

Scientific and Useful.

BAKED QUINCES.—Wash and core ripe quinces, fill with sugar and bake in a baking dish with a little water. May be eaten hot or cold with cream and sugar.

SAUCE FOR GINGER PUDDING.—One cup sugar, half a cup of butter (less will do), two tablespoons of flour, made smooth with cold water, then stir in enough boiling water to make a quart of sauce. Let boil two or three minutes, and flavour with vanilla.

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BOILING CABBAGE.—When you boil cabbage, turnips, onions or any other vegetable that gives out a strong odour, put a piece of charcoal or a red pepper (being careful not to break the skin of it) into the pot with them, and you will find that this is a strong deodorizer.

FROZEN PEACHES.—Pare and divide large, fresh, ripe and juicy peaches, sprinkle over them granulated sugar, freeze them like ice cream for an hour; remove them just before serving, and sprinkle with a little more sugar. Canned peaches and all kinds of berries may be prepared in the same way.

CHOICE FIG CAKE.—Take a large cup of butter and two and a half cups of sugar, and beat well together, one cup of sweet milk, three pints of flour with three teaspoonfuls baking powder, the whites of sixteen eggs, a pound and a quarter of figs well flavoured, and cut in strips like citron; no extra flavouring.

HAMBURG CREAM.—Stir together the rind and juice of two large lemons and one cup of sugar; add the well-beaten yolks of eight eggs; put all in a tin pail and set in a pot of boiling water (if you have no double boiler); stir for three minutes, take from the fire, add the well-beaten whites of the eggs, and serve when cold in custard glasses.

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TOMATO CATSUP.—A lady of taste and experience sends the following receipt: Take four gallons of ripe tomatoes and stew until perfectly soft, then strain through a sieve, and put it on to boil again with three tablespoonfuls of black pepper, three of cloves, three of ginger, three of horse-radish scraped up, four onions chopped fine, three spoonfuls of salt, two quarts of strong vinegar, one pound of sugar—all to be boiled to the consistency of batter and bottled.

GINGER PUDDING.—Two eggs, half a cup of sugar, one cup New Orleans molasses, one tablespoonful butter, one cup warm milk, one teaspoon soda (if sour milk is used, use two large teaspoons of soda), one tablespoon of ginger. Eat with warm sauce. If it is not convenient to bake this at meal time, it may be baked in the morning and heated at noon, or even the next day, by setting it in the oven when dinner is ready. Have the sauce made fresh.

A NICE DISH-CLOTH.—Have about half a yard square, when you have folded it four times, or any other dimensions that may suit you, of mosquito netting, haste it together strongly, and you have a perfect dish-cloth. This is porous and light as a sponge, and can be cleaned with the least labour, and rendered so perfectly sweet that no typhoid shall linger in it. This, with an iron dish-cloth for pots, pans, kettles, etc., will be all that any one will need to have perfectly clean and shining silver, glass or dishes, as far as the cloth goes.

FOOD.—A good complexion never goes with a bad diet. Strong coffee, hot bread and butter, heated grease, highly spiced soups, meats or game, hot drinks, alcoholic liquors, fat meats, are all damaging to its beauty. Strong tea used daily will after a time give the skin the colour and appearance of leather. Coffee affects the skin less, but the nerves more, and a healthy nervous system is necessary to beauty. Late suppers, over-eating at meals, eating between meals, candies, sweetmeats, pastry, preserves, etc., produce pimples and blotches.

DANDELION TEA.—Pull up six or eight dandelion roots, according to size, and cut off the leaves; well wash the roots, and scrape off a little of the skin. Cut them up into pieces and pour on one pint of boiling water. Let them stand all night, then strain through muslin, and the tea is ready for use. It should be quite clear, and the colour of brown sherry. One wine glassful should be taken

at a time. The decoction will not last good for more than two or three days, and therefore it must only be made in small quantities. Good for bile, malaria, and skin diseases.

