

D. Dick

Harriet Dick

1850

wood with a soft brush
this process is repeated
with some little abrasion
and in a short time the
wood presents the intended
appearance we have
described. the surface
will resemble a polished
mirror but if the polish
becomes less brilliant by
the use of a little abra-
sion linseed oil the
wood will be restored
to its former brilliancy.

To preserve Cherries

To every pound of cherries
after you have taken
out the pits add one pound
of Sugar let them stand
14 hours put them over

a chafing dish let them
boil then take out the
cherries strain through
a flannel cloth put the
syrup over the coal boil
some time then throw it
over the cherries —

Mutton Harms

1 Spoon full of Salt peter
1 Table Spoon of Salt 1 dito
of brown Sugar a small
quantity of Cloves ~~and~~
al spice whole pepper
pounded to be rubb'd in
with the Harms, they
must stay in pickle 6
Days —

Lambs

put a pound of ~~salt~~
in a pot with a cover

our till make brown
then cut in to it 3 or
4 Onions stir it until quite
brown then put in your
Meat with 3 Carrots
but small and as much
Water as will cover it
it must boil slowly at
first, let as much of the
gravy evaporate as you
think proper - when
nearly done stir in
very little flour and
Butter -

To make Parsnips
Minced look of a Gold
Colour

Take a pint of strong
beef min with it an
ounce of burnt Sack.

Stew till them all
together then rub the
Minced with it when
dry sub it over with
Butter it will take
out all spots and
stains and make it
look like Gold.

Method of transplanting
trees or Shrubs
in Spring or Summer

prepare a hole of the
proper depth in which
the Shrub is to be planted
let the Earth taken
out any fine mix with
Water in a tub to the
consistence of Butters

then pour the tea
in the hole and pour
the mixture in as
fast as the water
absorbed add the
mixture till it is
full of earth. a tree
thus planted has
its roots immediately
enclosed, can must
be taken not to
press the roots or
let them dry too
much in moving
from one place to
another

Cabbage

If leaves of cabbage
plants are tied together
when there is no
dew upon them in a
fortnight or two the
inner parts will be
come white and eat
as well as any cabbage
the roots must be well
watered when they are
tied up

Comment to mend
broken China or
glass

Gastick stamped
in a stone mortar apply
the juice to pieces you
wish to mend

To Make Pudding
 For Bay Pork &c
 Take 4 Gallons of Water
 to which add 1 pound
 and a half of Muscovado
 Sugar 2 Canes of Salt
 Peter and six pounds
 of bay salt put the
 whole in to a kettle
 and let it boil & careful
 to take off the scum
 as it comes up when
 morning scum rises
 take the liquor off
 and let it stand till
 it is quite cold—put
 the meat you want
 to preserve into the

of your mean to keep
 it in your the liquor

RICE FLOUR.—The subscriber has just received
 a fresh supply of superior Rice Flour—price one
 dollar per dozen pounds. The following remarks on
 its good qualities and mode of preparation is from the
 Charleston Gazette, and is worthy of being preserved
 by all nice house keepers.

[From the Charleston Gazette.]

Rice Flour.—Through the polite and friendly atten-
 tion of Col. Vanderhost, we have been favored, not only
 with a specimen of a very superior article prepared un-
 der his own direction, but with the proper manner of
 making use of it. We do not know that we can do a
 better service to our southern friends than by giving the
 various modes of its preparation, in order to overcome
 a difficulty in the use of it, arising entirely from a gen-
 eral ignorance of the article in its present form. Our
 readers will observe that we do not arrogate to ourselves
 the framing of these valuable preparations. We never
 boiled rice in all our lives; though we have some little
 credit for ability in encountering it in a different way.
 But the ladies to whom we are specially indebted on
 more occasions than one, have graciously informed us
 where we are in fault. For the making of *Rice Bread*,
 then, you are required to

Boil a pint of rice soft—add a pint of leaven, then three
 quarts of the flour—put it to rise in a tin or earthen ves-
 sel until it has risen sufficiently—divide it into three
 parts—then bake it as other bread, and you will have
 three large loaves.

To make Journey or Johnny Cake.—To three spoonful
 of soft boiled rice, add a small tea-cup of water or milk;
 then add six spoonful of the flour, which will make a
 large Journey Cake or six waffles.

To make Rice Cakes.—Take a pint of soft boiled rice—
 a half pint of milk or water, to which add twelve spoon-
 ful of the flour—divide it into small cakes, and bake them
 in a brisk oven.

To make Wafers.—Take a pint of warm water, a tea-
 spoonful of salt—add a pint of the flour, and it will give
 you two dozen Wafers.

To make Rice Puffs.—To a pint of the flour add a tea-
 spoonful of salt, a pint of boiling water—beat up four
 eggs—stir them well together—put from two to three
 spoonful of fat in a pan—make it boiling hot, and drop
 a spoonful of the mixture into the fat as you do in mak-
 ing common Fritters.

To make Pap Pudding.—To a quart of milk add a pint
 of the flour—boil them to a pap—beat up six eggs, to
 which add six spoonful of Havana sugar and a spoonful
 of butter, which, when well beaten together, add them to
 the milk and flour—grease the pan in which it is to be
 made, grate nutmeg over the mixture and make it.

