

TEA.

One teaspoon of tea is allowed for each person ; pour on a little boiling water and let come to a boil ; add as much hot water as is necessary.

CHOCOLATE.

Tablespoon chocolate for each person. Pour on boiling water and allow to thicken up ; milk enough to cool ; then stir in well beaten egg and sugar to taste, add milk and boil fifteen or twenty minutes ; flavor with vanilla. Beat whites of eggs and pour over when ready to serve.

WINE WHEY.

One pint sweet milk, boil, and pour sherry wine until it curdles ; then strain and use the whey.

BLACK CURRANT CORDIAL.

Five quarts black currants, two ounces ginger root, one ounce cloves, two ounces stick cinnamon, two ounces allspice, four nutmegs, one teaspoon cayenne pepper. Bruise the currants, the ginger root and cinnamon, add all the other spices except pepper. Put into a thin muslin bag ; put the pepper in another bag ; pour over all one-half gallon whiskey. Let it stand forty-eight hours, stirring occasionally ; strain this off, and put over the currants another half-gallon of whiskey ; stir thoroughly, and strain into the other whiskey ; add to this liquor, four pounds granulated sugar. If too strong dilute with a little water, then bottle.

BOUILLON.

Two pounds lean beef, chopped fine ; pour over it one quart cold water, put it in a porcelain kettle, cover tight, and let it simmer four hours. Strain off the tea and let it cool ; beat the white of one egg and add to the tea ; put it on the stove and stir it until it comes to a boil ; let it boil until it becomes perfectly clear, skimming ; then strain through a fine napkin ; season with salt to taste.

RASPBERRY VINEGAR.

Cut the berries with vinegar ; let them stand forty-eight hours. Strain them through a sieve ; add one pound white sugar to one pint of juice ; boil one-half hour, then bottle. If possible, use half red berries ; they give a richer flavor, and the black ones the color.

For indigestion, liver and kidney complaint use Edison's Absorbent Belt.