

Wet it up with enough warm milk to make a soft dough, and then work in half a pound of butter. Wheat light, mould it into round cakes, or roll it out and cut it with a tumbler.

*Very Nice Rusk*—One pint of milk.

One coffee cup of yeast; (potato is best.)

Four eggs.

Flour enough to make it as thick as you can stir with a spoon.

Let it rise till *very* light, but be *sure* it is not sour: if it is, work in half a tea spoon full of saleratus, dissolved in a wine glass of warm water.

When thus light, work together three quarters of a pound of sugar and nine ounces of butter; add more flour, if needed, to make it stiff enough to mould. Let it rise again, and when *very* light, mould it into small cakes. Bake fifteen minutes in a quick oven, and after taking it out, mix a little milk and sugar, and brush over the rusk while hot, with a small swab of linen tied to a stick, and dry it in the oven. When you have weighed these proportions once, then *measure* the quantity, so as to save the trouble of weighing afterward. Write the measure in your receipt book, lest you forget.

*Potato Biscuit*.—Twelve pared potatoes, boiled soft and mashed fine, and two tea spoons full of salt.

Mix with potatoes milk, add half a tea cup of yeast, and flour enough to mould them into small cakes, then let them stand in buttered pans fifteen minutes before baking.

*Crackers*.—One quart of flour, with two ounces of butter rubbed in.

One tea spoon full of saleratus in a wine glass of warm water.

Half a tea spoonful of salt, and milk enough to roll it out.

Beat it half an hour with a pestel, cut it in thin round cakes, prick them, and set them in the oven when other things are taken out. Let them bake till crisp.

*Hard Biscuit*.—One quart of flour, and half a tea spoonful of salt.

Four great spoonful of butter, rubbed into two-thirds of the flour.

Wet it up with milk till a dough; roll it out again and again, sprinkling on the reserved flour till all is used.—Cut into round cakes, and bake in a quick oven on buttered tins.

*Sour Milk Biscuit*.—A pint and a half of sour milk, or buttermilk.

Two tea spoons full of salt.

Two tea spoons full of saleratus dissolved in four great spoons full of hot water.

Mix the milk in flour till nearly stiff enough to roll, then put in the saleratus, and add more flour. Mould up quickly, and bake immediately.

Shortening for raised biscuit or cake, should always be worked in after it is wet up.

*A good way to use Sour Bread*.—When a batch of bread is sour, let it stand till *very* light and use it to make biscuit for tea or break-fast, thus.

Work into a portion of it, saleratus dissolved in warm water, enough to sweeten it, and a little shortening, and mould it into small biscuits, bake it, and it is uncommonly good. It is so much liked, that some persons allow bread to turn sour for the purpose. Bread can be kept on hand for this use any length of time.

*For a violent Colic Pain in the Side*.—Mix an equal quantity of spirits of lavender, spirit of sal-ammoniac, add Hungary-water; rub it in with a hot hand, and lay a flannel on as hot as you can bear it. Repeat this often.

*For a Consumptive Cough*.—Take half a pound of double-refined sugar, finely beat and sifted, wet this with orange-flower water, and boil it up to a candy height; then stir in an ounce of cassia-cards finely powdered, and use it as with any other candy.

*To Remove Flatulency after Eating*.—Take a spoonful of the following mixture in a little water as soon after eating as convenient; Magnesia, 3 drachms; carbonate of soda, 2 drachms, sal-volatile, 4 drachms; rose water, 7 drachms. Mix, and well shake the bottle before taking a dose.

*To Preserve Flowers in Salt*.—Common salt, 3 pounds; flowers, 10 gallons. Beat them to a paste and preserve it in wide-mouthed jars or bottles. This plan furnishes the perfumer with flowers at any season of the year. The scent is not only much improved, but the flowers rendered more suitable for the purposes of distillation.

*Ointment for the Foot Rot*.—Lard, 1 pound; turpentine, 1 pound; tallow, 1 pound; sulphate of copper (powdered,) 1 pound; rape oil, 1 pound; black resin, 1 pound. Melt, and mix well.