

# THE HOME.

The Best Pickles—Canning Corn—Trouble with the Churn—A Cheap Hanging Basket—To Make Apple Butter—Household Hints—Choice Recipes.

## THE BEST PICKLES.

A lady writes the *Ohio Farmer*: I told your lady readers awhile ago to get ready all their glass jars, and small ones of earthenware, in time for making nice cucumber pickles. I got the recipe of a lady living between Lake Ontario and Niagara Falls, a woman who is the best of authority and knows how to do everything. I put up a dozen jars of pickles after her recipe last fall, and they won the praise of all the housewives who tasted them.

Pick them when they are from two to four inches in length; lay them in a weak brine a day or two, or until they are wilted. Take them out and wipe them dry. If you wish them green, use a brass kettle; if not, use a porcelain kettle.

Put a layer of cucumbers in the bottom; then slice an onion very thin and put in two or three slices, but not enough to make the pickles taste onion-y; a handful of horseradish scattered over, but not enough to make them taste horseradish-y; a piece of red and a piece of green pepper, but not enough to make a very peppery taste. Use no sugar, no spice. Put in a deep layer of pickles, and then a savoring of the onion, horseradish, and pepper, then more pickles. Bruise the radish roots that the strength may become extracted, for in them lies the preservative power. Pour on the best of cider vinegar and heat slowly up to the boiling point. Let them boil long enough to heat them through well.

With a fork pick out the pickles and place them compactly in your jars, fitting them in as closely as possible. You will be surprised to see how many you can store away in a quart or three-pint jar by placing them in snugly. Then pour on the boiling vinegar, taking the precaution to keep your jar standing on a folded towel wet in cold water. Cover closely and set away in a cool place. Do not put any of the onion, pepper, or radish in with the pickles. The jars that I wanted to keep a year or so I covered with two thicknesses of drilling, between which I spread warm sealing wax, and pressed the covers down closely enough to keep out the air. Those in the small earthen jars I merely covered with stout soft brown paper.

They were the most excellent pickles I ever made. For a family where there is a lot of hired hands, this plan would be too much trouble. In a case of this kind I would take larger cucumbers and make them after the above formula, say a three-gallon jug full, and I would put in a double handful of bruised horseradish roots, placing plenty of them on top of the pickles, which should be kept under the vinegar with a plate and marble weight.

*Apples or Pears, to be Eaten with Cream and Sugar.—*  
Wipe the fruit carefully. Do not cut or peel it. Place it in an earthen jar (not in tin ware) and cover well with cold water, in which is a generous quantity of white sugar. Cover the neck of the jar closely with rye dough. Place it in a slow oven. Let it remain there for four or five hours. If apples are used, they must not be too sweet. Baldwins are good cooked in this way.

ONIONS AND GREEN TOMATOES,

Slice as many green tomatoes as you like, fine, put on to cook with a little water, look out for burning, take one-third as many onions. When both are nearly done season with drippings of butter and plenty of salt till it has the right taste.

*Apple Jelly.*—1. Prepare the apples as for drying; crush them in a portable cider mill, and squeeze out the juice. Make the jelly the same day the apples are pared. Put the juice into a porcelain kettle, boil it rapidly twenty minutes, then add a full pound of the very best coarse-grain, granulated sugar to every pint of juice. Boil three minutes longer and dip into glasses. The pulp may be stewed and canned. 2. Peel and quarter the apples, put them in a preserving kettle, and for every quart of prepared apples allow a pint of water. Cook gently until they are ready to fall apart, then strain through a jelly bag or colander, and add to the liquor its weight of sugar. Boil as for other jellies. If sweet apples are used the juice of lemons should be added to give an acid taste, and the peel be employed to flavor the jelly. The pulp may be used for pies or sauce.

*Tomato Honey.*—To each pound of tomato allow the grated peel of a lemon and six fresh peach leaves. Boil slowly till they are all to pieces, then squeeze them through a bag. To each pound of liquid, allow a pound of sugar and the juice of one lemon. Boil together half an hour, or until they become a thick mass. Then put them into glasses and lay double paper over the top. It will scarcely be distinguished from real honey.

*Washington Cake.*—One half cup butter, 2 cup-sugar, 4 eggs, 1 cup sweet milk, 2 teaspoons baking-powder,  $3\frac{1}{2}$  cups flour. This cake is baked in three or four jelly tins, with the following dressing put between when cold: 1 lemon, grate the rind, put it with the juice; add 1 egg and 1 cup sugar, 1 tablespoon cold water, stir until it boils.

*Pork Fruit Cake.*—Three-fourths of a pound of pork, chopped fine, 1 pound raisins, 1 pound currants, 1 pound sugar,  $\frac{3}{4}$  pound citrons, 1 gill molasses, 4 cups flour, 1 teaspoon soda, 2 eggs, 1 teacup water.

*Chow-chow.*—Four quarts of green tomatoes, one quart of green peppers, one quart of onions, one cup of brown sugar, one cup of salt, four tablespoonfuls each of cinnamon, mustard, and cloves, one quart of vinegar. Chop the tomatoes and drain them. Chop the onions and peppers. Mix all the other ingredients, and then add the tomatoes, peppers, and onions. Boil slowly for four hours.

*Lemon Cake.*—1 pint of flour, 1 pint of sugar, 1 heaping tablespoonful of butter, 6 eggs beaten separately, small tablespoonful of baking powder. When the whole is well mixed add four tablespoonfuls of cold water. This makes five layers. Jelly to go between: 1 lb coffee sugar,  $\frac{1}{4}$  lb of butter, 5 eggs, 3 lemons grated and the juice; boil all together till thick, and spread between the layers. There will be enough of this jelly to make two cakes. Use what is needed for one, and put the remainder in a jelly-glass, and cover as you would any jelly, and it will be ready for another cake when you choose to make it.

*Oranges in Jelly.*—Take the smallest-sized oranges; boil them in water until a straw will easily penetrate them. Clarify half a pound of sugar for each pound of fruit. Cut them in halves or quarters, put them in the sirup, and simmer them until the fruit becomes clear; then take out the oranges and put them in a deep dish. Stir into the sirup an ounce or more of Russian isinglass, and let it boil a short time; if the sirup should not be thick enough add a little more isinglass. As soon as a perfect jelly is formed, strain it over the oranges while hot. Lemons may be done in the same manner.

EXCELLENT GINGERBREAD. — Two cups of molasses, one cup of butter, four cups of flour, one cup of boiling water, with two teaspoonfuls of soda dissolved in it, two teaspoonfuls of ginger, three eggs.

# NOTES FROM FLORIDA.

I see a reader of the Home has asked for a pickle recipe. Here is mine: Take cucumbers (medium size), wipe clean, and place evenly in barrel or keg. When the keg is full place a clean cloth over the top; next place a board and stone for press; take four quarts salt; boil in pot of water till all the salt dissolves; when cool add two pails more water and turn over the keg; the brine should be strong and cover the pickles well, when needed put pickles in jar fresh water for two or three days, changing water often; then place in vinegar. This way I have always found good, and but little work. Recipe for making sweet pickles: After eating water-melons, take the rind, and with sharp knife pare off both the outside green and all the heart; cut the white firm part into strips two inches long; make a sirup by putting 1 quart vinegar and 1 lb sugar on stove to boil; two oz. cloves tied in a cloth, and half an ounce allspice (ground); add with quart of water; when well boiled skim, and place your rind in the sirup; let boil till each piece looks clear and is tender; skim out into a jar and add more rind; when done set away to cool, and in two or three days I would like to come and help you eat them. Will some sister try it this summer and let me know the result?

For making peach sweet pickles use the same recipe, only stick two or three cloves in each peach instead of boiling them in the cloth. Peel the peaches before boiling, then boil whole.

To clean paint, put a few drops of ammonia in your water; then wash as usual. To wash dishes easy, put ammonia in the dish-water. To clean hair-brush and comb, put ammonia in a bowl of water; wash, rinse, and lay in sun to dry. To clean kid gloves, silk dresses, ties, worsted goods, or anything, sponge with ammonia; then in clear water; wipe dry, and press; it will not hurt the most delicate fabric. To clean furniture and make look almost new, dust well, rub with flannel rag wet in kerosene, then with dry flannel, and you are more than paid for trouble. To polish looking-glass, take whiting and dampen it in a bowl, then spread over glass like paste; when dry, rub off with soft paper, then clean cloth, and if the glass don't reflect a pretty face, it is not the fault of the glass.—Mrs. Hattie Johnson, Gainesville, Fla.

*Sweet-potato Pies.*—Scrape clean two good-sized sweet potatoes; boil. When tender rub through the colander; beat the yolk of three eggs light; stir with a pint of sweet milk into the potato; add a small teacup sugar, a pinch of salt, and flavor with a little fresh lemon or extract. Bake as pumpkin pies. When done, make a meringue top of two eggs and powdered sugar. Brown a few minutes in the oven.

*Vinegar Pie.*—One teacup vinegar, about one cup sugar, a few small pieces of butter, and two tablespoonsfuls flour, spices, and a few drops of lemon.

*Cracker Pie.*—Two large crackers; pour over them one teacup boiling water. When soft, add one teaspoonful tartaric acid, one teacup sugar; spice to suit; mix thoroughly. When eaten tastes like green apple pie.

# HOW TO MAKE CHERRY BUTTER.

Stew the cherries till soft, and rub them through the colander to get the pits out, and then put the cherries back in the kettle, and put as much sugar in the kettle as cherries, and stew them till you think they are done, and flavor with cinnamon and nutmeg. Mrs. J. J. F.

#### MOLASSES PIES.

I saw in your Home department a request for a recipe for making molasses pies. The one I use is a good one if made according to directions. I have used it for years. Take four eggs and one heaped tablespoonful of flour; beat together until well mixed; then add two cups of molasses and one tablespoonful of good vinegar; have paste rolled as for custard pies; bake in moderate oven;

Lemon-pie recipe, which has been asked for so many times, but none like this: One cup hot water, two tablespoonfuls corn starch, mixed in a little cold water, placed on the stove, and this added: one cup sugar, when it thickens remove from stove; when cool enough add the yolks of three eggs and juice of one lemon; when baked have the whites beaten stiff and three tablespoonfuls of sugar in them; spread on the pie, and put back in oven to brown just a little. Try it, and you will prefer it to any other recipe. Cocoanut cake which is excellent, baked in layers: One cup and a half of sugar, half cup butter, two-thirds of a cup sweet milk, whites of four eggs, two cups flour, one teaspoonful baking powder. For the frosting, whites of four eggs, two cups sugar, two of cocoanut; put between the layers, top and sides. If you want it to look beautiful, sprinkle dry cocoanut on top and sides, by throwing it against the sides. Enough adheres to it to make it look as if covered with large snowflakes. If not good, it is the fault of the cook.

Mrs. J. H. Brown wishes to know how to cook salsify, or oyster plant. This is my way: Scrape the roots, dropping each in cold water as soon as it is cleaned—exposure to the air blackens them—cut in one-half inch peaces, put in a saucepan and cover with hot water; stew until tender, then add one quart of cold milk, a lump of butter, pepper and salt; let boil up good, then add a tablespoonful of flour rubbed fine in a little milk. Boil up once and serve.

CHOICE RECIPES.

Mrs. B. sends her recipe for cōdfish balls:  
Take six good-sized potatoes, boil, pare, and  
cut in two; 1 pint bowl of codfish, picked fine;  
put all in a kettle, and boil until done; drain,  
and mash fine: beat two eggs thoroughly,

and mix with them; then drop from a spoon,  
and fry in hot lard.

RECIPES AND DIRECTIONS

*Currant Jelly Without Cooking.*—Press the juice from the currants and strain it; to every pint put a pound of fine white sugar, mix them together until the sugar is dissolved, then put in jars, seal them, and expose them to a hot sun for two or three days.

: *Good Cookies.*—Two cups sugar, 1 cup butter,  $\frac{1}{2}$ -cup sour cream,  $\frac{3}{4}$ -teaspoon soda, 3 eggs.


*Mince Pie* One lb. mutton chopped

l., of Wisconsin, wishes to know how to  
make corn-meal fried-cakes, and, as I happen  
to know, I will send recipe. Take one quart  
of sour milk or buttermilk, gill molasses,  
teaspoonful baking soda, a little salt, one  
egg, and mix with meal enough to make a  
good batter; have lard enough in a flat  
kettle boiling to swim the cakes; dip a spoon  
in the lard to drop the cakes, or omit the mo-  
lasses, and eat with butter.—Henry Brown,  
Beatrice, Gage Co., Neb.

2 cups brown sugar  
1 cup sour cream  
 $\frac{1}{2}$  cup butter  
yolks of four eggs  
2 teaspoon soda  
2 " cloves  
3 " cinnamon  
3 " allspice  
1 nutmeg

Bake in jelly tins and  
put together with the  
whites of eggs and sugar.

*Orange Custard.*—The juice of six oranges, strained, and sweetened with loaf sugar; stir over a slow fire till the sugar is dissolved, taking off the scum; when nearly cold add the yolks of six eggs, well beaten, and a pint of cream (or milk). Stir over the fire till it thickens, and serve in glasses. Double the quantity if required.



*Mixed Pickles.*—Those who possess a vegetable garden do well toward the close of the season to keep an omnium gatherum pickle jar containing strong vinegar, in which to throw small tomatoes, tiny ears of corn, cauliflower sprigs, radish pods, small onions, strawberry tomatoes, nasturtiums, and small cucumbers. When the jar is full, pour off the vinegar, spice it with pepper corns or green peppers, cloves, allspice, salt, and ginger. Add turmeric or mustard seed to yellow it. Boil it from ten to fifteen minutes, and turn it over the pickles.

*Tomato Catsup.*—One gallon ripe tomatoes: one tablespoonful of salt; four tablespoonsful of pepper, three of mustard; one pint good cider vinegar. Cook tomatoes three hours, stirring occasionally; strain through a sieve and season; let it come to a boil, and cork tight.

### CANDIED CITRON.

Candied citron, such as is used for fruit cake, can be prepared from the common citron which grows in the garden (generally used for preserving), at far less cost than to buy the imported. Besides we prefer to use the home manufactured in preference to the other, as it seems fully as rich and pleasant flavored. If the citrons are small, divide them lengthwise into eighths; if large ones divide again; pare off the rind and pick out the seeds carefully, then drop the slices into boiling syrup—maple syrup is best, but syrup made from clarified sugar will do; use syrup enough to cover the pieces, cook slowly until the syrup is nearly boiled down, then place the pieces on plates to dry, dip the thickened syrup over the pieces, and then dry them in the stove oven, being careful to watch them closely so they will not scorch. After all the syrup has been dried in and the citron candied down, place it in glass jars for future use. Use the same as imported citron.

No. 395—One cup frosting sugar, two (2) tablespoons of water boiled together: take it off the stove and stir in the white of an egg beaten to a stiff froth; stir all together well; then frost your cake with it, and you will never want for a nicer frosting than this.

7 *Strawberry Jelly*.—Drain the juice from ripe berries, and add one pound of sugar to each pint of juice. Boil and skim the juice, and throw in the dry sugar and boil fifteen minutes.

*Strawberry Souffle*.—Rub a quart of ripe and freshly picked and hulled berries through a sieve; add half a pound of white sugar and the whites of three eggs beaten to a froth; mix lightly, bake in a moderate oven, and when done frost on top.

E. E. B. C., Wilton, Iowa, writes: I saw in your paper Ida W. Winterset asks for a recipe for frosting. I send one that is very nice: One pound of sugar, pour over it only just enough water to dissolve the lumps; whites of three eggs, beat slightly, but not to a stiff froth; add these to sugar and water. Put in deep bowl or basin, and place it in a vessel of boiling water, beating the mixture. At first it will become thin and clear, but afterward begin to thicken. When quite thick remove from the fire and beat until cold and thick enough; then spread on with a knife. It is a little tedious, but rewards one by glistening beautifully.

cracker crumbs, and try it not late.

*Apple Meringue.*—Pare, slice, stew, and sweeten ripe, juicy apples; mash smooth, and season with nutmeg or lemon peel; fill a pie-plate with an under-crust, and bake till done. Then whip the whites of three eggs for each pie to a stiff froth, with a little sugar, one tablespoonful to an egg, beat till it stands alone, then spread over the pie three-fourths of an inch thick; return to the oven three or four minutes to brown.

*Pan Corn Pudding*

*Apple Cobbler.*—Pare, core, and slice twelve large, tart apples; add the juice of two lemons and the grated peel of one of them. Sweeten to taste. Stew very slowly for two hours, and turn into a mold. When then are cold, dish up and serve with cream.

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Apple Jelly—1 large apple grated; 1 egg; 1 cup of sugar; juice and grated rind of one lemon; boil three minutes.

CURING PORK.—S. D. B., writing the INTER-OCEAN from Denver, Ill., inquires how to salt pork, what to put on it, and how to cure it so you may hang it in an open smoke-house, and the bugs and skippers will not get on it?

*Reply.*—To one gallon of water, take one and a half pounds of salt, one-half pounds of sugar, one-half ounce of saltpetre, one-half ounce of potash. In this ratio the pickle can be increased any quantity desired. Let these be boiled together until all the dirt from the sugar rises to the top and is skimmed off. Then throw it into a tub to cool, and when cold, pour it over your beef or pork. The meat must be well covered with pickle, and should not be put down for at least two days after killing, during which time it should be slightly sprinkled with powdered saltpetre, which removes all the surface-blood, etc., leaving the meat fresh and clean. Some omit boiling the pickle, and find it to answer well, though the operation of boiling purifies the pickle by throwing off the dirt always to be found in salt and sugar. If this receipt is strictly followed, it will require only a single trial to prove its superiority over the common way or most ways of putting down meat. If the meat is to be hung in a smoke-house, after being thoroughly cured it should be inclosed in canvas bags so snugly that insects cannot get through.

*Rhubarb Meringues.*—Wash and skin the rhubarb, cut into inch lengths, and put it over the fire in a porcelain-lined saucepan in which is plenty of sugar (do not add any water); when tender thicken it with a little corn starch made smooth in cold water. Have ready deep pie-plates, lined with rich biscuit crust, rolled thin; pour in the rhubarb and bake in a quick oven. When done, remove from the oven; when cold, cover the tops with a meringue of beaten whites of eggs and powdered sugar, flavored with lemon extract. In making a meringue the usual proportion is the whites of four eggs to a pound of powdered sugar—but half the sugar I have found answers very well. When the pies are covered with the meringue return them to the oven until they are a delicate brown, which will be in a minute or two. Try the biscuit

*Apple Charlotte.*—Three or four slices of bread, a little cream, preserved apples or apple sauce, whites of two eggs, one-half large cup of sugar; flavoring (grated lemon peel, or cinnamon). Cut the soft part of the bread in small square pieces. Soak them for a moment in very rich cream. Butter a dish, and place them in it, then put in the preserve, or sauce (if the latter is used, flavor it), and on this lay one or two thin slices of the bread, soaked in cream. Beat the whites of the eggs to a stiff froth, add the sugar, and if the charlotte is made with preserve, put the lemon in the frosting. Spread this on top of the bread, and put the dish in the oven, for a handsome brown to the frosting. To be eaten cold.

*Tomato Figs.*—Take six pounds of sugar to one peck (or 16 pounds) of the fruit; scald and remove the skin of the fruit in the usual way; cook them over a fire, their own juice being sufficient without the addition of water, until the sugar penetrates and they are clarified: they are then taken out, spread on dishes, flattened, and dried in the sun; a small quantity of the sirup should be occasionally sprinkled over them while drying, after which pack them down in boxes, treating each layer with powdered sugar; the sirup is afterward concentrated and bottled for use; they keep well from year to year, and retain surprisingly their flavor, which is nearly that of the best quality of fresh figs; the pear-shaped or single tomatoes answer the purpose best; ordinary brown sugar may be used, a large portion of which is retained in sirup.

and pour on the vegetables while hot.

*Gingerbread.*—The following is an excellent recipe, and was brought to Hollidaysburg by the wife of ex-Governor Curtin: Two cups of Orleans molasses, 1 cup of brown sugar, 1 of lard, 2 of sour milk or water, 1 tablespoon soda, 1 of cream tartar, 1 of ginger, 1 of cinnamon, 1 teaspoon of cloves; 2 eggs improve it, and currants, raisins, and citron added make it as nice a fruit cake as a person would wish for.

At this season of the year most fastidious people partake of onions. We find it a very good way to use cold potatoes to cook them in with the onions. Stew the sliced onions in a very little water, and when they are almost done add the cold potatoes; season with pepper, salt, butter, and cream. They are not as strong as when cooked alone.

*Lemon Pie.*—One cup of sugar (No; 1 A coffee or granulated sugar preferred), one lemon, two tablespoonfuls of corn starch, two eggs, butter. Cut the ends from the lemon, and pare off a very thin rind, then grate the remainder over the sugar; add the yolk of the eggs; dissolve the

become yellow.  
I wish to give our recipe for cookies, which is the best I have ever tried: Four eggs, one cup butter, two cups sugar, two teaspoons cream of tartar, and one teaspoon of soda; beat the butter and sugar well together, then add the eggs, well beaten; stir the cream of tartar and soda in the flour, and thicken to roll; bake in a moderate oven. They are very nice. Try them.

