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**EXCELLENT WHITE CAKE.**—Two cups of granulated sugar beaten to a cream with a scant cup of butter, then add a third of a cup of sweet milk, the whites of eight eggs beaten to a stiff froth, and three and a half teacupfuls of sifted flour, with two teacupfuls of yeast powder mixed with it. Flavour and bake in a moderate oven.

**NORWICH CAKE.**—One pound sultanas, one pound brown sugar, one-half pound butter, one pound flour, five eggs, half pint milk, a small teaspoonful carbonate soda, two oz. ground ginger, one oz. mixed spice, two oz. mixed peel; melt the butter with the milk; when cold mix all together; having beaten the eggs for ten minutes, bake nearly four hours in a well-buttered tin.

**CANNED PEACHES.**—Make a syrup of six pints of water and seven pounds of sugar. Do not boil down; merely dissolve the sugar. Peel and halve the fruit—I prefer the late, yellow peach—fill glass cans, cover with the cooled syrup, lay on the tops but do not tighten, set into a boiler of cold water, bring to the boiling point, note the time and boil twenty minutes. Remove and make airtight.

**RHUBARB JELLY.**—Take some rhubarb, wipe it with a clean white cloth, peel it and cut it into pieces an inch long. To each pound of rhubarb add three-quarters of a pound white sugar. Put it to boil for about ten minutes, or until the juice is well drawn. Strain it into a preserving pan, let it boil quickly until it clings to the spoon, skim it and put into jam pots or moulds. The quickest way to know if it will set is to drop a little on a plate to cool.

**TO CLEAN LACE AND MUSLIN CURTAINS.**—Carefully wash and boil them in soap and water, and well rinse in warm water. Pour some boiling water on a tablespoonful of chloride of lime, and the same quantity of soda; mix well; add the remainder of two pailfuls of hot water and put the curtains in letting them lie all night to bleach. Now wash them well in clear water, then again in warm soap and water, and finally in clear water with some blue in it. Stiffen them when dry with very stiff starch, mixed with some wax, and while wet strain them to dry.

**TOMATO CATSUP.**—Wash and wipe (this to prevent the addition of any liquid) one bushel of just ripe tomatoes, cut into pieces, and put over the fire to heat. When cooked sufficiently to strain put through a fine sieve. Allow two ounces each of whole black pepper cloves and allspice—then tie in a thin muslin bag—add one ounce each of ground mace and cinnamon, a teaspoonful of cayenne pepper and a cupful and a half of salt, stirring the ground spices into the tomatoes. Boil until reduced a little more than one-third. I cannot specify the time required to boil down, because it varies with the quality of the tomatoes. When cold, bottle and tie down the corks.

**HOW TO DETECT POISON IVY.**—The poison ivy and the innocuous kind differ in one particular, which is too easy of remembrance to be overlooked by any one who is enough interested in the brilliant hued leaves of autumn to care for gathering them—the leaves of the former grow in clusters of three and those of the latter in fives. As somebody has suggested in a juvenile story book, every child should be taught to associate the five leaves in a cluster with the fingers on the human hand, and given to understand that when these numbers agree, they can be brought into contact with perfect safety. It may spare our readers no little suffering to bear this point in mind during their October rambles in the fields.

**JOHN BOLDIN'S PRIZE RECIPE FOR SALAD.**—From six or eight coss (or cabbage) lettuces remove outer and coarse leaves and strip from remaining ones the good part. The pieces should be two and one-half to three inches long, and may be broken up, but not cut; then wash them and let them remain about half an hour in water. Rinse in second water, place in a napkin and swing till dry. For dressing, take the yolks of two hard-boiled eggs, crush them to paste in bowl, adding one-half tablespoonful French vinegar, three mustard-spoons mustard, one salt-spoon salt and beat up well together; then add, by degrees, six to eight tablespoonfuls of Lucca or Provence oil, one of vinegar, and when thoroughly mixed, a little tarragon finely chopped, a dessert-spoon coarse white pepper, as pepper in powder irritates the palate. When all is well mixed, place the salad in it and turn over and over, thoroughly and patiently, till there remains not one drop of liquid at bottom of the bowl. Put the white of the eggs in slices on the top and serve shortly after it is mixed.