

All About Summer Dinners—Receipts for Dainty Dishes.

The dinner in summer should be a much lighter, more dainty meal than in winter. Let the cloth be pure white damask, with little color displayed in the decorations, except in that furnished by the flowers. Little Neck clams are, of course, particularly nice to introduce the soup, which should be a clear consommé or a delicate cream soup. The heavy English soups, like calf's head and oxtail, belong to the winter table. Mulligatawny is an Indian soup, which belongs to summer, and is properly served with a chicken or game dinner. Most varieties of fish are only in season in summer. The greater part of the fish sold in the winter is refrigerated, and cannot be compared in flavor with perfectly fresh fish, for no refrigerated food loses as much by being frozen as fish. Heavy, hot roasts of beef or mutton may often be discarded on a warm summer's day for broiled lamb-chops served with maître d'hôtel butter; or for fried chicken or broiled cutlets; or for a delicately crisp roast of spring lamb with mint sauce.

Curries belong to summer, and they offer an agreeable change to the appetite, which has become jaded by a monotonous winter diet. A bottle of curry-powder should be purchased at the beginning of each summer season to insure it's being fresh; as it costs but 25 cents a bottle it is no great extravagance to throw out what has been left over from the previous year, and is probably stale. Chicken and veal are the most suitable meats for a curry, but lamb and some varieties of fish are also delicious prepared in this way. Fricassées of lamb, chicken and veal are always welcome summer meals.

As a rule the diet should be more vegetarian in summer than in cold weather, when the green herbs, roots and fruits of the earth are in perfection. Wise gardeners arrange the sowing of their crops so that there is a continuous supply of fresh, tender green peas and corn and other choice vegetables from the first picking till the frost appears. It is a little more difficult to insure tender salad greens. Nothing grown for this purpose in the heat of midsummer is ever so crisp and delicious as the lettuce and other plants that spring out of the cool earth in early spring. They are nature's own purifiers of the blood, which has become clogged with the heavy meat diet of winter. Lettuce that grows in a head is not as much cultivated throughout the country as it should be, though it can always be had in Boston, New York and other large markets. The heart leaves of this lettuce make the most delicious salad greens. The dark green leaves that grow on the outside of the head, like the green leaves of cabbage, should be thrown away with the stalk, as they are not fit for salad. Only the bleached head, which is crispy and cream white, is used.

There is no excuse for heavy desserts in summer. Light batter puddings are almost the only hot pudding suitable for warm weather. The variety of cold custards, iced desserts and creams are so large that there is no excuse for greasy, rich pies and puddings. Good housekeepers need not be reminded that perfectly ripe fruit is to be served in perfection ice cold, but never iced.

—New York Tribune.

Recipes.

HOP BEER—Two handfuls of hops, two pail-

fuls of cold water, one pint of malt; boil five minutes, then strain it; if very bitter, add cold water; put in half a pint of yeast, one pint of molasses; put it in a keg to ferment, and next day it may be drunk.

STEWED SMALL FRUIT—Persons with whom many of the small fruits, especially currants and strawberries, disagree when eaten raw, can eat them with impunity if they are stewed. Allow from one-quarter to one-half pound of sugar to each pound of fruit, according to its acidity, and stew only until done. This is an excellent way to prepare fruit for children.

BERRY FRITTERS—Mix a batter of one cup of flour, one-half teaspoonful of baking-powder, a pinch of salt, two eggs, one tablespoonful of olive oil or melted butter. Sift the flour, salt and powder together; add the oil, the eggs, well beaten, and the milk. The batter should be of a consistency that it will run in a continuous stream. Mix any berries with this—whortleberries, blackberries, raspberries, etc.—in the proportion of one cupful of berries to one and a half of batter. Drop in tablespoonfuls in hot lard, and fry a light brown. Serve with sugar or sauce.

CHICKEN SOUP WITH CREAM—Three pints of the water in which a chicken has been boiled, with all fat removed, one pint of rich cream, four eggs, one cupful of bread-crumbs, salt, pepper and celery salt. Heat the water to the boiling point. Boil the eggs twenty-five minutes and mash the yolk with the bread crumbs which should be softened in a little milk. Heat the cream to near boiling, stir it gradually into the eggs and crumbs, pour the mixture into the chicken water and boil five minutes. Season to taste with salt, pepper and celery salt, and a little onion, if preferred. Toasted crackers may be added.

