

SELECTED RECIPES.

CURRENT JELLY.—Pick fine red, but long ripe, currants from the stem; bruise them, and strain the juice from a quart at a time through a thin muslin; wring it gently to get all the liquid; put a pound of white sugar to each pound of juice; stir it until it is all dissolved; set it over a gentle fire; let it become hot, and boil for fifteen minutes; then try it by taking a spoonful into a saucer; when cold, cover it with tissue paper as directed. Glass should be tempered by keeping it in warm water for a short time before pouring any hot liquid into it, otherwise it will crack.

To make currant jelly without boiling, press the juice from the currants and strain it; to every pint put a pound of fine white sugar; mix them together, until the sugar is dissolved; then put it in jars, seal them, and expose them to a hot sun for two or three days.

CANNING FRUIT.—Mrs. Powers, of Oswego county, N. Y., gives the following plain directions: "I will suppose cans are all ready. I prefer cans with glass covers. I scald the fruit in a large tin pan, with juice or water to cover it. Put half a tea-cup of cold water into every can, and fill up with hot water; put the covers and rubbers also into hot water. Now empty a can and fill full with hot fruit, and then another. Let them stand open till the hand can be held upon them without burning. As soon as filled, cut writing-paper the size of the can, one for each, and when cool slip one over the fruit entirely, and fill up the can on top of the paper with boiling juice, and seal at once. The papers keep the fruit from rising to the top of the liquid. There is no use of setting cans in water to heat them, or of putting them into quilted bags: it is too troublesome. I let the fruit shrink, and then fill up to the cover as close as possible. Ladies must be governed by their own common sense."

To PICKLE GHERKINS.—Keep them in strong brine till they are yellow, then take them out and turn on hot spiced vinegar,

and keep them in a warm place until they turn green; then turn off the vinegar and add a fresh supply of hot spiced vinegar.

MINUTE PUDDING.—For a small family, take one quart of sweet milk, heat to a boiling, add a table-spoonful of salt, then stir in common flour, sprinkling with the hand as for a hasty pudding, stirring rapidly until the flour is well mixed with the milk. To be eaten with butter and molasses. It may be improved by adding one or two beaten eggs on removing from the fire, in which case less flour should be used.

SNOW-PUDDING.—The juice of three lemons, one cup of white sugar, whites of three eggs, half package of gelatine. Let the gelatine stand half an hour in a pint of cold water, then throw off that and add a pint of boiling water. Beat the egg and sugar well, then add the lemon-juice and gelatine, and beat till it looks like snow.

PLAIN PUDDING.—One quart of milk, five table-spoonfuls of maizena, four ounces of sugar, heat the milk and sugar to boiling, then add the maizena, it having previously been well dissolved in a part of the milk cold, boil two or three minutes, stirring it briskly; flavor to taste and pour the pudding into moulds; when cold, turn it out and serve with cold stewed fruit, preserves, or jellies, as a sauce.

BERWICK SPONGE-CAKE.—Beat six eggs two minutes, add three cups of sugar and beat five minutes; two cups of flour with two teaspoons of cream of tartar, and beat two minutes; one cup of water, with a teaspoon of soda, and beat one minute; add a little salt, the grated peel and half the juice of a lemon, and two more cups of flour, beating all together another minute. Observe the time exactly, and bake in rather deep pans.

To SWEEP CARPETS.—Much-used carpets are often swept with a wet broom, to prevent dust from rising; a better way is to sprinkle paper, tear to shreds, and scatter over the carpet; when sweeping, the paper rolls up and takes the dust with it.