I will send a recipe for a cheap berry pudding: Take two cups of berries (I use raspberries), one and one-half cups of bread crumbs, put alternate layers of the berries and crumbs in a pudding dish until all are used, having a layer of crumbs on the top, pour in a small cup of warm water, cover and bake half an hour, then take off the cover and let it brown a few minutes; serve with cream and sugar. It is nice as well as cheap.—Mattie E. Gauntt, Hackleman, Grant County, Ind.

#### LEMON PIES.

I want to tell the ladies how to make two pies out of one lemon. One lemon, 1 cup of water, 1 cup of sugar, 2 tablespoonsful of flour, 5 eggs. Grate the lemons, add the water, sugar, and flour, working the mass into a smooth paste, beat the eggs and add them to the paste, saving the whites of two of them for frosting. When baked add the frosting, returning to the oven until it is slightly browned. I have a nice begonia some six inches high, which I would like to exchange for a white geranium; also a few seeds of the Queen of the West, a beautiful scarlet geranium, the seeds of which I would like to exchange for some fern leaves. Correspondents wishing to address me send to Ella G. Campbell, Hartford, Kan.

#### SALSIFY AND QUERIES.

Many thanks to the ladies for information concerning butter-bowl, ants, etc.; also to Mrs. A. J. A. Leroy, Kan., for recipe for beer yeast. My husband says he is more than compensated for the price of the paper by having good bread to eat. I have always thought that I could make good bread, but have just found that I could not, until now.

Being a constant reader of the Home, I find I can learn a great many things useful and interesting. Although I have been a housekeeper several years, am still anxious and willing to learn. I will now give my way of cooking salsify, and, if any of the ladies will give their way, perhaps I will like it better. Wash, scrape, and slice thin; cook in water enough to cover it well until done; then add milk, butter, salt, pepper, and rolled crackers, the same as for oyster soup, of which you will have a good imitation. I cook tomatoes the same way, using bread crumbed fine instead of crackers.

*Cream Cake.*—Three eggs, one cup sugar, one cup flour, two tablespoons butter, one teaspoon tartar, one teaspoon soda; bake in jell tins. Filling to be put between cakes: one-half cup sugar, one-half cup sweet cream, one egg, one tablespoon corn starch; season to taste.

*Snow-ball Cake.*—Whites of three eggs, one cup white sugar, one-half cup butter, teaspoon soda; stir thick, and bake in small tins.

*Jelly Cake.*—Three eggs, one cup sugar, one cup flour, one teaspoon cream tartar, one-half-teaspoon soda, three tablespoons sweet milk; bake in jell tins.

*Fruit Cake.*—Two eggs, one cup sugar, two-thirds cup butter, one cup fruits, half teaspoon soda.

*Love Cake.*—To one pound sugar add six well-beaten eggs, put as much flour as will stir a stiff paste. flavor with lemon, roll half-inch thick; cut the size of a wine glass; strew some sugar and flour over a tin pan, lay the cakes on it, bake in a quick oven; when cold, ice the tops, and set them in a warm place to dry, finish by putting jell in the center of each, the size of a walnut.

It will not be easy to tell one from the other.  
*Home-Made Cream Candy.*—To a coffee-cupful of white sugar add two tablespoonfuls of water to dissolve it, and boil, without stirring, in a bright tin-pan until it will crisp in water like molasses candy. Just before it is done put in a teaspoonful of extract of vanilla, or lemon, or peppermint essence, and a quarter of a teaspoonful of cream tartar. When done pour into a buttered pan, and, when cool enough to handle, work it as you would molasses candy until it is perfectly white, then stretch and lay on a marble slab or molding-board; with a chopping-knife cut into mouthfuls and lay it on buttered paper on a plate. When children wants candy, by all means let them have that made at home, and they will not eat plaster of paris, chalk, starch, and poisonous compounds, which derange their stomachs and ruin their teeth.


To CURE BUTTER.—Half a pound of salt, quarter of a pound of saltpeter, quarter of a pound of white sugar. Put these ingredients together and add one ounce to every pound of butter as you take it from the churn, sprinkling in and working it just as usual when adding salt alone.

*To Keep Lard Sweet.*—A Kansas correspondent informs us that, although they have no cellar to their house, even during the warmest weather lard can be kept sweet by the following plan: "When rendering (melting) it throw into each kettle a handful of fresh slippery elm bark. No further preparation is necessary, as I have tried it until I am fully satisfied of its efficacy. No salt must be added to it at any time. The jars in which the lard is to be kept must be thoroughly cleansed." A good way of doing this is to fill them with clean, dry earth, and bury them in the soil, and let them remain there eight or ten days before using. Others, after scalding the jars or boiling them in weak lye, simply invert them on the ground, and let them remain in that position for some time.

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*Fried Cakes*—One cup buttermilk, one teaspoonful soda, three tablespoonfuls butter, melted; one egg; flour to roll out easy.

milk, 3 cups flour, 3 teaspoons baking powder.  
Frosting, 1 lb. sugar, whites 5 eggs, juice 2  
oranges, grated rind of oranges. Put be-  
tween layers. Bake in jelly pans.



—Pulverized charcoal sprinkled over dressed poultry, after the animal heat is expelled, will preserve it from spoiling for some time in hot weather.

### CHOCOLATE CARAMELS.

Mrs. Gertrude Knight, of Dell Rey, Ill., contributes the following: The recipe for chocolate caramels asked for last week is as follows: Chocolate,  $\frac{1}{8}$  of a lb; sugar, 2 lbs; milk, 1 tea cup, butter, 2 oz.; 2 tablespoons are an ounce. Boil up once altogether: pour into a buttered dripping-pan; when partly cooled cut into squares of size to suit.

*Cocoanut Candy.*—Rasp very fine a sound, fresh cocoanut, spread it on a dish, and let it dry naturally for three days. Four ounces will be sufficient for a pound of sugar for most tastes, but more can be used at pleasure; boil the sugar, and when it begins to be very thick and white stew in the nut; stir and mix it well, and do not quit it for an instant until it is finished. Keep the pan a little above the fire to prevent the nut from burning.

*Molasses Candy.*—Two cups molasses, one cup sugar, one tablespoonful vinegar, butter size of a hickory nut. Boil briskly twenty minutes, stir-ring all the time. When cool, pull until white.

### MOLASSES CANDY.

J. M. S., Lockport, Ill., writes: Mrs. G. R. W. asks for a recipe for making molasses candy. I will give her mine, which I have tried, and know to be good. It is as follows: One cup molasses, one cup sugar, two table-spoonfuls of melted butter, one do vinegar; boil without stirring until it hardens in cold water; then stir in a teaspoonful of soda, and pour on buttered tins; when cool pull and cut in sticks.

*Vanilla Candy.*— $1\frac{1}{2}$  cups of white sugar, 1 cup of hot water, 1 teaspoonful of vinegar, extract of vanilla. To the sugar add the hot water and vinegar. Let it boil gently without stirring. When it begins to thicken it will be yellow. Try it as you would try molasses candy in water. When it strings and hardens into a brittle lump in the water it is done. Pour it into a buttered dish. When it is cool work it white. While it is being worked pour the extract of vanilla on it. Cut it with scissors in small pieces.

### Swedish Rolls.

Seven cups of flour, one pint of milk  
boiled. When cool add one-half cup of butter,  
one-quarter cup sugar, one egg, one half  
compressed yeast cake. For tea set them to  
rise at 8 o'clock in the morning. at 3 P.M. roll them  
out about an inch thick, put a small piece of  
butter on one side fold them in halves, put  
them in your pan a little apart, and  
let them rise till time to bake for tea.

### Merseburg Biscuits

Take four ounces of butter, ~~six~~ six ounces of  
white sugar, seven ounces of flour, one  
tablespoonful of fresh cream and one egg.  
Make the above into dough, working it  
well. Then roll it out very thin, cutting  
it into pieces two inches long and one  
broad. Sprinkle the tops of the biscuits  
with sugar and round cinnamon. Bake in  
a quick oven, and when done they should  
be a light yellow-brown. If put away in a  
canister or jar they will keep a long time  
soft.

Roll cakes  
two cups sour milk one egg one teaspoonful  
of soda dissolved in boiling water enough  
to make a batter that will spread easily  
on the griddle have the griddle hot the  
cakes should ~~be~~ bake half an hour

12

and the tears and sorrows of babyhood chased away by the laughter and smiles of tenderness. Were the fathers and mothers all over your land as free from bondage, made so by human ignorance, as these parents, there would be no transgressors, no blood religion, no Saviour as a toy between God and man, and human civilization, which ever destroys the idea of a God, would be the result. With you, like all past nations, the farther you are removed from a belief in God, the wiser you are, and the more perfect your unfoldment towards the finer and spiritual, which death cannot touch, as it does not belong to your realm of life, but acts and rests upon the crude and refined matter, till the forces of nature, by co-exerting powers of life and death, have produced organic forms through which intelligence gives expression. The most perfected of these is the human body, grown from the elements of your planet, hence can't be removed from your life, and *must* be deposited into the embrace of that great power, decomposition. So great and so wonderful a part it plays in this vast universe, yet its touch is as soft and gentle as the twilight, as continued as eternity, as infinite as infinitude and as omnipresent as space. It holds the universe in check, generates life in all its forms, and through its power man spoke, and God trembled. As argument and reason bring us to conclude that the body in which this mother lived so many years cannot die, but must continue, for aught we know, in an endless round of change, meeting and conforming to nature's requirements in which is expended the wonderful power of pro-

15th upon

and pour over.

### MOLASSES CANDY.

C. L. M. says: I send Mrs. G. R. W. a recipe for molasses candy. Two cups molasses, one cup of sugar, one-half cup of vinegar; boil together (but be careful not to burn) for a few minutes; try a little on snow or in cold water; when it becomes hard enough turn out to cool; while yet warm pull until white. A little experience will enable her to make a delicious article, and one much more wholesome than that usually manufactured by confectioners.

*Cream Candy.*—Sifted sugar four pounds; butter the size of an egg; five tablespoonfuls of cream; vinegar six tablespoonfuls; enough water to keep from burning. Cook it three-quarters of an hour; stir it constantly over a moderate fire. Test it by dropping a little in cold water, take it out, and if you can pull it it is done. It is very nice when properly made.

*Cracker Pies.*—(Lemon)—Four milk crackers, crushed fine; one cup sugar, one teaspoonful tartaric acid, one teaspoonful extract lemon, one teaspoonful butter, one cup boiling water, poured on after mixing; yolks of three eggs, enough of the whites for frosting in place of top crust.

*Carolina Pies.*—Yolks of three eggs, three tablespoonfuls sugar; milk to fill the plate; flavor to taste. Beat the eggs and sugar together and then pour in the milk. After it is baked beat one teaspoonful of sugar into the whites of the eggs and put on top for a frosting, and set into the oven to brown.

*Queen's Cake.*—One-half pound of butter, 1 pound of sugar,  $1\frac{1}{2}$  pounds of flour, 5 eggs,  $\frac{3}{4}$  cup of milk,  $\frac{1}{2}$  teaspoonful of soda, 1 teaspoonful of cream tartar, 1 large glass of wine, nutmeg. Beat the eggs thoroughly. Dissolve the soda in the milk. Mix the cream tartar through the flour. Rub the butter and sugar together. Add the eggs, milk with soda, a good deal of nutmeg, the wine and the flour. Bake in buttered paper, in a dripping-pan, with a moderate oven.

*Rice Meringue.*—Rice, peach preserve, whites of two eggs, one-half large cup of sugar. Steam the rice. Add milk and salt. Butter the dish in which it is to be served. Put a layer of rice in it, then a layer of preserve. Other layers of rice and preserve until the dish is full. Smooth the top. Beat the whites of the eggs to a froth; stir in the sugar. Put this on the rice. Place the dish in the oven, to remain there until the frosting is a handsome brown. To be served warm, not hot.

—When people feel the need of an acid, if they would let vinegar alone, and use lemons or apples, they would feel as well satisfied, and receive no injury. A suggestion may not come amiss as to a good plan, when lemons are cheap in the market, to make good lemon syrup. Press your hand on the lemon, and roll it back and forth briskly on the table to make it squeeze more easily; then press the juice into a bowl or tumbler—never into a tin; strain out all the seeds, as they give a bad taste. Remove all the pulp from the peels, and boil in water—a pint for a dozen pulps—to extract the acid. A few minutes' boiling is enough; then strain the water with the juice of the lemons, put a pound of white sugar to a pint of the juice, boil ten minutes, bottle it, and your lemonade is ready. Put a tablespoonful or two of this lemon syrup in a glass of water, and have a cooling, healthful drink.

In reply to C. B., who asks for a recipe for pickling cabbage: Mince fine one gallon cabbage, mix through it two large table-spoonfuls of salt. Let it stand over night, then press off the brine thoroughly. Add one-half tea-cup mustard seed, two table-spoonfuls black pepper (ground), some minced celery, or 5 cents' worth of celery seed is a fine improvement. Pack in a jar, and cover with vinegar, putting on a plate to keep it under the vinegar well.

### CARAMELS AND BUTTER SCOTCH.

Clara Perry, DeKalb, Ill., asks how to make chocolate caramels. I have an excellent recipe, which is like caramels one buys—rich, crumbly, and delicious: One and one-half pounds dry brown sugar, mixed with one-half pint of rich sweet milk, and placed in a porcelain kettle over the fire; one-half pound butter and one-fourth pound baker's chocolate are melted and added to the milk and sugar; as it comes to a boil, note the time, and for twenty-five minutes boil steadily; stir in one tablespoonful vanilla extract; pour into buttered tins, and when partially cold block off into small squares with the back of a knife.

Some one asks for a recipe for butter scotch. Here is a very good one: One pound sugar, one pint water; dissolve and boil, and when done, add one tablespoonful of butter and enough lemon juice to flavor.

MAUD M. WOLBERT, Edgerton, Col.

### BOLOGNA SAUSAGE.

If you will allow me an expression in your valuable department I shall give a valuable recipe for making bologna sausage, which I think if you try you will pronounce equally as good as that of Aunt Prue's, of Freeport.

Chop your beef raw; I add one-tenth clear fat pork, fresh, then chop again until quite fine; season with pepper and salt, and, if you like it, a little sage (I think it improves it); then mix the seasoning well with the meat; stuff in links of about one pound each (the most convenient size); have a wash-boiler three parts full, and at the boil, when your sausages are all stuffed, tie the end of each link so as to meet and form a hoop; put your sausages in the boiler, they only need from five to fifteen minutes to cook. Very little experience will teach you when they are done. If you will listen you will hear them squeaking; they are then ready to be taken out, which should be done by running the smoking rods through the links; then hang in the smoke house; smoke gently with corn-cobs. The above I know to be a practical recipe, for I have made, and seen hundreds of pounds of the palatable sausages made from this recipe.

### COOKING TRIPE.

In answer to your issue of the 10th, how to prepare tripe for the table: After it has been cleaned, as Mrs. J. H. W. has told you, cut your tripe in squares of about twelve inches square, then put in fresh buttermilk for about twelve hours, then in salt and water for the next twelve hours, then pick all the tallow off; take all your waste meat (beef), cut in small pieces, salt and pepper, then lay them all one way on your squares, sew them together, and be careful and do not get them too full, for they will burst open by cooking; boil until tender, then place them under weights, for twelve hours, then pack in jars, put on cider vinegar to cover them. They are very nice sliced up cold for supper, or slice, roll in flour, and fry. Would like to exchange a calla lily for a camelia; also, for a gardenia (cape jessamine); also, other kinds of plants, which I would like to exchange with the dear friends of the Home.—Mrs. H. E. Fuller, Bristol Station, Ill.

### Household Recipes.

**LIMA BEANS.**—Shell, lay in cold water fifteen minutes, and cook from twenty-five to thirty minutes in salt boiling water; drain well, season with pepper, salt and butter.

**RASPBERRY JAM.**—Weigh equal proportions of powdered loaf sugar and raspberries, put the fruit into a preserving pan and with a silver spoon mash it well; let it boil six minutes; add the sugar and stir well with the fruit. When it boils, skim it and let it boil fifteen minutes.

**TOMATO PICKLES.**—Take one peck of tomatoes, gathered green, and one-third as many peppers, soak them in cold water twenty-four hours; cold, sharp vinegar enough to cover, with an ounce of bruised cloves to a gallon of vinegar. Tomatoes pickled in this way will keep one year.

**FRIED CUCUMBERS.**—Pare, cut into lengthwise slices more than a quarter of an inch thick, and lay for half an hour in ice water; wipe each piece dry; sprinkle with pepper and salt, and dredge with flour; fry to a light brown in good dripping or butter; drain well and serve hot.

**WHITE OR RED CURRANT JAM.**—Pick the fruit very nicely, and allow an equal quantity of finely powdered loaf sugar; put a layer of each alternately into a preserving pan and boil for ten minutes; or they may be boiled the same length of time in sugar previously clarified and boiled like candy.

**STUFFED TOMATOES.**—Choose some ripe, sound tomatoes, cut a slice from the stem end of each one, scoop out the interior with a teaspoon, and mix them with an equal quantity of bread crumbs; season the mixture highly with pepper and salt, and add to it a little cold meat chopped, if any is on hand; fill the tomatoes with this forcemeat; dust some bread crumbs over them, add; bake about half an hour in a moderate oven.

#### WHAT TO DRINK IN HOT WEATHER.

The *Country Gentleman* says that at this season of the year the farmer and his laborers require some cooling but palatable beverage that will quench their thirst, and not heat or intoxicate their blood, yet will afford a grateful stimulant to their digestive powers. And among all the stimulating substances which are employed in making these drinks, there are none superior to ginger, and none more easily procured or equally refreshing. Almost every man likes it, and a mixture of it with maple sugar and water, or honey, or syrup and water, is an extemporized drink of which thousands partake with great relish, while some will add to it a teaspoonful of cream of tartar, and then stir in half a teaspoonful of saleratus or soda, and thus prepare a tumbler of foaming liquid, which is a wholesome tonic, as well as a palatable drink, for carbonic acid, which is formed by the fermentation, adds greatly to the pleasant taste of any drink. It is also a good plan for every farmer's wife to make a keg of hop beer, and keep it upon tap during the haying and harvesting of the summer months. Spiritous liquors, containing alcohol, are not conducive to the health of any man; but the bitter tonic of hops, flavored with the essence of spruce, sassafras roots, or wintergreen leaves, is always desirable.

*Hop Beer.*—Take a three-quart kettle full of boiling water and add to it one quart of hop blossoms, or a small quantity of pressed hops; boil twenty minutes, adding anything you please for flavoring, and if nothing else can be had, three tablespoonfuls of powdered ginger will answer your purpose. Strain through a cloth or sieve into a jug or bucket, and add to it three quarts of molasses; stir it until well mixed; then let it stand until milk warm, and add half a coffee-cup of baker's yeast turned over a slice of toasted bread. Let it ferment over night. Next morning remove the scum and if fermented in a bucket, bottle it and cork tightly; if in a jug, pour off the foam, and also cork tightly. Keep in the ice-house or cellar, so it will not sour quickly. It is well on large farms to make a fifteen gallon keg of it, and let the men drink of it freely, and they will rarely care or ask for rum or whisky, and when this evil can be done away, surely the housewife will not grudge the extra labor she incurs in preparing a beverage which will cheer but not intoxicate.

*Ginger Beer.*—This is also a very agreeable drink, and highly relished by ladies of weak digestive powers, as well as by strong laborers in the fields. Take four ounces of Race ginger, well pounded, and three ounces of cream of tartar, and mix them well with five pounds of white or brown sugar and six lemons sliced fine. Pour over this mixture five gallons of boiling water. Let it stand, after stirring it well, for twelve hours (it is well to mix it over night), and then add one teacupful of yeast; let it stand six hours, and then bottle, fastening the corks with strong wire. It will be ready for use in two days, and will foam deliciously. The bottles should be laid on their sides in an ice-house or cool cellar, so that they will not burst their corks. It may be made in a keg and kept on tap.

A writer in the *Times* points out that the sun makes  
when the intense warmth of the sun makes  
seethe in our veins, we crave a beverage which will  
quench our thirst without adding warmth to the sys-  
tem; and if we resort to iced but intoxicating liquors,  
they will surely inflame it and increase instead of de-  
creasing the desire for liquids. A great quantity of  
iced water is also undesirable, because it will chill the  
stomach too suddenly, and often produce complaints  
to which we are liable at this season. But the appe-  
tite craves some agreeable aromatic stimulant, and  
there is no beverage more healthful than ginger beer,  
while there are few more refreshing; and it is easily  
prepared, either in dry powders or in liquid form.

