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THE WORLD'S FAIR RECIPE BOOK.

CONTAINING OVER 600 PRACTICAL
' ' AND ECONOMICAL RECIPES . . '



THE FERRIS WHEEL
HEIGHT 264 FEET

Entered According to Act of Congress on the 12th day of April, 1893, by
Jacob F. Landis with the Librarian of Congress at Washington, D. C.

PUBLISHED BY
JACOB F. LANDIS,
PHILADELPHIA, OR 231 MILTON ST., CAMDEN, N. J.

PRICE 50 CENTS. AGENTS WANTED EVERYWHERE.

MAY 1893
18003-7

WORLD'S FAIR RECIPES.

BREAD AND BISCUIT.

BOSTON BROWN BREAD.

One cup flour, three cups corn meal, two cups sour milk, two-thirds cup molasses, two teaspoons soda, and one-fourth teaspoon salt; put in baking powder boxes and steam three hours.

BREAKFAST CAKE.

Mix two cups flour, one cup milk, three tablespoons butter, two tablespoons sugar, one egg, and two teaspoons baking powder; bake in a flat tin.

BREAKFAST PUFFS.

One pint flour, one pint milk, two eggs, butter size of an egg, and a pinch of salt; put the sifted flour in a pan with the butter and eggs in the center, work them thoroughly into the flour, adding gradually the milk until all is a smooth paste, bake in roll pans in a quick oven.

BROWN BREAD.

Two cups corn meal, one cup flour, two cups sour milk, one cup sweet milk, one-half cup molasses, two teaspoons soda, and one teaspoon of salt; mix flour, meal and molasses, adding milk and soda last; steam two hours, bake twenty minutes.

CORN BREAD.

One pint Indian meal, half pint flour, one pint sweet milk, two eggs, three tablespoons melted butter, two of sugar, a little salt and two teaspoonsful baking powder.

CORN CAKES.

One pint flour, one pint corn meal, one tablespoon lard or butter, three teaspoons sugar, three heaping teaspoons baking powder, one-half teaspoon salt, and one pint or enough water or milk to make a smooth batter; bake in patty pans one-half hour.

CORN MUFFINS, No. 1.

Two cups corn meal, one cup flour, one cup milk, one tablespoon butter, one-half cup sugar, one-half teaspoon salt, and two tablespoons baking powder.

CORN MUFFINS, No. 2.

Beat together two tablespoons sugar, butter size of walnut, two well beaten eggs, and one-fourth teaspoon salt; add one and one-half cups flour, one-half cup corn meal, into which two teaspoons of baking powder have been stirred, and one cup sweet milk; bake in a quick oven, in warm gem pans, well buttered.

CREAM BISCUIT.

Two cups flour, one-half cup sour cream, one-half cup sour milk or buttermilk, one teaspoon baking powder, one-half teaspoon salt, one-half teaspoon soda; mix salt and baking powder with flour, dissolve soda in two tablespoons cold water and add it to the milk and cream, stir well and mix with flour, drop in baking pan and bake in ten or fifteen minutes.

EGG ROLLS.

Two teacups milk, two eggs, three and one-half scant cups sifted flour, a little salt, heat gem pans hot, put a little lard in each and bake in quick oven.

For popovers add four teaspoons of baking powder; bake in patty pans in quick oven.

FLORENCE PUFFS.

One quart flour, one-half pint of milk, boiled and cooled, one tablespoon sugar, one cup yeast, one

tablespoon butter, and a little salt; mix at morning, knead when light, let it rise again, and when light shape for pan.

GRAHAM BREAD.

Set at night soft sponge with one yeast cake, and wheat flour, in the morning add one-half cup molasses, and graham flour to mold into soft loaves; bake when light.

GRAHAM BREAD.

Take two quarts buttermilk, pint of water, two cups sugar (or a cup of molasses), four teaspoonsful soda; this will make four tins of bread; the tins should be deep—not too large.

GRAHAM GEMS, No. 1.

One-half pint milk, even teaspoon soda, the same of salt, small piece of butter, and if milk be sweet one teaspoon cream tartar, and enough graham flour for thick batter; bake in hot, greased pans.

GRAHAM GEMS, No. 2.

One egg, one cup of milk, two tablespoons sugar, one cup graham flour, one-half cup wheat flour, scant teaspoon salt, two teaspoons baking powder, two teaspoons shortening.

GINGER BREAD.

Melt together one cup molasses, one-half cup sugar, one-half cup butter, stir in one-half cup sour cream or milk, two eggs, one teaspoon salaratus, one teaspoon ground cloves, one tablespoon ginger and cinnamon, and two cups flour; add raisins if desired.

GINGERBREAD, No. 2.

One cup brown sugar, one cup molasses, one cup sweet milk, half cup butter, three cups flour mixed with two teaspoonsful baking powder, one teaspoonful each of ginger, cloves and cinnamon.

INDIAN STEAM LOAF.

Two cups bolted meal, one cup flour, one cup molasses, one cup sweet milk, two teaspoons baking powder, and a little salt; steam one and one-half hours in tightly covered dish.

JENNY LIND.

One and one-half cup flour, one egg, one-fourth cup butter, tablespoon sugar, one-half cup sweet milk, one-half teaspoon soda, one teaspoon cream tartar; bake in gem pans twenty or thirty minutes.

MUFFINS, No. 1.

One egg, even teaspoon butter, three-fourths cup milk, two cups flour, two teaspoons baking powder, a little salt; bake in gem pans.

MUFFINS, No. 2.

Three-fourths cup sugar, one egg, one half cup lard, one cup sweet milk, one half cup cold water, two cups flour, two cups cornucopia or fine bolted Indian meal, four scant teaspoons salt; bake in patty pans in quick oven.

PARKER ROLLS.

Boil one pint milk, melt in it one tablespoon butter and two of sugar, when nearly cool stir in with a knife one-half cup yeast, a little salt, and flour enough to make a thick batter, not too stiff; let it rise over night and in the morning add enough flour to knead smooth, and let it stand until midday; then with little kneading, roll out and cut with a tumbler, butter one side and double over; place in a pan apart from each other, in forty minutes they will be ready to bake in quick oven. For supper set sponge in the morning.

SALLY LUNN.

One quart flour, butter size of egg, three table-
spoons sugar, two eggs, two teacups milk, two tea-
spoons cream tartar, one of soda and a little salt; mix

together the flour, salt, sugar and cream tartar, add eggs, melted butter and one cup milk, then stir in thoroughly the soda, dissolve in the other cup of milk; bake in two round pans.

SOFT GINGERBREAD.

One cup molasses, one-half cup sugar, one-half cup butter, one-half cup sweet milk, two eggs, one tablespoonful ginger, one teaspoonful allspice, two cups flour sifted with one and a half teaspoonsful baking powder. Bake in shallow or small pans.

SOFT GINGERBREAD.

Take half pound butter, half pound sugar, pint molasses, three pints flour, six eggs, pint sour milk, teaspoonful soda, cinnamon, ginger, and cloves; bake in shallow pans.

SPONGE GINGERBREAD.

Mix one cup molasses, half cup melted butter, and one tablespoonful ginger, make it quite warm, then add one cup sour milk, in which dissolve one teaspoonful soda and two well beaten eggs, flour enough to make like pound cake.

SUGAR BISCUIT.

Take one pound sugar, cup of sweet milk, cup of butter, three eggs, teaspoonful soda, and one of cream tartar.

WAFFLES.

Three eggs, one quart sour milk, two tablespoons butter, two tablespoons sugar, one scant teaspoon soda, and flour enough to make a rather stiff batter; bake in waffle irons.

WHEAT GEMS.

One egg, butter size of egg (melted), heaping cup of milk, two cups flour, two teaspoons baking powder; bake in quick oven, in hot gem pans.

WAFFLES.

One quart milk with yolks of two eggs put in, one quart flour with two teaspoonsful baking powder, tablespoonful melted butter, pinch of salt, put in just before baking the whites of the two eggs beaten to a stiff froth.

WHEAT MUFFINS.

One pint milk, two or three eggs, half teaspoonful soda, one of cream tartar, flour to make a stiff batter, salt, bake in muffin rings or gem pans.

CAKES.

HINTS.

Use pastry flour for cake and pie and sweet lard for greasing cake tins, and after greasing sprinkle with flour to prevent cake sticking. Crusts for tarts, or pies to be filled after baking, if pricked with a fork after being rolled out will not blister. The whites of eggs should be beaten very stiff, the yolks till thick and very light yellow. For extra light cake always separate the whites and yolks.

ALMOND CAKE.

One cup sugar, three-fourths cup butter, one-half cup sweet milk, three eggs, whites and yolks beaten separately, two cups flour, three teaspoons baking powder, one pound almonds, blanched and sliced, stirred in last, leaving a few whole to put on icing.

ANGEL CAKE.

Whites of nine large eggs, one and one-fourth cups sifted granulated sugar, one cup flour, one-half teaspoon cream tartar, pinch salt added to eggs before beating, sift flour four or five times, beat eggs one-half, and then add cream tartar, and beat very

stiff, stir in sugar, and then the flour very lightly, flavor with vanilla, bake in a Van Duesen pan, if not, in an ungreased pan, and invert till cold. Use yolks for Gold Loaf.

APPLE LAYER.

Butter size of egg, one and one-half cups sugar, one and one-fourth cups milk, one egg, and yolk of another, three teaspoons baking powder.

For Filling—One cup granulated sugar, one large apple grated, white of one egg, flavor with vanilla, beat twenty minutes; or two large sour apples grated, grated rind and juice one lemon, one egg well beaten, three tablespoons sugar; mix all together and boil just ten minutes.

ALLENTOWN CAKE.

Take a cup and a half of potatoes, mashed fine, one cup yeast, two cups sugar, three-fourths of a cup of butter and lard mixed, two eggs; set to rise in the evening, knead it up like bread, in the morning, and bake in quite small pans; when light, take butter, sugar and flour, and rub it together to put on top just before baking.

BERWICK SPONGE.

Beat six eggs two minutes, add three cups sugar, and beat five minutes, two cups flour, with two teaspoons cream tartar, and beat two minutes, one cup water, with one teaspoon soda, and beat one minute, add a little salt, grated peel and half the juice one lemon; add two more cups flour, beat all together another minute; observe the time exactly; bake in rather deep pans.

BREAD CAKE.

One cup bread dough, one cup sugar, one cup shortening, one cup chopped raisins, one teaspoon soda, one egg, one teaspoon all kind spice, one cup milk, a pinch salt; add flour to make stiff batter, stand in pan one-half hour before baking.

BEST'S CAKE.

Take one pound of sugar, one cup butter, one cup sour cream, four cups flour, five eggs, one teaspoonful soda, two teaspoonsful cream tartar: flavor with bitter almond.

BEVERLY CAKE.

Take a cup and a half of sugar, one cup sweet milk, two and a half cups flour, half cup butter, three eggs, teaspoonful cream tartar, and half teaspoonful soda; flavor.

CARAMEL CAKE.

One-half cup butter, one and one-half cups pulverized sugar, one-half cup milk, four eggs, two cups flour, two teaspoons baking powder, one teaspoon vanilla.

Icing—Three cups light brown sugar, one cup cream or milk, one tablespoon melted butter; cook at least twenty minutes slowly; if desired add a little sweet chocolate.

CHOCOLATE CAKE.

One cup sugar, one-half cup butter, two eggs, one-half cup milk, two cups flour, two teaspoons baking powder.

Filling—One-half cake chocolate grated and dissolved in scant cup milk; let it boil, add one-half cup sugar, small piece butter, a little salt and flavoring.

CAROLINE CAKE.

Two cups pulverized sugar, one cup sweet cream, two tablespoons melted butter, two cups flour, one and one-half teaspoons baking powder.

CHOCOLATE LAYER CAKE.

One half cake chocolate, grated, one-half cup milk, yolk one egg; cook till it thickens; when cold add two cups sugar, one-half cup butter, one-half cup milk, two eggs, two cups flour, three teaspoons baking powder, flavor with vanilla; this will make four layers.

Filling—Boil one cup pulverized sugar with just water enough to dissolve till it hairs, stir till it cools a little, and add the whites of three eggs, well beaten.

COCOANUT CAKE.

Three cups sugar, one cup butter, one cup milk, four cups flour, whites seven eggs, one teaspoon baking powder, one grated cocoanut.

COCOANUT CREAM.

One-fourth cup sugar, one-half cup butter, one-half cup milk, three eggs well beaten, two cups flour, two teaspoons baking powder.

Filling—One cup milk, one cup sugar, one cup cocoanut, one egg, one tablespoon corn starch, pinch of salt, cook till thick, flavor with vanilla.

COFFEE CAKE.

One cup each of butter, sugar, molasses and coffee, two eggs, one tablespoon cloves, one of cinnamon, two teaspoons baking powder, two and one-half cups flour, one cup raisins.

COMPOSITION CAKE.

Three pints flour, one-half of sour milk, one of butter, one and one-half of "A" sugar, and one of stoned and chopped raisins, eight eggs, wine glass grape juice, scant teaspoon soda, two pounds currants, one-half pound citron, one nutmeg, two teaspoons cinnamon, one of allspice, one of mace, one-half of cloves; heat butter and cream, add sugar gradually, then eggs well beaten, and grape juice; stir into sour milk, soda dissolved in tablespoon hot water, mix all, add flour and last the fruit; bake in three loaves, two hours in slow oven.

CORN STARCH CAKE.

Whites of three eggs beaten to a froth, one cup sugar, one-half cup butter, one-half cup corn starch, fill up cup with sweet milk, two teaspoons baking powder sifted in one cup flour; add currants or citron, if desired.

CORN STARCH CAKE WITH FIG FILLING.

One cup butter, two cups sugar, one cup milk, two cups flour, whites six eggs, one cup corn starch, three teaspoons baking powder.

Fig Filling—One-half pound figs cut fine, one cup raisins seeded and chopped, one-half cup blanched almonds, whites two eggs, twelve teaspoons powdered sugar.

CUP CAKE.

Two cups sugar, one-half cup butter, one cup sweet milk, three cups flour, three eggs, one teaspoon baking powder.

CREAM PUFFS.

One pint water, one-half pound lard; let them come to a boil, then add three-fourths of a pound of flour, work it in while boiling on the stove, then rub in this batter, twelve eggs and one-fourth ounce hartshorn.

CREAM COOKIES.

One cup butter, two cups sugar, three eggs, three tablespoons sweet cream, one even teaspoon soda, one of caraway seed.

CUSTARD CAKE.

Three eggs well beaten, one cup sugar, three tablespoons water, one and one-half cups flour, three teaspoons baking powder; bake in three layers.

Custard for Filling—One cup milk, yolk one egg, one large tablespoon corn starch, one-half cup sugar; flavor with lemon; when the milk comes to a boil add the egg well beaten, with the corn starch.

CHOCOLATE CAKE.

Two-thirds of a cup of butter, two cups sugar, three cups flour, one cup milk, whites of five eggs, one teaspoonful soda, two of cream tartar; baked in lyers.

CORN STARCH CAKE.

One and a half cups sugar, one cup butter, one and a half cups flour, half cup corn starch, half cup milk,

four eggs, one teaspoonful cream tartar and half teaspoonful soda; leave out white of one egg for frosting.

COOKIES.

Sugar, two cups, one cup butter, three-fourths cup sweet milk, two eggs, five cups flour, in which two teaspoonsful baking powder have been mixed; roll thin and bake quickly.

CORN CAKES.

Sour milk and as much corn meal as you want, stir it up in the evening, let it stand until morning, then add soda and salt, bake.

COCOANUT CAKE.

One cup sweet milk, two cups sugar, one cup butter, three cups flour, three eggs, two teaspoonsful baking powder, one small cocoanut grated and stirred in.

CRULLERS.

One and a half cups sugar, half cup butter, one cup sour milk, two eggs, one teaspoonful soda, two of cream tartar, nutmeg.

CREAM PUFFS.

One cup hot water, one-third cup butter, boil together, and while boiling stir in one cup sifted flour, take from the fire and stir to a smooth paste, cool, then stir in three, not beaten, stir five minutes, drop in tablespoonsful on a buttered tin and bake. After thoroughly cold split them open on one side with a sharp knife, and fill with cream prepared as follows: One cup milk, one-half cup sugar, one egg, two tablespoonsful flour, boil, and when cool flavor. If these directions are followed the result will be all that can be wished.

CREAM CAKE.

Take two cups sugar, one cup butter, half a cup sour cream, and half a cup thick milk, four cups of flour,

three eggs, one teaspoonful soda; the butter to be added after all the rest of the ingredients are mixed.

CUP CAKE.

Take three cups flour, three cups sugar, one cup butter, one cup sour cream, five eggs, and one teaspoonful soda; bake three-fourths of an hour.

DAISY HILL CAKE.

One cup sugar, one-half cup butter, one half cup milk, one and one-half cups flour, three eggs, two teaspoons baking powder.

DELICATE CAKE.

One coffee cup sugar, two tablespoons butter, one cup milk, whites two eggs, two coffee cups flour, one scant teaspoon baking powder.

DOUGHNUTS.

Two cups sour milk, one-half cup butter, one cup sugar, one egg, one scant teaspoon each of soda and ground nutmeg; mix quite soft and fry at once in hot lard.

Try all or part beef suet for frying doughnuts.

DRIED APPLE CAKE.

One pint dried apples soaked over night, chop them and add two cups molasses, boil them well together, add one cup each sugar, milk and butter, three cups flour, one egg, one teaspoon soda, one of cinnamon, one of cloves, one of nutmeg, and fruit to taste.

DAYTON CAKE.

Sugar three cups, flour five cups, butter one and one-half cups, water one cup, five eggs, two teaspoonsful cream tartar, and one of soda. Flavor with lemon.

DOUGHNUTS, No. 2.

One cup sour milk, one cup sugar, one egg, one teaspoonful soda, two tablespoons melted butter; mix soft.

DOVER CAKE.

Take one pound sugar, one pound flour, half pound butter, six eggs, half pint sweet milk and one teaspoonful soda.

FANCY CAKE.

Yolk five eggs, one cup sugar, one cup flour, three tablespoons cold water, one teaspoon baking powder, pinch salt; bake and spread with jelly and roll; whites five eggs, two cups sugar, one cup butter, one cup sweet milk, two heaping teaspoons baking powder, one cup corn starch, flavor to taste; put a portion in cake tin, lay jelly roll in center, pour in the rest, bake, and frost when done.

FIG CAKE.

One half cup butter, one cup sugar, two and one-half cups flour, four eggs, two teaspoons baking powder, one pound figs, chopped fine and put in pan on stove with one teacup water, add one-half cup sugar; cook until soft and smooth, and spread between layers.

FRUIT CAKE.

One and one-half cups brown sugar, one cup butter, one-half cup molasses, one cup sweet milk, three eggs, two teaspoons baking powder, four cups flour, two pounds raisins, one pound currants, one-fourth pound citron, spice to taste.

