

HOUSEKEEPERS' DEPARTMENT.

(This department is open to all inquirers desiring information on household topics of any description.)

Gossamer:—The following process is said to restore to a waterproof its original softness: Dissolve a tea-spoonful of best gray lime in half a pailful of water, wipe the cloak well with a soft cloth wrung loosely out of this mixture, hang to dry, and repeat the operation in two hours.

F. H. B.:—Eight rounded tea-spoonfuls of flour, sugar or butter or two gills of any liquid are equal to a cupful. Pretzels are made of stiff dough, which is formed into rolls about as thick as the finger and then twisted into various shapes, the most familiar being a pattern suggesting a bow-knot. They are liberally sprinkled with salt while wet, after which they are thrown into concentrated lye until of a rich brown tint, and then baked hard in an oven.

M. A. R.:—Beer bottles with rubber corks are most convenient for catsup, but strong bottles with ordinary corks will also answer. Having soaked the corks well in boiling water, drive them into the bottles as far as possible, and pour a thin coating of melted sealing-wax over the top of each bottle and cork.

M. R.:—Excellent ginger-snaps may be made by the following recipe:

2 cupfuls of molasses.	1 tea-spoonful of soda.
1 " " butter or lard.	1 " " ginger.

Heat all until melted, and then add barely enough flour to admit of rolling the dough out. Shape the cakes, and bake in a quick oven.

J. F. M.:—To make four large loaves of bread with compressed yeast, use the following ingredients:

1 quart of boiling water.	3 large potatoes.
About seven pints of flour.	$\frac{1}{2}$ of a cake of yeast.
1 table-spoonful of salt.	

Cook the potatoes for thirty minutes, and drain well; mash them, pour the boiling water over them, and set away to cool. When lukewarm, add the dissolved yeast-cake and three quarts of the flour, beating the flour in with a spoon. Cover the bowl with a cloth and then with a board, and let its contents rise over night. In the morning add the salt and half the remainder of the flour, the rest of the flour being used for kneading the bread. Turn the dough out on the board, and knead it for twenty minutes; then return it to the bowl, cover, and let it rise to double its original size. Shape into loaves, moulding them smoothly; and when they also have risen to double their original size, bake for an hour. The addition of a table-spoonful of sugar and one of lard or butter will improve the bread for some tastes; if used, they should be worked in with the salt when the bread is kneaded.

Mrs. K. K.:—For sponge ginger bread, use the following:

1 cupful of sour milk.	2 eggs.
1 " " molasses.	$1\frac{1}{2}$ tea-spoonful of saleratus.
$\frac{1}{2}$ " " butter.	1 table-spoonful of ginger.

Flour to make as thick as pound cake.

Warm the butter, molasses and ginger, then add the milk, flour and saleratus, and bake as quickly as possible.

Mrs. M. E. M.:—To make plain crackers, proceed as follows: Rub two ounces of butter or lard into a quart of flour, and add a tea-spoonful of saleratus in a wine-glassful of warm water, half a tea-spoonful of salt, and milk enough to make a dough that can be rolled out. Beat well, roll thin, and cut into round cakes, pricking them with a sharp fork. Then bake until crisp. A recipe for layer cake appeared in the Housekeepers' Department of the October DELINEATOR. Rusty stoves can be cleaned by washing with kerosene and rubbing vigorously with plenty of stove polish.

JENNIE:—Use the following ingredients for sponge-cake:

3 eggs.	$1\frac{1}{2}$ tea-spoonful of baking-powder.
$1\frac{1}{2}$ cupful of sugar.	2 " " lemon or vanilla extract.
$1\frac{1}{2}$ " " flour.	$\frac{1}{2}$ cupful of boiling water.

Beat lightly the whites and yolks of the eggs separately: then place them together, and beat again. Sift in the sugar, a little at a time, and add the flavoring, and the flour, into which the baking-powder has been stirred. Beat all well together, and at the very last stir in the hot water. Bake in one loaf in a well buttered tin for three-quarters of an hour. Break for serving.

