SELF-SEALING FRUIT CANS.—Take a common fruit jar with a tin cover made like a shoe black box, the jar and the cover will probably cost twelve cents, and hold a quart. Any of the cements that are used for sealing cans or jars will do this. Heat your fruit either in the jars, (or in a preserving kettle would be preferable,) and pour in the jars, previously warming them. Now pour enough of cement in the cover to give the bottom and side a thin coat. When the cement becomes slightly stiff, apply the cover over the jar, the jar having been well filled, and turn the jar upside down, and here is the invention. As fruit jars have a lip, you have a little trough to fill with cement, and the work is done. Let your jars get cold, standing on the covers, and put them away in the same position.

Recipe for Preparing the Cement.—To every ounce of Shel-lac, (or Seed-lack being cheaper is commonly used,) add one and a half ounces of rosin, which can be procured at any tinner’s shop, reduce all to a fine powder. Melt over a moderate fire and apply as wanted.

If two ounces of rosin is added and a little beeswax melted with the cement, it is an improvement.

For Housekeepers.

Rice Pudding, No. 1.—Half a teacup of rice, two ounces of butter, three pints of milk, five eggs, sugar to the taste. Put the rice and milk together, and simmer it gently till the rice is soft, then take it out and add the butter while the rice is hot. Set it away to cool. Beat the eggs, stir them in when the rice is cool, and add the sugar. Put the mixture in a pudding dish, place it in a moderate oven, and as soon as it forms a custard take it out. Grate nutmeg over the top.

Rice Pudding, No. 2.—One quart of milk, rice flour enough to thicken the milk, six eggs, two ounces of butter, sugar to the taste. Boil the milk, and thicken it with rice flour, mixed with cold milk. It should be about as thick as pap. Add the butter while the milk is hot. When cool, add the beaten eggs, and sugar to the taste. Put it in a deep dish, and bake it till a fine custard is formed. Dried currants may be added before it is baked, also a little lemon or rose-water.

Boiled Rice Pudding.—Pick and wash your rice, tie it in a pudding bag, allowing it room to swell. Boil it till the rice is soft, and serve it with sugar and cream, or molasses and butter.

Rice Pudding with Fruit.—Put your rice in a stew-pan with very little milk; that is, to one cup of rice, one gill of milk. Stand it where it will be hot, but not boil; when the rice has absorbed all the milk, add to it a quarter of a pound of dried currants, and one egg, well beaten. Boil it in a bag till the rice is tender, and serve it with sugar and cream. More fruit may be added to the rice, if it should be preferred.

How to do up Shirt Bosoms.

We have often heard ladies expressing a desire to know by what process the fine gloss observable on new linens, Shirt Bosoms, &c., is produced; we here give a recipe for making Gum Arable Starch.

Take 2 ounces of fine white gum arabic powder, put into a vessel and pour on it a pint of boiling water, according to the thickness you desire, and then cover it, let it stand all night. In the morning pour it carefully from the dregs into a clean bottle, cork it, and keep it for use. A tablespoonful of this gum water, stirred into a pint of starch that has been made in the usual manner, will give to (tawns either white or printed,) a look of newness when nothing else can restore them after washing.
<table>
<thead>
<tr>
<th>Index</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cakes</td>
<td>45</td>
</tr>
<tr>
<td>Cream Cakes</td>
<td>45</td>
</tr>
<tr>
<td>Company Cake</td>
<td>45</td>
</tr>
<tr>
<td>Sugar Cakes</td>
<td>45</td>
</tr>
<tr>
<td>Cup Cake</td>
<td>45</td>
</tr>
<tr>
<td>Rice</td>
<td>45</td>
</tr>
<tr>
<td>Panke Cake</td>
<td>45</td>
</tr>
<tr>
<td>Another receipt for Sugar Cake</td>
<td>45</td>
</tr>
<tr>
<td>Ginger Cakes</td>
<td>45</td>
</tr>
<tr>
<td>Soda pudding</td>
<td>45</td>
</tr>
<tr>
<td>Shoolaf pudding</td>
<td>45</td>
</tr>
<tr>
<td>Rice Tomato Plum pudding</td>
<td>45</td>
</tr>
<tr>
<td>Irish Potato Pudding</td>
<td>45</td>
</tr>
<tr>
<td>Fully from Baingals</td>
<td>45</td>
</tr>
<tr>
<td>Sweet Tomato Pickle</td>
<td>45</td>
</tr>
<tr>
<td>White Cake</td>
<td>45</td>
</tr>
<tr>
<td>Soda Pudding the British</td>
<td>45</td>
</tr>
<tr>
<td>Black Cake</td>
<td>45</td>
</tr>
<tr>
<td>Green Tomato Satusp</td>
<td>45</td>
</tr>
<tr>
<td>Pipe</td>
<td>45</td>
</tr>
</tbody>
</table>

