

boiling throw in two wineglasses of sherry ; when the curd forms, strain the whey through a muslin bag into tumblers.

ARROWROOT CUSTARDS.—Boil a pint of milk, and while boiling stir into it one large spoonful of arrowroot mixed smooth with a little cold milk ; add a little salt ; let it boil three or four minutes, then let it cool, and add a couple of beaten eggs, sugar, and nutmeg to the taste, and set it where it will get scalding hot, stirring all the time. As soon as it boils up turn it into custard cups.

CRACKED WHEAT.—To one quart of hot water take one small teacup of cracked wheat and a little salt ; boil slowly for half an hour, stirring occasionally to prevent burning. Serve with sugar and cream or new milk.

RAW EGG.—Break a fresh egg into a glass, beat until very light, sweeten to taste and add two tablespoonfuls of port wine, then beat again.

FINE HOMINY.—Put to soak one pint of hominy in two and one-half pints of boiling water over night in a tin vessel with a tight cover ; in the morning add one-half pint of sweet milk and a little salt. Place on a brisk fire in a kettle of boiling water ; let boil one-half hour.

OAT-MEAL MUSH.—Sift into boiling water, with a little salt, oatmeal until about the consistency of common mush ; let it boil one-half hour.

BLACKBERRY CORDIAL.—Warm and squeeze the berries ; add to one pint of juice one pound of white sugar, one-half ounce of powdered cinnamon, one-fourth ounce of mace, two teaspoonfuls of cloves. Boil all together for one-fourth of an hour ; strain the syrup and to each pint add a glass of French brandy. Two or three doses of a tablespoonful or less will check any slight diarrhea. When the attack is violent, give a tablespoonful after each discharge until the complaint is in subjection. It will arrest dysentery if given in season, and is a pleasant and safe remedy.

DRIED FLOUR FOR INFANTS.—Take one teacupful of flour, tie it up tightly in a close muslin bag, and put it in a pot of cold water and boil three hours ; then take it out and dry the outside. When used, grate it. One tablespoonful is enough for one teacupful of milk (which would be better with a little water) ; wet the flour with a little cold water and stir into the milk ; add a very little salt and boil five minutes.

OYSTER TOAST.—Make a nice slice of toast and butter it, lay it in a hot dish ; put six oysters, a teacupful of their own liquor, into a tin cup and boil one minute. Use half milk if preferred. Season with a little butter, pepper, and salt, and pour over the toast.

EGG GRUEL.—Beat the yolk of one egg with one tablespoonful of sugar ; pour one teacupful of boiling water on it ; add the white of the egg beaten to a froth, with any seasoning or spice desired. To be taken warm.