

LEMON TAFFY.

Two cups of white sugar, one cup boiling water, one quarter cup vinegar, one-half cup butter, flavor with lemon ; pour in buttered plates to cool.

TO MAKE ROCK CANDY.

Dissolve loaf or granulated sugar in water so as to make a thin syrup, suspend linen or cotton strings in the liquid and let it stand undisturbed in a warm place. As the liquid evaporates, the strings will become covered with beautiful crystals of rock candy.

MISCELLANEOUS.

APPLE BUTTER ROLL.

Make dough as for biscuit, only a little shorter, roll until about one-half an inch thick, spread with apple butter, roll up, then put a cloth around it, tie at each end with a string, leaving the cloth loose enough to have room to rise, and boil it one hour, or one and a quarter hours if large. It is to be rolled the same way as jelly roll, and is to be eaten warm with sweet cream.

BAKED OMELET.

Six eggs (whites and yolks beaten separately and very light), a teacupful of warm milk with a tablespoonful of butter melted in it, a tablespoonful flour, one teaspoonful salt, a little pepper ; mix together, adding whites last. Bake twenty minutes.

BROWN ROLLS.

Pour boiling water into Graham flour ; stir it with a spoon ; then stir in dry flour and knead. Work into rolls an inch and a-half or two inches in diameter, and bake in a quick oven, but not so hot as for gems. With experience the rolls may be made much larger. Excellent for dyspeptics, and good either hot or cold.