After all this is done, the sooner they are eaten the
 better.

my 18 4w

W. THORBURN,
 317 North Market

put instead of 6

Small cakes for

Take half a pound of
flour Quarter of a pound
of Sugar Quarter of a
pound of Butter one
Egg roll out with
with a tin

Common Cake

Half a peck of flour
1 pound and half of
Butter put into a
pan with a pint of
milk set on the fire
a pound of Sugar
half an ounce of all
spice powdered mix
them with the flour
when the butter is melted
pour the Milk & Butter

into the middle of the fire
and half a pint of yeast
set it upon the fire to
rise first upon it goes into
the oven put in some
crumby or currants if
made into two cakes an
oven of a half will
bake in a quick oven

Cream Cake

3 tea cups of Sugar
2 of Cream
1 of butter
a tea spoon of pearl ash
& flower enough to
thicken it a glass of
brandy —

Rice Bread. boil a pint of rice soft, add a pint of ~~leaven~~ Then three quarts of the rice flour; put it to rise in a tin or earthen vessel, until it has risen sufficiently - divide it into three parts and you will have 3 large loaves.

Johnny Cake. to three spoons full of soft boiled rice, add a small tea-cup. of water or milk then add six spoons full of the rice flour which will make a large Johnny Cake or six waffles.

Rice Cakes take a pint of soft boiled rice, a half

pint of milk or water to which add twelve spoonfull of the rice flour divide it into small cakes and bake them in a brisk oven.

Wafers take a pint of warm water - a tea spoon full of salt - add a pint of the flour, and it will give you two dozen wafers

Rice Puffs to a pint of the flour add a tea spoon full of salt a pint of boiling water beat up four eggs - stir them well together - put from two to three spoonfull of fat in a pan make it

boiling hot, and drop a
Spoonfull of the mix-
ture into the fat as
you do in common
fritters.

Pap Pudding to a quart
of milk add a pint of
the rice flour - boil them
to a pap - beat up six eggs,
to which add six Spoon-
full of Lavina Sugar and
a Spoon full of Butter
which when well beaten to-
gether add them to the milk
and flour - grease the
pan in which it is
to be made put it
over the mixture and
bake it.

Almond cake

2 ounces of blanch'd bitter
almonds pounded very fine

7 ounces of Flour sifted & dried

10 Eggs.

1 pound of loaf sugar powdered & sifted

2 table Spoonfull of rose water

Bumble

3 eggs

1/2 pound of Flour sifted

1/2 pound of Butter

1/2 pound of powdered loaf sugar

1 table Spoonfull of rose water

Sad cake

1 lb of flour, 1 lb of ~~sugar~~
3 lb of sugar, 2 oz of caraway
seed 1 nutmeg, some cinnamon
9 Eggs.

Receipt for cough.

$\frac{1}{2}$ oz of Taregine
 $\frac{1}{2}$ oz. Symp of squills
 $\frac{1}{2}$ oz. Spirits of nited

Mix well with $\frac{1}{2}$ pint of
Sage tea, cook in a ribe
Take 1 Teaspoonful
Morning noon & evening

Plum marmalade.
4 quarts ripe plumbs 2
gals molasses. Put in a
Kettle pour the molasses
over them let them
boil slowly all day
renewing the coals and mashing
the plumbs with a
spoon, when done cool
in a broad pan.

Blackberry jelly
boil your blackberries
a quarter of an hour
when cool put in a jelly
bag, squeeze out the juice
to every pint. $\frac{3}{4}$ lb of
sugar. Put
the sugar in the Kettle
the juice over it let it
dissolve before you put
it on the fire then boil

is 20 minutes skinning
it well put it up in
glass bottles

Apple Jelly

Wash the apples of quarters
and remove the core
put them in a pot with
out water, closely cov-
ered. When pretty well
stewed squeeze the
juice through a cloth
a little of the white of
an egg and sugar
skim it before boiling
and reduce it to a proper
consistency.

1 quart of milk & 1/2 lb of flour
of rice. stir all the time
till pretty thick pour it a
spoonful of 1/2 lb of fresh butter
till 1/2 lb of sugar when

old grate in a nutmeg
beat 6 eggs with a spoon-
ful of sack beat and
stir it together lay
a thin puff paste in
the bottom of your dish
pour it in and bake.

Soft Waffles

1 quart of milk
a piece of butter the size
of 2 eggs
6 eggs

a little salt
flour to thicken it
let it be well beaten.

Corn Cakes

1 qt cold milk
1/2 lb of sugar
indian meal
1/2 lb of melted butter,

an
to take Grease out of
a Carpet

an ounce of pearl ash
Dissolved in a pint of water
after washing with it
wash it well with clean
water

miss Lurston
receipt for Cumber

3 lb of Flour

2 lb of Sugar

1 1/2 of butter

6 eggs Rosewater

Caraway seed

in Waxen bottle

So 1 quart of Brandy 10 oz of

Cardamom seed 1/2 oz of Gentian

1/2 oz of Gen King root & a

handful of Lemon peel let it

be Corked up for 5 days & it is
fit for use

SPICED TOMATOES.—As this is the season for
securing a supply of this healthful vegetable, we
commend to all housekeepers to put up some after
the following recipe. By so doing they may pre-
serve them perfectly good until tomatoes come
again.

13a
Recipe for a bushel of Tomatoes.—Take your to-
matoes and pour boiling water over them, skin them,
then boil them well, after which add a tea cup full
of salt, a table spoonful of black pepper, one table
spoonful of cayenne, an ounce of cloves, an ounce
of mace, mix well, and put the tomatoes in jars, run
mutton suet over them and tie them up, either with
strong blue paper or buckskin. Prepared in this
way they will keep a year.

[We had tomatoes preserved in this manner, dur-
ing the whole of the last winter. The quantity of
cloves, however, in this recipe, is greater than is
required. Half an ounce to the bushel is sufficient.
—[Albany Eve. Jour.]



Long Cake

3 coffee cups of biscuit dough

well mixed.