FRUIT CAKE.

Mix one pound sugar, half pound butter or lard, two eggs, one teacup sour milk, half teaspoonful cream tartar, one of soda; add flour enough to make a thin batter; bake in thin layers, in pie pans; when cold spread stewed apples or dried peaches, or any kind of fruit, between the layers of cake.

FRUIT CAKE.

Raisins, four pounds, currants, four pounds; citron, one pound; sugar, one pound; butter, one pound; flour, one pound; eleven eggs; molasses, one cup; nut-

megg, four; brandy, one gill; wine, one gill; rose water, two spoonful; almonds, one pound, scald and peel. Bake in a moderate oven from three and one-half to four hours.

FILLING FOR CREAM PUFFS.

One quart milk, one-half pound pulverized sugar, four eggs, one-half pound flour; boil the milk for filling, mix the sugar, flour and eggs in a bowl so it will not lump; when the milk boils add the batter, keep stirring it with a spoon so it will not lump, then add the vanilla; then it is ready for use.

In baking the cream puffs make them about the size of an egg, bake in pretty hot oven; do not grease the tins or pans that you bake them on; do not touch them before they are done or they will fall.

GOLD LOAF CAKE.

Yolks eight eggs, one cup granulated sugar, scant one-half cup butter, one-half cup sweet milk, one and one-half cups flour, two teaspoons baking powder, cream, butter and sugar, beat yolks to a stiff froth, add milk, flour and powder, and vanilla; bake in a moderate oven thirty-five to fifty minutes. Use whites of eggs for Angel cake.

GINGER SNAPS.

Two cups molasses, two cups sugar, two cups lard, two eggs, two teaspoons ginger, two of cinnamon, two of salaratus, six tablespoons hot water.

GOLD AND SILVER CAKE.

One-half cup butter, two cups sugar, three cups flour, two-third cup milk, two teaspoons cream tartar, one of soda, whites three eggs, flavor with lemon.

Gold Part—One-half cup butter, two cups sugar, three cups flour, two-thirds cup milk, yolks three eggs, grated chocolate to make dark, place in layers, begin with white, and frost with chocolate.

GERMAN COFFEE CAKE.

One pint of light bread sponge that is ready for the pans, work into this two ounces butter, half cup sugar and two beaten eggs, one-half cup raisins or currants well floured to be added last to the batter, which should be beaten as an ordinary cake batter and the fruit stirred in very lightly, so that it may retain its place through the cake.

GINGER SNAPS.

One cup sugar, one cup molasses, half cup butter, one tablespoonful ginger, two teaspoonsful baking powder, flour enough to make stiff to roll.

GINGER CAKE.

Beat thoroughly together one cup molasses, four tablespoonsful melted butter, a pinch of salt, three teaspoonsful sugar and one of salaratus dissolved in one tablespoonful of milk, stir in flour to make a dough almost as stiff as bread dough, then stir in quickly one cup boiling water and bake at once. A good soft ginger cake may be made by adding one teaspoonful ginger.

GINGER COOKIES.

Take one cup sugar, cup molasses, one cup butter, one egg, one teaspoonful soda, one of ginger, one tablespoonful of vinegar, seven cups flour; roll thin.

GINGER CAKES.

Take one quart New Orleans molasses, a large teacupful of lard, a cup of boiling water; stir these ingredients together, then mix two tablespoonsful of soda, dry, and from one to two tablespoonsful of ginger; stir it thick, so that they can be rolled out nicely, then bake.

GREEN CORN PATTIES.

One pint grated corn, one egg, one spoonful of flour, one spoonful sweet milk, pepper and salt, fry with equal parts butter and lard.

HICKORY NUT CAKE.

One cup sugar, half cup butter, half cup milk, two cups flour, one cup raisins, one cup nuts broken up, two eggs, one teaspoonful cream tartar, one-half teaspoonful soda.

HOT WATER SPONGE CAKE.

One cup flour, in which one teaspoonful cream tartar has been well mixed; one cup sugar and two eggs well beaten, and one teaspoonful extract of lemon; stir all together until quite smooth, then add half teacupful boiling water, in which one-half teaspoonful soda has been dissolved; stir briskly and put in the oven as soon as possible.

HERMITS.

One-half cup butter, one and one-half cups sugar, one cup raisins, two eggs, one teaspoon soda, two tablespoons sour milk, one teaspoon cinnamon, one-half teaspoon cloves, a little nutmeg; stiffen with flour, cut with scalloped cutter.

ICE CREAM CAKE.

One-half cup butter, two cups sugar, one cup sweet milk, three cups flour, whites four eggs, two teaspoons baking powder.

Cream—Whites of four eggs beaten to a froth, four cups granulated sugar, one-half pint boiling water, and boiled until when dropped in cold water, should be stiff, but not brittle, pour while hot on eggs, stirring all the time, then add while hot one-half teaspoon citric acid and one of vanilla, beat until cold.

ICING FOR CAKE.

One cup milk, when it comes to a boil add one cup grated chocolate, when chocolate is dissolved add one and a half cups pulverized sugar, the yolks of five eggs; after it has been taken from the stove add one teaspoonful vanilla.

ICING FOR CAKES.

Beat the whites of two eggs to a high froth, then add a quarter pound white pulverized sugar, beat it well, until it will lie in a heap, flavor with any kind of flavor; this will frost the top of a common sized cake; heap what you suppose to be sufficient in the center of the cake, then dip a broad bladed knife in cold water and spread the ice evenly over the whole surface.

JELLY CAKE.

Take a cup and a half sugar, three-fourths of a cup sour milk, two cups and a half flour, two eggs, half teaspoonful soda, and one teaspoonful cream tartar.

JUMBLES.

Two cups sugar, one cup butter, four eggs, two teaspoonsful baking powder.

JUMBLES.

One cup sugar, scant cup butter, two eggs, one teaspoonful soda dissolved in a tablespoonful of milk, three cups flour, spice or flavor to taste.

LEMON JELLY CAKE.

One egg, one cup sugar, one-half cup butter, two-thirds cup cold water, two cups flour, two teaspoons baking powder. Bake in layers.

Jelly--The grated rind and juice one lemon, one egg, one cup sugar, boil in double boiler, when cooked, spread on cake and frost.

LEMON CAKE.

Take three cups sugar, one cup butter, one cup thick milk, four cups flour, five eggs, one teaspoonful soda, the juice and grated rind of one lemon.

MARBLE CHOCOLATE CAKE.

One-half cup butter, one cup sugar, one-half cup milk, two scant cups flour, two eggs, two teaspoons

baking powder; to one square of grated chocolate, add one tablespoon sugar, and two tablespoons butter, put a layer of the cake in the pan and put in the dark part in spots, until all is used.

MINNEHAHA CAKE.

Four eggs, leaving out the whites of three for filling, one-half cup butter, one cup sugar, one-half cup milk, two cups flour, one teaspoon soda, two of cream tartar. Bake in layers.

Filling and Frosting—Whites three eggs, one and one-half cups granulated sugar, one cup chopped raisins, add a little water to sugar, and boil till it will hair, then add the beaten whites, and to part of this add the raisins, the rest to use to frost the top.

MALASSES CAKE.

One and one-half cups butter and lard, two cups sugar, two cups molasses, one cup boiling water, one teaspoon salt, two of soda, one of ginger, one half teaspoon each of cinnamon, cloves, and allspice, two eggs, sixteen cups flour; mix and let stand over night, then roll and bake, making one hundred and seventy-five cookies.

MOLASSES SPICE CAKE.

One cup shortening, one cup sugar, two cups molasses, two eggs, one cup sour milk, one teaspoon soda, and one of cloves, cinnamon, allspice and mace, a little salt, one pound raisins, chopped, five cups flour.

MIDDLESEX CAKE.

Take one cup sour cream, two cups sugar, two eggs, two tablespoonsful of melted butter, one pint of flour, half a teaspoonful of soda; bake same as above.

MOLASSES CAKE.

One cup sugar, one of molasses, the same of sour milk, four cups flour, half cup shortening, one teaspoonful soda, nutmeg if desired; bake in two tins.

ORANGE CAKE.

LOAF, LAYER OR CUP CAKES.

The yolks of four eggs and whites of two, well beaten, two cups sugar, one-half cup butter, one cup cold water, three cups flour, two teaspoons baking powder, grated rind and pulp of one orange. Use the remaining whites of eggs for icing, and flavor with orange for layer cake.

PORK CAKE.

One pound pork, chopped fine, one pint coffee, two cups sugar, one cup molasses, one teaspoon soda, two of cinnamon, one of cloves, one of nutmeg, six cups flour, one pound raisins, one pound citron.

PANCAKES.

One pint milk, three eggs, flour enough to make a thin batter, salt to taste; drop in hot lard.

PINEAPPLE CAKE.

One cup sugar, one-half cup butter, same of sweet milk, one and a half cups flour, three eggs, one and a half teaspoonsful baking powder, half teaspoonful vanilla; bake in layers. For the jelly: One-half grated pineapple, one grated lemon, three-quarters cup milk, teaspoonful corn starch; let it come to a boil, or until it thickens.

POP-OVERS.

Three cups milk, three cups flour, three eggs; bake half an hour in a quick oven.

QUALITY CREST CAKE.

One cup butter, good measure, two cups sugar, one scant cup milk, five eggs, leaving out the whites of two, three and one-half cups flour, two teaspoons baking powder, one-half grated nutmeg; when baked frost with the whites of two eggs, one and one-half cups sugar, one teaspoon vanilla, and six tablespoons grated chocolate.

ROLLED JELL CAKE.

One cup sugar, three eggs, whites and yolks beaten separately, one cup flour, two tablespoons milk, two teaspoons baking powder; bake in large dripping pan, cut off brown edge, lay on wet towel, spread with jell, roll while hot.

ROYAL FRUIT CAKE.

One and one-half cups butter, two cups sugar, one cup molasses, five cups flour, one-half cup milk, five eggs, two pounds chopped raisins, two of currants, one of citron, two teaspoons cloves, two of cinnamon, one of nutmeg, one grated lemon rind and juice.

RAISED DOUGHNUTS.

One pint milk, one cup yeast, two eggs, half cup butter, one cup sugar; let it rise, then knead in as much flour as will make it as stiff as bread dough, and when it has risen again cut out with a tumbler or cut in squares, then boil in hot lard.

RAILROAD CAKE.

One cup sugar, one cup flour, three eggs, one teaspoonful cream tartar, and half teaspoonful soda; put the ingredients together, and beat until thoroughly mixed; then bake.

STRIPED CAKE.

One cup butter, two cups sugar, one and one-half cups milk, three cups flour, two teaspoons baking powder, to one-third of this add one cup chopped raisins, one teaspoon cinnamon or cloves; bake in three parts, and pack with jell, putting the dark in center.

SUGAR COOKIES.

One-half cup butter, one cup sugar, one egg, two tablespoons sour milk, one-half teaspoon soda, flavor to taste; roll thin, and before cutting, sprinkle with granulated sugar, and pass the rolling pin over lightly; cut and bake.

SUNSHINE CAKE.

Whites of seven small eggs, yolks of five, one cup granulated sugar, two-thirds cup flour, one-third teaspoon cream tartar, and a pinch of salt; sift, measure and set aside flour and sugar as for Angel cake; beat yolks very light, then beat whites very stiff, add yolks, stir in sugar, and flour, and vanilla. Bake in the tube pan.

SAND TARTS.

Take one cup butter, two cups sugar, three cups flour, one egg, half teaspoonful soda, mixed dry in the flour; roll thin and bake in a quick oven.

SPANISH SUGAR CAKE.

Butter and lard mixed, half and half, one and a half pounds; sugar, three pounds; eggs, five; buttermilk, one quart. Beat the eggs, sugar, and butter together until they are light and creamy, dissolve one tablespoonful of soda in the buttermilk, then pour all together in a crock, and then add as much flour as will thicken it sufficiently to role out on tins. It must be just stiff enough to roll out. Take out as much as will make one, then roll it on your cake tin before putting them in the oven; wash them over with warm water.

SPANISH GINGER CAKE.

New Orleans molasses, three pints; butter and lard, mixed, one pound; buttermilk, one quart; one tablespoonful soda. Work the butter to a cream; dissolve the soda in the milk; mix all together in a crock, then stiffen with your hand. Take out as much as will make a cake, and roll it out on your cake tin; wash same as Spanish sugar cake.

SPONGE CAKE.

Take one pound sugar, twelve eggs, beat three-fourths of an hour, add three-fourths of a pound flour, sifted; then bake in a moderate oven from three-fourths of an hour to one hour, according to size of cake.

SURPRISE CAKE.

Take one cup sugar, half cup sweet milk, half cup butter, one egg, one teaspoonful of soda, two of cream tartar, and flour enough to stiffen; flavor.

SUGAR CAKE.

Take one and half pounds sugar in six ounces butter, one pint thick milk, one heaped tablespoonful of soda, half a teaspoonful of alum, flour enough to stiffen; roll out and bake on tins.

TAYLOR CAKE.

Take six ounces dark brown sugar, the same of butter or lard, two eggs, tablespoonful of cinnamon; rub well, then add a pint of New Orleans molasses, and one pint thick milk; dissolve one ounce soda in a little hot water, then add three heaped tincupsful of sifted flour; bake in a quick oven; drop same as drop cake.

VARIETY CAKE.

One cup butter, two cups sugar, one cup milk, three eggs, three cups flour, three teaspoons baking powder, flavor with lemon, mix together and divide in four parts, to one add figs chopped, to another grated cocoanut, to another chopped raisins, and citron, and the fourth leave plain; bake in jell pans and pack with jell, the fig first, next plain, then raisins, and last cocoanut; frost and cover with walnut meats.

WALNUT CAKE.

One-fourth cup butter, two cups sugar, one cup milk, three eggs, three cups flour, three teaspoons baking powder, one cup raisins, one cup nut meats, chopped.

WASHINGTON CAKE.

Take three cups sugar, four cups flour, one cup butter, one cup sweet milk, five eggs, one teaspoonful soda and one cream tartar; bake in square pans.

WHITE MOUNTAIN CAKE.

One cup sugar, half cup butter, half cup sweet milk, two and a half cups flour, two eggs, two teaspoonsful cream tartar, one teaspoonful soda, flavor with lemon.

CONFECTIONERY.

HINTS.

Use as little water as will dissolve the sugar. Do not stir sugar or chocolate candy. If possible use an iron or brass kettle and apply heat at bottom, not at sides. Use for greasing, washed butter or pure sweet lard, if you prefer. By "boil till brittle" is meant boiling the candy until it will crack when tested in cold water; add soda or saleratus just before taking from fire. Mark candies when nearly cold with a buttered case knife.

BUTTER SCOTCH, No. 1.

Three pounds coffee A sugar, one-fourth pound butter, one-fourth teaspoonful cream tartar, three fourths cup water; boil till brittle and then add one-fourth teaspoon extract lemon. Pour in tins one-fourth inch thick and mark in squares. This makes an excellent pulled candy.

BUTTER SCOTCH, No. 2.

One cup sugar, one cup molasses, one-half cup butter; boil to brittle; cool and mark as above.

BUTTER TAFFY.

Two cups of light brown sugar, four tablespoonsful of molasses, two tablespoonsful vinegar and one-fourth cup of butter, boil until it is brittle (which you can see by dropping a small quantity in cold water), then pour into pans and let it cool.

CHOCOLATE CARAMELS, No. 1.

One cup brown sugar, one cup molasses, one cup chocolate large piece of butter, one cup milk, one table-spoon glycerine; boil over brisk fire and when nearly done, add chocolate. Do not stir after it boils; cool and mark.

CHOCOLATE CARAMELS, No. 2.

One cup sugar, one-half cup molasses, one fourth pound chocolate, shaved fine, one-half cup milk, butter size of an egg, one-half teaspoon flour; boil till it hardens in cold water; cool and mark.

CHOCOLATE CANDY.

One pound brown sugar, one-half cup molasses, one-half cup butter, one cup milk, one-fourth pound chocolate, shaved fine; boil till it hardens in cold water; cool and mark.

COCOANUT CREAM CANDY.

Three cups sugar, three-fourth cup water, a little cream tartar, boil ten minutes; add one cup grated cocoanut, beat to a cream and spread in cakes on buttered paper to cool.

CREAM CANDIES.

Two and one-half cups granulated sugar, one-half cup cold water; boil quickly without stirring four minutes. Place kettle in cold water and beat syrup till cold enough to mold, adding desired flavor while beating. For cocoanut creams, beat in shredded cocoanut. For chocolate drops, melt one-fourth pound chocolate, shaved fine, in the top of boiling tea kettle; when the molded balls of cream are cool, dip them with fork into the melted chocolate and cool on greased plates. For nut candies, mold in the center of the cream ball, the meal of an almond, butter-nut or hickory-nut, and then roll the ball in course granulated sugar.

CHOCOLATE CREAMS.

Two cups granulated sugar, half cup of water, half cake Baker's chocolate, boil the sugar and water together just five minutes after it begins to boil, stir constantly while boiling, add extract of vanilla to taste, roll into fifty balls size of a marble, when cool enough to handle; dissolve the chocolate in steam, roll the balls in it and place on buttered paper.

CHOCOLATE CAROMELS.

One pint new milk, one cake chocolate (one-quarter pound), one cup and a half of white sugar. Try this on a buttered plate, as it will not crisp in water, and when done pour on buttered pans and mark off in squares with a knife as it cools, and then it will easily break when cold. They are very excellent.

DELICIOUS PEANUT CANDY.

Two cups granulated sugar, one cup peanut meats rubbed from skins and chopped, stir the sugar in a frying pan over a slow fire, until melted, then add peanuts, cool and mark.

EVERTON ICE CREAM CANDY.

One and one-half pounds coffee sugar, one cup water, rind of a lemon, one-eighth pound butter, boil to brittle, set aside till boiling ceases, then stir in juice of a lemon, remove rind, cool and pull as soon as it can be worked.

ENGLISH WALNUT CREAM.

Make French cream as directed, have ready some English walnuts, using care not to break the kernels. make a ball of the cream about the size of a walnut and place a nut upon either side of the ball, pressing it into the cream, lay away a few hours to dry.

FRENCH VANILLA CREAM.

Break into a bowl the white of one or more eggs, add to it an equal quantity of cold water, then stir (do not beat it) in the confectioner's sugar until you

have it stiff enough to mold in shape with the fingers, flavor with vanilla; after it is formed into balls, cubes or any other shape desired, lay them upon sheets of waxed paper or plates and set aside to dry. This is the foundation of all French cream.

HOREHOUND CANDY.

Boil two ounces dried horehound in one and one-half pints water for one-half hour, strain and add three and one-half pounds brown sugar, boil to brittle, cool and mark.

HOW TO MAKE ICE CREAM.