**Ginger Beer.**—Take of raw ginger root well bruised,  
four ounces; of cream tartar, three ounces; mix  
them together in a large pail, and slice into it eight  
lemons, very thinly cut; add five pounds of white su-  
gar, and pour over the whole five gallons of boiling  
water; let it stand until milk-warm, stirring it so  
that the sugar becomes entirely dissolved: turn in  
one small cup of yeast upon a slice of toasted bread,  
and let it ferment twelve hours, covering the pail  
with a thick cloth; or the beer can be made in a keg,  
and allowed to ferment through the bung-hole, when  
it will take a few hours more; then bung it up  
tightly, and in two days it will be ready for use. If  
it is made in a pail or tub, bottle it in twelve hours,  
filling the bottles only two-thirds full, and then tie  
down the corks with wire or twine. In two days it  
will be fit for use, and will foam like cream ale, while  
the flavor is delicious. It should be kept in the ice-  
house, or on the bottom of a cool cellar.

**Ginger beer powders.**—These are made by taking,  
to every four ounces of powdered white sugar, one  
dram of pulverized ginger and five drams of  
carbonate of soda. Divide it into twelve equal parts,  
and do up each portion in a colored paper. Then take  
one ounce of tartaric acid, divide it into twelve  
parts, and do up each portion in a white paper. Dis-  
solve one of each kind of powders in a third of a  
tumbler of iced water; stir it until all is dissolved but  
the ginger, then pour one into the other, and drink  
while effervescing. Both of these beverages are ex-  
cellent cures for private tippling, which is an exceed-  
ingly dangerous yet common habit among both  
sexes.

**Claret Cup.**—This makes a pleasant drink for picnics  
and garden parties, but unless the claret is good it  
cannot be well flavored. To one bottle of  
claret add four tablespoonfuls of crushed sugar, two or  
three thin slices of lemon, one thin slice of cucumber,  
and rub a nutmeg across a grater two or three times.  
Let it stand after stirring it up thoroughly for a quar-  
ter of an hour, and then taste it, and if the lemon and  
cucumber flavor are decided take them out. Now add  
a quantity of ice in rather large pieces, and then pour  
in a pint bottle of soda water, taking care to turn it in  
with the neck of the bottle close to the claret—for if  
poured in from the top of the bowl or pitcher a great  
part of the carbonic acid gas will be lost. Serve at  
once.

**Lemonade.**—One of the most refreshing drinks in  
warm weather is lemonade, but the great secret in  
making it is to use boiling water and let it become  
cool, when a plenty of crushed ice can be added.  
Thirty drops of diluted sulphuric acid added to three  
pints of lemonade is a great improvement.

**Sparkling Lemonade.**—Squeeze a lemon through a  
bit of muslin or a sieve to take out the pulps and pips.  
Dissolve in it two or three lumps of sugar and then  
add some soda water, stir rapidly, and drink as soon  
as possible. Soda water mixed with raspberry vine-  
gar makes a delicious drink, and when one feels ex-  
hausted with the intense warm weather, it is far bet-  
ter than sherry cobbler or port wine sangaree.

to the sweet milk a pint bowl of white sugar, and put it in a pail placed in a kettle of boiling water, letting it boil for fifteen minutes. Now add the yolks of the eggs well beaten, and stir rapidly for ten minutes; then stir in the whites of the eggs for two minutes, and put the pail into a pan of ice-cold water. Let it stand three minutes; then strain through a fine sieve, and add the cream. When thoroughly cold, flavor with lemon syrup, or strawberry, raspberry, or pineapple juice, made thick with sugar. [Pineapples can be squeezed as easily as lemons, and make a more delicious flavoring for ice creams, custards, and the like.] Pound the ice fine, by putting it in a coarse bag and pounding it with the flat of a hatchet or ax. Put the tin containing the cream into the freezer, first throwing in a spoonful or two of ice at the bottom; then add alternate layers of ice and salt, using about one-quarter as much salt as ice. Turn the dasher rapidly, so as to both freeze and beat the cream, and in ten minutes at the longest you will have it frozen stiff. Now lift out the cream can; pull out the dasher; put a cork in the aperture; turn out the ice and salt; repack, and set aside for two hours.

*Currant Water Ice.*—Extract the juice from four or five quarts of currants, by squeezing them through a piece of flannel or thick cotton cloth. Sweeten it with white sugar until almost sickishly sweet, because in the action of freezing the sweetness is lost. Beat to a stiff froth the whites of five or six eggs, and add when the juice is put into the freezer. Half the quantity of water can be added to the currant juice, for if made wholly of the currants it will be of too strong an acid flavor. Freeze as directed above.

*Cherry Ice.*—Squeeze the juice out of several quarts of cherries, add to them half the quantity of water and the juice of two lemons. Add the beaten whites of four eggs; sweeten very sweet with loaf sugar, and freeze as above.

*Lemon Ice.*—Squeeze the juice from half a dozen lemons; first, grating the peel from half of them; add it to the juice. Make as for lemonade, only much sweeter. Add the whites of four eggs, well beaten, just as you turn it into the freezer. Water ices are more cooling than those made out of cream, which contains much carbon.

*Currant Vinegar.*—After making currant jelly, turn boiling water upon the skins and stems of the currants, and stir them well together until the water becomes quite acid and well colored. Then strain it off and put into a jug to work, like the gooseberry liquor. A little brown sugar may be added to it to give it more strength. After it has become vinegar bottle it for use.

*Pickles in Jars.*—Take gherkins or young cucumbers the size of your forefinger, puncture them with a needle, and put over them dry salt. In two days throw this off, add as much more, let this stay two days, and pour off. Drain them on a cloth, put them in jars, and pour over them boiling vinegar, in which ginger, black pepper, sliced horseradish, mace, cloves, and allspice, with shalots and garlic have been infused. In two days drain off the vinegar, boil, and pour it on the cucumbers. Repeat this process three or four times, and they will become perfectly green and plump.

**A Good Strawberry Sherbet.**—Crush one quart ripe berries, add the juice of a lemon, two teaspoonfuls orange-flower water, and three pints water. Let them stand several hours, then strain over three-quarters pound sugar. Set in ice an hour or two before using.

**Soda Water.**—Take four pounds of coffee sugar, three pints water, three or four grated nutmegs, one ounce gum arabic, flavor to suit, and well beaten whites of ten eggs. Mix and heat over a slow fire a half hour. Take from the fire and strain, and divide into two parts. Put into one part eight ounces bicarbonate soda, into the other six ounces tartaric acid. Shake well. When cold put in three or four spoonfuls from each into separate glasses a third full of water, stir and pour together. Another ounce tartaric acid, one ounce bicarbonate soda, divide each into twenty-four parts. Dissolve in a tumbler half filled with water, add the acid and drink while effervescing.

**Root Beer.**—Sarsaparilla root and sassafras bark and wintergreen, equal quantities, some hops. Boil in water until the strength is extracted. To every three gallons of liquor add one quart molasses and a cup of yeast. Strain and bottle. It will be good for use in two or three days.

A pleasant imitation of the old-fashioned spruce beer may be made as follows: Allow an ounce of hops and a tablespoonful of ginger to a gallon of water. When well boiled, strain it and put in a pint of molasses and half an ounce or less of the essence of spruce; when cold add a teacup of yeast; put it in a clean, tight cask (a jug will do), and let it ferment for a day or two, then bottle it for use; you will find it, quite good after three days. The essence of spruce can be obtained at any drug store.

*Hop Beer.*—Healthy, easily made, and really valuable; will keep six or eight months; three months after it is made it is almost equal to ale. This recipe is for fifteen gallons: Twelve ounces hops, six quarts molasses, ten eggs; put the hops in a bag and boil them fifteen minutes in three pails of water; put in the molasses while hot, and pour immediately into a strong ale cask which can be made perfectly air-tight, and put in the remainder of the water cold; let the mixture stand until cool, and then add the eggs, well beaten. This beer will not ferment in cold weather unless put in quite a warm place.

3 To Make Popcorn BATS—Boil strained  
honey till it foams, then stir in the corn; set  
away to cool; rub a very little butter on your  
hands and ball it. The corn will keep brittle  
if done in honey, but gets tough in molasses,  
if kept a few days.

### POP-CORN CANDY.

In proportion to every two quarts of nicely popped corn allow one cup of granulated sugar, melted in just sufficient water to prevent burning, pour over the corn while hot, and quickly form into a pyramidal shape on a suitable dish, ornament with colored candies

### VARIOUS SUGGESTIONS.

I would like to tell Mrs. Sundberg my way of making "ginger beer." Take of white sugar, two pounds; of cream of tartar, two ounces; of ginger root two ounces; add two gallons of boiling water; and when cool add a teacupful of hop yeast; let stand twenty-four hours then bottle for use. This makes a healthy drink for warm weather

Some one wants the recipe for vinegar pie:  
Beat up one egg with six tablespoonfuls  
sugar, three of vinegar, four of water, one of  
flour; bake with one crust.

Graham biscuits: Three parts of Graham,  
one part flour; use good shortening, and  
work into the flour well; to every pint of  
sour milk use one large spoonful of sugar;  
make them just as you would any biscuit; do  
not mix them hard, and bake in a quick oven.

*Sugared Popcorn.*—One cup of white sugar, half a cup of water, boil till it taffies, and sprinkle in the popcorn as much as the pan will hold. If nicely popped this will sugar two quarts of corn. Stir well, so that it does not stick together. The grains ought to be separated.

*Marble Cake.*—Light part—white sugar 1½ cups; butter, ½ cup; sweet milk, ½ cup; soda, ½ teaspoon; cream of tartar, 1 teaspoon; whites of four eggs; flour, 2½ cups; beat the eggs and sugar together; mix the cream of tartar with the flour, and dissolve the soda in the milk. Dark part—Brown sugar, 1 cup; molasses, ½ cup; sour milk, ½ cup; soda, ½ teaspoon; flour, browned, 2½ cups; yolks of four eggs; cloves and cinnamon, ground, each ½ teaspoon; ingredients mixed the same as light part. When both are prepared, put in the cake-pan alternate layers of each, or put them in spots on each other, making what is called leopard cake, until all is used. Bake as usual.

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the

# SOUR-KRAUT.

In the first place let your "stand," holding from half a barrel to a barrel, be thoroughly scalded out; the cutter, the tub, and the stamper also well scalded. Take off all the outer leaves of the cabbages, halve them, remove the heart, and proceed with the cutting. Lay some clean leaves at the bottom of the stand, sprinkle with a handful of salt, fill in half a bushel of cut cabbage, stamp gently until the juice just makes its appearance, than add another handful of salt, and so on until the stand is full. Cover over with cabbage leaves, place on top a clean board fitting the space pretty well, and on top of that a stone weighing twelve or fifteen pounds. Stand away in a cool place, and when hard freezing comes on remove to the cellar. It will be ready for use in four to six weeks. The cabbage should be cut tolerably coarse. The Savoy variety makes the best article.

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eight or ten  
stir all together, and  
and steam eight hours,  
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into a deep dish,  
serve with sauce.

*Vinegar.*—Boil slowly for one hour three pounds of very coarse brown sugar in three gallons of water, work it with a little yeast, the same as you would beer; then put it into a cask, and expose it to the sun, with a piece of brown paper pasted over the bung-hole; and it will soon become fine vinegar, fit for pickling or any other purpose.

*A Novel Way of Making Jelly Cake.*—Take the whites of six eggs, one cup of white sugar, same of flour, one teaspoonful of butter, two tablespoonfuls of sweet milk, two teaspoonfuls cream of tartar, and one of soda. Bake in a large oblong dripping pan, so the cake will be very thin; meanwhile stir another batch, making just the same, with the exception of using the yolks instead of the whites; when both are done, spread when warm with jelly, or preserves of any kind; put together, bring the largest side of the cake toward you, and roll immediately; or cut in four or eight parts, put together alternately, putting jelly between each layer, and frost lightly over the top. Another method is to make three pans, making the third layer of one-third red sand sugar, proceeding the same as for the other layers; in putting together let the first layer be the yellow, made of the yolks, then the red, and lastly the whites. Nicely frost the top, and you have a beautiful as well as a delicious party cake. They are very pretty made into rolls.

CORRESPONDENCE.

#### USEFUL RECIPES.

*Lemon Jelly Cake.*—One pint of flour, one pint of pulverized sugar, six eggs, beaten separately, one heaping teaspoonful of butter, one teaspoon cream-tartar, one-half of soda, and when well mixed, four tablespoons of cold water. For the jelly: One pound of sugar (coffee A), one-fourth of a pound of butter, five eggs, three lemons, grated and the juice. Boil all together, and use cold or nearly so.

*White Sponge Cake.*—One and one-half tumblers of sifted, pulverized sugar, one tumbler of sifted flour, one teaspoon of cream-tartar, one-half teaspoon of soda, one-fourth teaspoon of salt; beat these well together, and add the whites of ten eggs, beaten to a froth. Stir as quickly and as little as possible. Flavor with lemon or vanilla.

corn starch in cold water, then pour over it one teacup of boiling water. Mix with the sugar and eggs, then add one tablespoonful of sweet butter; line a pie-plate with rich crust, then pour in the mixture; bake in a quick oven. Just before taking the pie from the oven spread over it the whites of the eggs beaten to a stiff froth, and mixed with a tablespoonful of white sugar; brown slightly.

*Breakfast Cake.*—One and a half cups of light bread dough, 2 ditto of white sugar,  $\frac{1}{2}$  teacup of butter, 3 eggs,  $\frac{1}{2}$  teaspoon of soda, 1 teacup of stoned raisins. Cloves, cinnamon, or nutmeg to taste. Rub the raisins in flour. Stir the batter with the hand, and if not thick enough add a small bit of flour. Put a layer of the batter in a deep, round baking pan, then a layer of raisins, until all the batter is in the dish. Place the pan in a warm place for two hours, or until the mixture is light; bake.

*Centennial Pudding.*—One pint of buttermilk, three tablespoonfuls of cream, one teaspoonful of soda, one teaspoonful of salt. Indian meal and wheat flour, equal parts, enough to make a not very thick batter; bake in the usual way. After baking split it open, spread with butter, and apply fresh raspberries. To be eaten with sweetened cream.

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Chocolate Cake.—Half cup butter, two cups  
sugar, one cup sweet milk, three and a half  
cups flour, two teaspoonfuls cream tartar,  
one of soda; mix without separating the  
eggs. Grate chocolate in half the dough;  
bake in six layers, putting plain icing between  
the layers, having the top cake light, the next  
one dark, and so on alternately. This is very  
nice.

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CHOICE RECIPES.

*Gold Cake.*—One cup butter, one cup sweet milk, two cups sugar, three cups flour, yolks of five eggs, one small teaspoonful soda,  $\frac{1}{2}$  two teaspoonfuls cream tartar; flavor with vanilla.

*Silver Cake.*—One cup butter, one and one-half cup sugar, one cup sweet milk, two and one-half cups flour, whites of five eggs, one teaspoonful cream tartar, one-half teaspoonful soda; flavor with lemon.

*White Cake.*—One and one-half cups sugar mixed with four tablespoonfuls butter; add the whites of three eggs beaten, one and one-half teaspoonfuls baking powder in two cups flour, one cup milk; beat all well together; bake immediately.

### ONIONS AND CAKE.

Mrs. H. M. T., Alden, Iowa, says: I saw a request in your last week's paper for a recipe for pickling onions, and as I have one that I know is good, I will send it. Peel the onions and wash them in cold water; make a brine strong enough to bear an egg; put in a kettle; let it come to a boil; then drop the onions in, boil two minutes, take them out with a skimmer, and put in a jar, with a little white mustard seed (put the seed in a bag); then pour the vinegar over them boiling hot, and cover tight. They will keep six months, hard and nice.

*Rich Wedding Cake.*—2 pounds of butter, 2 pounds of white sugar, 18 eggs, 1 cup of brandy, 1 cup of molasses, 1 teaspoonful of soda, 2 pounds of flour, 4 pounds of dried currants,  $\frac{1}{4}$  pound of citron, 3 tablespoonfuls of cloves, 1 tablespoonful of mace, 2 tablespoonfuls of allspice, 2 nutmegs. Beat the whites and yolks of the eggs separately. Dissolve the soda in the molasses. Cut the citron in thin slices. Roll the currants in a little of the flour before adding them to the cake. Grate the nutmegs. Rub the sugar and butter to a smooth cream. Stir in the yolks of the eggs, then the whites, the molasses with soda, brandy, spices, flour, and currants. Pour a little of the cake into the buttered baking-pan, place a layer of citron on it, pour in more cake, another layer of citron, and so on, until the pan is sufficiently full.

3 *Sugar Snaps.*—One cup of butter, two cups of sugar, four cups of flour, one egg; stir sugar and butter to a cream; add the egg well beaten, and a small teacupful of water with a quarter of a teacupful of soda dissolved in it; stir half a spoonful of cream tartar into the flour; roll out very thin, and bake in a moderate oven.

NO. 527—GINGER-CAKE.

Will give our way for ginger-cake to 527. Two cups Orleans molasses, though any other will do, one of warm water, one egg, butter the size of a walnut, two teaspoons of ginger, two of soda, thicken more than for a nice cake, put altogether in a pan, and bake in a moderate oven, and I think you will like it; at least, we do occasionally. The Home Department greets us

*Corn Meal Griddle Cakes.*—Scald half a pint of Indian meal, half a pint of the same dry; flour, and stir all into a pint of milk, with a tablespoonful of butter and one egg. Spread very thin on the griddle.

*Raisin Cake.*—Two-thirds of a cup of butter and one and a half of sugar, two-thirds of a cup of milk, three of flour, one of chopped raisins, three eggs, a teaspoonful and a half of baking powder. Bake in sheets in a quick oven.

care should be taken or they will burn if oven is too hot. These will jell nicely. The above quantity is enough for two pies.—Mrs. Delia Vaughn, Chicago.

Making rag carpet seems to be quite an important branch of industry among economical farmers' wives and daughters, and a few suggestions in regard to their manufacture may not come amiss. Put none but strong rags in, for it does not pay, and the economy in a rag carpet is not in the first cost, but because it will outlast any you can buy. It is not at all necessary to cut or tear the rags off at each end of the piece, but turn the corners, rounding them off neatly, or it will make the carpet rough. When I have finished one piece and commence another, I sew the ends together and they are all ready to wind up, so they are sewed up as fast as they are cut. I think it very discouraging to have ten or twenty pounds of rags all in a mass, as they are almost sure to be, to be sewed. The cotton rags I sew and reel into skeins before dyeing; the woollen ones I dye in the piece. I prefer prepared warp, and always try to get some I cannot break.

A very pretty stripe for carpets is made by taking two contrasting or some bright color and white (we have crimson and white), cutting the rags in pieces five inches long and sewing the colors alternately. Get the weaver to be a little careful in weaving it and make into clouds or steeples; like clouds the best. It is very pretty when just woven in as it comes. I have one strip that I tied the skeins of white rags with new unbleached factory for two or three inches, with intervals of six or seven inches, then dyed it dark blue. It is very pretty and not much work.

*To Dye Blue.*—For eight pounds of rags make a strong solution of one pound of alum. Dip the rags in first, then a few at a time in a small quantity of water containing Prussian blue, then add a little more of the blue to this water and to this water dip a few more rags and so on. Required about eight ounces of Prussian blue. This is much better than using oxalic acid to set the color. It is cheaper, more durable and of a brighter color, and the acid will injure the goods.

*To Dye Yellow.*—For eight pounds of rags take five ounces bichromate of potash and seven ounces of sugar of lead. Dissolve the bichromate over night in warm water; warm the dye; dip first in sugar of lead solution; four gallons of water to each.

*Dyeing Green.*—Dye the rags first blue, then yellow; or for a different shade reverse.

*A Dark Tan Color.*—To five pounds of cloth, one pound of japonica, eight ounces bichromate of potash, two tablespoonfuls of alum. Dissolve the japonica and alum in soft water enough to cover the goods. Wash the goods in suds and put them in the dye; let them stand two hours at scalding heat, then set them aside until the next morning with the goods in the dye. Dissolve the bichromate of potash in soft water to cover the goods; put them in and let them remain an hour at scalding heat, air them and wash in soft water suds and dry.

*Cochineal.*—To one pound of yarn stir briskly into water enough to cover it, one ounce of cream of tartar. When the heat has increased a little add two ounces of powdered cochineal. Stir well. Add two ounces solution of tin. When the liquid boils put in the goods and move it around briskly for twenty minutes. Rinse well in cold water.

# SEAL BROWN.

A. E. R., Denny, Ill., says: V. A. C., of Galesburg, asks for a receipt for coloring seal brown. I will send you two receipts; they are both very good. For five pounds of woolen goods, two pounds catachue, half an ounce blue vitriol, half an ounce of bichromate potash, two ounces of madder; boil the madder and the gum catachue until the latter is dissolved, in soft water, sufficient to wet the goods; let the goods lie in it over night, and be careful the goods do not spot by airing it often, and in the morning take it out, wring out or dreen out, heat the dye over, dissolve the vitriol and potash: when dissolved let it stay two hours; be sure and not let it boil.

Another—Two pounds of cloth, 5 buckets of black walnut hulls, 4 common buckets of soft water, boil together; when the strength is all out take out the hulls; four ounces of madder; let the goods lie over night, wring out in the morning when dry, set it with a sweet lye, wet the goods before putting in the dye.

