

RUSSIAN CREAM.

One quart milk, three eggs, one cup sugar, half package Cox's gelatin vanilla or lemon flavoring; if cinnamon is preferred, boil a few sticks in the milk. Dissolve the gelatin in half a pint tepid water; bring it to a warm temperature, but not scalding. Beat the yolks of the eggs and sugar together. Bring the milk to a boil; then add the dissolved gelatin, eggs and sugar, and let it just come to a boiling point, but no more, or it will be too stiff. Beat the whites, and, removing the mixture from the stove, add them to it, flavor, and pour into moulds. If wanted for dinner, prepare the day before, as it requires to stand longer than wine jelly.

TO MAKE ROLLY POLY PUDDING.

Make a good paste, but not too rich; roll thin; spread over with tomato preserve, a small portion at a time, until all is rolled and spread; fasten the ends very securely, so that the preserve will not searh its way out. Then tie securely in your pudding cloth, and boil well. Serve with sweet sauce or cream.

WHITENING IVORY.

Sue L. Gosser has had a present of an organ, and wants to know how to whiten the keys, which are growing yellow. I dare say—Susie—that you have been so careful with that new organ that you have always shut the lid carefully to keep out the dust. In so doing you have shut out the light, and that is why the keys are turning yellow. There are plenty of recipes for whitening ivory, one of which is to wash it with alum-water that has been boiled and allowed to cool. But when I have wanted to bleach any small ivory articles, I have put them into a glass jar and placed the jar in some sunny window, or out on a shed, indefinitely, until the ivory had become white; and I should think if you let the sun shine on your keys occasionally, that it would bleach them.

RAISINS.

The best raisins, and the most of them, come from Spain, Malaga and Valencia being the principal places of export. You know, no doubt, that raisins are dried grapes, and of the finest, largest and sweetest kinds. Our common grapes will not make good raisins, as they dry up all to seeds and skins. The grapes sometimes dry into raisins on the vines, but usually they are picked and dried in part in the sun, and in part by fire heat. Sultana raisins come from Turkey; they are made from a small grape that has no seeds. The same kinds of grapes that grow in Spain grow in the wonderful climate of California, and already large quantities of raisins are made in that State.

PRESERVING CAULIFLOWERS.

A useful hint may occasionally be derived from humble sources; and we lately noticed a plan in a cottager's dwelling of keeping cauliflowers which is not known or practised by every gardener in the country. The owner of the cottage was desirous of having cauliflower for Christmas, and five weeks before cut some close heads, which remained as fresh as ever. These are suspended in a cool pantry, with their stalks or cut parts upwards. The stalks are hollowed out by scooping away the pith, and the cavity in each is filled with water. As this is absorbed or evaporated it is replenished, and the result is that the heads remain as fresh and firm as when cut from the garden. The owner says he has thus preserved cauliflowers for more than two months.

TO PREVENT STARCH FROM STICKING.

For preventing starch from sticking we have found nothing equal to coal oil. One large teaspoonful to a pint of starch is sufficient, but be sure and add before the boiling water is put in, for it is never safe to use an oil-can near the stove. Coal oil is also most excellent for cleaning paint. Rub on with a soft cloth and then go over it with a cloth wet in warm, soapy water. The dirt is easily removed, and the paint left as good as new.

"COUNTRY SAUSAGES."

I send a recipe that I have used for forty years: An equal quantity of fat and lean pork, cut about an inch square. To 10 pounds of meat, 3½ ounces of salt and 1 ounce of pepper; mix well with the meat; then grind it twice through a sausage-grinder. I use whole pepper, and grind it myself, being much better than the ground pepper you buy.

R. G. E.

For 60 pounds of sausage meat, cut fine, add 30 ounces of fine salt, 7 teaspoonfuls of fine ground black pepper, and 2 teacupfuls of finely-sifted sage.

Here is a recipe that has been proved a long time, and is just as good as can be made: For 30 pounds of chopped meat, add 12 ounces of fine salt, 6 ounces of pulverized sage, 4 ounces of black pepper, and 2 ounces of mustard. If you fancy summer savory or sweet marjoram, add it. The mustard prevents the sausage from rising or broiling in the stomach. This makes a seasoning plenty high, and the sausage meat will keep perfectly sweet. For 60 or more pounds of meat, you can double or quadruple the amount of the seasoning in like proportion. I have used this recipe for thirty years, and do not wish for a better one; neither do I believe better can be found.

FARMER'S WIFE.

HORSE RADISH SAUCE.

Grate a quantity of horse-radish, add a pinch of salt and two or three tablespoonfuls of vinegar, then stir in a gill of cream, beaten up with the yolk of an egg.

GRATED APPLE PIE.

Grate four large apples, add one egg and one-half tablespoonful of melted butter, one-half cup of milk, sugar to taste, salt and nutmeg. No upper crust. If desired, the whites of the eggs may be saved for meringue.—Mrs. J. L. H. E.

BROILED SALMON.

Slices from a fresh salmon, well scalded, cleansed and wiped; two ounces of butter, melted; one teaspoonful of flour; one saltspoonful of salt. Melt the butter smoothly, thicken it with flour, add the salt, and roll the salmon well in it; make a very clear fire, take a perfectly clean gridiron, and broil carefully. Time, ten minutes.

GRAHAM PUDDING.

One and one-half coffee cups of Graham flour, one-half cup of molasses, one cup of chopped suet, one-half cup sweet milk, one egg, one even teaspoonful soda, one-half cup stoned raisins, one-half cup currants, one teaspoonful cloves, one teaspoonful cinnamon, one-quarter of a nutmeg. Steam two and a half hours.—Mrs. J. L. H. E.