Take four quarts of cream; sugar, two pounds; eggs, three, well beaten; four teaspoonful vanilla, or any flavor you choose. Put all in the freezer together, then pack up around your freezer with fine broken ice and salt, then turn your freezer, and then, when it begins to draw water, why, then your cream will begin to freeze, and after it is frozen, draw off the water and pack your stand full of ice and salt, and cover up close and put in a cool place.

ICE CREAM CANDY.

One cup sugar, one-third cup of water, one-fourth teaspoonful cream tartar, butter the size of an egg, boil all together about fifteen, not stirring till taken from the fire, when the flavor is added.

LEMON MACCAROONS.

Mix one pound pulverized sugar, four eggs well whipped, juice of three lemons, grated peel of one, heaping cup prepared flour, and one-half teaspoon grated nutmeg; with hands lightly buttered, mold into walnut size ball, place on buttered paper two inches apart; bake in quick oven.

LEMON TAFFY.

Two cups white sugar, one cup boiling water, one-fourth cup vinegar, one-half cup butter, lemon flavoring, boil to brittle, cool and mark.

MOLASSES CANDY.

Two cups granulated sugar, one cup Porto Rico molasses, one tablespoon vinegar, butter size of walnut; boil to brittle, do not stir, pull as soon as it can be handled.

MOLASSES CANDY.

One cup of molasses, two cups of sugar, one table spoonful vinegar, a little butter and vanilla, boil ten minutes, then cool it enough to pull.

MOLASSES CANDY.

Two cups molasses, one tablespoonful of sugar, stir occasionally while boiling; before taking from the fire add butter half the size of an egg and one-third teaspoonful of soda, pour into buttered pans, and when cool enough pull it.

NUT CANDY.

Two pints maple sugar, one-half pint water, boil to brittle, pour in greased tins, covered with hickory nut or other nuts, cool and mark.

POP CORN BALLS.

One cup sugar, one cup molasses, butter size of egg, boil to brittle, then add one teaspoon soda, stir in tender popped corn and mold in ball; in molding occasionally dip the hands in cold water.

POP CORN CANDY.

Proceed as for pop corn balls, except instead of molding into balls, roll quickly with a rolling pin, to two inches thick, cut in cakes with sharp knife; the popped corn may be stirred in crushed, chopped, or in whole kernels.

POPPED CORN.

Dip into boiling syrup and form into balls.

SUGAR CANDY.

Six cups sugar, one cup water, one cup vinegar; boil fifteen minutes, add one tablespoon melted but-

ter, and one teaspoon saleratus dissolved water ; thin to cool, pull as soon as possible, flavor while pulling.

SCOTCH BUTTER CANDY.

One pound sugar, one pint water, boil, and when done add one tablespoonful butter and enough lemon juice and oil of lemon to flavor.

WALNUT CREAMS.

Mix well eight tablespoons sifted pulverized sugar, whites of one egg beaten stiff, a little vanilla, mold balls of this cream between unbroken halves of English walnut meats.

WALNUT MACCAROONS.

Mix thoroughly one cup pulverized sugar, one egg, one cup chopped walnut meats, one tablespoon flour, mold into little cakes, bake quickly in buttered dripping pan.

WHITE TAFFY.

Take three pounds white sugar, one cup water, half cup cider vinegar, take a lump of butter the size of a walnut, put all together in a brass or copper kettle, and boil until it crisps quick on a stick in water ; flavor with vanilla or lemon ; before you pull it put it on a marble slab, and when cold enough pull it over a hook. Brown taffy is made the same way, only with brown sugar.

VINEGAR CANDY.

One cup white sugar, one-half cup vinegar ; boil till it crisps in cold water. This makes an excellent candy, and something beneficial also, as it is good for colds. If the vinegar be very strong, take a little less of it, and some water, but for us the strength of the vinegar never hurts. When done, pour out on buttered plates, and either mark off in squares an inch or two wide as it cools or else, when cool enough to handle, draw it until it is nice and white, then cut it into sticks.

VANILLA TAFFY.

One cup vinegar, three cups sugar, a piece of butter the size of a walnut, one-half teaspoonful of vanilla.

DESSERTS.

APPLE ICE.

Grate, sweeten and freeze well flavored apples, pears, peaches or quinces.

CHOCOLATE MANGE.

Dissolve one ounce of gelatine in a little warm water; set one quart milk in boiling water, and stir in four ounces chocolate, grated and melted, then two cups sugar, and then dissolved gelatine; flavor with lemon and cool in molds.

COFFEE BAVARIAN CREAM.

Soak one-half package gelatine two hours in one-third cup cold water, then pour on this one cup strong coffee boiling hot; when the gelatine is dissolved add one cup sugar, strain all into basin and set in ice water; beat it until it begins to thicken, then add one pint cream whipped to froth; thoroughly mix, cool in molds, and serve with one pint cream and sugar.

COFFEE JELLY.

One box gelatine soaked in two and one-half cups water, five tablespoons coffee boiled in five cups water; add to the coffee after straining one and one-half cups sugar, then the gelatine, then strain all together.

CHOCOLATE ICE CREAM.

Scald one pint new milk, add by degrees three-quarters of a pound sugar, two eggs and five table-spoonful chocolate rubbed smooth in a little milk,

beat well for a moment or two, place over the fire and heat until it thickens well, stirring constantly, set off, add a tablespoonful of thin dissolved gelatine; when cold place in freezer, when it begins to set add a quart of rich cream, half of it well whipped. Flavor with premium vanilla.

FRUIT JELLY.

Soak one-half package gelatine two hours in cold water, pour off water, and dissolve in a little warm water; bring to a boil one pint jar of fruit, one pint water, one cup sugar; add the gelatine, cool in molds, serve with whipped cream.

ICE CREAM.

Bring one quart of milk to boil, mix together and stir in two cups sugar, one-fourth cup flour and two eggs; when thoroughly cooked take from stove, and when cold add one pint or more cream and pinch of salt. Flavor to taste and freeze.

ICE CREAM.

One quart sweet cream, same of new milk, beat thoroughly together with a pound of sugar, add four eggs well beaten. Flavor with vanilla, lemon or orange, as preferred; place it in the freezer and keep constantly in motion while freezing; this may be made into banana ice cream by soaking sliced bananas one hour in sugar, and adding when ice cream is half frozen.

ICE CREAM.

Milk six quarts, Oswego corn starch half pound; first dissolve the starch in one quart of the milk, then mix all together and let it simmer a little, do not leave it boil; sweeten and flavor to suit your taste.

LEMON ICE.

One quart water and one tablespoon corn starch; boil till taste of starch is gone, add juice and rind of two large lemons, sweeten to taste, cool, strain through sieve and freeze.

LEMON JELLY.

Soak one package of gelatine in one cup cold water one and one-half hours, then add juice of six lemons, two pounds granulated sugar and one and one-half pints boiling water; mix all, strain, cool in molds.

LEMON MILK SHERBET.

Stir well together juice of two large lemons, one pint sugar and two teaspoons lemon extract; add one quart milk and one pint cream. Freeze immediately.

ORANGE MARMALADE.

Peel and cut the oranges without removing the inner skin; cut the peel in shreds; cover orange and peel with water, stand thirty-six hours; boil in same water till tender, add sugar, one and one-half pounds to one pound of fruit, and boil till syrup slightly thickens.

PINE APPLE SHERBET.

Soak one tablespoon gelatine fifteen minutes in one cup cold water, add one cup boiling water; strain and pour this upon one-half can grated pineapple, one and one-half cups sugar and juice of one lemon; freeze. For strawberry sherbet, instead of pineapple, use one quart mashed strawberries, sprinkled with one pint sugar, then add juice of one lemon and freeze, as above.

ROMAN PUNCH.

Put in saucepan three-fourths of a pound of sugar with three pints of water, boil ten minutes, then put aside to cool; when cold put in freezer and when nearly frozen put in a gill of rum and the juice of four lemons.

SNOW CUSTARD.

Soak one-half package gelatine one hour in one cup cold water, add one pint boiling water, stirring until dissolved, add one and one-third cups sugar and juice of one lemon; beat the whites of three eggs very stiff, and when gelatine is cold whip it into the eggs, a

spoonful at a time, whipping steadily and evenly from one-half an hour to an hour; when all is stiff, set in cold place in mold; in four or five hours turn this meringue into a glass dish, pouring around the top a custard made of one and one-half pints milk, yolks of three eggs, two-thirds cup sugar and vanilla flavoring.

SPANISH CREAM.

Thoroughly dissolve one cup powdered sugar in one pint whipped cream, add to this one heaping teaspoon gelatine, dissolved in hot water and cooked a little, and one teaspoon vanilla; keep it cool.

VELVET CREAM.

One pint milk and one-half box gelatine, brought to boil, add one pint milk, and while boiling, one cup sugar, yolks three eggs, then whites of three eggs, flavor to taste, cool in molds.

EGGS AND MEATS.

ANGELS ON HORSEBACK.

Cut bacon in wafer-like slices and in each slice wrap an oyster and pin up the edges with a wood skewer, when as many as are desired are wrapped, dip them in a batter of cracker dust, eggs and milk and fry them in hot lard.

BAKED EGGS.

Take as many eggs as desired, separate carefully yolks from whites, add a little salt to whites and beat stiff; drop on buttered plates a large spoonful of whites, one for each yolk, slip a yolk in center of each, put a bit of butter on each, salt and pepper, and bake to a nice brown in a few minutes.

BEEFSTEAK AND ONIONS.

Place a slice of beef off the round cut very thick, and the size of pan, in a deep pan, well salted and peppered, place on top thick layer sliced onions; season high, cover close, bake in slow oven three or four hours.

CHICKEN PIE.

Joint and boil one large or two small chickens in salted water, enough to cover them, and simmer slowly for half an hour; line a deep dish with raised crust, place the chicken in layers with thin pieces of salt pork previously boiled, and then slices of potatoes if desired; add butter size of goose egg, cut in bits; add some of the liquor in which chicken was boiled; salt and pepper each layer, dredge in a little flour, cover all with a thick crust, leave open at top; bake an hour in hot oven.

FRIED TOMATOES.

Season one cup flour with salt and pepper; cut solid tomatoes in half-inch slices, dip in flour, fry in lard and butter, turn when brown.

FRIZZLED HAM.

One cup cold chopped boiled ham, eight eggs, butter size of egg; put butter in frying pan, add ham well seasoned, break in the eggs, stir well until cooked; serve with buttered toast.

MARGUERITE EGGS.

Boil eggs hard, remove shells, cut eggs in two, remove yolks and mix them with pepper, salt, a little dry mustard, and butter if desired, some prefer chicken, ham or tongue chopped fine; fill the cavities in the whites and put the halves together again. For picnics wrap in tissue paper to keep them together.

MOCK DUCK.

Take one slice round steak, salt and pepper both sides, cover with a dressing of bread crumbs; roll up and sew or tie together, and bake about an hour.

OMELET.

Six eggs, whites and yolks beaten separately, one-half pint milk, four teaspoons corn starch, scant teaspoon baking powder, a little salt, add last the whites beaten stiff; cook in butter over moderate heat, cover pan, and when well set, fold the omelet and serve.

OMELET WITH CHOPPED HAM.

Six eggs, whites and yolks beaten separately, add to the yolks seven tablespoons of milk, a little salt, stir in the whites; melt butter size of a butternut in frying pan; pour in mixture, cook slowly; when half done place in oven, cook five minutes with slow fire, then cover with a layer of chopped ham, double the layer half over and serve.

SAUCES.

Take butter size of egg, melt and add to it one tablespoon flour, seasoning if desired, and one cup of boiling water; boil till thick. For white sauce add milk instead of water. For caper sauce add capers. For pickle sauce add one or more chopped pickles. For onion sauce add chopped, boiled onions. For oyster sauce add oysters which have been cooked in their own liquor. For mint sauce take one half cup vinegar, one tablespoon powdered sugar, one or more tablespoons finely chopped mint.

POT PIE—CHICKEN, VEAL OR LAMB.

Boil the meat till tender, season with salt and pepper; then take one cup milk, two eggs, one-half teaspoon salt, one teaspoon cream tartar, one-half teaspoon soda, one tablespoon lard; mix quite firm; divide in four loaves; place on meat separately and boil twenty minutes; remove dumplings and meat and thicken gravy.

ROAST BEEF, WITH YORKSHIRE PUDDING.

Place a piece of beef to roast on a grating or sticks of wood laid across a dripping pan; three-fourths of an hour before it is done, mix the following pudding

and pour into the pan: one pint milk, four eggs, whites and yolks beaten separately, two cups flour, one teaspoon salt; do not mix batter too stiff; continue to roast beef, the dripping falling upon the batter; if there is too much fat in pan when pudding is to be poured in drain it off, leaving enough to keep the pudding from sticking; it should be yellow brown when done. When all is done, cut the pudding in squares and serve on separate platter.

SUR LE PLAT.

Six eggs, one tablespoon butter; melt butter in shallow dish, break eggs carefully into dish, salt and pepper to taste; bake in a moderate oven till whites are well set: serve in the dish in which they were baked.

VEAL LOAF.

Three and one-half pounds uncooked veal and one pound salt pork chopped together, very fine, three soda crackers rolled, two eggs, one tablespoon salt, one teaspoon pepper, butter size of egg, thoroughly mix all in a large bowl, with the hand, cover with bread crumbs, put in a dripping pan, add a little water, bake two hours in a moderate oven.

VEAL CAKE (A DISH FOR A PICNIC).

A few slices of cold roast veal, a few slices of cold ham, two hard boiled eggs, two tablespoonsful of minced parsley, a little pepper, good gravy, cut off all the brown outside from the veal, and cut the eggs into thin slices, procure a pretty mold, lay veal, ham, eggs and parsley in layers, with a little pepper between each, and when the mold is full get some strong stock and fill up the shape, bake one-half hour and when cold turn it out.

ENTREES.

CROQUETTES.

Chicken—Mix one tablespoon flour with three of butter, stir this into one cup boiling cream or chicken stock, add one pint finely chopped chicken, one pint bread crumbs, one tablespoon salt, one half teaspoon pepper, one teaspoon onion juice, boil two minutes, add two eggs, well beaten; when cool, shape, roll in egg and bread or cracker crumbs, and fry in deep lard.

Fish—Take cold fish chopped fine, one-third as much cold mashed potatoes rubbed to a cream with a little butter, a little white sauce made from butter drawn in milk and thickened with corn starch and a beaten egg; season with chopped parsley, pepper, salt, and a little catsup. Mix all together, mold, roll and fry as above.

Ham—One cup finely chopped cold boiled ham, one of mashed potato, one egg, pepper to taste, mold, roll and fry as above.

Lobster—Cook two tablespoons butter and one-half tablespoon of flour until it bubbles, add a scant one-half cup of water or cream, and mix into this while hot one can or a two pound lobster, chopped fine, seasoned to taste, and one egg, well beaten; cool, and proceed as above.

Plain—Chop fine cold meat of any kind, add one-half quantity of fine bread crumbs, and one egg, season to taste, adding onion, if desired; mold and proceed as above, or fry in buttered spider.

Potato—To two cups hot mashed potatoes add one egg, one tablespoon cream, and butter size of walnut; with floured hands mold in cone shaped balls, dip in white of egg, roll in fine bread crumbs, set aside for an hour or more. Have ready a kettle two-thirds full of hot fat, part suet, place three or four croquettes on wire skillet, cook deep in the fat until light brown, drain on brown paper, and serve hot.

Veal, with Mushrooms—Cover two slices baker's bread with milk, bring to boil, and when soft enough mix this with three cups chopped cold veal and two eggs; season well and mold in round cakes in cracker crumbs, with hands; strain off liquor from can of mushrooms, and after frying the croquettes in butter and placing on the outside of a platter, put in the mushrooms and dredging with flour, fry to a light brown; when done, pour in the liquor and any of the meat gravy you may have, add one cup cream, season, thicken with flour, and turn all inside the croquettes on platter and serve.

GREEN CORN CAKES.

One pint raw green corn, cut rows of corn in middle of kernels, and scrape corn off with knife, three tablespoons milk, one cup flour, one-half cup melted butter, one egg, one teaspoon salt, one-half teaspoon pepper. Fry as pancakes. The milk may be omitted.

LUNCH DISH.

Nearly fill a pudding dish with cold boiled macaroni, place in the center cold roast beef or steak chopped very fine and seasoned carefully with salt, pepper and thyme, and if desired, a little liquor from canned tomatoes; pour stock or gravy over beef and macaroni, cover with bread crumbs, over which pour two tablespoons melted butter. Bake one-half hour.

PRESSED TURKEY.

Boil a small turkey in as little water as possible, till the meat drops from bones; pick the meat into small pieces, mixing light and dark together, season with pepper and salt; put in mold, and pour over it the hot strained liquor in which the turkey was boiled; press with a not too heavy weight; set in a cool place to harden. Pressed chicken may be made the same way.

SCALLOPED FISH.

Pick into fine flakes any cold fresh fish, removing dark parts, mix with equal parts bread and cracker

crumbs, season with salt, pepper, celery salt, a little nutmeg, and a very little juice of onion; moisten this mixture well with gravy made of butter, flour and hot water; put into baking dish, cover with dry crumbs and bits of butter; bake until brown, serve very hot.

SANDWICHES.

Cheese—One cup grated cheese, one tablespoon melted butter, one teaspoon of made mustard, a little pepper, and if needed a little salt; cut bread very thin, butter and spread between slices.

Egg—Melt a little butter in narrow cake tin, break in one dozen eggs, salt to taste, put bits of butter on top; do not break the yolks, bake in oven till done, when cold turn out and shave in thin slices and serve with bread as above.

Ham—Mix one cupful chopped cold boiled ham, two chopped hard boiled eggs, one teaspoon made mustard, two tablespoons each of melted butter and vinegar, and a little salt and pepper; spread as above, cutting the sandwiches in triangles.

Rolled—Cut thin slices lengthwise off a loaf of home-made bread, butter and spread with chopped meat, well seasoned, roll tightly as in roll jelly cake; cut in slices.

Sardine—Spread the bread with sardines, bone and skin removed, and mixed fine with a fork, in lemon juice enough to make them spread easily.

TOAST.

French—Dip slices of stale baker's bread in two eggs beaten with one-half cup milk and a little salt, and place on a platter for half an hour; rub the bars of toaster with butter, and toast bread till light brown.

German—Dip slices of bread in two eggs, beaten with one cup milk, and fry in lard and butter till light brown; serve if desired with currant jelly.

Hash—Place cold roast beef or veal, chopped fine, in a pan and add gravy from roast, or milk, to make

juicy; season with butter, pepper and salt, and pour over nicely toasted bread, placed on a buttered platter. Serve hot.

TOMATO HASH.

Place in a baking dish alternate layers of cold roast beef chopped fine, and fresh or canned tomatoes, season with pepper, salt, butter and some of the gravy from the roast, or water to moisten, then add a layer of bread crumbs, and so on till dish is full, having bread crumbs and bits of butter on top; bake three-fourths of an hour.

VEAL TURNOVER.

