

CATSUPS.

Cold Catsup.

Skin $\frac{1}{2}$ a peck of tomatoes without scalding, chop fine, and drain in a colander. Cut 2 roots of horse-radish in small slips, and chop 2 stalks of celery and 3 red peppers. Mix all together with a quart of vinegar, a cup of nasturtiums, $\frac{1}{2}$ a cup each of salt and sugar, a tablespoonful each of ground cinnamon and cloves, 1 teaspoonful each of mace and black pepper, and a cup of mixed black and white mustard.

 An unequalled blood purifier—Dr. Channing's Sarsaparilla.

Walnut or Butternut Catsup.

Gather the nuts while still soft, so that they can be pierced with a pin. Pound them to a pulp, and let them lie a fortnight in salt water; then drain them, and pour a pint of boiling vinegar over the nuts, and strain it out. To each quart of this liquor add 3 tablespoonfuls of pepper, 1 of ginger, 2 of cloves and 1 of nutmeg. Boil an hour after mixing the spices well.

SALADS.

Salad Dressing.

Materials: 1 cup of milk, 1 of vinegar, 3 eggs, 1 tablespoonful each of sugar and olive oil or butter, $\frac{1}{2}$ tablespoonful of salt and a scant tablespoonful of mustard. Stir the oil, sugar, salt and mustard in a bowl together until perfectly smooth; then add the well-beaten eggs, stir all thoroughly, and add the vinegar, and lastly the milk. Put in a farina kettle, and let it boil together until it thickens like custard.

Lobster Salad.

Boil the lobster $\frac{1}{2}$ an hour; remove the shell, being careful to take out the vein in the back. Chop the meat, or pick it fine. Arrange the lobster in a plate. Make a good salad of celery, lettuce or endive, chopped red beets and hard-boiled eggs. For dressing take 3 or 4 tablespoonfuls of oil, 2 of vinegar, 1 teaspoonful of made mustard, and the yolks of two hard-boiled eggs. Sometimes a very small quantity of anchovy sauce is added. Mix these ingredients well with the meat from the body of the lobster. Arrange around the lobster, garnish with sliced beets, cucumbers, the yolks and whites of eggs, using taste in blending the colors.

Celery Salad.

One head of cabbage, 3 bunches of celery, chopped very fine. Take 1 teacupful of vinegar, lump of butter size of an egg, yolks of 2 eggs, 1 teaspoonful of mustard, 1 of salt, pinch of cayenne pepper, 2 teaspoonfuls of sugar. Mix these well; put the mixture on the stove, and heat until it thickens, stirring all the time; when cold, add two tablespoonfuls of rich, sweet cream. If not moist enough, add cold vinegar.

Potato Salad.

Boil the potatoes tender, and when cold cut them into cubes, or slices. Lay loosely on the plate from which they are to be served. Chop a little onion very fine, and strew over the potato. Pour over it a nice salad dressing.

 Ladies go into ecstasies over the new perfume, "Lotus of the Nile."

Chicken Salad.

Chop the white parts of 3 chickens, or pick them to pieces, as preferred; add twice the bulk of celery either chopped or cut small. Make a dressing of the yolks of 3 uncooked eggs, 1 tablespoonful mustard, 3 tablespoonfuls sugar, 1 teaspoonful of salt, a pinch of cayenne pepper, $\frac{1}{2}$ cupful vinegar, $\frac{1}{2}$ pint of olive oil and $\frac{1}{2}$ a lemon. Beat the yolks well and add mustard, sugar, etc., until smooth; then, by degrees, add the oil, vinegar and lemon juice. The dressing should be quite thick after the last oil is added. Put it on ice until wanted.

Oyst

Open 3 dozen oysters in a pan, put in the oyster liquor once, strain the liquor through a pint altogether. When the oysters are bearded to be ready, will immediately have the sauce.

 A trusty fr

Mix thoroughly with parsley, salt and pepper under or over the fish sauce, 2 ounces which hot sauce is made.

Boil 6 heads of cauliflower long. Put 1 pint of savory herbs, and let it add the celery and of cream, boil it up of salt and white pepper stock, and flavoring.

Put 2 ounces of shaking around the and stir till it boils or lemon juice to

Take 2 quarts of water, and let it latter into a basin of brown sugar, etc. When it ferments a colander, make has the advantage less quantity of

Peel 6 good slices of flour; while Boil a large ham water to the flour to make it as thick it in. Let the corn meal, mix

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Add 1 quart in it with a spoon enough flour to thoroughly egg hot oven.