2 coffee cups of Sugar

1/2 of Butter

1 tea spoonful of Raisin

3 Eggs 1/2 of nutmeg cinnamon

citron & raisins

Short Cake

1 qt of milk

3/4 lb of Sugar

1/2 lb of Lard

1 Table Spoonful of salt

Soft Gingerbread

4 Eggs

6 cups of flour

2 lb. of molasses

1 lb. of Butter

1 lb. of milk

2 Table Spoonfuls of Ginger

1 Tea Spoon of Pearlash

Cake Bake

3 cups of Sugar

2 cups of butter

5 cups of flour

5 Eggs

1 cup of milk

1 tea Spoon full of pearl ash

1/2 glass of wine

1/2 glass of brandy

1/2 glass of rum

Rustic Pudding

6 dried Rustic rounded fine
boil 3 pint of milk - a hour
Over it when nearly cold
put in 6 eggs. Bake it
a serve it with wine Sauce

Boiled Flour Pudding

1 quart of milk

6 eggs

1/4 Spoon full of flour

Hard Gingerbread

1 qt of molasses

1 pound of butter

1 coffee cup of sugar

1 tea Spoonful of pearl ash dissolved
in a half a cup of milk

3 table Spoonfuls of ginger

1st m. m. m.

1 quart of milk
1 oz of pepper & sing lap
Sugar to your taste
1 tablespoonful of rose water

Scotch Cake

1 lb of butter & 6 oz white sugar
and beat them together with
in two lbs of flour, & Caraway
Seed, confits on the top & bake
it on a slow fire -

Labor Saving Soap

Take equal parts of brown bar
soap - cut in thin slices and Sal
Soda. To two pounds of each add
10 qts of water & boil from thirty
to 60 minutes according to the
strength of the fire. Strain & cool it
Use

Steep the clothes in water a night
before washing to even soil of
water used in boiling the clothes
add a pinch of Sal Soda or a
pound of weight of the above
composition. boil them hard &
half - Draw them out with the
turning stick into cold water &
wash out a little of the lye &
then wring them twice -

25 lbs Soda Carb. & 1 qt
of 7 pence

Cocanut Cakes

grate 1 pound of cocanuts
 mix with 1 pint of water a
 pound add 1 lb of white
 sugar powdered & the yolks
 of 4 Eggs - drop them on
 a well buttered pan -
 M. H.

Queen Cake

1 lb of sugar
 1/2 lb Butter 5 eggs
 1/2 cup of cream make 1/2 cup
 of wine 1/2 of brandy
 1 lb of flour 1 lb of sugar
 M. H. King

1/2 cup of cream 1 pint of wine, white
 5 eggs - grate and then knead
 1/2 cup of brandy and mix it & take off the
 M. H.

Supper's

1 pint of milk
 1/2 lb of flour 1/2 lb of sugar
 1/2 lb of butter 1/2 lb of salt
 1/2 lb of butter 1/2 lb of salt
 1/2 lb of butter 1/2 lb of salt

Shrimps Cakes

1 lb of flour 1/2 lb of butter 1/2 lb
 of sugar, 5 eggs, leave out two whites
 a glass of brandy, cinnamon melt
 your sugar and butter together and then
 mix it with the flour beat the eggs
 by work put them to the flour batter
 & sugar, make them in small cakes
 sprinkled with fine loaf sugar bake
 fifteen minutes in tin sheet

Plant Pudding

Take 11 eggs 3 pints of milk, 11 or
 12 Spoonfuls of flour, and as many
 plants as may be necessary -

C

Lake George Fruit Cake

3 eggs. 3 coffee cups of sugar
 2 do of butter, 4 do of flour
 1 of milk 1 tea spoon full of
 Saleratus, wine glass of brandy
 2 lbs of raisins 1 lb of currants
 2 nutmegs 1 table spoon full of
 ground cloves —

Lake George Sugar Cake

1 coffee cup of butter 2 do of
 sugar 1 of sour milk 1 tea-
 spoon full of Saleratus, 3 eggs
 mix it hard enough to roll, but
 not being stiff.

Red ants
 Camphor said near

Mildew rub with soft
 soap Squeeze on chub, bay
 it on the grass & bleach it
 something in

Sponge cake

1/2 pound sifted flour
 1 pound white sugar
 9 eggs
 1 grated lemon
 2 table spoonful of juice
 Beat the yolks & whites
 separate then the sugar
 with the yolks — Put in
 the whites stiff in the
 flour & add the lemon

10 eggs
the weight of 10
eggs in Sugar &
half the weight
in flour the
 yolks beat with
the Sugar &
the whites to a
foam add lemon
grated & a table
spoonful of the
juice —

22a

New York Cup Cake

4 cups of flour (sifted)

1 " of butter

3 " of powdered white Sugar

1 " of acid milk

4 eggs

1 glass of wine, 1 grated nutmeg.

tea spoon full of cinnamon

1 small tea spoonful of pearl ash

23a

Flay sea jelly

Pour on a cup of Flay sea
a pint & a half of boiling hot
water, breaking in a half-chuck
of Coopers Isinglass. Let it
simmer for 20 minutes, then
strain. While hot sweeten
it to your taste & add the
juice of one lemon

25a

"To make flannel cakes, take two eggs for a quart
of sour milk, a table spoonful of melted butter, one of
sugar, and half a one of salt. Put all together, with-
out beating the eggs. Mix it into a batter stiff enough
to drop off a spoon like an oyster. Then have some
salaratus dissolved in water, and stir slowly until your
batter begins to rise. Be careful not to put in enough
to turn the color. If the milk is only sour enough to
thicken, a teaspoonful of salaratus is enough for the
quart—if it has fermented, it may require two, and
your cakes will be nicer. Have a griddle hot, and
bake like buckwheat."