Bring two tablespoons butter to boil in a frying pan; mix two or three eggs, about four tablespoons flour, salt, pepper, and one cup milk to a good batter, and pour in frying pan. Place in the middle as soon as it begins to get solid, cold roast veal minced fine; fry slowly; watch that the fat does not burn; when done on one side fold the edges of the cake over to the middle, enclosing the meat, turn with a pancake turner; when both sides are delicate brown slip it off on a hot dish; pour around a little of the gravy.

WELSH RAREBIT.

Place in small saucepan two tablespoons butter, one-fourth pound grated cheese, one salt spoon salt, one of dry mustard, one fourth salt spoon pepper, and the yolk of a raw egg beaten with one-half cup sweet milk: stir these over the fire until melted then pour on toast and serve hot.

FISH.

BAKED SALT CODFISH.

To a large cup of codfish picked fine, add two cups mashed potatoes, two cups milk, two well beaten

eggs: season with pepper, one-half cup butter, thoroughly mix and bake one-half hour.

BROILED OYSTERS.

Wipe large oysters dry, roll in seasoned cracker dust, and lay on buttered broiler, brown on both sides, dip in melted butter and serve.

BROILED OYSTERS.

Drain the oysters well and dry them with a napkin, have ready a griddle hot and well buttered, season the oysters, lay them on the griddle and brown them on both sides, serve them on a hot plate with plenty of butter.

BAKED WHITE FISH.

Fill the fish with a stuffing of fine bread crumbs and a little butter, sew up the fish, sprinkle with butter, pepper and salt, dredge with flour and bake one hour, basting often and serving with parsley sauce or egg sauce.

CLAM CHOWDER.

Cut one-half pound of fat salt pork in quarter inch dice, put in shallow pan and fry till crispy: chop fifty large clams fine, saving all the juice; cut one quart onions fine, and two quarts potatoes in half inch dice; put clam juice, cooked pork and fat from it and vegetables in one gallon water, cook slowly till vegetables are tender, then add one can tomatoes and chopped clams; grate one carrot and add with parsley, celery or celery seed, one-half teaspoon thyme or summer savory, season to taste and add water to make it of the right strength; just before taking from stove add rolled crackers.

CLAM FRITTERS.

Cut in pieces fifty clams—twenty-five if large—and mix in light batter, made of three well beaten eggs; one-half pint milk, one-fourth teaspoon soda and flour; drop into hot lard and fry quickly turning them twice. Oysters, apples or codfish may be used instead of clams.

CLAM SOUP.

Twenty-five clams chopped, add two quarts and a pint of cold water, boil half an hour, then add one pint of milk and one onion chopped fine, thicken with butter and flour rubbed together; beat three eggs and put in your tureen and pour the soup into it while boiling hot, stirring briskly.

CLAM SOUP.

Cut in two fifty small clams, add one pint boiling water, when it comes to boil add two tablespoons flour, mixed with water or milk; boil till it thickens and add one quart milk; bring to a boil, season to taste, serve with crackers.

DEVILED CLAMS.

Heat one-half pint milk, when nearly boiling add two tablespoons flour blended with one of butter, cook till quite thick, remove from fire, add the yolks of two eggs, well beaten, twenty-five small clams chopped fine, one tablespoon chopped parsley, pinch of cayenne pepper, and saltspoon salt; stir all together; fill the clam shells, well cleansed, sprinkle with bread crumbs, and bake in quick oven till brown.

FRICASSEED OYSTERS.

Boil one cup butter, add one quart oysters and bring to a boil; take out oysters and add to butter, one cup milk, thickened with one teaspoon flour; return oysters, and add three well beaten eggs, salt and pepper to taste, bring to boil and pour over toasted bread.

HOLLANDAISE SAUCE FOR FISH.

Cream one-half cup butter, add yolks of two eggs well beaten and juice of half lemon, pinch of salt and a few grains of cayenne pepper; then add slowly one-third cup boiling water; cook in double boiler till slightly thick.

OYSTER SOUP.

Put one quart solid meats with scant cup water, add pinch of salt, cook till edges of oysters crimp; skim, add one quart milk, bring to boil, add butter and pepper to taste; serve with crackers.

OYSTER OMELET.

Beat six eggs until light, add half cupful cream or rich milk, salt and pepper, pour into a frying pan, with a tablespoonful of butter and drop in a dozen large oysters, fry a light brown, double over and send to table immediately.

OYSTER CROQUETTES.

Chop the oysters and measure in a bowl an equal quantity of mashed potatoes, add as much butter as you like, salt and pepper to suit your taste, moisten with a little cream, make in rolls or cakes, dip in eggs and then in fine cracker crumbs, and fry or boil in lard.

POTTED HERRING.

Take ten pounds well cleaned, fresh herring, place in layers in an earthen jar, sprinkling the layers with six teaspoons salt, one ounce each of whole cloves, whole pepper, and whole allspice, cover with vinegar, and cover all with plate; put in a moderate oven and bake twelve hours.

SCALLOPED OYSTERS.

Fill a dish with alternate layers of rolled crackers and oysters, seasoning each layer with salt, pepper, and butter; fill dish nearly full with milk and oyster juice, covering top with cracker crumbs, mixed with one egg; bake one-half hour in good oven.

SALMON IN MOLD.

Chop one can of salmon fine, then rub in a bowl with back of a silver spoon, adding four tablespoons butter, not too hot, till it is a smooth paste; thoroughly beat one-half cup fine bread crumbs into four

eggs, season with salt, pepper and chopped parsley and mix all together, put in mold and steam one hour.

Sauce—One cup milk and liquor from salmon; bring to boil, thicken with one tablespoon corn starch, and one of butter, one egg, one teaspoon tomato catsup, pinch of mace and cayenne pepper, add egg last, very carefully, boil one minute; turn salmon from mold, pour over it the sauce, and cut in slices.

SCALLOPED OYSTERS.

One quart of oysters, eight soda crackers rolled fine, seven ounces butter, pint of milk, put in layers sprinkled with salt and pepper, save liquor and add with milk; just before putting in oven put rolled crackers with bits of butter on top layer, bake three quarters of an hour.

MEDICAL DEPARTMENT.

A SPLENDID EYE WATER.

Take white rose water, or, in case it cannot be had, red rose water, and a little native camphor; white vitrol, five cents worth; pound the vitrol in a mortar, then pour the rose water over it; shake well before using; before going to bed bathe the eyes in this water with a clean linen cloth; it will also clear the face of freckles.

A NEVER-FAILING CURE FOR THE DROPSY.

Put into a new earthen pot three quarts cider, one gill of mustard seed, half a pint scraped horse-radish, and three pounds rusted iron, cover the whole up closely that none of the strength can escape, thus let it stand twenty-four hours, after which you may drink of it. This is to be drank to quench the thirst as often as the patient is thirsty, but the beverage ought to be well covered again every time. All kinds of food may be taken, excepting milk, tea and water.

A NEVER-FAILING CURE FOR WHOOPING COUGH.

Take seven nails drawn from a horse's hoof, do not lay them down nor wash them, and have ready one pint of new milk, put the nails into the milk and put them on the stove until the nails become thoroughly heated, then when it becomes cool it is ready for use. In most cases one pint generally effects a cure.

ASTHMA.

A muskrat skin worn over the lungs with the fur side next to the body will bring certain relief.

A CURE FOR THE COLIC IN CHILDREN.

If a child has the colic even to a degree that it can in no wise be quieted, take a little garden garlic, pound it and squeeze out the juice through a clean linen rag. Of this juice mix for a very young child one drop with one drop of spirits or rye whiskey and give it to the child in its mother's milk. To a child of three months old, three drops of each may be given in breast milk at a time.

A REMEDY TO CURE THE COUGH.

Roast an onion, rub the soles of the feet therewith, and the ailment will cease; or take strong brandy, dip a soft cloth therein, and wet the soles of the feet mornings and evenings.

BRONCHITIS.

Powdered borax and honey mixed, not too thick, so that it can be applied with a feather in the throat.

BLOOD STOPPING.

For an injury, either caused by stabbing or cutting, an approved stopping of the blood is to let thirty or forty drops of oil of turpentine trickle into the injury.

BLEEDING PILES.

One ounce each of alum and salt, dissolve in scant pint water, get a six ounce syringe, with which syringe every three hours; continue until a cure is effected.

BURNS.

Half pint strong cider vinegar and five cents worth laudanum; saturate a soft piece of linen with the liquid and lay it on.

CERTAIN CURE FOR ERUPTIONS, PIMPLES, &C.

Having in numberless instances seen the good effects of the following prescription I can certify to its perfect remedy: Dilute corrosive sublimate with the oil of almonds, apply it to the face occasionally, and in a few days a cure will be effected.

CURE FOR THE STING OF A BEE OR WASP.

Mix common clay with water to about the consistency of mud; apply at once.

COLD ON THE CHEST.

A flannel dipped in boiling water and sprinked with turpentine, laid on the chest as quickly as possible will relieve the most severe cold or hoarseness.

CATARRH.

Snuff up considerable salt and water from the hollow of the hand every morning; salt and water used as a gargle just before going to bed strengthens the throat and helps to prevent bronchial troubles. It is also excellent for sore throat.

COUGH IN HORSES.

Give half gill turpentine fifteen minutes before feed or water.

CURE FOR CRAMP.

Three-fourths of a gill of cider vinegar, one teaspoonful salt and a pinch of pepper; this is sufficient for one dose; repeat if necessary.

CUBEB BERRIES FOR CATARRH.

A new remedy for catarrh is crushed cubeb berries smoked in a pipe, emitting the smoke through the

nose, after a few trials this will be easy to do; if the nose is stopped up so that it is almost impossible to breathe, one pipe full will make the head as clear as a bell. For sore throat, asthma and bronchitis swallowing the smoke effects immediate relief; it is the best remedy known for offensive breath, and will make the most foul breath pure and sweet. Sufferers from that horrid disease, ulcerated catarrh, will find this remedy unequaled, and a month's use will cure the most obstinate case; a single trial will convince any one. Eating the uncrushed berries is also good for sore throat and all bronchial complaints. After smoking do not expose yourself to cold air for at least fifteen minutes.

CURE FOR SPRAINS OR BACKACHE.

Take fish pickle, warm it, and bathe frequently.

CURE FOR BOILS OR CARBUNCLES.

Take slippery elm, two parts, and one part baking soda; mix with cold water.

CURE FOR CARBUNCLES AND BOILS.

Take white shaving soap, the white of an egg, some honey, bluestone, flour, of equal parts. Mix cold.

CURE FOR CORNS AND BUNIONS.

Take a slice of bacon, quarter of an inch thick, sugar of lead, pulverized, as much as will lay on a dime, scrape the bacon and mix the sugar of lead on it; the bacon should be put on a rag, then tied on the foot to prevent it slipping off.

CURE FOR POISON.

Take yarrow and fry it in lard, strain through a coarse cloth, and when cold apply to the parts affected.

CERTAIN CURE FOR A COLD.

Seneca snake root, ten cents worth; squills, five cents; allecampaine root, five cents; licorice root,

five cents, and one quart of water. Boil it down to a pint and strain, then add one pound of loaf sugar. Dose, one tablespoonful four times a day. Keep in a cool place.

CURE FOR CANCER.

Take a piece of polk root and an onion of equal size, roasted in hot ashes and then dried in the shade, and when thoroughly dry powder them and mix with lard, then add as much red precipitate as will make it red—not too red. Apply a plaster in the morning and leave it on till next morning, then take it off and wash the cancer with a strong tea made of horse dock. If not cured, apply again.

CROUP.

Equal parts cider vinegar and water sweetened with brown sugar, drink slowly.

CATARRH.

One egg, one tablespoonful lime, one teaspoonful lard, also one of tar; burn and inhale it three times daily.

COLIC.

A tablespoonful of castor oil in a cup of coffee as hot as you can drink it will usually give relief in from five to ten minutes.

COUGHS AND COLDS.

Black radishes grated and white sugar, a pint of the grated radish and a cup of sugar, pour the sugar over the grated radish and let it dissolve, then strain it and drink as often as necessary, as it will break up the most violent cold.

CURE FOR THE GRIP.

Simply asafœtida given in four grain pills four times a day, one pill at a dose; no one need be sick of the grip who will use this remedy, as it breaks it up very quickly and cures it.

CURE FOR THE BLOODY FLUX.

Five cents worth whole cinnamon bark, five cents worth cloves, put in one pint water, boil it down to half pint, then strain and sweeten with rock candy.

CURE FOR ASTHMA.

One-half peck of jimson weed leaves dried, and three cents worth of saltpetre, dissolved in water and sprinkled over it, then, after it has become dry again, take a small quantity and burn it and inhale it; it is said to be highly beneficial.

CORN SALVE.

One ounce of gum galbanum, dissolved in two ounces strong vinegar, by a gentle heat, then add tar, half an ounce; diachylon plaster, two drachms; verdigris and sal ammonia, of each one scruple; make into a plaster. Directions for corns: bathe the feet well in hot water, after which put on a plaster about every twelve hours until a cure is effected.

CURE FOR RHEUMATISM.

Take one tablespoonful fish oil three times a day, but use no intoxicating drinks.

CURE FOR TRAMPING ON A NAIL.

Take a red beet and bruise it, then tie on the wound.

CURE FOR SORES.

Take equal parts of lard and flour, mix cold; it will heal almost any sore.

To prevent bruises from getting black, take the common baking soda and dissolve it in water, then moisten a soft rag with it and lay it on the bruise.

CURE FOR FELON AND CATARRH IN THE HAND.

Take fourteen old copper pennies and two pints of cider vinegar (have your vinegar right warm), then

take seven of the pennies and heat them through, and drop them into the one pint, and put your hand in as hot as you can bear it, and leave it in until it becomes cool; then have the other pint ready with the other seven pennies, and proceed in the same way until your hand is all wrinkled or shriveled; it generally effects a cure. The oil following is used for healing and making the wound solid and sound.

CURE FOR DIARRHOEA.

Take the juice of two lemons, then add as much white sugar as will make a syrup. To be taken as often as convenient.

CURE FOR RHEUMATISM.

Take fifteen cents worth of sweet oil and five cents worth of saltpetre; mix, then let stand in a warm place. Twenty-four hours before using shake well and rub briskly.

CURE FOR WHITE SWELLING.

Take a quarter pound red lead, half gill spirits turpentine, one ounce camphor, one pint flaxseed oil; put all in a new earthen crock and boil slow. Apply twice a day.

CURE FOR FEVER AND AGUE.

Take saltpetre, a small lump the size of a cherry seed, in a tablespoonful of cider vinegar every morning before eating for two weeks, then omit one week, then commence and take same way again for one week more.

CURE FOR CARBUNCLES AND FELONS.

Wet a cloth with tincture lobelia and keep it on moistened all the time; it is sure to bring relief.

CURE FOR SCROFULA OR SORE HEAD.

Take five cents worth sal soda, divide into three equal parts, take one part and put it into a half pint

of good whiskey and half pint rain water. Dose, one teaspoonful three times a day; the last spoonful to be taken on going to bed.

CURE FOR RHEUMATISM.

Dissolve an ounce saltpetre in a pint of New England rum; after it is dissolved take out half a gill to take inwardly; half teaspoonful to be taken three times a day; after you have taken the half gill, then add a pint and a half of water; bathe the parts affected three or four times a day, and wrap with red flannel.

CURE FOR PILES.

Take the gum, or pitch, of white pine and make into pills the size of a pea; beginning with one and taking one more every day, until nine are taken, then take one less each day again until you come down to one again.

CURE FOR A SORE MOUTH.

Take finely powdered brimstone and rub your mouth with it.

FOR COUGH OR LUNG DISEASES.

One tablespoontul of good brandy and two of loaf sugar in a cupful of milk fresh from the cow every morning.

CHOLERA REMEDY.

Tincture of rhubarb, tincture of camphor, tincture of opium, equal parts. Dose for an adult, teaspoonful every hour until the pain subsides.

CERTAIN CURE FOR DROPSY.

Scraped horse-radish, one handful; parsley roots and tops, two handful; ground mustard, two table-spoonsful; squills, half ounce; juniper berries, one ounce; good cider, one gallon. Put the whole together in a new earthen vessel in a warm place for twenty-four hours. Then strain for use. Dose a wine glass-full three times a day. All spirituous liquors are strictly forbidden.

CURE FOR PILES.

Pulverized rosin mixed with lard, or you can omit the lard.

CURE FOR DYSPEPSIA.

Take seven or eight grains of whole pepper three times a day, before each meal.

CURE FOR MALARIAL FEVER.

Take boneset tea, it oftentimes effects a speedy cure.

CURE FOR SORE EYES.

Cider vinegar and salt. Do not take too much salt.

CURE FOR HYSTERICIS.

Take the head of a pike that is caught in March, and pour hot water on it, and give the patient to drink.

CURE FOR LUNG FEVER IN HORSES.

Take sassafras root, burdock root, mullin root, and spice wood bushes, equal parts, and boil together. Give it to them to drink.

CURE FOR YELLOW WATER.

Take one ounce copperas, one ounce alum, two ounces saltpetre, four ounces ginger, two ounces rosin, one ounce camphor, pulverized, then mix. Dose, one tablespoonful twice a day for three days, give water two hours after the powder.

CURE FOR HEAVES IN HORSES.

Assafœtida, saltpetre, camphor, alum, each two ounces; garlic, a handful, whiskey, two quarts; put in a jug and let it stand about ten days; shake it frequently. Give a horse a gill three times a day.

CURE FOR STAGGERS.

When a horse has the staggers, take the whites of several eggs, one quart of sweet oil, mix and pour it, before feeding, into the horse's throat. Probatum.

COLIC.

A hot towel laid on the stomach acts like magic in case of colic, and there is nothing that so promptly cuts short a congestion of the lungs, sore throat or rheumatism as hot water when applied promptly and thoroughly.

CONSTIPATION.

Hot water taken freely half an hour before bed time is the best cathartic possible in case of constipation, while it has a most soothing effect upon the stomach and bowels. This treatment continued a few months with proper attention to diet will cure any curable case of dyspepsia. Headache almost always yields to the simultaneous application of hot water to the feet and back of the neck.

CROUP.

A strip of flannel or napkin folded lengthwise and dipped in hot water and wrung out and then applied around the neck of a child that has the croup will bring relief in ten minutes.

CURE FOR LOCK-JAW.

Take rye chop and lard, make a poultice, and apply warm until a cure is effected.

CURE FOR BRONCHITIS.

Garlic, two ounces; isop weed, two ounces; horehound, two ounces; white sugar, two pounds; water, two quarts; boil it down to one quart in a new earthen vessel, then strain and bottle. Dose, one tablespoonful three times a day, or more if necessary, keep on until cured.

CURE FOR DYSPEPSIA.

Good rye whiskey, the best that can be obtained, take one swallow three times a day after meals.

COMPLEXION POMATUM.

