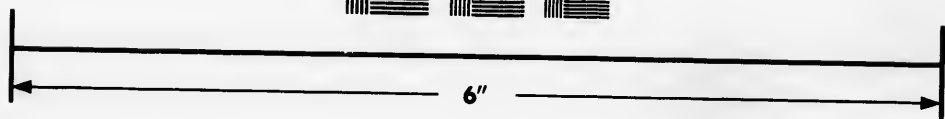
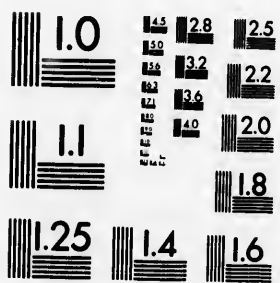


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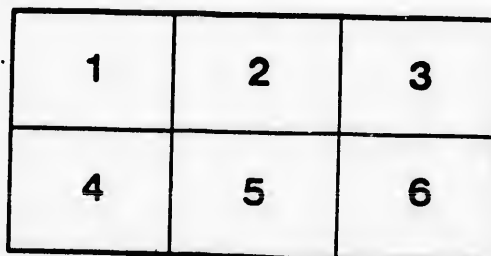
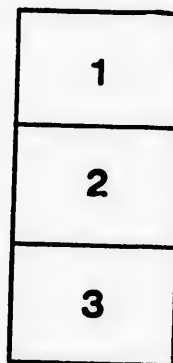
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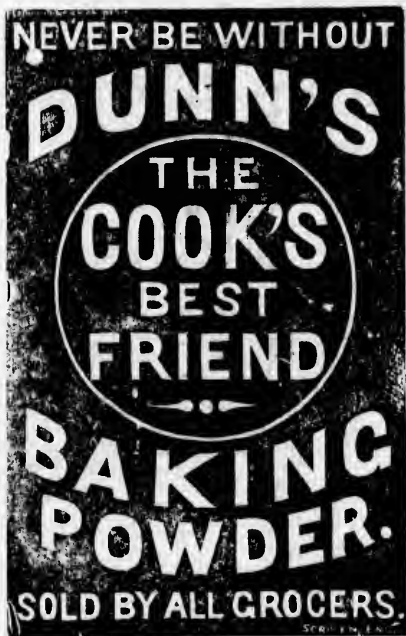
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CANADA MILLS,

For sale by  
 Every bottle  
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**MILTON, ONTARIO.**

**Household Hints.**

When a felon first begins to make its appearance take a lemon, cut off one end, put the finger in, and the longer it is kept there the better.

For a cough boil one ounce of flaxseed in a pint of water, strain, and add a little honey, one ounce of rock candy, and the juice of three lemons; mix and boil well. Drink as hot as possible.

To preserve eggs for winter use you will require one pint of fresh-slaked lime and one-

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half pint common salt to three gallons of water. Use a ladle with which to put them into the crock, cover with an old plate, and keep in a dry place. If fresh eggs are put in fresh eggs will come out.

Black calico may be washed nicely in suds, boiling hot, then rinsed in cold, blue water and starched in coffee starch. Black pepper added to the water will be found an improvement. After drying, dip in cold water, pass through the wringer, roll in a coarse towel, let lay two or three hours, then iron with very hot irons, on the wrong side, and the calico will look as well as when new.

In sweeping carpets use wet newspapers wrung nearly dry and torn to pieces. The paper collects the dust, but does not soil the carpet.

To take ordinary ink out of linen, dip the ink spot in pure melted tallow, wash out tallow and ink will come out with it. This seldom fails.

Cracks in floors may be neatly but permanently filled by thoroughly soaking newspapers in paste made of a half pound of flour, three quarts of water and half a pound of alum, mixed and boiled. The mixture will be about as thick as putty and may be forced into the crevice with a case knife. It will harden like papier mache.

For ingrowing toe nails, use equal parts of mutton tallow, castile soap and white sugar made into a salve. Apply until the swelling is down, then trim the nail in the centre.

Chicago News.

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Refinery, Wentworth St. & G

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Cures Billiousness, Jaundice  
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Disordered Liver Kidneys,  
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THE BEST BLOOD PURIFYING  
TONIC IN THE WORLD.

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MR. R. C. BALMER

OAKVILLE, Nov. 16, 1880.

Dear Sir.—It affords me unqualified pleasure to bear testi-  
mony to the benefit I have experienced from using Burdock  
Blood Bitters. For several years I have suffered from oft-recur-  
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I remain, yours sincerely, MRS. IRA MULLHOLDAND.

MESSRS. T. MILBURN & Co., Toronto. RUTHVEN, Nov. 22, 1880.

A short time ago I gave your agent and order for half doz.  
Burdock Blood Bitters. I have already disposed of five of them  
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cellent Medicine, having confidence in its success from testimo-  
ny I receive every day. In a case, with which I am personally  
acquainted, its success was almost incredible. Her husband told  
me that one-half bottle had done her more good than all the hun-  
dred dollars worth of medicine she had previously taken.  
I will send me at once another half-dozen, and oblige,

Yours truly F. A. SCRATCH.

Send to all dealers. Sample bottle 10 cents, regular size \$1.00.  
As the signature of T. MILBURN & CO., TORONTO, on

# "MOTHER HUBBARD'S CUPBOARD."

OR,

## Canadian Cook Book

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*"Double, double, toil and trouble;  
Fire burn, and cauldron bubble."*

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PUBLISHED BY

G. C. BRIGGS & SONS,  
HAMILTON, ONTARIO.

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HAMILTON:

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# "Mother Hubbard's Cupboard."

## OR, CANADIAN COOK BOOK.

### SOUPS.

#### BEEF SOUP.

Boil a soup bone the day before wanting it; skim the grease off next day, and melt the jelly; add spices to taste, a little brandy, a small teacup of butter rubbed in browned flour, a little vermicelli, and a grated carrot.

Boil three eggs hard, mash smooth, put in tureen, and pour soup over them.

#### MACARONI OR VERMICELLI SOUP.

Two small carrots, four onions, two turnips, two cloves, one tablespoon salt; pepper to taste. Herbs—marjoram, parsley and thyme. Any cooked or uncooked meat. Put the soup bones in enough water to cover them; when they boil, skim them and add the vegetables. Simmer three or four hours, then strain through a colander and put back in the sauce-pan to reheat.

Boil one-half pound macaroni until quite tender, and place in soup tureen, and pour the soup over it—the last thing.

Vermicelli will only need to be soaked a short time—not boiled.

