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Dirty windows speak to the passers-by of the negligence of the inmates.

Whatever you may choose to give away, always be sure to keep your temper.

There is much more injury done by admitting visitors to invalids than is generally supposed.

When you dry salt for the table do not place it in the salt cellars until it is cold, otherwise it will harden into a lump.

Persons of defective sight when threading a needle should hold it over something white, by which the sight will be assisted.

Stewed Mushrooms: If fresh, let them lie in salt and water for one hour, then place them in a stewpan, barely cover with water, and let them cook two hours over a slow fire. Dress with cream, butter and flour as you would oysters, and pepper and salt according to taste.

For a vegetable omelet, chop an onion finely together with two crisp heads of lettuce; season with salt and pepper, and stir into six beaten eggs and three tablespoonfuls of cream. Pour into a hot, buttered spider, and when thickened, but not toughened, pour one-half over the other with a broad-bladed knife; slip upon a warm platter, and serve.

Asparagus on Toast: Tie a bunch of asparagus up with a soft string, then cut away the woody part of it, which is about one-half an inch of the bottom part. Place in a pan of salted boiling water and cook 25 minutes. Have ready some slices of crustless toast, dip each piece of toast in the asparagus liquor. Butter while hot and lay upon a heated dish. Drain the asparagus and arrange upon the toast. Pepper, salt and butter generously, and serve at once.

Spanish Cream: One quart of milk, one-half box of gelatine, four eggs beaten separately, four level teaspoonfuls of vanilla, one cup sugar. Soak the gelatine in the milk for half an hour. Then put it on the fire in a double boiler; beat the yolks of the eggs and the sugar together, and when the milk is boiling, stir the eggs in and cook until it begins to thicken. Beat the whites of the eggs very light and stir into the mixture when it is taken off the fire; flavour and pour into the mould to cook. Beat the whites well into the custard.

Floating Island: Take to every glass of jelly (currant and raspberry mixed, is best) the white of an egg, beat them well together until they are quite stiff, then add your jelly, beat them till it is very thick and smooth, pour some cream in a bowl or deep dish, and lay island in heaps on it; if you would have it of many colours make it red with cochineal, green with spinach juice, yellow with the yolk of an egg or saffron, blue with powdered blue, and by beating you may make it almost white; you must colour it in different basins, lay every colour by itself in the dish or bowl.

Calf's Foot Jelly: Boil well four calf's feet in plenty of water, and keep up the quantity from the tea kettle. When the meat separates from the bones, strain the liquor into an earthen crock, and let it stand until cold. When the jelly is cold take off all the oil; scrape off the sediment from the bottom. Add three-quarters pound loaf sugar, five eggs—whites only, beaten slightly, four lemons, sliced, one pint of wine, one-half pound of cinnamon, one-half ounce mace. Mix well, set it on the fire and let it boil five or ten minutes, and then pour it into a white flannel bag with a wide mouth, and tapering toward the bottom. Dip the bag in hot water just before straining the jelly. Do not squeeze the bag, as that will make the jelly muddy and dull. If it is not clear, strain again.

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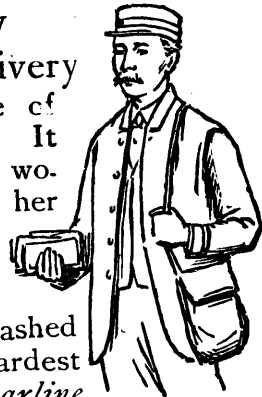
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