One pound mutton grease, four ounces oxide of bismuth, two ounces powdered French chalk, mix.

CURE FOR TAPE WORMS, OR SEAT WORMS.

One ounce pomegranate root bark, put in a pint of water, boil it down to half pint, strain, then take half this portion of tea before supper, eat light supper, and on going to bed take one and a half table-spoonsful of castor oil; if that does not bring it take the remaining portion of the tea two hours before breakfast. For children a half cup of tea not too strong, before breakfast, then in fifteen after give one teaspoonful oil; if no worms pass give more in a day.

CHRONIC DIARRHOEA.

Eight ounces spirits wine, one and a half ounces pulverized charcoal, three drops of oil of mint. Dose, teaspoonful every two hours in tablespoonful water.

CURE FOR FELON.

Take slacked lime and soft soap, mix and tie it on.

CURE FOR DROPSY.

Make a strong beer of Spanish needles and drink it.

CURE FOR BUNIONS.

Make a salve of soft soap and turpentine, equal parts, boil it a short time with care.

CURE FOR MALARIA.

Take five cents worth of barberry root, put in a pint of rye whiskey. Dose, one tablespoonful three times a day.

CURE FOR HICCUGHS.

A few drops nitrate of amyl inhaled from a handkerchief.

CURE FOR DYSENTERY.

In the first place, take one teaspoonful fine charcoal, then take soot out of a chimney, and a small pinch of whole cloves, and scald. After it is sufficiently cool, strain, then drink.

CURE FOR LOCK-JAW.

Soft soap and chalk, equal parts. Mix to a batter, then apply.

CURE FOR MALARIAL FEVER.

Harlem oil, twenty-five drops, morning and evening until cured.

CURE FOR ECZEMA OR SCALD HEAD.

Wash with bran water, then give hop tea to drink.

CURE FOR CORNS AND BUNIONS.

Carbolic acid applied morning and evening, and on each application take off the loose skin and apply again until cured.

CURE FOR WHITE SWELLING.

Peppermint, blackroot, yarrow, fry in mutton tallow and strain, then apply to the afflicted parts.

CURE FOR CROUP.

Elder blossom, one handful; flax seed, five cents worth; scald, then sweeten with dark brown sugar; drink as often as necessary.

CURE FOR FROZEN HANDS OR FEET.

When feet are frozen or a person has other frozen limbs, let them mix turpentine with salt until it becomes a salve; this apply twice per day, regular, for several days in succession, to the frozen parts. It is an efficacious remedy.

CHICKEN CHOLERA.

Mr. J. Davis, in the *Rural World*, an experienced breeder, says that kerosene oil is a cure for this disease. It may be administered in various ways, so that the chicken suffering with this disease eats of the food mixed with a plentiful quantity of the above oil. The writer positively asserts that it is the most efficacious remedy he has ever applied and vouches for its in-

fallibility in effecting a speedy cure of this ravaging disease. This remedy being so simple, and within the ready reach of all our farmers and poultry breeders, will be of no little importance to be in possession of, and is well worthy a trial—for only by trying different remedies are we enabled to continually discover new and more valuable cures for the various diseases that our poultry is subject to. Oftentimes the most simple remedies have been found the most efficient in eradicating numerous diseases.

CURE FOR WHITE SWELLING.

White oak ashes, wheat flour, and honey; mix to a salve and apply.

CURE FOR COLIC.

Three tablespoonsful of salt in a cup of warm water in case of cramp or colic.

CURE FOR COHLERA.

Have ready six quarts good rye whiskey in case of an emergency; take eight bricks and heat them well; take four and lay them in a bath tub or large iron kettle, sit over them on a chair laid sideways, well covered with blankets, pour over them slowly, while hot, good rye whiskey; when the first bricks are cold take the other four and repeat with the whiskey same as first until well sweated, then drink a tumbler of the liquor and go to bed, covering well with blankets.

CURE FOR PILES.

Take a medium sized cup half full of molasses and one tablespoonful of pulverized rosin; mix well. Dose, one teaspoonful twice a day.

CURE FOR CROUP.

Take six or more drops headlight oil in brown sugar until relieved.

CURE FOR DYSPEPSIA OR SORENESS OF THE BREAST.

Take tansy and tame balsam, equal parts, and make tea; drink it warm the first day and after that drink it cold.

DIPHTHERIA.

At the first symptoms of diphtheria take from a teaspoonful to a tablespoonful of coal oil; for a child a teaspoonful; if no relief in five minutes repeat the dose. This is highly recommended by parties who have used it when all else have failed.

DIPHTHERIA.

At the first indications of diphtheria take some kind of a small vessel with a handle and pour into it a quantity of tar and turpentine, equal parts; then hold the vessel over the fire so as to fill the room with the fumes; the patient on inhaling the fumes will cough and spit out the membranous matter, and diphtheria will pass off; the fumes of tar and turpentine loosen the matter in the throat and thus afford the relief that has baffled the skill of physicians.

DIPHTHERIA.

One gill whiskey with half teaspoonful red pepper, used as a gargle; used only for adults, as it is too strong for children.

DYSPEPSIA.

Peach kernels, three taken as a dose after each meal until cured.

DYSPEPSIA.

A fresh raw egg mixed with a little sugar to taste every morning before breakfast will entirely relieve dyspepsia.

DIPHTHERIA.

A perfectly ripe pineapple taken and the juice squeezed out and given to the patient to swallow; the juice is of so corrosive a nature that it will cut out all diphtheretic mucus.

DROPSY.

Fifteen drops extract dandelion in a spoonful water three times a day; also get ten cents worth broom top, make tea and drink frequently. You can get it at your druggist.

DYSPEPSIA BITTERS.

Quiac, two ounces, cinnamon, half ounces, ; cloves half ounces ; salpêtre, one drachm ; rhubarb, pulverized, half ounce ; orange peel, two drachms ; rum, one quart ; boil slow, not long. Dose, one tablespoonful twice a day in muscat wine.

FOR BURNS.

Take the common baking soda and rub it over ; this will relieve the pain almost immediately.

FOR DIPHThERIA.

Take half an ounce tincture lobelia, half ounce sulphur, half ounce red pepper, half ounce alum, half ounce cream tartar, half ounce salt ; gargle every half hour. For a child, swab it out.

FOR ERYSIPELAS.

Bathe the part afflicted with erysipelas with good rye whiskey, then sprinkle well with rye chop. If one application does not effect a cure, take a soft cloth and wipe the chop off, then apply again as before.

FOR COLDS AND DIARRHOEA.

Brandy, three tablespoonsful, two lumps loaf sugar, one teaspoonful grated nutmeg, half teacup hot water ; drink hot as possible.

FOMENTATION.

Gum myrrh, four ounces ; gum aloes, four ounces ; camphor, two ounces ; gum shellac, an ounce and a half ; whiskey, one pint. It is the best liniment in use for healing, and also for cramps and colic ; one teaspoonful to be taken as a dose until relieved.

FOR ERYSIPELAS.

Take one tablespoonful of copperas, dissolve in soft water : bathe the parts affected.

FOR PAINS OR HEADACHE.

Bathe frequently with essence of peppermint.

FOR DIPHThERIA.

Take equal parts of pulverized sugar and powdered sulphur, mix; then take as much as will lay on the point of a table knife, and put it back in the throat where it is affected, every hour until relieved.

FOR BURNS AND SORES.

Take a piece of lime as large as a good sized cocoonut, slack it in water, leaving it stand one day, then skim off in a bottle half pint of the liquid, and add half pint of flaxseed oil; mix well. It is good for man or beast.

FOR BURNS.

Grease with lard, then apply boiling starch all over the burnt parts.

FOR PARALYTIC STROKE.

One pint best brandy, one ounce cayenne pepper; bathe six or eight hours; get a battery and take a shock four times a day until you are cured; bathe frequently after taking a shock.

FOR INWARD BLEEDING PILES.

Half ounce allecampaine root, fine; half ounce black pepper, fine; half ounce cream tartar, mix. Dose, tablespoonful three times a day, before meals.

FOR TETTER.

Rose water, two ounces; white vitrol, one drachm; mix.

FOR PILES.

Pulverize burnt cork and mix with lard, and apply it two or three times a day.

FOR FRECKLES.

When persons have freckles, catch the dew that settles on wheat, mix with rose water and oil of lilies; with this water wash the face, it drives all the freckles away and gives to the face a fair tint

FOR SICK STOMACH.

In many cases of disordered stomach, a teaspoonful of salt is a certain cure. In the violent internal aching, termed colic, add a teaspoonful of salt to a pint of cold water; drink it and go to bed. It is one of the speediest remedies known. The same will revive a person who seems almost dead with a heavy fall, etc.

FOR APOPLEXY.

In an apoplectic fit, no time should be lost in pouring down salt and water, if sufficient sensibility remains to allow of swallowing; if not, the head must be sponged with cold water until the sense returns, when salt will completely restore the patient from the lethargy.

FOR FITS.

In a fit, the feet should be placed in warm water, with mustard added, and the legs briskly rubbed, all bandages removed from the neck, and a cool apartment procured, if possible. In many cases of severe bleeding at the lungs, and when other remedies failed, Dr. Rush found that two teaspoonsful of salt completely stayed the blood.

FOR BITE OF A MAD DOG.

In case of a bite from a mad dog, wash the part with strong brine for an hour, and then bind on some salt with a rag.

FOR TOOTHACHE.

In toothache, warm salt and water held to the part, and removed two or three times, will relieve it in most cases. If the gum be affected wash the mouth with brine. If the teeth be covered with tartar, wash them twice a day with salt and water.

FOR SWOLLEN FEET AND PAINS OF THE SKIN.

The bark of elderberry mixed with strong salt water should be used as a wash for sore feet and other injuries of the skin,

FOR SWOLLEN NECK.

In swelled neck wash the parts with brine, and drink it also, twice a day, until cured.

FOR WORMS.

Salt will expel worms, if used in food moderate in a degree, and it aids digestion, but salt meat is injurious, if used much.

FOR HEADACHE AND NEURALGIC PAINS.

Opodeldoc, spirits of wine, sal ammoniac, equal parts. To be applied as any other lotion.

FOR COLDS.

Slice down a few onions and boil them in a pint of new milk, stir in a sprinkle of oatmeal and a very little salt; boil until the onions are quite tender, then sup rapidly and then go to bed.

FOR A SHORT WINDED HORSE.

The dust of the curry comb mixed in his feed is found to be very efficacious.

FOR A STIFLE SLIPP'D HORSE.

If a horse is stifle slipp'd, take him by the fetlock and pull his leg slowly towards the front leg upwards within a foot of his belly, then give it a quick jerk upwards and forward against the belly; that will throw the leg in place again.

FOR ERYSIPELAS.

One pint cider vinegar, ten cents worth flour sulphur; mix and apply.

FOR TOOTHACHE.

The worst toothache or neuralgia coming from the teeth may be speedily ended by the application of a bit of clean cotton saturated in a solution of ammonia to the defective tooth.

FOR CONSTIPATION.

One or two figs eaten before breakfast is sufficient for some, and they are especially good for children, as there is no trouble in getting them to take them. A spoonful of wheat bran in a glass of water is a simple remedy and quite effective.

FOR POISON.

Boil sweet milk, dip a cloth in, lay it on as hot as can be borne, take a lump of lime as large as a good sized potato, pour water on it after the lime has dissolved, and the water settled, pour off the water and add sweet oil or flax seed oil until it thickens, then grease the parts affected.

FOR EARACHE.

Roast a white onion in an oven or hot ashes and split in two, tie on as hot as can be borne until relieved.

FOR DIARRHOEA.

One tablespoonful ground cloves and one pint boiling water, sweeten to taste and drink freely.

FOR RHEUMATISM.

Two drams iodide potash, four drams bi-carbonate potash, two drams tincture henbane, three drams wine colchicum, six drams Rochelle salts, twelve ounces boiled water; two tablespoonsful with juice of half lemon to be taken two or three times a day.

FOR FELON.

Indian turnip size of a hazlenut grated with a few drops spirits turpentine dropped in it, then tied on it gives almost instant relief.

FOR LUNG DISEASE.

One gill horehound tea fresh made, strain in a cup new milk and drink every morning until relieved.

FOR RHEUMATISM.

Oil of wintergreen, ten drops every two hours, and one tablespoonful Rochelle salts every two or three days.

FOR BUNIONS.

Suet and soda, equal parts, mix, apply until a cure is effected.

FOR FELON OR CATARRH.

Take a small piece of bread, pour on it some seneca oil and apply it to the sore.

FOR CHICKEN CHOLERA.

Dissolve one tablespoonful of baking soda in water; pour a few tablespoonsful down their throats.

FOR RICKETS.

Take cod liver oil and whiskey, equal parts; rub the patient twice every day until cured.

FOR CHICKEN GAPES.

Put them in a tight box with slacked lime, shaking the box well; it is a certain cure.

FOR RHEUMATISM.

One pint strong cider vinegar, five cents worth salt-petre, dissolve, then bath well with the liquid and wrap with red flannel.

FOR MALARIAL FEVER.

Golden seal, five cents worth; whole cloves, the same, and one quart gin. Dose one tablespoonful three times a day.

FOR KIDNEY DISEASE.

Take the juice of three lemons every day for three days, sweeten it and take it as one dose, then take the juice of two lemons three days, and then the juice of one lemon three days, then omit for a week or ten days; if not cured repeat again as before.

FOR CORNS.

Take cinnamon oil and rub them frequently.

FOR DIPHTHERIA.

A small dose of chlorate of potash, taken at night, acts as a preventive of diphtheria.

FOR PAIN IN THE SIDE AND BREAST.

Oil of juniper, one ounce; turpentine, one ounce. Dose for an adult, fifteen drops three times a day.

FOR BUNIONS.

Make a poultice of ground flax seed and milk; keep it on till cured.

FOR DISTEMPER.

Take one pint of foeshot or alcohol, three cents worth of assafœtida, mix; dose, one tablespoonful three time a day for three days. Also drop a little sweet oil in thier ears. This remedy is certain if used in time.

FOR BOTS.

Take three quarters gill turpentine and half pint of whiskey together. First give them one quart of sweet milk and one quart of molasses mixed together, and then the above articles.

FOR QUINSY.

One teaspoonful powdered alum and as much red pepper as will lay on a dime. Make a gargle of it.

FOR PILES.

Take sulphur and lard, equal parts, melt and strain them; use as an ointment.

FOR HEAVY COLDS.

Drink as much cold water as you can on going to bed, then cover up warm.

FOR HEADACHE AND RHEUMATISM.

Bi-carbonate potash, half teaspoonful in four table-spoonful water three times a day before meals.

FOR RHEUMATISM, HEADACHE AND NEURALGIA.

The juice of one lemon and half teaspoonful salt well dissolved and taken three times a day after meals for one week; then two lemons twice a day for one week; then one lemon a day for a week; then after that two lemons a week, continuing for some time, will almost invariably cure the most stubborn cases.

FACE POWDER.

One pound starch, four ounces oxide of bismuth.

ANOTHER NO. 2.

French chalk finely powdered.

FOR BALDNESS.

One pint water, half ounce pearl ash, one gill onion juice, mix, keep it in a bottle corked; rub the head night and morning with a rough towel dipped in the mixture.

FOR DANDRUFF.

A thimbleful of powdered borax, dissolve in a teacupful water, first brush the head well then wet a brush and apply it to the head. Do this every day for a week and then twice a week for a few times and you will effectually remove it.

FOR FELON.

Chlorate of lime made into a paste with water and tied on with plenty of rags, and when it begins to sting dip it in water and let it on until it comes to a head.

FOR CHOLERA AND DIARRHOEA.

Four ounces spirits camphor, four ounces essence peppermint, one ounce tincture opium, one ounce capsicum, half ounce syrup of ginger. Dose, for

cholera one tablespoonful in two tablespoonsful water; for diarrhœa one teaspoonful in one tablespoonful water, if necessary repeat the dose.

FOR ASTHMA.

One teaspoonful glycerine, one tablespoonful best whiskey, mix as one dose.

FOR TAPE WORM AND SMALL WORMS.

The roots and leaves of plantain made into a strong tea and drank is very efficacious.

GRAVEL IN HORSES.

White rosin, as much as will lie on a ten cent piece, to be given three or four times a week in their feed.

GRAVEL, OR BRIGHT'S DISEASE.

Harlem oil, fifteen drops three mornings in succession, then omit three mornings; then take twenty drops, omitting three mornings again; then take thirty drops, always to be taken in a tablespoonful water. If a cure is not effected, repeat the doses over again, same as before. Four ounces Indian hemp root, white, half pint gin, one spoonful three times a day after meals; this is to be used while taking the Harlem oil, to purify the blood. In very bad cases of Bright's disease take ten or twelve drops Harlem oil every three hours, until the urine becomes clear, then use as first directed until cured.

HOW TO TREAT POISONOUS BITES.

Here are directions for dealing with a poisonous bite of any kind on the hand or foot, or limb near either. Put a ligature above it to prevent a return flow of blood, then scrape the wound or otherwise keep it open so that the blood will flow freely. This prevents the veins from carrying the poison into the system and at the same time the free flow of blood tends to wash the poison out; it is a general rule that the more freely a wound bleeds the less danger there is of poison being absorbed.

HOW TO KEEP A HORSE HEALTHY AND HIS BLOOD IN ORDER.

Give him half pound English salts in his feed occasionally.

HAIR RENEWER.

Cut a full grown onion, rub the head briskly with it every morning and evening.

HOW TO PURIFY SWEET OIL.

Take as much shot as would be sufficient for two gun loads, put them into a bottle of sweet oil. It will become as clear as water.

HOW TO STOP BLEEDING.

If a person bleeds put both his hands into cold water: if this does not help let his hands and arms be immersed in water up to elbow and shoulder blade.

HORSE POWDER.

Antimonium, half pound; ginger, half pound, copperas, half pound; rosin, half pound; brimstone, quarter pound; saltpetre, quarter pound. Dose, one table-spoonful after watering in the evening, to be given in their feed three evenings in succession, and then to stop for three evenings, and then give them again for three evenings, and after that once in a while.

INGROWING NAILS.

By simply using tin foil, such as is used in wrapping chocolate, tobacco, etc., introducing a single or double thickness of tin foil between the nail and toe by the aid of an instrument with a thin blade. The tin foil is kept in place by wax, which is molded over the parts.

INDIAN SALVE.

Dragon's blood, one-quarter ounce; olive oil, half ounce; yellow wax, half ounce; Burgundy pitch, one ounce; gum resin, two ounces; put all together in an iron pan and dissolve over a slow fire; do not leave it

boil ; to be used on any kind of sore. It is an elegant remedy for sprained backs, sore breasts, burns, boils, neuralgia, swellings, mumps, etc. Spread on muslin, not too thick, and apply it warm.

IN CASES OF FEVERS.

Make a strong lemonade cold and drink as much of it as you can, it will soon check it.

JACKSON'S ITCH OINTMENT.