To color Blue Pickling 45
Pitched Round 45
To color Red | 45 |
Do extract grease from colored Sylvia 45
To take iron mould out of Linen 45
To cleanse kid gloves without wetting 45
To preserve Quinces 45
Cucumber Satusp 45
Psxshh Melon Preserve 45
Green Tomato Pickle 45
Rice Chicken Pie 45

Soft ginger Bread 63
Delicate Cakes 64
Cakes

Cream Cake
Take two cups of sugar, one of butter one of cream, four eggs, a little soda, and flour sufficient to make it stiffer than pound cake.

Compund Cake.
One pound of flour, half pound of sugar, half pound of butter, and three eggs, beat it well, put some soda on, and bake in small pans.

Sugar Cakes.
A pound of loaf sugar, seven eggs, the quarters of a pound of butter, a teaspoonful of soda, and a cup of sweet cream. Cream the butter, and beat eggs separately.

Deep Cake
5 cups of flour, 5 eggs, 3 cups molasses, 1 cup of butter, 1 cup of cream, and a teaspoonful of soda.

Rusk.
To every pound of flour, take a quarter of a pound of a peck of butter, and a quarter of powdered sugar, one egg, three wine glasses salt, one and a half of yeast, a table spoon of rose
and a teaspoon of cinnamon. Put the butter in the milk, and warm it a little, beat the eggs, and pour them in with the milk and butter. The flour, the wine, water, the cinnamon, and yeast, stir them together, and work them well. Let them rise, and when lake light, set them to bake in a moderate oven.

Pancake Cake.

Take four eggs, beat them well, add a sauce of brown sugar, a cup of cream, and tablespoonfull of soda, dissolved in the cream, half a pound of butter or lard, and add molasses, until it becomes the consistency of sifter butter, and season it with ginger or red pepper. Now add all together, beat it well, and bake in small pans.

Another receipt for Sugar Cakes.

Eggs, 2 cups of sugar, 2 cups of butter, 1 cup of cream, and two teaspoonfull of soda.

Ginger Cakes.

To one pint of molasses, one ounce of soda, dissolved in a half pint of warm water, half ounce of ginger, a quarter of pound of butter, and three pints of flour.
White Cake.
Bake coffee cup of flour, 3 cups of sugar, half of Butter
1/2 cup of cream. Whites of ten eggs, 1 teaspoon of soda, 2
of cream tartar. Beat butter & sugar together, and add the
cream, with the soda and cream tartar in it.

Black Cake.
Boggs, 1 pint of molasses, a teaspoon of soda, dissolved in a cup
of warm cream, a half pint of melted butter, and a lump of brown
as large as a fist, to. Add flour enough to make it a stiff
or pound cake batter.

Mrs. P. Whiffett's recipe.

Sugar Cake.
Saltie P. Whiffett's
1 pt sugar, 1 qt flour, 1 cup butter, 8 eggs, 1 cup cream,
a teaspoon of Soda.

Jelly Cakes.
Serve with a beaten egg, sugar, and

1/2 cup of cream.
Ginger Cake

1 pt of molasses 2 oz of soda dissolved in nearly a pint of boiling water. 1/2 lb of lard or butter. 1 oz of ginger. Flour enough to make a soft dough, let the water stand til it is warm. Imbibe nake Baker's bread 1/2 cup of molasses, 2 cups of brown sugar.
Puddings

Soda Pudding:— Eight eggs, 1 cup of flour, 2 cups of sugar, 2 of butter, 2 of sour cream, 1 teaspoon of soda.

Molasses Pudding:— 1 pint molasses, 5 eggs, 1 and a half of flour, 1 cup of cream, a teaspoon of soda, and a small teacup of butter.

Miss Croan’s Plum Pudding:— 3 pints of flour, the yolk of 12 & the whites of 8 eggs, 1 and a half Butter, and 14 oz of sugar, 12 lbs of raisins before they are stoned. A pint of chopped dates, a pint of milk and a nose ginger.

