add one teaspoonful of essence of lemon.

To use take two tablespoonsful to a glass two thirds full of water, add a very small quantity of carbonate of soda,

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stir until it effervesces, then drink. Make your syrup in brass or porcelain.

To Make Sherbet.—It consists of water, lemon, orange juice and sugar; in which are dissolved perfumed cakes made of the best Damascus fruit, containing also an infusion of some drops of rose water. Another is made of violets, honey, juice of raisins, &c. It is well calculated to assuage thirst as the acidity is agreeably blended with sweetness.

Grape Wine.—To every gallon of ripe grapes put a gallon of soft water, bruise the grapes, let them stand a week without stirring and draw the liquor off fine. To every gallon of wine add three pounds of lump sugar; put it into a vessel, but do not stop it, till it has done hissing, then stop it close, and in six months it will be fit to bottle.

Coffee.—One tablespoonful for a person of ground coffee is a good rule. Put it in your coffee pot, break in an egg, if you have plenty, if not half a one will answer, or a bit of fish skin well washed and dried. Pour in a little cold water, and shake it around before putting in the boiling water, then fill your coffee pot half full, let it boil five minutes, fill it up as full as you wish and let it stand to settle. In browning coffee, always attend to it strictly and brown it even; do not burn it, roast it quickly.

Tea.—Black tea requires much longer time for drawing than green. One teaspoonful for a person is a good drawing, and less may answer. Strong tea is very injurious and I would not advise its use. Always have your water boiling hot, you cannot make any tea good without.

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Chocolate.—Boil your chocolate in an open basin and pour it in a pitcher. Take two quarts of water and one of milk, let it boil three minutes and sweeten it in your cups.

Crust Coffee.—If you happen to burn your bread or cake, cut off the burnt crusts and save them for coffee; put them in a pitcher and pour over boiling water. When the cream and sugar is added it makes a delicate and healthy drink.

Mint Sauce.—Take a large bunch of *young* green mint. Have it clean, just the leaves. Chop them fine. mix with cold vinegar just to moisten the mint with, powdered sugar sufficient to make the sauce. This is the spring sauce for roast lamb. Send it to table in a gravy tureen.

Egg Sauce.—A nice drawn butter with hard boiled eggs, sliced and thrown in, or chopped fine. This is beautiful for boiled fish.

Oyster Sauce.—Take a pint of oysters and their liquor, a little nutmeg into a saucepan covered and simmer them on hot coals about eight minutes. Make some drawn butter with oyster liquid instead of water. Put them inio a sauce bowl, add the oysters to them. Serve with boiled fowls or fresh fish boiled.

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MEATS.

Artificial Oysters.—Take tender green corn, grate it in a dish ; one egg well beaten to a pint; a teacup of flour, half a cup of butter, some salt and pepper and mix them well together. A table spoonful of the batter dropped in at a time. Fry them a light brown and when done eat them with cream or butter.

Beef a la Mode.—Take ten pounds of the round, cut small holes in it and stuff it all over with bits of salt pork, pepper and salt. Add sweet majoram, summer savory, sweet basil, mace, cloves, parsley, leeks and three quarters of a pound of lard, and stew it hard for one hour and a half.

Potted Beef.—Take a beef shank and boil in sufficient water to make it tender. Remove all the bone and cartilage, mash the meat fine and replace it in the kettle with the liquor, which should be one quart. Let it simmer gently ; adding salt, pepper and mace to your taste. Then put it in a flat jar, press it down with a plate. Cut it off in thin slices for tea as a relish.

Bologna Sausages.—Ten pounds of beef and four of pork, two thirds lean, mince very fine, six ounces of fine salt, one ounce black pepper, one half ounce cayenne, one ounce of cloves and one of garlic minced very fine. Fill nice large beef skins, (after washing them in salt and vinegar) tying the ends to secure them. Make a brine of salt and water

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that will bear up an egg, in which you can lay them for three weeks, turning them daily. Then take them out, wipe them dry and smoke them, rub them all over with sweet oil before you put them away. Keep them in dry ashes. You may cut them off in slices and fry them or eat them raw.

Liver Puddings.—Pigs, liver boiled, mince and season with pepper, salt, sage, sweet marjoram rubbed fine, and cloves. Put the mixture in skins, tie them up at the ends, prick the skins, put them in boiling water, boil one hour. They are then sufficiently cooked. Keep them in a stone jar closely covered. You may eat them cold, cut off in small slices; or you may cut them thicker.

To Bake Fresh Salmon Whole.—Clean a small or moderate sized salmon. Season with salt, pepper and powdered mace; rub it on outside and in; skewer it with the tail turned round and put to the mouth. Lay it on a trivet in a deep pan and stick it over with bits of butter rolled in flour. Put it in the oven and occasionally with its own drippings baste. Put sufficient water in to keep it from burning. Garnish with parsley and horseradish laid alternately around the edge.

Veal with Oysters.—Take two fine cutlets of about one pound each; divide them into several pieces cut thin; put them into a frying pan with boiling lard, and let them fry. When the veal is about half done, add to it a quart of large, fine oysters with their liquor, thickened with a few grated bread crumbs, and season with mace and nutmeg powdered. When sufficiently cooked send them to the table in a covered dish.

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Biscuit Sandwiches.—Take nice, fresh biscuits, halve them, butter them, and cover the lower half with grated ham or tongue, and splice them again. Pile the biscuits handsomely in a pyramid upon a flat plate. Place between them at regular distances sprigs of pepper grass or water cresses.

Parsnep Cake.—Boil your parsneps until perfectly soft. Pass them through a colander. To one teacupful of parsnep add one quart of warm milk with four oz. of butter, a little salt and one gill of yeast. Stir in flour to make a thick batter; set it to rise three hours, then knead to dough. Let it rise again, then roll out and make in cakes half an inch thick. Place them on buttered tins, and let them rise as soon as light. Bake them in a very hot oven and moisten the tops with a little water when done. Send them to table hot.

Rabbits Fricasseed.—Cut them up in small pieces, put them in a stew pan; season with pepper and salt, mace and parsley. Enrich your gravy with butter rolled in flour.

Stuffed Cabbage.—Boil a cabbage ten minutes in a little salt and water. Then drain it, cut the stalk close, so it will sit uprightly. Take out the heart chop that fine together, with some cold ham and veal, or chicken with four hard boiled eggs and grated bread, a little salt and pepper. Fill the cabbage with this stuffing, tie tape around it, put it into a deep stew pan, with a quarter of a pound of butter rolled in flour. Add an onion sliced in the gravy, a few cloves, then let it simmer slowly two hours. Have sufficient water to keep it from burning. Eat it while hot.

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Dried Apple Pot Pie.—Put one pound of apples in cold water over night and let them soak until ten the next day. Then pour off the water into a kettle and put it over with two quarts of fresh water, and eight slices of pork, cut thick. Let it boil one hour and a half, then have a nice raised crust as for biscuit and put in the kettle, first putting in the apples you have soaked, and let them commence boiling. Cover your kettle tight, cook it all slowly, but steadily one hour.

Drawn Butter.—Stir butter and flour together and pour boiling water on slowly until it cooks, to the consistency of paste. Add a little salt and pepper.

Egg Balls for Soup.—Take the yolks of six eggs, pound them in the mortar with a little flour and salt. Mix it with the yolks of two raw eggs. Roll it into little balls and drop each into boiling water.

Omlette.—Four eggs, a little chopped parsley, a little flour, scraped ham or tongue, fried in butter. Roll up and served hot.

Omlette—common.—Twelve eggs beaten, three tablespoonsful of milk and one of flour. Fry in butter with a little salt and pepper added. Roll up and serve hot.

Superior Omlette.—Take eight eggs, the whites and yolks beat separately, half a teacup of sugar powdered, beat with the yolks, and flavor with lemon. Stir them together carefully and pour them in a deep tin plate. Put it in the oven, when it begins to rise, pull it to the mouth of the oven, and

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with a spoon pile it up in a pyramidal shape, three or four minutes. Make it just before going to table.

Tomato Omlette.—One quart of stewed tomatoes, half a dozen of fresh eggs, the yolks and whites beat separately. Stir them in the pan with your tomato and a little salt, pepper and butter. Cook three minutes and take up and serve.

Ordinary Omlette.—Twelve eggs, six tablespoonfuls of milk, a little salt and pepper. Beat them well and have ready your frying pan with a tablespoonful of heated butter. Pour in the mixture and when cooked through roll it up and serve hot. Commence cutting at one end in slices and it cuts off in rings.

Pork Omlette.—Cut your pork in thin, long strips and fry brown. Prepare eight eggs thus: Break them in a bowl, add one tablespoonful of flour and six of sweet milk. Pour over the pork. Cut in squares and take out as soon as cooked through.

Boiled Eggs.—If you wish them soft boil three minutes in boiling water; if hard, five minutes.

Fried Eggs.—Break each egg separately in hot lard or pork drippings. As soon as the whites are done take them up and lay them out neatly on your plate. Do not cook them too fast and never turn them.

Poached Eggs.—Break each egg in boiling water. Take them out and cover them with a little melted butter, pepper and salt. Or have a tin pan with a little melted butter and break your eggs in, stirring them through until cooked. Take up quickly. A very little milk improves it.

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MEAT PIES.

Gibblet Pie.—Take the gizzards, hearts and livers of fowls. and boil them tender, season with butter, pepper and salt. Make a nice crust as for chicken pie and bake one hour.

Chicken Pie.—Joint your chickens small and cook very tender. Make a nice paste crust, lay in your bottom crust flush at the edges. Lay in very small bits of salt pork, a little salt, nutmeg and pepper. Sprinkle flour between each layer and pour over your chicken gravy, which you should boil down to just enough to fill your dish. Then cover it, notch the edges and trim with a small pine apple on top, or a bunch of grapes and leaves.

Beef Steak Pie.—Take the piece of steak left from breakfast, cut in small pieces. If you have any pieces of boiled pork put that in to fill up. Your steak gravy, a little water, plenty of flour and a grated nutmeg, a nice crust over and under. Bake an hour moderately. Always put in your meat pies to bake so soon as made.

Pork and Onion Pie.—Slice three onions thin, eight potatoes, one pound of pork cut in small thin slices. Make your bottom crust thin, lay a laying of each ingredient and fill your dish. Slice your potatoes very thin, a little pepper and flour; plenty of water. Bake three hours in a moderate oven. You need not ornament your crust, just press the edges closely and keep in the juice. Gash the top.

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Fish Cake.—Take the meat from cold boiled, or fried fish. Put in a stew pan with a pint of water, a little salt, pepper or onion and a faggot of sweet herbs to stew for gravy. Mince the fish and mix with crumbs of bread, cold potatoes, equal parts; a little seasoning. Make it into a cake with the white of an egg, a little butter, egg it over with bread crumbs. Then fry it a light brown. Pour the gravy over and let it stew gently for fifteen minutes. Stir it carefully and garnish with slices of lemon.

Veal Cake.—Boil eight eggs hard. Cut the yolks into halves and lay some in the bottom of the pot. Then a little chopped parsley, some thin slices of veal and fresh ham, and so on until the pot is full. Then put in water to cover it and lay on the top an ounce of butter. Tie over it a double paper and bake it an hour. Press it close. Then put it in a mould. and let it stand till cold. It turns out beautifully for a side dish for supper. Veal should always be thoroughly cooked. Never allow it served raw.

Hotch Potch.—Stew pears, lettuce and onions in a very little water with a beef bone; fry some mutton or lamb steaks of a nice brown and season. Put the steaks into a stew pan, and throw the stew over them. Stew it all three quarters of an hour then serve in a deep dish.

China Chilo.—A pint of fat mutton, two onions, a head of lettuce, pint of green peas, teaspoonful of salt and pepper, four spoonfuls of water, one ounce of butter into a stew pan; cover it closely and simmer it two hours. Serve it in the centre of a dish of boiled rice.

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A Very Nice Dish.—The neck of lamb cut in steaks, egg and strew with crumbs and seasoning. Fry a nice brown. Mash some potatoes with a little butter and cream, and put in the middle of the dish raised high. Then place the edge of one steak on another, with the small bone upward all around the potatoes and send to the table.

To Boil a Lobster.—Throw them into boiling salt water, and let them boil from twenty to forty minutes. Crack the shells across the joints, take off the large claws, separate the tail from the body, split it into, lay it all neatly on a napkin as whole and serve cold.

To Boil Tongue.—Soak it all night before boiling and be careful to wash out the salt. Boil in plenty of water from two to three hours. Remove the skin upon sending it to the table, garnishing it with drawn butter, jelly and parsley if for dinner. For tea cut in thin slices lay neatly on a platter, or use for sandwiches.

Pickled Fish.—Take any nice thick meated fish, boil down and remove the bones. Lay it in a jar and cover with very sharp vinegar and spices. A very fine relish for tea.

Beef Steak Pudding.—Make a batter of milk, two eggs and flour, or potatoes boiled and rubbed through a colander. Lay a little of the batter at the bottom of the dish. Have the beef cut in thin slices and divided into pieces three inches long, well fried in butter and seasoned to your taste. Place them in the dish, pour the remainder of the batter over them and bake moderately two hours.

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Beef Cakes.—Make fine some beef that is rare done, with a little fat bacon. Season with pepper, salt and nutmeg; mix well and make into small rolls three inches long. Fry them a light brown and serve with the gravy.

Padovies.—Shred rare done cold beef, with a little fat; season with pepper, salt and an onion. Make a plain paste of flour, butter, eggs and milk, roll it thin and cut in shape of an apple puff; fill it with the shred beef, pinch the edges and fry brown. Good cold, or warm.

Venison Pastry.—Cut up the neck, breast and shoulder and stew them tender. Season with pepper, salt, nutmeg and mace. Make a rich paste and line your dish. Pour in your gravy, a glass of wine, and lay on the top some bits of butter rolled in flour. Cover the pie with a thick crust, ornament with leaves and flowers formed with a tin cutter. Bake it two hours or more, moderately.

Venison Steak.—If you have a nice ham cut your steak three quarters of an inch thick. Have your gridiron hot, and grease the bars with lard. Then lay on your steak over bright coals. When nicely brown have a gravy of half a pound of butter, one glass of wine, a little flour, salt and pepper, let it boil, grate nutmeg in and pour it over your venison. Pile currant jelly in two or three places on each.

Cecils.—Take cold pieces of any kind of fresh meat or salt and twice as many of crumbs of bread, and mince them with two peeled onions, a little lemon peel, a nutmeg, pepper, and salt. Put a little lard in the spider and put in the mix-

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ture, break in an egg. stir until it tastes done then take it out in your chopping bowl and let it cool. Make up into small balls and fry brown on both sides. Then make a nice drawn butter ; add some chopped parsley. Put your balls on your platter and pour over your dressing.

Fried Oysters.—Take large fine oysters, wipe them dry. Then beat up the yolks of two eggs in a wine glass of milk, and some stale bread grated very fine in a flat dish. Put half a pound of fresh butter in a frying pan and when boiling hot, dip the oysters lightly in the mixture. Then roll them or press them in the bread crumbs, fry them brown on both sides and lay them on a platter. Serve hot, and do not pour over the gravy.

Mrs. White's Dish.—Take two or three pickled herrings, put them in an earthen dish. Fill it up with peeled potatoes cut in halves, a little water, and then put it in the oven and bake one hour.

Stewed Venison.—Cut the meat in nice small bits, put the meat and bones in a sauce-pan with just water enough to cover them. Let them stew an hour. Strain the liquor into a stewpan, add some butter rolled in flour, stir in some currant jelly, and give it a boil. Then throw in the meat, let it just warm through, then serve.

Roast Lamb.—Take a nice loin and lay it in your pan ; sprinkle over some pepper, salt and flour ; fill your pan half full of water, in which throw a little salt. Cook slowly at first and then briskly, to make a nice brown. Take the meat

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out and dredge a little flour in the gravy. Boil it up and serve in your gravy boat. An hour will cook a loin of lamb.

Mutton Chops.—The loin of mutton is very nice, cut in pieces and broiled on the gridiron. Broil slow enough to cook through and not burn. When done season with butter, pepper and salt.

Stewed Mutton Chops.—Cut the loin or neck of mutton into chops, and trim away the fat and bones. Beat and flatten them and season with pepper and salt, with just water to cover them. Add some sliced carrots, turnips, onions, potatoes and a bunch of sweet herbs. Stew slowly three hours. Keep the stewpan closely covered. Send it to table with sippets or three-cornered pieces of toasted bread, all around the dish.

Baked Beans and Pork.—Look them over nice and put them in cold water over night. In the morning put them in a colander and strain off the water, then rinse them again; then place in sufficient water to cook them, let them scald slowly an hour; then put in a pound of pork to one quart of beans. Let them boil steadily; gash the rind of the pork when the beans are nearly done, and skim the beans out into a dripping pan. Lay your pork rind up in the centre of the pan and bake brown.

To Boil Corned Beef.—Wash your beef nicely, and have your kettle half filled with cold water, and let your meat be put in, boil gently and your meat wiill be nice and tender. Never put your meat in boiling water, if salt. Three hours is not too long to boil. Some beef requires five.

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To Boil a Ham.—Put your ham in a large quantity of cold water, and when it begins to boil allow one quarter of an hour for each pound. Take off the rind while warm. If eaten warm you should serve with pepper in spots the size of a sixpence, on the upper side.

To Roast Snipes or Woodcocks.—Spit them on a small bird-spit; flour and baste them with a piece of butter; have ready a slice of bread toasted brown. Lay it in a dish and set it under the snipes for the trail to drop on. When they are done take them up and lay them on the toast with two gills of drawn butter, poured over. Have it hot and garnish with lemon.

To Boil a Pair of Fowls.—Make a force meat of bread crumbs, majoram, butter, pepper, salt, and yolks of eggs. Fill the bodies and tie a string firmly around them. Skewer the livers and gizzards under the wings. Dredge them with flour and put them in a pot with just water enough to cook them. Cover closely and put it over a moderate fire. As the scum rises take off the pot and skim it. Boil slowly until quite tender, for if boiled fast, the skin will break and they will not be as white. Serve them with a nice drawn butter, in which have a couple of eggs boiled hard and chopped fine. Garnish with parsley. Accompaniments—boiled ham or smoked tongue.

Salmon Steak.—Split the salmon and take out the bone. Cut it into steaks an inch thick, wipe them and dredge with flour. Have bright coals, the gridiron clean and bright. Rub the bars with chalk. Broil them thoroughly, turn with

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steak tongs. Send them to table hot, wrapped in a heated napkin. Serve with anchovy, prawn or lobster sauce. If cooked in buttered papers on the gridiron, which is much nicer, take off the paper and garnish with fried parsley. Serve with lobster sauce.