Lard, sulphur, vevum palm oil and white hellebore, equal parts ; mix.

LOTION FOR SUNBURN, FRECKLES, &C.

One drachm muriate of ammonia, one pint spring water, two drachms lavender water ; apply with a sponge two or three times a day.

NERVE OINTMENT.

Half pint neatsfoot oil, one gill brandy, the same amount spirits turpentine, simmer together fifteen minutes. Excellent for sprains, swellings and rheumatism.

NINE OIL.

Oil of juniper, oil of seneca, oil of sassafras, oil of stone, spike oil, British oil, Barbadoes tar, balsam sulphur, each one ounce ; turpentine, four ounces. This oil is used for all kinds of sores or sprains.

NEURALGIA.

Make a small muslin bag, fill it with salt, heat it very hot and lay it against the aching place ; it will prove a great relief, as salt retains the heat a long time.

NEURALGIA OR TOOTHACHE.

A towel folded several times and dipped in hot water and quickly wrung out and applied over the toothache or neuralgia will generally afford prompt relief.

PEARL WATER FOR THE FACE.

Half pound best Windsor soap scraped fine into half a gallon of boiling water, stir it well until it cools, add one pint spirits of wine and half an ounce of oil of rosemary, stir well; this is a good cosmetic and will remove freckles.

PENNYROYAL AND POTASH.

If mosquitoes or other blood suckers infest our sleeping rooms at night, we uncork a bottle of the oil of pennyroyal, and these animals will leave in great haste, nor will they return so long as the air in the room is loaded with the fumes of that aromatic herb. If rats enter the cellar, a little powdered potash thrown in their holes or mixed with meal and scattered in their runaways, never fails to drive them away. Cayenne pepper will keep the buttery and storeroom free from ants and cockroaches. If a mouse makes an entrance into any part of your dwellings, saturate a rag with cayenne, in solution, and stuff it into the hole, which can then be repaired with either wood or mortar. No rat or mouse will eat that rag for the purpose of opening communication with a depot of supplies.

PREVENTION OF DIPHTHERIA.

Drink a small portion of lime water occasionally.

PEARL WATER FOR THE COMPLEXION.

One pound castile soap, one gallon water, dissolve, then add one quart alcohol, two drachms each of oil of rosemary and oil of lavender, mix well.

PHYSIC FOR A HORSE.

Take one quart warm water, and make a strong salt brine and give it to him.

REMEDY FOR BURNS.

One teacup of lard and the whites of two eggs, stir together until thoroughly mixed, then spread on a linen rag and apply; change as often as necessary.

REMEDY FOR FEVER AND AGUE.

Peruvian bark, two ounces; wild cherry treebark, one ounce; cinnamon, one drachm, all pulverized; capsicum, one teaspoonful; sulphur, one ounce; port wine, two quarts. Let stand a day or two. Always buy the Peruvian bark and pulverize it, as most ready pulverized articles are adulterated. This is the reason why more cures are not performed by it. Dose, a wineglassful every two or three hours a day until all is used. This mixture will be found excellent for intermittent fever and fever and ague.

RUPTURE SALVE.

Take black root and marshmellow root and marshmellow heart, of each three ounces, have all pulverized, then mix with water to a thick salve. Let it stand four hours, then add three ounces fresh butter without salt, mix it well. Apply once a day warm.

RHEUMATISM.

Poke root sliced thin and fried in clean lard, rub well, as it also strengthens the sinews.

SORE THROAT AND MOUTH.

Five cents worth chloride potasse, half to be dissolved in half pint water hot, when cool gargle the throat.

SORE THROAT.

If the throat is very sore wring a cloth out of cold salt water and bind it on the throat tightly when going to bed, cover it with a dry towel; this is excellent.

TO STOP BLEEDING.

A handful of flour bound on the cut.

TO CURE A DOG BITE.

Soot and lard, equal parts, mix into a salve and apply every five minutes.

TO CURE SORES OF LONG STANDING.

Take one egg and half its quantity in tar, and a small quantity of sweet oil; mix well, and use until healed.

TETTER OINTMENT.

Red precipitate, five drachms; corrosive sublimate, two drachms; lard, ten ounces; mix cold.

TO PREVENT BEING OVERCOME BY SMOKE.

If a person in a house on fire has the presence of mind to apply a wet cloth or handkerchief to his mouth or his nostrils a passage can then be effected through the densest smoke without any serious inconvenience.

TO EXTIRPATE WARTS.

Take blossoms of the walnut tree, rub the wart with them and they will soon heal.

TO PREVENT HORSES FROM GOING BLIND.

When one of the eyes of a horse threatens to get blind take wagon grease of a wheel that has been run, grease the eye of the horse with it. It helps, and will maintain healthy eyes.

TO TAKE OUT POISON.

A fresh piece of liver tied on a wound inflicted by a nail or glass will draw the poison out and relieve the pain.

TO REMOVE FRECKLES AND TAN.

One pint tincture benzoin, half pint tincture tolu, half ounce oil rosemary; put one teaspoonful of the above mixture in quarter pint of water and with a towel wash the face night and morning.

WORM TEA.

Half ounce pink root, quarter ounce each of senna and manna, one scruple pulverized rhubarb, divide in two parts, make tea of one-half, give the child until it physics; if the one-half is not sufficient, make tea of the other half and continue on with it.

WEAK EYES.

Get a five cent cake of elder flowers at the druggists and steep in one gill of soft water in an earthen vessel, strain nicely and then add three drops of laudanum, bottle it tight and keep it in a cool place; use it as a wash, allowing some to get in the eyes. Follow this and relief is certain. If the eyes are much inflamed or very painful bind them up with a soft cloth, moistened with the eye wash, on going to bed, and also a tea made of elder flowers and drank would help cleanse the blood.

WHOOPIING COUGH CURE.

Tea made of the seeds of sunflowers and drank freely is said to be very efficacious.

WHEN A HORSE DOES NOT EAT.

Rub its teeth well with pepper and garlic, and it will soon eat again with great appetite. It is a good remedy.

PAIN CONQUERER.

An excellent cure for dyspepsia, toothache, sick stomach, chronic or inflammatory rheumatism, neuralgia, etc. : Oil of wintergreen, one-fourth ounce; oil of cinnamon, one-half drachm; oil of sassafras, one half drachm; oil of origanum, one-half drachm; oil of peppermint, one-half drachm; oil of hemlock, one-half drachm; tincture of guaiac, one ounce; tincture of colchium, one ounce; tincture of arnica, four and three-fourth drachms; camphor gum, one and one-fourth scruples; tincture gum myrrh, one ounce; chloroform, one and one fourth drachms; alcohol, four and one-half ounces; mix. Dose, one teaspoonful with one tablespoonful of water three or four times a day after each meal. Children two to three or five drops, according to age, in a little sweet water. Use for pains of all kind, headache, sick stomach. It is also very good for dyspepsia—take one teaspoonful right after meals, three times a day, and you will soon find relief. For toothache one drop in the tooth, or

more. Rheumatism, chronic or inflammatory, and neuralgia, or pain in the limbs or frost bites. For cramps, colic and diarrhœa, take as often as the case may require. In most all cases you can use external applications by rubbing briskly. Use no water in bathing.

MISCELLANEOUS.

AMERICAN WRITING INK.

Extract of logwood, two ounces; bichro potash, half an ounce; and boiling water, one gallon.

ARTIFICIAL HONEY.

To ten pounds sugar add three pounds water, forty grains cream tartar, ten drops essence peppermint, and three pounds strained honey; first dissolve the sugar in water and take off the scum, then dissolve the cream tartar in a little warm water, which you will add with some little stirring, then add the honey, heat to a boiling point, and stir for a few minutes.

A PREVENTIVE OF MOTHS.

After wiping up the floor before putting the carpet down, sprinkle it all over with salt, while damp; this will greatly prevent moths.

BED BUG POISON.

Scotch snuff mixed with soft soap and applied with a brush or feather into all the cracks and crevices will destroy them.

ANOTHER FOR BED BUGS.

A strong decoction of ripe, red peppers is said to be as efficacious an antidote to bed bugs as can be selected from all the recipes.

BRINE THAT PRESERVES BUTTER A YEAR.

To three gallons of brine strong enough to bear an egg add one quarter pound loaf sugar and one table-spoonful saltpetre, boil the brine and when it is cold strain carefully, pack butter closely in small jars and allow the brine to cover the butter to the depth of at least four inches, this completely excludes the air; if practicable make your butter into small rolls, wrap each carefully in a clean muslin cloth, tying up with a string, place a weight over the butter to keep it submerged in the brine.

COCKROACH POISON.

Equal parts oatmeal and plaster paris sprinkled where those pests congregate will soon banish them.

CEMENT FOR GLASS.

Dissolve one ounce isinglass in two wine glasses of spirits of wine.

FOR CLEANING SILVER WARE.

One teaspoonful ammonia to a teacup of water will clean gold or silver jewelry. A few drops of clear aqua ammonia poured on the underside of diamonds will clean them immediately, making them very brilliant.

FURNITURE POLISH.

Alcohol, two ounces; linseed oil, two ounces; wintergreen oil, five drops; analine, four drops.

FOR MENDING RUBBER GOODS.

Equal parts of dammar varnish and asphaltum, with a little turpentine will make an easily coating, which makes them as good as new again.

FOR SPRINKLING PLANTS.

Infuse one pound tobacco in a gallon of boiling water in a covered vessel until cold.

FOR LICE IN VINES.

Boil half pound tobacco in two quarts water, strain, then add half pound soft soap and one-fourth pound sulphur.

GOLDEN OINTMENT.

Melt eight ounces yellow beeswax with one pound lard, over hot water, and then stir in one ounce camphor gum, till it is dissolved, cool till the hand can be borne on pan, and then thoroughly stir in one ounce oil organum, and one ounce laudanum, till all is smooth and free from lumps. Keep in covered tin boxes.

HOW TO CLEAN GLOVES.

Wash them in a little benzine, rubbing and squeezing them until clean; if much soiled use a fresh supply of benzine; hang up in the air to dry.

HOW TO MEND CHINA.

Take a very thick solution of gum arabic in water, and stir into it plaster of paris until the mixture becomes a viscous paste. Apply it with a brush to the fractured edges, and stick them together. The article cannot be broken in the same place. The whiteness of the cement renders it doubly valuable.

HOW TO RENEW GILT FRAMES.

Rubbing with a sponge moistened in turpentine brightens the frame almost equal to new.

HOW TO REMOVE INSECTS FROM FRUIT TREES.

Place an empty barrel smeared with tar among the fruit trees with a light set in the bottom; the insects will be attracted by the light and circling around it will stick in the tar.

HOW TO RAISE A GOOD SUPPLY OF FRESH EGGS.

Give to each hen an ounce of fresh meat every day, and mix a small amount red pepper with their food; during the winter give them plenty of grain, lime and water.

HOW TO REMOVE TAR FROM CLOTH.

Rub well with turpentine and soon all traces of it will disappear.

HOW TO DRIVE MOSQUITOES FROM A ROOM.

The smoke of burning camphor will expel those nightly pests from your room. A piece of sponge or flannel dipped in camphorated spirits and fastened to the top of the bedstead will secure you immunity at night.

HOW TO MANAGE BROOMS.

By wetting brooms in boiling suds once a week they will become very tough and will not cut a carpet, they will also last much longer and always sweep like a new broom.

HOW TO CATCH FISH.

Take the juice of smallage or lovage and mix with any kind of bait. As long as there remain any kind of fish within many yards of your hook you will find yourself busy pulling them out.

ANOTHER NO. 2.

Put the oil of rhodium on the bait when fishing with the hook and you will always succeed.

HOW TO CATCH GAME.

Such as raccoons mink, muskrats, weasels, etc.: Valerian one ounce, commercial musk quarter ounce, whiskey one pint; mix and let stand two weeks. Put a few drops of this on your bait.

IVORY HARNESS POLISH.

Mix ivory black with copal varnish; the best method of mixing is to rub the black with a small quantity of the varnish, until it is all moistened, and then add a sufficient quantity of the varnish to reduce it to the proper degree of consistency; this black being elastic can be used upon collars as well as other parts of the harness and as a renovator for carriage tops, etc.

INK ERADICATOR.

Fill one two-ounce bottle with a saturated solution of oxalic acid (as much as the water will dissolve), and another with a saturated solution of chloride of lime; label each, then with a little glass rod or wood toothpick with smooth end, apply a little of the acid to a blot or ink mark, gently rubbing till the ink is solved, blot the paper, and apply in same way with a separate rod a little of the lime, and then blend in a little more of the acid, and blot; repeat if necessary.

MAHOGANY STAINS.

Break two ounces of dragon's blood in small pieces and put them in a quart of rectified spirits of wine, let the bottle stand in a warm place and shake it frequently; when dissolved it is fit for use and will render common wood an excellent imitation of mahogany.

SILVER WASH.

One ounce of nitric acid, one ten cent piece, one ounce quicksilver. Put in an open glass vessel and let it stand until dissolved, then add one pint of water and it is ready for use. Make it into a powder by adding whitening, and it may be used on brass, copper, German silver, etc.

SODA CREAM.

Boil one quart each of granulated sugar and boiling water ten minutes; set to cool; dissolve two ounces tartaric acid in four tablespoons cold water, and add to the syrup, add white of an egg, beaten, in one tablespoon warm water, also three teaspoons lemon or vanilla, bottle and keep cool.

To Prepare for Drinking—To two-thirds glass cold water and two tablespoons syrup, add soda size of a bean; stir quickly and drink.

TO REMOVE INK FROM CARPET.

If ink is spilled on the carpet throw a quantity of salt on it, which will quickly absorb the ink, take this up and put on more salt, keep repeating this,

rubbing it well into the ink spot until the ink is all taken up by the salt, then brush the salt out of the carpet.

If soot falls upon the carpet or rug do not attempt to sweep it until it has been covered thickly with dry salt, it can then be swept up properly and not a spot or stain will be left.

TO CLEAN FURNITURE.

When furniture is somewhat marked or scratched make a mixture of three parts linseed oil and one part spirits of turpentine; it not only covers the disfigured surface but restores wood to its natural color and leaves a lustre upon its surface. Put on with a woolen cloth and when dry rub with woolen.

TO PREVENT TURNERS' WOOD SPLITTING.

Small pieces of valuable wood, such kind as are used for turning are very liable to split outward from the center; to prevent this soak the pieces when first cut in cold water twenty-four hours, then boil in hot water two or three hours, then dry slowly and under cover; this will be found useful in making handsome mantle toilet and other articles from sumac, cherry and other woods that never grow very large.

TO STAIN WOOD THE COLOR OF WALNUT.

Take walnut hulls and boil them down to a strong liquid, apply with a brush, and when dry rub with a woolen rag and then varnish.

TO PRESERVE EGGS FOR SIX MONTHS TO ONE YEAR.

Take good sound eggs and put them in strong lime water, or pack them in dry salt.

TO CATCH MANY FISHES.

Take roast corn and mustard grain and the feet of a weasel; hang them in a net and the fish will congregate there.

TO DRIVE AWAY BED BUGS.

Take the scrapings of the hoof which the farrier cuts when shoeing a horse. Boil them well in water, with it wash the bedsteads or whatever may be infested with the pests. It has often been satisfactorily tried.

TO TAN SKINS.

Sprinkle first with alum, then salt, and lastly with bran, then roll it together and let lay for a week or ten days, then finish up by rubbing until they become soft.

TO TAN RAW HIDES.

When taken from the animal spread it fleshside up, then take two parts salt and two parts saltpetre and alum combined, pulverize it, then sprinkle it evenly over the surface, roll it up for a few days until dissolved, then take off what flesh remains, nail the skin to some building in the sun, stretch it tight; to make it soft like harness leather rub it over with neatsfoot oil, fasten it up in the sun again, then rub out all the oil you can with a wedge shaped stick, and it is tanned with the hair on.

TOOTH POWDER.

Have a druggist thoroughly mix in a mortar, equal parts of pulverized borax and orris root, and a little precipitated chalk; a drop or so of any essential oil will perfume the powder.

THE DOMINIE'S SOFT SOAP.

Shave two and one-half bars Lautz Brothers "Marseilles soap" and melt in two gallons of soft water, add one and one fourth pounds of sal soda and one-fourth pound powdered borax; when all is melted pour in keg or barrel with ten to twelve gallons warm water; stir in thoroughly two tabespoons strong ammonia, two of alcohol and one of turpentine; stir occasionally till stone cold. This soap is ready for use as soon as mixed. The borax, soda, turpentine or ammonia may be increased if desired.

TO CLEAN SILK.

A mixture of alcohol and highly rectified benzine is excellent for cleaning ribbons and silks. It is applied with a clean sponge. In using the mixture care should be taken not to be near a stove or lamp.

TO DRILL HOLES IN GLASS.

Break the point off a file, a three-cornered one, then add coal oil and commence drilling.

TO REMOVE FRUIT SPOTS FROM COTTON GOODS.

Apply cold soap, then touch the spot with a hair pencil or feather dipped in chlorate of soda, then dip immediately in cold water.

TO DESTROY RED SPIDERS.

A teaspoonful salt in a gallon water, sprinkled over the plants, and in a few days sprinkle with pure water.

TO PREVENT PUMPS FROM FREEZING.

Take out the lower valve in the fall, drive a tack under it, projecting in such a way that it cannot quite close, the water will then leak into the well or cistern, while the working qualities of the pump will not be damaged.

TO EXTERMINATE BED BUGS.

Cedar oil five cents worth, and ten cents worth turpentine, mix, put in a small can like those used in sewing machines and oil wherever there is a necessity.

TO DRIVE FLIES FROM A ROOM.

Clusters of clover hung in a room and left to dry and shed their perfume through the air will drive away more flies than sticky saucers of molasses and other fly traps and fly papers can collect.

TO CLEAN BRASS.

Oxalic acid half ounce to a pint of soft water is one of the best means known for cleaning and brightening brass work.

TO KEEP FLIES OFF GILT FRAMES.

Boil three or four onions in a pint of water and apply with a soft brush.

TO CURE BUTTER.

Two parts best common salt, one part sugar and one part saltpetre, beat and mix well together; take one ounce of this to every pound of butter, work it well into a mass and close it up for use. Butter thus cured appears of a rich marrowy consistence and fine color and does not acquire a brittle hardness nor taste salty; it will keep good for three years if let stand three or four weeks before opening it.

PICKLES.

CHILI SAUCE.

Eighteen large ripe tomatoes, one large onion, one red pepper, one teaspoon each of cloves, allspice and cinnamon, one tablespoon salt, one cup sugar and one cup vinegar; boil slowly two hours.

CHOW CHOW.

One-half peck green tomatoes, sliced, sprinkled with salt and left to stand over night; in the morning drain, chop fine and add one large cabbage chopped fine; pour boiling water over them, let stand one-half hour, drain dry through colander and mix with one quart onions, four ripe peppers, one bunch celery, each chopped fine, and one ounce mustard seed, one pound sugar, one quart vinegar, one tablespoon mustard, and one ounce grated horseradish.

