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drive me crazy, yet I find myself using them. He is ruining me every way. But, Charley, see here now. I have a notion of trying to get you into the house, where we can, at least, see each other oftener, and some good may come of it."

"Then in one of two ways I die. Either your father sacrifices me, or I kill myself trying to talk to him."

"Now, Charley, be serious. Talking to him has not killed me. Several times recently I have heard him say—for you know, as I have told you, he has the most aggravating way of thinking aloud—'If I only had a deaf man, a very deaf one—if fortune would only send me such a one!' I don't know what he wants with one, but I propose to find out. You shall be his deaf man."

"But I am not deaf, and you see it is a deaf one whom he wants."

"But can you not pretend to be?"

"I might; but would it be fair?"

Oh, Charley, are you going to make me try to persuade you to be near me?"

"No, no; I am convinced already," replied Charley, gaining a kiss by his surrender.

The deceit determined upon, a few min-

MISCELLANY.

CAKE MAKING

CORN STARCH CAKE. Two coffee cups pulverized sugar, threefourths cup butter, cup corn starch dissolved in a cup of sweet milk, two cups
flour, whites of seven eggs, two teaspoons
cream tartar, teaspoon soda mixed thoroughly with the flour; cream butter and
sugar, add starch and milk, then add the
whites and flour gradually until all is used.
Flavour with lemon or rose. COFFEE CAKE,

Two cups brown sugar, one of butter. one of molasses, one of strong coffee as pre-pared for table, four eggs, one teaspoon saleratus, two of cinnamon, two of cloves, one of grated nutmeg, pound raisins, one of currants, four cups flour.

COFFEE CAKE. One cup brown sugar, cup molasses, half One cup brown sugar, cup molasses, half cup butter, cup strong coffee, one egg or yolks of two, four even cups flour, heaping teaspoon soda in the flour, teaspoon cinnamon, teaspoon cloves, two pounds raisins, fourth pound citron. Soften the butter, beat with the sugar, add the egg, spices, molasses, and coffee, then the flour, and lastly the fruit dredged with a little flour. Bake one hour in moderate oven or make in two small loaves which will bake in a short time.

One cup butter, three of sugar, one o sweet milk, four and a half of flour, four eggs with whites beaten to a stiff froth, a teaspoon soda, two of cream tartar, one CARAMEL CAKE,

One cup butter, two of sugar, a scant cup milk, one and a half cups flour, cup corn starch, whites of seven eggs, three teaspoons baking powder in the flour; bake in a long pan. Take half pound brown sugar, scant quarter pound chocolate, half cup milk, butter size of an egg, two teaspoons vanilla; mix thoroughly and cook as syrup until stiff enough to spread; spread on cake and set in the oven to

CINCINNATI CAKE. CINCINNATI CAKE.

Pour over one pound fat pork chopped fine one pint boiling water, two cups brown sugar, one of molasses, one table-spoon each of cloves and nutmeg, and two of cinnamon, two pounds raisins, fourth pound citron, half glass brandy, teaspoon salt, three of baking powder, and seven cups of sifted flour. Bake slowly two and a half hours.

CUP CAKE. pound flour, one pound sugar, half one pound hour, one pound sugar, nair pound butter, eight eggs beaten separately, a nutmeg, a cup milk, two teaspoons yeast powder; cream butter with half the flour; mix yeast powder with the remaining portion of the flour, sift it into the batter, add the sugar and eggs which have been beaten together, and put t all into the pans.

Six cups flour, three of sugar, one of butter, one of sour cider, teaspoon soda, four eggs; beat the eggs, butter and sugar to a cream, stir in the flour, and then add the cider in which the soda has

CHOCOLATE CAKE, One cup butter, three of brown sugar, one of sweet milk, four of flour, yolks of seven eggs, nine tablespoons grated Baker's chocolate, three teaspoons baking powder. This may be baked as a layer cake, making a white cake of the whites of the eggs, baking in layers, and putting of the eggs, baking in layers, and putting the eggs, baking in layers, and putting of the eggs, baking in layers, and putting the eggs.

Three cups flour, two of sugar, three-fourths cup sweet milk, whites of six eggs, half cup butter, teaspoon cream tartar, half teaspoon of soda. Flavour with lemon.

One cup sugar, small half cup butter, half cup sweet milk, whites of four eggs beaten to a froth, one and a half cups flour, a teaspoon baking powder, two of lemon, a cup seeded raisins. Bake slowly.

Four cups fine white sugar, five of sifted flour, one of butter, one and a half of sweet milk, one teaspoon soda dissolved in the milk, two of cream tartar, whites of sixteen eggs; stir sugar and butter to a cream, then add whites of eggs beaten to a stiff froth, next add flour, then the milk and soda; stir several minutes, and then add cream tartar and flavouring. This makes a large cake.

EVERLASTING CAKE. Beat together the yolks of six eggs and Beat together the yolks of six eggs and three-quarters of a pint white sugar, add one and a half pints blanched and shelled almonds, half pound sliced citron well floured, and the whipped whites with one and a half pints sifted flour; pour one and a half inches thick in well-greased dripping-pans, bake in a quick oven, and, when done, cut slices one inch thick across the cake, turn each slice over on its side, return to oven and bake a short time. When return to oven and bake a short time. When cold place in a tin box. These will keep a year and a half or more, and are nice to have in store.

EGGLESS CAKE. One and a half teacups sugar, one of sour milk, three (level) of sifted flour, half cup butter, teaspoon sods, half teaspoon cinnamon, half teaspoon grated nutmeg, teacup raisins chopped and well floured. SALBM BLECTION CAKE.

Four pounds flour, one and a half of sugar, half pound butter, four eggs, one pint yeast, and spice. OLD HARTFORD ELECTION CAKE.

Five counds sifted flour, two of butter, two of sugar, three gills distillery yeast or twice the quantity of home brewed, four eggs, gill of wine, gill of brandy, one quart sweet milk, half an ounce of nutmeg, two pounds raisins, one of citron; rub the butter and flour together very fine, add half the sugar, then the yeast and half the milk (hot in winter, blood-warmin summer), then add the eggs, then remainder of the milk, and the wine; beat well and let rise in a warm place all night; in the morning beat a long time, adding brandy, sugar, spice, and fruit well floured, and allow to rise again very light, after which put in cake-pans and let rise ten or fifteen minutes; have the oven about as hot as for bread. This cake will keep any length of time. For raised cakes use the yeast made from Mrs. Buxton's recipe; if fresh made, it is always a perfect success for cakes. This recipe is over one hundred years old. Five pounds sifted flour, two of butter,

One cup butter, two of sugar, one One cup butter, two of sugar, one of milk, two eggs, tea-spoon soda, three and a half cups flour, two of raisins, three of dried apples soaked over night and then chopped fine and stewed two hours in two cups molasses; beat butter and sugar to a cream, add milk in which dissolve sods, then the beaten eggs and flour, and lastly the raisins and apples well stirred in; pour in pan and bake an hour and half.

One cup butter, one of brown sugar, half pint molasses, two eggs, cup sour milk, tea-spoon soda, pound of flour, one of currants, one and a half pounds raisins.

One cup butter, two of brown sugar, one of New Orleans molasses, one of sweet milk, three eggs, five cups sifted flour, two teaspoons cream tartar in the flour, teaspoon soda in the milk, tablespoon cinnamon, one nutmeg, one pound raisins, one of currants, quarter pound citron (citron may be omitted, and half the quantity of raisins and currants will do). Put flour in a large crock, mix well with cream tartar,