Scolloped Oysters.—Take nice oysters, drain them, have scollop tins; butter the bottom, and strew with bread crumbs. Lay the oysters in them, sprinkle with cayenne pepper and nutmeg; a bit of butter on each. Clear the liquor and thicken with bread crumbs, and fill up each tin. Set them on a hot gridiron and cook the bottom a little. Then set them in a tin oven before the fire to brown them over the top. Do not cook them too much. Serve them in the tins. Place them on a platter and send them to the table hot.

Halibut.—Cut into slices of four pounds each, it may be baked or fried. Garnish with horse-radish, and serve with melted butter.

To Boil a Turkey.—Place it in water sufficient to cover it with a little salt in the water, stuff it the same as for roasting and dredge flour over it. Boil from two to three hours, slowly but steadily.

Force Meat Balls for the Table.—Three quarters of a pound of veal and half a pound of pork made into balls. Fry brown and add drawn butter.

Chickens and Veal for Curries.— [illegible] til tender and separate the joints. Put a little butter in a stewpan with

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the meat, with a part of the liquor in which it was boiled. Stew again twenty minutes. One table spoonful of curry powder, a teacup of boiled rice, a table spoonful of flour, one of butter, a teacupful of the liquor, a little salt, mix them and pour over the meat. Stew ten minutes more.

To make Curry Powder.—One oz. of ginger, one oz. of mustard, one oz. of pepper, one oz. of coriander seed, three oz. of tumeric, half an oz. of cardamine, quarter of an oz. of cayenne, quarter of an oz. of cinnamon. Pound them fine, sift and cork tight.

Lamb—Fry.—The heart, liver and sweet bread of a pig or lamb is nice fried. Put a little lard in the pan, pork drippings are the best. Do not burn it, but fry a nice brown. When taken up throw in some chopped parsley and dredge in a little flour. Add a little hot water, stew the gravy a minute, and then pour it over your meat.

Bullock's Heart.—Stuff and roast it slowly for one hour and dredge it with flour. Put water in the pan with a little salt. You may slice or broil it, either.

To Roast Beef.—If you can, get a piece next the sirloin, sprinkle salt, pepper and a little flour over it. Fill your pan half full of water, baste it occasionally. Keep a steady fire and allow a quarter of an hour for each pound. Have it rare in the centre and serve with the browned gravy in a boat. Serve hot.

Liver.—Calf's liver is the sweetest; broil it rare done, butter it and send very hot to the table. Liver fried with, or

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after salt pork is very nice. A little flour sprinkled on when frying or broiling is nice, or roll it in meal.

Spareribs—Requires from half to three quarters of an hour roasting. Dredge on flour, pepper and salt. Put in water to keep it from burning and break the ribs in the centre before roasting, so as to make the serving convenient at table.

Broiled Pork.—Cut your slices half an inch thick and remove the rind. Lay your pork in cold water, take out each slice when ready to broil, wipe on a coarse cloth and roll it in flour; pepper it when done and pour over it a teacup of thick sweet cream.

Pigeons—Are best stuffed, and put in a pot with one quart of water to six pigeons. Let them boil dry and roast down. Add a piece of butter the size of an egg. Throw in a little water and flour over them when done. Cook fifteen minutes, if young; if old, an hour.

Patridges.—When these birds are fat they are delicious broiled. If old and poor, should be fricasseed, the same as chicken.

Fricasseed Chicken.—Cut your chicken in small pieces, or rather joint it. Wash it clean and put it over in cold water. When it boils skim it. Put it in just water enough to cook and for gravy. Just before you take it off, mash the yolks of two hard boiled eggs, to which add one tablespoonful of flour, a nice lump of butter and stir it smooth. Take out your chicken and put this in the kettle, let it boil up well and pour it over the whole. Do not omit pepper and salt.

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To Roast a Goose.—Wash it thoroughly, scald the inside. and then put in hot water and parboil it half an hour at least Then have ready a chicken dressing and fill it not quite full. Have a little water in your pan to keep it from burning. Cook it steadily one hour if large. Prepare a gravy by pouring out all the oil, and supplying its place with butter.

Ducks.—These should be parboiled fifteen minutes before roasting down. An onion sliced and thrown in improves it for some, but not for others. An oyster sauce is far better for roast ducks.

A Roast Turkey.—Take crackers and roll them. Pour on a little hot water, add a little summer savory, pepper, salt, butter, and mix together with a raw egg to biud them. Fill the breast and body not quite full, sew it up neatly, have a little water in your pan, and cook it very slowly at first. Roast it two hours; if common size, roast it a nice brown. Dredge some flour in your pan, add a little water, a dozen oysters if you have them, for gravy.

Fried Fresh Fish.—Any kind of pan fish should be rolled in meal before frying and if they are not hard, rub them over with beaten egg to prevent their breaking. Always have your lard boiling hot when you put your fish over; if you have too much they will fat soak. Salt them when they are cleaned.

Boiled Fish.—Always have your water boil before putting in any kind of fresh fish, twenty minutes will boil any common sized fish, have a nice drawn butter and your potatoes boiled and dished whole, pickles, &c. Garnish with boiled

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eggs cut in halves, and parsley. Lay your fish on the platter, having the head and tail touch.

Broiled Mackarel.—Have nice hot coals, and not let it lay and stew on the gridiron. Butter it, or cover with thick sweet cream.

To Broil a Chicken.—Have your coals fine, your chicken wiped dry; cook it slowly so as not to burn. Fifteen minutes will cook it through. Butter and season it.

To Fry Fowls.—Have some butter in a spider just hot, and lay your chickens in. Let them fry steadily ten minutes and keep them covered tight. Turn them over once. When done take them up, put a little water and flour in your spider, a little salt and pepper, and pour it over.

To Bake a Fish.—Have your fish nicely washed and wiped. Make a dressing of salt pork, crackers, sweet majoram, salt and pepper and fill inside, sewing it up. Be sure to leave the head on, cut gashes in the back or side of the fish, in which insert bits of pork. Make a drawn butter, in which have two or three hard boiled eggs chopped.

Souse.—Boil pigs' feet and ears until they will nearly drop from the bone. Then take them out and lay them in a stone jar, put a table spoonful of salt to fifteen feet, and a quart of sharp vinegar to two of the liquor they are boiled in; have it boiling hot, and pour it over. Set it away to keep for handy meat. It is very nice. Put down in just the liquor, and then lay it on the gridiron and broil.

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Head Cheese.—Take a hog's head, a piece of the neck of beef, and boil until it will fall from the bones. Then remove *all* the bones. Place the meat in a large wooden bowl, add half a teacup of salt, a table spoonful of pepper, a teacupful of powdered sage. Chop it through well, put it in a measure with the bottom out, or cheese hoop, set it on a slanting board, with something to catch the lard, which is to be kept for frying tenderloins or lean pork. Do not have too heavy a weight on the top. Let it stand twenty-four hours in a cold place, then remove the hoop, lay the cheese on a clean board, and set it away. Let it almost, if not quite freeze.

Cod Fish in various ways.—Nothing common is so badly cooked as this simple relish. Throwing it in *hot* water to cook it, or soak it, renders it hard and tough; also yellow or brown.

If you wish it for breakfast, pick it up and let it lie in cold water over night. There are various ways to cook this healthy and palatable fish. When wanted for break fast, to accompany baked potatoes, and warm biscuit; pick it up fine, put it in cold water to soak; remove it to cold water again, when ready to boil, shake over a little flour. Add in a good lump of butter, and a little pepper. Let it *just boil* and empty it in a covered dish.

If nice codfish toast is wanted, keep out the flour, and pour it over some toasted bread. If a more genteel dish for dinner, cut it in pieces, two inches square, and soak three hours in plenty of cold water. Boil six eggs hard and cut them in quarters. Take your fish out of the soaking water and lay it in another cold water. Set it on the fire so it will just come to a boil. Then have a nice drawn butter, lay it on your platter and lay your egg around it and over it, and

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pour over your butter. Another way lessens the trouble, and is excellent: Peel one dozen of potatoes, soak in cold water two pounds of codfish, pick it up. When the potatoes are done, mash them together. Throw in a teacupful of cream, a little pepper, dish it up, smooth it over, and send it to table. What you have left make into fish balls, and set away to fry brown in hot lard for breakfast next morning, hot. One more way: If you want an appetite, pick it up fine, soak it well in cold water, and cook it in vinegar instead of water with a bit of butter, and a couple of eggs stirred in. A delicious way is, to soak it well, then put it in a spider with some butter, no water, a little cream and six eggs broken in. Cook just done and dish. Rolled crackers are a nice thickening, also.

Pork and Parsnep Stew.—Fill a small pot half full of cold water; cut six slices of salt pork an inch thick, washed in cold water, and put it in your pot. Cover and let it cook an hour, then add ten potatoes and six good sized parsneps. Peel your potatoes, throw in a small piece of red pepper;—no salt, as the pork will salt it sufficiently. Let it stew down, take up gravy and all on one platter. Nice bread and butter and pickles are all you need.

Apple Slum.—Peel twelve large apples and lay them in the pot with cold pork cut fine, or pieces of beef steak, or mutton, with a little salt and pepper, and a quart of water. Cover it with a very common pie crust, let it cook half an hour—done.

Roast Pig.—Strew fine salt over it an hour before dressing it. Make a dressing of bread and butter, salt, sage,

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pepper and sweet majoram. Take off the legs at the first joint, and boil them with the liver for gravy. Turn the legs under. Have your pig roast evenly on the back and rub it over with lard to make it crisp nicely,—butter makes the skin tough. Have just water enough to keep it from burning. Roast it three hours if good size. Put a sprig in its mouth, and garnish with parsley. Chop your liver and legs fine, and throw in the pan with the water they are boiled in. Dredge in a little flour. Give it a boil and serve in a boat.

Sausages.—To a pound of the finest minced tenderloins, or nice pork, you may add nice tender beef if your pork is too fat. Put one teaspoonful of salt, three of sage powdered, half a teaspoonful of pepper. If your meat is frozen, it chops much nicer; if not, throw in a little cold water, you can make it up in small balls, or take old white muslin and make bags quarter of a yard long and six inches wide, stuff them, tie them at top, and hang them in a cold place. Cut off slices when turned out. Either of these modes are preferable to the ordinary cases, both for economy and neatness.

Common Hash.—Take your fragments of roast beef or corned, and hash fine, over night. In the morning add your cold potatoes and chop with your meat. Gravies make a nice seasoning if you have any; if not, add a bit of butter, a little water, pepper and salt. Fry well through, and serve hot.

Apple Hash.—Made the same as potato hash; apples supplying their place, with the meat. A little pork improves apple hash.

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Fried Pork and Apples.—First fry your pork a nice brown and take it out. Pour out part of the gravy and add a little water. Slice your apples—black gill flowers are the best—the round way, without paring. Put them in the pan, cover them tight, cook slowly.

Calf's Head.—It should be carefully cleansed. The head, heart and lights should boil two hours, the liver one hour. Leave on the wind-pipe to hang over the side of the pot. All the froth will escape through it. The brains washed well, and put in a little bag with one pounded cracker, a little sage; tie it up and boil one hour. They should be put in a dish with butter, pepper and salt, and served by themselves. Drawn butter, with a little lemon juice for gravy.

Baked Pork.—Fresh pork requires longer cooking than other meats. A large piece two hours. Gash the rind, baste it with salt water. It is far preferable cold, and more healthy.

Chicken Salad.—Boil two chickens in just water enough to boil them in, and when cold remove the skin, the brown part, and the bones. Put the meat in a chopping bowl and chop it into pieces half an inch square, then take it out and have the white part of two bunches of celery chopped the same way and lay a laying of each in a nice glass dish. Cover it and set it away. Prepare a dressing thus: The yolks of nine hard boiled eggs mashed fine and smooth, half a pint of sweet oil, half a pint of vinegar, one gill of mixed mustard, a teaspoonful of cayenne pepper, do. of salt. Set this away until five minutes before you serve it, and then pour it over your chicken. Lobster salad may be made the

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same way, only use lettuce instead of celery, and do not prepare so long before hand. You can substitute cold breast of turkey for chicken if more convenient. Some prefer the meat chopped fine.

Fried Oyster Fritters.—Take very large oysters, beat some yolks of eggs and crumbs of bread, nutmeg grated, a little mace and salt. Stir this batter well, dip your oysters into it and have some hot lard. Lay them in your pan and fry them a nice brown on both sides. Serve them hot. Trim with fried parsley.

Tripe.—This should be thoroughly cleaned by being well scraped and laid in lime water an hour. Let it soak in a weak brine three days after cleaning it, taking it out daily and scraping it on a board with a dull knife. Then boil it until perfectly tender and lay it down the same as souse. You may broil it or fry, or use it cold. If broiled pour on it a nice wine gravy as for venison steaks. If fried, fry it in butter.

Boiled Mutton or Veal.—A leg of mutton should be boiled two hours if large. Veal an hour. For either you want drawn butter, with hard boiled eggs chopped fine and a table spoonful of capers. A little vinegar improves it. After you take out your meat, you may throw in a teacup of boiled rice, and boil it a few moments and it will make nice broth for your dinner.

A la mode Beef.—Tie up a round of beef, so as to keep it in shape; make a stuffing of grated bread, suet, sweet herbs, quarter of an ounce of nutmeg, a few cloves pounded,

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yolk of an egg. Cut holes in the beef and put in part of the stuffing, leaving the remainder for gravy. Tie the beef up in a cloth just cover it with water, let it boil an hour and a half, then turn it and let it boil an hour and a half more then turn out the liquor and put some skewers across the; bottom of the pot, and lay the beef upon them to brown. Turn it to brown on both sides. Put a pint of claret into the liquor and put in the balls left of the stuffing and let them stew. Then set your beef in a deep dish. Let the gravy be poured over and stand it away to eat cold. Trim it with parsley. You can prepare it and bake it twelve hours in your oven and put in a pound of lard, and all the seasoning at once.

Terrapins.—Boil them for ten minutes and remove the outer shell; then boil them again until the claws become tender. Throw away the spongy part and gall. Then cut them in small pieces, put them in a stew-pan with a little cayenne pepper and butter; stew five minutes, throw in a wine glass of water to each terrapin, stew ten minutes more; then add some butter rolled in flour, and a glass of white wine to each terrapin. Stew five minutes more, beat one yolk of egg for two terrapins, and stir in. Cover the pan tightly, stew six minutes more. Serve in a tureen.

Oysters Fricaseed.—Three dozen oysters, half their liquor added to them, a good bit of butter with a table spoonful of flour worked into it, and pepper. Put them in a covered stew-pan, and when nearly done stir in the beaten yolk of an egg. Let it simmer a few minutes and serve hot.

Pot Pie in haste.—Take bits of fresh meat or chicken, throw them in two quarts of water with a bit of salt and

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pepper. Take a dry loaf of bread, trim off the crust, then cut it in pieces four inches square. When the meat is tender lay the bread in, cover it closely, let it cook half an hour, dip each piece of bread in cold water quickly and then roll it in flour. This keeps it from breaking, and you are sure of a light crust for your pie.

Fricaseed Eggs.—Boil a dozen eggs hard, then take them out and peel and slice them. Have some grated bread crumbs a little salt, pepper and nutmeg and the yolks of three new eggs beaten. Dip the slices first in a little flour, then in the raw egg, and lastly in the mixture of bread crumbs and seasoning. Fry them in boiling hot lard in a frying pan. Fry brown on both sides.

Marbled Tongue.—Take two nice boiled tongues and pound them to a paste. Take the same quantity of chicken breast or very nice veal boiled very tender and pounded also; season them both with butter, pepper and salt. Then lay in a ball of each into a mould and press together very hard. When perfectly set turn it out and slice it off in thin slices for tea or sandwiches.

Beef Steak to Broil.—Beef steak to broil should be porter house or sirloin, broiled quickly and even, have nice bright coals and cook rare done, season with butter, pepper and salt.

To Fry Beef Steaks.—Put some fresh butter or nice beef drippings into a frying pan, hold it over a clear fire till it boils. Then have tender sirloin steaks, remove the bones. Fry them fifteen minutes. After they are done cover them

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with a large plate to keep in the juice. Garnish with an onion if your taste approves it, and a table spoonful of mushroon ketchup in the gravy. Fry the onion with the steak.

To Roast a Pair of Fowls.—Leave out the livers, gizzards and hearts. Stew them and chop them fine for the gravy. Fill the crops and bodies with force meat or cracker dressing. Put them before a clear fire and roast them an hour, or in an oven and bake them if you prefer. Thicken the gravy with a little flour and send it to the table in your gravy boat.

To Roast a Leg of Pork.—Take a sharp knife and cut the rind so as to form diamonds. Then make deep incisions in the meat and fill them with minced onions, sage, bread crumbs, salt, pepper, and beaten yolk of an egg. Fill your pan half full of water and let your pork roast or bake three hours. Baste with sweet oil or lard, if you wish it to crisp. Boiled cider apple-sauce, mashed potatoes and turnips should always accompany a roast of fresh pork.

Veal Cutlet.—Beat two yolks of eggs light, have some grated bread, pepper, salt, nutmeg and chopped parsley. Wash the veal with the egg, lay on some crumbs, press them down with a knife, let them stand and dry. Put on the remainder of the seasoning in the same way and then fry them in boilng lard, cut your veal thin and when fried have a nice drawn butter, or browned butter gravy. Let them lay in it and stew twenty minutes slowly, and then dish up.

Baked Veal.—The loin is the piece to bake. Cover it with paper to prevent it from scorching. Bake it from three to

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four hours and put a little salt in the water, and baste it frequently while roasting. When nearly done, sprinkle flour on it and baste it with butter. Cook it slowly at first; have it a nice brown.

Stewed Oysters.—Strain all the liquor from the oysters and thicken the liquor with rolled crackers, one teacup of milk, a little grated nutmeg and black pepper. When it begins to boil add a piece of butter rolled in flour. Lay a slice of buttered toast in the bottom of your dish and three cornered pieces around the sides. Cut off all the crust. Lay the raw oysters in the dish on the toast, and pour your mixture on boiling hot. Cover quickly and send it to table in five minutes.

Chowder.—Four pounds of fish; six slices of salt pork laid in the bottom of the pot and take care not to let the chowder burn. Take the pork out when done very brown; put in a layer of fish, cut in slices lengthwise, then a layer of crackers, small or sliced onions and potatoes sliced very thin; then lay in your fried pork, then a layer of fish and so on; six crackers are plenty, a little salt and pepper, a bowl full of flour and water. A sliced lemon adds to the flavor. A cup of tomato catsup is excellent. Some like a cup of beer. Do not open it till nearly done and do not let the steam escape.