CUCUMBER PICKLES.

Place cucumbers in brine strong enough to bear up an egg and let them stand over night; rinse in the

morning and pour over them boiling vinegar to cover, add horseradish root and spices if desired; place in cans or jars.

COLD TOMATO CATSUP.

Skin and remove soft parts and seeds from one peck tomatoes, and press out under weight as much juice as possible, chop fine and add six red and green bell peppers and two onions, each chopped fine, one-half cup salt, one cup brown sugar, one cup white mustard seed, two teaspoons black pepper, three of celery seed, one of ground cinnamon, one quart of good vinegar, and nutmeg to taste; mix thoroughly.

CUCUMBER PICKLES.

The old style of laying cucumbers down in brine, then, when wanted for use, soaking them out in a brass kettle, to make them green, is tedious, and, I think, rather dangerous. Now, I have good, nice, solid pickles that were put down last summer, and the following is my method of preparing them: I pick from the vines, wash carefully, and when dry put them in good cider vinegar; tie a paper over the top of the jar; some seal them, but I have not. I like this way very much.

CHILI SAUCE.

Twelve ripe tomatoes, four ripe peppers, two onions, two tablespoonful sugar and two of salt, three cups of vinegar, a little cinnamon; peel the tomatoes and chop them fine, also the peppers and onions; boil all together one hour.

GREEN TOMATO PICKLES.

Slice one peck green tomatoes and let them stand twelve hours in brine made of one gill salt and water enough to cover them, then rinse in fresh water, and boil slowly fifteen minutes in preserving kettle in one gallon strong vinegar, three pounds brown sugar, four large onions sliced thin, ten small green peppers, two tablespoons each of ground cloves, cinnamon, ginger, and one of mustard.

HIGDOM.

Chop not too fine twenty-five small or seven large cucumbers, one large head cabbage, two quarts onions, three quarts each of green tomatoes and green peppers; soak over night in brine; then drain and cook a little in one gallon vinegar, one pound brown sugar, one-half pound mustard seed, with cinnamon, cloves and allspice in a bag

MUSTARD PICKLES.

Put in brine over night two quarts each of cucumbers, green tomatoes and small onions, and two heads of cauliflower. In the morning rinse, and add them to one gallon vinegar, one pound ground mustard, one pound sugar, one large cup flour. When this has been brought to a boil, heat slowly and can.

PICKLED OYSTERS.

Take the oysters and let them scald in their own liquor, pick them out and let them drain, strain liquor and take enough to cover the oysters, add to this a pint of cider vinegar, a teaspoonful of whole black pepper, one tablespoonful of allspice, a little mace and one lemon sliced; boil this and pour over the oysters, cover tight. This will be sufficient to pickle one hundred oysters.

PICKLED EGGS AND BEETS.

Boil six beets till tender, see that they keep their color, remove skins and slice; boil one dozen eggs, remove shells, and cover beets and eggs together with vinegar, adding a little salt; will be ready in a day.

SWEET PICKLES.

One pound fruit, three of sugar, one pint vinegar, one ounce cinnamon, one-half of cloves. This may be used for any kind of pickling fruit.

SPICED TOMATOES.

Take green tomatoes, slice them, and to each quart of vinegar take one pound sugar (or if the vinegar is very strong, take a pound of sugar to a pint of vine-

gar); take a tablespoonful of cloves and one of cinnamon; to every gallon peel a middling sized onion, tie it in a cloth and boil it along; boil the tomatoes until moderately soft; leave the onion in the tomatoes until used.

SPICED PEACHES.

Select nice ripe peaches, rub off the fur with a coarse towel, put them into a preserving kettle, as many as it will hold, and to every pint of sharp cider vinegar add one pound sugar, one ounce of stick cinnamon and half teaspoonful cloves (always have enough of the vinegar, sugar and spices to cover the fruit), put all into a kettle and let it come to a boil, then take out the peaches carefully and boil the sugar, vinegar and spices fifteen or twenty minutes longer, and when it has boiled that long pour over the peaches, and when cold tie them up and keep in a cool, dry place. Pears, quinces, cherries and plums can be done in the same way.

SPICED APPLES.

One quart vinegar, six cups sugar; boil sugar and vinegar and skim, then add one teaspoonful of cinnamon, cloves and allspice, boil in this syrup sweet apples cut in halves (do not pare the apples), boil until soft, but not till they break.

STUFFED BELL PEPPERS

Cut the peppers at one side, remove seeds, and fill with cold meat of any kind minced fine with a little onion, and mixed thoroughly with bread crumbs seasoned highly, with a little celery seed added, and moistened with gravy or milk. Bake in dripping pan twenty minutes; serve hot, one to each person.

TO PICKLE STRING BEANS.

Place them in a pan with alternate layers of salt and leave them thus for twenty-four hours, drain them and place them in a jar with allspice, cloves, pepper and a little salt; boil enough vinegar to cover them, pour over them and let them stand till the next day;

boil the vinegar the second time and pour it on again ; the next day boil the vinegar for the last time, pour it over the beans, and when quite cold cover the jar tightly and set in a cool place.

TOMATO CATSUP.

One-half bushel tomatoes, two quarts vinegar, one-half pound salt, two tablespoons each of black pepper, allspice and cloves, one of red pepper, four of mustard, one-half pound of sugar ; boil four hours.

TOMATO SOY.

Slice one-fourth inch thick one peck green tomatoes, sprinkle in layers with one pint of salt, let stand till morning, drain off and add one ounce whole cloves, one of allspice, one-half pound white mustard seed, one-fourth pound made mustard ; cover with vinegar and boil twenty minutes. Onions may be added if desired.

PIES.

APPLE PIE.

Line pie plate with rich crust, fill with finely cut sour apples, one and one-half cups sugar, sprinkle with flour, a pinch of salt, grated nutmeg, and a little fine cut lemon peel, wet edge of crust and cover ; bake till apples are thoroughly done, if apples are not juicy add a little water ; bind edge.

APPLE CUSTARD PIES.

No. 1—Stew sour apples, mash fine ; for each pie allow yolk one egg, one cup sugar, one-half cup butter and one-fourth nutmeg, grated. Bake with one crust ; use white of egg as frosting, spread on pie after it is baked ; return to oven and brown.

No. 2—Three cups stewed apples, two cups sugar, one-half cup melted butter, four eggs, whites and yolks beaten separately. Bake with one crust.

CHOCOLATE PIE.

Roll a thin crust, prick it, and bake. Take three cakes "German Sweet Chocolate," one cup milk, yolks two eggs, one and one-half tablespoons flour, pinch of salt, and vanilla; after cooking until smooth and thick, put in the baked crust; beat the two whites and three tablespoons granulated sugar for frosting; spread on chocolate and bake till light brown.

COCOANUT PIE.

One pint sweet milk, one tea cup cocoanut, two eggs, one cup sugar and a little salt.

CREAM PIES.

No. 1—Two-thirds cup sour cream, two-thirds cup sweet milk, two-thirds cup sugar, one-half cup raisins, stoned and chopped, yolks three eggs, white of one egg and pinch of salt; bake like a custard; when done beat two whites with three tablespoons granulated sugar; brown in oven.

No. 2—Cover pie tin with crust, prick with fork, then bake.

Filling—Heat one pint milk to boiling, add one cup sugar, yolk two eggs, one-half cup flour; cook thoroughly and flavor with vanilla; pour on crust previously baked, beat whites of eggs stiff, add three tablespoons granulated sugar and beat well; pour over pie and brown.

CORN PONE.

Take one quart buttermilk, a tablespoonful lard, one egg, teaspoonful soda, teaspoonful salt, teacupful wheat flour, tablespoonful sugar, and corn meal to thicken; bake in pans.

LEMON PIES.

No. 1—Grate rind of one lemon, peel and slice thin; add two eggs, one cup sugar, one-half cup water and one tablespoon flour; beat well and bake with two crusts.

No. 2—Crust: One pound lard to one teacup water and one teaspoon salt.

Filling—Four lemons and peel of one lemon, five cups sugar, four eggs and five cups water; boil half an hour; put eggs in when cold; bake with two crusts.

No. 3—Juice and grated rind of two lemons, two cups powdered sugar, small piece of melted butter and two eggs; beat yolks of eggs and sugar together until light; beat whites to a froth and stir in last; bake with rich under crust.

No. 4—One large lemon, one egg, one cup water, one-half cup stoned raisins, chopped, one and one-half tablespoons corn starch, one cup sugar, and pinch of salt; peel the thin yellow from the lemon and chop very fine, chop raisins, add the other things and bake in two rich crusts.

No. 5—The juice and grated rind of one lemon, one cup sugar, two eggs, one cup boiling water and one tablespoon corn starch dissolved in cold water; add beaten yolks to sugar and lemon juice; stir corn starch into the boiling water; when well cooked pour over the eggs, sugar and lemon; beat hard, have pie crust baked; fill with this mixture; place in oven till firm; then cover with a meringue made from whites of two eggs and two tablespoons granulated sugar. Brown in oven.

LEMON CUSTARD.

One grated lemon, three well beaten eggs, one pint water, one cupful cracker crumbs, oyster crackers preferred, sweeten to taste.

MOCK MINCE PIE.

One egg, one half cup molasses, one-half cup sugar, three tablespoons vinegar, one cup chopped raisins, small piece butter, spice, salt, and four large crackers.

MINCE PIE.

Three pounds of beef, half pound suet, boil the beef, then chop it fine, have half as many apples as beef, one pint rum, cloves, cinnamon, mace and nutmeg to taste, sweeten and thin it sufficiently with water.

PEACH PIE.

Line a pie plate with puff paste, fill with pared peaches in halves or quarters well covered with sugar, put on upper crust and bake; or make as above without upper crust and bake until done, remove from oven and cover with meringue made of whites two eggs beaten to stiff froth with two tablespoons powdered sugar; return to oven and brown slightly; canned peaches may be used, two-thirds cup sugar, and one tablespoon flour, allow for one pie.

PIE PLANT PIE.

Cut the pie-plant into pieces, pour over it one cup sugar and one egg, beat all together, add two teaspoons corn starch, mix in a cup with a little cold water, and boiling water added to fill cup, when the corn starch is cool; bake in double crusts. Make lemon pies the same way. One cup raisins may be added.

PINEAPPLE PIE.

One large pineapple or two small ones (chop fine), two cups sugar, three tablespoonsful corn starch, three eggs, one cup sweet milk or water; this will make three pies, bake with two crusts.

PINEAPPLE NO. 2.

One grated pineapple, one grated lemon, yolks of two eggs, milk enough for one pie, sweeten to taste; the whites of two eggs for a meringue.

RAISIN PIE.

One cup raisins stoned and chopped fine, one cup hot water thickened with three tablespoons flour, butter size of hickory nut, one cup sugar, one teaspoon vinegar, and a pinch of salt; cook and add raisins.

SUGAR CRUMB PIE.

Take two cups flour, one cup and a half white sugar, three-fourths of a cup of butter and lard, rub well together, then take out a cupful to put on the pies before baking; after you have one cup, mix the rest with a half cup sweet milk, two eggs, and two teaspoonsful baking powder; flavor with nutmeg.

 PUDDINGS AND SAUCES.

APPLE DUMPLINGS.

One pint sweet milk, two eggs, two teaspoons cream tartar, one teaspoon soda, one tablespoon each of butter and lard and a little salt; mix quite firm, roll and cut in nine squares; fill with quick cooking apples and make into dumplings; put in steamer, cover tight and steam about half an hour; serve with any favorite sauce. These may be baked.

APPLE JACK, OR COAKA

Take a piece of bread dough enough for a loaf; after it is raised, add one egg, one tablespoon butter, one-half cup sugar, work all together, set to rise; when light roll to fit a dripping pan, place on top one-eighth pieces of apples laid closely all over, sprinkle with sugar, a little cinnamon and bits of butter; let rise a little while, bake, and serve with coffee.

APPLE JONATHAN.

One pint milk, two eggs, one-half tea cup lard, one small teaspoon salt, two teaspoons cream tartar, one teaspoon soda, and flour enough to make a stiff batter; line a pudding pan with half the batter, put a thick layer of apples or any other fresh fruit, and cover with the remaining batter; bake till the fruit is done, serve with egg or clear sauce.

APPLE PUDDING.

Two pounds nice juicy apples, pared and boiled, pressed through a colander; add one tablespoon butter while hot, one-half pound white sugar; when cold add six eggs, grated rind of lemon; pour in deep dish and bake one half hour.

APPLE SNOW.

Put one pint milk in double boiler, let it come to a boil, add a small tablespoon corn starch dissolved in cold water; beat yolks of two eggs and stir while boiling five minutes, add a little salt and flavor when cold.

Meringue—Peel and grate one large, sour apple, sprinkling as you grate, with one teacup powdered sugar; break into this whites of two eggs, beat all together until very stiff and pour over custard.

A GOOD DISH.

Mince cold beef or lamb, if beef put in a pinch of pulverized cloves; if lamb a pinch of summer savory to season it; a little pepper and some salt, and put it in a baking dish, mash potatoes and mix them with cream and butter and a little salt, and spread them over the meat, beat up an egg with cream or milk a very little, spread it over the potatoes and bake it a short time, sufficient to warm it through and brown the potatoes.

AMERICAN TOAST.

To one egg thoroughly beaten put one cup sweet milk and a little salt. slice light bread and dip into the mixture, allowing each slice to absorb some of the milk, then brown on a hot buttered griddle; spread with butter and serve hot.

BREAD OMELET.

One large teacupful of bread crumbs and one teacupful of cream, a dessert spoonful of butter, salt and pepper to taste, also a little nutmeg; when the bread crumbs have absorbed all the cream add three well beaten eggs and fry in butter.

BREAD PUDDING.

One quart milk, four eggs, the whites of three more for meringue, two cups very fine dry bread crumbs, one tablespoon melted butter, one teacup sugar, juice and one-half the grated peel of one lemon; beat eggs, sugar and butter together, soak crumbs in milk, mix all well, beating hard and rapidly; season and bake in greased baking dish; when almost done cover with a meringue made of whites of three eggs and three tablespoons granulated sugar; beat well and meringue will not fall. For queen of puddings add a layer of jelly between the pudding and meringue.

COCOANUT PUDDING.

One quart milk, a little salt; take one cup cocoanut and scald, add one cup sugar, three teaspoons corn starch, yolk four eggs, well beaten, and stir in the milk, flavor, bake three-fourths of an hour; when done beat whites of four eggs to a froth, add two tablespoons sugar and pour on top; brown in oven.

CHOCOLATE PUDDING.

One pint sweet milk, scant pint bread crumbs, yolks three eggs, five tablespoons grated chocolate; scald milk, add bread crumbs and chocolate; take from the stove and add one-half cup sugar and beaten yolks. Bake half an hour. Make a meringue and proceed as in "Bread Pudding." Serve cold with sweetened cream.

CUSTARD PUDDING.

Heat one and one-half pints milk to nearly boiling, stir into this yolks of four eggs, one-half tablespoon corn starch, first dissolved in a little cold water, one half cup sugar and flavor with vanilla; let the whole thicken about as thick as custard; dip slices of any plain cake in milk and place in deep dish and pour over it the custard; when cold add to the top a meringue as for cocoanut pudding; brown lightly in oven.

CRANBERRY ROLLS.

Stew one quart cranberries in a little water, sweeten, drain off the juice and cool. Make a biscuit crust; after you have rolled it out spread with the fruit, roll it up, place in steamer and boil two hours or until biscuit crust is done. Serve with sauce made from the juice of fruit thickened with a little corn starch. Can use berries of any kind; cherries are especially nice.

CREAM PUFFS.

Melt one-half cup butter in one cup hot water, while boiling stir in one cup flour, cool, then stir in three eggs, one at a time, without beating; drop on buttered tins and bake about twenty-five minutes in a moderate oven.

For the Cream—One-half pint milk, one egg, three tablespoons sugar, two large tablespoons flour, boil an flavor; when baked open the side of each puff, and fill with cream.

CHARLOTTE RUSSE.

One pint sweet cream whipped light, one-half ounce gelatine dissolved in one gill hot milk, whites of two eggs beaten to a stiff froth, one teacup powdered sugar, and flavor with vanilla; mix the cream, eggs and sugar, flavor and beat in the gelatine and milk last, added when cold; line molds with slices of sponge cake or lady fingers; fill with the mixture and set upon ice to cool.

CORN STARCH PUDDING.

Bring to boil in double boiler, one pint milk, then add three tablespoons sugar, two of corn starch, dissolved in a little milk, and last, whites of three eggs, beaten stiff. Beat this and cook a few minutes, then pour in cups till half full, and cool; serve with one pint milk brought to boil, add three tablespoons sugar, then beaten yolks of three eggs thinned with one tablespoon milk, stir till it thickens, then flavor to taste.

ENGLISH PLUM PUDDINGS.

No. 1—One-half pound sugar, one-half pound stoned raisins, one-half pound sultana raisins, one-half pound currants, one-half pound suet, one-fourth pound grated bread crumbs, one-fourth pound flour, two ounces each of candied lemon and orange peel and citron, one teaspoon salt, four eggs, one-fourth spoon each of cloves, allspice and cinnamon and one-half nutmeg grated; fill pound baking powder boxes two-thirds full, cover and steam four hours. This pudding will keep for months; when you wish to use cut in slices, set on a plate in the steamer for half an hour. Serve with any rich sauce.

No. 2—One loaf baker's bread soaked in milk, two pounds brown sugar, two pounds raisins seeded, one pound currants, one-half pound citron sliced thin, one-half pound suet chopped fine, one-half cup flour, four eggs, one tablespoon salt, one teaspoon cinnamon, one nutmeg, one teaspoon allspices, and one teaspoon cloves; boil in cloth or steam as above.

FIG PUDDING.

One pint fine bread crumbs, one cup chopped suet, one cup sugar, two eggs, and one-half pound figs; chop figs, add suet, crumbs and eggs, one-half teaspoon salt; steam three hours in same dish you serve it in; keep covered while steaming.

FRUIT, OR BERRY PUDDING.

One cup sugar, one cup milk, one pint flour, three eggs, one quart berries, one-half teaspoon mace or nutmeg, four large teaspoons butter and two teaspoons baking powder; roll the berries well in flour, stir in batter and bake half an hour. Serve with sauce (see sauces).

FRUIT PUDDING.

One-half box gelatine soaked in one-half pint cold water over night; in the morning add one-half pint boiling water, two cups sugar and juice two lemons; stir until dissolved, strain and when pretty stiff stir in

the fruit; one orange, four figs, six dates, each cut in bits; two bananas sliced, sixteen blanched almonds and some malaga grapes or raisins; turn into a mold, let harden, serve with whipped cream.

FRUIT PUFFS.