#### TOMATO SOUP.

One can of tomatoes, one quart boiling water; strain and add one teaspoon soda, one pint milk, a little butter, pepper and salt; let it scald, not boil; add two rolled crackers.

#### SPLIT PEAS SOUP.

One gallon of water, one quart peas soaked over night, one-quarter pound salt pork, cut in bits; one pound lean beef, cut the same. Boil slowly two hours, or until the water is reduced one-half. Pour in a colander, and press the peas through. Return to the kettle, and add one small head celery, chopped fine, a little parsley and marjoram. Have three or four slices of bread, fried in butter, cut up and put in the soup when served.

#### POTATO SOUP.

Boil in one quart of water a small slice salt pork, one or two onions, six or eight good size potatoes, boiled, mashed fine and put with the pork and onions. Boil half an hour, and add milk to make about as thick as pea soup. Pepper and salt.

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Just before taking up, add a small piece of butter; strain through a colander.

#### TURTLE BEAN SOUP.

One pint black beans, soaked in cold water over night; add one gallon water, one-half pound salt pork, one-half pound beef, one or two onions and a grated carrot. Strain after boiling three or four hours, and add a little wine, one lemon and one hard boiled egg, sliced, into the tureen. Pour the soup over them.

#### SPICED SOUP.

Boil a shank bone of beef all day for a soup of four quarts; one can of tomatoes, boil two hours, then strain; add one teaspoon cloves, one-half teaspoon cinnamon, one-half teaspoon allspice. Mace, pepper and salt to taste. Grated peel and juice of one lemon.

One teaspoon brown flower, moistened with water, pour into soup and boil half an hour.

One-half dozen eggs, boil hard; chop the whites, leaving the yolks whole; add to soup when serving.

#### NOODLES.

Three eggs slightly beaten, two tablespoons of water, pinch of salt; add flour to make a stiff dough; roll as thin as wafer, sprinkle over flour, and roll into tight roll; cut into thin slices and let dry for an hour before putting into soup.

#### BLACK BEAN SOUP.

Three pounds soup bone, one quart black beans, soaked over night and drained; one onion, chopped fine; juice of one lemon. Pepper, salt and Worcestershire sauce to taste. Boil the soup bone, beans and onions together six hours; strain, and add seasoning. Slice lemon and put on top when served.

#### MILK SOUP.

Four potatoes, two onions, two ounces of butter, one-quarter ounce of salt; pepper to taste; one pint of milk, three table-spoons tapioca. Boil slowly all the vegetables with two quarts of water several hours, then strain through the colander, and add the milk and tapioca. Boil slowly and stir constantly fifteen minutes, and it is ready to serve.

## FISH.

#### TO FRY BROOK TROUT OR ANY OTHER SMALL FISH.

Clean the fish and let them lie a few minutes wrapped single in a clean dry towel; season with pepper and salt; roll in corn

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meal, and fry in one-third butter and two-thirds lard; drain on a sieve, and serve hot.

#### BROILED WHITE FISH.

Wash the fish thoroughly in salt and water; spread it out flat on a wire broiler; sprinkle with salt and set in a dipper in the oven; bake twenty minutes, then brown over hot coals. Pour melted butter over and serve.

A medium sized fish is preferable.

#### BAKED FISH.

A fish weighing from four to six pounds is a good size to bake. It should be cooked whole to look well. Make a dressing of bread crumbs, butter, salt and a little salt pork, chopped fine, (parsely and onions, if you please); mix this with one egg. Fill the body, sew it up, and lay it in large dripper; put across it some strips of salt pork to flavor it. Put a pint of water and a little salt in the pan. Bake it an hour and a half. Baste frequently. After taking up the fish, thicken the gravy and pour over it.

#### CREAM GRAVY FOR BAKED FISH.

Have ready in sauce-pan one cup cream, diluted with a few spoonfuls hot water; stir in carefully two tablespoons melted butter and a little chopped parsley; heat this in a vessel filled with hot water. Pour in the gravy from the dripping pan of fish. Boil thick.

#### SAUCE FOR FISH.

Two ounces butter, one-half cup vinegar, one teaspoon ground mustard, one teaspoon salt, a little pepper; let this boil, then add one cup milk and yolks of two eggs. Let this just boil, stirring all the time.

#### FISH CHOWDER.

Cut two or three slices of salt pork into dice pieces, fry to a crisp, and turn the whole into your chowder kettle. Pare half a dozen medium-sized potatoes and cut them in two. Peel a small onion and chop it fine. Put the potatoes into the kettle with part of the onion. Cut the fish (which should be fresh cod or haddock) into convenient pieces and lay over the potatoes; sprinkle over it the rest of the onion, season well with salt and pepper, and add just enough water to come to the top of the fish. Pour over the whole a quart can of tomatoes, cover closely, and allow about as long to cook as it takes to boil potatoes; then add two quarts of milk, and let it scald up again. Season with

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"Sauce Piquant" or tomato catsup, and more salt and pepper if required.

## CLAM CHOWDER.

Forty-five clams "chopped"; one quart sliced potatoes, one-half pint sliced onions. Cut a few slices salt pork, fry to a crisp, chop fine. Put in kettle a little fat from the pork, a layer potatoes, clams, onions, a little pepper and salt; another layer of chopped pork, potatoes, etc., until all are in. Pour over all the juice of the clams. Cook three hours, being careful not to burn.

Add a teacup of milk just before serving.

## CODFISH BALLS.

Put the fish in cold water, set on the back of the stove; when water gets hot, pour off and put on cold again until the fish is fresh enough; then pick it up. Boil potatoes and mash them; mix fish and potatoes together while potatoes are hot, taking two-thirds potatoes and one-third fish. Put in plenty of butter; make into balls, and fry in plenty of lard. Have the lard hot before putting in balls.

## CREAM OYSTERS.

Fifty shell oysters, one quart sweet cream; butter, pepper and salt to suit taste. Put the cream and oysters in separate kettles to heat, the oysters in their own liquid, and let them come to a boil; when sufficiently cooked, skim; then take them out of the liquid and put in some dish to keep warm. Put the cream and liquid together. Season to taste and thicken with powdered cracker. When sufficiently thick, stir in the oysters.

## SCOLLOPED OYSTERS.

Put a layer of rolled crackers in bottom of pudding dish, layer of oysters, drained; season with butter, pepper and salt; so on till the dish is full, then pour over coffee-cup of milk. Bake three-quarters of an hour.

## OYSTER PIE.

One quart of oysters, drained; pepper, salt and butter to taste. One quart flour, two tablespoons lard, one tablespoon salt; mix with water for pie crust. Line the pie plate with the crust; fill with the oysters, seasoned; put over a crust and bake.