Sturgeon, Seven Ways.—After boiling it and removing the oil, you may pickle it in sharp vinegar, whole pepper, allspice and salt to keep it; or you may keep part of it out, and fry it in butter; or make a batter as for veal cutlet, and you cannot tell the difference. You may broil on the gridiron or bake it as you would other fish. After being once boiled

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you can boil it again to heat it through, in weak salt and water, and prepare for it a drawn butter. It is nice for fish cake or chowder. All of these ways are delicious.

Mutton Slices in Cream.—Cut nice slices from cold roast mutton. Place them in a stew pan with good drawn butter or sweet cream, a little salt and pepper. Let them simmer until heat through. Lay toast in a dish, lay the slices on the toast and pour the gravy over. Veal or venison may be done in the same manner, but beef will grow more tough by this mode of cooking.

Tenderloin Relish.—Take nice tenderloins ; fry them a nice brown and season them with pepper, salt, sage and lard. When done chop them all fine and make a nice crust. Line a three pint basin with your paste and fill it even full with the tenderloin and pour in the gravy. Cover it with a crust pinching the edges down closely. Have your basin greased so you can turn it out whole when cold and cut it off in slices for serving. Let it bake half an hour.

Pork or Variety Pie.—Slice one pint of onions, one of sliced apples and eight thin slices of salt pork. Make a nice crust and line a shallow pudding dish with it. Fill it with alternate layers of each ingredient and season with a very little pepper and nutmeg. Pour in a pint of water and cover it with your crust; bake one hour. Is good warm or cold.

Potato Hash Pie.—Take one dozen potatoes, peel, boil and mash them smooth ; then mince any pieces of meat or

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fowls fine and fill a deep dish half full, then season the potatoes with sweet cream, salt and pepper and fill up your dish and smooth it over nicely and bake it half an hour. It is excellent.

Sausages Cold.—Take fried sausages, cut them into pieces three inches long, roll them up in nice pastry and bake them. They are nice for supper or luncheon.

Pork and Eggs.—If you have pork or ham left in small pieces, put them in a spider, and as soon as heat through, break in half a dozen of eggs and stir them through.

Eels—Are good fricaseed as chicken. They cook quickly, and when done dust in some flour and put in a lump of butter. They are nice smoked and broiled. Butter and season as other fish.

Balls of Bread Crumbs.—Mince pieces of pork that have been previously cooked, and mix with it bread crumbs; then mix in egg, pepper and a little salt. Make into balls and fry brown. Pour over them a gravy of drawn butter, in which distribute lumps of jelly.

Oyster Fritters.—Scald some large fine oysters, cool the liquor, and season it with cayenne pepper, a few drops of essence of anchovies; a little cream, make it into a thick batter with sifted flour and two eggs; dip each oyster in this batter and fry them in very hot lard. Send them to table hot; garnish with celery.

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A Cheap Stew.—Peel and slice some raw potatoes, put them in a pot with a little water. After laying in the bottom, half a dozen slices of salt pork, or bits of mutton—onions if you like the seasoning; a bit of red pepper thrown in when half done; cover it closely and let it stew slowly for one hour.

Oyster Pie.—Make a nice paste crust, line your dish, bake the under crust; then pour in a quart of oysters, with their liquor, roll small bits of butter in flour, and sift in a little pepper, and a very little pounded mace, cover it with an upper crust, ornament with paste, cut in small shells. Bake half an hour, set it on a plate with a napkin, raise the napkin around the pie plate by sprigs of parsley.

Walnut Ketchup.—Half a bushel of walnuts before the shell is formed, beat them until soft, squeeze out the juice through a coarse cloth, and to every gallon of juice, put a quart of red wine, four oz. of bay salt, one oz. of allspice, two oz. of black pepper, half an oz. of cloves and mace, a little ginger, and horse radish chopped fine, boil all together until half reduced in quantity; pour it into a pan. When it it is cold, bottle it, cork tight, and it will be fit for use in three months.

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SOUPS.

Clam Soup.—Half a peck of clams, fifteen minutes boiled, then take them from the shell. Have ready your kettle and fry four slices of salt pork. Strew in crackers, potatoes, &c. Season each layer with pepper and add a little flour and water. Strain the liquor that the clams were boiled in on to the whole; cover it closely and let it stew one hour over a slow fire, and throw it over your clams.

Oyster Soup.—Take the liquor of three pints of oysters, strain and set it on the fire with a bit of pepper, a little salt, two table spoonsful of butter rolled in flour, a bunch of sweet majoram, if you like, and a saucer full of chopped celery. When it boils add a quart of rich milk, and as soon as it boils again, take out the herbs and put in the oysters. Do not let them boil. You may lay toast in the tureen if you wish.

Chicken Soup.—Cut a chicken in quarters, put it into four quarts of water. Add a cup of rice, at the same time a little pepper and salt; let it stew gently until the chicken falls apart, one onion thrown in when half done. Pour your soup in a tureen on a dozen crackers.

Mock Turtle.—Take a calf's head with the skin on. Cut it in half when cleaned. Half boil it, take the meat off in square bits, and break the bones of the head and boil them in some veal and beef broth; to add to the richness fry

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some shallot in butter, which stir into the browning with flour sufficient to thicken the gravy. Give it another boil. Skim it carefully, then put in the head and simmer until the meat is quite tender. About ten minutes before you serve, put in some basel, tarragon, chives, parsley, cayenne pepper, and salt to your taste; and two spoonsful of mushroom catsup, and one of soy. Squeeze the juice of one lemon in the tureen, and pour your soup upon it.

Vermicelli Soup.—Take three quarts of beef gravy soup and six oz. of vermicelli, simmer gently half an hour, frequently stirring.

Rich Veal Soup.—Take three pounds of the scrag of a neck of veal, cut it into pieces and put it with the bones (which must be broken up,) into a pot with two quarts of water. Stew it until the meat is done to rags and skim it well. Then strain it and return it to the pot. Blanch and pound in a mortar to a smooth paste, a quarter of a pound of sweet almonds, and mix them with the yolks of six hard boiled eggs grated and a pint of cream, which must be first boiled or it will curdle in the soup. Season it with nutmeg and mace. Stir the mixture into the soup and let it boil about three minutes, stirring it all the time. Lay in the bottom of the tureen some slices of bread without the crust. Pour the soup upon it and send it to the table.

Mutton Soup.—Take a scrag of mutton and put it into two quarts of water; skim it well and let it boil slowly one hour and a half. Then put in the best end of the neck of mutton and pour in sufficient boiling water to cover it. It

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should boil slowly five hours; one hour before done put in sliced carrots, turnips and onions, four of each. Slice them. You may also put in some small dumplings and add some chopped parsley. The scrag should be trimmed off and put in the tureen—the best piece served on a platter with whole turnips boiled and laid around. You may add rice, green peas, corn or tomatoes sliced to this soup.

Mutton Cabbage Soup.—When you have boiled a piece of mutton two hours. You may add a head of cabbage cut fine as for slaw, and omit all other vegetables. Macaroni soup may be made ths same way; after boiling the mutton thicken with macaroni instead of cabbage. Suet dumplings for soups may be boiled in a separate pot, and sent to the table in a separate dish; half a pound of beef suet to a pound and half of flour. Chop the suet as fine as possible, rub it into the flour and mix it into a dough, with a little cold water. Roll it out thick, and cut it into diamond shape dumplings, about three inches square, and put them in boiling water. Let them boil one hour. Cover them tightly and keep them covered until done.

Beef Hock Soup.—You can procure a hock for about twenty-five or thirty cents, cut it once or twice. If you have a small family do not cook but half at one time and reserve the other for next day. You can boil the remainder for hash You should boil it from three to four hours. At ten put in two sliced carrots, at half past ten a small head of cabbage shred fine and two turnips sliced thin, one half hour before dinner put in eight potatoes peeled and cut in halfs and some cream dumplings; one tablespoonful of salt and a half of a red pepper. Do not fail to slice eight onions good at least and put in.

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Onion Soup.—Put half a pound of butter in a stew pan, and let it boil. Slice ten or twelve onions thin and put them in the butter. Fry brown, sprinkle in a little flour and shake it. Let it stew a few minutes, pour in three pints of boiling milk. Throw in some small slips of pie crust dough. Let it boil ten minutes, stir it often. Then take it off and beat two yolks of hard boiled eggs, with a tablespoonful of vinegar, mix a little of the soup with it and stir it altogether. Serve very hot.

Asparagus Soup.—Take a large bunch of asparagus and put one half of it in two quarts of water, in which some bits of fresh mutton have been boiled tender; and when the asparagus has boiled all to pieces, put in the remainder and boil twenty minutes. Season with salt and pepper.

Soup Maigre.—Melt half a pound of butter in a stew pan, chop six onions, five heads of celery, one small cabbage, with a little parsley, throw in the batter and shake it over the fire fifteen minutes. Then stir in some flour or rolled crackers. Add two quarts of boiling milk or water, with a little salt and pepper. Stir the whole well together and boil three quarters of an hour. Then take it off. stir in the beaten yolk of two eggs ; serve hot.

Cabbage and Milk Soup.—Boil a white heart of cabbage in two quarts of water; when tender add three pints of boiling milk and four ounces of butter, a little salt and pepper.

Milk Soup.—Put one quart of milk over the fire, with four ounces of butter and half a teacup of flour rolled in it. Add pepper and salt to taste. Put some rolled crackers in the tureen and pour it over.

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Turkey Soup.—If you have a nice fat turkey, do not throw away the bones; but the second day take the remains of the dressing, gravy and bones and place them over in half a kettle of cold water. If you have boiled onions left and mashed turnips, put them in just before you take it off; a little salt and cayenne pepper; a teacup of tomato ketchup improves it.

Potato Soup.—Put over two quarts of water, peel and slice eight potatoes and put in as soon as the water boils; a small piece of red pepper, a teaspoonful of salt, just before you take it off. Take a piece of butter the size of an hen's egg and scorch it on a round tin. Sprinkle in some flour to thicken it, and then scrape it into your broth. Let it boil up a few minutes, and then pour it in your tureen on a slice of toast.

Corn Soup.—Cut the corn from the cob and boil it until done. Beat up two eggs, to which add one quart new milk; pour this in, and sift in a teacupful of flour. It resembles oyster soup very much in flavor.

Cheap Soup.—Put over a small pot of cold water, in which put a table spoonful of butter, a teacup full of rice, a carrot, turnip grated and a few sliced onions. Boil it an hour and a half, put the rice in lastly to boil half an hour.

A Breakfast Dish.—Shave dried beef very fine and put it into a pan, in which put one pint of cold water, dust in some flour and drop in a good lump of butter. When it begins to cook, shake it until done.

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PICKLES.

Pickled Oysters.—Take a hundred large oysters. Lay them in a deep dish and strain the liquor over them. Then put them in a porcelain kettle with a table spoonful of salt to render them firm. Let them come to a boil; then take out the oysters and put them in a stone jar. Add to the liquor a pint of sharp vinegar, three dozen cloves, a teaspoonful of mace and three dozen pepper-corns. Let it just boil and when the liquor and oysters are quite cold add the liquor to the oysters. They will be fit for use the next day.

Hodge Podge or Higdom.—Half bushel green tomatoes, two quarts green peppers, two quarts onions, one cup of salt, one pint of mustard seed. Mince them fine and mix well; put all in a stone jar and in three days add a quart of the best of vinegar. Set it away, tightly covered. for spring use.

Pickled Eggs.—Boil eggs hard and then divest them of their shells; when cold lay them in a stone jar with the usual spices in vinegar, and boil it. When cold pour it over the eggs, tie them up tight, and set them away to eat with cold meats.

Mangoes.—Take mush melons late in the season; have them smooth, green and hard. Cut a slit in them the whole length on one side, then put them in a weak salt brine three days. Press the ends and take out the seeds and pulp; then fill them with horseradish, small string beans and

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cucumbers, mustard seed, cloves, allspice, ginger, mace, a little shred cabbage, pepper-corns, &c. When filled tie them around with twine, place them in your pot and pour over plenty of vinegar to cover them. Do not use them under two months.

To Pickle Butternuts and Walnuts.—Gather them by the Fourth of July, when a pin will pierce them easily; put them in brine a fortnight; then put them in a pot of cold water and hang it over to boil. Take them out and put them in a second pot of boiling water. Let them boil five minutes. Skim them out into cold water. Rub off the outside coat and put them in a sharp vinegar prepared as follows: to one gallon put a teacup of salt, a teaspoonful of powdered cloves and mace, half an ounce of allspice and pepper-corns. Boil together, and turn it hot on the nuts In two weeks pour off the vinegar, scald and return it to the pickles hot.

Pickled Peppers.—Cut a slit in them down to the seeds and put them in a weak brine, which change every day for nine days. Then wash them in clear water and fill them with shred cabbage. Add cloves and mustard seed to the vinegar and pour it on boiling hot. These are very nice with meat.

Pickled Cabbage.—Cut your cabbage very fine with a slaw cutter, lay it in a jar and pour scalding vinegar, allspice and pepper corns over it. A litle salt.

Cucumbers.—Take them from the brine, which should be made thus: six quarts of salt to one barrel, if you wish

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them to keep hard and nice. Soak them in a brass kettle, having first cleaned it bright with salt and vinegar, near the stove. Change the water twice a day, until freshened and the pickles are greened sufficiently. Then lay them in your jars, clean the kettle nicely and put in your vinegar, spices, and pepper, a little alum and mustard. Pour it over and close them tight. Be sure to scald your vinegar if the scum rises. If the vinegar becomes insipid throw it away, and replace it with good.

Nasturtions.—These should be kept a few days after they are gathered, and then have boiling vinegar poured over them, and when cold bottle them and set them away for use. Cork tight. You may use them in place of capers for mutton sauce or gravy.

Martinoes.—They should be soaked in a weak brine three days and changed daily. Then put them in the kettle, and scald them with the vinegar. The spices should be allspice, cloves and cinnamon. Cover and set them away.

Onions.—Peel and put into a stone jar very small onions, to which add one handful of salt. Change every day for three days; then throw them in boiling water; let them boil ten minutes, and then skim them out and in each onion stick three cloves. Lay them in glass jars and pour cold vinegar over them. They are very nice and wholesome.

Peaches.—Take fine large peaches and lay them in a weak brine two days. Then take them out, wipe them dry and stick into each five cloves, They must be ripe and hard,

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and when laid in your jars have one quart of vinegar to three pounds of sugar; boil and skim it. When cold pour over the peaches enough to cover them and tie them up tight.

Plums.—Pick your plums when very hard, and pour over them a hot syrup made of one pound of good loaf sugar to a pint of vinegar. Set them away for two weeks, then pour out all the syrup and scald it again. Skim it and pour over, when they will soon be fit for use.

Cherries.—Cherries require the syrup to be cold and made thus: three pounds of sugar to one pint of vinegar. Make them air tight. No scalding at all.

Whortleberries.—Fill a glass jar full of berries: then fill it up with sweetened water. Leave it with a cloth just laid over the top, until it is done fermenting, when it will form a mother over the top, which will keep them air tight until used.

Clams.—Put them over in the shell. Have them first washed very clean, for the liquor will make nice soup. When open take them out, put them in bottles and pour over cold vinegar, powdered allspice and plenty of pepper-corns.

Quinces.—Peel and cut them in rounds, laying one layer of quinces, and one of sugar to the top of your jar; then pour over some cold, sharp vinegar, cover tight, and set away for use.

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Pears.—Lay them in a jar when ripe and prepare a syrup of three pounds of sugar to one quart of vinegar, one pint of rum or gin, one fourth of a pound of cinnamon, broken and boiled in the syrup. Leave out the liquor until cold.

Mushrooms.—Peel and lay them in a deep dish. Strew salt over them, and set them away over night. Stew them ten minutes in their own juice, take them out, put them in a glass jar, and pour over cold vinegar, cloves, allspice and pepper corns. Cork tight.

Beets.—Boil and skim them in cold water; cut them in quarters lengthwise, and lay them in a stone jar, and pour cold vinegar over—nothing more.

Grapes.—Look them over, lay them down, and pour vinegar over them. They are not of much value except they look pretty on the table. If the scum rises on the vinegar you may pour it off, scald it, and add two pounds of brown sugar.

Artichokes.—Wash and scrape them. Scald them in salt and water. Skim them out, drain and pour over them boiling vinegar, with red peppers. Or you may scrape and slice them; cook tender, season with a cup of sweet cream, a little butter, pepper and salt.

Beans.—Stew young and tender string beans gently in salt and water fifteen minutes, then drain and pour over them cold vinegar and peppers.

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Pepper Hash.—One dozen large green peppers, one small head of cabbage; three cents' worth each of whole mustard seed, cloves and allspice, with half a teacupful of salt. Chop all fine, put it in a jar, and cover with boiling vinegar.

Dried Tomatoes.—Ripe tomatoes peeled and stewed slowly, to evaporate the juice. Then spread it on plates and dry it in the hot sun, or by the fire. When wanted for use, soak it, and stew it a few moments. Add a little salt, pepper and butter; a little sugar will not render them too sweet.

Broiled Mushrooms.—Take large mushrooms and rub them over with sweet oil; then broil them and cover them over with egg sauce.

Stewed Mushrooms.—Peel and dry them, then put them in your stew pan. Add a little butter, milk, salt and pepper. When done, have ready some toast and pour your mushrooms over. It is delicious. Stew them gently twenty minutes.

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VEGETABLES—HOW TO COOK.

The water should always boil for all vegetables, except dry beans, which should always be soaked over night in cold water, well rinsed and drained. Soak an hour before commencing to cook. They differ in becoming tender; but usually require cooking from breakfast to dinner.

String Beans.—To just water enough to cook them, add very little pearlash; sugar improves them. They must be very tender, not to require two hours boiling. Season with butter, or sweet cream, pepper and salt. Some fancy peas and beans, cooked together. Beans should be cut fine; they require more cooking than peas. Shell beans require the same as peas, and must be seasoned the same.

Peas.—Never shell your peas until just before you cook them, as they lose their sweetness by standing. Have just enough water to boil them and if young and green, half an hour will cook them. Butter, salt and pepper to season.

Asparagus.—Asparagus must be cooked as soon as cut, in a little more water than will boil down; if you wish to lay it on toast, or make a drawn butter, which should be made of the surplus water, with a little salt and pepper to season. Cook half an hour.

Squash.—Winter squash is best baked; after which remove the skin and stringy part, and mash the rest. Add

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a very little butter, salt and pepper. Summer squash may be boiled three quarters of an hour, then take out; and after pressing the water out, season the same.

Corn.—Green corn should be put in just sufficient water to boil it. One hour will answer if quite tender. The inner husks should be left on, after removing the silk, and the corn should be covered with husks, and also the cover to keep in the steam. Dried sweet corn should never be boiled, but put in milk warm water and kept so all the forenoon, when it will be soaked out. Season with a very little salt, pepper and butter.

