

strain it, then add to it water and capillaire.

Ginger Lemonade. —Take half cup of vinegar, one cup of sugar, two teaspoonfuls of ginger, stir well together; put in a quart pitcher and fill with ice water. If one wants it sweeter or sourer than these quantities make it, more of the needed ingredients may be put in. It is a cooling drink, and almost as good as lemonade, some preferring it.

Iceland Moss Chocolate. —Dissolve one ounce of Iceland moss in one pint of boiling milk; boil one ounce of chocolate for five minutes in one pint of boiling water; thoroughly mix the two and give it to the invalid night and morning. This is a highly nutritive drink for invalids.

Staffordshire Syllabub. —Put a pint of cider and a glass of brandy, sugar and nutmeg into a bowl, and pour milk on the top of it; or pour warm milk from a large teapot some height into it.

Effervescing Lemonade. —Boil two pounds of white sugar with one pint of lemon juice; bottle and cork. Put a tablespoonful of the syrup into a tumbler about three parts full of cold water, add twenty grains of carbonate of soda and drink quickly.

Cool Summer Drink. —Take one pound finely powdered loaf sugar, one ounce of tartaric or citric acid, and twenty drops of essence of lemon. Mix immediately and keep very dry. Two or three spoonfuls of this, stirred briskly in a tumbler of water, will make a very pleasant glass of lemonade.

Table Beer. —A cheap, agreeable table beer is made as follows: Take fifteen gallons of water, and boil one-half, putting the other into a barrel; add the boiling water to the cold, with one gallon of molasses and a little yeast. Keep the bung-hole open till the fermentation is completed.

Root Beer. —To make Ottawa root beer, take one ounce each of sassafras, allspice, yellow dock and wintergreen, half an ounce each of wild cherry bark and coriander, a quarter of an ounce of hops, and three quarts of molasses. Pour boiling water on the ingredients, and let them stand twenty-four hours. Filter the liquor and add half a pint of yeast and it

will be ready for use in twenty-four hours.

Milk Lemonade. —Dissolve three-quarters of a pound of loaf sugar in one pint of boiling water and mix with them one gill of lemon juice and one gill of sherry; then add three gills of cold milk. Stir the whole well together and strain it.

Nice Lemon Beer. —Slice two good-sized lemons, put with them one pound of sugar; over these pour one gallon of boiling water, and when about milkwarm add one-third cup of yeast. Let it stand overnight, and it is ready for use.

CONFECTIONERY.

To Make Tomato Figs. —Pour boiling water over the tomatoes, in order to remove the skin; then weigh them and place them in a stone jar, with as much sugar as you have tomatoes, and let them stand two days; then pour off the syrup and boil and skim until no scum rises. Then pour it over the tomatoes, and let them stand two days, as before, then boil and skim again. After the third time they are fit to dry, if the weather is good; if not, let them stand in the syrup until drying weather; then place on large earthen plates or dishes, and put them in the sun to dry, which will take them about a week; after which pack them down in small wooden boxes, with fine white sugar between every layer.

Walnut Creams. —One cup granulated sugar, one-half cup hot water; boil like mad two or three minutes or until it jellies in water; cool it (almost), beat it very fast until it creams; spread on a platter, halve and put on walnuts. This cream is same as chocolate cream. Chocolate for cream as follows: One ounce or one square Baker's chocolate in a bowl over the teakettle and melt; add one teaspoonful pulverized sugar, a piece of butter size of a walnut with the salt washed out; dip the balls of cream into this and dry on sheets of paper. The above directions make forty drops, or cream for one pound walnuts.

Peppermint Drops. —The best peppermint drops are made by sifting finely powdered loaf sugar in lemon juice, sufficient to make it of a proper consistence;