

Scientific and Useful.

JELLY CAKE.—Large tea cup white sugar; one teaspoonful butter; one cup of cream; two teaspoonfuls cream of tartar; one teaspoonful of soda; whites of two eggs.

GLOSS ON LINEN.—Mix a little powdered borax in hot water and let it cool; then pour it, with a few drops of turpentine, into the water. Put the starched things through a machine or mangle, and iron immediately.

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TOMATO SOUP.—Six tomatoes peeled and sliced; pour over them one quart of boiling water, half teaspoonful of soda; when it stops foaming, add one pint of sweet milk and season as for oysters, with butter, pepper, salt, and a little rolled cracker. Serve as soon as it boils.

TO BOIL SALT BEEF.—Put it over the fire in cold water, and let it come to a boil slowly. Skim it well. If very salt, turn off this water and add fresh; then let it simmer or boil slowly for four hours, if a large piece. That which is not eaten hot should have a weight put upon it to press it while cooling; this will make it cut smooth when cold.

CRANBERRY ROLL.—Stew a quart of cranberries in just water enough to keep them from burning. Make very sweet, strain and cool. Make a paste, and when the cranberry is cold spread it on the paste an inch thick. Roll it, tie it close in a flannel cloth. boil two hours and serve with a sweet sauce. Stewed apples or other fruit may be used in the same way.

A DANISH PUDDING.—Squeeze three quarts of currants through a cloth, and add water until it makes four quarts of juice. Put this over the fire, with two pounds of sugar; cinnamon and lemon to the taste; skim it well, and, when boiling, add a scant pound of the finest sago. As soon as the latter is transparent and jellies, pour it into moulds. When cold serve with cream.

RICE CHICKEN PIE.—Cover the bottom of a pudding-dish with slices of boiled ham; cut up a broiled chicken, and nearly fill the dish; pour in gravy or melted butter to fill the dish; add chopped onions if you like, or a little curry powder, which is better; then add boiled rice to fill all the interstices and to cover the top thick. Bake it for one-half or three-quarters of an hour.

MUTTON HARICOT.—Lay a number of chops in a hot pan with a very little butter or dripping, until they are brown, turning them so as to brown both sides. This will only take a few minutes, as you do not want to cook them through. Drop them into boiling water deep enough to cover them, slice two carrots and throw in; cover closely. While stewing, brown half a sliced onion in the pan the chops were fried in. Add this to the stew, with pepper and salt.

POTATO PUFF.—Potato puff may be made with yesterday's cold mashed potatoes. Take three cups of potatoes, two tablespoonfuls of butter, six tablespoonfuls of cream. Melt the butter, add the cream, and then the potatoes. Turn the mixture into a bowl, and beat till very light. Add the yolks of two eggs, then the beaten whites. Pat in a baking dish and set in an oven hot enough to brown it quickly. Or you may drop the mixture on a sheet of iron in spoonfuls, and get more brown crust.

TREATING RANCID BUTTER.—A way that has never been known to fail is to cut the butter into pieces about a pound each, wrap each piece separately in clean white cloth, then enclose all in a nice white bag or large cloth, and bury the whole a foot or more in the ground, the deeper the better. After a week or two, according to the rancidness of the butter, unearth, wash carefully, re-salt, and it will be found to be sweet and wholesome. I have so treated butter which was too rancid for cooking, and when put upon the table after such treatment, it could not be told from fresh butter.

VEAL loaf furnishes a good relish for supper. Take two pounds of veal and chop it very fine, about as if for mincemeat; two coffee cups of fine bread crumbs, two eggs well beaten, a teaspoonful of salt with black pepper mixed with it, a little sifted sage, or any other leaf you choose, and a lump of butter to suit your taste. Beat these all together in the chopping-bowl, and put in an earthen pudding-dish, well-buttered; press it down very hard. Bake in a hot oven for an hour. Let it get perfectly cold before you attempt to cut it; then it will be possible to cut it in thin slices.

CAULIFLOWER AND TOMATOES.—Pick

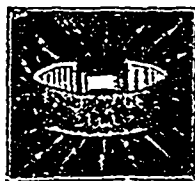
out all the green leaves from a cauliflower and cut off the stalk close. Put it stalk upward into a saucepan full of boiling water, with salt and a piece of butter; let it boil (not too fast) till done. Take it up carefully and put it on a sieve to drain. Mix a pinch of flour and a piece of butter in a saucepan; add a bottle of French tomato sauce, and pepper and salt to taste. Mix well, and when the sauce is quite hot stir in a yolk of egg beaten up with a little cold water, and strained. Pour the sauce on a dish, and place the cauliflower in the middle.

IRONING LACES, MUSLINS, AND SILKS.—Fine soft articles, such as need no polishing, as lace and muslins, should be ironed on a soft ironing-blanket with a soft, fine, ironing-sheet. All such articles, after a careful sprinkling, must be rolled up smoothly, and unrolled one at a time. Laces, of course, are to be carefully brought into shape, and all the edge or purling pulled out like new. In ironing silks, cover them over with paper or fine cotton, and use only a moderately heated iron, taking care that the iron does not touch the silk at all, or it will make the silk look glossy, and show that it has been ironed. Any white article, if scorched slightly, can be in part restored, so far as looks go; but any scorching injures the fabric.

HINTS ABOUT FROSTING.—A little cream of tartar mixed with the sugar of which you are to make boiled frosting will improve the frosting greatly; it will harden at once, and you will be spared all anxiety in the matter. A good rule for making this kind of frosting is this: Two cups and a half of sugar, two-thirds of a cup of water; boil until it candies—that is, until it will drop from the spoon in threads, or will harden in cold water. Then add the whites of three eggs beaten to a stiff froth; stir it briskly for a few minutes, till it is perfectly smooth, then add the juice of one lemon. This quantity will be enough to put between the layers of medium-sized cake, and will also frost the top and sides. If you wish to frost the top and sides only, one cup of sugar and one egg will be enough.

CLEAN OUT YOUR CELLARS.—A young farmer, in the Boston Journal, gives this bit of sensible advice to housekeepers on the farm: "Take one day down cellar to throw out and carry away all dirt, rotten wood, decaying vegetables and other accumulations" that have gathered there; brush down cobwebs, and with a bucket of lime give the walls and ceiling a good coat of whitewash. No matter if you don't understand the business; no matter if you have not got a white-wash brush; take an old broom that the good wife has worn out, and spread it on thick and strong. It will sweeten up the air in the cellar, the parlour and the bed chambers (if your cellar is like the ordinary farm-house cellars), and it may save your family from the affliction of fevers, diphtheria and doctors. While the lime is about, you might as well give the inside of the hen-house a coat of it. It will be a good thing for the fowls if you do."

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