## SCOLLOPED CLAMS.

Put stale bread in oven to dry; roll fine, then put in dish a layer of crumbs, layer of clams, cut in small pieces; season with butter and pepper; so on until dish is full. Pour over the clam

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juice; bake one half hour. Cracker crumbs may be used in place of bread.

#### PICKLED OYSTERS.

Two gallons of large oysters, drain and rinse them; put one pint of the oyster juice and one pint of vinegar over the fire, scald and skim until clear; add one tablespoonful of whole pepper, one tablespoonful of cloves, one tablespoonful of mace and one even tablespoonful of salt; scald a minute and then throw in the oysters, and let them just come to a boil.

The oysters should be pickled the day before they are wanted, as they grow tough after standing a few days in the vinegar.

#### FRIED OYSTERS.

Take large sized oysters, drain and dry; dip in egg and bread or cracker crumbs. Fry in hot butter or lard.

## SUNDRIES.

#### HAM COOKED IN CIDER.

Put a pint of cider and a cup of brown sugar into enough water to cover the ham; boil three hours, or until the skin will peel off easily. Remove the skin, cover the ham with a crust of sugar, and bake in a slow oven three hours.

#### MOCK TERRAPINS (SUPPER DISH).

Half a calf's liver; season and fry brown; hash it, not very fine; dust thickly with flour, a teaspoon of mixed mustard, as much cayenne pepper as will lie on half a dime; two hard boiled eggs, chopped fine; a piece of butter, size of an egg; a teacup of water. Let all boil a minute or two, then serve.

Cold veal is also nice dressed in this way.

#### STEWED BEEF.

Have a steak weighing two pounds, and an inch and a half thick. Put two ounces of butter in a stew pan; when melted, put in the steak with one-quarter pound of lean bacon, cut in small pieces. Place the stew pan over the fire; turn the steak occasionally until a little brown, then lay it off into a dish. Add one pint of water, one glass sherry, a little pepper and salt; let simmer slowly one hour. Skim off all the fat, and add twenty button onions; simmer until onions are very tender: remove the steak to hot platter, and pour the onions, sauce, etc., over.

Use the original Electric Oil prepared by Briggs.

## BEEF STEAK BALLS.

One and one-half pounds round steak, chopped fine; two eggs, one tablespoon flour, two tablespoons milk; salt and pepper to taste. Drop in spider and fry until done.

## VEAL LOAF.

Three pounds of the nice part of a leg of veal, chopped fine; six crackers rolled fine; two eggs, well beaten; a piece of butter, size of an egg; one tablespoon of salt; one teaspoon of pepper, one-quarter of a nutmeg. Work all well together; then make into a loaf, and put into a dripping pan; cover with cracker crumbs and bits of butter. Have a little water in the pan, and baste often until done.

## VEAL OMELETTE.

Two pounds veal and one-quarter pound salt pork, chopped fine; one teaspoon salt, one teaspoon pepper, two crackers, rolled fine; two eggs, eight tablespoons cream. Mix crackers and meat; add the eggs and other ingredients. Bake two hours, covered with a pan.

If you have not cream use six tablespoons of melted butter.

## BAKED OMELETTE.

Four or six eggs; beat whites separate; small teacup milk, piece butter, size of a walnut; one tablespoon flour, a little salt. Beat yolks; add butter, milk, flour and salt, lastly the beaten whites. Butter a dish just the right size to hold it and bake in quick oven.

## OMELETTE.

Soak a teacup of bread crumbs in a cup of sweet milk over night; three eggs, beat yolks and whites separately; mix the yolks with the bread and milk; stir in the whites, add a teaspoon of salt, and fry brown. This is sufficient for six persons.

## SWEET BREADS.

Scald in salted water; remove the stringy parts; put in cold water five or ten minutes; drain in towel; dip in egg and bread or cracker crumbs, and fry in butter, or boil them plain.

## BONED CHICKEN.

Boil a chicken in as little water as possible until the meat will fall from the bones; remove all of the skin, chop together the light and dark parts; season with pepper and salt. Boil down the liquid in which the chicken was boiled, then pour it on the meat; place in a tin, wrap tightly in a cloth, press with a heavy weight for several hours. When served cut in thin slices.

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## CHICKEN PIE.

Two chickens, jointed small; cook them tender; season with butter, salt and pepper; thicken the gravy with flour. Make a cruet as for soda biscuit; line the sides of pie dish with crust, half an inch thick; fill the dish with the chicken and gravy; cover with crust; bake half hour.

## CAICKEN POT PIE.

Two large chickens, jointed and boiled in two quarts of water; add a few slices of salt pork; season. When nearly cooked, add a crust made of one quart of flour, four teaspoons baking powder, one saltspoon salt; stir in a stiff batter with water; drop into the kettle while boiling; cover close and cook twenty-five minutes.

## SMOTHERED CHICKEN.

Open the chicken as for boiling; put into dripping-pan, with a little water; season with butter, pepper and salt; cover with another pan and cook until done; take off cover and brown them. Make a gravy in dripping-pan, of milk and browned flour; pour over chicken.

## CHICKEN CROQUETTES.

The breast of two boiled chickens, chopped: one cup of soft bread, two eggs, two spoons chopped parsley. Mix well together; pepper and salt to taste. Roll six crackers, mix with one egg, well beaten. Make the croquettes into pear-shapes with your hands, put in wire basket, and boil in lard.

## LOBSTER CROQUETTES.

One can of lobsters, chopped; one cup bread, softened with water; two eggs; pepper and salt to taste. Mix all together. Roll fine eight medium sized crackers; one egg, beaten and mixed with the crumbs. Make the lobster into round or pear-shaped balls, and roll in the cracker crumbs. Fry in a spider with lard.

## STEWED MUSHROOMS.

Let them lie in salt and water for an hour; cover with water and stew until tender; season with butter, salt and pepper; cream if you wish.

## POTATO SALAD.

Chop two quarts cold boiled potatoes; mix one teaspoon salt, one-half teaspoon pepper, two tablespoons parsley, two tablespoons grated onion, one gill vinegar, one-half gill oil or melted butter; pour over potatoes; stand half an hour before serving.

For Coughs, Colds and Lung Disease use Wistar's Pulmonic Syrup



## STEWED CRANBERRIES.

Look them over carefully; wash and put them over the fire more than cover with water; cover the saucepan and stew until the skins are tender, adding more water if necessary; add one pound of sugar to a pound of berries. Let them simmer ten or twelve minutes; then set away in a bowl or wide-mouthed crock.

