Lima Beans.—Soak in cold or tepid water until they are soft; cook the same as fresh green beans in the same water, and they will be in every respect the same as fresh beans taken direct from the garden.

Sweet Corn.—Soak in three times its weight in cold water, an hour or more; boil it in the same water without washing about thirty minutes, or until it is tender; season with butter, salt and milk or cream; serve while hot.

Squash and Pumpkin Flour, for pies, custards, etc., is an excellent, delicious and healthful food, and cannot be made by any other process.

Recipe for making Pumpkin or Squash Pie.—Three heaping table-spoonfuls of the flour, with boiling water enough to dissolve it; ½ teaspoon butter; 3 tablespoonfuls of light brown sugar; 1 fresh egg; ¼ teaspoon ginger; ¼ teaspoon cinnamon, mace or nutmeg; milk enough to properly thin it; mix well and bake in a slow oven, if the pumpkin or squash is not ground, cook it same as dried pumpkin; stew it down and force through a cullender and use with the above recipe the same as you would fresh pumpkin, but cook in a quick oven.

STATEMENT OF THE COST AND PROFIT OF ONE SEASON'S WORKING OF ONE OF NO. 3 PACIFIC EVAPORATOR.

ALDEN, Erie Co., N.Y., Feb. 10th, 1880.

Messrs. Tiffany & Curtis:

Gents, —Yours of 2n1 instant at hand, asking for statement of what we had done with the No. 3 Pacific Evaporator, bought of you last September. We append the following summary of the business done:

No. bushels apples bought	6,	755 337
" " evaporated	6,4	118
Average cost of apples per bushel 17 cts. No. pounds made from above 382.79.		
Total received for sale of fruit	\$4,598	00
Total expense for fruit, storage, handling and manufacturing		
Leaving net profit	\$2,609	00

Average number lbs. per bushel, five ninety-six one-hundreths; average cost of drying and preparing per bushel, 11c.

The skins and cores were utilized for vinegar to December 1st, after which time we dried them, and sold them for $3\frac{1}{2}c$. and 4c. per lb. delivered on cars. During the time we dried them, the cores and skins paid all running expenses. Have sold vinegar to the amount of \$138, and have enough on hand to make the amount reach \$200 which added to the profit on apples with the cores and skins will make a total net profit for 1879 of over \$2,800.

ROGERS & BUTLER,

B. S. Butler, Manager.

REPORT

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Your Exhibition

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