

Scientific and Useful.

DRIED APPLE CUSTARD PIE.—Put enough cooked apples through a sieve to make two pints; add milk to make it as thick as pumpkin; four eggs; sweeten; make into four pies.

CORN STARCH CAKE.—One cup butter; two cups sugar; one cup sweet milk; whites of six eggs; two cups flour; one cup corn starch, and two teaspoonfuls of baking powder; flavour to taste.

POUND CAKE.—One pound sugar, one pound butter, one pound flour, one dozen eggs. Scent with lemon. Stir the sugar and butter together until light. Add the flour, and bake in a moderate oven.

CRAB-APPLE PRESERVES.—Scald the apples; then remove them from the water, and to every pound of apples add a pound of sugar. Put the apples and sugar over the fire, and cook slowly till the fruit is tender.

CRAB-APPLE JELLY.—Put the apples into water enough to cover them, and boil until they crack open. Strain off the juice, measure and add granulated sugar in the proportion of a pint of sugar to a pint of juice. Boil twenty minutes.

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LAYER CAKE (VERY NICE).—Two cups sugar, one scant cup butter, whites of four eggs beaten to a froth, one cup sweet milk, three and a half cups flour, two teaspoonfuls baking powder, lemon flavouring. Bake in layers, and put together with icing, and raisins chopped fine.

PERUVIAN SYRUP has cured thousands who were suffering from Dyspepsia, Debility, Liver Complaint, Boils, Humours, Female Complaints, etc. Pamphlets free to any address. Seth W. Fowles & Son, Boston. Sold by dealers generally.

FRUIT SAUCES.—These are all very rich and delicious, for puddings, and used as a garnish also, they add greatly to the beauty of the pudding when ready for serving. The preserve juice is to be somewhat thickened with corn starch and boiled; then the fruit thrown in, and poured all over the pudding together. Marmalades and stiff jellies make good garnishes for pudding.

PRESERVED RHUBARB.—Four pounds of rhubarb—the red kind—four pounds of loaf sugar, and five ounces whole ginger. Peel and cut up the rhubarb into small pieces, add the sugar and ginger, and boil until clear. Pot and tie down as for other preserves. This should be of a brilliant red colour, and is very good for serving with blancmange, moulded rice, or rice flummary.

WHIPPED CREAM SAUCE.—Have a plate full of whipped cream highly flavoured; add the beaten whites of two or three eggs, and powdered sugar to the taste. Pile up a pyramid of this in the centre of a large platter, and arrange blancmanges, fruit puddings or corn starch puddings, cooled in cups around it, or pile the puddings in the centre of the platter, and pour the sauce around. A rich boiled custard can be used as a sauce in the same way.

BOILED APPLES.—Prepare as for baking a dish of medium-sized, pleasant-sour apples—red-skinned ones look the nicest, and seem to have more flavour to them. Partly cover with water, add half a cup of sugar, and boil until soft. Serve either warm or cold. They are much more delicious than when baked or stewed, and the syrup makes a finely flavoured sauce. Baldwin or Spitzbergen apples treated in this way, in the winter, are as much better than any other way of cooking as one can think.

TO CLEAN COAT COLLARS.—The following preparation will be found excellent: Two ounces of rock ammonia, two ounces of alcohol, one ounce each of spirits of camphor and transparent soap. Put all together in a large bottle, cover with one quart of soft water, and when well mixed and dissolved it is ready for use. Spread the coat on a clean table, take an old nail brush or one of the small scrubbing brushes sold as toys, dip it in the mixture and scrub the dirty parts thoroughly. Apply plenty of this, take clean warm water and go over it again. Hang out until partly dry, and press with a heavy iron on the wrong side.

MARMALADE.—A delicious apple marmalade prepared carefully will keep in perfect condition throughout the season, and is always a welcome addition to breakfast in winter. Pare, core, and cut the apples in small pieces; put them in water, with some lemon juice to keep them white; after a short interval take them out and drain them; weigh, and put them in a stewpan with an

equal quantity of sugar; add grated lemon peel, the juice of a lemon, some cinnamon sticks, and a pinch of salt. Place the stewpan over a brisk fire, and cover it closely. When the apples are reduced to a pulp, stir the mixture until it becomes of a proper consistency, and put the marmalade away in small pots.

BISCUITS WITHOUT CREAM.—Some time since a lady asked what she could use instead of sour cream in cookery. For biscuits I take two cupfuls of sour milk (buttermilk is best), and add salt and soda as when cream is used. I mix this together, and when of the consistency of good, thick batter, I add half a cupful of melted drippings. This must be turned on the dough, a few drops at a time, stirring vigorously all the time. More shortening can be added if one desires them richer. Properly mixed, they cannot be told from cream biscuits. I used to find it a great deal of trouble to use beef drippings in baking, as the fat would harden so much sooner than lard or butter, but after a few failures, I tried this way of adding it, and was very much pleased with the result.—*Country Gentleman.*

CHAPPED HANDS can be cured easily by taking a tablespoonful of laundry starch, stir up with cold water and bring it to a boil; add a teaspoonful of kerosene and bathe the hands at night. Or take a pint of soft water and stir in a tablespoonful of Hurd's magical mixture, and soak the hands well in it; then dry them well over a hot stove. If one is careful to dry her hands thoroughly after washing them, there is no danger of having chapped hands, and an ounce of prevention is better than a pound of cure. Pulverized soapstone is a good remedy for rough hands, and makes them as smooth as satin. I pulverize it with a file or grater, and sift it so as to get out every bit that is not fine. I then put it in a spice box with a perforated cover, and it is ready for use at all times on man or beast. For galls on horses, or blisters on your hands, it is equally nice and handy, and for a nursery powder it cannot be equalled, as it is a wonderful absorbent, and holds a great deal of moisture.

GOOD PRESSED BEEF.—We commend to our many new housekeeping readers the following, which has been partly given in former years. Take any fresh lean beef—the cheaper pieces, as the upper part of the leg above the "soup pieces," answers very well; that containing tendons or plenty of gelatine is even preferable, and some of the round steak or any other lean portion may be used with it. Boil closely covered until so tender that the meat will fall from the bones. (It is better to keep a closely fitting pan of cold water over the cooking kettle, to condense and cause to fall back the rising steam containing the escaping flavour.) Use only so much water as is needed to prevent burning. Take out the meat, mix and chop it fine. Put it into a tin pan or other deep dish. Skim off any excess of grease from the cooking liquor, and add to it a tablespoonful of Cooper's or other good gelatine for each three or four pounds of meat. When dissolved pour it into the chopped meat; put on it a large plate or tin that will fit into the dish, and place over this twelve to twenty pounds weight—flat-irons will answer. When cold it is a solid mass, from which thick or thin slices may be cut; they are marbled in appearance, and are very excellent for sandwiches, or for a tea or breakfast dish, and will keep several days even in warm weather if set in a cool place. It is tender, juicy, digestible, nourishing, convenient and economical withal.—*American Agriculturist.*

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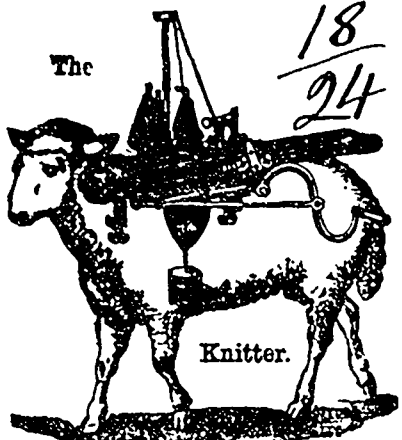
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