

"JEWEL" STOVES AND RANGES

Next to the ability to create a first-class article is the capacity to recognize it when created. "JEWEL" Stoves and Ranges commend themselves only to people who have the capacity to recognize the highest excellence yet attained in stove construction.

COOKING RECEIPTS

I got a piece of real old-fashioned wedding cake the other day, and after, of course, dreaming on it, I ate it, crunching the lovely thick almond paste that lies under the frosting, and then I set to wondering if you knew how to make it. This is the way:—Get one pound of ground almonds, one pound of fine sifted lump sugar, the whites of two eggs and a few drops of essence of almonds. Mix the sugar and the ground almonds well together; then add, little by little, the whites of the eggs beaten to a froth, until the mixture is a thick paste; add the essence of almonds, mix all thoroughly—and there you are.

Bread

Rye and Corn Meal Bread—Two teacupfuls each of rye flour and corn meal, half a teacupful of molasses, one teaspoonful each of salt and soda. Pour enough boiling water on the corn meal to just moisten it. When cool add sufficient water to make a thin batter. Dissolve half a cake of compressed yeast in a little water, and sift the soda and salt with the rye meal; stir the molasses into the corn meal batter, then the rye meal, etc., and beat thoroughly. Set to rise in a warm place, and when it cracks open, turn it into a greased baking pan, and when light bake in a moderate oven. This amount will make two small loaves or one large loaf. The small loaves will bake in an hour, but the larger one would require nearly two hours.

Steamed Corn and Graham Bread—Two cups of corn meal, two cups of Graham flour, two cups of sour milk, two-thirds of a cup of molasses, one teaspoonful of soda. Steam two and one-half hours.

Plain White Family Bread—One pint of flour and half a pint of good hop yeast; stir these together about five o'clock in the afternoon; at nine put one-half gallon of flour in a tray and put the sponge in the middle of the flour with a piece of lard as large as a walnut. Knead it all with tepid water, in which salt (two tablespoonfuls or more) has been dissolved; work it well, and put it in a jar to rise. Next morning knead it over with a little flour; make it in two loaves, and set in a warm place or oven till ready; then put it to bake, and when it is done wrap it in a coarse towel. If you have no sugar in the yeast you use, stir a large teaspoonful in it before putting in the flour.

Graham Bread—Take a little over a quart of warm water, one-half cupful of brown sugar or molasses, one-fourth cupful of hop yeast, and one and one-half teaspoonfuls of salt. Thicken the water with unbolted flour to a thin