Irish Potato Pudding:— Boil a pound of fine potatoes, peel them, mash them, and rub them through a colander. Stir together, to a cream, three quarters of a pound of sugar, and the same quantity of butter. Add to them gradually, a wineglass of rose-water, a glass of wine, and a glass of brandy; a teaspoonful of powdered mace and cinamon, a grated nutmeg, and the juice and grated peel of a large lemon. Whence beat six eggs very light, and add them by degrees to the mixture, alternately with the potatoes. Bake it three quarters of an hour in a buttered dish.
Soda pudding

To 5 eggs well beaten, add 2 1/2 cups of sugar, 1/4 cup butter
Bake cream, 3 cups of flour, and one tablespoon of soda dissolved in spirits or cream.

Peach pudding

8 eggs, 2 cups of milk, 1 pint of cream, a teaspoonful of nutmeg, a little salt water.

Receipt for Sally Lunn

1 pt of milk, 1 pt of yeast, 1/2 pound of butter
1 cup of sugar, 1 oz of salt, 12 eggs made into a stiff batter, let rise 4 hours, then baked in a hot fire.

For making buns

1 pt yeast, 1 pt of milk, 2 oz of butter, 4 oz of sugar
3 eggs, 1/2 oz of salt, 3 pounds of flour, let rise 4 hrs.

Bake in a hot fire.

Peaches cakes

1 cup of flour, 1 cup of sugar, 1 egg, 1/2 cup of cream
1/2 cup of cream, 1/2 cup of sugar, 1/2 tsp of salt, 1/2 tsp of baking powder.

There is a story as a variation.
To make jelly from riesling

Use at least two ounces riesling, which should be first soaked in cold water, for two hours; drain off that water, then take two quarts of cold water, one and a half pounds of sugar, put in it the white of three eggs, the juice of three green lemons, the peel of one, a stick of cinnamon, a little nutmeg, orange peel or other spice to suit the taste; stir all the ingredients well together while cold, then boil the whole mass five or ten minutes, and then pour it through a jelly bag. When it may be put into glasses or moulds, and when cold, will be fit for use. The mould should be first with a little white of an egg and water, just before jelly is put in them, in order to make it easy to turn it out on plates. Add one pint of wine to the above for wine jelly. Other liquids made from preserves, may be jellied by using the same proportion of riesling.

Blane. Change may be made by using at least one wine of riesling for two quarts of milk or cream; the peel of three lemons, sugar and spice to suit the taste—bring the whole to a boiling heat, strain it, and when nearly cool, stir it well to make the cream that will rise while cooling pour it in moulds which should just be wet with cold water.
To preserve Ginjaes
Take ripe ginjaes, boil them in the pearing until soft enough to stick a straw through them, then place them quickly and a spoon glycerine in the syrup, which must be made from the rose, and boil quickly until done. If the syrup should not be done, boil it after the ginjaes and pour it over them.

Musk Melon Preserves
Take ripe musk melon, cut in square blocks, put them in weak wine, & let them remain four days. Then soak them in clear water one hour, alum water one hour, and again clear water one hour. Make a rich syrup, to one pound of fruit, add a pound and a half of sugar, and boil two hours in the syrup.

Strawberry Syrup
A layer of strawberries, and one of sugar, and let them stand 24 hours. Pour off the juice and make the berries until all the juice is out. Then to 9 quarts of juice take 2 1/2 lbs of powdered sugar. Put in a kettle and set on the fire until all the sugar is dissolved. Then put in bottles to every quart of Syrup, a small spoonful of Brandy, cork and seal it and it is ready for use.
Baked Cantaloupes
12 halves, 6 cups of brown sugar,
2 cups of melted butter or lard
4 cups buttermilk or sour cream
3/4 teaspoon salt, 1 teaspoon of caraway
made into a lard or dough, cut into shapes, and fried in butter.
Rice Chicken Pie

So 1 large chicken. 1 large cup of rice boiled together, with a little salt, until the rice is entirely done; remove the fowl; season the rice with a lump of butter, the size of an egg; beat 3 eggs, add the rice alternately with a sufficient quantity of milk to reduce it to a thin batter; add pepper & salt to your taste. Fill the dish alternately with a layer of batter, then chicken commencing and finishing with batter, bake until nicely browned.

Miss Evelyn Nelson's Cake

Beat 2 eggs, add 1/2 cup of sugar, an iron spoonful of butter or cold 1/2 cup of sour milk, with 1 teaspoon of soda dissolved in it, a light pinch of flour, with a teaspoon of cream of tartar whipped in it, a little mace or nutmeg, lemon juice, bake in small pans.
Coloring

To color Blue.

Take one ounce of pulverized Indigo into 3 oz. Oil of Nutmeg. The bottle should not be more than one third full, as it sometimes ferments. Let it stand, at least two weeks, the older the better. Shake it well, once a day for a week or more: if too thick, add water. This mixture with water, water, and alum, will color any shade of blue, in five minutes.