GINGERBREAD.

Mix thoroughly with five cups of flour three heaping teaspoonfuls of Baking Powder, add two cups molasses, one cup butter, one cup sugar, one cup sweet milk, four eggs, two tablespoonfuls ground ginger, the same of cinnamon and cloves, one nutmeg. Bake immediately after mixing.

ROUND STEAK STUFFED.

Take a steak weighing two or three pounds, spread over it a layer of stuffing made of bread crumbs and beef suet, in equal quantities, seasoned with sweet herbs, and mixed together with a couple of eggs. Roll this up and tie it, sprinkle salt over the top and bake it, basting often. Serve with tomato sauce around it. Make a gravy of the drippings, season well, and pour it over the meat when served. Carve by slicing neatly of the end of the roll.

THE SECRET OF BEAUTY.—The secret of beauty is health. Those who desire to be beautiful should do all they can to restore their health if they have lost it, or to keep it if they have it still. No one can lay down specific rules for other people in these matters. The work which one may do, the rest he must take, his baths, his diet, his exercise, are matters for individual consideration, but they must be carefully thought of and never neglected. As a rule, when a person feels well he looks well, and when he looks ill he feels ill. There are times when one can guess, without looking in the glass, that the eyes are dull and the skin is mottled. This is not a case for something in a pretty bottle from the perfumer's, or for a lotion that advertisements praise so highly. To have a fresh complexion and bright eyes, even to have white hands and a graceful figure, you must be well. Health and the happiness which comes with it are the true secrets of beauty.

BAD MANAGEMENT.—More housekeepers injure themselves by bad management of their work than by the work itself. For example, many hurt themselves unnecessarily by lifting wash-tubs or wash-boilers half full of water. It takes longer, of course, to dip water out of a tub than to carry it away, but it pays in the long run; and what kind of forethought is there in setting a wash-boiler on the floor, filling it with water and then lifting it on the stove? One such exertion of strength hurts a person more than a week's steady work.

Canaries.

Says a writer:—In this way I answer the question of "How I had such luck with birds?" Simply by allowing the birds to attend to their own affairs, and by letting them understand that their mistress would never harm them. Also by accustoming them to plenty of light, and air, and company, rather than, as recommended in books, keeping the cage in a dark room, for fear of frightening the birds. Make just half the fuss directed in bird-books over the matter, and you will have double the success in raising birds. Never give sugar, but all the red pepper they want. It is the best thing for them. And if your bird feels hoarse at any time put a piece of fat salt pork in the cage, and see how the little fellow will enjoy it, and listen for the result. Give him flax seed once in a while, and if he appears dumpy occasionally, give a diet of bread and butter, with red pepper sprinkled in.

Keep Borax in the House.

Having long used borax for various domestic and hygienic purposes, I have come to regard it as a necessity. Housekeepers who do not use it have something yet to learn concerning a very convenient and useful article. In the laundry it is economical, as it saves both labor and soap, and is really cheaper than the latter. For blankets and other large articles it is especially valuable, and in all cases the use of a little borax will save half the labor when articles are much soiled. It is perfectly effectual in driving away red ants, cockroaches, etc., if sprinkled around on pantry shelves, or put in small quantities on paper and placed in the runways of the insects.

Borax is also of great value for toilet uses. For removing dandruff and cleansing the hair it is unequalled. It is also a good remedy for rough face and chapped hands. Its application to wounds, sores, bruises, sprains, etc., proves very salutary, and is often the only remedy required, even in severe cases. Indeed, borax is one of the best remedies for many ailments in our whole hygiene, and for that reason alone should be kept ready for use when wanted.

There are many other uses for borax which I need not specify, but those I have mentioned are alone enough to satisfy any family of the value of the article, and to all such, as well as those who do not understand its properties, I repeat, "Keep borax in the house."—A HOUSEKEEPER, in N. Y. Advocate.

Pumpkin Pies.

We generally have them made of squash at our house, but always call them pumpkin; it sounds so much better. Squash is a dreadful name, and the man who invented it ought to have had big Hubbard hurled at his head, as Ichabod Crane was served with a pumpkin in the Legend of Sleepy Hollow. But pumpkin is altogether a different word, whether it adorns a bill of fare, is woven into poetry, as Whittier did it in the charming verses which we published a few weeks ago, or is flattened into "pu-n-n-kin," as genial Robert Collyer does it. It is one of the old-fashioned vegetables, that held its own among upstart rivals for a hundred years. Precious little help has the pumpkin had from the propagating gardeners who are so intent on improving nature's production in other fields! The pumpkin is the same honest homespun, self-made sort of vegetable vagabond it was when it straggled through the corn-fields and dotted the autumn landscape with spots of golden color, in the pioneer days when luxuries were not necessities and wants were few. They pretend to say that the quality has deteriorated, like some strains of blood in men whose heads this useful vegetable has most uncharitably been made to symbolize, and that the flesh is white and poor compared with what it was in former years. Yet this may be merely the croak of the old-time worshippers.

But whether made true to name, or of squash—sh, a pumpkin pie, if rightly made, is a thing of beauty and a joy—while it lasts. We know there is an attempt made by certain super-civilized writers—of the sort who order for dinner, "a little tea-ah and toast, waitah, and a chicken's wing"—to make abstinence from pie a test of refinement. Some of them haven't gastric juice enough to digest anything but a weak wash of some sort; but others are just putting on airs. We wouldn't trust some of the fellows who make a virtue of abhorring pie alone with a whole one behind the kitchen door—even at eleven o'clock at night.

But to return to our pies. As we have said be-