BUTTER, a gill of vinegar, and a gill of water. Put the butter in a crockery dish on the stove, and when it is melted stir into it a teaspoonful of flour, add a pinch of grated nutmeg, salt, pepper, some parsley, then the fish. Pour over it the vinegar and water, and put in a moderately-heated oven, where it should remain till done. Serve in the dish in which it is cooked.

PICKLED PEACHES—One quart of good vinegar to three pounds of sugar. This will be enough for a peck of peaches. Boil the skin stick five or six cloves in each peach and boil a dozen or so at a time till all are tender. Take out with a fork, lay in a jar. When all are done, strain the vinegar over them.

TOMATO PICKLE—Slice thin a peck of full-grown green tomatoes. Pour over them vinegar enough to cover, and add, for each quart of vinegar, of whole spices an ounce of the following: pepper, cloves, allspice; two ounces white mustard seed, and two onions chopped fine. Boil all together one minute, and set away to cool. In a week it will be ready for use. This is an old and well-tried recipe.

Beating the Gas Company.

A business man in this city has found a new use for the electric light. After he closes up for the night he takes his books, pen, and ink and, seating himself on a nail keg under the arc light, proceeds to post up his accounts, thus saving the cost of gas and at the same time enjoying the cool breeze out of door—if there is any.—Middlesex Mercury.

TURKEY PATTIES—Mince part of the breast fine, season with salt, nutmeg, grated lemon, white pepper and a little butter warmed; fill the patties and bake.

VEAL SAUSAGE—Chop half a pound of lean veal and fat bacon very fine; add sage, salt, pepper and allspice to taste; beat well, roll into balls, flatten and fry them.

BROILED VENISON—Cut thin slices, mix stale bread crumbs with pepper and salt, egg the slices, dip into the seasoned bread; broil over a clear fire. Serve with a gravy sauce.

MIRADES—Four eggs beaten very light, one cup of butter, two teaspoonfuls of baking powder, and only flour enough to roll out; roll thin, cut in squares, and fry in hot lard. Excellent coffee cakes.

CORN STARCH AND EGG OMELETS—Four eggs well beaten; two tablespoonfuls corn starch, mixed with a half-cupful of milk; add pepper and salt to taste, and fry in hot lard.

BROILED HAM—Should the ham be very salty, soak the slices to be used in warm water, letting it remain about twenty minutes before broiling. Then take out, wipe dry, and broil on a gridiron, turning often; season with pepper and butter.

COFFEE CAKE—One cup of butter, one cup of sugar, one cup of molasses, one cup of cold coffee, four or five cups of flour, one pound of raisins (only one and one half cups are necessary). Put the raisins in the coffee; spice to taste.

LIVER HASH—Boil a calf's liver till it will crumble. Drain it, and cut it in small pieces. Strain the water in which it was boiled, and thicken it with a piece of butter rolled in flour. Pepper and salt; and a few herbs must be added, and the mixture boiled up. Put the liver on a deep dish with the finely grated crumbs of a stale loaf—about half as much bread as liver. Set the dish in the oven five minutes, pour on the gravy, and serve hot.

BREAKFAST ROLLS—To one pound flour allow one ounce of butter, one egg, a teaspoonful of baking powder, and sweet milk enough to make a soft dough. Rub the butter and flour well together, add the egg, beaten till light, a pinch of salt, and the milk, till a soft dough is mixed. Let it stand two hours to rise. When light, knead very little, form into rolls and bake in a quick oven.

APPLE FRITTERS—Make a smooth batter of half a pound of flour, three eggs, and half a pint of sweet milk; Cut a dozen large, juicy apples into slices, after peeling and coring them. Throw the slices in the batter. Have ready a pan of equal parts of lard and butter, boiling hot. Take the batter up in a ladle, allowing a slice of apple to each fritter. Fry brown, drain a moment, and serve with powdered sugar and nutmeg.

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