To color Red.

Take twenty pounds of yarn, have 3 lbs. of Muratic acid, 2 qts. of water, 10 lbs. of BlackBerry, and two lbs. of Sack.

Have in a large kettle rain water, enough to wet very well any quantity of yarn you wish to color. While it is heating, let a bag containing wheat bran hang in the water until it becomes soft and somewhat starchy. After you take it out, throw in half the Sack, and one-third of the acid. Before you put in the yarn, it must be entirely free from grease, soap, and thoroughly washed either in warm or cold water. Use a wooden stick for stirring. If the color should be too deep, weaken it with water.
if not deep enough, add more of the Lack; if not bright enough, add more acid. Make your peachet first, then the shades of rose and pink. Then hang a bag of ground oak or kicking bark, for yellow or orange, and boil a few minutes. If these should be too much of the red in the dye, for a clear yellow throw out a part and add more rain-water. As soon as you get the shades you like, wash in cold water until you do not taste the acid on the gain at all, and dry without exposing to too hot sun. These articles are all got at Druggists. Be careful not to let the acid touch your clothes.

Another Recipe for colouring Red.
One teaspoonful of cochineal, the same of alum, the same of soda, the same of cream of tartar; and three tablespoonsfull of boiling water.

The 1st Recipe reduced to 1/6
3/8 Muriatic Acid 1/16 Sulphuric Acid 1/16 and 40 Cts of Black Tin 1/4 Lack. I. S. Summer. She [illegible]
Blow on woolen yarn or goods.

For 7 lb. of yarn or goods it will require the following drugs: 1/4 lb. best Bengal
Indigo 2 oz. of Madder 1/1 lb. Potash 1 quart
Wheat Bran. Use the same proportions
for any number of pounds. Prepare your
Copper with 7 gallons of water and boil
for two hours 2 oz. madder and one
quart wheat bran, then draw your
fire and dissolve 1/1 lb. of potash in
your copper. When completely dissi-
ved let stand till your liquor comes
below a scalding heat then pour in
to your copper 4 lb. of Indigo ground as
fine as oil, take up your dye well
and cover close and let stand for 12
hours keeping up the heat all the
time. Do you can just bear the hand
wid to take up the dye once
every 2 hours and keep your vats
covered close all the time so that no
air will get to your dye. In twelve or fifteen hours your dye will be fit
to work.
Peter Anne's Recipe for Cabbage Pickle. Cut the cabbage in the evening as small as you wish it, put it in a jar, a flagon of salt, some of cabbage, from boiling water over it. Tie it up tightly, till next morning, pour a pint of salt twelve small shillings to a gallon of vinegar. Next morning again sea the cabbage through a Colander, lye it in the sun on a cloth to dry. If hot, then have some good vinegar, turmeric & season. Boil vinegar in your kettle, when it comes to a boil, pour your cabbage in it, cut too much at a time, as it scalds how it on a dish till it is done, then have three bottles of red peppercorn, black pepper, ginger, spice, cloves, once, stew, radish, scalded, sliced black & white mustard seed some elbow starch out in small pieces, 1 heaped if vinegar. Mix all together, then just a layer of cabbage on i: spices, pour boys of turmeric to put through the pan, then home cold vinegar over it.
Cocoa Nut Pudding
A quarter of a pound of Sugar, a quarter of a pound of Cocoa; half a pound of Butter, the white of 6 Eggs, half a glass of Wine or Brandy mixed, one Table Spoonsful of cold water. Beat the sugar and butter smooth, whip the eggs and add to it, then stir in the grated nut and liquid. Cover your pie plates with rich crust, fill them with the mixture and bake in a moderate oven.

Soft ginger Bread
1 cup of butter 1 cup of sugar 1 of mashed 10 of sour cream 3 eggs 1/2 tablespoon of soda 2 tablespoons full of ginger. Flour until the spoon will almost stand alone.

Mrs. Triggott
Cream Cake
3 cups of flour, 2 cups of butter, 3 cups of sugar, 3 cups of sour cream, 1 teaspoon of soda, 2 teaspoons of cream of tartar, the whites of 7 1/2 eggs.

