

## Domestic Economy.



### RECIPES, &c.

The flavor of common molasses is much improved by boiling and skimming it before using.

**IN POLISHING DOOR-KNOBS**, or other articles projecting from a painted surface, protect the paint by slipping over the articles a piece of stout pasteboard or cloth, having a hole or slit in the centre large enough to slip it on.

**GINGERBREAD.**—Take 1 quart molasses, 1 pint lard, 2 pints very sour cream, 2 heaped tablespoonsful soda, 2 of ginger or nutmeg, mix into a dough as soft as can be rolled; roll thin and bake.

**REAL IRISH STEW.**—Take about two pounds of scrag or neck mutton, divide it into ten pieces, lay them into the pan; cut eight large potatoes and four onions in slices, season with one teaspoonful and a half of pepper, and three of salt; cover all with water, stew slowly for two hours or more. *Demorest's Magazine.*

**TO BLEACH COTTON.**—Sour milk is an excellent bleacher. Place the garment in an earthen bowl or wooden pail, and cover entirely with the milk. Let it remain two or three days, taking pains now and then to shake it thoroughly. Then, after washing and boiling, it will be found of the purest white. For table-cloths and napkins that have become stained and yellow, this is a good cure.

**SUBSTITUTE FOR CREAM.**—For puddings, cold rice, etc. Boil three-quarters of a pint of sweet milk—new milk is best. Beat the yolk of 1 egg, and a level teaspoonful of flour, with sugar enough to make the cream very sweet. When the milk boils, stir this into it, and let it begin to simmer, stirring it; let it cool, and flavor to taste. For any pudding in which eggs are used, this is almost as good as rich cream—which many prefer to any other dressing—and much better than thin cream.

**TO PRESERVE APPLES.**—Pare and core and cut them in halves and quarters, take

as many pounds of the best brown sugar, put a teacup of water to each pound; when it is dissolved set it over the fire, and when boiling hot put in the fruit, and let it boil gently until it is clear, and the syrup thick; take the fruit with a skimmer on to flat dishes, spread it to cool, then put in pots or jars, and pour the jelly over.

Lemons, boiled tender in water and sliced thin, may be boiled with the apples.

**APPLE-JELLY.**—Pare and core tart, juicy apples, and cut them small; put to them a little water, and boil them in a covered vessel until they are soft and the liquor glutinous; then strain them without squeezing, put one pound of white sugar to each pound of juice, flavor with lemon-extract, and boil until, by cooling some in a saucer, you find it a fine jelly; strain it through thin muslin into moulds. Put sugar and grated nutmeg to the apples from the jelly-bag, and stew them to a thick marmalade.

**COLD CREAM.**—We offer the following recipe for cold cream because it is really "cold" and soothing to an irritable skin. Procure perfectly fresh lard which has never been touched by salt; wash it thoroughly in spring water freshly drawn, and do this in three different waters; then leave it to soak in fresh water and in a cool shade for twenty-four hours; then wash it once more and beat it until it becomes a cream in as much rose-water of the strongest sort as it will absorb in the process of beating. When finished, the rose-water will have penetrated every part, and should stand in little pools here and there on the soft, porous-like surface.

**PRESERVING POTATOES.**—A correspondent of the *Scientific American* says that he has tried the following method of keeping potatoes for two years with complete success, though in some instances the tubers were diseased when taken out of the ground:—"Dust over the floor of the bin with lime, and put in about six or seven inches deep of potatoes, and dust with lime as before. Put in six or seven inches of potatoes, and lime again; repeat the operation until all are stored away. One bushel of lime will do for forty bushels of potatoes, though more