HANINGTON'S

PLATING FLUID

gives

coating

of Fine

8

Plate,

German

Silver.

&c.

Perfect

## HOUSEHOLD RECEIPTS.

HARD BISCUIT.—Warm two ounces of butter in as much skimmed milk as will wet a pound of flour sufficiently to make a very stiff paste. Beat it well with a rolling pin, and knead it very smooth. Roll it out thin, and cut it into biscuits. Prick them full of holes with a fork. About six minutes will bake them

Hanington's Silver Plating Fluid gives a coating of pure Silver to Plate, German Silver, etc., and renews worn Silver. Warranted to contain no acid.

PLUM PUDDING SAUCE.—Mix a little pounded lump sugar with some melted butter; add a glass of sherry, a small glass of brandy, and a little nutmeg and lemon-peel grated.

Hanington's Compound Blackberry Cordial cures Cholera and Diarrheea.

A COMMON CHEAP CAKE.—Mix well together one pound and a half of flour, half a pound of butter or clarified lard, four ounces of sugar, and half a grated nutmeg. Make a hole in the middle of the flour, and set a sponge with a tea-cupful of yeast and a little warm milk. When it is well risen, add a little candied lemon or orange peel minced, and one egg well beaten. Mix the whole into a proper consistence with a little warm milk; set it to rise in a warm place, but not close to the fire, and when it has risen bake it. Seeds can be added if they are approved of, and spices or fruit also at pleasure.

HANINGTON'S Toothache Cure Kills Pain instantly.

BATH CARES are very simple, and are suitable for the breakfast or tea table. They are thus made: Mix one pound of fresh butter with a pound of flour, rubbing it well in; then make it into a paste with a gill of yeast and some warm cream. Set it near the fire till it ferments; and when it has well risen make it into cakes, sprinkling in a few carraway seeds if you choose. Form it into cakes about the size of rolls, and bake them on tins.