## WELSH RAREBIT.

Toast the bread; butter it and spread with mustard; then melt the cheese and spread over, and put together the same as sandwiches.

## RICE CROQUETTES.

One cup boiled rice, one egg, well beaten; thicken with bread and cracker crumbs; then roll in cracker crumbs and fry in lard.

## STUFFING FOR TURKEY OR ROAST MEATS.

Mix stale bread crumbs or pounded cracker with butter, salt, pepper and egg; add summer savory or sage. If wished, oysters chopped may be added. Mix thoroughly together, adding a little warm water for wetting if necessary.

## YORKSHIRE PUDDING.

Six large spoons flour, three eggs, saltspoon salt, milk enough to make like soft custard; pour into shallow pan, in which there is a little beef dripping.

## OYSTER DRESSING.

Two tablespoons flour, two tablespoons butter; brown the butter and flour in dripper; add water to make thin for gravy; boil; add one pint oysters, chopped; pepper and salt to taste.

## CAPER SAUCE.

Two tablespoons of butter, one tablespoon of flour; mix well; pour on boiling water till it thickens; add one hard boiled egg chopped fine, and two tablespoons of capers.

## MINT SAUCE.

Mix one tablespoon of white sugar to half a teacup of good vinegar; add mint, chopped fine; one-half teaspoon of salt. Serve with roast lamb or mutton.

## GRAVY FOR ROAST MEATS.

After taking out the meat, pour off the fat; add water, season and thicken with flour.

## DRAWN BUTTER OR EGG SAUCE.

Half a cup butter, two tablespoons flour; rubbed thoroughly together, then stir into pint boiling water; little salt; parsley if wished.

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## GRAVY FOR TURKEY

Boil the giblets very tender; chop fine; then take liquor in which they are boiled, thicken with flour; season with salt, pepper and a little butter; add the giblets and dripping in which the turkey was roasted.

## ROLLED SANDWICHES.

When the bread is ready to make into loaves, put one into a long bar tin; let stand until light, then steam one hour. Make a dressing of ham, veal and smoked tongue, chopped very fine and mixed with salad dressing. When the bread is quite cold, cut into thin slices, spread with the chopped meats and roll.

## LAMB COOKED WITH PEAS.

The breast of lamb and salt pork cut in medium pieces, put in stew pan with water enough to cover; stew until tender; skim and add green peas; when done, season with butter rolled in flour and pepper.

## PRESSED CHICKEN.

Boil two chickens until dropping to pieces; pick meat off bones, taking out all skin; season with salt and pepper; put in deep tin or mould; take one-fourth box of gelatine, dissolve in a little warm water, add to liquid left in kettle, and set away to cool; cut in slices for table.

## HAM FOR SUPPER.

Chop boiled ham fine; season with mustard, pepper, beaten yolk of an egg, and oil if desired.

## VEGETABLES.

## GENERAL DIRECTIONS.

1st. Have them fresh as possible. Summer vegetables should be cooked on the same day that they are gathered.

2nd. Look them over and wash well, cutting out all decayed or unripe parts.

3rd. Lay them when peeled in cold water for some time before using.

4th. Always let the water boil before putting them in and continue to boil until done.

TURNIPS.—Should be peeled and boiled from forty minutes to an hour.

BEETS.—Boil from one to two hours; then put in cold water and slip the skin off.

For mending Glass, China, Leather, Wood, etc., use Star Cement.

SPINACH.—Boil twenty minute.

PARSNIPS.—Boil from twenty to thirty minutes.

ONIONS.—Best boiled in two or three waters; adding milk the last time.

STRING BEANS.—Should be boiled one hour.

SHELL BEANS.—Require half an hour to an hour.

GREEN CORN.—Boil twenty or thirty minutes.

GREEN PEAS.—Should be boiled in as little water as possible; boil twenty minutes.

ASPARAGUS.—Same as peas; serve on toast with cream gravy.

WINTER SQUASH.—Cut in pieces and boil twenty to forty minutes in small quantity of water; when done, press the water out, mash smooth, and season with butter, pepper and salt.

CABBAGE.—Should be boiled from one-half hour to one hour, in plenty of water; salt while boiling.

#### POTATOES BOILED IN LARD.

Pare and slice thick eight or ten large potatoes. Half fill a good sized kettle with lard or drippings. When boiling put in the potatoes; cook until tender and brown; then take out with a skimmer into a colander to drain off any grease. Sprinkle salt over them. Be sure and not fill the kettle too full with potatoes, as it is better to cook at a time only what the lard covers.

#### STIRRED FRIED POTATOES.

Put a tablespoon of lard into a kettle; pare and slice fine as many potatoes as needed. When the lard is hot put in the potatoes and cover closely; watch and stir frequently, to prevent burning. When nearly cooked remove the cover and brown them; then stir in salt, pepper and a heaping teaspoon of butter.

#### BAKED POTATOES.

Pare eight or ten potatoes, or as many as needed; bake in a quick oven half an hour.

#### SCOLOPED POTATOES.

Use boiled potatoes; slice them thin; put in a pudding dish a layer of potatoes, a thin layer of rolled crackers; sprinkle in pepper and salt and three or four small pieces of butter; then add another layer of potatoes, crackers, etc., until the dish is filled. Over all pour a cup of cream or rich milk. Bake from one-half to three-quarters of an hour.

#### POTATO ROLLS.

Take five or six potatoes, boil and wash them; add salt, pepper and a little milk. Beat three eggs light and mix with them. Make out into little rolls, and cover with flour. Fry in hot lard,

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## BOILED POTATOES.

Boil eight or ten large potatoes; when cold, slice them lengthways and put on a toaster or fine wire broiler over a hot fire; when browned, remove; salt, and pour melted butter over them.

## FRIED TOMATOES.

Cut the tomatoes in slices without skinning; pepper and salt them; then sprinkle a little flour over them and fry in butter until brown. Put them on a hot platter, and pour milk or cream into the butter and juice. When boiling hot, pour over the tomatoes.

## BAKED TOMATOES.

Skin the tomatoes, slice in small pieces; spread in bottom of a pudding dish a thick layer; cover with a thin layer of bread crumbs, and sprinkle salt, pepper and a few small pieces of butter over them; add layers of tomatoes, &c., until the dish is filled—sprinkle over the top a layer of fine rolled crackers. Bake one hour.

## BROILED TOMATOES.

Cut large tomatoes in two, crosswise; put on gridiron, cut surface down; when well seared, turn, and put butter, salt and pepper on, and cook with skin side down until done.

