

THE HOUSEKEEPER.

German Pancakes.—Sift 3 tablespoonfuls of flour, add a salt spoon of salt and a teaspoonful of pulverized sugar, mix dry; break 4 eggs and beat up white and yolks, and pour flour, salt and sugar into them, stir thoroughly, then last add a quart of milk; take a clean thin frying pan, and use only the best butter, about a tablespoonful will suffice; when the butter is hissing hot, but not brown, pour in the batter; they ought to cook through from the lower side; roll up before serving, and powder with pulverized sugar; serve as hot as possible and eat with lemon juice. If you want to stripe them heat a skewer, and having added sugar outside, apply the hot iron in streaks.

Belle's Fried Cakes.—1 cup sugar, $\frac{1}{2}$ cup of cream, 2 eggs, 1 teaspoonful soda; salt and spice to taste.

Beef a la Mode.—4 pounds round of beef, put in a stew-pan, with $\frac{1}{2}$ teaspoonful of thyme, same of sage, 3 bay leaves, $\frac{1}{4}$ dozen whole cloves, a dozen allspices, $\frac{1}{2}$ teaspoonful of black pepper, and a pinch red pepper, a tablespoonful of salt, a turnip, peeled and cut small, 2 carrots, scraped and cut very small, 2 onions, also chopped, $\frac{1}{2}$ pint of boiling water; stew slowly for 3 hours, then add $\frac{1}{2}$ dozen potatoes, and let it stew an hour more. If, when it is done, the gravy seems thin, add tablespoonful of browned flour.

Puff Pudding.—3 eggs, 3 cups of flour, and 3 of milk; eat with sugar and cream, or with syrup.

Tipsy Squire.— $\frac{1}{2}$ pound sponge cake, blanch $\frac{1}{2}$ pound of almonds, and cut them in four, lengthwise. Stick the pieces of almonds close together in the cake. Place it in the bowl in which it is to be served. Pour over it $\frac{1}{2}$ pint of sherry wine or catawba. Make a custard of 3 pints of milk, 6 eggs, and 4 ounces of pulverized sugar. Beat the eggs with the sugar thoroughly. Boil the milk and pour it into the eggs, strain through a sieve back again into the vessel, when the milk has been boiled, and put it on the fire for five minutes, stirring it until it thickens; when hot, pour it over the cake and serve cold.

Cream Pie.—One pint of cream, white of one egg, one tablespoonful of corn starch; sugar and spice to taste; bake in one crust.

Cure for a Cough.—Ground flax-seed and finest pearl barley, of each 1 heaping tablespoonful; of pulverized licorice-root, 1 heaping teaspoonful; of best loaf-sugar, $\frac{1}{4}$ of a pound; place all in an earthen vessel; pour on 1 quart of boiling water, cover tightly until cool, and drink of it frequently. It should be made fresh every 12 hours.

Mountain Cake.— $\frac{1}{2}$ cup butter, 2 cups sugar, 3 eggs, 3 cups sifted flour, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoonful cream tartar, $\frac{1}{4}$ teaspoonful soda.

Lemon Pudding.—Take 1 lemon; squeeze the juice out and peel the rind very thin; then cut up fine; beat the yolks of 4 fresh eggs to a cream; add 4 ounces of granulated sugar and 4 ounces of fresh butter which has been melted, taking care not to allow it to run to oil; when well mixed add the lemon juice and rind. Line an earthenware or tin baking-shape with rich flake paste, raising the edge with a second row of paste; bake until half cooked, then pour in the pudding and cover to prevent its being browned; a few minutes cooks the pudding.

Delicate Cake.—Whites of 6 eggs, $\frac{1}{2}$ cups white pulverized sugar, $\frac{1}{2}$ cups butter, $\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup corn starch, $\frac{1}{2}$ cup milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda.

Spanish Cream.—3 pints of milk, yolks of 5 eggs, 1 teacup of powdered sugar, 1 ounce gelatine dissolved in the milk on a slow fire; beat the eggs and sugar together and stir in; do not boil; flavor to taste and strain into molds.

Snow Pudding.— $\frac{1}{2}$ box gelatine, pour warm water on it enough to cover it, and let it stand about three minutes, then add 1 pint boiling water to dissolve it; add the juice of 1 lemon, 2 cups sugar; let it stand and cool, beat the whites of 3 eggs to a stiff froth and add to the gelatine, beating all 1 hour; put in a mold; make the custard of the yolks; when taken from the mold, pour the custard around it, or, if you choose, you can trim with jelly.

Beef Soup.—This is for invalids. Take $1\frac{1}{2}$ pounds of lean beef, 1 ounce of rice or barley, pepper and salt, and $1\frac{1}{2}$ pints of cold water; divide the meat into small pieces; put this in a stone jar, covering tightly; then place the jar in a vessel with hot water, and let it remain in the oven for four hours. By uncovering the jar at the end of the cooking you can, of course, very much increase the strength of the soup.

Graham Bread.—1 pint milk, 1 cup sugar, 1 teaspoonful soda, 2 teaspoonfuls cream tartar, enough flour to make it as stiff as cake. Have the tin hot and bake immediately.

Berkshire Rusks.—1 cup sweet milk, 1 cup yeast, 1 cup sugar, 1 cup flour. Set over night. In the morning add $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter rubbed together, 2 eggs, reserving white of 1, beaten to a froth, with little sugar to spread over the top.

Tapioca Cream.—1 quart milk, 2 $\frac{1}{2}$ tablespoonfuls tapioca, 3 eggs; beat the yolks with 1 cup of sugar; put the tapioca in the milk; set on the stove, heat and dissolve, then put in the yolks with the sugar and boil; froth the whites and stir in.

Lincoln Cake.—2 eggs, 2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful cream tartar, 3 cups flour; flavor.

Chocolate Caramels.—1 cup sugar, 1 cup molasses, 1 cup chocolate, $\frac{1}{2}$ cup milk, a piece of butter size of an egg; add chocolate when nearly done.

Hickory-Nut Cake.— $1\frac{1}{2}$ cupfuls of butter, 3 cupfuls of sugar, 1 cupful of milk, 7 cupfuls of sifted flour, 5 eggs, 1 teaspoonful of soda, 2 spoonfuls of cream tartar, 1 quart of hickory-nuts, 1 nutmeg, teaspoonful of cinnamon.

To Renovate Black Goods.—Take one-fifth of a pound of logwood and 1 ounce of saleratus; put in a boiler with 20 gallons of water, cold or hot; stand over the fire, and when boiling hot put in the goods either wet or dry; let stand 20 minutes, moving about occasionally; rinse in cold water until the goods drip clear, and iron immediately. This will be found a most excellent receipt for restoring black goods of any kind that have become rusty or brown—cloth, cashmere, a water-proof, worsted grenadine, or any material that will not cockle in wetting. Press on the wrong side.