

Scientific and Useful.

TOMATO CATSUP.—Boil half a bushel of perfectly ripe tomatoes until very soft. Squeeze them through a fine wire sieve; add one quart of vinegar, one half pint of salt, two tablespoonfuls of cloves, four of allspice, one of cayenne pepper, and two of black pepper. Boil three hours. Bottle without straining.

APPLE JELLY.—Take red-skinned apples, wipe clean, and cut into quarters, but do not peel them. To each pound of fruit put three pints of cold water, bring to a boil, then boil rapidly for thirty minutes. Strain, and to every pint of juice allow one pound of loaf sugar. Return to the pan, and again boil rapidly for thirty minutes.

SWEET TOMATO PICKLES.—Slice one peck of green tomatoes, three large onions, and six green peppers. Strew over them one cup of salt, and let them remain over night. Drain off the water and add one cup of sugar, one cup of grated horseradish, two tablespoonfuls of cinnamon, one of cloves, and one of allspice. Put in a porcelain kettle, and cover with vinegar. Cook until tender.

—Lydia E. Pinkham's Vegetable Compound is a most valuable medicine for ladies of all ages who may be afflicted with any form of disease peculiar to the sex. Her Remedies are not only put up in liquid form but in Pills and Lozenges in which form they are securely sent through the mails.

CUCUMBER PICKLE.—Make a brine by putting one pint of coarse salt into a gallon of boiling water. Pour it over a sufficient quantity of small cucumbers to just cover them. Cover the vessel tight to keep in the steam, and let them remain thirty-six hours. Then rinse and wipe them dry, and lay them in a jar. Scatter cloves and a few pods of pepper among them, and cover them with boiling hot vinegar. A small lump of alum to each gallon will make the pickle firm.

BICCALILLI.—Take onions, green cucumbers, cabbage, green peppers, and green tomatoes, in proportionate quantities, and chop to a medium fineness. Salt the mixture thoroughly, press it down with a plate, and allow it to stand over night. In the morning pour off the water extracted by the salt. Put a sufficient amount of vinegar to cover the pickle into a porcelain kettle, and let it boil. Spice it to suit the taste with cloves, allspice, ginger, red pepper, and horseradish. Put the pickle into the vinegar, and allow it to boil one minute. It is then ready to bottle.

FOR coughs and colds, use **Pinkham's Lung Balm.** Relief is warranted or money refunded.

REMARKS.—In making pickles, never use vessels of brass, copper, or tin, as the action of the acid on such metals often results in poisoning the pickle. Either a porcelain or granite iron kettle is the best for such a purpose. It is impossible to have good success in making pickles unless a good quality of vinegar is used. Home-made vinegar is by far the best, as the bought article is often very impure, and will not retain its strength long after being used. All green vegetables should be placed in a strong brine two or three days before being put into the vinegar. The salt extracts the watery fluids in the vegetables, and they are made firmer and are more easily preserved.

CORN BREAD.—To make a loaf of light corn bread for breakfast beat up two fresh eggs, add a cup of milk, half sour and half sweet, a lump of soft, fresh butter, a little salt, and a little saleratus. Beat in enough cornmeal to make a moderately thin batter. Beat very hard, pour into a buttered pan and bake in a pretty hot oven—one not hot enough, however, to burn the top before the middle is cooked. This batter with the addition of a little flour will make excellent griddle cakes.

STEWED STEAK AND CUCUMBER.—This delicious dish is prepared in the usual way of stewing a steak, but all the vegetables employed should be in a somewhat less proportion than usual. When nearly done add a liberal allowance of cucumber, pared and sliced; simmer for ten minutes, then put in two or three pickled onions, and serve. Cucumber may be added to stewed chops and all similar dishes, but other vegetables should be used in a somewhat less proportion at the same time, that the special and always acceptable flavour of the cucumber may not be obliterated.

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