

THE HOUSEHOLD.

The Editors in present to answer all questions on matters connected with our department.

(Specially prepared for The Post and True Witness.)

TO RESTORE CRAPES.

Skin milk and water, with a little bit of flour in it, made boiling hot, will restore black crapes. If boiled and pulled dry it will look as good as new.

PREVENTING MOLD.

Mold can be prevented from forming on fruit jellies by covering a little paraffin over the top, which when cold, will harden the solid cake, which will easily remove when desired.

FRUIT CAKE.

One cup each of butter, sugar and molasses, three cups of flour, four eggs, one-half cup of milk, one-half pound each of raisins and currants, one-fourth pound of citron, one-teaspoonful each of cloves and cinnamon with one-teaspoonful of nutmeg or two teaspoonfuls of baking powder.

APPLES AS MEDICINE.

Apples stewed and sweetened are pleasant to the taste, cooling, nutritious and laxative, far superior in many cases to the abominable doses of salts and oils usually given in fever and other diseases. Raw apples and dried apples stewed are better for constipation than liver pills.

SWEET OAKS.

Half cup of sugar, half cup of butter, two eggs, half cup of water, one and one-half cups prepared flour, one cupful hickory nut kernels fried in fat of shell and dredged in flour. Cream the butter and sugar, add the yolk of the eggs, the water and flour and the white. Let stand, stir in the nuts. Bake in small tins and let it cool.

TO STORE RAISINS.

Pour boiling water over them and let them stand five or ten minutes. Drain and rub each raisin between the thumb and finger till the seeds come out clean. Dry the raisins before using, and rub them in flour before putting into cake, to prevent them sinking to the bottom. If chopped, flour should be scattered over them to prevent their adhering together.

BROWN BETTY.

Cover the bottom and sides of a well-buttered pudding dish with bread crumbs. Fill the dish with layers of chopped apple and crumbs, sprinkling each layer with common sugar and lumps of butter. Keep the dish high, for the apples will sink. Muster with a little cold water, cover with a buttered plate and bake three-quarters of an hour, if the dish is large. Take off the cover and brown quickly. Serve warm with bacon sauce.

CHOCOLATE CAKE.

To one cup of grated chocolate add three-tablespoonfuls of sugar and five-tablespoonfuls of sweet milk; and one-tablespoonful of vanilla. Melt and keep warm. Pour on one-half cup of sugar and one-half a cup of butter, beat together, add three well-beaten eggs and two-thirds of a cup of sweet milk, put in the chocolate mixture with three cups of flour and one-and-a-half spoonfuls of baking powder. Ice with white icing when baked.

SHOULDER OF VEAL.

A shoulder of veal may be made an epicurean dish. Strip the skin off the shoulder, lace it at each end; lard the veal with fat of bacon. The process of larding is used to give flavor and richness to dry meats, such as veal, turkey, rabbit, pheasant, etc. All that is required is a larding needle, which can be bought at any house furnishing store, and some fat bacon.

Add a seasoning of sweet herbs, mace, lemon-peel, chopped fine, pepper and salt; replace the skin, place in a steaming dish, and stew till tender; chop also a lettuce or some spinach, with a tablespoonful of vinegar, also, an onion and parsley; stew the with butter; add to touch when tender some of the gravy and bits of bacon stew altogether for a short time; lift up the skin of the shoulder and place the bacon under and over; return the skin on the bacon under and over; return the bacon before, brown it in the oven, and serve hot with gravy in the dish.

MOLASSES BISCUITS.

One pound of salted flour, six ounces of good butter (or suet) freed from strings and powdered lard, two-tablespoonfuls of baking powder, and one-tablespoonful of salt. Make up the dough with a lit of water, pick up lightly into balls and boil for twenty minutes in equal quantities of molasses and water. Drop them in as soon as the mixture boils.

HOW TO BOIL COFFEE.

If you pour boiling water on ground coffee he will beasted out hot in a dry tea-cup not, and then don't let it boil, but draw, in a hot place, and you will have excellent coffee. A cupful of unground coffee ground and prepared in this way, should make a quart of strong black coffee. Bitterness comes from boiling, Dr. Caracta says, and we all know that it leaves does. Pounding the coffee in a little iron ricer that is only used for the purpose is so much better than grinding that those who can try it will not care to go back to the old method. A French physician recommends that your infusion or "drawing" of coffee should stand all day and then be filtered through a cup sieve, pouring two-tablespoonfuls of the coffee to each breakfast cup of tea.

SWEED DUFF.

Cut the beef into inch-square pieces; flavor each; cut a small cube, a small turnip, and a large onion into slices, put the fat you trimmed off in a deep spider or saucerman; let it get very hot, lay in the vegetables, and cover and leave it to brown (not burn), stirring occasionally. When they are all nicely browned, pour over them a pint of boiling water, and lay in the meat; put with it a moderate teaspoonful of salt and one-half teaspoonful of pepper, with two or three coarse stalks of celery, if you have them, cut fine. Let all stew very gently for two hours at least, or until the meat is quite tender, but remember, if it has boiled or stewed fast, it will never be that, nor would it if you made your stew of tenderloin, skin free from fat and nerve.

The following is another specimen of the New York Freeman's "Dinners for Friday":

MENU (FOR FRIDAY).

Cream Celery Soup.
Fricasseed eggs.
Boiled Whiting.
Stewed Turnips.
Mashed Potatoes.
Fried Salsify.
Cottage Pudding.
Black Coffee.

MASHER POTATOES.

Peel potatoes and boil until tender, mash with fork in the dish in which they were cooked, use salt, butter, and milk to taste.

CREAM CELERY SOUP.