WATERING PLANTS.—Unless one has an abundant supply of water, so that its use, when once begun, can be continued, it is better, as a general thing, to not water at all. In the drought which we so generally have this month, a mere sprinkling of the leaves is worse than no watering at all. Still, we all may have, in the vegetable as well as in the flower garden, certain plants that we would like to favour. In such cases, instead of watering the plant, the water should be applied to the soil; draw the earth away from the plants, forming a sort of basin around them; then pour on water gradually, and let it soak in around the roots. Afterwards return the removed dry earth to its place, and this will act as a mulch to keep the roots moist.—*American Agriculturalist for July.*

A SAND BAG.—One of the most convenient articles to be used in a sick-room is a sand bag. Get some clean, fine sand, dry it thoroughly in a kettle on the stove, make a bag about eight inches square of flannel, fill it with the dry sand, sew the opening carefully together, and cover the bag with cotton or linen cloth. This will prevent the sand from sifting out, and will also enable you to heat the bag quickly by placing it in the oven, or even on the top of the stove. After once using this you will never again attempt to warm the feet or hands of a sick person with a bottle of hot water or a brick. The sand holds the heat a long time; and the bag can be tucked up to the back without hurting the invalid. It is a good plan to make two or three of the bags and keep them ready for use.—*N. Y. Evening Post.*

CARE OF GRINDSTONES.—The following rules should be observed in the care of grindstones: 1. Don't waste the stone running it in water, nor allow it to stand in water when not in use, as this will cause a soft place, and consequent uneven wear. 2. Wet the stone by dropping water on it from a pot suspended above the stone, and stop off the water when not in use. 3. Do not allow the stone to get out of round, but true up with a piece of gaspipe or "hacker." 4. Do not leave the stone out of doors in the wind and weather, as this hardens it and makes it less effective. 5. Clean off all greasy tools before grinding, as grease or oil destroys the grit. 6. When you get a stone that suits your purposes, keep a sample of the grit to send to the dealer to select by, as in this way you can always secure one that suits.—*Mechanical Journal.*

DARNING STOCKINGS.—The most convenient way of mending is to have an india-rubber ball to put into the stocking to darn over. It is much better than a wooden ball, as it is lighter to hold, and being elastic yields a little. Slip it into the heel or toe; gather the foot into the left hand, so as to keep the work smooth over the ball; then have the darning-needle threaded with yarn as near the colour of the stocking as possible; run the needle lengthwise, passing the threads into the knitting, so as to keep it firm—this is like the warp of cloth; then go across, taking up alternate threads of the warp, put up one and leave one; when you return, pick up those left, and skip the others, and so on till the place is filled. This makes a nice flat darn, and will last as long as new cloth. Darning stockings is one of the best opportunities to exhibit nice needle-work and handicraft with a needle, and what is worth doing at all is worth doing well. It pays to line stocking heels with fine soft cloth, as they wear much longer; but never patch stockings.

COCONUT JELLY CAKE.—*Chocolate, Lemon, or Orange.*—The following, in response to the inquiry for a good recipe, is sent us by a lady of this city: "Two cups of granulated sugar, one-half cup of sweet milk or water, four eggs, two tablespoonfuls of butter, two cups of flour, one teaspoon even full of soda, two even full of cream of tartar, a little salt; heat the whites and yolks separately; bake in three or four tins, according to the size. To obtain the filling for the cake, pour four tablespoonfuls of water on one cup of granulated sugar, and let it boil; beat the whites of three eggs well, and while the sugar is boiling hot, pour it on the whites, stirring all the time; then add the coconut, and put between each cake and on the top, adding a little more coconut on the top to make it look like snow." She further says: "If your lady correspondent has as good luck with this recipe as I have, she will never ask for another, as she will want nothing better. I think it very nice for us women to have a small space in your good paper for exchange of recipes. It is what we need—not extravagant recipes, but such as come within our means and are good."

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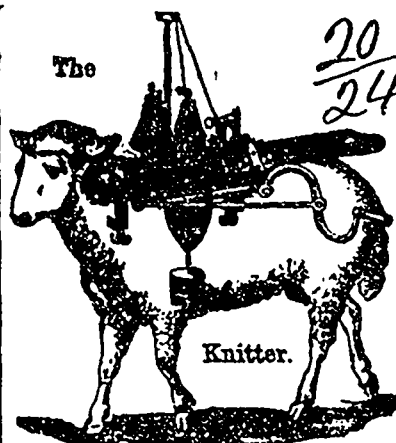
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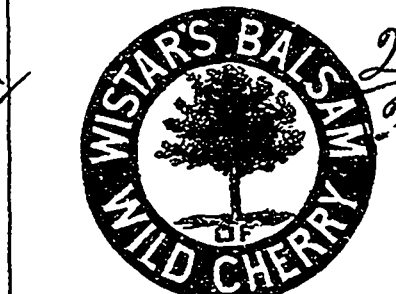
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