## SPICED TOMATOES.

To one pound of ripe tomatoes, peeled and sliced, add one-half pound brown sugar, one-half pint vinegar, one teaspoon cinnamon, one teaspoon allspice, one teaspoon cloves. Boil two hours.

## BAKED CORN.

Bake one dozen ears sweet corn, one cup milk, small piece butter; and bake in pudding dish one hour.

## CORN CAKES.

One pint grated corn, two eggs, one teaspoon melted butter; three table spoons sweet milk, two and one-half tablespoons Boston crackers, rolled. Fry in spider.

## CORN OYSTERS.

Eight ears of sweet corn, grated; two cups of milk, three eggs, salt and pepper; flour enough to make a batter. Put a tablespoon of butter into a frying pan and drop the mixture into the hot butter—a spoonful in a place; brown on both sides. Serve hot for breakfast or as a side dish for dinner.

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For Children teething and nervous restlessness use  
Lamont's Baby Cordial.

## SUCCOTASH.

Ten ears green corn, one pint Lima beans; cut the corn from the cob, and stew gently with the beans until tender. Use as little water as possible. Season with butter, salt and pepper—milk, if you choose.

## EGG PLANT

Pare and cut in slices half an inch thick; sprinkle with salt cover and let stand for an hour. Rinse in clear cold water; wipe each slice dry; dip first in beaten egg, then in rolled cracker or bread crumbs. Season with pepper and salt, and fry brown in butter.

## MACCARONI.

Three long sticks of macaroni, broken in small pieces; soak in a pint of milk two hours. Grate bread and dried cheese. Put a layer of macaroni in a pudding dish; add pepper, salt and butter; then sprinkle the bread and cheese crumbs over it, and so continue until the dish is filled. Bake until brown.

## VEGETABLE OYSTERS.

One bunch of oysters; boil and mash. One pint sour milk, half a teaspoon soda; flour to make a batter; add two eggs, beaten, and the oysters. Fry in hot lard—drop in spoonfuls.

## MOCK OYSTERS.

Three grated parsnips, three eggs, one teaspoon salt, one teacup sweet cream, butter half the size of an egg, three tablespoons flour. Fry as pancakes.

## BAKED BEANS.

One quart of beans, soaked over night; in the morning put them in a kettle with cold water and boil ten minutes; change the water and put with them a small piece of salt pork. Let them boil until nearly tender, then take them out of the kettle with a skimmer, put in a baking dish, with pork in the center; cut the rind in small squares; sprinkle over the top one tablespoon of white sugar; bake three hours. If they bake dry, add the bean broth.

## B R E A D .

## POTATO YEAST.

Three potatoes; boil and mash them in the morning; add one-quarter cup sugar, one-half cup flour, a little salt; after stirring well, pour over one-half pint boiling-hot water; stir and add one-half pint of cold water; stir that, and add one-half cup o

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yeast, and put it in a warm place. When it is risen well and  
rises up to the top of the dish, stir it down. Do so several  
times during the day, and at night strain and put it in a jug.  
Keep in a cool place. It will be good a week.

## YEAST CAKES.

Boil one-half pound of hops in eight quarts of water until the  
liquid is very strong; then pour in fifteen or twenty large potatoes;  
let them boil until they are thoroughly done; take them out;  
pare and mash them fine. Put in the mashed potatoes a pint of  
flour, and strain your boiling hop liquid into the flour and  
potato, taking care that the flour is well scalded. Add one pint  
of molasses, one teaspoon of ginger and one handful of salt; when  
the mixture is cool enough to put the hand in, rub it through a  
colander to reduce it to a fine pulp. Add a sufficient quantity of  
Pearl yeast to raise it, and let it stand in a large covered jar until  
morning; then add another bowl of flour, and mix the cakes with  
Indian meal. They must be hard enough to take up a quantity  
of dough in the hand; pat it together and cut it into slices. Lay  
the cakes as you cut them on plates or something that will not  
impart any taste to them. The cakes must be turned once the  
first day, and after that twice a day until they are thoroughly dry.

## YEAST.

One handful hops, six large potatoes; boil together until well  
done, and strain through a colander; add sufficient water to make  
two quarts, and when boiling, stir quickly into one quart of flour  
and a little salt. When luke warm add one cake Pearl yeast.

## POTATO BREAD.

Three and one-half quarts sifted flour, one boiled potato,  
large; one quart warm water, one teacup yeast, one even table-  
spoon salt. Mix at night; put the flour in a large bowl; hollow  
a place in the centre for the potato mashed, water and salt. Stir  
in flour enough to make a smooth batter; add Pearl yeast; stir in  
the rest of the flour. Put the dough on the floured board; knead  
fifteen minutes, using barely enough flour to prevent sticking.  
Flour the bowl, lay the dough in it, cover and leave to rise. In  
the morning, divide in four parts; mould into loaves; when  
light, prick, and bake in moderate oven.

## SALT RISING BREAD.

Pour a pint of hot water in a two-quart pail or pitcher on one-  
half tablespoon of salt; when the finger can be held in it, add one  
and one-third pints of flour; mix well, and leave the pitcher in a

kettle of water as warm as that used in mixing. Keep it at the same temperature until the batter is nearly twice its original bulk (which will be in from five to six hours). It may be stirred once or twice during the rising. Add to this a sponge made of one quart of hot water, two and one-half quarts of flour—adding as much more as may be necessary to make a soft dough; mix well and leave in a warm place to rise. When light, mould into loaves, kneading them as soft as possible; lay in buttered tins. When light again, prick and bake.

## BREAD.

Five quarts flour, one tablespoon salt, two quarts lukewarm water, one cup of yeast. Knead thoroughly and leave in warm place all night. In the morning make into five loaves, and when light bake one hour.

## BISCUIT.

Two quarts flour (full); one quart milk or water, one cup lard, one-half cup yeast, one tablespoon sugar, salt. Melt the lard in half the milk (or water); when it comes to a boil, pour on the flour, thoroughly scalding the quantity it will wet; then put in the remaining milk, cold; add the other ingredients; mould thoroughly, like bread, and let it stand to rise very light (which will take from five to six hours); then stir down and put where it will be cold. As fast as it rises, work it down until entirely cold, then mould it, and leave where it will be cold as possible without freezing. This dough will keep a week, and when wanted can be rolled, cut and baked like soda biscuit—letting them stand to rise ten minutes on the pans before baking.