7 1/2 cups flour
3 1/2 cups butter
4 1/2 cups sugar
1 1/2 cups sour cream
cream of tartar

18 eggs

George Lake

Cream of Tartar——^—
Froth of 1/2 cup of cream
cream of tartar
A drop of lemon juice
A teaspoon of Cream of Tartar.
For making Pritcheards light bread

Part I. The evening before you want to bake, take one quart of potatoes, wash them clean, and boil them with the skins on in a quart of water, so that when done there will be left a half pint of water in the potatoes, you will then take a clean vessel, put a half pint of flour in it, then pour on the potatoes and skins and the half pint of boiling hot and mash and mix well, then add one quart of cold water, putting in a little at a time, stirring all the time, and when well mixed, add a pint of yeast, and let it stand until the morning. This is called the ferment.

Part II. In the morning you will have your flour ready in the vessel, in which you make your bread, leaving a piece on the end to put your spring, place the blade tight to keep the ferment firm.
SILVER DOOR PLATES.—We notice the following item in an exchange, and we think it would make a suggestion not contained in the paragraph, namely, that the ammonia should be very weak—about two teaspoonsful of ammonia to a teacup of water.

Housekeepers will, without doubt, thank for informing them that the black sulphide of silver, which forms on plated and silver ware, door plates and knobs, may at once be removed by wiping the surface with a rag wet with aqua ammonia, and without the trouble of rubbing and scouring with polishing powders.

It may also be well to inform them, that this black film, which forms on silver exposed to sulphide of hydrogen, is no evidence that the silver is impure, for it forms as quickly on fine silver as on that which is alloyed with copper. We have known instances of good silver plate having been returned to the manufacturer, because it had been wrapped up in flannel, and we had occasion to explain that the sulphur came from the flannel and would act with equal readiness on the finest silver.

After rain, much sulphide of hydrogen is disengaged from the soil of our streets, and it then blackens silver door plates very quickly. This black film, as before observed, is most readily removed by means of aqua ammonia. The same agent will be found very useful in cleaning gold chains and jewelry.
Beef Salted or Corned red

For each hundred weight take 1 gallon coarse salt 1/4 lb. sulphate, some of saltpetre 1 pt. molasses or 2 lbs. brown sugar. Three cloves and allspice may be added for spice. Beef

Strew some of the salt in the bottom of a tub, then beef and salt alternately until used. Let it remain one night dissolve the other ingredients in a little warm water, put it over the meat and add water enough to cover the meat, lay a board on it to keep it under the brine.
Hop Yeast by Janes I. Duffee

Into 3 quarts of boiling water put 1 pint of hops tied up in a muslin bag. Add one tablespoonful of salt, & boil 1/2 an hour.

Then in another vessel, mix a pint of flour into a smooth pash with cold water. Take out the bag of hops & stir the paste into the hop water, which is still over the fire. Let it come to a boil, stirring all the while. When nearly cold, add a pint of old yeast. After 2 hours it is ready for use. A 1/2 leachup (full of yeast) is enough for a loaf of bread.
To Color Cotton Brown

To color 5 lbs. of cotton, first make a strong osage of flax meal stalks, boil the yard of the hose, take out and strain a shake well, then with 3 lbs. of blued stone in copperas, water hot, put the cotton in for five minutes, take it out and shake well, have ready two tubs with 10 gals. of rain water in each dissolved one pound of Catechu one tube of 1 lb. 6 oz. of Bromate of Potash in the other, dip the cotton first in the Catechu and then in the Bromate of Potash until you have the cotton as dark as you wish it.
Lemon Pie.
To 2 lemons take 1 lb. of sifted white sugar, grate well the rind from the lemons, 3 eggs, beat the yolks and sugar together very lightly, and add the juice of the lemons, add to this 1 pint of cold water, stirring sufficient to wet the flour smoothly, 1 good sized table spoonful and ½ of flour, add the whites of the eggs beaten to a stiff froth, and the grated lemon peel. Bake between two crusts, the lower one thicker than the top, which must be as thin as possible, be eaten half cold.
Blackberry wine,

Take one blackberry or dewberry,

and after pressing out the juice

dot it stand for 3 6 hours to ferment

then skim off the rising.

To every gallon of juice add one quart of

grapes, and 3 pounds of brown sugar.

Let it stand for 24

hours open, then put it in a

sherry or barrel, and in 3 months draw

off, and bottle for use, casking

the bottles tightly.
Blackberry wine
Take either ripe black berries or dewberries and press out the juice; let it stand thirty
four hours to ferment; then skim off the
ravings. To every gallon of the juice add one
quart of water and three pounds brown
sugar. Let stand open for twenty-four
hours longer than bottled. Rack off in
three months.
Soda Cake

1 pound of sugar, 3/4 pound of flour
1/2 pound of butter, teaspoonful of soda
1/2 cup of buttermilk, enough sweet milk to make a dough.

