

or nutmeg—a very little of either—and be sure and taste to be sure that you do not season it too much; to add is very easy, but to take out seasoning in cooking is a difficult task. Let the liquor just boil; then slip in the oysters, and as soon as they come to a boil, stir well and remove the plate and top crust, and pour them and their gravy into the bake-dish; place the top crust over and return to the oven for five minutes, and send to the table hot.

POTATO SOUP.—Pare your potatoes, slice them (crosswise and) thin, wash and put in a kettle with some cold water. If you have a dozen small potatoes you will need two quart dippers of water and two ounces of salt-pork cut in small pieces. When the potatoes are done, then mix two tablespoonfuls of wheat-flour with a little sweet milk—or cold water will answer—beat well, (so as to have no lumps) put in some pepper and stir into the soup. Let it boil, stirring it meanwhile, and it is done. Some like to put pieces of bread in the soup-dish—a good way to eat bread which is dry.

SAUSAGE DUMPLINGS.—Make a pound of flour and two ounces of dripping, or chopped suet, into a firm paste, by adding just enough water to enable you to knead the whole together. Divide this paste into twelve equal parts, roll each of these out sufficiently large to be able to fold up one pork sausage in it, wet the edge of the paste to fasten the sausage securely in it, and, as you finish off each sausage dumpling, drop it gently into a large enough sauce-pan, containing plenty of boiling water; and when the whole are finished, allow them to boil gently by the side of the fire for one hour, and then take up the dumplings with a spoon free from water, on to a dish, and eat them while they are hot.

TONGUE TOAST.—Take cold boiled tongue, mix it with cream, and to every half pint of the mixture allow the well-beaten yolks of two eggs. Place over the fire, and let it simmer a minute or two. Have ready some nicely-toasted bread; butter it, place on a hot dish, and pour the mixture over. Send to table hot.

TO BOIL RICE.—This is a vegetable that is very seldom prepared properly. Pick over the rice carefully, rinse it well in cold water till it is thoroughly cleansed; drain off the water, then put it in a pot of boiling water, with a little salt. Allow as much as a quart of water to a teacup of rice, as it absorbs the water very much while boiling. Boil it seventeen minutes; then turn the water off very close; set the pot over a few coals, and let it steam fifteen minutes with the lid of the pot off. The

beauty of the rice boiled in this way is, that each kernel stands out by itself, while it is quite tender.

CHEAP SPONGE CAKE.—Beat up four eggs, yolks and whites separate; add to the yolks a teacupful and a half of sugar; beat them together, and add to them four tablespoonfuls of cold water, and one teacup of flour. Stir the flour into the yolks and sugar, then add the whites of the eggs, after they have been beaten to a froth. Lastly, add a teaspoonful of soda, dissolved in water. Flavor with a few drops of essence of vanilla or of lemon. Bake about an hour.

LEMON CHEESE-CAKE.—A quarter of a pound of butter, a quarter of a pound of sugar, a wine-glass of milk or cream, two ounces of sponge-cake, three eggs, the grated rind of one and juice of half a lemon; slice the cake, and pour over it the milk or cream; beat the butter and sugar together, and stir into it; mash the sponge-cake very fine, and add to the above; grate the yellow rind, and squeeze the juice of half a lemon, and stir in. Cover the pie-plates with paste, fill with the mixture, and bake in a moderately hot oven.

DERBY SHORT-CAKE.—Rub half a pound of butter into one pound of flour, and mix one egg, a quarter of a pound of sifted sugar, and as much milk as will make a paste. Roll this out thin, and cut the cakes with any fancy shapes, or the top of a wine-glass. Place on tin plates; strew over with sugar, or cover the top of each with icing, and bake for ten minutes.

BAKED APPLES.—Core some Baldwins, Pippins, or any other fine-flavored tart apple. Sprinkle sugar on the bottom of a deep dish, and set the apples into the dish with two or three on top. Fill the holes with sugar; cover the lower apples with water, and bake one hour. A little cinnamon, nutmeg, or lemon will be an improvement for those who like fruit seasoned.

QUICK MUFFINS.—Two teacups of butter-milk, two tablespoonfuls of melted butter, and four eggs. Thicken with prepared flour.

GLUE.—Break an ounce of glue into small pieces, put it into a tin can with a tightly-fitting top, cover with alcohol, and let it stand for three or four days, when it will be ready for use. In very cold weather it may be necessary to set the glue can into warm water to soften it, so it can be readily applied.