

Household Hints.

**BLACKBERRY JELLY.**—Press the juice from ripe berries, strain through a jelly bag, measure, and to each pint of juice allow a pound of sugar; boil the juice ten or fifteen minutes before adding the sugar; then boil fifteen minutes.

**COFFEE CAKE.**—Four eggs, two cups of sugar, one cup of molasses, one cup of butter, one cup of hot coffee, four and one-half cups of flour, one teaspoonful of soda, two of cream of tartar, one-half cup of chopped raisins, cloves, cinnamon and nutmeg to taste.

**HOW TO KNOW A FRESH EGG.**—When held up to a strong light, a fresh egg is very clear, and the air cell at the large end is very small. The smaller the air cell the fresher the egg, as the cell expands as the egg becomes stale. A fresh egg has a somewhat rough shell, while that of a stale one is very smooth.

**TOMATO SALAD.**—Cut six ripe tomatoes into slices and remove all the seeds; rub a dish with onion and pour into it a mixture of oil and vinegar (in the proportion of two spoonfuls of oil to one of vinegar,) sprinkle on the tomatoes pepper and salt, and leave them in the dressing two hours. Then it will be ready to serve.

**DELICIOUS CORN BREAD.**—Two eggs, beaten very lightly, one full cup of sweet milk, one scant cup of corn meal, one table-spoonful of sugar, two table-spoonfuls of melted butter, three even teaspoonfuls of baking powder. Enough wheat flour to make a stiff batter. Put in iron gem pans heated hot. Bake in a quick oven.

**BLACKBERRY JAMS.**—Mash the berries with a wooden spoon; put them into a preserving kettle, and let them cook ten minutes; then add the sugar, allowing one and one-half pounds of sugar to a quart of berries. Boil ten or fifteen minutes longer. It is best to put the jam in small jars, as all jams have a fresher taste when the jar is first opened.

**GOOSEBERRY WINE.**—To four gallons of perfectly ripe gooseberries put three and a quarter gallons of boiling water; let it stand covered all night. In the morning mash the fruit thoroughly and squeeze the juice out through a flannel bag. To every gallon of the juice and water put three pounds dark brown sugar, mix it well, and strain through the bag again. Put into a barrel or jug, and proceed as directed for currant wine. This recipe may also be used for currants.

**BLACKBERRY SYRUP.**—To two quarts of blackberry juice add a half an ounce each of powdered nutmeg, cinnamon, allspice and a quarter of an ounce of cloves. Boil all together to get the strength of the spices and to preserve the juice. While hot, add a pint of the best brandy and sweeten well with loaf sugar. It is considered a sovereign remedy for bowel complaint, in doses of a teaspoonful three times a day for a child, increasing for adults. It is very palatable, and children take to it readily.

**HOW TO SEAL JELLY.**—From brown wrapping paper, such as comes from the store round dry goods or the finer groceries, cut as many circles as you have glasses of jelly, large enough to cover the top and extend an inch down the sides. Make a thin paste of flour and cold water. Dip the circles in this and rub with the finger till wet; put on the glass and press around the sides firmly; when dry, it will be as firm and tight as a drum. The fruit can be labeled by writing directly on the paper cover.

**LEMON CHEESECAKES.**—Take two large lemons, and rub the rind with one pound of loaf sugar, so that all the yellow part is removed; place the sugar in a basin, squeeze the juice of the lemons over, then add the yolks of six eggs, and beat it all well up, and put it by in a jar for use; it will keep for years. Any flavour, such as vanilla or cinnamon may be added, if liked. When required for use, having made the paste and lined the tined tins, mix one table-spoonful of the mixture with a teacupful of good milk, and place a little in each tartlet.

**PEACH PICKLES.**—After the peaches are pared, place them in a stone jar, and pour over them boiling hot syrup made in the proportion of one quart cider vinegar to three pints sugar. Boil it well and skim it before pouring it over the fruit. Every day for five days, the syrup must be poured off, heated to the boiling point and poured over the peaches, when they should be of the same colour to the centre, and the syrup should be like molasses. After draining the peaches on the fifth day, place them in the jar to the depth of three or four inches, then sprinkle over bits of cinnamon bark and a few cloves, then another layer of peaches, and so on until the jar is full, when they are to be covered and cared for just as you would cover any other sweet pickles.

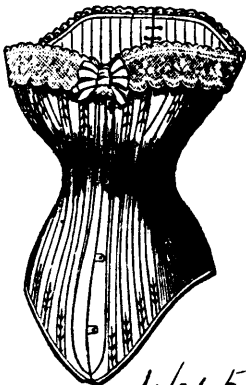
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