

Scientific and Useful.

APPLE JELLY.—Boil till it becomes a perfect jelly one pound of moist sugar, one pound of apples, the juice of one lemon. Let it stand in a mould till quite firm and cold.

SEA FOAM.—Whites of ten eggs beaten to a stiff froth, one-and-one-half cups of sifted sugar, one cup sifted flour, one teaspoonful cream tartar; put into rings and bake quick.

SPICE CAKE.—One-and-one-half cups butter, three cups sugar, one cup sour milk, five cups flour, five eggs, one teaspoon soda; cinnamon, cloves, nutmeg, allspice, each one teaspoon; one pound raisins.

APPLE TOAST.—Pare and core tart apples without breaking them, put them on slices of stale bread, fill them with sugar, put a little butter and spice on each one, and bake them tender in a moderate oven.

LEMON PUDDING.—One pint of sweet cream; six eggs, beaten very light. Mix with the cream one large cup of sugar, grated rind of two large lemons; juice of one lemon. Line the dish with paste; pour the mixture in and bake.

FRUIT PIE.—One cup of sugar, one-half cup of butter, two eggs, one-half cup of sweet milk, two cups of flour, two teaspoonfuls of baking powder. Bake in layers and spread thick with any kind of jam. Frost the sides and top.

CRAB APPLE JELLY.—Put the apples in a pan and mash well; then let them simmer in a preserving kettle twenty minutes; strain through a jelly bag, and to a pint of juice allow a pound of sugar; let it boil ten minutes and then pour into jars and place in a dark, dry place.

APPLE MARMALADE.—Pare, core, and cut in small pieces any kind of sour apples, and to every pound put three-quarters of a pound of sugar; put them in a preserving pan and boil over a slow fire until they are reduced to a pulp; then put them in jelly jars, and keep in a cool place.

APPLE AND BREAD PUDDING.—Soak a quart of stale bread in cold water five minutes; pour off as much water as will escape without squeezing, and put the bread in a buttered baking-dish; pare and slice a quart of apples, lay them on the bread, add sugar and spice to taste, and bake the pudding in a moderate oven.

CANNING CORN.—The corn is first cooked for five minutes; it is then cut from the cob and put into the cans, and the covers are soldered down. A small pinhole is made in the cover, and the cans are put in the boiler and boiled steadily for an hour and a half. The cans are then taken out and wiped dry, and a drop of solder is put on the air-hole. In this way there is no trouble about putting up sweet-corn so that it will keep.

GERMAN CRISPS.—Two cups sugar, one cup butter, the rind and juice of one lemon; mix thoroughly, either with a spoon or with the hand, adding sufficient flour to make them thick enough to roll out; roll very thin and cut in small cakes with a cutter; after placing in a pan rub the tops with eggs and sprinkle with white sugar; two eggs are enough for the tops of the cakes; they only require a few minutes to bake.

GREEN TOMATO CATSUP.—One peck tomatoes, six pods red peppers, or one teaspoonful pulverized, four tablespoonfuls salt, four tablespoonfuls black pepper, one tablespoonful of mustard, one tablespoonful ground cloves, one tablespoonful allspice, two quarts white wine vinegar; cook tomatoes and peppers in vinegar until soft; then strain, adding all the spices, and boil slowly five hours; when cold, put in bottles and seal.

WATERMELON CAKE.—White part: One-and-a-half cups of sugar, one-half cup of sweet milk, whites of three eggs, two teaspoonfuls of baking powder, two rounding cups of flour. Red part: One cup red sugar sand, one-half cup of milk, one-fourth cup of butter, yolks of three eggs, one cup of raisins chopped not too fine, two teaspoonfuls of baking powder, two cups of flour, to be baked in a large dish; put the red in the centre and the white around it.

JELLY FOR THE SICK.—Rice jelly for a sick person is very nourishing, and is very easily made. Mix two heaping teaspoonfuls of rice flour, with enough cold water to make a thin paste; add a cupful of boiling water, putting it in gradually; then let it boil until it is transparent. When you take it from the stove, sweeten and flavour it. If it is for a fever patient, flavour with lemon juice; if for one with Summer complaint, put a stick of cinnamon in it while it is boiling.

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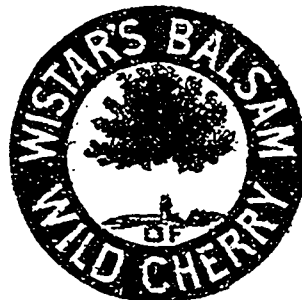
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