

GRAPE WINE.

Take 20 lbs. grapes and bruise, add 2 quarts water and bring to a boil, strain through cheesecloth, adding a very little water if necessary. Add 6 lbs sugar to juice and boil 5 minutes, bottle and seal.—Mrs. George Greer.

CHOCOLATE EGG-NOG.

Yolk of 1 egg beaten with one heaping teaspoon of sugar, pinch of salt, 1 tablespoon of melted chocolate, a few drops of vanilla, a glass of rich milk. White of egg beaten light with one teaspoon powdered sugar; heaped up on the egg-nog. This makes a nice change from the ordinary egg-nog.—E. L. P.

DANDELION WINE.

Four quarts of the blossoms, four quarts of water, 4 lbs brown sugar, 2 oranges, 2 lemons. Put blossoms, water and sugar in porcelain kettle with the grated rind and skins of lemons and oranges, let simmer on stove for 8 or 10 hours, then let come to a sharp boil for 15 minutes, Strain through colander into an earthen crock, and when milk warm add one cake of Fleischman's yeast. Let stand for a few days before bottling. Skim it each day while in the crock. A healthy beverage for spring.—Mrs. J. T. Webster.

MILK SHERBET.

Squeeze the juice of 6 large lemons on 4 cups of sugar, put the skins with a pint of water on the fire and let simmer 10 minutes. Scald 2 quarts of milk with 2 tablespoons of corn starch and 1 cup of sugar. When cold put in the freezer, and when it begins to stiffen, add the syrup of lemon juice and sugar, then freeze. This is more delicious than ice cream.—E. B.

ORANGEADE.

Cut 4 oranges in two, and with a tablespoon scoop out the juice and pulp of each piece, reserving one to grate up rind included. Carefully remove seeds and sweeten to taste. Add three pints of cold water.—Miss Battell.