



- essor of Chemistry of the Stevens Institute of Technology.

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[JULY 30 h, 1890.

BAKED POTATOES .- Scrub the potatoeswith a brush ; put them into a hot oven, bake forty-five minutes, or till as soft as a mellow apple; then break the skin to let out the steam, wrap in a napkin and serve immediately.

PEACH PUDDING .- Fill the pudding dish with alternate layers of crumbs, dotted with butter, and sliced and sweetened peaches, having crumbs on top. Pour over custard made of one pint of milk, the yolks of two eggs, and two tablespoonsful of sugar. Steam, and serve with any good sauce.

FOR WASHING RED TABLE LINEN.-Use tepid water with a little powdered borax, which serves to set the colour ; wash the linen separately and quickly, using very little soap ; rinse in tepid water containing a little boiled starch; hang to dry in the shade, and iron when almost dry.

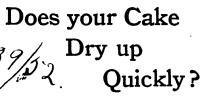
LEMON MERINGUE PIE. - The juice and grated rind of one lemon; one cup sugar; one cup water; a small piece butter, one tablespoonful corn starch. Boil the water, wet the cornstarch with a little cold water and add; when it boils add the sugar, butter and lemon; when it cools add the beaten yolks of two eggs; bake with under crust only. When done add the meringue of the two whites, to which was added slowly while being beaten, two spoons of sugar ; brown lightly.

MASHED POTATOES. - Boiled potatoes, twelve ; scalded milk, one-half cup ; salt, one tablespoonful; butter, one tablespoonful; mash the potatoes with a wire masher as soon as they are boiled, in a hot sauce pan; when fine and light, add the butter and salt; then add the milk gradually, beating well; when all is added, beat with a spoon till very light and white; be sure that the potato is kept hot and that the milk is hot.

FRIED SPRING CHICKEN.—After dressing the chicken, carve it and let it soak an hour or two in salt water. Put enough lard and butter in a frying-pan to almost cover the chicken (about three tablespoonsful), and set it on the stove to heat. Put some flour in a pan, sprinkle it with salt, roll the chicken in the flour, and when the grease is sufficiently hot, put the chicken in it, and let it fry slowly until it is brown on one side, then turn it and let it brown on the other side. When it is thoroughly done take it up and pour out all the grease except enough for gravy.

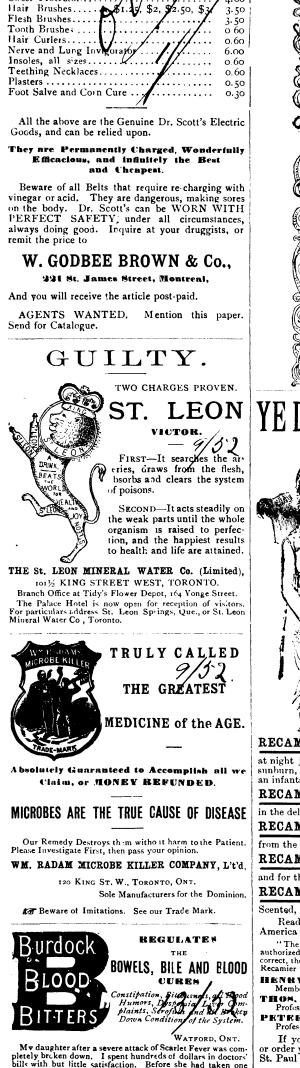
FRICASSEE OF CHICKEN.—Put a thin layer of salt pork (chopped) with a little onion cut fine into a dripping pan and lay the fowl on this after jointing it. Pour in cold water two inches deep, cover with another pan and cook slowly until tender, uncover, increase the heat and turn the chicken often, as one side browns. When all is turned take up and arrange on a hot dish. Add more boiling water to the gravy, a spoonful of butter in two of browned flour, some chopped parsley, pepper, and if needed salt, boil and pour ever fowl.

BOILED POTATOES .- Potatoes twelve; boiling water two quarts ; salt, one teaspoonful ; wash, pare and soak the potatoes in cold water from fifteen minutes to two hours, according to the age of the potatoes; the older the potatoes the longer they should soak; cover with the boiling water and boil fifteen minutes, then add the salt and boil fifteen minutes longer. Pour off every drop of the water and shake over the stove till dry and floury; if they are to stand before serving, cover with a towel.



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