Mrs. A. R. B. asks for a recipe for pickling mushrooms.

Mrs. L. A. B.:—A good silver polish for shirts may be made thus: Take an ounce each of isinglass and borax, a tea-spoonful of white glue, and two tea-spoonfuls of white of egg. Cook all well in two quarts of fine starch. Starch the shirts in this, let them dry, and before ironing apply some of the starch to the bosoms and cuffs with a cloth until the parts are well dampened. Iron at once with a hot glossing iron.

E. G. P.:—We have never heard of "branburys" Do you mean "banburys?"

J. E. C.:—The toughness of your angel cake was doubtless due to the fact that you did not beat the eggs to the proper consistency. They should be beaten so stiff that they will "stand alone."

OLD SUBSCRIBER:—Proceed as follows to restore black silk: To a suitable quantity of ox-gall add enough boiling water to make it warm. Dip a clean sponge into the liquid and rub the silk well on both sides; squeeze it out thoroughly, and repeat the application. Rinse the silk in clear water, and change the water until the fabric is perfectly clean. Dry the silk in the open air, and then dip the sponge in glue-water and rub it on the wrong side. Pin the silk upon a table, and let it dry before a fire.

L. and MARTHA:—Sufficiently explicit directions for making elderberry and grape wine would be too lengthy to give in this department; you will find them and many other recipes of a kindred nature in "The Perfect Art of Canning and Preserving," published by us at 6d. or 15 cents.

TYBEE:—The probable cause of your preserves turning to sugar is that too much sugar was used or else that they were boiled too long. To make candied chestnuts: First remove the shells and inner husks from boiled chestnuts, and dry the kernels thoroughly. Then throw them into hot syrup that is ready to candy, drain, let them dry, and then dip them again.

F. R. S.:—Cider may be preserved sweet for years by putting it up in air-tight cans after the manner of preserving fruit. It should first be allowed to settle and then be racked off from the dregs, but it should be canned before fermentation sets in.

K. B.:—An excellent stale-bread stuffing may be made thus:

1 cupful of grated bread-crumbs.	1 table-spoonful of butter.
$\frac{1}{2}$ " " milk.	1 tea-spoonful of salt.
1 table-spoonful of chopped onion.	$\frac{1}{4}$ " " pepper.

Add the seasoning and butter to the crumbs, and beat in the milk.

YOUNG TRAPPER:—To deodorize skunk skins, hold them over a fire made with red cedar boughs, and sprinkle with chloride of lime; or wrap in green hemlock boughs and leave for twenty-four hours.

ENGLISH HOME-BREWED BEER:—Mrs. George Styles, of Union City, Mich., has kindly favored us with the following recipe for English home-brewed beer: Measure four tea-cupfuls of brown sugar, four table-spoonfuls of ground ginger and a two-quart basin full of fresh hops. Place the hops and ginger together, cover well with water, using three or four quarts, and boil for an hour. Then strain, pour the liquor into a kettle, add half a cupful of molasses, and boil for half an hour. Put the hops, ginger and sugar in a crock holding four gallons, pour in the hot liquor, fill the crock with water, and add a cupful of yeast. Set the liquid in a warm place for eight or ten hours to ferment. Then skim, and bottle, tying the corks securely. Beer bottles with rubber corks are best for the purpose. In two days the beverage will be ready for use. Be careful in opening, as the beer will be "heady." Beer made in this way will keep all the year round.

SCHUCHER:—To restore velvet or plush that has been crushed, hold the material wrong side downward in the steam arising from boiling water, until the pile rises.

TORSY:—To wash a black lace veil: Add hot water to bullock's gall until the liquid is as warm as the hand can bear, and perfume with a little musk. Pass the veil through this liquid, squeezing but not rubbing it; and rinse it through two cold waters, tingeing the second with a little blue. When the veil is dry place it in a stiffening made by pouring boiling water on a very small piece of glue; then squeeze it out, and stretch and clap it. Pin it very evenly on a linen cloth, and when dry, iron it on the wrong side, first stretching a linen cloth over the ironing blanket.