I will endeavor to tell A. O. B. about one kind of knotted mats. Make a frame as large as you want your mats (I took an old slate frame): put small tacks around the frame at intervals of half an inch; then wind zephyr across the frame and around each tack; you will need thirty threads around each tack; then tie in squares with strong thread and cut all but two threads, allowing the others to drop in knots; draw out the tacks and tie in fringe.

Now tell me what to do with the

#### WORSTED FLOWERS.

Laura G., Masonville, Iowa, says: With your permission, I will tell the ladies how to make these small worsted flowers. I have made some "bleeding-hearts" that are admired. Thread a needle with scarlet zephyr, placing one end of the zephyr between your forefinger and thumb, coil five or six times. Run the needle through the center, and shape like a heart. For the little curls on the sides, wind wire with scarlet zephyr, and for the piece in the center wind with pink zephyr. Curl the scarlet ends and fasten on the pink, then fasten on the hearts. Make five and twist to a wire wound with green.

We will imitate a pretty, half-blown rose: Weave a piece of pink about a quarter of a yard in length. I gave instructions about the weaving before. Comb out fine and press in a book. When ready, cut into rose leaves. For a center, take lemon zephyr or the center of a yellow artificial flower. Sew together, and bind the rose leaves over the center. Now weave a piece of shaded green, and sew on the flower (of course after first combing it). You can imitate a rose nicely with a little care.

Make grapes same as worsted balls. Almost everybody knows how they are made: one bunch of purple and one of green. I have one only, but am going to make more of those little flowers that the French call "heartsease," and it is just as pretty as can be. For the two leaves at the top bend a piece of wire about half an inch long and not more than one-quarter as wide; fasten purple zephyr at the stem, and then at the top, and weave in and out. Make two like this, and of buff make two nearly half as large, and one large leaf for the bottom. Make this large one nearly as wide as long; one-quarter of an inch is large enough. Take black thread for the filaments, and you will be pleased, I am sure, if it is as pretty as mine. Will some of the ladies please give directions how to crocheted cotton tidies?

#### VARIETIES.

or with vines and flowers, and you have a "thing of beauty," to adorn the table at the children's birthday parties. If you wish to serve it in the parlor, heap it on small plates, but it must be done quickly, before the syrup hardens.—S. V. B.

# HOW TO MAKE "STRAWBERRIES."

I wish to tell the ladies of the Home how I made my strawberries. Take scarlet zephyr, throw twelve stitches on a knitting needle, and knit across, back and forth, until it is square; then sew it around as large a piece of cotton as it will cover; press it in the form of a strawberry with the fingers, flat on the side where it is sewed, and pointed on the other. For the burr take green zephyr, wind it twelve times around the finger, tie tightly through the loops on one side, and cut them on the other; sew on the flat side of the berry, trimming it evenly all around. For the stems take stiff wire and wind closely with green zephyr, and sew the berry on the end of it. Make leaves as for zephyr flowers, using a strawberry leaf for a pattern, if you can get one. My berries are made in three clusters, four in one cluster and three in each of the other two. The leaves are grouped around them in a small vase filled with moss. Wind the wires together to make the clusters; the top ones in the clusters should be made a few stitches smaller than the lower ones, and you can make part of them a shade lighter, to appear but partially ripe, if you choose. Mine look very tempting, and attract general attention. I think anyone who tries making them will be pleased with the result.—Mattie E. Gamitt.

### COLORING GRASS.

To Nattie, of Oregon, Ill., I would say, that your grass should have remained in the alum water a few hours, until the crystals had formed. I use one pound of alum to five quarts of water, dissolved on the stove in a tin pan; when a little cool, I put grasses in, and let stand until formed. Gum arabic water is the best to stick flour or dry paints on grasses. I get a nickle's worth of chrome yellow, chrome green, ultramarine blue, vandyke brown. and carmine—all dry paints. The mucilage should be shook off the grass, so that little remain. Then whip them in the dry paint, tipping brown with blue, etc. Enough of the dry paint sticks on to color them beautifully. These mixed with the crystalized grasses make pretty winter bouquets.—Mrs. Annesley Keeney, Neb.

—Crystallizing Grasses.—Dissolve in a quart of soft water all the alum you can by heating and stirring—it may be a pound, it may be twenty ounces. Have the grasses divided into small bunches tied. When the solution begins too cool dip in the grasses, holding them there five minutes, three minutes, two minutes or one minute, according to size of crystals you wish. The cooler the solution the quicker the crystals form. When too cold reheat. I have used a glass jar to dissolve the alum in, heating it in a kettle of water with an old plate at the bottom to prevent the jar breaking. One can see through glass the crystals forming and so know when to take the grass out. Do not let the grass touch the sides of the jar.

*Hickory Bark for Coloring.*—Hickory bark will color a beautiful bright yellow that will not fade by use. It will color cotton and wool. Have the bark shaved off or hewed off, and chopped in small pieces, and put in a brass kettle or tin boiler with soft water enough to cover the bark, and boil till the strength is out; then skim out the chips and put in alum. Have it pounded pretty fine. For a pailful of dye I should put in two good handfuls, and wet the goods in warm water so there will be no dry spots on them; wring them as dry as you can, shake them out and put them into the dye. Have a stick at hand to push them down and stir them immediately so they can have a chance all over alike. If the color is not deep and bright enough, raise the goods out of the dye, lay them across a stick over the kettle, and put in another handful of alum. Stir it well and dip again. It will want to be kept in the dye and over the fire to a scalding heat about an hour, but keep stirring and airing so they will not spot.

## MOSS ORNAMENTS.

To lady, writing to the *New England Farmer*,  
 says: Moss is one of the prettiest materials for  
 ornamental work, especially in constructing a  
 whatnot. Provide yourself first with all pos-  
 sible varieties. I prefer a cloudy, damp day for  
 gathering moss, as the cups and feathery sprays  
 are swelled to their fullest extent, their color  
 brighter, and consequently much easier to be  
 seen. The shelves for the whatnot are exceed-  
 ingly rustic, being those mammoth semi-circular  
 lichens we find attached to the trunks of some  
 trees, principally decayed white birches. Get  
 three or four of these of different sizes, but vary-  
 ing as little as possible in form. The lower one  
 should be as large as one-half of a dining plate;  
 the others, of course, decreasing in size.  
 After they are well dried, make three holes  
 in each of them, through which run red cord and  
 suspend them as you would the shelves of any  
 whatnot. I found it difficult to hang them even,  
 as they would slip up and down the cords. To  
 prevent this, tie a knot or run a little stick into  
 the cord above and below each hole. This keeps  
 each shelf firm in its place. The rich, velvety  
 brown of the upper sides is ornament enough.  
 Cover the lower sides with moss, fastening it  
 with glue. Around the edge place a row of alder  
 berries or feathery green moss, which gives the  
 appearance of a hedge. When finished, if hung  
 in a cool, dry room, it will last a long time with-  
 out fading. On the shelves place any light, rustic  
 ornament you may have. Among ours is a hum-  
 ming bird's nest, spray of acorn cups, and curi-  
 ously marked pebbles.

### MAKING SHELL FRAMES.

Where shells are to be put on a box or frame close together, glue may be used; but where they are not so close together but what the base can be seen between them, a cement made of white paint or putty should be employed. Take whitening and oil or putty as bought at the store, and a little chrome green; mix and pound it with a hammer until there are no streaks of green or white in it; have it just thick enough so it will not run; then spread it smoothly over one side of the frame a little less than one-eighth of an inch thick; put on the things, and then spread putty on another side. When the frame is dry varnish it, and when it is thoroughly dry it will be as solid as any one could desire.

### CRYSTAL BASKETS.

These pretty ornaments are not at all difficult to make. The basket, or any other ornament, is first fashioned with copper wire, as a skeleton of the pattern desired. For blue crystals, take a saturated solution of sulphate of copper in hot water; place the pattern or skeleton in this liquor and set in a quiet place; as the solution cools crystals of the sulphate will be deposited on the wire. The first crystals will be small, but to increase their size it is only necessary to place the ornaments in a fresh and perfectly saturated solution of the copper salt. For yellow crystals, use the yellow prussiate of potash. For ruby, use the red prussiate

*To Clean Smoky Paper-Hangings.*—Take a piece of wood of the shape of a scrubbing-brush, nail a handle on the back, then upon the face nail a piece of dried sheepskin with the wool upon it, or flax or tow will do, or cotton flannel of several thicknesses will answer very well. Dip this brush into dry whiting, and rub the smoke lightly with the brush—on the upper parts of the room first—protecting the carpet with matting or newspapers, as the whiting dust is hard to sweep off a carpet. The whiting that remains on the wall is easily brushed off with a soft cloth attached to a stick. It is very effectual if the room is not damp and the whiting is dry.

*A Durable Paste.*—Four parts, by weight, of glue are allowed to soften in fifteen parts of cold water for some hours, and then moderately heated till the solution becomes quite clear. Sixty-five parts of boiling water are now added, with stirring. In another vessel thirty parts of starch paste are stirred up with twenty parts of cold water, so that a thin, milky fluid is obtained without lumps. Into this the boiling glue solution is poured, with constant stirring, and the whole is kept at the boiling temperature. After cooling, ten drops of carbolic acid are added to the paste. This paste is of extraordinary adhesive power, and may be used for leather, paper, or cardboard with great success. It must be preserved in closed bottles, to prevent evaporation of the water, and will, in this way, keep good for years.

### CEMENT FOR AQUARIUMS.

Many persons have attempted to make an aquarium, but have have failed on account of the extreme difficulty in making the tank resist the action of the water for any length of time. Below is a receipt that can be relied upon; it is perfectly free from any thing that injures the animals or plants; it sticks to glass, wood, stone, metal, etc., and hardens under water: One part, by measure, say a gill, of litharge, 1 gill of plaster paris, 1 gill of dry, white sand,  $\frac{1}{3}$  gill of finely powdered rosin; sift and keep corked tight until required for use, when it is to be made into putty by mixing in boiled linseed oil, with a little patent dryer added. Never use it after it has been mixed (that is, with the oil) over fifteen hours. This cement can be used for marine as well as fresh-water aquaria, as it resists the action of salt water. The tank can be used immediately, but it is best to give it three or four hours to dry. W. W. Bliss, Los Angeles, Cal.

A lady in the *Floral Cabinet* says that much sense has of late been written about autumn leaves. I know, and many failures have been caused thereby. But they can be preserved so that they will be really beautiful. I have never yet seen full instructions on the subject. My knowledge has been gained by experience, which I will give for the benefit of those who, yearly, "when the melancholy days have come," gather the bright-hued leaves, press, and give them one thin coat of varnish, only to have them wither and curl up. Much depends upon the selection of leaves. Many lose their beauty. The best I know are hard and soft maple, hickory, quivering aspen, cottonwood, pear, shrub, and black and white oaks. White oak leaves are beautiful, but fade soon. Sumac leaves and the crimson leaves of the sassafras are the very best. Leaves can be preserved by pressing, and then dipping them in melted wax, or ironing them with a waxed iron. But the colors are much more brilliant when ironed, and then well varnished, and will keep their color full as long. Gather the leaves and iron them the same day, and iron them dry. A little practice will teach you how hot to have your irons. You must have a good supply of leaves, as you will spoil many. For bouquets, bunches of leaves can be kept on the twigs by careful ironing. Frames should be large, or you must select very small leaves. Large frames will give most satisfaction. They need not be put together very neatly, as the leaves will hide all imperfections. Tack strips of pasteboard on the frame, as some leaves will not adhere to wood. If medium size, very heavy pasteboard alone will do. Put in your glass and picture first, and fasten firmly with strips of muslin pasted around the edge. Put common brown glue in a large baking-powder can and fill two-thirds full of water; soak over night, then boil slowly. Have it thick and hot. Pour out a little in a saucer and dip in the lower half of the leaf, press it on the frame, leaving the upper half loose. They will curl slightly after a time and have a more natural appearance. If the frame is oval begin at the top, and finish the bottom with a rosette of leaves, having several long slender ones, like scrub oak or sumac. These should also be arranged along the edges. On square frames groups of leaves can be put on the top, bottom, sides, and corners. For the center of these use everlasting flowers, berries, or acorns.

To preserve choice leaves, arrange on cards, or form into bouquets on heavy paper, and frame. A pretty design is a basket made of cones or moss, arranged to look as if filled with leaves and ferns. It must be framed flat against the glass. This arrangement will be sure to please. Ferns can also be made into many lovely designs. They must be gummed on paper, or put into books, as ironed, or they will curl. The secret of success in pressing autumn leaves lies in ironing them dry and using plenty of varnish. White is usually recommended. I prefer common furniture varnish. Leaves for cards varnish on one side, for bouquets on both sides. Frame immediately after the work is done. Give all two or three coats of varnish. Follow faithfully these directions and you will be astonished at the brilliant beauty imparted to the leaves. They can scarcely be distinguished from wax autumn leaves. Engravings look better framed in leaves than chromos, and small oval frames, or wreaths of leaves, look well hung on the long cord above large pictures. Wreaths of grasses and everlasting flowers can be hung in the same way.

#### PARLOR ORNAMENTS.

While waiting for a friend on whom I called to come into the parlor, I amused myself in following the course of a vine which started from a pot in one corner of the room, twined around the two front windows and a picture hanging between them, and kept on around the cornice till it passed the folding doors, where the end of it hung gracefully down. Examining the leaves closely I found they were all very nicely pressed, and connected by a small black wire. The earth in the pot was dry, and had doubtless received no moisture for months, but the device is exceedingly tasteful, and adds very much to the attractiveness of the parlor. The most tasteful cornice I ever saw was made of autumn leaves, so arranged that the whole looked as though done in water colors. The ceiling was white, and the walls a French gray; around the room was a handsome cornice with a broad, gilt band at the bottom, and below this band the belt of autumn leaves, about four inches wide. Delicate sprays of fern of a tender green mingled with leaves of every shape and every tint—crimson, and mottled, and russet, and brown, and gold. Then to think that all this beauty could be had just for the pains of picking it up in the autumn. Why doesn't everybody have such a cornice? We are apt to think that only the rich can have elegant things.

# TO STUFF BIRDS.

When you shoot them, do not let the feathers get soiled or rumped. To skin them, go to a table or stand; lay down a sheet of paper to work on, and keep the feathers clean. Lay the bird on its back; then, with the point of your knife, split the skin from the neck down the breast to the tail bone. Now skin carefully down one side to the wing and leg; cut these off at the first joints; lay a piece of paper inside to keep the feathers from sticking to the body, and proceed in the same manner on the other side. Now bend back the tail and cut the bone where it joins the back; turn out the skin until you come to the head; cut the neck out of the head and take out the brains. Now take a small, wide-mouthed bottle, put in some arsenic, with a little water, and with a small cotton mop rub the skin with the solution. (This is to preserve the skin, and it also keeps out the moth.) Now take some tow; roll it up to the size of the body, and wind with thread for small or cord for large birds; take fine wire for the neck, double it, put the ends through the tow, and draw back until you have the length of the neck; bend the ends over and cover the neck wire with a very little cotton or tow; put the end into the skull and carefully turn back the skin.

Then sharpen wires and push up through the feet into the body and bend over the ends; the wings in the same way. Now carefully sew up the breast, and put in the artificial eyes with a little cotton behind them. Then mount the bird on a perch and bend the wires at the bottom of the feet around it, and dress up the feathers as all you want to make a good job of it is patience.

### A CHEAP HANGING BASKET.

When you buy peaches do not throw away the stones, save them until you have a considerable quantity. Soak them in water a few hours, to loosen the fruit remaining in the dents; then scrub them clean with an old tooth brush, and split them in two. Now take an old two-quart tin basin; punch three or more holes near the rim for suspending cords, and one at the center of the bottom for drainage. Paint the basin inside, or coat it with melted rosin, to prevent rust, and cover the outside of it with putty. Press the half peach stones firmly into the putty on the outside—putting the largest ones on the bottom, and taking care not to cover the hole for drainage. Now cover the whole with a little asphaltum dissolved in spirits of turpentine. When the putty is dry you will have a very handsome and unique hanging basket resembling carved work, rich enough to repay you well for your trouble.

TO MAKE ATTAR OF ROSES.

very good and pleasant rose perfume can be made by putting rose leaves in good, pure alcohol and corking it up tightly to steep.

We find the following better process floating about in the papers: At this season of the year, when so many rose leaves fall to the ground and are wasted, every lady can, if she chooses, manufacture a delicious perfume at a cost of less than fifty cents, and in a few minutes' time. Take a two-gallon glass jar, and fill full of clean, fresh-picked rose leaves. Then cork it tight, and take a two-ounce phial and fit the neck into the cork of the two-gallon jar. Cut some sponge into narrow strips; soak them in good oil, free from smell or rancidity, put the strips into the small phial, turn it upside down, and put the neck into the bung of the large jar. Place them in the sun for four days, and the heat will distill the rose leaves and the aroma will ascend and saturate the oil in the sponge. Put in fresh leaves about four times, and you will have a small phial of the finest attar of roses that can possibly be made, and in quantity sufficient to scent the clothes and handkerchiefs of a family for a year. Pure attar of roses costs \$30 per ounce. Be sure and keep it well corked or it will evaporate.

A hanging garden of sponge is one of the latest novelties in gardening. Take a large white sponge and sow it full of rice, oats, wheat. Then place it in a shallow dish for a week or ten days, in which a little water is constantly kept, and as the sponge will absorb the seeds will begin to sprout before many days. When this has fairly taken place the sponge may be suspended by means of cords from a hook in the window, where a little sun will enter. It will thus become like a mass of green, and can be kept wet by merely immersing it in a bowl of water.

## TO BLEACH SHELLS.

Fresh water shells, such as muscles, snails, etc., may be bleached to a snowy whiteness by placing them for a few hours in a solution of chloride of lime; first washing them perfectly clean, then placing them in a jar containing the lime. Place the vessel in the sun, and when sufficiently bleached, remove, and wash in clear water: then, taking a soft woolen cloth and a little oil and finely powdered pumice-stone, proceed to polish the surface by continued rubbing; afterward finish with a gentle rubbing with chamois-skin, which will produce a snow-white shell with a highly enameled surface.

E. C. B. wants a recipe for the cement used in attaching shells to boxes, etc. I will send one. The easiest way to fasten shells or anything else on frames or boxes is to take whiting, linseed oil, and dry chrome green, and make a putty of a color to suit; pound it with a hammer until there are no streaks of green or white in it; have it first thick enough so it will not run, then spread it smoothly over one side of the frame, a little less than one-eighth of an inch thick; put on the shells, and then spread putty on another side. When the frame is dry, varnish it, and when it is thoroughly dry it will be as solid as any one could desire. GIPSY WISEPATE.

### BRACKETS.

There is nothing that adds more to the attractiveness of the home than brackets in the corners of the room, which usually become the receptacle of vases of flowers, natural or artificial, small plaster casts, that cost only a trifle and are pretty, and numberless other little ornaments that are always finding their way into the house and are often broken and ruined because there is no place to put them except on the table. Brackets as sold at the furniture stores are rather expensive but may be made at home, and any boy with a sharp jack knife may find a world of amusement in cutting up old cigar boxes and making brackets which, varnished, are as handsome as any that can be purchased at the stores. To make these one requires a small key-hole saw, a sharp jack-knife, and bits of two or three sizes. Patterns of the various parts should first be cut from stiff brown paper, and trimmed till they fit each other exactly. If the brackets are quite small, they may be made of cigar boxes; if large, a pine or black walnut board may be used. Pine can be stained and varnished, and it is such an easy wood to work in that we recommend it to beginners in the bracket-making art. Lay the pattern cut from designs of your own on the wood and mark it round with a pencil. With the knife, the saw, and the bit remove all the wood to be taken away, and scrape the edges smooth with a piece of glass. After the pieces are prepared they should be fastened together with glue and headless tacks, then stained and varnished. A little practice will give one more insight into the mysteries of the art than long written instructions.

Plaster of paris, mixed with a thick solution of gum arabic, makes a permanent cement for china.

**SKELETON LEAVES.**—J. R. O., of Dixon, Ill., asks: Will you please inform me through the INTER-OCEAN of the way in which skeleton leaves are prepared?

*Reply.*—Take three ounces of carbonate of soda, one and a half ounces of quick lime previously slaked, and one quart of water. Boil ten minutes, and draw off the clear solution. Return this to the fire, with the leaves, and boil briskly one hour or until the epidermis and parenchyma separate easily. This separation can be performed by rubbing the leaves between the fingers in clear water. (A slower process is to keep the leaves in water until all except the fibre decays.) To bleach the leaves mix a dram of chlorate of lime with a pint of water and a little acetic acid. Steep the leaves in this about ten minutes, simmer, and place in books to press. Leaves with strong fibre as the pear and ivy are best. Ferns, striped grasses, and some rose leaves do nicely.

#### HOUSEHOLD HINTS.

*Skeleton Leaves.*—Take three ounces of carbonate of soda,  $1\frac{1}{2}$  of quick lime previously slaked, and one quart of water. Boil ten minutes and draw off the clear solution. Return this to the fire with the leaves, and boil briskly one hour, or till the epidermis and parenchyma separate easily. This can be done by rubbing between the fingers in clear water. A slower process is to keep the leaves in water till all except the fiber decays. To bleach the leaves, mix a dram of chlorate of lime with a pint of water and a little acetic acid. Steep the leaves in this about ten minutes, simmer, and place in books to press. Leaves with strong fiber, as the pear and ivy, are best. Ferns, striped grasses, and some rose leaves do nicely.