Spice Cake

Three pounds of flour, 1/4 pound of sugar
1/4 pound of butter, juice of two lemons, 1/2 ounce
of soda dissolved in a gill of warm water
2 ounces of cinnamon, 2 ounces of allspice
roll out in thin cakes take in a slow oven
Philadelphia Yeast

Take 2 large quantities of beer in the best

of mashes. Boil a handleful of hops in

this; to reserve a half to add to the

worts, with one of the mixtures, and

then mix the trialed yeasts and

add water to water to make one

pound of yeast. Cool it by east,

strip by strip, stirring until cool.

After one hour, and add one

gallon of water to each. Let it

stand until gas forms. After it

 earns moderately warm, it may be

kept in a cool place for more.
Soft Gingerbread

One cup of sugar, 2 teaspoons, 1/2 cup 4 eggs, a cup of cream
1/2 teaspoon of baking soda dissolved in it. Flavor to taste.
Rusks.
3 eggs, 1 cup sugar beaten light, 1 pt. new milk, 1 tea-cup new yeast, a lump of butter (melted) size of an egg. Doughs like light bread is made out the same way.
Yeast

Boil a pint bowl full of hops in two gallons of water, strain and add a teacup full of flour, one of brown sugar, and a teaspoon full of salt. No yeast is required to raise it. Let it stand three days in a warm place and it will then begin to foam. Then boil three pounds of potatoes, mash fine and add them to the yeast and stir the whole well together. Then put it into a jar and cork tight and set in a cool place. It should be made at least two weeks before using and it will keep good any length of time and grow better all the while. A small teacupful is sufficient for big loaves of bread.
Yellow Pickle
To pickle

Put the articles intended for yellow pickle, in a jar, pour in them boiling salt water, let them stand forty eight hours, then lay them in the full sunshine, turn them frequently, when white and dried, put them in clear cold water for twenty four hours. Change the water frequently, then put them in a jar of plain, cold vinegar, with a little turmeric in it. Set them remain in it two weeks, then put them in a clean jar, and pour on them the vinegar prepared with spices.
1000
100
10
1
10
100
1000
Useful Recipes.

SURE REMEDY FOR FELON.—This very painful eruption, with all the “remedies” recommended, is seldom arrested until it has run a certain course, after causing great suffering for two or three days and nights. The following remedy is vouched for by the Buffalo Advocate as a certain thing from its own knowledge: “Take a pint of common soft soap and stir in air-slacked lime till it is the consistency of glacier’s putty. Make a leather thimble, fill it with this composition and insert the finger therein, and a cure is certain.”

This is a domestic application that every housekeeper can apply promptly.

A RECIPE WORTH ONE THOUSAND DOLLARS.

“Take one pound of sal soda, and a half a pound of unslacked lime—put it in a gallon of water and boil twenty minutes. Let it stand till cool, then strain off, and put in a stone jug or jar. Soak your clothes over night, or until they are all wet through—then wring them out, and rub on plenty of soap; and in one boiling of clothes well covered with water, add one teaspoonful of washing fluid. Boil half an hour briskly—then wash them thoroughly through one suds, and rinse with water, and your clothes will look better than the old way of washing twice before boiling. This is an invaluable recipe, and I want every poor tired woman to try it. I think with a patent wash-tub, to do the little rubbing, the washer-woman might take the last novel and compose herself on the lounge, and let the washing do itself. The woman who can keep a secret has known this a year or two, but her husband told it while on an electioneering tour.” So says the Ohio Cultivator.

PICKLED EGGS.—Boil the eggs until very hard; when cold, shell them, and cut them in halves lengthways. Lay them carefully in large-mouthed jars, and pour over them scalding vinegar, well seasoned with whole pepper, allspice, a few pieces of ginger, and a few cloves or garlic. When cold, tie up closely, and let them stand a month. They are then fit for use. With cold meat, they are a most delicious and delicate pickle.

MINCE MEAT.—Four pounds of suet, four pounds currants, two pounds raisins, three pounds sugar, eight lemons, one-fourth of a pound of candied peel and a few apples.

DROP CAKES are very fine for tea, and here is the way to make them: One and a half tea-cup sour milk, half a tea-cup cream, salt, one teaspoon salsifier; stir quick with flour, and drop in a butter dripping pan.
The while g & coos two cups of powdered white sugar, one cup of oil of butter, 
1/2 cup of sugar, one level spoon of soda, 
and two of cream of tartar. Beat the butter 
and sugar together, then add the whites 
and half g the flour. Dissolve the soda in 
half a teaspoon of sweet cream, and the cream of tartar in an other half cup g cream, 
add them separately stirring the flour in 
as the last. Season with thing you like.