Turneps.—Turneps should be boiled two hours at least. If large cut them in halves. If boiled in fresh water, always mash them and put in salt, pepper and butter. If boiled with salt meat, leave them whole.

Parsneps.—Scrape the skin off before you boil them, and cook in a little water, say one quart. When done, throw over them a little melted butter, pepper and salt. What you have left you may brown nicely in a little butter for breakfast with a little meal sprinkled over them.

Beets.—Beets should never be cut or scraped, but washed clean. They require three hours boiling. When done, take them out into a pan of cold water, and slip the skin off with your hand. Slice them thin and have ready a half pint of vinegar, butter, pepper and salt, to taste, and throw over them. The vinegar will do for cabbage, or hot slaw.

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Greens.—Spinage will cook in half an hour; but most greens require from an hour to two hours. Greens are better boiled with pork. Smooth them over nicely and slice hard boiled eggs, and garnish them.

Onions.—Put over one pint of water, if they are small; if large more water, and when done tender throw in a cup of sweet milk. Let them simmer away the milk, add a little butter, salt and pepper. If not very sweet, put in a teaspoonful of loaf sugar. If you wish fried onions, fry a few slices of pork, take them out and pour out the gravy. Have your onions sliced thin and pour in one teacup of water. Cover and cook them slowly with a little pepper. When very tender, take them out in a separate dish. Onions sliced raw with sharp vinegar are nice.

Vegetable Oysters—May be cooked the same as parsneps; or chopped fine and fried in butter; or cooked done and jammed with the jammer; or sliced thin, seasoned with salt pepper and butter, having water enough to moisten three slices of toast. They are nice every way.

Radishes.—Wash them very clean, and fill a celery glass with cold water; stand them in and serve with salt.

Sweet Potatoes—Are best baked, and are very nice boiled, and then sliced and broiled on the gridiron.

Celery.—Celery is very nice washed clean and chopped fine, with vinegar, salt and pepper, and a few hard boiled

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eggs mashed and poured over it. Also dressed nice and put in a large celery glass, each one preparing it for themselves.

Lettuce.—You may prepare a dressing of vinegar, salt, pepper and butter. Heat it hot and pour it over your lettuce; or cut it in quarters and lay it in form of a rose, or cut it up small and pour over vinegar and sugar.

Cabbage.—This, like potatoes, is cooked in diverse ways, to render it palatable and delicious. It may be boiled and served plain; or it may be cut up small in a small quantity of vinegar, butter, &c., and fried, stirring it often; or chop it very fine, and put it in a pan with a sprinkling of all-spice, pepper, salt and butter, a teacupful of sharp vinegar; just scald it and dish it. This is called hot slaw; but cold slaw, as universally made, is the poorest way this vegetable is served.

Egg Slaw.—Slaw your cabbage fine with a slaw-cutter. Lay it in your dish and prepare a dressing thus: two beaten eggs, half a pint of vinegar, salt and pepper, a teaspoonful of sugar; stir it until it boils, and then throw it over your cabbage and cover closely. Make it any time in the forenoon, standing does not injure it in the least.

Brocoli or Cauliflower.—There is nothing more delicious than these. Roll the heads in a white linen cloth, put a little salt in the water, and when it boils put it in. Boil three quarters of an hour. Prepare melted butter and vinegar, salt and pepper, and pour over it and send it to table. It is very nice pickled in sharp vinegar.

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Sauer Kraut.—This is made simply by shredding the cabbage fine, and packing it down in a barrel, about eighty heads for a barrel. Lay a layer of cabbage; and then sprinkle a little salt and pound it down. Two quarts of salt to a barrel, and one gallon of water poured over the whole. Cover it closely after it ferments. Let it freeze. You may boil or fry it. Eat it raw with or without vinegar —it is nice either way.

Tomatoes.—This vegetable, which has now become the pride of our table, may be made palatable in various ways. Frst pouring boiling water over and peeling them. They are sometimes used without peeling, slicing them and pouring over them sharp vinegar, pepper and salt; or slice them in a stew pan and cook them one hour with butter, pepper and salt; or you may add a teaspoonful of sugar and some cracker crumbs.

Baked Tomatoes.—Lay slices of tomatoes, rolled crackers, a little butter, salt and pepper, till you fill a deep dish. Put it in the oven, bake slowly two hours. This is delicious.

Broiled Tomatoes.—Cut them once, and lay the inside next the gridiron. When done through lay them on a platter and season with butter, salt and pepper.

Tomato Catsup.—To one gallon of ripe tomatoes, add a teacup of salt, four ounces of ground black pepper, three table spoonfuls of mustard, one table spoonful of allspice, half a spoonful of cloves, six red peppers ground fine. Simmer the whole slowly, with one pint of vinegar three or four hours,

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Then strain it through a sieve, bottle and cork tight. It should be made in tin.

Succotash.—Cut the corn from one dozen ears. Have three quarts of water boiling, throw the cobs in and let it boil one hour. Then remove the cobs, and throw in the corn and put in one quart of nice shelled beans—white beans are preferable. Let it boil steadily until the water nearly evaporates; then add a nice lump of butter, a little salt and pepper. Let it stew five minutes, slowly, and dish it for the table. A piece of sweet pork is nice boiled, to accompany it. Have a few potatoes pealed and broil with the pork. Some boil them both with the succotash, but it hardens the corn and destroys its sweetness. Let them boil half an hour.

Horse Radish.—Have it washed very clean, grate and pour over it the best of vinegar.

Vegetable Egg.—Cut it in slices and fry brown in butter; or chop them fine and fry them, covered in a cream and egg batter, stiffened with flour.

Potatoes.—There are many ways to cook this useful and healthy vegetable, yet very few know how to boil them. Always be sure that your water *boils* when you put them in, and as soon as done pour off the water, take off the cover and let the steam escape. If they are peeled before boiling they are more mealy. A bit of lime thrown in the water or a little salt improves them. If you wish to jam them, put in a bit of butter, salt and pepper, half a teaucup of sweet cream or new milk.

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Potato Balls.—Mash your potatoes very smooth, add a little butter, salt and pepper, and the yolks of three eggs to one dozen potatoes. Then take in your hands a sufficient quantity to make balls the size of a hen's egg, only flattened. Put some butter in the pan, and fry them brown on both sides. They are very nice and fine.

Fried Potatoes.—They may be sliced raw, with a little lard put in the pan, and a little salt sprinkled on them, and fried brown on both sides; or when cold, sliced nice and fried the same way; or they may be laid on the gridiron and broiled, and then buttered. They can be chopped fine when cold, and put in the spider with salt, pepper and butter, a little milk also, and stirred while warming; or when jammed and cold they may be cut off in slices an inch thick, laid in a little hot butter and fried brown. A nice way of cooking them is to slice and boil them; turn off the water, and put in a little chopped parsley, salt and pepper, and a pint of sweet cream; in which let them stew for a few moments and dish them.

Baked Potatoes.—Always have your oven hot when you put them in. A potato should be baked quick to be mealy. They are delicious roasted in hot embers.

Pumpkin Stewed.—Take a nice yellow pumpkin, cut it in quarters and bake it; remove the rind and pulp, and mash it fine for pies, or to eat with fresh pork. If you prefer it stewed, do not peel it for pies, but when done, sift through a coarse sieve, or colander. Never allow but one pint of water to a pumpkin, let it cook slowly, cut it fine and cover closely. Do not stir it until well cooked, and then stir it frequently to prevent it from burning.

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USEFUL HINTS.

"Gather up the fragments that remain, that nothing be lost." Economy being essential to prosperity, we must propose to your mind a few hints; small in themselves yet amounting to much, when strictly observed. Items little regarded by those who count their *own* labor much, their *husband's* but little.

First, then: Save all your feathers, dry them in a basket and keep them for chair cushions; or give them to the poor for pillows, if you cannot find use for them yourself.

Keep a bag hung up in your back porch or woodhouse, in which put all your paper rags; they will keep you in basins.

If you have cheese likely to spoil, lay it down in brandy; two table spoonsful will keep a pound. It must be pounded hard and tight. Cover close, and keep it from the air; the older the better.

If you have hard dry cheese, grate it for tea. It is not nice for dinner. Keep your soap-grease covered with lye, and the worms will not destroy it. Have your bath brick on a board covering the box, which contains your rotten stone, whiting, and cloths for scouring brass and brittania; keep them in separate apartments.

Keep a small box for pieces of candles; your lamp-filler and candlesticks for burning pieces, on the same shelf: clean them in the morning, lamps and all; have a pair of shears purposely to trim them. Never allow them to be set away uncleaned until wanted; it is inconvenient and untidy.

Never allow your drains to get filled up, or dirty suds thrown about your door. Save all your vegetable pairings,

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&c., for the poor, if you have no use for swill yourself. They always consider it a privilege to have it for their pigs.

Always pack all your woollens the first of May, to keep them from moths. (In June they lay their eggs.) Pack them in a cedar box, or strew camphor gum, bits of new leather and cedar chips between the woollens and furs, and they will not touch them.

Your vegetables should be kept in a dry place. Have a loop of some sort, to hang your broom by, and a place to hang it. Do not use the same broom for carpets and floors; keep one purposely for porches.

Never leave your clothes out over night, unless they are frozen stiff on the line. It injures them to take them off when frozen, without great care.

Never use your aprons or towels for holders, make your holders of blue factory, or black cambric, covering so they will stand washing. Have loops or rings on them, and always keep two hung up near the fire on the same nail; old black silk is good covering for iron holders; loops are in the way on those and are not needed.

I would most willingly advise every young housekeeper as to a proper place for each article; but houses are so diversified in their arrangements, it renders such direction useless.

Medicines should be kept from the light. Cobwebs should not be overlooked—a long brush is very convenient for sweeping them down. A wing kept on a nail by the stove, for the hearth is convenient. You can remove the hard substance which adheres to the teakettle by boiling potatoes in it a few times.

Always brush up your crumbs, and sweep up your kitchen after tea. Prepare all you can conveniently for breakfast over night, and you will find it easy to get it ready in time.

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When you retire, set everything in its place, the candle and matches together. In case of sudden illness or robbers, you will have no time to lose, and much confusion will be allayed by being previously prepared for emergencies.

Never allow your night cap and dress to be hung on your bed posts, cast-off stockings or dirty clothes thrown under your beds. If you wish to judge of a lady's innate qualities for neatness, you will find no better evidence than a glance at her BED-ROOM when she considers it in order. Snarls of hair on her dressing stand, her bed not swept under, and plenty of dust in which to trace her character, are sufficient reasons to judge from.

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SOAP AND LIQUID.

Hard Soap.—Dissolve twenty pounds of white potash in three pails of water and heat twenty pounds strained grease; mix them together. Boil until the whole becomes a stiff jelly, which you can ascertain by cooling a little. Take it from the fire, pour in cold water till it becomes thin; then put to each pailful a pint of blown salt, and stir it well. The succeeding day separate it from the lye, and heat it over a slow fire; let it boil a quarter of an hour. If you wish it yellow, put in a little palm oil, turn it out into wooden vessels; when cold, separate it again from the lye, cut it in bars and dry them in the sun.

Soft Soap.—Let stand over night twenty-nine pounds potash in forty gallons of warm water; in the morning boil it, adding thirty-six pounds of grease; barrel it up, adding fifteen gallons of warm water. The longer it stands the better. Another way which is cheaper, is, to fix up a leech, fill it with good hickory or oak ashes, and have your grease nicely cleaned in a kettle of water. Put the grease in your barrel, and pour your lye on it as fast as it makes. Your first lye must bear up an egg, so you can just see it. The last may be weaker. Stir it several times a day, and let it stand in the sun. If it does not grow thick on the third day, boil it. Twenty pounds of grease for one barrel of soap is about right.

Soda Soft Soap.—Fourteen pounds of bar soap, three pounds of sal soda, one pound of pulverized rosin, eight oz.

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of salt, two oz. of pulverized borax, two oz. of spirits of turpentine, five gallons of soft water, put them over a fire until perfectly dissolved; then empty them into a barrel and add twenty gallons of soft water. Stir them well. In twenty-four hours you will have a barrel of the best soap you ever had for 18.

Convenient Washing Liquid.—One pound of soda, two pounds of unslacked lime, one gallon of soft water; boil twenty minutes, and after settling pour off; add one quart of water. Use one gill to a pail of water, put in your clothes and let them boil two hours; then suds and rinse. The clothes should be soaked in cold water over night.

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SAVINGS.

To Cleanse Hard Water.—Put four quarts of strong ashes in a barrel and fill it nearly full of hard water; then boil a kettle of ashes and water together and pour in; let it stand forty-eight hours and it will wash beautifully. If you find it too strong take out some for boiling and fill up your barrel with hard water and let it settle.

Cement to mend China or Glass.—Take two oz. litherage, one oz. quick lime and one of flint glass, each separately, and very finely powdered, worked up into a paste with dry oil.

Another Cement.—Take oyster shell lime and powdered glass. Mix them thoroughly and rub the edges of your dish with the thin part of white of an egg; dust on your powder and match it speedily.

To Color Gloves.—Take quarter of an oz. of logwood steeped in two gills of water until boiled off; then add two table spoonsful of brandy; put one glove on your hand at a time, and take the other hand to stain it, continuing the application until they are a beautiful purple. Rub until dry and glossy.

To Restore Soiled Gloves.—Rub them with castile soap and new milk; rub them on your hand.

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To Restore Silk Hose.—Dip them in cochineal water just the shade you wish.

Easy Mode of Washing.—Heat your water for washing, and fill your tub half full. Then take half a pint of soft soap, two table spoonsful of alcohol and two of spirits of turpentine, and mix with the suds. Put in your clothes, and cover them over with a sheet; let them soak one hour and they will wash easily, be very white, and require only scalding.

Soda for Washing.—The clothes should be put in to soak over night. Have in the wash-boiler six gallons of soft water, take out one half for washing the calicoes and flannels; then add one pint of soft soap to the remainder, and two oz. of washing soda. Rub the dirtiest parts with soap, and put them in at boiling heat. Boil them one hour, suds and rinse. While your white clothes are boiling, you can wash your calicoes and flannels. You will be soon through with your wash.

Griddle Greasers—Nice.—Take half a sheet of brown paper, fold it three times or more; put on to the center a bit of lard the size of a hickory nut; rub it over the griddle, and put on your cakes. This serves for all you wish to bake by rubbing it over each time—makes no smoke and requires so little grease. You will prefer it to any other mode.

To Preserve Beef.—Take sixteen gallons of water, three pounds of brown sugar, quarter of a pound of salt-petre, nine pounds of coarse salt, boil and skim clear for one hundred pounds of beef.

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To Cure Hams.—Nine pounds of salt for nine hams, half a pound of salt-petre, one gallon of molasses, one gallon of water. This you must boil. When perfectly cold pour it over your hams, and let them stand three weeks; then hang them up to smoke. You may add an ounce of nutmeg and some black pepper—say quarter of a pound if you like, but you can dispense with these ingredients.

Cure for Red Ants.—Common salt placed so they will have to pass over it, is a complete barrier to their approach. They will not pass over it at all; or you may touch all the places or cracks from whence they come, with a little corrosive sublimate.

To Remove Grease Spots.—Rub magnesia on the wrong side of silk, and hang it away two or three days; then scrape it off with a clean knife and renew it: apply pin papers and a warm iron, having again put on magnesia.

Indelible Ink.—Two drachms of caustic, dissolve in two table spoonsful of water, one of brandy, half teaspoonful of brown sugar. Wet the cloth with strong pearlash water, dry with a hot flat, then apply the writing. Dry the same way.

Cologne Water.—You can make your cologne cheaper by getting the ingredients and making it yourself. One pint of alcohol, sixty drops of lavender, sixty drops of bergamot, sixty drops of essence of lemon, the same of orange water. Cork it up and shake it well. The older the better.

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For White Washing.—Use skim milk if you can get it and plenty of salt to harden and prevent its rubbing off. First, slack your lime with hot water, and then you may dilute it with warm water or milk ; a little blueing squeezed in improves its clearness.

To Restore Tumbled Plumes.—Dip them in hot water, then shake and dry them.

To Remove Ice.—Some use ashes to throw on their steps, and about the doors when slippery ; but salt thrown upon it will cause the ice to crack, and then it may be removed.

To Make Court Plaster.—Dip thin silk in dissolved isinglass and dry it ; then dip it in the whites of eggs and dry it again.

Imitation of White Wax Candles—Throw quick lime into melted mutton suet. The lime will fall to the bottom, and leaves it as fine and pure as wax itself. If you mix with it a little wax, you make it so like it, that the difference cannot be known, not even in casting figures and ornaments.

To Make Portable Glue.—Take half a pound of common or isinglass glue, and two quarts of skim milk ; evaporate the mixture to the due consistency of glue. This is very strong and will resist water.

Cement for Iron Culinary Utensils.—To five parts yellow potters' clay, add one part of steel filings ; and oil sufficient to make a paste, as stiff as glaziers' putty.

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To Cleanse Gold Ornaments.—Take warm suds made of delicate soap with ten or fifteen drops of sal volatile dropped in it. This makes jewels very brilliant.

To Separate Wax from Honey Comb.—The neatest way is to tie it up in a bag, flannel is best ; place it in a kettle of cold water, and hang it over the fire. As the water heats, the wax melts and rises to the surface, while all the impurities remain in the bag. You may put a few pebbles in the bag to prevent its floating.

A Substitute for Cream.—Beat up the whole of a fresh egg, then pour boiling tea over it gradually, to prevent its curdling.

To Clean Oil Paint.—The best thing for cleaning oil paint is to dip a sponge in ammonia, which has been copiously diluted with water. It does not destroy the shiny surface, as does soap and water.

To remove Stains and Marks from Books.—A solution of oxalic acid, nitric acid, or tartaric acid, is attended with the least risk and may be applied upon the paper and print, without fear of damage.

To Clean Marble.—Two parts of common soda, one part of pumice stone, and one part of finely powdered chalk ; sift it through a fine sieve, and mix it with water ; then rub it well over the marble and the stains will be removed ; after which you may wash the marble with soap and water.

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Silk Dresses.—Unpick the dress; put in a tub of cold water, let it remain one hour, rinse it up and down, but do not wring it; hang it up to drain, and iron it very damp. It will appear as beautiful as new silk.

To Preserve Cream.—Mix with a quantity of fresh cream, half its weight of white sugar in powder; stir the whole well together and preserve it in bottles well corked. In this state it is ready to mix with tea or coffee, and will keep good two months at least.

To Destroy Fleas.—Fumigation with brimstone, or the fresh leaves of penny-royal sewed in a bag and laid in the bed, will have the desired effect.

To Make Economical Wicks for Lamps.—When using a lamp with a flat wick, if you take a piece of clean cotton stocking, it will answer the purpose as well as the cotton wicks which are sold in the shops.