## FRENCH ROLLS.

One pint of milk, scalded; put into it while hot half a cup of sugar and one tablespoon of butter; when the milk is cool, add a little salt and half a cup of yeast, or one compressed yeast cake, stir in flour to make a stiff sponge, and when light mix as for bread. Let it rise until light, punch it down with the hand, and let it rise again—repeat two or three times; then turn the dough on to the moulding board, and pound with the rolling pin until thin enough to cut. Cut out with a tumbler, brush the surface of each one with melted butter, and fold over. Let the rolls rise on the tins; bake, and while warm brush over the surface with melted butter to make the crust tender.

## PARKER HOUSE ROLLS.

One teacup home-made yeast, a little salt, one tablespoon sugar, piece of lard size of an egg, one pint milk, flour sufficient

ng. Keep it at the mix. Put the milk on the stove to scald with the lard in it. ice its original bulk. Prepare the flour with salt, sugar and yeast. Then add the milk, may be stirred once not too hot. Knead thoroughly when mixed at night; in the morning sponge made of one egg but very slight kneading is necessary. Then roll out and cut of flour—adding a little large biscuit cutter. Spread a little butter on each roll and dough; mix well together. Let then rise very light, and then bake in quick light, mould into tins.

## RUSK.

Four eggs, two cups sugar, one cup butter, one pint milk, three-fourths cup yeast. Beat eggs and sugar together, and mix quarts lukewarm soft with flour. Let them rise over night; mix again, and and leave in warm light make into biscuit; put in tins, and rise again before loaves, and when baking.

When taken from the oven, rub the top with sugar and cream.

## TEA RUSK.

Three cups of flour, one cup of milk, three-fourths cup of sugar, two heaping tablespoons of butter, melted; two eggs, three tablespoons Dunn & Co.'s baking powder.

## RYE BREAD.

One pint rye meal, one pint Indian meal, one cup molasses, one teaspoon saleratus, one teaspoon salt, two cups sour milk. Mix the rye, Indian, salt and saleratus together; put in the molasses until entirely cold and mix with the milk. Steam four hours.

## BROWN BREAD.

One quart of sour milk, one-half cup of molasses, one-half cup sugar, two eggs, three tablespoons of melted butter, one teaspoon soda. Mix with brown flour as stiff as you can stir it with a spoon.

To make gems or puffs for breakfast, use a little less flour, and bake in muffin rings or gem pans.

## BOSTON BROWN BREAD.

One and one-half pints of Indian meal, one and one-half pints rye meal, one cup molasses, two table spoons vinegar, one teaspoon salt, two teaspoons saleratus, one quart luke-warm water. Boil or bake five hours.

## GRAHAM BREAD

One bowl soft bread sponge, one-half cup brown sugar, three tablespoons butter, very little soda. Dissolve in warm water; stir a thick batter with Graham flour; put in tins, and let it rise un-very light; then bake.

As a family medicine use Dr. J. C. Briggs' Life Pills.



## CORN BREAD.

One quart Indian meal, one pint Graham flour, one pint sweet milk, one pint of butter or sour milk, one-half teacup of molasses one full teaspoon of soda. Steam three hours.

## CORN BREAD.

One pint corn meal, one pint bread sponge, two-thirds cup molasses, one teaspoon soda. Scald the meal; when cool add the sponge, molasses and soda. Mix with Graham flour stiff as cake put in tins, and when light bake one hour.

## JOHNNY CAKE.

Two eggs, three cups butter milk or sour milk, one half cup lard, one-half cup sugar, one cup flour, one teaspoon saleratus one-half teaspoon salt, three cups Indian meal.

## BAKING POWDER BISCUIT

One quart flour, four teaspoons Dunn & Co.'s baking powder a little salt—sifted together; add a full teaspoon of butter and sufficient water to make a soft dough. Roll out, and cut in cake an inch thick. Bake in quick oven.

## TEA PUFFS.

Two and one-quarter cups of flour, three cups milk, three egg whites and yolks beaten separately; three teaspoons melted butter a little salt. Bake in cups, in a hot oven.

## INDIAN CORN MUFFINS.

Beat one egg thoroughly; put in a coffee-cup; add one table spoon brown sugar, one tablespoon thick cream or butter; fill with butter milk or sour milk, two handfuls of corn meal, one small handful wheat flour, one-half teaspoon soda—rubbed into the flour. Bake in muffin rings on a griddle.

## MUFFINS.

One cup of home-made yeast or half of a compressed yeast cake, one pint of sweet milk, two eggs, two tablespoons of melted butter, two tablespoons of sugar. Beat the butter, sugar and egg well together; then stir in the milk, slightly warmed, and thicken with flour to the consistency of griddle cakes. When light, bake in muffin rings or on a griddle.

Muffins should never be cut with a knife, but be pulled open with the fingers.

If wanted for tea, the batter must be mixed immediately after breakfast.

## BREEKFAST PUFFS.

Four eggs, four cups milk, four cups flour. Beat milk, yolk

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of eggs and flour together; add the whites beaten stiff. Bake in quick oven, in gem irons.

## GEMS.

One pint warm water, one teaspoon salt, Graham flour enough to make stiff batter. Have your irons and oven both hot.

## GRAHAM PUFFS.

One quart of Graham flour, one pint of milk, one pint of water, two eggs, a little salt. Bake in cups or gem pans.

## HUCKLEBERRY CAKE.

One cup of sugar, one cup of milk, two and one-half cups of flour, one egg, butter the size of an egg, two teaspoons of baking powder, one and one-half cups of huckleberries. To be eaten hot, with butter. This makes a very delicate tea rush by leaving out the huckleberries, and using only half a cup of sugar.

## SHORT CAKE.

Three teaspoons Dunn & Co.'s baking powder, sifted with one and one-half pints flour; three tablespoons butter, rub into the flour; one-half cup sugar; teaspoon salt; one egg, beaten with one pint milk. Bake in jelly tins. Spread with butter, and put berries between layers.

## DEMOCRATS.

One-half cup of sugar, one-quarter cup butter, one cup sweet milk, one pint flour, three eggs, two and one-half teaspoons baking powder. Bake in cups for tea.

## RICE GRIDDLE CAKES.

For a small quantity, say one quart bowl full, take one egg, two-thirds of rice (cooked) to one-third flour; one teaspoon soda, two teaspoons cream tartar, or three teaspoons baking powder; sweet milk enough to make it the right consistency.

## WHEAT CAKES.

One pint sour milk, teaspoon soda, a little salt, two eggs, flour to make a thin batter.

## WAFFLES.

If you want your waffles for tea, take one quart warm milk after dinner; put in two eggs, beaten; a small piece of butter; a small cup of yeast. Mix with flour a little thicker than wheat pancakes. Set by warm stove and they will be light for tea. Bake in waffle irons, greased.

