

## SOAP MAKING.

There is often much inconvenience felt by families for want of a knowledge of this simple process. There are two particulars to be noticed, viz. the strength and purity of the ley, and the purity of the grease from salt. To make ley pure from carbonic acid, (which is often that which prevents it from dissolving the fat,) there should be about a peck of fresh burnt lime, or double that quantity of slacked lime put in the bottom of the cask, or tub before the dry ashes are put in. When all is thus prepared, soak the ashes with water for a few days, but not so much as to make it run—then pour about a gallon of hot water every hour or so, until the strength of the ashes is exhausted. If the ley is strong enough it will float an egg, or potatoe, leaving about the size of a shilling above the surface—if too strong it will float half out—if too weak under the surface. To correct this add either more fresh ashes, or more water to the ley. To prepare your grease boil it in a quantity of water by itself, and when cold it is clean—pure—and ready for use. Take this now and put it into a large kettle over a hot fire and melt it stirring it well with a round stick flattened at the end—allow about *three pounds* of grease to every *pail-full* of ley, and let the ley be put in by degrees, stirring it well (and always one way) till both are thoroughly mixed. Then moderate the fire, and boil slowly and steadily all day, till it becomes thick and ropy, stirring it occasionally. A small quantity of old soap put in will make it “set” more rapidly. If not boiled enough it will turn again to ley. If the fat disappears in boiling add more, as some should be seen on the surface when making. If there is too much it can easily be skimmed off. As it boils continue to fill up with ley till the soap becomes of a proper thickness. If the ley is too strong it will not unite with the grease, in which case weak ley should be added. Try the soap now and then by putting a little in a dish to cool in the open air. When done put in tubs or buckets in the cellar to cool, and when cold, empty into your barrel and keep in a dry place, and stir frequently with a stick the first three or four days.

If you intend making two kettles of soap, reserve one-half of your strongest ley for the second kettle. Soap is always mildest when the ley is quite saturated with grease.

To make **HARD SOAP** all that is necessary is to add common salt to clear Soft Soap when boiling until it begins to curdle—then let it cool, when the hard soap on the top may be taken off—cleaned at the bottom, and cut into bars.

**Potatoe Cheeses.**—Take a sufficient quantity of potatoes, boil them, peel, mash them and reduce them to a paste. Turn a bowl of milk with rennet enough to give you a quantity of sweet curds equal to the potatoe paste. Mix both well together. Season it with salt, pepper, and powdered spice. Divide the mass into little cheeses, to which you may give a variety of forms, wrap them first in paper, and then in hay, and put them on a shelf to dry. They become delicious in time.