One pint flour, two teaspoons baking powder, one-half teaspoon salt; sift all together, then stir in sweet milk until a thick batter is formed, put a tablespoon of the batter into teacups, until half is used, then place on this a spoonful of any kind of fruit without the juice; put rest of batter in each cup and steam twenty minutes. Eat with sauce.

GERMAN PUFFS.

Three cups flour, three cups milk, three eggs, whites and yolks beaten separately and very light, three teaspoons melted butter, and pinch of salt; pour in nine well-buttered cups, and bake to a fine brown; eat hot with sauce.

GREEN CORN PUDDING.

Grate one dozen ears green corn, beat into it four eggs, one tablespoon butter, one quart sweet milk, a little salt and pepper and two cups sugar; put milk in last. Flavor to suit; bake one hour.

GRAHAM PUDDING.

One cup raisins, one cup sweet milk, one cup molasses, two eggs, two cups graham flour and one teaspoon soda; steam three hours. Serve with sauce.

INDIAN PUDDING.

Boil one pint milk; while boiling stir in one large tablespoon Indian meal; cool a little, add two well beaten eggs, one pint cold milk, one tablespoon flour, stirred to a paste, one-half cup sugar, one-half cup molasses, one teaspoon cinnamon and a little salt. Bake one hour and a half.

ORANGE PUDDINGS.

No. 1—Cut four oranges in thin slices, cover with sugar in dish you intend to serve in; let one cup milk come to a boil, stir yolks two eggs and one tablespoon corn starch in boiling milk, boil five minutes and throw this over the oranges; stiffen the beaten whites of eggs with powdered sugar, cover top of pudding with this, and brown slightly, in oven.

No. 2—One cup sugar, one-half cup rolled crackers, two eggs, one-half tablespoon butter, and one orange, grate rind and squeeze the juice, one quart milk; bake as a custard.

PRUNE PUDDING.

One pound prunes stewed and chopped fine, then add one-half cup granulated sugar, one small teaspoon cream tartar, whites of four eggs, beaten stiff; put in dish and bake twenty minutes; served with whipped cream.

PLUM PUDDING.

Soak one cup dried plums in water over night; drain and dredge with flour; take two cups flour, two teaspoons baking powder, a little salt, butter size of an egg, one large tablespoon sugar, mix thoroughly; add enough milk to make stiff dough and stir in the plums, put in greased tin basin and steam one hour; serve with sauce.

POTATO CREAM.

Take well seasoned mashed potato, add to it the well beaten whites of three eggs, set in oven till light and puffy; serve.

RICE PUDDING.

One cup boiled rice, two eggs, one cup sugar, a little butter, one quart milk, one cup raisins, salt and nutmeg. Bake in a slow oven.

SALEM PUDDING.

One-half cup butter, one-half cup molasses, one-half cup milk, two cups flour, one-half teaspoon soda, one-half cup raisins, one-half teaspoon cloves, and a little salt; serve with sauce.

SAUCES.

Boiled No. 1—Stir two well beaten eggs, one cup sugar, one-half cup butter, melt over teakettle and add one-half cup cream, milk or water; flavor.

Boiled No. 2—Boil one-half cup butter, two cups sugar till clear; add two cups boiling water, and stir in an even teaspoon flour, made smooth in a little cold water; flavor with nutmeg or to suit.

Egg—Rub together two cups sugar, one-half cup butter, then beat to a foam with two well-beaten eggs, lemon or vanilla, and a little nutmeg.

Milk—Two eggs, one heaping cup sugar, five table spoons boiling milk, one-half teaspoon corn starch, one tablespoon butter; cook in double boiler and flavor.

STEAMED PUDDING.

One-half pint milk, two cups sifted flour, two eggs, one cup raisins, stoned and chopped, one cup suet, two teaspoons baking powder; steam two hours. Serve with sauce.

SUET PUDDING.

One cup molasses, one cup sour milk, three-fourths cup suet chopped fine, one cup currants, one cup seeded raisins, cut fine with scissors, three cups flour, one-half teaspoon soda, salt, cinnamon and cloves to taste; steam three hours, serve with hard and soft sauce; will keep.

STRAWBERRY TAPIOCA

Soak one cup tapioca in water until clear, then pour it over two-thirds cup strawberries, one-half cup sugar, and bake one-half hour; serve with sugar and cream.

TAPIOCA AND INDIAN PUDDING.

Soak large spoon tapioca over night, in the morning scald in one quart of milk, when hot stir in four table-spoons Indian meal wet with cold milk, and large lump

of butter, let boil ten minutes ; when cool add two eggs well beaten, one-half cup molasses, one cup sugar, a little ginger, nutmeg and salt, and last a cup of cold milk ; beat well and bake three hours.

TAPIOCA PUDDING.

Soak over night three tablespoons of tapioca, take one quart milk, one teacup sugar, put in tapioca and let cook in dish set in water until clear, then add yolks three eggs, one tablespoon corn starch, and cook a few minutes ; take off and flavor with vanilla, put in earthen dish and cover with the whites three eggs, beaten stiff ; sweeten, then brown in oven.

SALADS.

SALADS.

Cabbage—Mix one quart chopped cabbage, pepper and salt, and four chopped hard boiled eggs ; pour over this when boiling hot, one-half cup weak vinegar, one-half cup butter, one tablespoon mustard and three of sugar.

Chicken — Mix chopped cold chicken, three-fourths as much chopped celery or lettuce, three hard boiled eggs sliced thin, pepper and salt ; pour over this, boiling hot, one tablespoon butter, two of sugar, one-half of flour, one teaspoon mustard, one egg and three-fourths cup vinegar.

Fish—Pick fine any cold cooked fish, add one half an onion chopped fine and season ; pour over this Mayonnaise dressing.

Lobster—Mix one can lobster chopped fine, twice the amount of celery, lettuce, or tender cabbage, whites of two hard boiled eggs chopped fine, and yolks rubbed smooth ; pour over this one raw egg beaten smooth with one teaspoon salt, a tablespoon mustard, two

tablespoons salad oil, added slowly, and vinegar to make sufficiently moist.

Potato—Mix six cold boiled potatoes cut in dice with one small boiled carrot chopped; pour over this Mayonnaise No. 2, made with onion vinegar; when cold grate over it yolk of hard boiled egg.

Salmon—Mix equal quantities of chopped canned salmon and celery or cabbage; just before serving pour over this, yolks of two hard boiled eggs, rubbed fine with the raw yolk of one, a pinch of sugar, salt and mustard, one-half teaspoon melted butter, one-half teacup vinegar; garnish with hard boiled eggs sliced.

DRESSINGS.

Mayonnaise No. 1—Cook in double boiler two eggs, whites added last, one tablespoon sugar, two of butter, two of vinegar, one of mustard, one teaspoon salt and pepper; when cold add cream to make thin as boiled custard.

Mayonnaise No. 2—Cook in double boiler, yolks of two eggs, one-half cup melted butter, one-third cup vinegar, one teaspoon sugar, one-half teaspoon mustard, one-half of salt and cayenne pepper; if too thick when cold add vinegar.

Onion Vinegar—Pour vinegar upon chopped onion and let it stand an hour, and then strain.

Mayonnaise, Kingsley—Stir well with a fork in a bowl, the yolks of two eggs, one-half teaspoon salt, one teaspoon mustard, and pinch of cayenne pepper; drop in slowly one-fourth pint olive oil until it thickens then add juice of half a lemon and three tablespoons vinegar, stirring constantly.

SOUPS.

ASPARAGUS SOUP.

Boil in quart of water till tender, one quart asparagus cut in inch lengths, rub through colander and return to the liquor; heat one pint milk, stir into it one

tablespoon butter rubbed with one of flour, cook a little, season, and pour into asparagus; bring to boil and pour into tureen over toast cut in dice. Serve hot.

BROWN BEEF SOUP.

Boil in saucepan one hour, three pounds beef cut in strips and three quarts water; have ready three onions sliced and fried in butter to light brown; add this to beef with one teaspoon each of cloves and Worcestershire sauce, one-half teaspoon each of pepper, mace and powdered savory, pinch of allspice, chopped celery, or one teaspoon celery essence; stew all till beef is in pieces, strain, return to fire, salt and serve.

CORN SOUP.

Pour one quart boiling water over can of corn chopped fine, cook one hour, rub through colander and return to kettle; season, boil one minute, stir in two tablespoons butter rubbed with one of flour; scald one pint milk, add it gradually to two beaten eggs; then add this to corn.

CONSOMMÉ ROYAL.

Put in copper pot one gallon cold beef stock, and eight eggs and their shells, two quarts of a little of all kinds of soup greens, twelve cloves, twelve allspice, two bay leaves and small handful salt, all well mixed; add small bits of ice, bring to boil over a slow fire, when the eggs will curdle and soup will clear, strain through cloth.

CREAM OF BEAN SOUP.

Bring gradually to boil in porcelain kettle, one pint beans, one-half pound pork, one-half an onion, and three quarts cold water; simmer till beans are well swelled, then boil till they are tender, skim beans, pass through colander and return to kettle, thicken with flour or corn starch, season with nutmeg and pepper. Serve hot with bread not fried in dice.

MUTTON SOUP.

Boil neck of mutton slowly three hours in two quarts water, add sliced carrots, turnips, tomatoes and potatoes, salt and pepper; then boil till meat drops from bones and stir in one egg beaten with one tablespoon flour; cook this through and strain.

NOODLE SOUP.

Boil till tender one pound meat in three quarts water, with salt, pepper and one cup rice; meanwhile mix two well-beaten eggs, a little salt and flour to make stiff; roll very thin, lay on moulding board till dry, then roll just as jelly cake; cut in thin shreds and add to meat ten to fifteen minutes before serving.

POTATO SOUP.

Boil together eight potatoes and two small onions in one quart water, mash hot, seasoning with pepper, salt and one-half tablespoon butter; pour on them the liquor and one quart boiling milk, and bring all to boil; beat an egg in tureen, strain the mixture and pour on egg, stirring constantly.

QUICK SOUP, WITH CANNED GOODS.

Soak a can of peas till very soft; press through coarse sieve, add one quart milk (or half water), butter size of an egg; bring to boil; thicken with corn starch to a cream, add salt, pepper and nutmeg. Serve hot with fried bread. Rice, potato, asparagus and celery soup may be made in same manner.

SOUP STOCK.

Bring to boil five or six pounds soup meat cut in pieces, two small onions, bunch of soup herbs, salt and pepper; then skim well and set aside to simmer, closely covered, six or eight hours; strain and set away. The next day skim off all fat. To a sufficient quantity of this stock add a small quantity of vegetables cut in dice, for Julienne soup; or maccaroni or vermicelli,

broken in small pieces and boiled half an hour, or a little barley boiled an hour may be added to stock, for maccaroni, vermicelli or barley soup.

TOMATO SOUP.

Boil together one quart tomatoes and one pint water twenty minutes; strain through colander and add one quart milk and scant half teaspoon soda; season with butter, pepper and salt and boil ten minutes.

VEAL SOUP.

Cover two veal shanks with cold water and cook till tender, strain and cool, then skim thoroughly; have ready one-half cup cooked rice, add the cold stock, bring to boil, add one quart milk, bring to boil, remove from fire and stir in two eggs well beaten; season to taste.

VEGETABLES.

BAKED MACCARONI.

Soak maccaroni in salted water till soft, then cook together one cup each of milk and cream, or two of milk, with one piece of butter, one egg, one tablespoon flour, one cup grated cheese; add maccaroni; put in deep dish, cover with cracker crumbs, and bake.

CREAM CABBAGE.

Beat together yolks two eggs, one half cup each of sugar and vinegar, butter size of egg, and salt; stir in agate dish till it boils; add one cup cream or milk, and pour over chopped cabbage.

CROQUETTES WITH GREEN PEAS.

Mince fine two cups of cold cooked chicken or veal, wet with a little milk or cream, season with salt, pepper, and a little curry powder, bind with one egg, heat it up; cool, then shape with hands, dip in beaten egg, roll in cracker crumbs, and fry in hot lard. Stew

and strain one cup of green or canned peas and stir them into a drawn butter sauce, and pour around the croquettes.

CANNING.

In canning apples, pears, peaches, etc., do not boil the fruit longer than is necessary to heat it thoroughly through, as too much boiling destroys its flavor.

CATSUP.

One half bushel skinned tomatoes, one quart good vinegar, one pound salt, one-quarter pound black pepper, one ounce cayenne pepper, one-quarter pound mustard, one-quarter pound whole cloves, twenty cloves of garlic cut fine, six good onions cut fine, two pounds brown sugar, one handful of peach leaves; boil this mass three hours, stirring all the time; when cool strain through a sieve and bottle.

MACCARONI A LA CREME.

Cook maccaroni ten minutes in boiling water, drain, add one cup milk and a little salt, cook till tender in another pan; bring to boil a cup of milk, thicken with one teaspoon flour, stir in one tablespoon butter, and last one egg; when thick pour over maccaroni, and serve with grated cheese.

POTATO SOUFFLE.

Pass through sieve four large boiled potatoes, and add one-half cup milk, scalded, one tablespoon butter, salt and pepper; beat to cream adding one at a time the yolks of four eggs, then add a pinch of salt to the whites and beat stiff; add them to the mixture, beating as little as possible; bake in a well-buttered dish in quick oven and serve hot.

SARATOGA POTATOES.

Peel as many potatoes as you wish, shave into thin slices and let stand a half hour in cold water, take them out and drain perfectly dry, have ready a pan

of hot lard, into which drop a few at a time, take them out with a skimmer when brown, sprinkle a little salt over them, serve hot.

TOMATO CATSUP.

One-half bushel of tomatoes cut in one-half and boil soft and put through a sieve, salt, red and black pepper to taste, five cents worth of cinnamon, one-half pound of brown sugar, one cup of cider vinegar and a pint of brandy; boil one-half hour after spices are in, then bottle hot and cork tight.

TO BOIL CORN ON THE EAR.

Have the water boiling, then drop the corn in and boil a few minutes.

WINES.

BLACKBERRY WINE.

Make same as grape wine.

CURRANT WINE.

Mash the currants and leave stand same as grapes, then press out the juice, and to two quarts and a pint of water take one quart and a pint of juice, two pounds sugar, let ferment same as other wines, filling up with sweetened water as it works out at the bung, after fermentation ceases bung it up, let stand three months, rack it off, rinse out your keg, put back again.

CRAB APPLE WINE.

Is made same as quince wine.

CIDER VINEGAR.

After cider has become too sour for use set it in a warm place, put to it occasionally the rinsing of the sugar basin or molasses jug and any remains of ale or cold tea, let it remain with the bung open and you will soon have the best of vinegar.

CRONK BEER.

Take a small handful of hops, boil and strain, then take five gallons luke warm water, three pounds white sugar, half pint of yeast, mix together, flavor with sassafras and wintergreen, mixed; a tablespoonful is sufficient for this quantity; leave it stand in a warm place twelve or fifteen hours, corked shut, then bottle for use, and tie the corks down.

ELDERBERRY WINE.

Pick out and mash your elderberries same as the grapes, letting them stand three days, have your berries right ripe, after they have stood in the tub mashed for three days press the juice out and throw the pulp away, leave the juice stand three days more, stirring it freely, keep it covered; at the end of three days take one quart juice and two quarts and a pint of water, two pounds sugar, put all in a keg and let it ferment, filling it up with sweetened water; after it has ceased to ferment take half teaspoonful ground cloves and one teaspoonful cinnamon to every gallon of the wine; you must judge yourself how much water it will take, as it requires more when you have much wine; this spice is to be boiled in a bag, and then the water it was boiled in put in your keg, then close it up four months, then rack it off, rinse out the keg and put the wine back again or bottle it.

GRAPE WINE.

Pick your grapes in a tub and with a masher mash them well night and morning for three days, then take a wine press and squeeze out the juice into a tub, letting it stand three more days, stirring it every night and morning, keeping it covered; take the pulp, putting a sufficient quantity of water on it, according to the amount of pulp you have, leave it stand three days, stirring it frequently, then press it into the first juice you have pressed out, then take one quart juice, two quarts water, one pound soft sugar, put into a keg to ferment, keeping it filled up with sweet water; if it does not fill the keg lay it to one side, so that the dregs can work off.

PEACH WINE.

Have good, ripe peaches, cut them in two, taking out the seeds, mash them fine, press the juice out as soon as they are mashed, then take two quarts juice, two quarts water, one pound sugar, put into a jug or keg, leaving it ferment, filling up as it sloughs off with sweetened water; after it has fermented bung it up, let it stand three months, rack it off and then to every gallon wine add half gill rum.

PREMIUM CIDER.

To make one gallon, take a pound brown sugar, half ounce tartaric acid; put on one quart luke warm water too dissolve the sugar and acid, then add two tablespoonsful brewer's yeast, or double quantity of home made yeast; put all together in a gallon jug, and shake it well; then fill it up with luke warm water, let it stand in a warm place, uncovered, until the yeast is worked off, and it is fit for use.

QUINCE WINE.

Grind the quinces, press out the juice, then take one quart and a pint of juice, two quarts water and a pound and half sugar, put all in a jug or keg and let it ferment; this is one gallon; now to every gallon put one gill rum, half teaspoonful cloves and one teaspoonful cinnamon, put in a bag and boil in water sufficient to boil this in, after it is boiled and becomes cold pour it with the rum into the wine and bung it shut, let stand four months, then rack it off; it is then ready for bottling.

RASPBERRY WINE.

Made same as grape.

RHUBARB WINE.

Grind the rhubarb same as quinces, press out the juice, then take one quart and a pint juice, two quarts and a pint of water, and one and a half pounds sugar, put in a jug and let it ferment; after it has

fermented take half teaspoonful cloves and one teaspoonful cinnamon and boil it; this is for every gallon; pour it in, bung it up, let it stand four months, rack it off; it is then ready for bottling.

SOUR CHERRY WINE.

Is made same as currant wine.

TOMATO WINE.

Take ripe, fresh tomatoes, mash very fine, strain through a sieve, sweeten with sugar to suit the taste, set it away in an earthen or stone jug, leaving a small hole for the refuse to work off while fermenting; when it is done fermenting it will become pure and clear, then bottle and cork tight. A little salt improves its flavor; age improves it.

TOMATO WINE.

Cut and mash real ripe tomatoes, let stand one day, then press out the juice and to two quarts juice take same of water and one and a half pounds of sugar, put in a keg and let it ferment; after it has fermented boil half teaspoonful cloves and two teaspoonsful cinnamon and half teaspoonful grated nutmeg to every gallon; always remember to put the boiled ingredients in after they have become cold.

VINEGAR.

Forty gallons soft water, six quarts cheap molasses, and six pounds acetic acid, put it in a barrel (an old vinegar barrel is best), and let it stand from three to ten weeks, stirring occasionally; add a little mother of old vinegar if convenient; age improves it.

Entered According to Act of Congress
on the Twelfth Day of April, 1893, by JACOB F. LANDIS,
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