## EGG TOAST.

For six persons, take two eggs, one-half cup milk, flour enough to make a good stiff batter. Cut old bread in thin slices; dip into the batter, and fry brown in butter. Serve hot.

## PIES.

## PIE CRUST.

One-half cup lard, one-half cup butter, one quart sifted flour, one cup cold water, a little salt. Rub the butter and lard slightly into the flour; wet it with the water, mixing it as little as possible. This quantity will make two large or three small pies.

## PIE CRUST GLAZE.

To prevent juice from soaking the under crust, beat up the white of an egg, and before filling the pie, brush over the crust with the beaten egg. Brush over the top crust also, to give it a beautiful yellow brown.

## CUSTARD PIE.

One pint of milk, three eggs, a little salt, three tablespoons sugar. Flavor with vanilla or nutmeg and essence of lemon. If the milk is scalded it will require but two eggs to a pint.

## RICE PIE.

For two pies, take two tablespoons of rice; wash and put into a farina boiler with a quart of milk; cook until perfectly soft. Let it cool; add three eggs, well beaten, with three tablespoons sugar and one of butter; a little salt, cinnamon and a few stone raisins. Bake with under crust.

## CREAM PIE.

One pint of milk, scalded; two tablespoons of corn starch, three tablespoons of sugar, yolks of two eggs. Wet the starch with a little cold milk; beat the eggs and sugar until light, and stir the whole into the scalding milk. Flavor with lemon or vanilla, and set aside to cool. Line a plate with pie crust and bake; fill it with cream, and cover it with frosting made of the whites of eggs, beaten dry, with two tablespoons of sugar. Bake a delicate brown.

## CREAM PIE ELEGANTE.

For one pie, beat together one cup sugar, one-half cup corn starch, two eggs. Stir into one pint hot milk; when well cooked and cool, flavor and put between crusts that have been baked and are cold.

## CRUST FOR PIE.

One pint flour, one-half teacup lard, one-quarter teacup ice water, teaspoon salt. Bake upper and lower crusts in separate plates, and put the cream between.

Use Hope's Magnetic Ointment for burns, scalds and eruptions of the skin.

## PLAIN APPLE PIE.

Line your plate with pastry; fill with sliced sour apples; cover the crust with butter and when done remove the outer edge. Bake light brown, and when done remove the upper crust, and season with butter, sugar and spice to taste.

## LINCOLN PIE.

One pint stewed sour apples, sifted; butter size of an egg, two tablespoons flour; grated rind and juice of a lemon: yolks of three eggs, beaten. Sweeten to taste. Bake with lower crust, and when done spread a meringue of the whites of three eggs, beaten with three tablespoons sugar over the top, and brown in oven.

## PUMPKIN PIE.

One cup stewed pumpkin, one coffee cup milk, three eggs, piece of butter size of a walnut, two teaspoons cinnamon, one teaspoon ginger, a little salt and pepper. Sweeten with molasses.

## SQUASH PIE.

One full cup stewed squash, one scant cup sugar, one pint milk, two eggs, two tablespoons melted butter, a little salt, ginger and cinnamon.

## PIE PLANT PIE.

Two cups pie plant, one table spoon water, one-half cup sugar, a little butter. Crust: one pint flour, one-half cup lard; pinch salt; water to roll out.

## PORK PIE.

Cover the dish with crust; put a layer of apples, sliced thin, a layer of pork (salt and and raw), sliced very thin and in small pieces. Black pepper and spice to taste. Sugar upper crust. Bake one hour and a half.

## COCOANUT PIE.

One cup powdered sugar, one-half cup butter, four eggs, one cup grated cocoanut, one quart milk. Put the cocoanut with the butter and sugar; add the milk and eggs. Makes two pies.

## A VERY RICH LEMON PIE.

One large lemon, one teaspoon of butter (heaping); one and one-half cups of sugar, three eggs, one heaping teaspoon of flour, one-half glass of brandy. Grate the yellow part of the rind and squeeze the juice of the lemon; beat the butter and sugar to cream with the yolks of the eggs; then stir in the grated rind and juice, flour and brandy; lastly whip and stir in the whites. Bake with an under crust.

For diseases arising from impure blood use Burdock Blood Bitters.

## LEMON PIE.

One cup of sugar ; yolks of three eggs, stirred to cream ; add tablespoon flour ; grated rind and juice of two lemons ; one coffeecup milk. Bake with under crust. Make a meringue of whites of the eggs and three tablespoons of sugar ; spread over the top of pie. Set in oven and brown slightly.

## CHOCOLATE PIE.

One coffeecup milk, two tablespoons grated chocolate, three fourths cup sugar, yolks of three eggs. Heat chocolate and milk together ; add the sugar and yolks together, beaten to cream. Flavor with vanilla. Bake with under crust. Spread meringue of the whites over the top.

## RICH MINCE PIES.

Four pounds of meat, two pounds of suet, eight pounds of apples, six pounds of sugar, four and one-half pounds of raisins (stoned) ; one pint of brandy ; ten nutmegs, add cinnamon, cloves salt and citron to your taste. Wet with boiled cider. The quantity will make twenty-four pies on the largest sized plates.

## MINCE MEAT FOR PIES.

Four pounds of round of beef, seven pounds apples, five pounds raisins (chopped or stoned) ; two pounds suet ; seven pounds sugar, one pint brandy, ten nutmegs, grated ; cinnamon and cloves to taste ; a little salt, three-fourths pounds citron, sliced fine. Boiled beef until tender ; when cold chop fine, add the apples, chopped also, and the other ingredients. This quantity makes a three gallon crock full.

## MINCE PIES (makes 17).

Boil one large or two small beef hearts ; one and half and one half pounds fine chopped suet, six pints fine chopped sour apples two pounds fine chopped raisins, two pounds currants, one pound fine chopped citron, one quart molasses, two pounds brown sugar, one quart brandy, two quarts cider, one ounce allspice, one ounce cinnamon, three nutmegs. Chop the meat when cold, add the other ingredients and cook one hour ; let it stand two days before making into pies, then if two rich add more apples.

## MOCK MINCE PIE.

Two cups sugar, one small cup butter, one-half cup of molasses, two eggs, one cup rolled crackers, one cup cold water, one cup wine, one-half cup boiled cider, one cup chopped raisins, a little salt, cinnamon and cloves.

**For Rheumatism and Nervousness use Edison's Electric Belt.**

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## PLAIN AND FANCY DESSERTS.

