

*Cookies.*—One cupful of butter, two cupful of sugar, four eggs, two table-spoonful of sour milk, and one tea-spoonful of saleratus, dissolved in the milk. Do not work them stiff, only so as to roll. Bake in a moderate oven. When half done, stew them with grated loaf sugar.

*Crullers.*—One cupful of sugar, one cupful of milk, half a cupful of butter, two table-spoonful of cream (if not too thick and rich, if rich, one table-spoonful is sufficient), two beaten eggs, and one tea-spoonful of saleratus. Work well, but not stiff—only so as to roll. Fry fast.

*Rice Pudding, with or without Raisins.*—One pint of cooked rice, one pint of milk, one tea-spoonful of salt, and the yolks of four eggs. Bake till done; then add the whites of the eggs, beaten to a froth, with four table-spoonful of sugar. Bake again five minutes. Serve with liquid sauce.

*Brown Bread without Yeast.*—One quart of Indian meal, one pint of white or brown flour, one tea-spoonful of salt, one-half a cupful of molasses, and one tea-spoonful of soda, dissolved in warm water, stirred into one quart of milk, warmed. Beat all together into a batter, and bake slowly two hours.

*Indian Meal Puffs.*—Into one quart of boiling milk stir eight table-spoonful of meal, and four spoonful of sugar. Boil five minutes, stirring constantly. When cool, add six well-beaten eggs. Bake in buttered cups half an hour. Try them with a little butter and maple molasses, and see if they are not good.

*Ginger Nuts.*—Ten cupful of flour, three cupful of molasses, one cupful of melted butter or pork gravy (it is good half and half), one cupful of sour cream, two table-spoonful of saleratus, dissolved in half a cupful of warm water, and one table-spoonful of ginger. Make soft as can be rolled, and bake quick. This keeps well.

*Drop Biscuit.*—One quart of sifted flour, one tea-spoonful of salt, one beaten egg, one small tea-spoonful of soda, dissolved in a little hot water, one cupful of cream, two cupful of sour milk, or buttermilk, and a spoonful or two of white sugar. Stir thoroughly to a thick batter. Drop with a spoon on buttered tins. Bake in a quick oven.

*Rabbits and Racoons* can be made excellent by dressing nicely, and soaking over night in a plenty of cold water. Then parboil in fresh water; then boil in a second water, with some salt and saleratus. When tender, take out to cool; then cut off the fat, and cut the meat into nice slices. Then heat some butter in a frying-pan, place in the slices, sprinkle on salt and pepper, and fry slowly till a delicate brown. This way of preparing them removes all the wild taste, making the meat perfectly sweet, tender and nutritious. By trying and straining the fat, you have a nice, white oil.

*CALIFORNIA CABBAGE.*—At the last State Fair of California a cabbage was exhibited that weighed fifty-three pounds. That was beaten, however, by a beet which was exhibited last year, at 42 pounds weight and then replanted, and grew to 115 pounds.

*MULCH THE MELON GROUND.*—All ground where melons are planted should be mulched before the vines begin to run. You may use old hay or straw, or fresh cut grass, or, if convenient, small bushes, such as willow, hazle, or any others that will lay down flat. Cucumbers are as much better bushing as peas.