

a wound made in the beet, the best of its juices will be lost in boiling. Drop the beets into boiling water, with a handful of salt. Most cooks take beets from the boiling kettle and place them in cold water, for the ease with which the skin peels off. This should never be done, as they part with one-half their flavor. When taken from the pot, let them drain, then peel and slice them, butter, pepper and salt them, or pour good vinegar over them, which many prefer.

Cucumbers.—Who ever heard of cooking a cucumber? we hear our readers exclaim! Try it; and then tell your neighbors how well a poor man may live in this country. Take the cucumber just as it begins to turn yellow, peel and slice it into salt and water; drop it into cold water, and boil until tender. Season with salt and pepper—mix with batter and fry. Few can tell it from egg plant.

English Peas.—Green peas to be good must be young, and of quick growth; after shelling, drop them into boiling water, with a little salt; there should be but just enough water to cover the peas; twenty minutes boiling will cook them. Just before taking up, add a lump of sweet butter, with pepper and salt to taste; cook them in brass or porcelain.

Squash.—The early bush and crookneck, are only fit to cook when very young. Cut the stem and flower ends off, and drop into boiling water; when done, take up and drain through a colander, then with a wooden spatula mash until the mass is perfect jelly. Now add sweet butter, salt, and pepper, and serve up for the table. Marrow squashes should be split open, the seeds taken out, the skin taken off, and dropped into boiling water. When done, take up and mash; add sweet butter, salt and pepper; break three or four eggs into the mass, stir it well; place it in a shallow dish and bake it. Should the squash prove dry, a little sweet milk may be used to moisten it. Cooked in this way, it will prove what its name imports—*marrow*, indeed.

Spinage.—This is one of the most delicious of the whole tribe of the *greens* family. Wash the leaves carefully, and drop them into boiling water, in which there has been a little salt put; ten or fifteen minutes will be enough to cook them. When done, take up and drain through a colander. Now season with butter, pepper and salt, and lay over some slices of toasted bread, and serve up for the table.

Salsify or Vegetable Oyster.—Wash the roots perfectly clean, and drop them into boiling water; when done, take up and mash; add sweet milk and flour sufficient to make a batter. Season with salt and pepper, and such other condiments as the oyster requires, and fry in butter. Another way in which they are very delicious is, to grate the root on as fine a grater as it will pass through; add sweet milk just enough to cover it, and boil; when done, add flour enough to make a batter; season with salt and pepper; break two or three eggs in, and stir the whole together; fry in butter or very sweet lard, and the resemblance to oysters is complete.

Irish Potatoes.—There are many ways to cook this vegetable to make it delicious, and yet our hotels seldom have them fit to eat upon their tables. An Irish potatoe, to be good, must be mealy when boiled. To secure this, select good potatoes, wash them clean, cut the skin from both ends, drop them into boiling

water, with a handful of salt; the moment a fork will penetrate them freely, turn the water all off, and let them steam until dry. Take up hot and send to the table. Those left over dinner, may be sliced and fried. Salt them well and fry brown. Another method of cooking the potato is, to peel and slice them raw; let them soak in cold water two hours before cooking, to extract the bitterness. Now boil in salt and water; when nearly done, turn off the water, substitute sweet milk, add a lump of butter, with black pepper, and serve up for the table. Another way of cooking the potato, is to make it into bread. Boil the potatoes, skin and mash them by hand; add sweet milk, and one-half flour, stir it well, season with salt and butter, turn into deep dishes and bake.

Vegetable Seasoners.—Parsley, celery, thyme, sage, onions, garlic and other seasoners, should not be put into soups or stews until the soup is nearly done; chop fine, and put in five minutes before the soup is taken from the fire.

HINTS FOR HOUSEWIVES.

FURNITURE POLISH.—An equal mixture of sweet oil and vinegar. This must be used constantly, and the furniture afterwards well rubbed with a chamoe leather. This is an excellent polish for mahogany. Furniture cream for polishing wood, is made with two ounces of pearl-ash, one gallon of soft water, one pound of bees-wax, a quarter of a pound of soap. Boil until dissolved, spread it with a painter's brush, and polish off with a leather.

TO IRON VELVET.—Having ripped the velvet apart, damp each piece separately, and holding it tightly in both hands, stretch it before the fire, the wrong side of the velvet being towards the fire. This will remove the creases, and give the surface of the material a fresh and new appearance. Velvet cannot be ironed on a table, for, when spread out on a hard substance, the iron will not go smoothly over the pile.

APPLE JAM.—Pare and core the best eating apples as for jelly. Put them in a pan with water enough to cover them, and boil over a clear and brisk fire till they can be reduced to a mush. To every pound of pared apple, weighed before boiling, add after boiling, one pound fine, sifted sugar. Agitate well while hot, and after adding the sugar, and when reduced to a jam, place it in pots, and set away for use. The better the apples are, the better will be the jam.

BOLOGNA SAUSAGES.—The following is a Montgomery County Housekeeper's Recipe for making Bologna Sausages. There is one satisfaction in using your own manufacture of this article—you know what kind of *meat* they are composed of.

Chop ten pounds of the round of beef very fine, cut two pounds of the fat of fresh pork in the same manner; add quarter ounce of cloves, quarter ounce of mace, pounded very fine, two and a half ounces black pepper. Mix all well together and let it lay over night; then stuff it tight in heavy muslin bags, and lay them four or five days in pickle; after which drain them, smoke them a week, and hang them up where they will dry.—*T., in the Germantown Tel.*