Little girls, do you want to make a simple little Christmas present for mamma? Take a piece of cardboard the shape of an envelope—a large envelope—and work in some pretty contrasting color in writing letters, “Mamma—Christmas—1877.” Put a pretty transfer picture in the postage stamp corner. Take another piece of cardboard, the same size and shape; work a line of worsted in a big X on it, to correspond with the back of an envelope; make a small bag of thin material, to lay between the two, into which put a pinch or two of sachet powder; paste the edges together with a binding of gilt paper, and you will have a sweet Christmas letter, which mamma will put in her handkerchief-box, and thank you heartily for all the year.

*To Make Ottar of Roses.*—Gather a quantity of roses and place them in a jar; then pour upon them spring water. Cover the top of the jar with thin muslin to keep out the dust, and expose the vessel to the heat of the sun for a few days, until oily particles are observed to be floating on the surface of the water. Take off this oily substance and place it in a bottle. This is the perfume known as the "ottar of roses."

of white oak and sweet apple tree bark, and  
make a strong decoction of the same and  
boil it down, it will make an adhesive plaster  
that can be worn on the back, and is very  
strengthening.—Josie, Pavilion, Ill.

Viola, I have always experienced the most satisfaction from embroidering on flannel by using A. A. linen floss.

Lemons bound on the affected parts, recently stopped a felon for me, when every other known remedy had failed, and friends advised the lance.

Aunt Cassie, I would very much like your

SOMETHING TO HANG IN THE WINDOW.

Cut two pieces of cardboard (white) one eight and one-half inches long and six wide, the other six and one-half inches long, and three and one-half wide. Work some simple border all around larger piece with blue zephyr, and two small birds, in bright colors at the middle of the longest side near the top. Upon the smaller piece work the words "A Bachelor's Secret." Cut a mitten three inches long and place on the larger piece, fastening the smaller over it with same border as you worked on the larger piece. Hang with cord and tassels to your curtain in a light window. If any one writes I will send them a picture of it.—Maggie Lennon, Sparta, Wis.

## THE FARM AND HOUSEHOLD.

## The Farm.

—Prof. Riley gives it as his conviction that if a dozen of our most common birds could be swept from existence, we should no longer be able to grow the principal crops, and insects would riot and multiply beyond the possibility of restraint.

—Mr. J. C. McLaurin, in the *Field and Factory*, says he has frequently tried the following plan for the relief of choked cattle, and never knew it to fail: "Raise the head as if to drench the animal; break a hen's egg and throw it down the animal's throat, shell and all, and relief soon follows."

—Sometimes cattle, when being fed high, refuse their food because their digestive organs are out of order. We find the following, made into a drink, recommended by an experienced cattle man: Epsom salts, 14 ounces; sulphur, 2 ounces; ginger, 1 ounce; black antimony,  $\frac{1}{2}$  ounce; aloes,  $\frac{1}{2}$  ounce. The whole well powdered and mixed, and put into not less than four quarts of thin oatmeal gruel.

—The work of securing the fruit in a proper condition from the tops of tall trees, is a severe tax upon the muscles unless the proper implements for climbing are provided. This work may be greatly facilitated by a ladder made in the following manner: Secure a sapling of sufficient length, of basswood or elm, which are very light when seasoned, and fit a band around and near the small end. Then commence at the large end and divide the stick in the middle. If the grain is straight it may be split, if not, use the saw. Spread the foot of the ladder about three feet, which forms a triangle, and insert rounds at proper distances. The pole, or closed end placed in the fork of a limb, forms the most convenient and safest of ladders.

—A correspondent of the *Western Rural* says: "I have noticed a number of recipes in your paper for the cure of foot-rot in sheep, and as it is a most loathsome disease, and is sure to give the owner of sheep the 'blues,' I will give a recipe which I have used on several flocks with complete success: 'Take blue vitriol and pulverize it thoroughly, and mix it with lard so as to form a blue salve, and after cleansing the sheep's foot and paring off all loose horn, apply the salve to the affected part with a small paddle prepared for the purpose. Continue to apply the salve once a week to all the sheep, whether lame or not, for about eight weeks in succession, and you are sure to cure. A good deal depends on preparing the foot before applying the salve.'"

—Happening to pass along where my near neighbor was cutting up some green corn for the stock, he remarked that it was the best thing one could feed to his horses at this time of the year. The food being sweet, when taken into the stomach the bots let go their hold on the lining of the stomach to feed on the sweet food, and so pass on out. He says he has many times seen the dung alive with them, and the horse felt better afterward. As the gad fly deposits the eggs on the flanks and legs of the horse, if you will take the pains to grease those places with any kind of grease, say once a week, those eggs will not hatch even in the stomach, if they have been greased before taken in. This is on the principle of an ounce of prevention is worth a pound of cure, and oftentimes more.—C. G., in *Minnesota Farmer*.

—A correspondent of the *Rural Carolinian*, gives the following rule to measure grain in a bin: First get the actual number of cubic feet, which is done by multiplying the interior length, breadth and depth together, then eight-tenths of the cubic feet will be the number of bushels that the bin will contain, or eight-tenths of the cubic feet of grain will be the number of bushels. To get eight-tenths, multiply the cubic feet by eight (8), place a period before the first right hand figure, and you have the bushels and the tenths of the bushels. If you measure corn on the cob, allow one-half for the cob, so that four-tenths of the cubic feet will be the number of bushels of shelled corn. Illustrate: Bin 10x10x10 feet, multiply these together, product (1,000) one thousand; of which sum eight-tenths or 0.8 will be bushels, and four-tenths or 0.4 if corn in the ear; that is, 800 or 400 bushels, as the corn may be shelled or on the cob.

—A correspondent of the *Vermont Farmer* thus describes an improved poke or jumping stick: First, put a piece across the horns. Then have a piece of hard wood board, one-half or three-fourths inch thick and about three feet long. Have a hole inserted in the bar across the horns in such a way that when this hard wood strip is inserted in it, running out over the back, as the animal naturally carries its head, the rear end will be just free of the back. Drive three or four shingle nails, ground sharp, into this end, letting them come through three-fourths of an inch, so that as soon as the animal makes an effort to raise his head to jump the fence, the nails will soundly prick his back, and he will be apt to frisk his tail and start for some feed that is easier to be obtained. For cheapness and durability this arrangement is unequalled. It weighs less than three pounds; it is not in the way in traveling around, and when the animal lies down it is on one side, as it is natural for the animal to throw its head opposite to the side it lies on. When they are feeding it is upright in the air. It will keep the animal to which it is applied where he belongs, sure.

—One of our substantial subscribers, in a recent conversation, gave his experience in training neat stock affected with the habit of eating wood, chewing bones, etc. His cattle were one spring affected this way; they be-

heat; then I take young portulaca plants with a lump of earth attached to each, and put them through the interstices, and so fill the basket. The plants take kindly to their unnatural position, and soon become a mass of beautiful green and brilliant flowers. My baskets hold nearly half a peck of earth and look like a hanging garden. In each I place an empty potash box, inserted in a cavity in the earth, which I fill with water daily, and in them place fresh flowers as my fancy dictates. They hang on my piazza, which is festooned and twined with the American ivy and morning glories, and no lovelier spot can well be imagined.

**Fumigation for Plants.**—Dr. J. C. Niven, of the Hull Botanic Garden, recommends tobacco fumigation (in the *London Garden*) for cleaning flies from certain house plants infested by them: His plan is to lay the plant on its side in a wash-tub, throw over it a damp towel, or, better, "a bit of glazed calico lining," and then, through an opening at the bottom, have "your husband" insert the end of a pipe, and through it let him blow tobacco smoke until the plant gets a good fumigation. The flies will be found at the bottom of the tub when the operation is finished. The plants should be perfectly dry when the operation is performed, but if a towel is used it should be freshly washed and hung out before using, and be without holes. The pipe stem should reach to the bottom of the tub. As to the husband, if the owner of the plants hasn't got one, a substitute will answer—the point being to effect the fumigation thoroughly.

**Crystallizing Grasses.**—The long, feathery grasses are the best for this purpose. They must be thoroughly dry, formed in the desired shape, and fastened securely before being put in the bath. To make the solution, take one pound of the best alum, pound it quite fine, and dissolve it in a quart of clear water, over a slow fire, but do not let it boil. Take a deep jar and suspend the bouquet in it by a string from a stick laid across the jar. When the solution is milk warm, pour it over the grasses, cover it up, and set it away for twenty-four hours. Then take them out carefully and let them hang several hours in the sun till all the water is drained away. Then set them away and do not move them for two or three days, when they will be entirely dry. The solution may be heated over and used as before.

For blue crystals use a saturated solution of sulphate of copper in hot water. For yellow use the yellow prussiate of potash; for ruby use the red prussiate of potash. These crystalized bouquets should be kept in glass shades, or their beauty will soon fade.

—A measure intended for the repression of emigration from America, the Prussian Government has enjoined schoolmasters generally to refrain from all conversation with foreigners, and to inform the authorities of any such conversation. The measure is intended for the repression of emigration from America, the Prussian Government has enjoined schoolmasters generally to refrain from all conversation with foreigners, and to inform the authorities of any such conversation. The measure is intended for the repression of emigration from America, the Prussian Government has enjoined schoolmasters generally to refrain from all conversation with foreigners, and to inform the authorities of any such conversation.

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—One of our substantial subscribers, in a recent conversation, gave his experience in training neat stock affected with the habit of eating wood, chewing bones, etc. His cattle were one spring affected this way; they became thin in flesh, refused to eat hay, and presented a sickly appearance. He had no impression that their food lacked the constituents for making bone, but his neighbors used bone meal without noticing any good results whatever. At last he put about four bushels of leached ashes in his barnyard, and threw out to them about a peck. After a week or two he put one peck in the pasture. They ate all up and gnawed off the grass where where it had been lying. The cattle began to improve, gaining weight and looking better than they had done for several years. He says this morbid appearance was unnoticed years ago, from the fact that the ground was ashy from the burning of the woods and land clearings. Latterly he gives one quart of ashes mixed with the same quantity of salt to twelve head of cattle, about once a week.—*Live Stock Journal*.

A correspondent of the *Maryland Farmer* urges the general introduction of wooden collars, for the following reasons:

1. The present huge collar chokes the horse in the summer and chills him through the lungs in the winter.
2. A collar made of white bass or other light, tough wood, would never heat, gall, or chill a horse.
3. Experience has demonstrated that a hard, wooden surface, polished and kept clean, is the safest, coolest, best and healthiest collar ever used.
4. They will only weigh one-third as much as ordinary collars, and unite hames and collar in one. No rough surfaces are worked up; no sweat is absorbed to cook a scald; fresh air passes around the collar, evaporating the moisture and keeping the skin dry; the hair is not chafed and fretted, and the horse's health is freed from the incumbrances of collar disease. As illustrations of the superior quality of a hard, non-absorbent surface on a horse's shoulders, he presents the following instances: During the war it was found necessary to remove an equipment factory in the South 500 miles. The number of collars for the teams employed was insufficient by forty, which were made of wood, polished and tied on by ropes through each end. At the end of the tiresome journey, all the horses and mules that used the ordinary collars were severely galled, nearly ruined, and for a long time remained unfit for service; whilst those that wore the wooden collars were ungalled and ready for work as usual. Several planters, also, being unable to procure collars during the war, made them of wood, and conducted their business with success, and comfort to their mules and horses.
5. The uncovered hand of an axman will be more comfortable than the hand of one who uses gloves for its protection. (This every farmer will concede.)
6. The ox-bow and yoke are proof to the point. Iron bows are in common use.
7. Hard rubber has found a place in horse collars. They are manufactured at Baltimore.

#### The House.

*To Clean White Paint*—Use powdered French chalk and hot water. (French chalk is the common steatite or soap stone), without soap.

*Cleaning Gutta-percha*.—This can be done by using a mixture of soap and powdered charcoal, polishing afterward with a dry cloth with a little of the charcoal on it.

*Ink from Floors*.—Ink spots on floors can be extracted by scouring with sand, wetted in oil of vitriol and water. When the ink is removed, rinse with strong pearlash water.

#### HOW TO MAKE A GOOD BED.

A lady correspondent of the *American Farm Journal* advances this novel idea: Perhaps housekeepers would like to know how they can make an inexpensive, and at the same time good and durable bed, or mattress and bolster. And then, perhaps, those same housekeepers, after reading this article, will throw it aside with the remark, "merely a whim." That is what my friends said when I told them what I was doing, "One of your whims," but it did not discourage me; I persevered, and the result shows that the "whim" was not a bad one. I have a bed that will (with good usage) last a life time. It is merely a tick, the same as for straw, or husks, with openings in the upper side to insert the hand for stirring, and filled with cut paper. Now, reader, do not throw aside the paper with disgust, but, if for nothing but curiosity, finish the article; it will do no harm; possibly you may be induced to make one. The work of cutting the paper is not such a long job as you would think. Take any kind of clean paper (except straw wrappings) and fold it or roll, so that it can be cut with one clip of the shears, and then cut it; you need not be particular as to the width, although the narrower it is cut the better it is. These clippings are like little curls or rings of paper, and lie almost as light as feathers; after using the bed they will not break up and grow fine and dusty; but are clean, and can be stirred as light as when first used. I have heard people who have slept on them say "they are the best beds they ever slept on." I prefer them to feathers or common mattresses; hair mattresses are nicer, of course, but few of us farmers' wives can afford to buy them; whereas the paper bed we can have without cost except the work, and in that the smallest child who can use a pair of shears will help you, and if not kept busy too long at a time will think it but play. The same material makes nice pillows for lounges, chair cushions, cradle ticks, etc. I have a box to keep waste paper in, which is out of the way, and at the same time handier than the rag-bag; and when it is full I cut them into another box, and put them into the tick. I use the same ticks that I have used for straw; wash them and sew up the openings, so they are just large enough for the hand to pass through readily; three openings are sufficient.

REPLY.—Red ants may be kept out of the cupboards etc. very easily by taking a few sponges and dipping them in highly sweetened water, or moisten them and sprinkle fine sugar upon them, and then placing them where the ants can get into them. When the sponge is tolerably filled with the pests, dip it in boiling water, which kills them. The sweetened water attracts the vermin, and where they are plenty the sponge will be filled quickly. After dipping in boiling water, saturate again with the sweetened water. It is said that powdered boax or alum sprinkled in the places they frequent will scatter them. Kerosene oil poured in their nests in the ground will kill them there.

# HOUSEHOLD HINTS.

*An Excellent Liniment*—Always valuable in any house—may be made as follows: Take two beef galls, two tablespoonfuls of spirits of turpentine, two ounces of camphor gum, and three pints of alcohol. Mix and apply.

No ornament is so appropriate for the dinner table or mantel as a vase of flowers. If a small quantity of spirits of camphor is placed in the water contained in the vase, the color and freshness of the flower will remain for a much longer period.

As to the stability of dyes imparted to silks, damasks and fabrics, used in furnishing, Professor Chevreuil, the eminent French chemist, has made a series of experiments. The blue colors, he finds, produced by indigo or stable; Prussian blue resists moderately the action of air and light, but not soap; scarlet and cochineal and lac-dye yellows on silk are prod

A simple brown dye for cloth is made of japonica  $\frac{1}{2}$  oz., bichromate of potash 2 oz., alum 1 oz., water 5 gallons. Put the ingredients into a vessel, immerse the goods, previously wet with warm water, and simmer about three hours.

*Mending China Ware.*—Mix together equal parts of fine glue, white of eggs, and white lead, and with it anoint the edges of the articles to be mended, press them together, and when hard and dry scrape off as much of the cement as sticks about the joint. The juice of garlic is another good cement and leaves no mark where it has been used.

To fasten labels to tin cans put a teaspoonful of brown sugar into a quart of paste, and it will fasten labels as securely to tin cans as to wood. Housekeepers may save themselves much annoyance in the loss of labels from their fruit cans when putting up their own fruit by remembering this.

CHOICE RECIPIES

1- place until the gums are dissolved, then add  
ad a gill of sweet oil and two ounces of lamp-  
e- black, the latter having been first rubbed  
l with a little of the liquid. This gives a good  
polish, and is so flexible that it will not crack.

*Polish for Patent Leather.*—The following is given by the *London Chemist and Druggist*:  
“Whites of two eggs, one tablespoonful of spirits of wine, two large lumps of sugar, finely powdered ivory-black, as much as may be sufficient to produce the necessary blackness and consistence. To be laid on with a soft sponge lightly, and afterward gently rubbed with a soft cloth.”

fore) may now be melted slowly on the back of the stove, stirring frequently. To color a beautiful tint, get two ounces of ultramarine blue and one ounce of venetian red; mix separately with cold, soft water, and strain through a stocking or thin cloth, each in a separate vessel. The whiting may now be stirred well; if too thick, add more hot water, and strain through a flour sieve into a good-sized pot. Add some of the blue and red, alternately, till you get the desired shade, which may be ascertained by putting a little of the mixture on a piece of paper and drying by the fire. When your color is determined pour in the glue, and after mixing well apply the wash hot to the walls, brushing in any direction, as it mixes better than if put on too carefully. On white walls two coats are necessary, but after the room is once done, put on the whiting alone first, then reheat the wash, and add the paints and glue, the latter to be light colored, if the walls are to be white. Common glue will answer for a painted wall. A paper border finishes the room perfectly—makes any room neat and pretty. Should the second coat not be put on till next day, heat the mixture, as the glue will not mix with the other ingredients unless pretty warm.

*Reply.*—1. Rusty stoves and pipe may be cleaned by the use of spirits of turpentine. If not too badly rusted they may be blacked before the iron is dry; but if badly corroded they should be allowed to dry; and then brushed with a stiff brush before being blacked. If the stoves are treated to a coat of kerosene oil in the spring after being put away they will not become rusty through the summer. 2. Plaster of Paris images may be cleaned by taking a stiff brush (a tooth brush will answer), dip it in fine whiting or prepared chalk, and brush the pieces with it. Then with a light feather duster remove the chalk or whiting, and they look as nicely as when new.

... BOX COVERS.

### CALCIMINING.

To calcimine a good-sized room with two coats take two pounds of whiting dissolved in hot or boiling water. One-fourth of a pound of glue (which should have been put to soak in a pint of water the night be-

Old fruit cans may be made serviceable by treating them thus: Cut the top carefully out and batter down the edge neatly; cut a strip of tin long enough for handies, punch two holes in the upper and one in the lower end, rivet them with small rivets from the tinner's to the can. They make the nicest tin cups for paint or drippings of fat.

### A TINSHOP IN THE KITCHEN.

All housekeepers may not know of what they are capable in the line of keeping their tinware in order. For the benefit of such we will say that it is easier to solder such things than to pay a traveling tinker two prices for mending them. Take a sharp knife and scrape the tin around the leak until it is bright, so that the solder will stick. Then sprinkle on a little powdered resin (they have liquid solder to sell, but resin will do as well); lay your solder on the hole and with your soldering iron melt it on. Do not have the iron too hot or the solder will not adhere to that. After two or three trials you can do a job that you will be proud of. If you do not own a soldering iron, procure one by all means; but, when hard pressed, I have used the knob on the end of the fire-shovel, or a smooth piece of iron, or held a candle under the spot to be mended. Anything is better than stopping leaking pans with beeswax or rags. Try it, young housekeepers, and see how independent you will feel. Your pans should be dry when you take them in hand.

#### PASTE FOR WALL PAPER.

In pasting wall papers, posters, etc., especially where layers are put on, there arises a most disagreeable effluvium, which is particularly noticeable in damp weather. The cause of this is the decomposition of the paste. In close rooms it is very unwholesome, and often the cause of disease. In large manufactories, where quantities of paste are used, it becomes sour and offensive. Glue, also, has a very disagreeable odor. If when making paste or glue, a small quantity of carbolic acid is added, it will keep sweet and free from offensive smells. A few drops added to ink or mucilage prevent mould. In whitewashing the cellar and dairy, if an ounce of carbolic acid is added to each gallon of wash, it will prevent mould and the disagreeable taints often perceived in meat and milk from damp apartments. Another great advantage in the use of carbolic acid in paste for wall paper and in whitewash is, that it will drive away cockroaches and insect pests. The cheapest and best form of acid is in crystals, which dissolve in water or liquify at an excess of temperature.

*Reply.*—One of the finest toilet soaps in the market is made as follows: Fresh slaked lime, sal soda, and tallow, two pounds each; dissolve the soda in one gallon of soft boiling water, then mix in the lime, stirring occasionally for a few hours. Let it settle, and pour off the clear liquid. In this boil the tallow until it is dissolved; while cooling add quarter of an ounce of oil of sassafras, or any other perfume desired, and if a pink color is desired use Chinese vermilion as much as will lie on a five cent piece. If blue, use Chinese blue; if variegated, use the two together. This makes a fine, smooth soap.

