

## HOUSEKEEPERS' DEPARTMENT.

(This department is open to all inquirers desiring information on household topics of any description.)

Mrs. H. F. S.:—To make sour rising, take

1 quart of warm water.	6 table-spoonfuls of yeast.
2 table-spoonfuls of lard.	2 table-spoonfuls of white sugar.
1 tea-spoonful of baking soda.	Enough flour to make a soft dough.

Dissolve the lard in warm water, add the sugar, and when these are well mixed stir in the flour, a little at a time. A quart and a half of flour is usually enough, if of good quality. Then add the yeast and finally the baking soda. Stir vigorously, cover with a warm cloth and let it rise slowly for an hour and a half or two hours. Bread that rises too quickly will be dry and tough.

To make fine rye bread, use

5 pounds of flour.
2 quarts of water.
A piece of sour rising about the size of a small apple.

At night heat the water, put in the sour rising and enough flour to make a thick batter, dust the batter with flour, then cover and set in a warm place to rise over night. In the morning add a little salt and the rest of the flour. Knead well, make one long loaf of the dough, sprinkle the baking board with flour, place the dough on the board and let it rise. Bake for two hours, having the oven very hot.

AMBER:—To prepare potted ham, mince some cold cooked ham, mixing lean and fat together; pound in a mortar, seasoning at the same time with a little cayenne pepper, pounded mace and mustard. Put into a dish, and place in the oven for half an hour; afterward pack it in pots or little stone jars, covering with a layer of clarified butter (lukewarm), tying bladders or paste paper over them. This is convenient for sandwiches. The butter may be used again for basting meat or for making meat-pies.

J. H. S.:—Prepared in the way you mention the dish is known as Prussian cutlets. We append the recipe asked for: Take a pound and a half of lean beef, mutton or veal, three ounces of fat, salt, pepper, a dessert-spoonful of chopped onion and a little grated nutmeg. Chop the meat finely, and thoroughly mix in the other ingredients. Divide it into portions, and press into the shape of cutlets. Stick a little piece of macaroni at the thin end of each, to look like a bone. Brush over with egg and sprinkle with bread-crumbs. Fry in hot fat till a nice brown. Place in a circle on a hot dish, with a garnish of vegetables in the center.

TEN YEARS' SUBSCRIBER:—Sardines with Parmesan cheese are delicious. The best sardines only should be used and they should be carefully taken from the box. Lay them on brown paper until ready to use, in order to extract as much of the oil as possible. Cut strips of bread a little longer and wider than the sardines, removing the crusts. Fry in smoking-hot fat until delicately browned. Drain on brown paper. Lay a sardine on each piece of bread and place in the oven until heated. Sprinkle them with grated Parmesan, garnish with lemon and parsley, and serve.

INQUIRER:—Oyster cocktails are served in ice shells made for this purpose or in large claret glasses. Put five small oysters into each glass. For one dozen plates allow seven tea-spoonfuls each of prepared horse radish, tomato catsup and vinegar, ten tea-spoonfuls of lemon juice and one of Tobasco sauce. Thoroughly mix this dressing and put an equal quantity into each glass. Both oysters and dressing should be very cold.

MARIE:—To make lobster croquettes, proceed as follows: Free the lobster from the shell, and pound the meat together; mix with it a little melted butter and an equal quantity of bread-crumbs and season to taste. Form into balls, roll in egg and bread-crumbs and fry in boiling fat. The croquettes may be eaten hot or cold.

CHEOLE:—Southern fried apples are thus prepared: Cut the apples into thick slices or into eighths. Roll each piece in beaten egg, to which a couple of spoonfuls of milk or water has been added, and then in crumbs, and lightly dredge them with flour. Fry them in plenty of butter until they are tender and a

nice brown. Then arrange them on a hot platter. Pour into the frying pan a little milk and stir until it is boiling; then pour it over the apples, and they are ready to serve.

HOUSEKEEPER:—To make a delicious chestnut stuffing for turkey, shell one quart of large French chestnuts, and cook them in boiling water until the skins are loosened. Remove the brown skins and again put the nuts into boiling water and cook until they are tender. While the nuts are still hot rub them through a very coarse sieve or colander. Mix with the sifted nuts a very few bread-crumbs and two table-spoonfuls of melted butter, and season with salt and pepper. Make the mixture moist with a little sweet cream and fill the turkey, but do not press the stuffing in closely; the bird is then ready to roast.

PATTY:—To fry bananas, peel and split the fruit, put some butter in a pan, and when boiling place the fruit in it. When brown on both sides remove them, place on kitchen paper to drain, sprinkle with powdered sugar and serve very hot.

TO MAKE BURNT ALMONDS take enough fine Jordan almonds to make two pounds when shelled. Place a pound of granulated sugar and half a pint of water in a clean, round-bottomed basin; set the basin over the fire, and stir the sugar with a wooden paddle until dissolved. When the syrup begins to boil, throw in the almonds and stir them gently and continuously with a long-handled wooden paddle over a slow fire until the kernels begin to crack with a slight noise. Remove them immediately from the fire, and stir vigorously with a paddle until the sugar grains to a sand, while each almond retains a coating of sugar. Then throw the almonds into a coarse sieve, and sift all the loose sugar from them, being careful to separate those that stick together; then arrange them in a heap on the sieve and cover them with a flannel or blanket folded several times to keep them warm. Now place the sugar that was sifted from the nuts in a basin and add half a pound more of sugar, about half a pint of water, and a tea-spoonful of red coloring fluid. Boil the syrup until on testing it in cold water a "soft ball" can be formed; then remove the basin from the fire, again throw in the almonds, and stir with the paddle as before. Place the almonds in a sieve and sift off all the loose sugar. A third coating of sugar may be applied in the same way as the second, if very large candies are desired. If preferred, the almonds may be glossed.

## SUNSHINE CAKE:

11 eggs (all of the whites, 4 of the yolks).
1½ cups granulated sugar.
1 tea-spoonful of cream of tartar.
1 cupful of pastry flour.

Beat the eleven whites dry, beat the four yolks until light, and stir them into the whites. Sift the sugar, and add it, mixing lightly but thoroughly. Sift the cream of tartar and the flour together five times, then add it. The beating must be done very lightly with an egg-beater. Turn into an ungreased pan and bake in a moderate oven forty-five minutes.

## SUNSHINE CAKE No. 2:

7 eggs (both yolks and whites).
1 cupful of sugar.
¾ cupfuls of flour.
1 tea-spoonful of cream of tartar.
1 tea-spoonful of lemon juice.
½ tea-spoonful of salt.

Put together in the same way as the preceding recipe, and bake in the same way.

## SUNSHINE CAKE No. 3:

11 eggs—yolks only.	1 cupful of milk.
1 cupful of butter.	3 cupfuls of flour.
2 cupfuls of sugar.	2 tea-spoonfuls of baking powder.

Cream the butter alone, then add the sugar and beat well. Add the milk, and the yolks of the eggs after they have been beaten lightly. Sift the flour three times, add it, stir until perfectly smooth, then add the baking powder and bake in a greased pan forty-five minutes.