Transparent pudding
8 eggs, half a pound of butter, half a cup g sugar, with any seasonings you prefer. 
Mix the butter, beat the eggs and sugar together, and slip them into the butter 
until cooked, then put in a plate and 
bake.

A cheap pudding.
One grated coconut, two legs, one 
1/2 cup g sugar, nearly two heaping 
glasses of milk, two tablespoonful g butter, top 
with one crust.
Blackberry Cordial

Recipe — To half a bushel of blackberries, well mashed, add a quarter of a pound of allspice, two of cinnamon, two of cloves. Pulverize well, mix, and boil slowly until properly done; then strain or squeeze the juice through flannel, and add to each pint of the juice one pound of sugar. Boil again for some time, take it off, and, while cooling, add half a gallon of best Cognac brandy.

Serve, for an adult, half a gill. To a gill, for a child, a teaspoonful or more, according to age.
Recipe for
Peachy Cordial
"Autographs"

May the dreams of thy young heart be realized; may thy sorrows from the
ruins of blighted affections be healed; may the love which thy best
affections have been bestowed fondly cherish thee and never wound thee with in
difference or neglect; may the sun beams of prosperity beam upon thee. May you
live holy, useful and happy.

And when death shall separate you, may you be admitted to the Pearly gates
when the roars of angels over your head will seem like the wish of your heart.
A favorite chain will always be
Forget thee I can never,
Friendship here I pledge to the
And will think of thee forever.

May all your youthful days
Be spent in peace, prosperity
And happiness, may not
One single cloud to sorrow
Arise to mar your pleasures
In this life. And when the
Evening of life draws near
May all who know you be
Able to say of you “I knew
Her heart, but to love her
More maried her but to praise
And when reflecting in after
Years over your many
Pleasant fashions will you
Not think our moments
One who loves you sincerely
Your true, loving friend
And

May no cloud ever dim the
horizon of your happy youth.
And may the sunshine of
happiness and prosperity light
your declining pathways with
electric brilliancy.

May thy darkest hours
in life be well lighted
with the sunshine of
contentment.

In the golden chain of
your memory, may our
links bear the name of
your friend.

Whatever life may or bring,
In May-time, or December,
The sweetest burden of its song
Will always be "Remember!"
In memory's leave,
I fondly agrieve,
Three little words,
How Yet one more!
Forget one more.

In memory's wreath may one bend be intertwined for "me."

Live for those who love you,
For those whose hearts are true
For the Heaven that printer above
And the good that you may do.

May thou be blessed with all
That Heaven can send
Long health, long life, long pleasure and a (very long) friend.
Recipe for making Egg Bread
1 1/2 lbs of flour
1/2 lb. of egg
A good sized Irish Potato
5 Ounces of Butter
As much good yeast as is necessary to make it rise.
To be made with water, not as stiff as light bread dough.
The Potato is boiled, mashed and strained through a colander. If then the ingredients are mixed together, baked off to those who like it if eaten, and if made right no one can help liking it.
Senekia root bruised 2 Sassafras 1/2 lb each
Scilla " " 8 to 10
Aqua in Vaso
Boil over slow fire till the
water is half consumed. Strain
the liquor then add 3/4 lb
strawbery 4 to 5 lb boil down to 6 to 7 lb
then add 16
ounces of dark rum.
Take Red, White & Black Oak Bark, Pine Bark & Black Walnut Bark, boil the cotton & dip in weak Copperas water, then put it in the dye and boil 6 hours, take the cotton out and let it cool, put into the dye a small quantity of Copperas, boil the cotton again in the dye one hour, take it out and dry it and dip it in Stry Wash it.
Sweet cabbage Pickle
Cut your cabbage as you would for coles.
Put it in a jar with salt sufficient
Let it stand for 24 hrs. Then spread it
on a table in the sun, until it is
well drained. Peel of these about a quart
of cucumbers, chop up abuot a pint of
raisins. Ingredients
1 pt of sliced cucumbers
2 gallons of sliced cabbage
1 teanes of mustard, well mixed
1 pt of chopped onion
1 pt of mustard seed
4 table spoon of turmeric
6 cloves, more if you like, ginger, mace,
sufficient to season highly
2 lbs brown sugar, mix all. This
Soft Soap.