Method of Setting Pencil Drawing.—A solution of alum in which the drawing is dipped,—not washed on with a brush as it would smear—will answer the purpose extremely well.

Transparent Paper.—Wet some fine paper with a feather on both sides, with a thin layer of rosin, dissolved in spirits of wine. It will then serve to put over anything you wish to take off.

To Keep Arms and Polished Metals from Rust.—Dissolve

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one ounce of camphor in two pounds of hog's lard, observing to take off the scum ; then mix as much block lead as will give the mixture an iron color. Fire arms &c., rubbed over with this mixture, and left with it on twenty-four hours and then dried with a linen cloth, will keep clean for many months.

Oil Preparation—Also Preparing the Paints.—To one quart of linseed oil, add one oz. red lead, and one oz. of litharge. Boil it until it crisps a feather. Then take out one third for the various colors and to the remainder, which is exclusively for the green, add half an oz. of burnt umber, pulverized. Boil it until it scorches a feather ; carmine, paper vermillion cake, distilled verdigris, chrome green ; or you may mix yellow and blue for green. Chrome yellow, Prussian Blue, Ivory Black, Flake White, Red and Blue mixed for purple ; Vermillion Red and Yellow, mixed for orange ; Vermillion Red and Black mixed for plum ; burnt umber. These are for painting on cloth, canvas, or velvet. You must have stiff brushes, made of hogs' bristles ; put in goose quills, and cut short ; must paint by theorems and numbers.

To make Blue Ink.—Dissolve one oz. of gum arabic in a pint of water. In a part of this water, grind a small quantity of best Prussian blue. You may reduce it with the remainder to any degree of color.

To Remove Stains from the Hands—Dampen your hands and rub over them tartaric acid. It will remove dye or fruit stains.

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To Restore Colors in Broadcloth.—Liquid of hartshorn will restore, and not injure cloth which has been injured or discolored by lye or acids; wet a woollen cloth in it, and rub it hard, repeating it until the color returns. If you have no liquid take the dry carbonate of amonia and dilute with water.

Gum Arabic Starch.—Gum Arabic in a pint of boiling water; let it stand in a clean pitcher over night; then pour it off in a clear bottle; cork it tight and keep it for use. One table spoonful to a pint of boiled starch, gives to linens and muslins a beautiful lustre.

Camphene for Polishing.—You can polish your silver, brass, &c., much handsomer and easier with camphene and rotten stone, than in any other way. It is not quite as cheap as water, but just as cheap as oil.

To Prevent Sea Sickness.—Drop a few drops vitriolic æther upon loaf sugar, and let it dissolve in your mouth; or drink a few drops of æther, added to a solution of sugar, in water, to prevent its immediate evaporation.

To Prevent Ink from Moulding.—Half a dozen cloves bruised with gum-arabic are to be put into the bottle; fill it up with vinegar and water.

To Prevent inconvenience from Perspiration of the Hands.—Ladies who work lace or embroidery, sometimes suffer great inconvenience from the perspiration of their hands, which may be remedied by rubbing the hands frequently with a little dry wheaten bran.

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To Make Sweet Oil.— Grind, or beat the seeds of white poppies into a paste, then boil it in water and skim off the oil as it rises ; fifty pounds will produce two gallons of oil. One half the oil sold is oil of poppies.

Gooseberry Vinegar.—Take gooseberries when full ripe, stamp them fine ; to every quart put three quarts of water, stir them well, let it stand twenty-four hours, then strain it through a canvas bag.

To every gallon of liquor, add one pound of brown sugar, and stir them well together before you barrel your liquor.

To Keep Oranges and Lemons.—Freeze the oranges and keep them in an ice-house. When to be used, put them into a vessel of cold water till they are thawed. By this means they may be had in perfection at any season of the year.

Small Beer.—Take two gallons of water and seven ounces of hops, five pounds of sugar, two table spoonsful of brewer's yeast. Boil the hops in the water six hours and then strain on the sugar ; put this into a strong keg, put in cold water until luke-warm, then add the yeast and fill up the keg with cold water. Cork tight and it will be fit for use in three or four days.

Molasses Candy.—Put two quarts of good molasses, (West India is preferable,) one teacupful of brown sugar ; boil until it is done, which can only be determined by trying a little in cold water. When sufficiently done pour it in a well-greased dish, and put in a cool place until hard enough to pull. Grease your hands to work it. Flavor it if you wish while boiling.

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Permanent Red Ink for Marking Linen.—Take half an ounce of vermilion, and a drachm of salt of steel ; let them be finely levigated with linseed oil, to the thickness required for the occasion.

To Destroy Rats or Mice.—Mix flour of malt with some butter; add thereto a drop or two of oil of aniseeds ; mix it up into balls and bait your traps therewith. If you have thousands by this means you may take them all.

To Make Rose Water.—Gather roses on a dry day, when they are full blown ; pick off the leaves and to a peck put a quart of water, then put them into a cold still, make a slow fire under it, the slower you distil it the better it will be ; then bottle it and in two or three days you may cork it.

A Convenient Dye for the Hair.—Fill a junk bottle with strong, clear lime water, put in a small quantity of litharge finely powdered. It will dissolve better if heated ; keep it corked close. It does not blacken the skin ; may be applied daily.

Excellent Varnish for Umbrellas.—Boil well together two pounds of turpentine, one pound of litharge in powder and two or three pounds of Linseed oil. When the article is brushed over with this varnish, it must be dried in the sun, after which the greatest heat will not affect it. Rain proof.

Rose Brandy.—Put fresh rose leaves in a large glass jar, press them down, and when full saturate them with good brandy ; cork tight and set them away. This is nice for puddings, and much cheaper than the extract bought.

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Blacking Stoves.—Alum water is preferable to any other liquid for blacking stoves. It gives a fine polish and is very durable and lasting.

To Save Orange and Lemon Rinds.—Lay them near the fire when fresh, and when perfectly dry pound them up fine and bottle them for winter use.

Pudding and Jelly Bags—Should be made of loose flannel and kept purposely, one for light jellies and one for dark. Your pudding bags should be made of coarse tight linen; dip them first in boiling water and then in cold, and your pudding will turn out handsomely.

To Save Boots and Shoes.—Put a pound of tallow and quarter of a pound of rosin on the fire in a pot; when melted and mixed, warm the boots and apply the mixture with a painter's brush until the sole and the upper leather is completely saturated.

For Polishing Boots.—Dissolve an oz, of wax in spirits of turpentine, to which add a teaspoonful of lampblack. Do not rub it on before the fire.

Portable Milk.—Place new milk over a slow fire until it is reduced to powder; the powder is then put into a bottle which is hermetically sealed. When the milk is wanted for use it is only necessary to dissolve some of the powder in a suitable quantity of water, and it will have all the qualities of milk as well as the taste.

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To Save Pickles any length of time.—To one hundred of cucumbers put a pint of salt, and pour in boiling water sufficient to cover them. Cover them tight to prevent the steam from escaping, and in this condition let them stand for twenty-four hours. They are then to be taken out, and after being wiped perfectly dry, (do not break the skin,) put them in a jar. Boil your vinegar and spices, and pour over them. Close them tight and in two weeks you will have delicious pickles, and as green as the day they were picked from the vine.

Winter Flowers.—Fill your flower pots half full of quick lime and cover this with a good mould. The flowers may thus be obtained in a very short time, and at all seasons. The earth should be kept slightly moistened, and press down whenever it swells too much from the lime.

To grow Double Flowers.—Scoop the pith from a small twig of elder, split it lengthwise and fill each of the parts with seeds that produce flowers of different colors. Surround them with earth, and then tying the two bits of wood, plant the whole in a pot of earth. The seed of the different flowers will thus be so incorporated as to exhibit to the eye only one stem. You should select seeds of plants, which germinate at the same period, and that have similar stems.

To make Cider without Apples.—Twenty gals. water, twelve pounds of moist sugar, eight oz. of tartaric acid, two quarts of alcohol at thirty-six degrees, four oz. of elder flowers. Mix and boil them in the regular way, when fermentation is over; bung up the cask and leave it quiet for ten days, and then bottle off.

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To Distinguish Old Eggs from New.—Put them in a pan of water; if fresh they will sink; if not, they will swim; or hold the large end of the egg to your tongue; if it feels warm, it is new; if cold, it is bad.

Celery Vinegar.—Pound two oz. of celery seed in a mortar and steep for a fortnight in a quart of vinegar, strain and bottle it; use for chicken salad when celery cannot be obtained.

To Loosen a Glass Stopple.—Rub the neck of the bottle up and down with a small key, hitting the head of the stopper each time. This will generally loosen it; if it does not, wind a cloth wet with hot water, around the neck. This swells or expands the glass; or you may put a little hot oil around the stopper and hold it near the fire.

Chinese method of mending China.—Take a piece of flint-glass, beat it to a fine powder and grind it well with the white of an egg, and it joins china without riveting, so that it will not break in the same place. You are to observe that the composition is to be ground extremely fine on a painter's stone.

To Clean Gold and Silver Lace.—Tie the lace in linen cloth, and boil it in a pint of water and two oz. of soap and then wash the lace in water.

To Preserve Metals from Rust.—Anoint them with spermaceti oil.

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For Cleaning Steel or Iron Polished Stoves.—Stoves may be admirably cleaned in a few minutes, by using a small portion of fine corned emery-stone, and afterwards finishing with flour of emery or rotten stone, either of which may be obtained at any iron-monger's.

How to Judge the Properties of Nutmegs.—The largest, heaviest and most unctious of nutmegs are to be chosen, such as are the shape of an olive, and of the most fragrant smell, or by sticking a pin in them the oil will show at once if fresh.

To Take the Smell of Paint from Rooms.—Let three broad tubs, containing eight gallons each of water and one oz. of vitriolic acid be placed in a newly painted room near the wainscot; this water will absorb and retain the effluvia from the paint in three days, but the water should be renewed every day.

Hard Biscuit.—If you have hard biscuit, dip them in cold water and lay them on a square tin; then set them in a moderate oven to dry and heat, and they will be nice and tender.

How to Cut Bread.—If you wish to cut up a whole or half loaf, cut it first at the centre; then turn it on the flat side, and bear on the knife-handle and blade. In this way you can cut it very even and quickly.

To Make Good Butter.—Let the vessels which receive the milk be kept constantly clean, and scalded with hot water.

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When the milk is brought from the dairy, with every eight quarts mix one of boiling water, and then put it up to stand for cream.

Some are afraid to let any cold water touch the butter, for fear of washing out the goodness. We object to touching the butter with the hands. A little wooden paddle is best. When the butter is gathered in the churn, that is, when it separates from the butter-milk, and forms lumps, the butter-milk should all be drawn off, and cold water should be added then the whole must be agitated, and this water must then be drawn off, and so on till the water ceases to look white.

This serves to *harden* the butter and to work out the milk. If any liquid is left in the butter, this liquid will be nearly all water; and you leave salt water in your butter, rather than buttermiik.

To Dye Black.—Allow a pound of logwood to each pound of goods, soak it over night in soft water, then boil it an hour, strain the water in which it was boiled. For each pound of logwood dissolve an ounce of blue vitrol in luke-warm water, sufficient to wet the goods. Dip the goods in. When saturated with it, turn the whole into the logwood dye. If the goods are cotton, set the vessel on the fire, and let the goods boil ten or fifteen minutes, stiring them constantly to prevent their spotting. Silk and woollen goods should not be boiled in the dye stuff, but it should be kept at a scalding heat for twenty minutes. Drain the goods without wringing, and then hang them in a shady place, where they will have the air. When dry set the color by putting them into scalding hot water; let the goods remain in it until cold. Then hang them where they will dry. They should not be wrung. Boiling hot suds is the best

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thing to set the color of black silk, let it remain in it until cold. Soak black dyed goods.

Windsor and Castile Soap.—To make the celebrated Windsor soap, nothing more is necessary than to slice the best white soap thin as possible, and melt it over a slow fire. Take it from the fire when melted. When just luke-warm, add the oil of carraway to scent, or any other fragrant oil if preferred. Turn it into mould and let it remain in a dry situation for five or six days.

To make Castile Soap.—Boil common soft soap in lamp oil three hours and a half.

For Bleaching Straw Bonnets.—One oz. of ether, two oz. aqua amonia, four oz. of alcohol put into a glass bottle, cork tight. Use one table spoonful to one gallon of soft water, the bonnet to remain in just fifteen minutes; then take out and dry.

To take Mildew out of Linen.—Mix powdered starch and soft soap with half the quantity of bag salt—mix it with vinegar, and lay it on both sides with a painter's brush; then let it lie in the open air until the spots are out.

To take out Ink Spots.—Put soft soap on the garment before the ink dries, and put it in soak in a tub of cold water over night; or if it gets dry in the garment put on hot tallow and lay it away for the wash.

Transferring.—Lithographic prints or copper plate engravings from paper to wood. The print is first placed in a

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vessel of water until it is completely saturated, then place it between two blotting papers to remove the superabundant water. It is then varnished by a brush, and applied immediately to the wood, which has been previously varnished and allowed to dry. The print thus applied may be subjected to the pressure necessary to effect its complete adhesion by spreading over it a sheet of paper and rubbing this with the hand. The paper on which the print was made may then be peeled off by rubbing it cautiously with the moistened fingers, and when wholly removed a coat of varnish may be applied to the print. When colored prints are to be transferred an acid solution must be used instead of clear water. Take two thirds of vinegar and one of water, and apply it only to the back of the print. If the article is to be polished, apply several coats of varnish, allowing each to dry before the application of another; then rub the surface with a piece of woollen cloth and pumice stone reduced to impalpable powder. When the surface becomes smooth, the process may be continued with a fine cloth, and the finest tripoli with olive oil.

To clean Wine Decanters.—Use a little soda and some cinders or shot and water. Rinse with warm water.

To get rid of Cockroaches.—Rub the furniture with spirits of turpentine, and also the cracks in the walls if there be any, in which they take shelter, and they will soon disappear.

To make Whitewash Adhesive.—To half a bushel of whitewash add two quarts of copperas, two quarts of salt, and as much fine sand as will allow it to spread easy.

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Corn Starch.—If you wish a pure article, make it yourself. Take thirty good ears of green corn, fit for eating; grate the corn with a large grater, into a pail of water; then turn the whole through a fine collander, or a very coarse cloth strainer, to separate the hulls; then change the water two or three times. Let it settle each time, pour it off carefully. After the last water is removed, it may be cut into cakes and laid out to dry. This quantity will last a year for a small family.

To Remove Iron Mould from Linen.—Tomato juice or lemon juice, and salt, with exposure to the sun, will remove iron mould from muslins. Tomato juice will remove stains of fruit, and stains from the hands.

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CONVENIENT REMEDIES.

Cure for Croup.—Cut a piece of brown paper or linen cloth the size of your hand, and spread it with lard. Then cover it with dry Scotch snuff and apply it directly across the thorax; give a dose of oil or squill syrup. If attended to in season you can remedy the disease.

For a Ringworm.—Get some blood root or red root; slice it in vinegar, and wash the part affected. It will cure the most obstinate cases of long standing.

Cure for Gangrene.—Make a strong decoction of white oak bark; thicken it with pounded charcoal and Indian meal; apply it to the part affected.

Cure for a Sprain.—Take two pieces of red flannel, soak one of them in beef brine and lay it on, wrap the other piece around it.

For the Sting of a Bee or Wasp.—Chewed tobacco bound on immediately, or salt and brandy, either (the most convenient) will allay pain and take out inflammation.

The Piles.—This disease seems among those which are seldom cured by Physicians; but the balm of Gilead bud salve, the same as I have given for burns, when strictly applied, is an almost unfailing remedy.

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Salve for Burns.—Take four oz. of lime sifted, and eight oz. of lard; mix them thoroughly together and put it in a tumbler or cup and set it away. When required put some on a clean linen, and lay the cloth next to the burn. Another excellent remedy will be found in the balm of Gilead buds. Take one ounce of buds and simmer them in three ounces of lard, then strain it and set it away. These remedies should ever be kept in the house in readiness. A burn should always be kept from the air to avoid taking cold in it. Camphor is sometimes very cooling.

Sore Nipples.—You may put quince seed into cold tea and warm it. When quite glutinous, wash them frequently; it is healing, and not as severe as many remedies. Beef brine is very good to harden them when tender. You may also make a wash of one gill of rose water, and twenty grains of sugar of lead.

For Heart Burn.—Saleratus water, or a little weak soda, or magnesia; all tend to relieve.

Corns.—By binding on a raw cranberry, you may extract the corn from the foot. Split the berry, apply the inside and keep it on nights.

Bruises.—Apply a warm poultice of rum and wormwood; or laudanum and fresh lard.

Dropsy.—Milk-weed root and sweet fern leaves boiled strong; pour it in jars, make it sweet with molasses, and drink three tumblers full per day.

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Chilblains.—Apply hot glue, pour it on a cloth and put it on as quick as possible. Let it remain on until it comes off of itself. Scald your feet in hot wheat bran water frequently; this takes out the soreness.

Dysentery.—Take wormwood leaves and burn them to ashes; pour on boiling water. strain it and make sweet with lump sugar. Take one table spoonful an hour.

Ear Ache.—Cotton wet with sweet oil and laudanum, or Scarp's oil put in the ear with a paint brush; wash the next day with a little warm suds. This has cured deafness also.

Bleeding at the Lungs.—Eat freely of raw salt; or equal parts rosin and sugar.

Bleeding at the Nose.—Soak the feet in warm water; put lint up the nose wet with hot drops; keep the temples wet with cold water; or put a rag up the nostrils wet with equal parts of white of an egg, sugar and burnt alum.

Diarrhœa.—Make a tea of composition powder. Drink freely.

Inflammation of the Kidneys.—Rub the back with sweet oil and drink balm tea.

Night Sweats.—Drink freely of cold sage tea, or take a few drops every night of Elixor Vitriol. Be careful to keep it from your teeth and take it in sweetened water.

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Sickness at the Stomach.—Take a teacup full of good vinegar, a teaspoonful cayene pepper, a tablespoonful of salt, and boil them. Boil it and keep for use; one tablespoonful is a dose.

Sore Throat.—Gargle salt and vinegar, and apply a cold water bandage.

Poultice for Old Sores.—Slippery elm cut fine, and soaked in cold water, is the most healing, grateful and cooling application that can be made.

For Sick Headache.—Take twenty drops croton oil, mix with flour and molasses, and make twenty pills. When the sickness is coming on, one half of a pill is to be taken every hour in molasses, until it acts as a cathartic. Repeat this at every attack, and it will after a few doses effect a permanent cure.

Cure for Erysipelas.—A simple poultice made of raw cranberries, pounded fine, and applied to the swelling, will produce a most speedy cure.

