

Sick Room Cookery.

Rice Biscuits.

Two tablespoonfuls of rice flour, three of wheaten flour, two of powdered sugar, a piece of butter the size of a walnut, to be rubbed into the flour, as much boiling milk as will scald the mixture. Beat with the rolling pin till short, roll out very thin, and cut into rounds as large as the top of a tumbler. Bake in a very slow oven.

To make an Oatmeal Custard.

Take two teaspoonfuls of the finest Scotch oatmeal, beat it up into a sufficiency of cold water in a basin to allow it to run freely. Add to it the yolk of a fresh egg, well worked up; have a pint of scalding new milk on the fire, and pour the oatmeal mixture into it, stirring it round with a spoon, so as to incorporate the whole. Add sugar to your taste, and throw in a glass of sherry to the mixture, with a little grated nutmeg. Pour it into a basin, and take it warm in bed. It will be found very grateful and soothing in cases of colds or chills. Some persons scald a little cinnamon in the milk they use for the occasion.

Ginger Snaps.

One cup of butter, one cup of molasses, one large spoonful of soda, the same of ginger, flour to roll out. The thinner this is done the more crispy the cake.

ANOTHER.—One pint of molasses, one teaspoonful of saleratus, two tablespoonfuls of ginger, butter size of an egg, flour enough to make it roll very thin. Cut the cakes with a tin ring and bake quick.

A very nice way of making Bread.

Take one cup of Indian meal, and two of flour; scald with a pint of boiling water. When cool, add two cups of milk, one of yeast, and flour sufficient to mould. The more it is kneaded the better. When risen sufficiently, bake.

The PAIN-KILLER has now been extensively used by the public since 1840. Since which time many inferior remedies thrust upon the community, have failed and been discarded, but this has gained friends by every trial, conferred benefits on the afflicted, they can never forget, and produced cures too numerous and too remarkable to be forgotten.