"Auntie," East Otho, N. Y., writes: To  
Clean Old Barrels—Wash with hot water and  
ashes; rinse out, and put in two tablespoon-  
fuls of oil of vitriol and one quart of water;  
roll the barrel till wet all over. Empty out,  
and rinse in cold water. Husband has  
used this for twelve years to clean beef and  
pork barrels, and they are always sweet.

*To Polish Tins.*—First rub your tins with a dry cloth; then take dry flour and rub it on with your hands; afterwards, take an old newspaper and rub the flour off, and the tins will shine as well as if half an hour had been spent rubbing them with brick dust or powder, which spoils the hands.

*Furniture Oil.*—Mix half a pint of olive oil with one pound of soft soap. Boil them well, and apply the mixture to your oiled furniture with a piece of dry cotton wool. Polish with a soft, dry flannel.

great deal of its value.

### HOUSEHOLD HINTS.

A cement suitable for joining metals to non-metallic substances is prepared by dissolving in boiling water  $2\frac{1}{4}$  pounds of glue and 2 ounces of gum ammoniac, adding in small quantities about 2 ounces of sulphuric acid.

Grease can be readily drawn from an unpainted kitchen floor by putting plenty of soft soap on the grease spot and rubbing a *hot* flat-iron through the soap. One application generally suffices; sometimes another is required, washing thoroughly afterward.

#### PRACTICAL SUGGESTIONS.

In making glue, break up into small bits and let it soak for a few hours in water. Then place it on the back part of the stove, and let it simmer gently until thoroughly dissolved. The addition of a few drops of linseed oil will improve its quality. Keep it in a dry place, as dampness will destroy its tenacity and make it worthless.

—To extract ink from cotton, silk, and woollen goods, saturate the spots with spirits of turpentine, and let it remain several hours; then rub it between the hands. It will crumble away, without injuring either the color or the texture of the article.

## PRUNING.

L. J. Templin, of Indiana, gives the following rules for pruning. He says: For seven years past I have pruned somewhat extensively, both in orchards and nursery, and have observed with considerable of interest the experience of others, and have arrived at the following conclusions:

1. If the design is to increase the vigor of a tree and produce a large, strong wood growth, pruning should be done as early in the season, after the fall of the leaf, as we can be sure that it will not be followed by excessive freezing.

2. If it is desired to check excessive wood growth, and throw the tree into bearing, pruning should be done late in the summer—say latter part of July and during August.

3. When the wish is to merely thin out surplus and improperly placed branches, and regulate the shape of a tree, and leave it, so far as vigor is concerned, *in statu quo*, it should be pruned at the time it has fairly commenced to make its most vigorous growth for the season, whether it be in May or June. These opinions have been formed not only on the facts as they have presented themselves to my mind, but the why and wherefore of these results have been carefully inquired into, and every effect so traced to its cause, that I conceive it would not be a hard task to show that the above conclusions are based upon sound physiological principles.

The *Rural New Yorker* gives the following as the best wash that can be made for out of door work: First, prepare a twelve or fifteen gallon kettle; have it clean and dry; take eighteen pounds of quick lime, that is unslaked, fresh burnt; put it in the kettle, pour boiling water on it, and it will commence to slack immediately; but keep it covered with boiling water or it will burn. While the lime is going through the slaking process it will absorb considerable water; but put in water so fast that when the lime is done slaking the kettle will be full. Put in one and a half pounds of sulphate of zinc and one pound of alum; keep it well stirred until it is entirely slaked, and it will be about the consistency of cream. It is then ready for using. It will mix with any kind of paint as well as oil paint. I have used it with lampblack, or yellow ochre and red lead, for painting brick walls. It forms a perfect cement, so that water will not penetrate it after it gets perfectly dry. Freezing will not scale it a particle.

### GRAFTING WAX.

A good grafting wax is one of the essentials of a farm. It will keep a long time and never spoil. The following are given as the very best, and if the farmer will cut them out and paste in his scrap-book, which he ought to have if he has not, it will save writing a letter of inquiry in regard to wax when he needs it for use: For ordinary use in all kinds of grafting, an excellent wax is made of three parts resin, three of bees-wax, and two of tallow melted together. Mr. Thomas, in his "American Fruit Culturist," recommends a wax made of one pint linseed oil, six pounds resin, and one pound bees-wax. These ingredients are melted and mixed together. An excellent liquid grafting wax is made as follows: Melt one pound of common resin over a gentle fire; add to it an ounce of beef tallow and stir it well. Take it from the fire, let it cool down a little, and then mix with it a tablespoonful of spirits of turpentine, and after that about seven ounces of very strong alcohol (95 per cent.) The alcohol cools it down so rapidly that it will be necessary to put it again on the fire, stirring it constantly. The utmost care must be exercised to prevent the alcohol from becoming inflamed. To avoid it, the best way is to remove the vessel from the fire when the lump that may have formed, commences melting again. This must be continued till the whole is a homogeneous mass similar to strained honey. When this is prepared keep it in a wide mouthed bottle, well corked, except when in use. It will keep unchanged six months. It is always ready for use and is very convenient to apply to wounds in trees, etc. After it has been put on, which it may in a thin coat, it assumes a whitish color, and becomes as hard as stone being impervious to water and air.



# MAGIC TRICK FAN!



Latest thing out. A pretty and durable Fan; hand it to a friend and it instantly falls in pieces; you alone can restore it; a rich joke; causes endless fun and wonder; worth double the price as a fan alone. Sent post-paid for 20 cents; two for 35 cents; \$1.40 per dozen. Postage stamps taken. Address

**Eureka Trick and Novelty Company,**  
**P. O. Box 4614. 39 Ann St., New York.**

**HALF OF WOMAN'S HARD WORK DONE AWAY**  
with. A hired girl superseded for 50 cents. Knife and Fork Cleaner and Sharpener! Without any water or dish washing to spoil handles. The knives and forks are cleaned and polished in a moment, also sharpened by two strokes, while the handsome little case that does it all can be handled by a child. Sent to any address free, on receipt of 50 cents. Agents wanted. Chicago Heater Company, 96 Dearborn street, Chicago.

To clean a brown porcelain kettle, boil peeled potatoes in it. The porcelain will be rendered nearly as white as when new.

A strong solution of carbolic acid and water poured into holes kills all the ants it touches, and the survivors immediately take themselves off.

It is not generally known that boiling fruit a long time and skimming it well, without the sugar and without a cover to the preserving pan, is a very economical and excellent way—economical because the bulk of the skum rises from the fruit, and not from the sugar, if the latter is good; and boiling it without a cover allows the evaporation of the watery particles therefrom; the preserves keep firm and well flavored. The proportions are, three-quarters of a pound of sugar to a pound of fruit. Jam made in this way of currants, strawberries, raspberries or gooseberries is excellent. The best jam I know of is made of an equal quantity of gooseberries and raspberries. Some made by us last year of this half and half mixture was preferred to all others.

Small quantities of ice may be preserved in summer by making a bag large enough to hold the ice. Then make another much larger bag, and fill the space between with sawdust.

To remove paint stains from glass windows. It frequently happens that painters splash the plate or other glass windows when they are painting the sills. When this is the case, melt some soda in very hot water, and wash them with it, using a soft flannel. It will entirely remove the paint.

To clean paper-hangings, first blow the dust off with the bellows. Divide a white loaf of bread of eight days' old into eight parts. Take the crust into your hand, and beginning at the top of your paper, wipe it down in the lightest manner with the crumb. Do not cross or go upwards. The dirt of the paper and the crumbs will fall together. Observe, you must not wipe above half a yard at a stroke, and after doing all the upper part, go around again, beginning a little above where you left off. If you do not clean it very  
thly you will make the dirt adhere to the paper.

#### HOUSEHOLD HINTS.

—To paste labels on tin or iron, so that they will not fall off, add one tablespoonful of brown sugar to every quart of flour paste, and mix thoroughly.

—A small piece of paper or linen, moistened with spirits of turpentine, and put into a bureau or wardrobe for a single day, two or three times a year, is a sufficient preservation against moths.

—Almost any black ribbons which need smoothing out and have become a little rusty may be improved by rubbing with a cloth dipped in ink, with perhaps a little cold tea added, if the ink is rather thick, and then drawn through the fingers till dry, or wound upon a bottle and pinned snugly upon it, instead of spoiling by ironing, as many make a practice of doing with wrinkled ribbons.

—To restore gilt frames take one ounce of cooking soda and beat it thoroughly with the whites of three eggs. Blow off the dust with a pair of bellows, or brush it out with a feather duster. Then dip a small paint brush into the mixture and rub it all over the gilding, into every tiny crevice, and it will render it fresh and bright.

—The following hints are made as follows: Con

### DESTROY THE BARK LICE.

From the 1st to the 20th of June is the only season of the year when bark lice on apple trees can be destroyed by a simple wash that will not injure the tree. At this period the shell which covers the insect becomes loosened from the bark of the tree. A wash of either lime, strong soap suds, or soft soap, will destroy both the lice and the eggs. If applied later in the season, after the shell becomes hardened over the insect, no liquor can penetrate beneath the shell, and the insect is not destroyed.

## AMMONIA.

No housekeeper should be without a bottle of spirits of ammonia, for, besides its medicinal value, it is invaluable for household purposes. It is nearly as useful as soap, and its cheapness brings it within the reach of all. Put a teaspoonful of ammonia to a quart of warm soapsuds, dip in a flannel cloth, and wipe off the dust and fly-specks, grime and smoke, and see for yourselves how much labor it will save. No scrubbing will be needful. It will cleanse and brighten silver wonderfully; to a pint of hot suds mix a teaspoonful of the spirits, dip in your silver spoons, forks, etc., rub with a brush, and then polish on chamois skin. For washing mirrors and windows it is very desirable; put a few drops of ammonia upon a piece of newspaper and you will readily take off every spot or finger mark on the glass. It will take out grease spots from every fabric; put on the ammonia nearly clear, lay blotting-paper over the place and press a hot flat-iron on it for a few moments. A few drops of water will cleanse and whiten them as well; also muslins. Then it is a most refreshing agent at the toilet table; a few drops in a basin of water will make a better bath than pure water, and if the skin is oily it will remove all glossiness and disagreeable odors. Added to a foot-bath it entirely absorbs all noxious smells so often arising from the feet in warm weather, and nothing is better for cleansing the hair from dandruff and dust. For cleaning hair and nail brushes it is equally good.

Put a teaspoonful of ammonia into one pint of warm or cold water, and shake the brushes through the water. When the brushes look white rinse them in cold water, and put them in the sunshine, or in a warm place, to dry. The dirtiest brushes will come out of this bath white and clean. For medicinal purposes ammonia is almost unrivaled. For the headache it is a desirable stimulant, and frequent inhaling of its pungent odors will often entirely remove catarrhal cold. There is no better remedy for heartburn and dyspepsia, and the aromatic spirits of ammonia is especially prepared for these troubles. Ten drops of it in a wine-glass of water are often a great relief. The spirits of ammonia can be taken in the same way; but it is not as palatable. In addition to all these uses, the effects of ammonia on vegetation are beneficial. If you desire roses, geraniums, iuschias, etc., to become more flourishing, you can try it upon them by adding five or six drops of it to every pint of warm water that you give them; but don't repeat the dose oftener than once in every five or six days, lest you stimulate them too highly. Rain water is impregnated with ammonia, and thus it refreshes and vivifies vegetable life. So be sure and keep a large bottle of it in the house, and have a glass stopper for it, as it is very evanescent and also injurious to corks, eating them away.

#### HOUSEHOLD HINTS.

A tablespoonful of black pepper put in the first water in which gray and buff linens are washed, will keep them from spotting. It will also keep the colors of black or colored cambrics or muslins from running, and does not harden the water. A little gum arabic imparts a gloss to ordinary starch.

The question is often asked by careful mothers, "What will remove grass stains from children's clothing?" An exchange says that simply wetting and rubbing the stained cloth in cold water will remove all traces of the grass. Fruit stains will disappear on the application of boiling hot water. No soap should be used in either case.

It is well known, says an Australian paper, that a little alum dissolved is very effective in clearing muddy water; but a short time since some alum was applied in a manner which, from its novelty and valuable results, is worthy of notice. In a place where water is scarce at present, a little alum was dissolved in hot water and thrown into a tub of thick soap-suds. In a moment the soap curdled, and, accompanied by the muddy particles, sank to the bottom, leaving the water perfectly clear, pure, and devoid of smell. This water was found very useful for washing clothing again, when poured off the sediment. A similar result was attained in a quick manner, by filling a boiler with soap-suds, placing it on a fire and throwing a bit of alum into it. When the suds boiled the scum went over and left the water clear, soft, and as useful for washing clothes as it had originally been.

size of, and resembles on the outside, an ordinary tool chest; within, there are pieces of wood fastened on for supports, and a lining of zinc put in—the space between the zinc and the wood being filled with pounded charcoal. This filling must be all around, in the cover as well as the bottom and sides. In the ends of the box, cleats of zinc are soldered on, and shelves of perforated zinc or wire, or of wooden slats, are slipped in. For a rack to put the ice on, take four slats about four inches long, and nail them firmly to a little block of plank; set this block down (like an inverted kitchen table) in a basin, and put it in the middle space in the box, between the rows of shelves. To make a piece of ice do the greatest amount of service and last the longest possible time, wrap it closely in several thicknesses of flannel and lay it on the rack; it will not melt nearly so fast as if laid on the bottom, and the basin receives its drippings.

A square tank, holding a pail or two of water, can be made of tin or zinc, and fitted close up to the inside, with a pipe leading through the box, near the bottom, and a faucet attached. If this is kept filled with cold spring or well water, and a lump of ice thrown in occasionally, it will be found a convenience in hot weather. On the shelves may be kept constantly on hand, balls of butter, cold and hard, ready for the table; the cream jug, custards, lemon pies, blanc mange, jellies; any such delicacy or luxury may be brought from these shelves, ice cold. An ice box, so arranged, is not only a great convenience, but is a matter of economy. One-fifth the usual amount of ice will be of more benefit to a family than the usual amount used in the ordinary way; and no housekeeper who has once tested this convenience would ever be willing to do without it through the hot season.

After the box is finished it should be painted and set where the cover, when lifted up, can rest back on a brace or frame, as it is heavy, and would easily break from the hinges. A cellar is a good place for the ice box, but it may be kept in the pantry, store room, or wood shed, as is most convenient.

grow sufficient to plow under. I cannot say from experience whether it is equal to buckwheat or not. There are other crops used for this purpose, such as rape, turnips, etc., but I have had no experience with regard to them. In regard to the time of sowing buckwheat for this purpose I think from the middle to the end of June is the most suitable. It is then fit to plow under by the middle of August, and fall wheat requires to be sown now by the 1st of September to give it sufficient root to stand the winter.

#### PRACTICAL SUGGESTIONS.

Now is about the proper time to plant seed. Get the seed fresh from the tree or as they fall; plant in the garden or elsewhere in rows, wide enough to cultivate with harrow, plow, or other field implements. Cover the seeds lightly, and a few days are sufficient to bring them up, and if the season, soil, and cultivation are good, a growth of three or four feet can be relied upon before frost. Apple seed can now be planted with no more preparation than is necessary for corn, and they will come up in about the same space of time. In planting apple seed, plant those of long-lived and hardy varieties.

### THE HOME.

#### A Chapter on Curtains—Household Hints—Choice Recipes.

##### A CHAPTER ON CURTAINS.

A writer in an exchange gives the following hints on curtains: There is no inexpensive part of home adornment that conduces more to make a room look well furnished, excepting pictures, than neat, handsome curtains. Plain though the material may be, if neatly hung and looped back, the room looks attractive, and the house from the outside has a tidy, genteel appearance. Swiss muslin, plain, dotted, figured, or striped, edged with ruffling, two breadths at a window, is quite inexpensive, and gives an air of coziness and comfort to the windows. Then the material can be washed, starched, and ironed as easily as an apron.

Lace curtains, Nottingham lace more especially, are very common at the present time, and may be had for from \$2 upward per pair. The choice kinds of lace may be had from \$10 to \$150 per pair. Most people send them out to be laundered, the prices per pair ranging from 50 cents to \$5, according to quality. They often are sent home looking nicely, but very tender, and often spoiled by an extravagant use of soda, by which they are quickly but ruinously bleached.

Let me give the inexperienced a way of doing up their own curtains by which the object can be nicely accomplished at home, and with no conveniences for drying except a vacant room, a pair of sheets, and plenty of pins.

First, shake the dust well out of the lace, then put in tepid water, in which a little soda has been dissolved, and wash at once carefully with the hands in several waters if necessary, to make them free from dust and color. Then blue the rinsing water, and blue the boiled starch quite deeply, as the lace looks less blue when hung against the light. Then, having pinned down the sheets in a vacant, airy room, pin on the curtains very closely, stretched to exactly the size they were before being wet. In a few hours they will be dry and ready to put up again at the windows. The whole process of washing and pinning down should occupy as little time as possible, as lace will shrink more than any other cotton goods when long wet. Above all, it should not be allowed to "soak" from the mistaken idea that it washes more easily. Nor should it ever be ironed, as it looks quite fresh and new if properly dried. After having the supervision of the washing and drying of seventy-five pairs of lace curtains for several years, we conceived a way by which could be avoided the tedious labor of pinning the lace to the floor. We ordered from the carpenter a set of frames very like the old-fashioned "quilting frames," thickly studded along the inside with the smallest size of galvanized tenter hooks in which to fasten the lace, and with holes and wooden pins to vary the size to suit the different sizes of curtains. As we said before, the curtains should always be measured before being wet and stretched in the frames to that size to prevent shrinking. It takes but a few moments to fasten the curtains, and five or six can be put in, one above another, and all dried at once. The frames can rest on four chairs. The cost of them was \$4—the price of having one good pair done away from home—and made very tender, and even useless after a year or two. They have proved a great saving of labor and time, a thorough success, and we find them a most satisfactory aid in our system of domestic economy.

There are various fanciful ways for making inexpensive loops for fastening back the curtains in the windows. They may be crocheted in white, heavy tidy cotton and starched, or formed of bits of silk and velvet patchwork, lined, wadded, and bound, or with pieces of rep, wadded and lined, quilted by machine. The size should be one yard long and five inches wide, with neat loops an inch long at each end, which should be rounded or pointed off. In all cases these fancy holders should correspond with the covering of the furniture of the room.

##### KEEPING PIANOS IN ORDER.

A musical journal says that there is not attention enough paid to pianos to keep them in good tone. It asserts that a piano should be tuned at least four times in the year by an experienced tuner. If you allow it to go longer without tuning, it usually becomes flat, and troubles a tuner to get it to stay at tuning pitch, especially in the country. Never place the instrument against an outside wall, or in a cold, damp room, particularly in a country house. There is no greater enemy to a piano than damp. Close the instrument immediately after you practice; by leaving it open dust fixes on the sound-board and corrodes the movements, and if in a damp room the strings soon rust. Should the piano stand near or opposite a window, guard, if possible, against its being opened, especially on a wet or damp day; and when the sun is on the window draw the blind down. Avoid putting metallic or other articles on or in the piano; such things frequently cause unpleasant vibrations, and sometimes injure the instrument. The more equal the temperature of the room the better the instrument will remain in tune.

##### HOUSEHOLD HINTS.

The best vinegar in use for pickling in this season is made from the Western high-

two ounces of gelatin, add to it four ounces of sugar, strain through a bit of muslin, and mix with it one and one-fourth pints of cream, stir till nearly cold, and add the strawberries gradually, beating the two quickly together, then drop in a little at a time the juice of one lemon. Butter a mold, pour the mixture in, and set in a cold place over night.

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#### HOUSEHOLD HINTS.

The best vinegar in use for pickling in this country is that made from the Western high-wines. In a vinegar made from wood the pickles soon become soft, and even cider vinegar, though the best and most wholesome for table purposes, will not preserve pickles more than a month. All the artificial vinegars made from acids fail in this respect, and from vitriol especially. Cucumbers pickled in highwine vinegar will keep for an almost indefinite time, and will come out as good as at the first, after an interval of several years.

A simple and effectual remedy for the prevention of milk turning sour in the summer time consists in adding to each quart fifteen grains of bicarbonate of soda. This does not affect the taste of the milk.

It is said that common mullen, steeped strong and sweetened, is highly beneficial for consumptives. It should be gathered in the early summer, dried, and taken continuously for some months.

To destroy bedbugs scald thoroughly every corner and crevice of the haunts of the despised and hated pests, then apply unguentum or mercurial ointment; it can be procured at any drug store.

When, as in case of sickness, a dull light is wished, or when matches are mislaid, put finely powdered salt on the candle, till it reaches the black part of the wick. In this way a mild and steady light may be kept through the night by a small piece of candle.

#### CHOICE RECIPES.

*Macaroni and Cheese.*—One-half pound macaroni broken into inch pieces; wash, put on the stove to soak till soft, then drain; grate one-half pound of old cheese; put layers of macaroni and cheese, with bits of butter, pepper and salt, and three tablespoonsfuls of milk; let the last layer be cheese. Bake for three-quarters of an hour.

