

HINTS FOR THE HOUSEHOLD.

LEMON PUDDING.—One-half pound of bread crumbs, six ounces of suet, six ounces of sugar, the rind of a lemon, chopped fine, and the juice. Mix with two eggs, and boil two hours in a buttered mould. Serve with or without wine sauce.

BAKED INDIAN MEAL PUDDING.—Three pints milk, ten tablespoonfuls of corn meal, three gills of molasses, a piece of butter the size of an egg, a large cup of raisins, and a little salt. If not sweet enough put in more molasses. Scald the milk, and pour over the meal after it is sifted; stir in the melted butter, molasses, and raisins, and bake slowly until almost brown. Suet can be used instead of butter if preferred.

CHICKEN PUDDING.—Cut up the chickens, and stew until tender. Then take them from the gravy, and spread on a flat dish to cool, having first well seasoned them with butter, pepper, and salt. Make a batter of one quart of milk, three cups of flour, three tablespoonfuls of melted butter, one-half teaspoonful of soda, one teaspoonful of cream tartar, a little salt. Butter a pudding-dish, and put a layer of the chicken at the bottom and then a cupful of the batter over it. Proceed till the dish is full. The batter must form the crust. Bake an hour, and serve the thickened gravy in a gravy-boat.

NEW ENGLAND BAKED INDIAN PUDDING.—One quart of milk, three-quarters cup of molasses, two teaspoonfuls ginger, one-half teaspoonful cinnamon, a bit of salt. Stir these thoroughly together, and let come to a boil. Have ready three dessert-spoonfuls of Indian meal wet in a little cold milk; put it into the hot milk, and after stirring thoroughly let it boil five minutes. This should be made early in the morning, and set away to cool. When needed for dinner, take two eggs well beaten, two tablespoonfuls melted butter, half a teacup cold milk; stir this into the first mixture, and let it bake two hours.—G. H. H.

PET POUND CAKE.—Beat one pound of butter and one pound of sugar to a cream, whisk ten eggs to a high froth, and add one and a half pounds of flour, one wineglassful of brandy, half a nutmeg, one teaspoonful of vanilla; beat all until light and creamy. Put into a tin pan with buttered paper, and bake in a moderate oven one and a half hours.

CRACKER GRIDDLE CAKES.—One pint of cracker dust; the yolks of two eggs; thin with milk, and when it swells add more milk until of the right consistency; salt, and when ready to bake add the whites of the eggs beaten stiff.

INDIAN MUFFINS.—One quart scalded milk and poured on Indian meal, one pint flour, four eggs, and a little salt.

MINNIE'S WHITE MUFFINS.—One-half cup of sugar, one-half cup of water, one and one-half cups of flour, the whites of three eggs, one tablespoonful of butter, one and one-half teaspoonfuls of baking-powder; bake in muffin-pans.

CHICAGO GRAHAM MUFFINS.—One pint of graham flour, one-half teaspoonful of sugar, two teaspoonfuls of baking-powder; wet with water to make it soft as gingerbread.

CREAM BISCUITS.—Delicious little cream biscuits for afternoon tea are made by mixing self-rising flour with cream, which roll into a thin, smooth paste; prick, cut and bake immediately. They should be kept dry in a close tin box. If the flour is not self-rising, salt it lightly, and mix with it a dessert spoonful of baking powder.

SPRINGFIELD SODA BISCUIT.—One quart flour, one pint milk, piece butter size of an egg, one teaspoonful soda dissolved in milk, two teaspoonfuls cream tartar sifted in flour, with salt.

A NICE BISCUIT.—One pint of scalded milk cooled, two quarts of sifted flour, three tablespoonfuls of shortening, one teacupful of yeast, and a little salt.

GINGER COOKIES.—Two cups New Orleans molasses, one cup lard, one-half cup sugar, one heaping teaspoonful soda dissolved in three-quarters cup warm water, one teaspoonful ginger, one large teaspoonful cinnamon, one-half teaspoonful cloves. Mix with enough flour to keep them from sticking to the board, and bake a nice brown color. I consider them just as good as the bakers' cookies.

GINGERBREAD.—One cup of butter, two of molasses, four of flour, two eggs, one teaspoonful of soda in one cup of boiling water, one full teaspoonful of ginger, one-half nutmeg grated, two teaspoonfuls of cinnamon.

DELICIOUS BREAKFAST DISH.—For a family of six take three cups of mashed potatoes, one half a cup of flour, and half a teacup of sweet milk, two well-beaten eggs, a little salt; mix well together, shape them small, and drop into hot lard, or roll them into little balls, and fry them in a wire basket in boiling lard.

RINGED POTATOES.—Peel large potatoes, cut them round and round in shavings as you peel an apple. Fry with clean, sweet lard in a frying-pan till brown, stirring so as to brown all alike; drain on a sieve, sprinkle fine salt over them, and serve.

ROAST BEEF A LA FRANCAISE.—Take a rib of beef entirely boned; season the inside, and tie it up with some slices of fat pork. To be sure that it is properly cooked, place a raw potato, peeled, at each end; as soon as they yield to the finger the beef is cooked a la Francaise. If you wish it a l'Anglaise, thirty-five minutes will roast it sufficiently. Reduce a little broth without salt and throw it over. Garnish with watercresses.

BAKED FISH.—For a fish weighing about five pounds, three large or five small crackers, one tablespoonful chopped salt pork, one-half tablespoonful salt, one tablespoonful chopped parsley, one-eighth spoonful of pepper. Put in the body of the fish and skewer together; cut gashes across the fish; cut the remainder of one-fourth pound of salt pork into strips, and put these into the gashes; put the fish into a baking-powder, and dredge with salt, pepper, and flour; cover the bottom of the pan with hot water, and put into a rather hot oven; bake one hour, basting often with the gravy in the pan, dredging each time with salt, pepper, and flour. When cooked, lift from the pan on to a tin sheet and slide on to the dish on which it is to be served.

ADULTEATED BUTTER.—An easy method for showing whether butter is adulterated with beef fat has been submitted by Hager. He saturates a cotton wick with a suspected sample, which is first melted. He then lights the wick, and permits it to burn for about two minutes. At the end of that time, when the wick is extinguished, an odor like that given off by a tallow candle, when its flame is blown out, is readily perceived if the butter is artificial.

DESIGNS FOR WALL-PAPER.—Any pattern or design which shows prominently any set pattern, or spots which suggest a sum in multiplication, or which, in the half light of day or early morning, might be likely to fix themselves upon the tired brain, suggesting all kinds of weird forms, are especially to be avoided. The design should be of such a description that, saving as regards colors, it should offer no specially marked pattern. I have seen various designs for papers of high artistic character, but in which flights of birds or rows of conventional flowers stood out in bold relief, suggesting ideas of counting, or dreaming thoughts, or restlessness, which, to an over-tired or restless brain, soon bring utter wakefulness.—*Decoration and Furniture*—R. W. Edis.

TRY IT.—It is said that a piece of zinc placed on the live coals in a hot stove will effectually clean out a stove-pipe, the vapors produced carrying off soot by chemical decomposition. The above may be of use to those who burn wood and are fearful of chimney fires. It is simple, and worth a trial at least.