25b

25

Receipts for Sugar Cake.

2 Cups Sugar

1 Cup Butter

1 " Milk

2 Eggs

$\frac{1}{2}$ teaspoonful Soda.

Harriet Frost

27a

$1\frac{1}{2}$ p. d flour

2 eggs

$1\frac{1}{2}$ pint milk

2 Table. spoonful
of yeast

Rise 3 hours

27b

27

Indian Corn--Its uses, &c. 28a

Among all our crops, whether grain or vegetable, none I believe can be exceeded by Indian Corn. It is one of the most useful and valuable crops of this country. There is none perhaps that equals it as nourishing food for man or beast. Besides it is one of the most certain crops and less liable to blights or diseases. With the exception of the grub, wire-worm, crow, and blackbird, it has no enemies.—Some seasons an early frost may injure the crop, but all good husbandmen may avoid the frost by attention and cutting it up by the roots as soon as the ear begins to glaze. I find I am digressing; it was not my intention to write an essay on the cultivation of Indian Corn, but to direct attention to some of its uses.

Since the partial failure of the potatoe crop, the question has often been asked, "What shall we have for a substitute?" Turnips, no. Carrots, beets, or parsnips, no, neither of these articles will seem to answer. "What then?" If I should be permitted to answer I would recommend *hommony*. Yes, *hommony*, as being the best substitute for the potatoe. There are two sizes, coarse and fine.—There is a peculiar kind of white Corn best adapted for *hommony*, and it should be cracked as even as possible, whether coarse or fine, and free from meal or hulls.

The following recipes for cooking *hommony* will be found useful and easily prepared.

Hommony.—Substitute for Potatoes.—Take coarse *hommony* and soak it one or two hours in cold water. Stir it well and if any light particles should float on the top skim it off, and boil until soft, not so much however as to make it gluey; add a little salt and serve hot as you would potatoes.—A little good butter added would not be offensive to most palates. 28a

For Breakfast, at the South, the *hommony* is preferred. It is prepared the same as the coarse, and eat with butter, syrup, or sugar. It is also eaten in milk, and by many preferred in that way.

Children are particularly fond of it, and it is considered both nourishing and healthful. 29a

Hommony Cakes.—Take one pint of boiled *hommony*, and add a small piece of butter, and some salt. Make it in small cakes, and fry them in lard until well browned.

Dessert Dish.—Wash a pint of *hommony* very clean, and boil it tender, and add an equal quantity of sifted meal, make it into a batter with milk, add two table spoons full of butter and four eggs. Beat it well, grease your griddle or frying-pan with a little lard. Then pour in your batter, allowing enough to make each cake the size of a dessert plate. Eat them with cream and sugar, or with butter and molasses.

Hommony.—Boil six ounces of *hommony* in a quart of water till it is dry and soft; put it into two pounds of flour, mix it well; add two tea-spoonsful of salt, two large spoonsful of yeast, and as much water as will make it the consistence of bread; when well risen, bake it in moulds.

Corn Bread.—Stir into a quart of sour milk a tea-spoonful of saleratus, a tea-spoonful of salt, and sift Indian meal enough to make a thick batter;—a little cream improves the cake. Bake it in pans about one inch deep, with a quick fire. When sour milk cannot be procured, boil sweet milk and turn it on the meal, and when cool, put in three well-beaten eggs.

Light Batter Bread.—To a pint of milk, stir in one pint of Indian meal, half a pint of wheat flour, one tea-spoonful of tartaric acid, and one of soda. Bake it in a shallow pan half an hour. B.

Pommade des
Sulfures —

1oz white wax
2oz spermacete
melt

add

8oz Almond oil
8oz white Poppy
oil

continue &c &c

30a

5 eggs

2 cups Brown Sugar

2 Butter

2 Biscuits

5 cups flour

1/2 tea cup spice & ginger

1/2 tea spoon Salt
Saleratus

31a

Baked Custard
Put in a Quart of Milk
to boil with a stick of
vanilla. When the
Milk boils add ten eggs
beating out half the
shells, and sweeten to
your taste

Dumplings

Four and half Flour
Four Sugar
Eight Spoonful Butter
4 Eggs and glass Rose
Water, and some
Cinnamon Suds, with
Sugar to the use of the
The

2 oz of Sumac is a tea spoon more
of water very sweet with 2 oz Sugar
A Spoon of a Lemon like a tea Spoon
very often

Hard ginger Bread
Some half pound Flour
3/4 lb Brown Sugar
1 Pint Molasses
3/4 lb Pound Butter
2 bunches ginger
1 Pinting yestice

Bread Pudding Baked

Take some slices of Milk
Bread and put in the
Bottom of your dish; boil
a quart of Milk and
pour over it boiling hot
When cold add ~~the~~
34 1/2 lb a little cinnamon

and Nutmeg powdered
some Licorice, and
suet to your taste.

Painned Plum.