*Scalloped Veal.*—Chop cold cooked veal fine; put a layer in a baking dish, alternated with a layer of powdered crackers, salt, pepper, and butter, until you fill the dish. Beat up two eggs; add a pint of milk; pour it over the veal and crackers. Cover with a plate and bake half an hour. Remove the plate and let the top brown.

*New Rice Pudding.*—Mix four large teaspoonfuls of rice flour with half a pint cold milk, and stir it into a quart of boiling milk until it boils again; then remove, stir in butter the size of an egg and add a little salt; let it cool and add four eggs well beaten, two-thirds cup of white sugar, grated nutmeg, half wineglass of brandy or other flavoring; bake in a buttered dish twenty minutes. To be eaten hot with sauce.

*Hasty Lemon Pie.*—Make and bake an under-crust. Meanwhile, put in a nice stewpan juice and a little grated peel of one lemon, one cup of sugar, one teaspoon corn starch, yolks of two eggs, and a small piece of butter. Stir this till it boils, then pour into the crust. Beat whites of the two eggs to a foam, sweeten and flavor a little; pour it over the pie, and brown slightly in the oven.

*King Cakes.*—The following is from a cook book over two hundred years old: "Take a pound of flour, three-quarters of a pound of butter, half a pound of sugar, and half a pound of currants well cleaned; rub your butter well into your flour, and put in as many yolks of eggs as will lithe them, then put in your sugar, currants, and shred in as much mace as will give them a taste; so make them up in little round cakes, and butter the paper you lay them on."

*Strawberry Blanc Mange.*—For a quart of strawberries take four ounces of white sugar; crush the strawberries with a silver spoon; mix them well with the sugar. In four hours strain through a sieve. In a pint of boiling milk dissolve

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make good cheese of it."

#### A CHEAP REFRIGERATOR.

A correspondent of the *Country Gentleman* says: Ice boxes, with their various compartments, are gotten up quite expensively; but one can be made with little cost. The cheapest kind I know of is about the

Seeing an inquiry on the rag-carpet question, I thought I might give a hint or a new suggestion. I always make hit and miss striping my warp; two-thirds of the warp dark brown and the stripe red, light green, or some contrasting color. This is quite pretty, but one of my neighbors has woven hers hit and miss, the warp white and red, of equal quantities, putting, say, the red spools below and the white above in the loom. After you throw in your first rag and spring treadle the white and red have changed places; now place short pieces of rag at equal distances apart across the width of the piece, being careful to have the rags and spaces of an equal number of warp threads, spring the treadle; half have changed places, and the other half is the same as before. Now throw in another rag, full width, and you will have, say, ten white uppermost, ten red, etc. The next rag will make it vice versa, and so on. This has something the appearance of block-work, and is new and quite pretty. I would say buy the warp colored, as the five cents per yard more will not pay time and expense of coloring.

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A what-not, of all convenient things about a house as handy receptacles for odds and ends, is among the indispensables, to my notion. There is nothing makes a house look more untidy than to see brushes, combs, collars, cuffs, slippers, bundles of all sorts, unfinished work, hair-pins, sewing utensils, papers and magazines, etc., ad libitum, scattered around as if they had no legitimate place to go. It is easy to provide a place for them, one that shall be useful and ornamental, too. For small articles like gloves and cuffs, take a piece of perforated card-board, bind with narrow ribbon of some pretty color; place two opposite corners together, and fasten two of the sides; this will leave the other sides flaring, and form a cornucopia. Suspend with a piece of ribbon.

For a larger article, take two similar pieces of heavy pasteboard, cover them neatly on both sides with some fancy paper or pictures; join the sides intended for the bottom together with knots of ribbon; let the upper part of the front one fall forward a few inches and suspend it in that way by attaching a ribbon from that to the back. Hang it by a cord or ribbon sewed to each end of the back. These can be made very ornamental.

For another style, knit, crochet or net a straight bag of some pretty colors; extend at the top and near the bottom with a piece of hoop. Small brackets made of pasteboard and varnished with gum-shellac cut with alcohol, are nice for combs and brushes. After you have made these, if you have any stray bundles, make a bag of some handy piece of cloth to put them in.

#### HOME-MADE FEATHER DUSTERS.

The *Cultivator* says that soon there will be a mighty raid upon the poultry houses, and hundreds of chickens will have their heads laid low in the dust, while their feathers will be pulled off, baked in a cool oven, and put away for future use. Now let me tell you that exceedingly pretty dusting brushes can be very easily made of them, which will be very useful for dusting furniture, wall corners, cornices, etc., while they are always handy to use about a fireplace or stove. Pick out the prettiest feathers, and those of nearly a size, and run a needle attached to a strong twine through the stem at the end of the feathered part; then pound the quills flat with a hammer, so that they will lie close to the handle, which can be made out of an old broom-stick whittled down, and then painted; or, you can use the handles of your own hand-brushes, or the like. Cover one end of the handle with thick, warm glue, and wind the feathers, closely strung together, around the stick, commencing at the point of it. Have a glue pot close at hand, and as you wind the feathers, wet them thoroughly with glue, so that they will stick tightly to the handle and to each other. When the brush is as large as you desire, cut off the twine, and wind another piece tightly over the quills, gluing it down. Then take a piece of scarlet, green, or blue enameled cloth, and cut one edge in points, round up the sides, and sew together so as to form a cap that will go over the handle of the brush and cover the quills of the feathers. Make a hole with a gimlet through the handle, and put in a string to hang up the duster, and you will be fully paid for the work in the convenience of the article, and its tasteful appearance will also prove an attraction. If there are any old, worn-out window brush handles lying around in the wood-shed or barn, you can turn them into use. Cut out all the old bristles which remain, so as to leave the holes empty; and then fill up their places with bunches of feathers run on twine, and made just large enough to fit in; cut off the quill ends, and cover the lower part of the feathers with glue, also dropping some into the holes, and secure the bunches firmly into them. You can use smaller feathers for this kind of brush than for the feather dusters, and when it is finished you will never desire another brush made of bristles. The downy, pure white feathers can be sewed upon a piece of cape lace, stiffened on the edges with wire, and made into very elegant and tasteful feathers for young ladies' hats. The feathers taken from the crest of a white turkey's back are particularly pretty for this purpose.

a thousand pounds of fruit in the end on top of the hoghead, having lower end knocked out, and being fitted fully over the hole in the head of the hoghead. The heat will thus ascend from the stove through the top of the hoghead, and on up through the long box. A pipe-hole is made in the hoghead opposite the door to let the smoke out, so that none of it ascends through the box. Now, the lid of the box is swung with hinges, making one whole side of the box open. Nail cleats to each side on which to rest the open crater for the fruit. The craters or open shelves should be about three inches, one above the other. Close the door, heat with coal or wood, and in about ten hours you will have the cleanest, sweetest fruit you ever tasted.

## THE HOME.

Uses of Stale Bread—Bees and Boiled Dumplings—In-growing Nails, Etc.—Doing Up Old Stockings—Peonies and Pickles—Molasses Pie—Beans for Winter Use—Firm Pickles—Culture of Wild Strawberries—A Freckle Wash—Putting Up Cucumbers—More Hair Restorers—Cutting Glass—Lambrequins—Bread Cake—Order for the Boys—Will Exchange—Recipes and Processes Wanted.

### USES OF STALE BREAD.

1. Make Dressing for Meat—Crumb it fine; turn hot broth over it; season, add butter, and a well-beaten egg, or more, according to quantity.
2. Make Bread Pudding—Soak two hours in sweet milk; then beat eggs, sugar, and spices, and bake. I sometimes add fruit.
3. Make Biscuit—Soak over night in sour milk; mash fine with the hand; mix in your biscuit for breakfast, adding salt, lard, and soda. They are better than without the stale bread.
4. Make Pancakes or Gems—Soak over night in sour milk; add well-beaten eggs, flour, corn meal, or graham flour to make a batter; and soda, and salt, and bake on a griddle, or in gem-pans.
5. Crumb fine and put them in the next omelet you make.
6. Toast Your Bread—Set a pan of milk on the stove, but do not remove the cream from it; add butter and salt; dip the bread in this, and send to the table for supper or tea.
7. Crumb fine, and put in your tomatoes when you are stewing them.
8. Make your bread according to the following recipe, and you will not have much stale bread to dispose of, and what you have will be a superior article:

**For Light Bread.**—Early in the morning stir a batter in this way: I use a two-quart tin cup. I take enough very warm water to fill the cup one-third full; put in one-half teaspoonful new milk, a teaspoonful of sugar, and what salt will lay on a silver dime—no more. Keep very warm by setting in a kettle of warm water. It will rise in five or six hours. Mix with milk; scald half the milk, and turn it over the flour; then put in the rising, which will have filled the cup. Warm the rest of the milk; wash the cup out with it; put in a teaspoonful of salt; mix very soft, as soft as you can, to make into a loaf; grease a pan, and put in a warm oven one hour; bake in a very brisk oven from one-half to three-quarters of an hour, according to size of loaf.—F. R. W.

### BEES AND BOILED DUMPLING.

I must tell you an excellent and easy way of keeping bees. Put a common box hive of bees into a large dry goods box. Set it up from the ground in a shady place. Put the back of the hive to the open end of the box, which close up with boards, hanging the top board on leather hinges, thus forming a door for use in taking honey and watching the bees. Make small holes at the bottom in front, to correspond with the similar holes in the inside hive, for passage of the bees; nail in lath slats above the hive, for bees to build comb on, or put in movable comb frames, and the bees will do the rest of the work except taking out the honey. Open the door at back, blow in smoke a few minutes, and it is easily taken.

The bees do not as a rule swarm treated thus, and in a year or so the colonies grow very strong, make a great quantity of honey, and are able to fight their enemy, the moth, with which they are not troubled. After using all the honey we wanted all the year from two such hives, taking out occasionally in small quantities, we this spring took from the same box, in large-sized jars, honey in the comb to the amount of twenty-eight gallons.

A good, easy way to cook apple-dumplings is to put pared and quartered apples in a tin pan, with considerable water to cook them. Cover tight with soda-biscuit crusts leave no vent; cover close with another pie inverted over it; put on top of the stove and cook half an hour, or until the crust and apples are done. Spring chickens well seasoned and cooked in the same way is the best I ever ate. Biscuits cut out of any dough that will be light when baked, can be dropped on top of a boiling chicken when nearly done. Be sure to have it boil steadily, and do not remove the cover for twenty minutes, when they will be done, and will be light.—E. M. W.

### INGROWING NAILS—USE OF STALE BREAD.

Some one inquires how to cure ingrowing nails on the feet. Lift up the corner of the nail; put underneath a bit of cotton wool; keep it under for a time, wearing shoes tight on the instep and loose at the toes, with low heels. Short, wide shoes, or high-heeled shoes or boots cause this trouble, as well as corns and bunions. Laced shoes are the best, as buttoned shoes stretch, and let the foot down into the toe when walking. Keep the corners of the nails well cut down, and a cure will soon be effected, but never if the toes press against the shoe in walking.

**How to Use Up Stale Bread.**—Just keep bread dry so it will not mold—a peach-basket with cover is excellent, and put all pieces from the table, if clean, into it, ends of loaves, etc. The crusts when well dried are excellent thickening for plain soup—a few thrown in and boiled with it.

Next, good white bread broken up in milk with two eggs to a quart, or three, if you wish a little butter, sugar, and nutmeg to tests make an excellent plain pudding with

stockings that accumulate in every family. They will make very pretty rugs if used in this way: Take some strong cloth for a foundation, make whatever shape you prefer, cut the stockings in strips a little more than an inch wide, begin in the center of the rug, and (if the rug is round) sew the strips on by sewing right in the middle of the strips turning up the edges, and sewing of the next round as close to the last as it can be sewed, pulling up both edges of each piece, so they will when finished be left standing straight up from the foundation. It will make a thick, soft rug, and if the colors are nicely mingled, will be pretty, too. To make the rug oval, it would be necessary to first sew a straight strip through the center, and then sew the rows round and round as before. Old knit underwear, dyed some bright color, answers nicely for mixing in with the old wool socks where there is a lack of bright colors. If this is rightly made you will be surprised to see how pretty the rug is, and it will be quite difficult to tell of what it is made. I have a very good recipe for making lemon pie, that is quite convenient for those who live on farms: Take one cup sugar, one cup of stewed rhubarb (with the liquid drained off), three eggs (reserving the white of one), and two teaspoonful of lemon essence. Beat all well together and bake with one crust. When almost baked add the white, well beaten, with a spoonful of white sugar and a few drops of lemon. Brown slightly. Mine are said to be as good as real lemon pie.—"Agnes," Marshal, Iowa.

### PEONIES AND PICKLES.

Some one asks for a way to keep ants from a peony. They completely took mine for two years, when finally I loosened the earth around the roots of the plant and mixed it with strong wood ashes. This was effectual, as it has not been troubled since, and this year is looking splendidly. Will also tell how I have solid pickles. Do not press them too tightly when putting in brine. When preparing for the table place in cold water and heat slowly. Throw in a small piece of alum when heating; repeat this until fresh enough for vinegar. Do not pour hot water upon them. Some one gives a way to keep fruit from molding. I will give my way, which I have found good. Cut a piece of tissue paper size of the jar, wet in white of an egg, and place upon the fruit; then seal. Will some one tell me a way to make pretty and inexpensive rugs; also a recipe for nut cake.—Dorcas.

### MOLASSES PIE.

I have a nice recipe for molasses pie, and I trust you will publish it for the lady who asked for such a recipe: One cup and a half of molasses, half cup of good vinegar, one egg, two tablespoonful of flour; flavor with lemon extract. This makes two pies.

A simple, cheap, and delicious rice pudding is made by taking one-half cup of rice, as many raisins as you like, and one quart of sweet milk. Sweeten to taste, and bake in a rather cool oven until the milk is nearly all absorbed. Stir frequently while baking; can be eaten either warm or cold. It takes no eggs, and whoever eats of it once will want to eat of it again. Try it, ladies.—Mrs. C.

### BEANS FOR WINTER USE.

Kind Editor, as I am a reader of your valuable paper, and seeing an inquiry how to prepare green beans for winter use, I will tell how I fix mine. I gather and string them the same as though I was cooking them. Spread out on a cloth, and dry in the shade, where the wind can blow on them. They are better if the bean is large in the pod. I have another way. Put on and cook a little while in clear water, but I prefer them not cooked before they are dried. Soak the night before cooking them. Put on quite early in the morning, for it takes longer to cook them than fresh beans; try them, sister, and see if they are not as good as when they are fresh. Some one to tell me how to put up pickles like we buy.

### FIRM PICKLES.

I see in the Home Department of your paper some one wishes a recipe for putting up cucumbers so they will be firm. I will give you my method. Put a thick layer of salt in your vessel; then wash your cucumbers, and put in a layer of them dry; then a layer of salt, etc. (be sure and put in enough salt—cannot very well put in too much), until your vessel is as full as you want it; then cover with a board and weight, to keep them down; they will make their own brine. I have pickles now that are firm and good, that I put up two years ago. Now will some lady tell me through the Home how to keep wooden butter bowls from splitting? I have to buy so many bowls, and I cannot keep one long without breaking. Is there any way to prevent? Or is there any other vessel that will answer the purpose of a wooden bowl for working butter in? I should also like to know how to keep ants out of my cupboard, got the little red ant, a larger black one.—Mrs. E. J. B. Anna, Ill.

### CULTURE OF WILD STRAWBERRIES.

I grant strawberries, which would not be least among other ornaments in making home attractive, I will tell now of my experiment with the wild strawberry, hoping it will benefit some that have not realized their value. Wishing to have them growing handy in the garden, I took an old basket and went to the woods near by, where I knew plenty of wild ones grew, and filled it with the best plants I could find, brought them home and set them eight inches apart in two rows two feet apart. They grew vigorously, sending out runners in every direction. But with my scissors I clipped them all off, and continued to clip as often as they appeared after a shower. The result was each plant became quite a bush with unusually large stems. The second season after planting I had plenty of strawberries as large as any tame ones, with a much better flavor. The neighbors pronounced them larger and nicer than those obtained from the nursery. I set mine in the spring, but fall is the best time. When strawberries are planted in the fall they will fruit the next season, as it is the fall growth of the root which supports the plant for the next year's fruiting. A moist soil is always best for them. In the winter they need a covering of straw or leaves.—Mrs. C. M. H.

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I feel it my duty to reply to recipes given in last week's paper. I used corrosive subl-

comb to the amount of twenty-eight gallons. A good, easy way to cook apple-dumplings is to put pared and quartered apples in a tin pan, with considerable water to cook them. Cover tight with soda-biscuit crust; leave no vent; cover close with another par inverted over it; put on top of the stove and cook half an hour, or until the crust and apples are done. Spring chicken, well seasoned and cooked in the same way is the best I ever ate. Biscuits cut out of any dough that will be light when baked, can be dropped on top of a boiling chicken when nearly done. Be sure to have it boil steadily, and do not remove the cover for twenty minutes, when they will be done, and will be light.—E. M. W.

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Next, good white bread broken up in milk, with two eggs to a quart, or three, if you wish, a little butter, sugar, and nutmeg to taste, make an excellent plain pudding, with or without raisins, and sauce as for any pudding, or plain milk or cream. Once a week at least where there are children. This dish is much relished, and I have known gentlemen to prefer it to any other pudding. A small bit of soda, if milk is stale, should be added to insure lightness.

Again, pieces of bread too stale to eat with butter, are nice with scalding hot milk poured over, and then buttered plentifully, letting it stand after butter is added a few minutes to soak well. Children are fond of this for supper or breakfast.

Very stale bread, if sweet, makes excellent stuffing for chicken; moisten with the hot liquor the gizzard, etc., are boiled in, or water; add butter, salt, and pepper, or curry powder, if you like, and an egg, beaten, mixed in well; better than potato dressing.

**White or Brown Bread.**—Pieces of stale brown bread make good cakes for breakfast. Scald with water sufficient to moisten, say, while getting tea, the night before; in the morning add milk, an egg or two, according to quantity, and flour enough to make it mix together; if brown bread is light, it is as good as buckwheat, and more wholesome.

#### ECONOMY.

##### DOING UP LACE.

Some one wants to know how to do up lace nicely. I do Honiton, guipure, and thread lace, or tating, nice as new. Wrap clean white cotton cloth four or five times around a bottle and fasten the end down; take your lace and commence at the bottom of the bottle (with the scalloped edge toward the bottom); fasten the end of the lace with thread and needle, and then continue rolling the lace on, leaving each edge a little below the last one on, until all is on you wish to clean; then fasten the end down coarsely, then with your needle and thread catch the lace across, going round once at the top, with long stitches, and make a good soap suds of warm water (I add a little borax), and change water if necessary; let it soak, and by spitting and slight squeezing it will be clean. I rinse in warm water, and lastly a trifle of starch in slightly blue water; tie a string on the neck of the bottle and hang on a tree or any place safe from obstructions—be sure to smooth the lace before you hang up. When dry and perfectly bleached, you cut the threads and pull them out, and you will pull off (by the end) the lace as nicely ironed and fresh as when new. I fold once and tack on lace collars, and short pieces of lace, in the same way, and never touch them with an iron. Try this and let me know how you like it. If our kind editor has a wife, she will like it, if it is new to her; it has saved dollars in collars and laces. I do up black laces, washed in coffee and blue, and a little gum-arabic added, on a bottle, with success. If this is not thrown in the basket, I will come again. I see many useful suggestions I could make, but I am afraid of taking too much room.—Mrs. T. P. Davis, Crisco, Iowa.

##### OLD STOCKINGS, ETC.

In the WEEKLY INTER OCEAN of April 11, Mrs. A. asks what can be done with the old

without breaking. Is there any way to answer the purpose of a wooden bowl for working butter in? I should also like to know how to keep ants out of my cupboard, not the little red ant, a larger black one.—Mrs. R. J. B., Anna, Ill.

#### CULTURE OF WILD STRAWBERRIES.

As no lady could object to having her supper table graced with a dish of bright, fragrant strawberries, which would not be least among other ornaments in making home attractive, I will tell now of my experiment with the wild strawberry, hoping it will benefit some that have not realized their value. Wishing to have them growing handy in the garden, I took an old basket and went to the woods near by, where I knew plenty of wild ones grew, and filled it with the best plants I could find, brought them home and set them eight inches apart in two rows two feet apart. They grew vigorously, sending out runners in every direction. But, with my scissors I clipped them all off, and continued to clip as often as they appeared after a shower. The result was each plant became quite a bush with unusually large stems. The second season after planting I had plenty of strawberries as large as any tame ones, with a much better flavor. The neighbors pronounced them larger and nicer than those obtained from the nursery. I set mine in the spring, but fall is the best time. When strawberries are planted in the fall they will fruit the next season, as it is the fall growth of the root which supports the plant for the next year's fruiting. A moist soil is always best for them. In the winter they need a covering of straw or leaves.—Mrs. C. M. H.

#### A FRECKLE WASH.

I feel it my duty to reply to recipes given in last week's paper. I used corrosive sublimate about six years ago, and have not gotten over the effect of it yet. It affected me in every way. I was blind for a while, and then I was double-sighted; was nervous, and could not hold a glass of water in my hand; have not gotten over the nervousness yet. I know several others who used it at the same time; it did not affect them so bad; but I want to say it did not take the freckles off of any one who used it. I will venture to say the one who put it in last week's paper has not used it very long.