Cholera Medicine.—Laudanum, tinct. rhubarb, tinct. capsicum, spirits camphor, essence peppermint, one ounce of each; put them in a bottle, shake them well, and always keep it in the house. It will cure a diarhœa also. Take fifteen drops every fifteen minutes, until checked.

To cure Fits caused by Worms.—Take cream sweetened with molasses, and pour it down the patient. This turns the worms and gives immediate relief.

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For Calomel Sore Mouth.—Take the root of the sumach tree, remove the outer bark and make a tea of the inner. I have always found dry sulphur held in the mouth, to be the most cooling and efficient remedy; sassafras leaves are good chewed.

Blackberry Syrup.—Two quarts blackberry juice, half an ounce each of cinnamon and allspice, also nutmeg powdered, quarter of an ounce of cloves, boil these altogether, and while hot add one pint of fourth proof brandy and make it very sweet with loaf sugar. Two table spoonfuls three times a day for bowel complaints.

For Scrofula and Boils.—One quarter of a pound of epsom salts, in sufficient water to dissolve them, one tablespoonful salt petre dissolved, three do. of sulphur, half a pint of rum. Dose one tablespoonful for an adult, half as much for a child; take three mornings and miss three.

Cure for Hydrophobia.—Wash the wound with castile soap and apply a plaster of mercurial ointment to the wound and calomel pills taken, to cause salivation. This has been known to cure a child so that no symptoms were ever after manifested or discovered in him.

To Remove Motes from the Eye.—Wet the corner of a silk handkerchief in cold water and roll it over the head of a pin; then carefully work it under the eyelid next the nose, rub it quickly across the ball, and you will remove the mote and cool the eye.

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To cure the bite of a Rat.—Make a sweet flag poultice in lye and sprinkle ashes over it. This extracts the poison and heals the wound.

Cure for Mumps.—Take a teacupful of chicken oil, and dissolve therein, half a teaspoonful of copperas, spread this over a poultice, made of wheat bran and whiskey and apply as warm as can be borne.

Canker Mouth.—Burnt alum solution, canker balm, or an application of caustic solution to the canker place, are all good and either of them will usually effect a cure.

For Bad Swellings.—Stewed white beans put in a thin muslin bag and renewed every hour or two, is thought to be the best poultice; but the yolk of an egg is very cooling and excellent.

Cure for a Felon or Whitlow.—Take the yolk of one egg, an equal quantity of strained honey, one table spoonful of spirits of turpentine, one teaspoonful spirits of camphor; mix well and thicken with flour to the consistence of thin paste and spread it upon the sore thinly and cold.

Speedy Cough Cure.—Two teaspoonsful of paregoric, two of squills, two of sweet oil, two of sweet spirits of nitre, two of antimonial wine, one teacup of molasses. Dose, one teaspoonful three times a day. Shake it well.

Lock Jaw.—Apply ice, each side of the face immediately.

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Cure for Bronchitis.—Half a pint of tar, one quart of Jamaica rum; put it in a stone jug; immerse the jug in a pot of hot water, let it boil thoroughly, settle and strain off. Dose, one table spoonful three times a day, half an hour before meals. If your cough is troublesome, take one teaspoonful on retiring at night.

Poison by Ivy.—Wash with lime water frequently. It must be weak.

To Cure the Bite of a Rattlesnake.—Place the person in a hot salt bath and administer whiskey and carbonate of amonia:—three pints of whiskey given in moderate doses, and eighty grains of the latter—small doses unless intoxication ensues. You must use judgment in giving, but it will cure.

Dressing Wounds.—Do them up in their own blood, a little brown sugar will help to heal a cut. If it is bad, take a needle and some fine silk, press the edges together and sew it up. It will heal much sooner.

To make Hot Drops.—Six oz. gum of myrrh, African cayenne half an ounce; put it into two quarts of alcohol or fourth proof brandy.

Strengthening Syrup.—Two oz. of cinnamon, two oz. of cloves, two oz. of allspice; simmer in one quart of water to one pint; strain off and add one pint of best brandy, two oz. of oil of lemon, two oz. tinct. of ginger, one oz. tinct. of capsicum; put these in a bottle and take a table spoonful

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four times a day. After breaking the ague or chill fever it will restore your appetite and recover your strength.

Cough Syrup.—Four oz. sun flower seed, four of balm of Gilead buds, four oz. of wild cherry bark, one oz. hoarhound herb, one oz. of black snake root, half an oz. of squills, one oz. slippery elm bark; put in four quarts of water in a tin vessel and simmer it down to two quarts. Strain and add one pint of brandy and one pound of loaf sugar. Take half a wine-glass four times a day.

Inflamed Eyes.—The whites of two eggs with a lump of alum until they coagulate. To be placed on the eye-lids at night.

Honey Water.—This is excellent for chapped hands, weak eyes, &c. Put a table spoonful in a pint of water and wash your hands in it frequently. It heals and makes them very smooth.

Cure for Bumps.—Children tumble or fall easily, and often raise large bumps, on the head and face. Apply lard speedily and rub it down quickly; it will prevent it from turning blue, and take down the swelling at once.

To cure a Bruise in the Eye.—Take conserve of red roses, or a rotten sweet apple. Put them in a fold of thin cambric, apply it to the eye and it will draw the bruise out.

Chapped or Sore Lips.—May be healed by the frequent application of honey water, and protecting them from the influence of cold air.

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For curing Worms in the Human Body.—Tape worms, pin worms, or any other kind which annoy children and adults also, may be cured by strictly following this recipe: Take half a pound of senna leaves well bruised and add twelve oz. of olive oil; let them digest in a sand heat four or five days; then express the oil, which reserve by itself. Take one teaspoonful and fast. Salt and water solution used as an injection will successfully eject the ascarids, which cause so much itching.

To purify Muddy Water for Use.—Dissolve half an ounce of alum in a pint of warm water, and put it in a gallon of cold water, the impurities will soon settle to the bottom; and the next day it will be fine, clear and pure.

To Make Crust Coffee for the Sick.—Toast a slice of bread, cut very thin, very brown on both sides, but on no account burn it, put it in a small pitcher and pour boiling water over it. Cover it with a small plate, keep it warm as possible.

To make the Celebrated Composition.—Take of barberry bark two pounds, of hemlock bark one pound, ginger one pound, cloves two ounces, cayenne pepper two ounces. Pulverize and mix well. Dose a teaspoonful in a cup of boiling water sweetened. Good for colds, for chills, for colic or ague.

A Mild and Gentle Cathartic.—A table spoonful of molasses, stirred in half a teacup of warm milk, drink it warm. A pleasant medicine.

Inflammatory Rheumatism.—Half an oz. pulverised saltpetre, put in half a pint of sweet oil; bathe the parts affected and a sound cure will be speedily effected.

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To Prevent the Toothache.—Clean your teeth with a stiff brush, and use sulphur as a tooth powder, after dinner and on going to bed. This sweetens the breath and hardens the gums.

To Strengthen Weak Limbs or Joints.—The white of an egg and three tablespoonfuls of water, bathe freely.

To Cure a Wound occasioned by a Nail.—A slice of salt pork should be immediately applied. In case of wounds occasioned by pins or needles, if it inflames and appears dry make a poultice of soft soap, thickened with chalk. This will also prevent the danger of lock-jaw.

To Prevent a Wound from Bleeding too much.—Cover it with the scrapings of sole-leather, scraped like coarse lint, or use soot from the chimney.

For Common Headache.—Half a spoonful of citric acid, stirred in half a tumbler of water, is excellent for that universal complaint.

For Chapped Hands.—Honey water kept in a bowl to rinse your hands in, (after cleansing them) will keep them white and smooth, and prevent their chapping.

Wens.—A very strong and frequent application of salt and water solution, will often produce a cure of this kind of scrofula.

Salt Rheum.—May be helped by washing in lime water, and taking the scrofula remedy.

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Blisters.—When the blister of a burn breaks, always sprinkle wheat flour over it. Wheat flour is also excellent to sprinkle on a burn from scalding.

Hiccough.—Drink freely of cold water, and spread a mustard plaster over the chest and stomach.

Nervousness.—Drink freely of Valerian Tea, and take a teaspoonful of Hoffman's Anodyne when occasion requires; also drink motherwort tea.

To Increase the Growth of Hair.—Hartshorn beat fine and mixed with castor oil, rubbed upon the head of persons who have lost their hair, will cause it to grow again as at first.

Purifying Wash for the Skin.—Four oz. of potash, four oz. of rose water, two oz. of pure brandy and two oz. of lemon juice; put all these into two quarts of water, and when you wash put a table spoonful or two into the basin of water.

To Fumigate Foul Rooms.—To one table spoonful of common salt and a little manganese in a glass cup, add four or five different times a quarter of a wine-glass of strong vitriolic acid. At every addition of the acid the vapor coming in contact with the malignant miasma destroys them.

Cure for Hysterics.—Carraway seeds finely powdered, with a small proportion of ginger and salt. Half a teaspoonful every night and morning.

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To Expand the Lungs.—A quart of tar is to be stirred six minutes in a gallon of water; a little less tar may answer; take a wine glass full four times a day. Commence taking it in the spring.

Infant's Syrup for Diarhœa.—A table spoonful of turkey rhubarb boiled in half a pint of water, to which add one table spoonful of soda; then boil five minutes; strain it, and add half a pint of brandy and half an oz. of peppermint essence, and half a pound of loaf sugar. Dose, one teaspoonful every hour until checked, and then one teaspoonful three times a day until cured.

Panada for the Sick.—One pint of boiling water, one wine glass maderia wine, one table spoonful of loaf sugar, a piece of butter the size of a hazle nut, and from one to three crackers thrown in,—a little nutmeg to finish.

To Promote Digestion.—Pulverize one ounce of saffron, one ounce of myrrh, and one ounce of aloes; let the myrrh steep in half a pint of brandy four days, then add the other ingredients; let it stand in a warm place for a fortnight, shake it well twice a day. Fill up the bottle with New England Rum, and let it stand a month. You can make it far cheaper than you can buy it. Take half a wineglass every other morning.

Herbs.—You should gather all herbs while in blossom, such as catnip, smart weed, wormwood, sage, savory, balm and southern-wood; the last is good to drink for neuralgia and also to produce perspiration. I have used it when every-

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thing of the drug kind failed, and have thrown into a profuse perspiration persons who have been burning up, as it were, with a fever. I consider it an invaluable herb.

Whooping Cough.—A teaspoonful of castor oil in a tablespoonful of molasses. A teaspoonful to be given at a dose whenever the cough is troublesome. An excellent remedy for croup also.

To Produce Perspiration.—Horseradish or burdock leaves, wet with vinegar and applied to the bottoms of the feet, the ankles and wrists. These are very soothing and excellent in fevers.

For Weak Joints.—Take one pound of white oak bark and one pound of sweet apple-tree bark, and boil it with a dry codfish skin. Strain it and boil down thick. Make a plaster of this and apply to the part affected.

For a Billious Stomach.—Break a raw egg into one third of a glass of cold water, and drink it as soon as you are dressed in the morning. It heals the stomach and strengthens it, promotes digestion and invigorates the system. It is very cooling to the lungs and is more effectual than ten pounds of drugs, and you will find it so.

Milk Punch.—A glass of cold milk sweetened very sweet. and half a wine glass of brandy added, a little nutmeg grated the top, an egg broken in,—for the sick.

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To Sweeten the Breath after eating Onions.—Chew a leaf of green or dry sage, or eat two or three cardimons, which are very pleasant, and can be procured of any druggist.

A Strengthening Beverage.—Beat up an egg in a bowl and sufficient sugar to make it agreeable to the taste; fill it half full of milk. New milk is best.

An Emetic.—A teaspoonful of mustard stirred in a tumbler of warm water, will act as an emetic and speedily remove from the stomach all foul matter.

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CARVING.

A Sirloin of Beef.—Place the curving bone downward upon the dish. Cut the outside lengthwise, separating *each slice* from the chin-bone with the point of the knife. The tenderloin is on the inside, and is to be cut crosswise.

A Fillet of Veal.—This is the thick part of the leg, and is to be cut smooth, round, and close to the bone. A little fat cut from the skirt is to be served to each plate.

To Carve a Saddle of Mutton or Venison.—A saddle is the two loins together, and the backbone running down the middle to the tail. Slices are to be cut out parallel to the backbone on either side. The knife is to be entered in the thick fleshy part as near the shank as is possible for a good slice. Cut towards the largest end and always to the bone if you can.

To Carve a Turkey.—After placing your fork firmly on one side of the bone in the centre of the breast, you should place it exactly parallel with the bone, and just as near it as possible. The breast is nicest cut lengthwise in slices about one fourth of an inch thick. You can then turn the turkey on the side nearest you and take off the leg and wing. Then turn it over and take off the other leg and wing. Separate the first from the second joint, likewise the wing. The dressing should be cut in thin slices. First ask each person

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if they will have some, as many persons never eat it. Then take off the neck-bones. This may be done by passing the knife from the back under the blade part of each neck-bone until it reaches the end. You can then raise the knife and the other branch will crack off. Then divide the carcass from the back by passing the knife lengthwise from the neck downward. Turn the back upwards and fix the edge of the knife across the back-bone, about half way between the legs and wings; at the same time place tl e fork within the lower part of the turkey and raise it up; this makes the back-bone crack at the knife. The lower part of the back being taken off put it on the plate with the rump from you; then split off the side bones by forcing the knife through from the rump to the other end. The choice parts of the turkey are the side bones, the breast and the thigh bones. It is polite to help persons to both the light and dark meat, if they decline expressing a preference.

To Carve a Goose.—A goose is carved nearly as a turkey, only the breast should be cut in slices narrow and nearly square, and before passing the knife to separate the legs and wings, the fork is to be placed in the small end of the leg bone or pinion, and the part pressed close to the body, when the separation will be easy. Take off the merry thought, the neck bones, and separate the leg-bones from the legs, and the pinions from the wings. The best parts are the breast, the thigh bones and the fleshy parts of the wings.

To Carve a Ham.—Commence in the centre of the ham, cut down to the bone, and take very nice thin slices from either side.

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To Carve a Pig.—Cut off the head and divide it in half, along the back bone. Then separate the shoulders and legs by passing the knife under them in a circular direction. The choicest parts are the triangular piece of the neck, the shoulders, legs and ribs.

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ON HEALTH.

It is useless to suggest any ideas on this point, thinking to advance what has not been previously advanced. The more frequently, however, we are admonished of duties we owe to ourselves, and those for whose welfare we are responsible, the better it is for us; and the more readily do we comprehend how necessary it is that we apply these rules daily.

Frequent importunities from our friends, and constant intercessions arouse or awake us from our listlessness on subjects which immediately interest or affect us.

Our health should be the first care, and we cannot be too solicitous about that on which all else depends. It becomes us then to avoid everything which lays the foundation for disease, undermines the constitution, or that conld deprive our children of a mother's fostering care.

Every mother should study Physiology, and should understand, if possible, our physical organization sufficiently to be competent to *reason* at least on the propriety or impropriety of all her management with regard to herself, and the offspring for which God holds her accountable.

A very few maxims are all I shall offer, for time will not permit me to introduce into this work any subject not connected with the introduction, or particular object for which this book is designed.

Always practice early rising and keep good hours; refrain from the indulgence of a round of dissipation, when you should be at rest. Eating heartily at improper hours and

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partaking freely of those refreshments which tend to derange the stomach, will ultimately destroy the digestive organs, and result in dull, heavy pains in the head, and that most discouraging of all diseases, dyspepsia. You should ever avoid having your head exposed to the rays of the sun which often causes fever; and in fact no way can we trangress a physical law without reaping the penalty. Do not allow yourself the indulgence of strong tea or coffee; both are injurious; but warm drinks are decidedly more healthy than cold. The less we drink the better for us. Strict temperance and a moderate use of all healthy diet, is the only sure road to health and happiness.

You will save much cost and suffering by close attention to your own, and your children's diet. *Bread and milk* is the most suitable food for children, and that allowed with the same regularity of your own meals. Much depends upon regular habits in eating, sleeping, and also in cleansing the body. Washing thoroughly once a day in a tepid bath in winter, and a cold bath twice a day in summer, can scarcely fail to secure health and good spirits. Do not spend all your afternoons calling or shopping, and your evenings working embroidery or needlework, to the destruction of your eyes. On no account do this. The evening air will not hurt you if suitably clad. Sewing by twilight or a dazzling light, will not only injure your eye-sight but your nerves, and will ultimately, if your life be spared, bring on many years of headache and suffering.

It is better to avoid physical and mental exertion immediately after partaking a full meal.

Children should always be taught to eat slowly, and allowed but very little fat oily meat. If at all disposed to scrofula or eruptions of any kind, this indulgence will only

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aggravate it. Fresh meats are not considered as healthy as corned or salted; but fresh mutton is always a safe and healthy meat for the stomach, because it digests easily and is the most nourishing of all animal food. We should, in seeking to gratify the palate, always have reference to the enquiry whether it will serve to nourish the body. Our desires are not always a test of our real necessities, and it is often prudent to restrain ourselves when tempted to an excess or over indulgence, from partaking too freely of those luxuries which tend to derange the stomach, and prove highly detrimental to the whole system.

This rule proves good not only with regard to health; but we may follow the principle in all our matters of intercourse with the world. Never to indulge beyond what is really beneficial to our mental and physical nature. And to refrain as far as possible, from exerting a deleterious influence on those with whom we associate, by advocating erroneous creeds and views,—by tempting others to do what we feel and know to be wrong. We should always weigh all our actions, and when we are satisfied that we have been actuated by right principles, be it ever so contrary to the views or opinions of others, we should never allow them to dissuade us from it, or suffer us to feel any regret at the course we have pursued.

After eating, cleanse your teeth with pure water if you would preserve them.

Your bed linen should be well aired. Never allow any thing to be laid away unless well aired, and then it is always ready. Be very particular to change your sheets and pillow cases once a week in winter, and twice in summer if very hot weather. You cannot be too particular about your sleeping apartments, nor have too much fresh air on your bed

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through the day. Have your vessels well scalded every day, as nothing can be more disgusting to a husband than to see a wife indifferent and inattentive to her sleeping apartments.

It is very healthy to swallow a half pint of cold water every morning; it is a preventive against colds and prepares the stomach for breakfast.

Be cautious never to visit a sick room when perspiring freely, unless your stay be short, for the moment your body becomes cold it is in the right state to absorb the infection, and gender disease.

Never visit a sick person (if laboring under a contagious disease,) with an empty stomach.