Take the Plums and
stake them with a
kettle here, and there
before you put them
in to prevent their
breasting; wash them
and for every three
pounds of sugar put a
Pint of Water and
put it on the fire
until the Sugar is
dissolved, and give one
boil, or about if any 35

When done it may be
Cut off. Then throw
in the fruit, and let
them boil untill they
are through done; then
take them out, and
put them on dishes
to drain. Boil the ope
up untill it is soft
which may be known
by putting a little in
a Spoon to cool; put
the fruit in pots, and
pour the Syrup over
before it is quite cold
if done with Brown Sugar
take three quarters of a
pound, to a pound of

fruit. if White, pound
for pound

Tormentum Tortoise

Take the Tormentum and
cut them in slices, and
sprinkle them with salt
and let them lay
24 hours, drain off the
water that discharges from
them. Then stew them
till they are sufficient
by some to fry them
in the New Jar, with
some Virgin Wine,
Honey, All Spice, and
pepper, let them do

slowly, constantly
stirring them till
the water is steamed off
which you may know
by putting some in a
spoon, and observing it
roll, when cool, take
and cork it close

Yorkshire Cakes

Take two pounds Flour, and
mix with it, four ounces of
Melted Butter in a pint of
Milk, three Spoonfuls Yeast
and two Eggs; Beat all
well together, and let it
rise; then knead it, and
make into cakes; let them
rise on this before you
Bake. Which do in a
Slow Oven.

Almond cakes -

Take a pound of Almonds,
Blanet, and beat them
very fine with a little
Rose Water, three yolks
and two whites of egg
and a pound of sifted
Sugar, then put in
your Almonds and
Beat all together very
well, put on white
paper and bake in
what form you please
bake in a coal oven.

Mys -

Take a pound and a
half of flour, and half
a pint of Milk made
warm mix these together
cover it up and let it
lie by the fire for
some time, then take a pound
of Sugar, and half a
pound of Butter, work
these in the paste
with some Currants
Make in the shape with
as little flour as
possible, let the fire
be quite and they will
rise very much.

Pausen Almonds

Take a pound of Sugar,
make it in a syrup
and Boil candy high
Then put in three qts.
of a pound of Almonds
Blanched, keep them
stirring all the time
till they are dry and
crust, - then put
them in a Bag and
keep them dry

Calus Hot Jelly

To four Calus feet

Sapioea Pudding

Half a pounde Sapioea, to a pint of water, let it
boil ten minutes, then add a quartee of a pounde
of Butter, quartee of a pounde Sugar, 6 Eggs well beat
quite a little Nutmeg, and add a glass of white
wine, then pour it in the dish in which it
is to be baked

A PRACTICAL SYSTEM OF COOKERY.

PREPARED FOR THE TRIBUNE.

BY AN AMERICAN HOUSEWIFE.

[Continued.]

Carrots and Parsnips.

When young, after they have been boiled, draw them through a cloth dipped in hot water, to take off the skin. When old, scrape them before cooking. Carrots are eaten with corned beef, are used in soups and stews, and are nice stewed in weak broth, with the addition, when tender, of a gill of cream, pepper, salt, and a salt-spoonful of powdered sugar.

Parsnips, when boiled, should be mashed, seasoned with pepper, salt, a bit of butter, and a gill of cream; then heat until hot, and serve. Parsnips are also cut and put to stew with pieces of lean beef and a little chopped pork that has been browned. Season with pepper, salt, and a teaspoonful of sugar, or a great spoonful of molasses; or, fry the boiled parsnips.

Turnips.

Turnips are used in soups and stews, and are very nice cut in slices and served with cream-sauce or milk-sauce. Melt a great spoonful of butter; stir in a tea-spoonful of flour, a salt spoonful of salt, and half as much sugar. Add a gill and a half of milk (if cream be used, half the butter is sufficient). Stir it until it boils, and turn it hot over the sliced turnip.

Turnip-rooted cabbage is an excellent vegetable, and in flavor is equal to cauliflower. Cut in slices; cook in hot water, and serve with this sauce. The turnip may be put into the sauce, and the kettle kept in hot water till wanted.

Cabbages.

These are of various kinds, and there are many ways of dressing them. The most common with us, is that of cooking them in the water skimmed from the pot in which corned beef and pork are boiling, adding hot water if this is salt. An old, large cabbage will require an hour to cook. It should be boiled in two waters, says a writer on cookery, the first being thrown off and replaced by boiling water, and boiled uncovered.

Sprouts or greens will cook in fifteen or twenty minutes. Brussels sprouts are a sort of small cabbage. They are boiled in a few minutes, and may be served plain or with cream-sauce.

Buttered Cabbage.

Boil the cabbage with onions, chop them together. Season with pepper and salt, and fry in butter. This is used with fried sausages or roast beef.

Stewed Cabbage.

Boil a large cabbage, and press it dry in a cloth. Then cut it fine, adding pepper and salt, and a few chives or green onions that have been boiled separately and chopped fine. Put a teaspoonful of butter in a stew-pan, and let it melt. Add the cabbage and onion, and warm it, stirring all the time. Add a spoonful of cream, or the juice of half a lemon; let it stew a few minutes, and then serve.

Lettuce.

There are two sorts used in cooking and for salads. Having cleaned the lettuces, and picked off the outside leaves, tie each up with a string, boil in hot water, and leave them to drain and cool. Then open the leaves, and lay in forcemeat. Tie them up again carefully, and stew them gently, where a few thin slices of pork, a carrot, an onion, and a faggot of sweet herbs have browned, adding a gill of cream. Stew till done, and serve hot.

Onions.

Onions can be divested of their pungent flavor by changing the water three times while they are cooking, turning on hot water each time. They are excellent then if stewed in a sirup made of white sugar—half a teacup of sugar to a pint and a half of water; put them in while it is hot.

Roast onions should not be peeled, but should be par-boiled, before roasting.

Garlic.