Take a pint of milk, six stalks of celery, two-tablespoonfuls of corn starch, four-tablespoonfuls of butter, a small piece of mace and a shred of onion. Boil the celery in a

pint of water for half an hour, wash the celery in the water, put milk on to boil with the onion, mace, pepper and a teaspoonful of salt, mix butter and corn starch, smooth, and pour into the boiling milk; strain the celery into milk and take out the onion; cook two minutes and serve.

FRICASSEED EGGS.

Boil half a dozen eggs five minutes, dip them in cold water, shell them, cut in thick slices and lay them upon hot toast. Put a point of milk; mix together a teaspoonful of cornstarch with one of butter, and stir these with the milk so as to make a smooth sauce; add a dash of pepper and salt and pour over the eggs. Serve at once.

BOILED WHITING.

Materials—As many whiting as will be needed; cold water sufficient to cover fish; about two ounces of salt.

Process—Clean the fish and lay them in a fish kettle or stewpan, in the salt and water. As soon as the water boils add a little cold water and simmer for five or ten minutes according to the size of the fish. When done, serve on flat fish with a strainer, and garnish with parsley.

STEAMED TURNIPS.

Choose a quart of small turnips, even size; peel them; boil them ten minutes in well-boiled boiling water; draw them; put them into a frying pan with sufficient butter to prevent burning; brown them; stir in a tablespoonful of flour; cover them with hot water; add a palatable seasoning of salt and pepper, and stew them gently until tender. Put them over the fire with a little butter and a slight sprinkling of sugar; add salt and pepper, and boiling water enough to cover them, and gently stew them until tender; serve them hot.

FRIED SALADY.

Scrape the roots well and lay in cold water twenty minutes. Boil until tender, drain and mash into a smooth paste, taking out the woody fibers. Moisten with milk, and for every cupful of saladify add an egg and a teaspoonful of butter. Beat the egg well. Put them over the fire with a little butter and a slight sprinkling of sugar; add salt and pepper, and boiling water enough to cover them, and gently stew them until tender; serve them hot.

COFFEE PUDDING.

Scrape the roots well and lay in cold water twenty minutes. Boil until tender, drain and mash into a smooth paste, taking out the woody fibers. Moisten with milk, and for every cupful of saladify add an egg and a teaspoonful of butter. Beat the egg well. Make into cakes, flour and fry brown.

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ROUGH ON RABBITS.

New York, Feb. 15.—There has just been tried in this city for the first time the experiment of transferring the eye of a living rabbit to that of a living human being, viz.: Charles A. Williams, city editor of the Minneapolis Tribune. Dr. C. H. May, of this city, performed the operation on February 1, assisted by Dr. Grinnell, Dr. Wilmer of Minot's Soda hospital, hair a dozen medical students and a professional nurse. On the second day, when the bandages were removed, there was observable a slight haziness upon the cornea of the rabbit's eye, and the fourth day Williams was able to see his eyes naturally and simultaneously, proving that muscular attachment had been perfect. On the evening of the eighth day there was a slight discoloration and moisture on the bandage, which indicated a rupture of the cornea. This enlarged, and on the next day all the coloring matter of the iris ran out. Nothing was left then but to remove the rabbit's eye, and Williams will in a few days have a glass eye put in and go home.

SAUCE FOR PUDDING.

One large tablespoonful of butter, one cup of sugar, one-half cup of milk. Rub the butter and sugar to cream, add milk by degrees. Grate over nutmeg.

BLACK COFFEE.

Java and Mocha. Pour boiling water on the coffee. Cover the coffee pot at once and set aside for a few minutes. Do not let the coffee boil. Serve in small cups.

CONSUMPTION CURED.

An old physician, retired from practice, having had placed in his hands by an East India missionary the formula of a simple vegetable remedy for the speedy and permanent cure of Consumption, Bronchiitis, Cough, Asthma and all throat and lung affections, also a positive and radical remedy for Nervous Debility and all Nervous Complaints, after having tested its won'torative powers in thousands of cases, has felt it his duty to make it known to his suffering fellow-men. Actuated by this motive and a desire to relieve human suffering, I will send free of charge to all who desire it, this recipe in German, French or English, with full directions for preparing and using. Send by addressing stamp, naming this paper, W. A. NOYES, 149 Power's Block, Rochester, N.Y.

centres restricted the output of products and a better home and export demand have made pork brisket and lard active, with prices closing at \$14.25 per barrel, and Western ham at \$7.20, against \$14 and \$7.01 respectively on the 11th instant. Coffees declined under heavy speculative dealings about 30 per cent until yesterday, when there was a reaction of 40 points on options and 10 on spot. Increased Brazilian receipts and decreased interior demand assisted. Though latest cables reiterate short crop estimates there is little or no change in sugar prices. The market is waiting, and while refiners are buying moderately it is not unlikely that they will fair stocks. Special advice to Bradstreet's report the Louisiana sugar cane two months ahead of last year and a foot high. The acreage has been increased and several factories are being established. Western tobacco at New York is active on large sales at steady quotations. Petroleum prices are low and irregular. Exports this year have declined about 250,000 barrels, and Russia's efforts to compete in the United Kingdom and on the continent are reported to have yielded her control of 8 per cent. of the petroleum consumed in Europe out of Russia. Cotton goods are active, and standard fabrics are firm at higher figures. Prints are slower to move. Woolens move slowly at last year's rates. Wool is steady and quiet, and more in buyers' favor than for many weeks.

THE REPORTS OF FAILURES.

Buffalo, N.Y.—The reports of failures are as follows:—

THIS LAST

week, week, 1886 1885 1884

United States... 244 237 214 213

Canada..... 35 30 26 24

January 1 to February 18:—

1887. 1886. 1885. 1884

United States... 1,979 2,093 2,057 2,123

Canada..... 196 192 217

DR. F. J. BROWN

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