Never sit in a draught of air if you would avoid a sore throat and a stiff neck, nor lie down where the air rushes upon you. Never allow a pail of charcoal to be left in a sleeping room with the doors and windows closed, for the purpose of warming it. Never take medicine if you can avoid it. Observe all rules which tend to preserve health, and you will seldom have occasion to correct it. Cleanliness is the abiding rule, and without cleanliness we cannot expect to be healthy, or—I was about to say—respected. That, however, is apparently untrue, for much attention, if not respect, is often shown to ladies who make no pretensions to neatness or good order; who are endowed with some particular faculty which is attractive and pleasing. Religion teaches us that we were intended for help to mankind, and not hindrances; that we have something to do and have no right to spend our time unprofitably or to bury our talent.

In order to preserve health, our cooking should be well-done. There is no more sure way to destroy the digestive powers than by swallowing heavy cake, bread and biscuits or meats that are under done, and those that should be rare

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overdone. Yet how much is expected of an ignorant girl with whom no pains have been taken to teach her right from wrong, and whom poverty has sent out to seek employment. She falls into the hands of one wholly unable to instruct in that knowledge so essential to peace, and to the health of her family.

The question arises at once, is such a woman competent to fill the place of a wife? The answer is, nine cases out of ten, that the *mothers* are to blame.

The *mother is to blame* for not sending her daughter to a practical housekeeper for six months, and giving her time as a remuneration for the education received. Mothers can not be blamed for not laying down precepts they never understood. Three fourths of our American ladies, if they ever become practical housekeepers, are prompted by ambition; as few comparatively have a fancy or love for domestic employment. Some ladies cannot endure labor at and all, they should be excused. There are others who keep themselves invalids for want of just such exercise as the every day employments of a household furnish. An idea prevails that no female can be a lady, who does not live in a large house and keep many servants. It is that unaccountable prejudice against dish-washing and cleaning floors,—that false pride which looks down upon such ladies as beneath their notice, who really love to work, and love to manage their culinary departments, deterring many from following their inclinations for fear of having a few *know nothings* look upon them with disdain. Oh, how weak! "He that knoweth his duty and doeth it not,"—what is the sentence?

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CLEANING HOUSE.

Cleaning house—that is, a *general* house cleaning—should always occur at least twice a year. April and October are the best months. Windows need to be often washed, but this is a time when all must come out, curtains come down, carpets taken up, well shaken and turned over, keeping up the light sides in summer and the dark in winter. It saves carpets to shake them often, but a little care will save the necessity. It is very heavy hard work, but by wetting your broom in a pail of clean cold water, and rubbing it out every two breadths you will absorb the dust, keep it from sifting through, also making your carpet look bright and nice. Do not lay straw under your carpets if you wish to save them. It is a mistaken idea, although prevalent at the present day. Large sheets of coarse paper are far better, and should always be used.

In cleaning house, always commence your chambers first, and then clean all your wardrobes and closets, before you venture into your parlor. Take up your carpets, clean your floors, and then wash your paint and windows. Then let your white-washing or wall washing be done; wipe off your floor again, put down your carpets, and put up your window curtains last of all. You can mitigate the evil of house-cleaning by system. All will move quietly if good order is preserved; if not, look out for frowns from your husband.

A few hints on dish-washing may serve to keep your kitchen in order. When your meals are through gather up all your dishes on your waiter. First, wash up all your

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knives and forks, scour and put them away; next your tin-ware and wooden ware, and then your iron ware and stove. This being done you may get clean water and wash your glass, silver, and porcelain ware. Now this is probably not a custom among most people, but it is by far the best mode and leaves no dread. I know there are housekeepers that would let a kettle stand two days rather than wash it. As soon as you have taken your meat or vegetables from your pans, spiders, or kettles, throw in a little cold water, and it is very little trouble to clean them. Do not allow your knives and forks to lie in the dish water, it injures the handles and they soon lose all their beauty or come off entirely. Girls are very apt to indulge in this practice. Such knives and forks as are not required for daily use, should be nicely polished with rotten stone or chalk, rolled separately in coarse brown paper and laid away. Keep no spoons about that you do not use daily; use a wooden spoon for cake and not allow beating to be done with your silver. Keep an iron spoon to take up your hash or any like dishes.

On Saturday you should take down all your tin and wooden ware, and wash it in good hot suds, polishing with dry ashes; sand wears tin out rapidly, unless very fine. Clean all your brass with rotten stone and sweet oil; rub it off clean with soft paper, and then polish with dry rotten stone; you can then polish them with the same every day and they will keep very soft and bright. I do not approve of acids for brass. If there is sperm on your brass candlesticks melt it off by the fire, and you can rub it smooth with paper; you can easily remove it from your silver candlesticks with a small flat stick and then wash them in a nice lather and polish with a soft linen cloth. Brass handirons should be nicely cleaned, tied up in paper and set away, if not wanted for use in

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summer, in a dry place. Polished steel snuffers should be cleaned with the snuff from the candle and should never be wet. Always clean your brass kettles with salt and vinegar, before using them for pickles or preserves; half a teacup of vinegar to a teaspoonful of salt is sufficient, then wash your kettle very clean.

On the Sabbath allow no scouring to be done, or cleaning of floors. That day must be observed as a day of rest. Do nothing you can avoid, save the necessary work to perpetuate life and health. Attend Church if possible, for the soul is of infinitely more value than the body; and the same Author who commanded "that everything should be done with decency and in order," and "look well to the ways of your household,"—also declared that you should "Remember the Sabbath day to keep it holy."

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ON NECESSARY ARTICLES FOR HOUSEKEEPING.

After securing a convenient dwelling, the question naturally arises, what shall I purchase? I *want* so many things, and I do not know what I *need* most. The parlor, living room, &c., I leave to your discretion, and circumstances must govern you in your choice of furniture. I would only say —be not hasty, and spend all your means before you procure those things you actually do need. Let nothing fill up your apartments merely for ornament, until you first secure everything needful, for your store-room, kitchen and sleeping apartments. The latter should be well cared for, and provided with a bureau, a wash-stand and set complete; also a hair brush, coarse and fine comb, nail brush and match box. To each room there should be a clothes press or wardrobe, a small bathing tub, and plenty of crash towels and a few fine ones. If the rooms are not constantly occupied, see that everything is in order and that they be aired daily. Make it a rule to visit every room in your house once a day, and see that the smallest item is in its place, as well as those of greater importance.

A carpet is preferable to an oil cloth for a hall, as oil cloth requires wiping off twice a day to make it look bright and clean. A hall stand, or hat stand is better than a table; it saves room. Light carpets are far superior to dark, and drab is the best color for a hall or sleeping room. If you carpet your kitchen, which is great economy if you do your own work, a drab is most suitable for that also.

Your furniture for the kitchen should be two tables, a

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small work stand, a cooking stove, a sink, a set of chairs, a small looking glass and a clock.

Kitchens should be attractive if you wish to encourage young ladies to spend a portion of their time in domestic pursuits.

Have loops on your towels, and also on your tea and dish cloths. Have every thing *marked* and numbered in your house—even your beds and pillows, and see that they are kept paired or mated when used.

If you have a pot closet have a pot bench on which to set all your pots and brass kettles, commencing with the larger, such as your stove boiler, and set them, according to their sizes, down. Over your pot bench hang your toaster, grid-iron, dripping pans, frying pan, griddles, meat fork pot dish cloth. Have a small shelf on which to keep your flat irons and under which you can hang your files, dusting pan and all cloths that you need to use in cleaning. You should always keep an old soft towel to dust your pantry shelves; never use your dish cloth for that purpose. Dusters should all go through the wash every week. If you wash the customary way, you will commence with fine white clothes and go through with all the white clothes first in one suds, and then in the second. The second suds is afterwards used to wash all the calicoes. It is decidedly better to wash your flannels first in a clean hot suds and get them up; (never wash light and dark flannel in the same water,) next a clean suds not very hot, and wash all your muslins figured and calicoes, putting in the light ones first; rinse them in cold hard water, then commence your white clothes after the others are all out. Should anything—storm or company—prevent you from getting them out, it will not injure them to soak over night. Never allow blueing put in the soaking

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water for it will eventually make them very yellow. When you get through washing take a cloth kept purposely for that use, and wash up your boiler, wash-bench, tubs and pails. Clean all the back places and porch ; keep your door yard swept neatly and picked off clean of chips and straw. Have your walks scrubbed off in the back and front yard, if plank or brick. And have your clothes lines brought in as soon as done with ; pins gathered in your basket, clothes turned and folded, calicoes rolled by themselves. Starched clothes at the top of your basket, and the whole covered with the ironing sheet on which you should always sprinkle your clothes. You can have a nice white table for ironing without leaves. Your skirt and bosom board being first covered with flannel, should have clean cotton cases to draw over them when used. Do not have your irons very hot for flannels, calicoes, or silk ; the patent iron is very nice for sheets or table linen. Do not leave the clothes very damp when ironed ; have your bars nicely dusted and lay them on as fast as ironed. Commence your dresses by ironing the waist first, then the sleeves and the skirt. A shirt should be commenced at the back, then the sleeves, bosom and front.

White soap should always be used for laces, and they should be washed by themselves. Silks should be washed in lukewarm suds.

Keep all your patches saved from your garments and odd pieces that are new, rolled up separately and laid in a drawer called the patch drawer, or a covered basket will answer. You cannot keep such things in bags without more or less confusion.

Have a separate basket for old white linen and cotton rags or garments past wearing ; also old flannels. Fold them all

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neatly after they are ironed and lay them in, and keep them in the family clothes-press. On the same shelf you can keep all your crash towels and tea towels that servants can wait on themselves.

Cloths for sickness or accident are often required in haste, but seldom found in the right condition by disorderly housewifes. Keep your twine wound in a ball in your stand drawer; also your wicking; keep a small box there also for odd buttons, another for odd hooks and eyes.

Wind all your silk; cut your thread and braid it. Have your linen thread convenient for sewing on suspender buttons, as such calls will be frequent. Have a place for your thimble in your needle book, and both in your work-basket in readiness for use.

And now I would suggest a few articles for convenience and use. You will find a porcelain kettle convenient for preserves; a brass kettle for greening pickles; an egg boiler: a sauce pan for preparing gravies; a toaster and frying pan. Have a pair of tongs and a shovel for every fire in the house.

Always aim to have a good large pantry and store room. On one shelf in your store closet keep all your medicine bottles and vials; your boxes of dry herbs and drugs; (a small closet is better for this purpose,) and all your spice-jars: on another all your preserves and jellies, each labelled.

Your butter, lard and pickles should be kept in your cellar. If you have no cellar then the storeroom is the most proper place for them; your barrels of sugar, flour and meal, and your tea chest and coffee should be kept there also; but always keep a small cannister of tea in your pantry for daily use.

On a broad shelf in your pantry near the floor, you can keep all your empty jars; candle box; salt and sugar box;

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and your bread box, which should be tin, or a very large stone jar. You can keep your keelers, dish-pans, steamer, and all such large articles which do not look well on a high shelf, on the basement shelf.

A dining, tea and breakfast set will be all that is necessary to furnish your pantry with crockery, save a set of common pie plates for baking, some pudding dishes and some few large earthern dishes to make your cake in. For this purpose a tin dish is never nice; it blackens your paste. You should have places prepared opposite your shelves for articles needed to facilitate your cooking. Such as you require mostly are these :—

A long and short skimmer; a brass ladle to dip tallow and lard when tried; a fork to lift out fried cakes and fritters; a pancake turner; a wooden spoon to beat cake; an egg beaten; a pudding stick; a slaw cutter; a chopping knife and bowl; a meat knife and saw; steak pounder and board: a bread knife; rolling pin and potato-jammer, two wooden bowls, one for mashing turnips and squash; and the other for draining your dishes in; a nutmeg and horse-radish grater; a colander, a small and large tunnel; a cork puller and cork screw; a pair of steelyards; cake cutters of a variety of forms; a set of muffin rings; a set of hearts and sponge cake tins; a quart and pint cup; a dredge box and pepper box for cooking; a pancake dipper or a pancake pail, with a spout; a giggering iron; meat fork and iron spoon. These articles are most of them conveniences, you cannot do without.

A few articles not connected with cooking, but small and convenient for use :

Two dusting pans, one for the chamber and one below;

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a crumb brush and clothes brush; and also clothes bars and a bosom and skirt board; four wash tubs and a washboard; clothes stick and pounder. I have now enumerated such articles as you most need, but even some of these may be dispensed with. I would suggest, however, that it is not possible to do things well without things to do with; and you had better by far be deprived of costly furniture than those things which conduce so much to our bodily comfort.

A few more suggestions may not be out of place in this chapter. When hand towels are half worn take them for tea towels, and when they begin to break they are just right to make into dish cloths. New towels do not dry dishes neatly; neither do old ones render them glossy and smooth. Do not wipe wooden or tin, or iron ware on a tea towel; a dish cloth wrung out of hot water is the best for such purposes. Keep a small keeler for glass ware and a cloth purposely to wash your glasses and one to dry them.

Always have plenty of crash towels for your kitchen, and on no account use white ones. Hang up a clean one every morning after you sweep and dust. Take a little clean water and cloth and wipe off the base boards when done cleaning, and see that chair rounds are clean also.

Never sit your tea kettle on your pot shelf or bench, without a paper folded and laid under; or a square board kept on your bench for it. Always have coarse paper kept on your meat nails, if you hang your ham or dried beef against the wall. Never allow meat cut on your table or bread board; never set hot pies on your shelves. Have a board to cool them on; that will not injure. Save all your coarse and waste paper; fold them neatly, and have them on a shelf convenient for use; wind your twine. Always keep a few interesting books and papers on your stand in the kitchen for

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servants to read if they have any spare time, as you may be engaged when they wish for them. Keep some knitting in the stand drawer also, that they can pick up something to do when it is not convenient for you to direct them.

Having omitted some few articles intended to be specified in this chapter, I will insert them here. I will only endeavor to assist you in selecting necessary and useful things. Every lady has a taste of her own, and very few thank any person to advise them. These things are always of great convenience to the housekeeper, viz: A spice and coffee mill, four flatirons; a flour scoop; two small sugar scoops; five pails, one for soft and hard water; slop, swill-pail and mop-pail; a sieve; a coffee stirrer; a ladle for butter; six dozen clothes pins and a small basket to contain them; an egg basket and a market, vegetable, and chip basket; two clothes baskets, a small and neat tool box, with apartments for different sized nails, and for hammers, gimblets, bed key and screw driver, and any other small items, necessary for the house.

Have papers on your shelves on which to set your coffee-pot, tea-pot, knife tray and castor; also your spoon tray and tea caddy, that you may not tarnish the paint. Always lay double papers on your store room shelf for your pies to keep them from getting soiled, and you will save much scouring and cleaning. All these small attentions save work.

Never use a wooden bread-bowl; have a nice tin pan and use it for nothing else. Put your flour in your pan, so as to keep the sponge from adhering to the sides and wash it every time you bake, as well as your bread board and rolling pin.

Do not allow yourself to waste anything that may be turned to good account; you can save many dollars by using up pieces. And the more you save, the more you can bestow, when sufferers present their tale of woe.

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ECONOMICAL.

If your butter becomes rancid, work it over in weak saleratus water, put in a teaspoonful of loaf sugar, and a pinch of salt petre to every four pounds. It will soon become hard and sweet.

Lard should be kept in a cool, dry place. If you wish nice lard buy it in the leaf and try it yourself. To one pail full put one pint of water, and let it cook very slow; put your kettle over—put your water in first; cover your kettle closely until well cooked. Cut your lard quite fine and on no account let a bit of meat go in, or it will make it dark colored; strain it through a coarse brown towel or bag into a stone jar, or very nice wooden firkin.

Buy your vinegar by the barrel and when you use that out keep it to put in your cold tea or coffee, rinsings of preserve kettles, the scum that rises, a little sour yeast, a handful of white beans, and in this way you will keep a vinegar forming that will answer to replenish your second barrel. Throw in dead cider and beer; honey rinsings are good also. You see nothing need be wasted, and that everything may be turned to good account.

If you use straw beds always fill them with oat straw. Keep feather beds and pillows where they will always have air. Have an ironing-sheet of cotton and woollen both. Have your needle-work ironed on the wrong side on flannel, and it will look very handsome. Keep your iron holder and cloth to wipe your iron on, folded up in your sheet; when done ironing fold it neatly and lay it in your clean clothes basket, or on your clothes press shelf.

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Always see that your looking glasses are clear. Use an old silk handkerchief to dust, or something fine and soft that will not scratch your furniture. Be sure in dusting not to overlook your chair rounds and table legs.

See that your lamplighter vase is always supplied, using tkem in place of a match, which has a very disagreeable smell.

Have your ash-pail made of sheet iron and never empty your ashes until quite cold in any wooden receptacle.

Never allow the dirt from your rooms, not even from the kitchen, to be swept out of doors, but take it up on the dusting pan and burn up ; also burn all your old boots and shoes that are past wear. Throw you old tin ware in some hole where it will be in no persons way. Burn up all the bones, they serve to strengthen they ashes.

When ivory handles turn yellow, rub them with sand pa-paper.

An ox gall will set any color ; fading calicoes may be dipped in it before making up and made fast colors ; dilute it with water. One large spoonful to one gallon of warm water and no soap. Indian meal should be kept in a cool dry place or it will sour in warm weather.

Clean coat collars when soiled with camphene, or spirits of turpentine with a woollen cloth. Spirits of turpentine is also good to remove paint from furniture or clothing.

Corrosive sublimate put on with a feather is a sure *kill* for *bed bugs*. Do not leave it where children may get it.

Label every thing in use,—vials, bottles, spice jars ; all dry packages of herbs or seeds, or medicines ; in short, everything that is done up, and set away, and it will never give you any trouble to find what you wish in haste, without the annoyance of losing your patience, which is too often the

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ease with careless house-wives. Besides, you remove the danger of the wrong medicine being taken, which has too many times removed a loved one from the family circle.

Eggs will keep good any length of time, if laid down in a brine made of one pint coarse salt, and one pint of unslacked lime, to three gallons of water. See that all are sound and fresh when put in. Always secure plenty when cheap and you will save cost and trouble. I have followed this rule for twenty years, and have always found them fresh in the spring when laid down in September in this manner.

Be cautious how you heat a new stove ; have plenty of cold ashes in the bottom, and let it heat gradually. With all new iron observe the same care.

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ON EVERY DAY'S EMPLOYMENT THROUGH THE WEEK, OR ECONOMY OF TIME AND MONEY.

Most kindly would I urge upon you the necessity of never omitting to wash on Monday, if at all practicable. It disarranges the whole week's system if postponed. I will here drop a few hints on the actions of a day so proverbially dreaded by the "Lords of Creation."