Garlic is the highest flavor of all the onion tribe, and if delicately used, imparts a fine flavor to various soups and sauces. It is an excellent tonic, and is extensively used by the best foreign cooks. The prejudice with us against the use of it, is to be attributed to the unskillful manner in which it has been employed. Rubbing with garlic or cut onion the dish in which a salad dressing is to be mixed, gives a flavor that is missed if the practice is not followed. The dish also in which a beef steak is to be served, should be rubbed if one is desirous of a fine flavor. Or, pierce an onion with the wooden fork with which salad dressing is to be mixed.

Leeks.

Leeks are considered as a variety of the onion, and are commonly used in the same way, though they are milder. If in cooking them the water be changed three or four times, and they are then stewed till ten-

der, and served with milk-sauce, or placed upon toast like asparagus, with melted butter, they are very fine.

Celery.

Wash the heads, strip off the outer leaves, and, if the heads are large, cut them. Have the pieces four inches long. Stew with weak white broth, or in water with salt, and add cream. Season with salt, pepper, and a grating of nutmeg.

Salsify, or Vegetable Oyster.

Scrape and throw the roots into vinegar and water to prevent them from turning black. Boil them in milk and water, and, when tender, serve with cream-sauce, or mash them. Season with salt and pepper, and half a gill of cream. Serve hot.

Tomatoes.

There are two species in use with us, the red and yellow, and several varieties of the red. These are excellent in stews, soups, and sauces, as a flavoring material. They are used as sauce, are preserved in sugar, and pickled. They are in general estimation. Scald eight tomatoes with hot water; when cool, skim them, and put them to stew with salt and pepper. After stewing slowly an hour and a half, add half a great spoonful of butter, and two spoonfuls of bread crumbs, and stew twenty minutes. This is the mode in common use.

Or, after skinning the tomatoes, cut them in halves around the middle. Fill the bottom of the dish with them, cut side up. Have ready half a pint of grated bread crumbs, seasoned with a little Cayenne, a salt-spoonful of black pepper, half a salt-spoonful of allspice and mace pounded, the same of sugar, and nearly a teaspoonful of salt. Lay little bits of butter on the tomatoes, and then scatter on the bread crumbs with which this seasoning has been mixed. Then put on another layer of tomatoes, bits of butter, and bread crumbs, and so on. Place a plate on top half an hour before cooking it. Bake three quarters of an hour. A half teaspoonful of finely-chopped onion is liked by some, mixed with the crumbs.

Or, cut a bit from the smooth end of the large round tomatoes, remove the inside, chop it up with bread crumbs, butter, and season with pepper and a little spice. Mix in the yolk of one egg, and stuff the tomatoes; sew the cut bit on again, and bake them.

They are stewed with rice and onions, seasoned with pepper and salt, and a little beef gravy; and are stuffed with forcemeat made from cold fowl.

Some stew the tomatoes without skinning, and, in half an hour, sift them through a sieve; then return

are cooked with the pod after they are nearly large enough to shell, and are highly esteemed. A favorite way of cooking string beans with the elders, is to put the beans, after stringing and snapping them—not cutting—into boiling water, and adding to them a half-pound piece of fat and lean salt pork that has been parboiled. The pot is kept covered, and, when the beans are cooked, they are skimmed out, and half a gill of thick cream turned over them. They require from two to three and a half hours to cook tender; if string beans are allowed to wilt, it is almost impossible to make them tender.

Lima beans are parboiled, the water turned off, and fresh hot water put on. They must cook slowly until tender. When the water has cooked away, put in a spoonful of butter and a little salt, and serve.

They are nice with a little milk and water, and salt, and a spoonful of butter. Reserve some to sprinkle upon the top. Bake this in an oven fifteen minutes.

All fresh beans are fine in this way: Cook until tender; then drain off the water, add half a pint of rich cream, salt to suit, and a bit of butter; with these and bread one can make a good hearty dinner.

The black or purple beans make excellent soup, and are used to make the broth for mock-turtle soup. They are richer in flavor than the white, and are excellent baked with pork.

[To be continued.]

the sifted tomato to the saucepan, and season it, thickening with a spoonful of bread crumbs and a piece of butter.

A Vegetable Olio.

Boil three small heads of cabbage, carrots, turnips, potatoes, and small onions. Drain them from the water, and cut them in pieces. Mix with them two ounces of butter, three spoonfuls of cream, a little salt and pepper. Keep them closely covered, and stew two hours.

Beans.

The best beans for Summer are the Lima, the Horticultural, and the Case-knife bean. The two last-named

Miss Blip Cake

1 cup flour

1/2 cup butter

1 of sugar

nutmeg or

3 eggs lemon peel

Yeast. 3 4 Reg. B. a

Boil one pound hops

1/4 lb brown sugar

& a little salt in

two gallons water

one hour ^{when} milk

warm bottle & cork it

close it will be

ready for use in

twenty four hours

~~Salicine Soap~~ Soup Stock
Take a skin of ^{beef} after
washing and salting it
put it in the soup pot
without any water for
half an hour, turning
it occasionally so that
it will not burn, then
add a gallon and a
half of cold water, let
it simmer slowly
for 12 hours strain
it through a fine sieve
or cloth in the morning
it will be a jelly
skim off all the fat
which will be on
the top cut out
as many quarts as
you wish for one day

In pulleine Soup
Take 1 carrot, 1 onion
1 turnip, a small
piece of cabbage
a little celery -
cut in small strips,
about 2 inches long
very thin. put them
in water enough to
cover them and boil
until soft. about
an hour before din-
ner throw the vegeta-
bles into the stock
and let it simmer
slowly. adding pep-
per and salt to
your taste, if the soup
should not be rich in co-
lor add a very little burnt Saffron

Fennicilla, Macaroni
or Tomatoc soups
are all made of
the ~~same~~ stock you
have only to boil
them separately at
first as you do the
vegetable soup -
a little rice should be
added for tomato
soup - Take a cup
of tomatoes strain
and put it into the
soup - boil a few
few minutes - also
boil the rice separate-
ly before adding to
the soup.

