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Tooth, Ear and Headache, Frosted

Feet and Ears, and all other

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Two Leipsic chemists have devised a free cess for obtaining sugar in a permanette liquid form. This result is said to be effected by adding to a purified sugar solution a small quantity of citric acid, which combines with the sugar and deprives it of its tendency crystallize.

DELICIOUS BISCUIT.—Half cup butter, half cup lard, two tablespoonfuls white so gar; put into three teacups of new milk and let it scald, and add a cup of yeast or a yeast cake, sponge over night, and in the morning put in half teaspoonful soda. Mix soft and let them rise. put in half tea let them rise.

LEMON BUTTER FOR TARTS. -Lemon b LEMON BUTTER FOR TARTS. —Lemon but ter is excellent for tarts. It is made as for lows: One pound of pulverized white sugar, whites of six eggs, and yolks of two, three lemons, including grated rind and juics. Cook twenty minutes over a slow fire, stirring all the while.

GRIDDLE CAKES.—Griddle cakes can be made by grating three pints of corn and add-ing a couple spoonfuls of sour cream, a ter cupful of sweet milk, half a teaspoonful each of soda and salt, and two well-beaten each If too thin to fry nicely, add a spoonful or two of flour. two of flour.

two of flour. HONEY CAKES.—Three and one-half pounds of flour, one and one-half pounds of honey, one-half pound of sugar, half a nul-meg, one tablespoonful of soda; roll this and cut in small cakes; bake in a quick over, cover tight and let stand till moist. They will keep a long time. Soft ginger cake can be made with honey instead of molasses, car cept that you use some more honey and leave out the eggs. POTATO SOUP.—Put into a saucenan two.

leave out the eggs. POTATO SOUP.—Put into a saucepan two ounces of bacon chopped, six onions peels and chopped, one saltspoonful of pepp one tablespoonful of salt, four quarts of ho water, and boil for fifteen minutes; time peel and slice one quart of potatoes, them to the first mentioned ingredients, boil for three-quarters of an hour longer, until the potatoes are boiled to a pulp; son palatably, and serve hot.

son palatably, and serve hot. CHICKEN PUDDING.—Cut up the chicked and stew until tender. Then take them from the gravy, and spread on a flat dish to coo having first well seasoned them with built pepper and salt. Make a batter of one que of milk, three cups of flour, three tablespoor fuls melted butter, one-half teaspoon of sol one teaspoonful of cream tartar, a little sal Butter a pudding dish and put a layer of chicken at the bottom and then a cupful the batter over it. Proceed till the dish full. The batter must form the crust. Bat an hour, and serve; thickened gravy in an hour, and serve thickened gravy in gravy boat.

an hour, and serve, thickened gravy in gravy boat. SALT FOR SOME THROAT DISEASTS. In these days, when diseases of the throat are so universally prevalent, and in so matcases fatal, we feel it our duty to say a sin in behalf of a most effectual, if not positive we may say during the whole of a line more than forty years, we have been subjects to sore throat, and more particularly to a dra hacking cough, which is not only distress to curself, but to our friends and those whom we are brought into contact. fall we were induced to try what virtue the is in common salt. We commenced by ing it three times a day—morning, more and night. We dissolved a large tables poor ful of pure salt in about half a small tumb ful of water. With this we gargled throat most thoroughly just before meal-tim. The result has been that during the entire is factory results solely to the use of the gargle, and most cordially recommend a tri-dit to those who are subject to diseases the throat. Many persons who have are the throat. Such is not the case. Or contrary, it is pleasant, and after a few day use no person who loves a nice, clean more and a fist-rate sharpener of the appetite, abandon it.

NEW YORK POST OFFICE.

Wm. H. Wareing, Esq., Asst. General Supt. Third Division Mailing and Distri-ing Dept., New York Post Office, in with concerning St. Jacobs Oil, says: "The ports from the several superintendents clerks who have used the Oil agree in Pri-ing it highly. It has been found effice in cuts, burns, soreness and stiffness of joints and muscles, and affords a ready, for rheumatic complaints." Hon. T. James, now Postmaster, Cameral of the James, now Postmaster-General of the U concurred in the foregoing.



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