

DOMESTIC.

PEACH CAKES.—Peach short cake is as good as strawberry, if you only think so, as the dry-goods salesman said when he offered blue cashmere to the woman who asked for green; and sliced peaches between layers of cake, especially if eaten with whipped cream.

SALMON PATTIES.—Cut cold cooked salmon into dice. Heat about a pint of the dice in half a pint of cream or Dutch sauce. Season to taste with Cayenne pepper and salt. Fill the shells and serve. Cold cooked fish of any kind may be made into patties in this way.

POTATO CROQUETTES.—The proportion of butter or beef drippings in potato croquettes is an ounce to a half pound; add a very little flour and an egg and make up into balls. If one choose to take the trouble, the potato may be rolled out, cut into cakes and baked, but a very quick oven is required, and the fried cakes are more likely to be good.

SQUASH.—Squash is much nicer if a little flour be added to it while cooking. Cut it into small pieces, boil until tender and run through a colander; add a piece of butter, little cream, some flour which has been mixed smooth in milk and thoroughly cooked, and boil again, and just before taking from the fire stir in the well beaten yolks of two eggs.

STEWED TOMATOES. Pour boiling water over six or eight large tomatoes to remove the skin, and then cut them into a saucepan. When they begin to boil pour away a little of the juice; add a small piece of butter, pepper, salt, and a very little sugar. Let them cook for about fifteen minutes, stirring in well the seasoning. Some add a few bread or cracker crumbs.

WHITE SOUP.—Boil in salted water four large or six small potatoes till soft enough to mash fine, add one well beaten egg, a pinch of celery salt, a pint of boiling hot milk and a teacup of boiling hot water with a piece of butter as large as a small egg. Stir the soup until perfectly smooth, strain through a sieve, add a little pinch of white pepper and serve at once.

CORNSTARCH PUDDING.—A light and very delicate pudding is made by beating six tablespoonfuls of cornstarch with six eggs, a half a teaspoonful of oil, a quart and a pint of sweet milk, sugaring according to suit your taste. Heat the milk and cornstarch in the cornstarch, etc., gradually. It is quickly made, and if served with vanilla flavored cream is delicious.

TOMATO SOUP.—A delicious tomato soup is made by frying some bits of beef and ham in a saucepan with a lump of butter and a small onion sliced. Take a quart can of tomatoes, or a dozen fresh ones (medium or small-sized), add a coffee cup of stock, and then put the meat in with it and boil; season with pepper and salt. This may be strained or not; of course it is in better taste to strain it; if the soup seems too thin after it is strained, put it back on the stove, add a tablespoonful of flour rubbed smooth in cold water, and let the soup simmer gently for half an hour.

LEMON-CREAM PIE.—A lemon-cream pie may be baked with two crusts. To one glass or cup of milk allow one tablespoonful of corn starch, the yolks of three eggs, one cup of sugar, the juice and grated rind of a lemon, or after grating the lemon peel, chop the rest of the lemon quite fine; the whites of the eggs should be beaten stiff and added to the rest just before putting it in the oven.

GINGER BISCUITS.—One pound of flour, half a pound of crushed loaf sugar, a teaspoonful of carbonate of soda, and a good tablespoonful of ground ginger. Mix all the dry ingredients together first, and then rub in half a pound of butter. Beat two eggs well, and make a stiff paste; roll out on a floured board, and cut the paste into small cakes. Bake for half an hour in rather a quick oven.

HACK.—A pretty and very economical dish may be made by finely mincing the remains of any cold meat, adding to it bread crumbs to half its weight, and flavored by herbs and a wineglassful of strong Liebig's essence, or good stock. Place these ingredients in a small basin, and pour over it sufficient gelatine to nearly cover it. Steam for an hour, stand it to cool, and then turn out. Garnish with slightly colored aspic jelly, beaten fine with a fork.

A DELICIOUS DISH.—A delicious summer refreshment, the material of which has puzzled many partaking of it, may be made by fresh buttermilk, tying it up in a thick cloth and hanging till the thin part drips away, leaving the remainder about the consistency of custard; stir into it sugar and raspberry jam or jelly; if you want to improve it add fresh cream, but it is good without. The French use the same material, making it stiffer, like cream cheese, and call it by the same name, *fromage de la creme*, serving it with cream and sugar.—*Rural Press*.

BUTTERMILK TEACAKES.—Two pounds of flour, one and-a-half teaspoonfuls of baking powder, one-eighth ounce bicarbonate of soda, and a pinch of salt; mix into a firm dough with buttermilk, which should be sour, although not rancid. A few currants and a little white sugar can be added if sweet teacakes are wanted. Or, take half a pound of flour, as much carbonate of soda as will lie on a quarter of a dollar, double that quantity of cream of tartar, and a pinch of salt; make a stiff dough with buttermilk, knead lightly, and roll about half an inch thick; bake in round cakes.

SMOKING BROILED MEAT. There is smoking and smoking—smoking that produces a detestable flavor, and smoking that produces no mischief at all beyond appearances. The flame of an ordinary coal fire is due to the distillation and combustion of tarry vapors. If such a flame strikes a comparatively cool surface like that of the meat, it will condense and deposit thereon a film of crude coal tar and coal naphtha, most nauseous and rather mischievous; but, if the flame be that which is caused by the combustion of its own fat, the deposit on a mutton-chop will be a little mutton-oil, on a beefsteak a little beef-oil, more or less blackened by mutton-carbon or beef-carbon. But these oils and carbons, says the *Popular Science Monthly*, have no other flavor than that of cooked mutton and cooked beef; therefore they are perfectly innocent, in spite of their guilty black appearances.