Butter Ginger cake

3½ lbs flour

1 sugar

1 butter

1 pint molasses

3 tea spoons full
pearlash dissolved
in water. Steep
full of ginger

Corn Pudding

Cut the corn off

16 ears, add from

2 to 3 eggs a little

cream, salt, pepper

a small piece of

butter mix with
the corn and bake in
a dish -

Indian Muffins

1 pint Indian meal

1 pint wheat flour

2 eggs

1 gill yeast

enough milk to

make a batter

Dried corn for winter
use -

Boil the corn about
half as long as when
used for the table,
cut it from the ear
and spread it in the
sun to dry. When well
dried tie it in a bag
for winter use, one
teacup full boiled

in water is enough
for dinner as it
swells very much
in cooking it should
boil about five
hours, serve hot
with a little butter

Graham ~~Stuffed~~ waffles

1 qt coarse wheat
meal

$\frac{1}{3}$ qt Indian meal

1 table - Spoonful sugar
mix with water to
a stiff paste, roll
out thin bake about
15 minutes - salt

Conffes

Boil pumpkin, stiff
flour with Indian
meal, roll to the
size of a dumpling
~~Boil~~ Boil three
hours slice and
toast

61b

ELDERBERRY WINE.—The following recipe,
from an unknown source, has been tried by
an acquaintance, and proved good: one quart
juice, three quarts water, four pounds sugar,
and one tablespoonful yeast to the gallon.
Put it in a cask, in a cool situation, keeping
the cask full. It soon ferments and dis-
charges froth from the bung-hole. When the
fermentation is over, bung up or bottle. Boil-
ing juice injures it.

61a

Fried Chickens
Cut up nicely, Beat
up eggs, roll the
chickens in them
then dredge with
flour. with mace
pepper and salt
fry nicely in boiling
lard, lay on a
dish, crisp a bunch
of parsley in the
fat, then add a
cup of Cream to
gravy - put fried
Mush under the
Chicken.

For Celery, Salado &
Imo ~~Fach~~ except

Beat the whites of
two eggs - stir in the
yolks - 4 table spoons
full of milk, add
a little mixed
mustard, also a
little salt - a lump
of butter double
the size of a wal
nut. Place it
upon the fire and
when it begins to
boil add four
or more table
spoons full of
vinegar, after

the vinegar is added
let be sure and
stir it till it
thickens — it will
then be done
Make it early
in the morning as
it must be perfect
by cold to be
used. Before
mixing it with
the celery sprinkle
cayenne pepper
over it

POTATOES IN HASTE.—A very nice little dish
of potatoes may be made in five minutes, or
less, if the water is boiling. Peel and cut
some potatoes in slices, a quarter or half an
inch thick; pour on them boiling water
enough to cover them, and let them boil till
tender; skin them; then add butter with flour,
worked in proportion to the quantity of pota-
toes; let it boil up once, add a little chopped
parsely, and serve, with the addition of pepper
to taste.

BREAKFAST CAKE.—Put into a quart of
flour, four ounces of butter, and if you use
new milk, put in three large spoonfuls of
yeast; make it into biscuits, and prick them
with a fork. If you have sour milk, omit
the yeast, and put a teaspoonful of pearlash
in the sour milk; pour it while effervescing
into the flour. These biscuits are less likely
to injure the health than if raised with yeast.

RECIPES.

CREAM SHORT CAKES.—In the country,
where cream is plenty, this is a favorite
cake at the tea table. Rub into quart of
flour a bit of butter the size of an egg,
sprinkle over it a teaspoonfull of salt, then
take half-a-pint of thick cream, a little sour,
half a tea-spoonfull of pearlash dissolved in
water, poured into the cream, and milk add-
ed sufficient to wet the flour. Some use all
cream, and that sweet. There need be no
pearlash. It is expensive food.

CREAM PIE.—Make a nice crust for a pie
tin. Then, of cream one cup, of new milk
one cup, of raisins one cup; swell the raisins
in water before putting them into the pie;
two eggs beat with sugar to suit the taste;
bake nice, and you will have a pie worthy
the trial.

Poor man's Pudding
Two quarts of milk
One cup uncooked rice
 $\frac{1}{2}$ cup sugar. Pieces
little the size of a
walnut. two tea spoons
full of salt. Spice to
your taste, Bake
three hours and
the several times
during the first hour

BAKED QUINCES.—This fruit may be baked like apples, adding syrup, or sugar and water while baking. Certainly every one who likes a sour baked apple, will relish a baked quince. They are very good simply baked, and eaten with powdered sugar.—*Ibid.* 68a

DUTCH CHEESE.

The "farmer's girl" who can make "tip-top Dutch cheese" and tell how it is done is no doubt an adept in the art. — I know a farmer's wife who has made "lots" of it and thinks none can make better. She pours boiling water over thick milk in the pans. The curd should be moved gently with a spoon, that the water may react at the bottom of the pan. The curd and whey will separate in a few minutes; pour off the whey and if the curd is too tender, pour over it hot water the second time, and move the curd about as at first; then pour off the water and put the curd in thin, coarse cloth, and hang it up; drain an hour or two; then add salt, a little butter or cream, or both; work it in and make into balls. This way is preferred to heating the milk over the fire, or upon the stove, and is much less work and trouble. Try it and see if you do not like it better.

RECIPES.