It is wash day! and the consequence is, or follows of course, that nothing must be expected to be right side up. The baby must cry; the older children must not be washed, or have their hair dressed; the woman or lady of the house must look sour, scold and fret; the husband must not expect his dinner; the breakfast dishes must stand until the last garment is hung out. Never neglect your house any more for washing than for ironing, with one exception; you must clean *before* you iron and *after* you wash. You may dress yourself as neatly for that work as any other, for you are just as liable to see company. Every one does not wash when you do, and therefore you need to be in readiness for calls. There is just as much reason in the neglect of your wardrobe one day as another. Your husband's opinion is to be valued if he is a *husband*, and no man admires a slutish, slatterly woman. No matter how regardless he may be of his own toilette, it is in the nature of man to love neatness, order and modesty in the female; and thousands have remained single forever, because they could not find all the qualifications in one woman, they deemed requisite to secure to them a happy home, and a suitable companion, while many have been driven from home, after finding that it was

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in vain to seek comfort where they had an undoubted right to expect it. But to my subject. It is a lamentable fact, that the cleansing of a few garments should furnish ground for so much error; that the peace of the whole family should be destroyed.

"The very kittens on the hearth, they dare not even play." I sincerely hope, if it has fallen to your lot to be reared under such influences, that you will abandon your former instructions, and adopt some method which will enable you at all times to retain your dignity of character, and maintain your self possession; that the love and esteem you have secured, may not be diminished by a forgetfulness of the desire to always possess it, or an indifference to the good opinion of one you prefer to all others.

I have thus plainly expressed myself on this point, for the benefit of those who, not "too old too learn," may be benefitted in season.

I will now return to the directions for the week. On Monday evening, starch and fold your clothes; and as soon as you have tidily arranged everything in your house on Tuesday morning, commence your starched clothes and iron those first. Some prefer to starch with hot starch, when they hang out their clothes, but that will not do in winter when clothes freeze. You can make cold starch very easily and which irons very nicely, by dissolving for four shirts, two teaspoonsful in half a cup of cold water, and then pour in a pint more and stir it well. Hot starch is made with the same preparations, only dissolve in cold water and fill with boiling.

When your clothes are ironed and sufficiently aired, fold and have your work basket by and lay in every garment that requires a tape, hook or eye, a patch, a darn or a but-

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ton. Your husband's shirts are to be *particularly* remembered, for nothing lays more heavily on the minds of those *dear creatures* than the loss of a shirt button. It is a universal complaint emanating from the *bosom* of every man. Another trifle is a *foundation* for ruffling their tempers, and that is, the substituting a patch for a darn in their socks. Always darn all your socks neatly, and turn them ready to draw on. Have everything in its proper place in your husband's bureau or drawer, that he may (being always in haste, for men are ever in a great hurry to get away from home) lay his hands upon each article, without calling upon you to find it for him. Much time and many trials of patience may be saved by always having everything in its proper place. All your hanging garments should be hung up in perfect order in your wardrobe. Let your clothes presses show that order is your motto in everything. Have a broad shelf on which you can place your surplus bed-quilts and blankets. Have a separate drawer for sheets and pillow-slips; one for napkins, towels and table-clothes, and another for such of your own clothing as you wish folded. Have separate boxes for your hooks, tapes, buttons, pins, and in short all the items which you require to keep up your toilette. Ribbons, laces and edgings, collars and capes, pocket-handkerchiefs, gloves, night-caps, and all such trifles should be kept separate from each other, both for convenience and neatness. A casket with a lock and key should be procured for all ornaments of value in case of fire. Your silver spoons should be kept in a tight box, that might be saved from the *thief* as well as the *flames*. Could you imagine the time saved, in orderly disposing of everything in your house, and letting the utmost precision govern all your movements and actions, you would not allow any person to dis-

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suade you from the practice and system to which I have ever adhered; and to which I now recommend to you as the only true basis for a well-regulated house, a pleasant home for your husband, and an ever ready and prepared house for the reception of your friends and acquaintances. There is nothing that will so operate as an incentive to true peace and happiness in the domestic circle, as a well-ordered and tastefully arranged house. Never fear being too precise. Keep your sofas, lounges and tables, free from hats and cloaks or shawls. Do not throw them on the back of a chair, but put each article in its respective place *at once*, and then you will have no dread of *putting to rights*.

Wednesday may be your regular day for baking, and Thursday and Friday may be days devoted to visiting and sewing. Always have some knitting by you that you can pick up at times, when you canuot so conveintly sew. It is not necessary that ladies should always be engaged in drudgery if they will only manage rightly. They have never adopted a system, or their work would be a pleasure instead of a dreaded task.

Too many servants cause a woman (if she takes any interest in her work) to be always looking after them. If you have a small family, one good chore boy to milk, saw your wood, fetch your water, go to market and render other assistance, he can make your labors easy. If you prefer a girl, she can do the most of the above mentioned chores, and be of great assistance to you in many other ways, leaving you only exercise enough to drive away ennui, and prove a beneficial stimulant for your health and spirits. You will need no more help, and your husband's interest would be enhanced by your own industry, and you would feel that you was sustaining his otherwise sinking spirits. How given up to vanity and idleness must a woman be, who can, (with perhaps a

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moderate income,) keep one girl to sew, another to tend baby, one to do kitchen work, another to do chamber work, and one to superintend the whole house, a sort of Governess who feels herself superior to the other domestics because she has more of the society and confidence of her mistress, and is ever ready to blaze forth the faults of those she looks upon as of an inferior order to herself. I am aware that I am paradoxical in my views on the subject of help, but I would far rather bear that stigma, than to have it said my husband could not meet his paper.

You may think it is a difficult matter to bring about all these things, but I can assure you that you will find it easier for yourself to do all the labor for six persons with system for your guide, than to do the labor for ten, with the aid of two servants and no system. I speak what I know.

Saturday you will clean all your tin, brass and silver, that requires cleaning. You should count them all once a week, and see that everything is straight for the Sabbath. However, with the exception of cleaning a little more than on other days, and baking a trifle more, you will not be overtasked with work on that day, and will find much leisure for sewing, reading and other social enjoyments. Straighten up all your accounts and small bills. For, every lady should keep an account of her expenditures; it has the effect to save many superfluities both in dress and provisions. A person whose ideas are extravagant, beyond their means to support them, will on reflection act the wiser part, and dispense with such things as seem useless. If living beyond your husband's income, by keeping a strict account you can soon determine the fact, and thereby save the embarrassment which is the result of such oversight.

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ON PREPARATIONS FOR THE TABLE.

In setting your table for breakfast or dinner, have your plates warm and place them in a pile opposite the carver. It is better than placing them around and passing them back and forth, a useless ceremony. Place the back edge of the knife next the plate, the knife to the right and fork to the left; your castor in the centre next the waiter; the butter and knife on one side; pickles or apple sauce on the other. Your meat should be in front of the carver, with the carver fork and steel on the left hand, your knife on the right, your dish of potatoes on one side; your biscuit or bread on the other. Your sugar, cream cup and slop bowl, place on the back of your waiter, and your cups and saucers in front. Always use mats, it preserves your table and cloth also.

I may here lay down a few dishes for breakfast, which may sometimes assist you. Many ladies have observed in my presence that breakfast was the most difficult meal to prepare. A cup of coffee, or cocoa; a beef steak; baked or warmed up potatoes, with warm biscuit, dry or wet toast and butter; some tart relish, pickles, apple-sauce or cranberries. *Another*, fried or boiled ham, fried eggs, baked potatoes, onions and cucumbers, or tomatoes sliced in sharp vinegar; (the cucumbers should always be first sliced in cold water,) and warm biscuit, or griddle cakes and maple molasses. *Again*, fried sausages, or mutton chops; good sweet butter, griddle cakes, with potatoes cut in slices and fried brown, make a good breakfast. *Again*, broiled chickens or quails, potatoes that have been jammed, cut in slices

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and fried brown in a little butter; warm biscuit or toast; boiled eggs and a dish-of cranberries, is an agreeable breakfast, both to the palate and stomach.

It is needless for me to say what is best for people. You must be governed by taste in these matters. Codfish balls, nice corned-beef hash, broiled pork, and ham, and veal steak, and cutlets, fried pork and apples, fricaseed chicken; all are suitable meats for breakfast, and many other dishes not mentioned.

With venison steak you shoufd always have jelly or cranberries, hot rolls and baked potatoes, or hot journey cake, sweet butter and the like.

It does not so much depend upon the great variety as to have every thing in its perfection, and all neatly arranged. It is this which gives a peculiar zest to the appetite, and a superb relish to all we have.

We love a *good* breakfast but do not mind a *great* breakfast.

Dinner is next in course. If you have soup let that always take the lead from a side table. If you have fish boiled or baked, let that next in course and then a change of plates for any other meats you may have. If you have two kinds of meat place them side by side in front of the carver. If you have four varieties, place the two larger, for instance boiled ham and turkey, a piece of roast beef and a chicken pie; place the largest two one at the head, the other at the foot of the table and the other on either side, and then arrange your vegetable dishes and salads with taste and precision. Intersperce your butter, cranberries and jellies as you prefer; but be sure a system governs every arrangement, be it little or much. A lady of taste who is neat and a *good cook*, cannot fail to please the epicure. Have cold bread always for dinner.

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Tea.—This does not need much comment. Keep your pot of sugar cakes—always *good*. I have given you receipts enough for cake, so you can have sponge cake, soft ginger-bread, cup cake, or any kind you have *eggs* for. Good fresh bread, warm biscuit, dry toast; one kind of sauce or custard, dried beef, tongue or boiled ham thinly sliced. Occasionally a broiled mackerel is a good relish; a few onions sliced very thin and very sharp vinegar with it, and good fresh bread and butter. It is useless to descant largely upon dishes for tea, for you may have little or much, it will answer; but let it be right—that is the main thing.

We disagree so much in taste, that it is difficult to lay down given rules for any meals. For, what would suit one would be poison to another. A great breach of politeness is sometimes indulged in by this disagreement in taste. Very few love frogs; oysters some think are not fit to eat; tomatoes are to some very unpleasant, and tripe, many people think is unfit for the table, and do not hesitate to express their dislike, though it may sometimes embarrass the feelings of the lady of the house who has taken great pains to please friends or guests at her table.

Always cover your bread and cake with a napkin; also lay a napkin at the right hand of each guest, for dinner, breakfast and supper if you have meat. Have your table cloths prepared with great care. It would be in vain for me to restrict your exertions for dinner, if you wished to prepare all that might be proper; yet a few dishes rightly combined and selected and well prepared will make an excellent dinner, while too sumptuous a feast destroys the relish for anything; and therefore it is not requisite that we should exhaust our store-house for one dinner.

Soup is an agreeable preparation for the stomach, if nothing

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but a little rice broth is convenient. Your meats and desserts for common dinners must be governed by circumstances. A piece of roast beef, mashed potatoes and turnips, boiled onions, egg slaw or currant jelly and a cup of coffee, with Indian pudding for a dessert. Or a boiled leg of mutton, caper-sauce, boiled onions, mashed potatoes, a nice mango, and an apple pie. Or a piece of pork nicely boiled, skimmed and peppered in spots, a dish of half turnips, one of boiled cabbage, one of whole potatoes and egg slaw with coffee. Some tumblers and a pitcher of water should always be placed on the table at every meal. I trust that good sense will teach you to discriminate what is best adapted to please, without any further comment from me on the particular method. One thing more I would add. Be sure and have your meals at the moment if you wish to make your husband punctual. No lesson like example.

I will here add a few more receipts which are not among those already written, but from which you may select both breakfast and dinner dishes.

Boiled fowls with oysters.—You may take a young fowl and fill it with oysters; put it into a jar and fill a kettle half full of water and set the jar into it. Boil it for one hour and a half, take the gravy in the jar, make it into a white sauce with the addition of a beaten egg, cream, or flour and butter; add to it oysters chopped fine.

Turkey Breast is delicious cut in slices half an inch thick and boiled, season with butter, pepper and salt. You can make a brown or white friccasee of the remainder.

Potato Cakes are very nice for breakfast: mash boiled potatoes till smooth, add a little salt, then knead in some flour and make into cakes; put a little lard in the pan and fry brown on both sides; prick them when cooking.

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Another nice way to cook potatoes is, to boil them nearly done, and then throw off the water and put in a lump of butter and shake them around until brown or crisp, or dip them in egg or bread crumbs and serve them the same way.

A Cabbage may be cooked nicely for dinner by parboiling it in milk and water; drain it, then shred it fine and put it into a stew pan with a small piece of butter, a small teacup full of cream, well seasoned and stew till tender.

If you wish to prepare *dried sweet corn* for dinner, you should put it in soak over night, with just luke warm water enough to cover it; let it keep warm but not *boil* until you wish it for the table; then add one teaspoonful of loaf sugar, a little salt and pepper, half a teacup of rich sweet cream: it is very nice, but boiling renders it hard and tough.

There is one thing essential to good housekeeping, and that is to have everything convenient and useful for your kitchen. Let your parlor be scant if either. You cannot prepare dishes grateful and pleasing to the palate, unless everything needful be at hand. There must be a system in all this, and a *cleanliness* about all your cooking utensils should be studied, so that the article itself may not be injured and the delicacy of taste impaired by putting them away dirty or unwashed. To say the least of this practice we shouid call it a want of ambition, and a few hints on this head is sufficient. Besure and keep your *salt meats* in readiness for use, having them always under brine and the brine sweet and clear from blood. You must make it a rule, at least once a week to examine all these things so as to prevent loss,

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ON HELP AND HOME DUTIES.

This work will, undoubtedly, fall into the hands of some lady who will be ready to say, "What will become of all the servants, if this eccnomy should be generally adopted?" I would suggest, that there are families deprived of health who need assistance; that there are many who have very large houses—are wealthy, and as riches increase cares, *they also* require help, and can afford to have it. Again, there are superannuated persons who have acted well their part in life's drama, and now are obliged to have domestics. And, at the present period, we are confined almost exclusively to strange servants from a foreign land, unsafe to trust. Soon there will be an opportunity for some trustworthy females, to take charge of the homes of lady-leglslators, who must, necessarily, leave their houses to be looked after by others.

And ladies capable of holding such high positions, certainly cannot long expect to "enjoy a state of single-blessedness." For, with their rich display of intellect and power of eloquence, will they not charm their male friends? and will not gentlemen so captivated, seek to ingratiate themselves in their affections, and secure partners capable of discharging the high duties of legislators, and qualified to look after the affairs of the nation, making and executing its laws?

Such partners will enable them to attend to their business at home with composure; while the duties they owe to their country will be honestly and trustworthily performed. So, you see, it becomes necessary, for those who have just taken upon themselves the duties of a wife, to learn to keep their

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own house; for those who are preparing to fulfil *the high destiny of woman*, will soon engage all the good help that our country can supply.

A celebrated espouser of "Woman's Rights" says, "that the objection often raised, that women could not leave their babies to attend to duties away from home, is partly answered by the fact that all women do not have this responsibility."

With so many noble advocates of Women's Rights, I will not dispute nor contend against the doctrine sometimes advocated, that equally with men, women should occupy the pulpit and the bench, and appear as advocates in the tribunals of justice, and legislators in the halls of Congress.

Does it not appear strange that as woman becomes more enlightened and intellectual, that she must feel as though she must forsake home and family, to exert her influences abroad. Is not the field of labor extensive enough around her, to call for her talent and wisdom? Are not duties devolving upon her that cannot be discharged or fulfilled by those who have sordid ends to gain? Can any domestic guard the health of children, teach them to govern their temper, adapt expenditures to income, as well and judiciously as wives? Are not the calls and infirmities of every family sufficient to tax a mother's constant energies and tact? Are there not a variety of duties that unceasingly demand a woman's time? When will women see that home duties and obligations, are more important to her than State and National affairs? That to rule her house well, is no mean and trifling accomplishment? To be affable to all, not forgetful of charity nor wanting in sympathy.

Every wife has her husband's peculiar taste to study and conform to; her children's habits to form, and pursuits to direct. She has such a multiplicity of garments to keep in

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order; and the ignorance of servants to contend with; embarrassments and trials of patience which summon all her philosophy to endure. She certainly requires time to pursue her own intellectual improvement; and needs the utmost system to forbid the encroachment of one duty upon another, and properly apportion time to each particular duty.

Above all, to keep in view the great end for which we are made, that all our actions and movements be so arranged, that nothing shall infringe upon our religious duties. God will hold us responsible for our time, as certainly as for our talent; and no day can be properly spent, a portion of which has not been devoted to the Great Preserver and Benefactor of mankind. While we are morally training our children, we have also to keep in view, that we must train them in the "nurture and admonition of the Lord." That our natural tastes and propensities must yield to holy influences; that our own wills must be held in subservience, and submission to the Most High. We are not called upon to sacrifice health, to perform religious duties; but are well aware that too many sacrifice that richest of blessings, for trifling amusements.

I have wandered very far from the introduction to this chapter, and will now resume the subject. If there was less call for help, all those who require servants could obtain more competent ones. Servants are now in so great demand, that they care very little how they perform their work. Bad help is almost an universal complaint. Yet the demand for help is so great, creating so exhorbitant wages, that many desiring servants are prevented from engaging them. And others employing help must bear with such as only increase their cares, consoling themselves with the axiom that "poor help is better than none." Thus woman lives on, depending and dependant, bearing and forbearing, until nature yields,

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passing away, too many times, the victim of a wrong education. Mothers, how can your place be filled, and where is the family growing up that does not need a mother's care? Then why forsake your true destiny, and reach beyond your true sphere? A mother and a wife should remain at home. It is there she shines the brightest star in the atmosphere of her own loved ones; where hallowed emotions fill every heart around her, and every mind is open to receive her counsels and profit by them. She can exercise a power at home, which will never cease to be felt while time endures, nor through the ceaseless ages of eternity.

THE END.

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ERRATA.

Page 13—Mould should be *mold.*
Page 36—Plumb should be *plum.*
Page 36—One pound of flour, omitted in "Golden Cake."
Page 51—Also half a pound of flour in do.
Page 226—"*Egg* Slaw with Coffee" should be left out, and "Beets sliced in sharp vinegar," instead.
Page 14—For peal read *peel.*
Page 205—For "Rubbing it out," read *rapping it out.*
Page 206—For "hand-irons" read *and-irons.*
Page 212—For "beaten" read *beater.*
Page 216—For "They ashes," read *the ashes.*
Page 218—For "slatterly" read *slatternly.*
Page 223—For "boiled ham" read *broiled ham.*
Page 224—For "intersperce" read *intersperse.*

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THE

PRACTICAL HOUSEKEEPER,

AND

YOUNG WOMAN'S FRIEND;

Containing Useful Receipts and Advice

ON

DOMESTIC ECONOMY.

BY

MRS. M. L. SCOTT.

Every wise woman buildeth her house; but the foolish plucketh it down with her hands.—*Prov.* 14, 1st.

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