

GENERAL-RULES, to be observed in boiling meats, &c. 20, for putting butter and sugar into pastes, 34

GINGERBREAD, soft, 39, soft, with fruit, 39, sugar, 40, hard, 40, orange, 40

GRUEL, of grits, oatmeal, or Indian meal, 64

GREASE-SPOTS, to take off, 71

GRASS, to kill in the seams of flags, 71

GLOVES, to die or stain, 96

HAMS, a good pickle for, 87, to boil, 20, to keep through the summer, 88

ICE-CREAM, 45

ICING, for cakes, 45

INSECTS, best methods for destroying, 73,

INK, red, for marking linen, 98

JELLY, apple, 46, 48, currant, 57, new method, to make, 77

JAM, raspberry, 46

KETCHUP, excellent, keep a long time, 93

LEACH, to put up, 63

LARD, to try, 61

ROAST-MEAT, 24

ROAST-MEAT, to prevent, 79, furs to preserve from, 87