#### PUTTING UP CUCUMBERS.

This is the way to put up cucumbers, to have them remain firm without using poison to accomplish it. Wash your cucumbers, taken fresh from the vine, in clear, cold water; put them in a porcelain kettle, with just water enough to cover them, and add sufficient salt to season the cucumbers. Let them remain on the stove till hot, but not boil; then take them out, and drain till perfectly dry. Put them in bottles, and cover them with boiling vinegar of the best quality, to which has been added some red pepper, some mustard seed, a little horseradish, and sugar just to suit the taste. Cucumbers prepared in this way, if good vinegar is used, will keep a whole year if properly sealed up.—Visitor, Chicago.

#### MORE HAIR-RESTORERS.

Make a strong decoction of the leaves and blossoms of thoroughwort; add to this one cup of fresh butter; boil down, and simmer until the water is all out; prepare in iron or tin, never in brass. This is not a hair-dye, but by applying it to the hair and scalp it will gradually restore hair to its natural color, and is said to promote a growth of hair when bald, if not of too long standing.

#### CUTTING GLASS.

I will answer the inquiry of cutting glass without a glass-cutter. Dip the glass in a vessel of water, and with a pair of good shears cut into any form you may like, holding the glass under water. If properly performed, this is a very good and easy way to break glass. Will some one please send through the columns of THE INTER OCEAN a recipe for making good sugar candy, and greatly oblige.—Laurette Johnston, Galesburg, Ill.

#### LAMBREQUINS.

I noticed some weeks ago in the Home Department a request made by Mrs. J. D. Carroll, of Melvin, Ill., wishing to know how to make lambrequin curtains of muslin for windows. If Mrs. J. D. Carroll, or any other lady reader, wishes my pattern, by addressing me with stamp, I will gladly send it, with full directions.—Mrs. A. L. McKee, Fairbury, Ill.

#### BREAD CAKE.

Three large teacups light dough, one teacup sugar, one-half cup butter, one egg, a small teaspoonful of saleratus, dissolved in as little water as possible, spice to taste, have in a pan, and mix with the hand, as it cannot be done with a spoon; grease the pan or pans, leaving room to raise, and when very light, bake. If you wish the cake richer, add butter and sugar. Do not use the dough un-

The following recipe for destroying bugs on squash and cucumber vines has been successfully tried for years. It is certainly worth a trial: Dissolve a teaspoonful of saltpetre in a pailful of water. Put one pint of this around each hill, shaping the earth so that it will not spread much, and the thing is done. Use more saltpetre if you can afford it. It is good for vegetables, but death to animal life. The bugs burrow in the earth at night, and fail to rise in the morning. It is also good to kill the grub in peach trees, only use twice as much—say a quart or two to each tree. There was not a yellow norblistered leaf on twelve or fifteen trees to which it was applied last season. No danger of killing vegetables with it. A concentrated solution applied to young beans makes them grow wonderfully.

*How to Prevent Rust.*—Melt with a pound of fresh lard three ounces of rosin, and cover iron and steel utensils with this mixture, and they cannot oxidize. This is good for stoves that are put away during the summer.

#### HOUSEHOLD HINTS.

Croup can be cured in one minute, and the remedy is simply alum and sugar. The way to accomplish the deed is to take a knife and grate or shave off in small particles about a teaspoonful of alum; then mix it with twice its quantity of sugar to make it palatable, and administer it as quickly as possible. Almost instantaneous relief will follow.

#### TO CURE A FELON.

I will give you ladies a sure cure for felon. When it first appears, procure some poke root, and roast a piece sufficient to cover your finger. When it is roasted tender, cut it open and bind it on the felon as hot as can be borne; repeat this when the root becomes dry until the pain subsides. If the felon is too far advanced to "put back," this same remedy will hasten it on and cure it in a few days, as it softens the skin. Will any one tell me what will remove superfluous hair?—Mrs. C. J. R., Maple Grove, Mo.

#### REMOVING PAINT.

If Mrs. E. R. M., of Sannemin, Ill., will moisten a rag with spirits of turpentine, and rub the paint spots on her windows, I think she will be satisfied with the result. For the floor pour on a little turpentine, let it remain for a few moments, and scrape up. The turpentine will evaporate in a short time. Thanks to Mrs. T. P. Davis for her directions for making putty work.—Mrs. M. A. B., Alma, Minn.

PETROLEUM OR OTHER OIL, 12 1/2 OZ.  
PRACTICAL SUGGESTIONS.

Some one says that a strong decoction of sage tea or a salve made of sage tea and lard, and well rubbed on, will cure garget or caked udder in cows. We have a remedy for this ailment, well experimented with and successfully, which I will give. Give the cow one, two, or three doses of raw poke-root, cut fine, and if she refuses to eat it alone we mix it with cut feed or any kind of slop that she will eat. Don't be afraid to use poke-root, for it is harmless, and a cow will eat just enough of it and no more than she needs. This is a sure cure.

A simple, yet very effectual remedy to heal the poision of ivy can be found in a solution of copperas water, applied by immersing the wounded part into it, or by bandaging it with cloths dipped in it, and wet as often as they become dry. Make the copperas solution by turning boiling water upon the green crystals, and let the water take up all that it will, then pour it off from the sediment into a bowl and dip the hands or feet into it. Great relief will be experienced in even a few hours, and repeated applications will never fail to complete the cure. The same remedy will apply to poisoning by oak and sumac.

—The London *Lancet* tells how to cure a felon. As soon as the disease is felt, put directly over the spot a fly-blister about the size of your thumb nail, and let it remain for six hours, at the expiration of which time, directly under the surface of the blister, may be seen the felon, which can instantly be taken out with the point of a needle or a lancet.

—It is not generally known that the leaves of a geranium are an excellent application for cuts where the skin is rubbed off and other wounds of that kind. One or two leaves must be bruised and applied to the part, and the wound will be cicatrized in a short time.

spoonful of common salt, and as much ground  
mustard, stirred rapidly in a teacup of water,  
warm, or cold, and swallowed instantly. It  
is scarcely down before it begins to come up,  
bringing with it the remaining contents of the  
stomach; and, lest there be any remnant of a  
poison, however small, let the white of an  
egg, or sweet oil or butter, or lard—several  
spoonsful—be swallowed immediately after  
vomiting; because these very common arti-  
cles nullify a larger number of virulent poi-  
sons than any medicines in the shops.

#### CHOICE RECIPES.

Choice Recipe—Mrs. [illegible] [illegible]

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### **Home Gleanings.**

*Cure for a Burn.*—Take a raw potato, scrape it and bind on; it will soothe the burned part immediately.

the home department that F. N. W. wishes a recipe for chilblains. Take equal parts of iodine and glycerine and bathe the chilblains.

Another—Mrs. R. J. Ayers, Walworth, Wis., writes: F. N. W. asks for a recipe to cure chilblains. The best cure that I know of is the water cure. Dip the part affected in cold water, and then in hot water—as hot as can be borne without burning—and keep dipping, first into cold and then into hot, for several minutes, ending with the cold; wipe dry, and warm the feet by the fire. The wearing of linen next the feet is very soothing for chilblains. How to keep hands from cracking: Wash them carefully with glycerine soap; after drying with the towel, while the hands are moist, rub a few drops of glycerine over the backs of the hands. This will cure chapped hands, and I think will prevent it if done two or three times a day.

The *Country Gentleman* gives the concise and simple instructions for the care of these household pets:

*Moulting*—This is a critical period, and care should be taken not to expose the birds to a current of air at such times. Cleanliness is indispensable, and the supply of food should be generous. A little saffron put into their water will assist them to cast off their plumage, and afterward a nail put into their water will, by its oxidation, serve as a tonic to strengthen them.

*Loss of Voice*—Is a consequence of improperly moulting. In this case they should be fed upon egg and cracker, or white bread soaked in milk and then squeezed out.

*Asthma*—Is often relieved by feeding solely on plantain and rape seed moistened with water.

*Colds*—Are quite frequent and common among caged birds, which are recognized by frequent shakings of the head. Change of diet is recommended, with an abundance of soft food. Linseed should be added to the usual seed for a considerable period.

*The Pip*—is a little pimple that comes on the rump, which produces discomfort, manifested by uneasiness and twitching of the tail. The spot should be annointed with oil, first opening the sore with a sharp-pointed knife. A cooling diet should be employed as a preventive, such as lettuce and rape seed.

*Costiveness*—Is remedied by a change of food—give lettuce or apple.

*Diarrhea*—Is also obviated by care in feeding. In this case, green and watery food should not be allowed. Crushed seed, mixed with the yolk of an egg, is best adapted to this complaint.

*Surfeit*—Is recognized by blowing aside the feathers of the belly; the exposed parts will appear inflamed and full of red veins. It is caused by bad air, improper food, and lack of exercise. Relax the bowels by a little magnesia added to the water. Feed on bread moistened with milk, and maw seed. Should there be present diarrhea, give crushed hemp seed.

*Epilepsy*—Is produced by being over-fed and a lack of exercise. It is a fatal disease. Venesection is recommended by cutting the claws sufficient to draw blood.

*Mites*—Red mites are produced by neglecting to cleanse the cage, and by not allowing the bird to bathe freely. Their presence is manifested by the bird picking itself at all hours of the day, and by its being very restive at night—flying about the cage. Remedy: cleanse the cage, and dust dry flour of sulphur under the feathers of the bird. Or catch the bird and pin him up in a piece of flannel with a few drops of spirits of turpentine upon it, taking care to leave his head exposed. Remove it after a time, and it will be found full of vermin. Repeat this operation until all vermin are removed. Three operations will usually suffice, at intervals of a week. Another method is to expose the cage and bird to an intense sunlight, when the mites will leave the bird and penetrate the crevices of the cage. Then remove the bird and scald the cage with soda water.

*Itching*—A change of food, with a rusty nail will ordinarily prove suf-

*To prevent Felons Heading.*—Take black pepper in the kernel, and pulverize well; then soak the pepper with spirit of turpentine, and apply to the felon as a poultice. If this remedy is used when the felon first makes its appearance, it is a certain cure in a few applications.

*To Beautify Teeth*—Dissolve two ounces of borax in three pints of boiling water; and before it is cold add one teaspoonful of the spirits of camphor, and bottle for use. A tablespoonful of this mixture with an equal amount of tepid water, and applied daily with a soft brush, preserves and beautifies the teeth, extirpates all tartarous adhesion, arrests decay, induces a healthy action of the gums, and makes the teeth pearly white.

*To Make Toilet Soap*—Take one twenty-five cent box of concentrated lye; dissolve it in one-half gallon of rain water; pour in a large pitcher to cool. Now melt five pounds of clean lard or tallow; when about milk warm pour your cold lye in very slowly and stir rapidly. Continue stirring till it begins to thicken. Now add one ounce of oil of sassafras, or any other perfume you fancy; have ready a clean box, one foot square, pour in, and cover air tight. Let it thus remain for three or four days; then cut it up in cakes, and it will be ready for use.

*Reply.*—For corns take a small piece of potash and let it stand in the open air until it slakes, then thicken it to a paste with pulverized gum arabic. Pare the corn (or wart) and apply the paste. Let it remain ten minutes; wash it off and wet the place with sharp vinegar. Let it remain a few days and the corn will come out. This is said to be a "sure cure." For

## EYES AND COLD WATER.

The *American Journal of Health and Medicine* says: The aquatic furor has become so general, that for the simple reason that cold water is a pure, natural product, it is claimed to be a universal and beneficial application. Arsenic is a pure, natural and simple product; so is prussic acid, as obtained from a peach kernel. A single drop of tobacco oil will kill a cat or dog in five minutes. Many persons are daily ruining their eyes by opening them in cold water of mornings. Cold water will harden and roughen the hands, and much more will it do so to the manifold more delicate covering of the eye; or the eye will, in self-defense, become scaly in the manner of a fish; that is, the coats of the eye will thicken, constituting a species of cataract, which must impair the sight. That water, cold and harsh as it is, should be applied to the eye for curative purposes, in place of that soft, warm, lubricating fluid which nature manufactures for just such purposes, indicates great thoughtlessness or great mental obliquity. Nothing stronger than lukewarm water should ever be applied to the eye, except by special medical advice, and under special medical supervision.

Below are some excellent rules which, if observed faithfully at the first manifestation of this terrible disease, will do much to prevent it from spreading:

1. On the first appearance of the disease, the patient should be placed in a separate apartment, as near the top of the house as possible, from which curtains, carpets, bed-hangings, and other needless articles of furniture should be removed, and no person except the medical attendant and the nurse or mother be permitted to enter the room.

2. A basin containing a solution of chloride of lime, or carbolic acid, should be placed near the bed for the patient to spit in.

3. Handkerchiefs should not be used, but pieces of rag employed instead, for wiping the nose of the patient. Each piece, after being used, should be *immediately burned*.

4. A plentiful supply of water and towels should be kept for the use of the nurse, whose hands, of necessity, will be soiled by the secretions of the patient. In one hand-basin the water should be impregnated with Condy's fluid of chloride, by which the taint on the hands may at once be removed.

5. Outside the door of the sick room a sheet should be suspended so as to cover the entire doorway; this should be kept constantly wet with a solution of lime. The effect of this will be to keep every other part of the house free from infection.

6. The discharges of the bowels and kidneys of the patient should be received into vessels charged with disinfectants, such as the solution of carbolic acid or chloride of lime, and immediately removed. By these means the poison thrown off from internal surfaces may be rendered inert and deprived of the power of propagating disease.

7. The thin skin of cuticle which peels off from the hands, face and other parts of the body in convalescent patients is highly contagious. Baths should be continued every day for four times, when the disinfection of the skin may be regarded as complete. This, however, should not be done without first consulting the physician in attendance.

#### HOUSE WINDOWS.

The more light admitted to apartments the better for those who occupy them. Light is as necessary to sound health as it is to vegetable life. Exclude it from plants and the consequences are disastrous. They cannot be perfected without its vivifying influence. It is a fearful mistake to curtain and blind windows so closely for fear of injuring the furniture by exposure to the sun's rays that rooms positively gather elements in darkness which engender disease. Let in the light often, and fresh air, too, or suffer the penalty of aches and pains and long doctors' bills which might have been avoided.— *Western Rural*.

# CANKER-SORE MOUTH.

In answer to a request in last paper for a cure for canker-sore mouth, I will send one that I have known to cure when the flesh was badly eaten away: One tablespoonful of salt, 1 of alum,  $\frac{1}{2}$  spoonful of blue vitriol,  $\frac{1}{2}$  a one of borax, and 2 tablespoonfuls of honey to a pint of pure, strong cider vinegar; simmer it over a slow fire in an earthen vessel. Do not put in iron until the scum has all risen. When cold bottle it and apply it often with a soft swab. Sulphur rubbed on well cures it if is not bad.—Hannah Stevenson, Maple Grove, LaSalle Co., Ill.

Milk, it is now found out, a pint being given every few hours, will check violent stomach-ache and incipient cholera. Only you mustn't boil it, but heat it sufficiently to be agreeably warm. Typhoid fever, cruel as a tiger, is a disease for which the doctors have never been able to do much. Now we are told that milk is an excellent medicine to give in such cases. It nourishes, promotes sleep, wards off delirium, and soothes the bowels. The patient both in typhoid and scarlet fever is to have all the milk he wants. What with Alderney and other dairies, and the new medical discoveries, this peaceful fluid is really looking up.

—A rare, simple and inexpensive hair wash may be made as follows: Pour a quart of boiling water upon one ounce of powdered borax and half an ounce of camphor. When cold, bottle, and when wanted for use, put a little into a basin, and with a *clean* hair brush apply to the head.

—Blackberry cordial is made as follows: To one quart of blackberry juice add one pound of white sugar, one tablespoonful of cloves, one of allspice, one of cinnamon and one of nutmeg. Boil all together fifteen minutes; add a wine-glass full of brandy or good whisky; bottle while hot and cork tight and seal; one dose is a wineglass full for an adult; half for a child.

*Remedy for Croup.*—This remedy is simply alum. Take a knife or grater and shave or grate off in small particles about a teaspoonful of alum, mix it with about twice the quantity of sugar or honey to make it palatable, and administer as quickly as possible. The doses should be separated at intervals of fifteen minutes, until the phlegm is cut and is cast off. This will give almost immediate relief. The patient should also bathe his feet in hot water and apply cloths wet in cold water to the throat and chest, changing as often as they get warm.

*Remedies for Burns.*—Tar gives immediate relief from pain, as it excludes the air from the burned surface. Linseed oil (unboiled) applied with a feather also allays the burning; so does finely carded wool laid thick upon the wound. Arnica tincture diluted with water is good for a burn. An excellent liniment for burns and scalds is made by filling a two-ounce vial a third full of strong lime water and the remaining two-thirds with sweet oil. This should be shaken well before applying. A correspondent gives her remedy for burns as follows: Spread unsalted lard on a cloth and springle thickly with black pepper, apply, and the effect is magical.

*To Beautify the Teeth.*—Dissolve two ounces of borax in three pints of boiling water; and before it is cold add one teaspoonful of the spirits of camphor, and bottle for use. A tablespoonful of this mixture with an equal amount of tepid water, and applied daily with a soft brush, preserves and beautifies the teeth, extirpates tartarous adhesion, arrests decay, induces a healthy action of the gums, and makes the teeth pearly white.

It is said that drops prepared as follows will cure the worst case of toothache ever known: One ounce of alcohol, two drams Cayenne pepper, one ounce kerosene oil; let it stand twenty-four hours after mixing.

*Drink for the Sick.*—Two teaspoonfuls of arrowroot in a quart pitcher, with a little cold water; three tablespoonfuls white sugar, the juice of one lemon, and part of the rind; stir all quickly while pouring boiling water until the pitcher is full. Drink cold.

A small piece of calf's rennet soaked in milk and tied round the finger, renewing occasionally, will cure any case of felon.

Corn cobs make the best and cheapest summer fuel to be obtained. They are richer in potash than any wood, and the ashes ought to be saved for soap making.

This remedy for looseness in the bowels or cholera morbus is an old thing, and has probably been told thousands of times, yet some may have forgotten and others may never have heard it. So here goes: Mix two tablespoonfuls of wheaten flour with just water enough to moisten the flour; drink it. If the first dose does not check pain or the purging, repeat the dose in half an hour. Severe cases sometimes require a third dose.

"The safest, the most accessible, and the most efficient cure of a corn on the toe, is to double a piece of thick, soft buckskin, cut a hole in it large enough to receive the corn, and bind it around the toe. If in addition to this the foot is soaked in warm water for five or more minutes every night and morning, and a few drops of sweet oil, or rather oily substance, are patiently rubbed in on the end after the soaking, the corn will almost infallibly become loose enough in a few days to be easily picked out with a finger nail. This saves the necessity of paring the corn, which operation has sometimes been followed with painful and dangerous symptoms. If the corn becomes inconvenient again, repeat the process at once."

*Cholera Infantum.*—A practicing physician of Virginia has used the following remedy for twenty-five years, with entire success, in this scourge of infancy. The simple and entirely harmless character of the medicine is such that all can prepare and use it for themselves: Take the best rhubarb, in root or powder; if in root it should be broken into a coarse powder, and toasted in shovel or pan, according to the quantity desired, till it becomes black, carefully stirring to prevent its burning; when of black color take off and set aside to cool, then pulverize very fine and put away in a well-corked bottle. Directions for use: Take from three to five grains and rub up with a small quantity of sugar; add two or three teaspoonfuls of water. Give this three times a day. A good rule to give it by is in such quantities as that the color will be seen in the discharges.

A simple, yet very effectual remedy to heal the poison of ivy can be found in a solution of copperas water, applied by immersing the wounded part into it, or by bandaging it with cloths dipped in it, and wet as often as they become dry. Make the copperas solution by turning boiling water upon the green crystals, and let the water take up all that it will; then pour off from the sediment into a bowl, and dip the hands or feet into it. Great relief will be experienced in even a few hours, and repeated applications will never fail to complete the cure. The same remedy will apply to poisoning by oak and sumac.

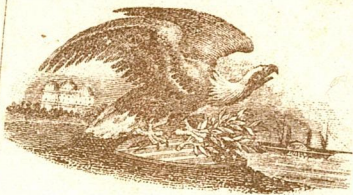
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### CURE FOR SALT RHEUM.

Mrs. E. M., Ripon, Wis., writes: A. C., Rockford, Ill., asks for a remedy for salt rheum. I send one I know to be good: Take the bark of green osier, dry nicely, put a small quantity in a bowl, pour boiling water on at night, cover tight, let stand until morning, drink two or three spoonfuls three times a day before eating; careful not to take too much, just enough to act on the blood; at the same time use an ointment made by simmering a little of the bark in sweet cream and keeping the hands well oiled with the ointment. If these directions are carefully observed I will warrant a speedy cure: also good for scrofula and sore eyes, used in a similar manner.

NUT CAKE.

# REWARD OF MERIT



To Aug. L. Fowler

By P. J. Fowler

Teacher