FLOUR PUDDING.—The following is the recipe of a delicious, as well as a cheap pudding: one cupful of white sugar, three table spoonfuls of melted butter, one egg, one tea spoonful of cream of tartar, one-half tea spoonful of soda dissolved in one cup of sweet milk, and one pint of flour. Flavor to the taste, and bake in a tin pan. To be eaten with hard or soft sauce.—*Ida J. Raynor.* 68b

VEGETABLE SOUP.—Take a good sized chicken, or an equivalent piece of beef or mutton, cut it up and put it in water, rather more than enough to cover it, adding a table spoonful of salt; boil until nearly tender, skim off the fat; add butter, salt, and pepper, and more water if necessary; then slice into the soup ten large potatoes, one small Swedish turnip, one carrot, two parsneps, (an onion and a few stalks of celery,) with two or three spoonfuls of rice; boil half an hour, or until tender. Before serving add a spoonful or two of wheat flour stirred up with cold water. One or two spoonfuls of sweet cream greatly improves the flavor.—*Agri-culturist.* 69a

CURING HAMS.—Few persons understand the proper ingredients, and exact proportions, to make a suitable pickle for curing hams. This is the season when such information is useful. The desideratum is to cure the meat, so that it will keep in hot weather, with the use of as little salt as possible. Pickle made in the following manner, it is believed, will accomplish this:—One and three-quarter pounds of salt—coarse or alum salt is best; half an ounce of saltpetre; one pint of molasses, or one pound of brown sugar; one teaspoonful of salætatus. Let these be added to one gallon of water, and the amount increased in the same proportions to make the quantity required. Bring the liquor to a boil, taking care to skim just before it begins to boil. Let the pickle cool, and pour it over the meat until entirely covered. The meat should be packed in clean, tight casks, and should remain in the pickle six or seven weeks, when it will be fit to smoke. Green hickory wood is the best article for this purpose. Shoulders prepared in the same way are nearly as good as hams. This pickle is just the thing to make nice corned beef, or corned beef tongues, or any lean meat for drying.—*Valley Farmer.* 69b

72

BAKED BEANS.—Few people know the luxury of baked beans, simply because few cooks properly prepare them. Beans, generally, are not cooked half long enough. This is our method: Two quarts of middling-sized white beans, two pounds salt pork, and one spoonful of molasses. Pick the beans over carefully, wash, and add a gallon of boiling hot soft water; let them soak in it over night. In the morning put them in fresh water, and boil them gently till the skin is very tender and about to break. Take them up dry, and put them in your dish; stir in your molasses, gash the pork, and put it down in the dish, so as to have the beans cover all but the upper surface; turn in boiling water till the top is just covered; bake, with a steady fire, four or five hours. Watch them, and add more water from time to time as it dries away. The molasses may be omitted.—*Ex.*

MUSH BISCUIT.—Make about a quart of Indian meal mush or stirabout; while hot, add a piece of butter, about the size of an egg; thin it with milk, adding a little salt; then add some flour, thin it with a tea cup of yeast; then add as much more flour as will make it the consistence of dough; knead it well, set it to rise, and bake with a hot fire. The meal makes the bread light, and thus removes the objection to the unhealthfulness of hot bread. 73a

73

To preserve your leaves

Go into the garden before sun
 rise and pick the rose which
 the dew is wet on them or when you
 have done that take them and
 leave them in the basket until
 the dew is drained off them take
 and put them into a clean
 Chamber Pot observing to put
 a heavy weight on them in
 order to press out the dampness
 let them remain in this situation
 for about two hours then take
 the weight off and to your
 astonishment you will perceive
 them to be in a solid cake
 take that cake and carry it

yourself

To make Plume bala

Take flower butter Sugar
 Trimmings, and essence
 of each three lb. and
 half lb. of oil of
 Citrus one ounce of
 Nutmegs on quart
 of an ounce of cinnamon
 one ounce of an ounce
 of mace on quart
 an ounce of cloves
 four little sperns full
 of ginger half a pint
 of Brandy and one
 water

... matter
 ... up into pudding
 ... delicate all
 ... but the taste of
 ... who speak
 ... but nevertheless
 ... made with
 ... tails they
 ... as morphe
 ... human and take
 ... advice

98.

Soft Waffles

To two pounds of flour
add one pound of butter
Six eggs one pint and
half of milk a tea cup
of yeast mix them to-
gether and let it rise

Pingu Pica

Two pounds of flour one
and a half pound of sugar
one quart of molasses
one and a half pound
of butter one quart of
a pound of ginger and
a little orange juice -

87

88

Guaiac Paste

1 oz alum dissolved in
a quart of warm water
when cold add as much
flour as makes it the
consistence of cream

Stew as much wine in
it powdered and will stand
on a shilling, & two or three
cloves, Cook to a consistence
stirring all the time
when dry it may be
saturated with water

To dry Pumpkins

Cut and slice a soft good pumpkin
Spread it - pretty thin on earthen
dishes set it in the oven after the
bread is drawn out continue it
till perfectly dry. one coffee
cup full of sliced dried will thick
en a quart of milk. When
wanted for use take your
pumpkin at night and pour
on fresh milk just taken
from the cow if you have it the
next morning it will be de-
licious

Washington Cake.

3 $\frac{1}{4}$ flour

3 Sugar

1 $\frac{1}{2}$ butter

3 fruit

1 quart milk

4 Eggs

2 teaspoons full of pearl ash

1 gill brandy

Cloves & nutmeg

70.14.9

32
38.14.9

82.18

81.49

79

15.1

12.1

10.1

9.1

8.1

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79

158 dollars at the

38.5 m^e

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182

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