Dissolve fifteen pounds of common cheap hard soap in fifteen gallons of hot water, and let it cool. Then dissolve fifteen pounds of sal-soda in fifteen gallons of hot water, add six pounds of undiluted lime, and boil twenty minutes. Let it cool and settle, and then pour off the clear liquor very carefully and mix it with the soap solution. It improves it very much to add one quart of alcohol after mixing the two solutions. Smaller quantities can be made in the same proportions. If too strong, add water to suit.

Henry Fields, Monroe Co., N. Y.
June 7th, 1867.
Cream Puffs

3 parts of butter 4
sugar 2 parts of milk 1 pound of flour
1 egg

When the milk and butter come
to a boil put in the flour. Boil it until it
goes thick. Then beat the eggs and well
into the flour.

9 1/2 pints of milk 1 1/2 pints of water
1/4 pouin of salt 1000 grains of flour

Begin with a quart of milk. Use the port of water. Sieve the
3 eggs, 1 bag of salt, 1000 grains of flour.

To the flour 1/2 gallon, sugar 2 oz. of 3 oz. of

Macarons

2 lbs. sugar 1/4 lb. flour 3 eggs 1/4 lb. almonds

3 lbs. of flour 4 oz. butter or 1 pound of milk
5 pounds of sugar 4 eggs 2 hen eggs

of salt, mix, beat in card

2 ounces of

3 lbs. flour 1/2 lb. sugar 1 oz. butter 3 eggs

The 3200 grains of flour 4 1/2 grains of lemon

Macarons

3 lbs. of sugar 1/2 lb. almonds

Whites of 16 eggs 1/2 lb. flour 4 eggs 1/2 lb. of flour

of sugar 4 hen eggs 102 eggs 1/2 lb. of flour

nuts
Transparent Pudding

8 eggs 8 oz sugar 3 of butter

Put the eggs into a saucepan with the sugar and butter stirring to turn from the fire stirring a well in milk. Stir

Pour it into a basin to cool set part your plate and take in moderation.
BURNS AND SCALDS.

Among the most numerous cases brought into the surgical wards of charity hospitals, everywhere, may be reckoned the injuries received by burns and scalds, which, when extensive, are too often fatal. In the treatment of these injuries we have had great experience and uniform success, when the patients were brought in soon after the injury. No fatal case of recent burn or scald has occurred in the hospital, although several have been extensive and severe. The universal treatment of all such cases is to cover the parts with wheaten-flour, thrown over the wounds by a dredging-box, which, if thoroughly done, will exclude the air and prevent its temperature from reaching the suffering tissues, will afford instant relief from pain, and allay all that nervous irritation which is the chief source of immediate danger in all cases of extensive burns. We have had opportunity to test this practice in terrible burns occasioned by explosions of gunpowder, in scalds from the bursting of steam-boilers, in examples of persons while drunk falling into the fire, and others in which the clothes were burnt off the body by the combustion of spirit gas, &c. In all these cases, and in some of them scarcely any portion of the body had escaped—and notwithstanding, in a few of them, the integuments were literally baked, so that extensive and deep-seated suppuration and sloughing were inevitable, and had afterward to be endured—the external application of the flour was in the first instance our only remedy, and this was continued for one or more days, while the acute effects of the injury demanded it. The superficial portions of the burn or scald would often heal under this application alone, and the solutions of continuity, more or less deep, which remained open and discharging, were then dressed with lime-water and oil, by means of a feather, to which kerosene was added if the granulations were slow, or the sloughs tardy in becoming loose. Under this dressing, the most formidable burns have been healed; and, even when the face has been involved, there has been scarcely any considerable deformity. In one of our patients, the face being horribly

burned by an accidental explosion of gunpowder, the grains of powder having been imbedded in the skin, very great apprehensions were indulged that the discoloration thus produced would permanently disfigure and deform the countenance. But, after the persistent application of the flour for three successive days, and until the tumescence of the face and head had subsided, it was found that, with a few applications of the lime-water dressing, the cicatrization was complete, and even the discoloration was removed.

If this simple remedy were resorted to in the severe scalds sometimes occurring from explosions of steamboat boilers, &c., there can be little doubt that the fatality of such burns would be very rare; while the popular and mischievous methods of applying raw cotton, oil, molasses, salt, alcohol, spirits of turpentine, sugar of lead, water, ice, &c., to extensive and deep burns, are all of them injurious, and often destructive to life.


camphor ointment for chapped hands—

Scrape into an earthen vessel 11 ounces of sperm-nut and half an ounce of white wax, and six drachms of powdered camphor and four table spoonsful of the best olive oil. Let it stand near the fire until it dissolves, stirring it well when liquid. Before retiring put the ointment on the hands, also before washing them, use soap as usual.