## GENERAL DIRECTIONS.

**FLOUR**—Should always be sifted just before you wish to use it.

**CREAM OF TARTER, OR BAKING POWDER**—Should be thoroughly mixed with the flour.

**SODA**—Should always be dissolved in milk.

**BUTTER AND SUGAR FOR CAKE**—Should always be beaten to a cream.

**EGGS**—Beat the yolks until you can take up a spoon full ; whip the whites to a stiff froth and stir them into the cake with the flour the last thing before putting the cake into the tins.

**TO BOIL A PUDDING IN A BAG**—Dip the bag (which should be made of thick cotton or linen) in hot water, and rub the inside with flour before putting in the pudding ; when done, dip the bag in cold water and the pudding will turn out easily. Always put a plate on the bottom of the kettle to keep the pudding from burning.

**TO STEAM A PUDDING**—Put it into a tin pan or earthen dish, tie a cloth over the top and set it into a steamer, cover the steamer closely : allow a little longer time than you do for boiling.

## WEIGHTS AND MEASURES.

Two cups of sifted flour weighs . . . . .	one pound.
One pint of sifted flour weighs . . . . .	one pound.
One pint of white sugar weighs . . . . .	one pound.
Two tablespoons of liquid . . . . .	one ounce.
Eight teaspoons of liquid . . . . .	one ounce.
One gill of liquid . . . . .	four ounces.
One pint of liquid . . . . .	sixteen ounces.

## SUET PUDDING.

One cup suet or butter, one cup molasses, one bowl raisins and currants, one egg, one cup sweet milk, one teaspoon saleratus, dissolved in milk, one-fourth teaspoon cloves, one nutmeg. Mix stiff with flour and steam three hours.

## SAUCE.

One cup butter and two cups sugar, beat to a cream ; add three eggs beaten very light ; stir in two tablespoons boiling water Flavor with wine, brandy, or vanilla.

## PLUM PUDDING.

One pound raisins, stoned ; one pound currants, three-fourths pound suet, chopped fine ; three eggs, one coffeecup sugar, one teaspoon soda, a little nutmeg and salt ; moisten with milk, and

add flour to mix soft. Tie in a bag, leaving room to swell, and boil from three to four hours. Serve with sauce.

## ENGLISH PLUM PUDDING.

Two pounds suet, chopped ; three pounds raisins, seeded ; two pounds currants, one-half pound citron, two pounds sugar, five eggs, one pint milk, one-half pint brandy, two or three nutmegs, a little salt, flour to make very stiff. Put in one or two bags, and boil in a large quantity of water seven or eight hours. Serve with sauce.

## GRAHAM PUDDING.

One and one-half cups Graham flour, one-half cup molasses, one-fourth cup melted butter, one-half cup sweet milk, one egg, even teaspoon soda, little salt, one-half cup raisins, one-half cup currants, one teaspoon cloves, one teaspoon cinnamon, one-fourth of a nutmeg. Steam two and one-half hours. Serve with warm sauce.

## SWEET POTATO PUDDING.

One-half dozen good sized potatoes, grated raw ; one tablespoon of butter, one tablespoon of lard, one pint molasses, three tablespoons brown sugar, one-half pint milk, one egg, one teaspoon cloves, allspice and ginger, two teaspoons salt, water to make a soft batter. Stir two or three times while baking. Bake slow for two hours.

## APPLE PUDDING.

Fill a dish with apples nicely sliced, sweeten them, add spices, nutmeg, a little lemon or vanilla, and cover with a crust ; set on top of the stove until the crust rises, then bake a nice brown.

*Crust.*

One quart flour, three teaspoons baking powder, piece of butter size of an egg, salt, milk enough to mix soft dough.

*Sauce for above.*

One egg, one cup fine sugar, beaten very light ; pour a little boiling water over until the consistency of cream. Flavor with vanilla, and grate a little nutmeg on top.

## BREAD PUDDING.

One pint bread crumbs, one quart milk, rind of one lemon grated into milk ; yolks four eggs, beaten and mixed with one-half cup sugar. Bake one-half hour. Spread meringue on top.

## STEAMED PUDDING.

One egg, one large teacup sour milk, a little cream or butter, one teaspoon soda. Mix soft and put in deep pie plates or a pud-

room to swell, and  
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raisins, seeded ; two  
pounds sugar, five  
or three nutmegs,  
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ding dish. Fill with blackberries or other pressed fruit. Steam  
one hour, and serve with sweetened cream, or sauce.

#### QUAKER PUDDING.

Six eggs, beaten with nine or ten tablespoons flour and one  
quart milk. Bake about twenty minutes. Serve with sauce.

#### RICE PUDDING.

One teacup rice, one teacup sugar, one teacup raisins, small  
piece butter, a little salt, two quarts milk. Bake from an hour  
and a-half to two hours. Serve with sauce.

#### QUEEN PUDDING.

One pint of bread crumbs, one quart of milk, warmed and  
poured over the crumbs ; yolks of four eggs, well beaten with one  
cup of sugar and one teaspoon of butter. When baked spread  
over the top a layer of jelly or preserves. Beat the white of eggs  
dry, and add two tablespoons of sugar and spread over the top.  
Bake a light brown. Serve warm with sauce, or cold with sugar  
and cream.

#### ANGELS' FOOD.

Dissolve one-half box of gelatine in one quart of milk ; beat  
together the yolks of three eggs ; one cup of sugar, and the juice of  
one lemon ; stir it into the gelatine and milk, and let it just come  
to a boil ; flavor with vanilla. When nearly cold, whip the whites  
of the eggs to a stiff froth, and stir through the custard. Pour into  
moulds and set away to cool.

#### COTTAGE PUDDING.

Two table spoons melted butter, one cup sugar, three small  
cups flour, one cup milk, one egg, three teaspoons baking powder.

#### POOR MAN'S PUDDING.

One-half cup of rice washed thoroughly ; three-fourths cup of  
sugar, one teaspoon cinnamon, one and one-half quarts sweet milk.  
Stir occasionally ; add milk as it boils away, 'until it is the consis-  
tency of thick cream and quite brown.

#### BROWN BETTIE.

One-third of bread and two-thirds of apples. Crumb the bread  
fine and chop the apples ; two cups of brown sugar, one-half cup  
butter, two teaspoons of cinnamon, little nutmeg. Mix thoroughly  
and spread over the apples and bread. Bake very brown.

#### Sauce.

One tea-spoon butter, one-half cup brown sugar, one pint boil-  
ing water, one teaspoon flour ; flavor with vanilla or wine.

**Briggs' Black Oil stood the test for twenty years, and is well liked.**



## INDIAN PUDDING.

Add to one quart boiling milk two well-beaten eggs ; three tablespoons Indian meal, one tablespoon flour, a little salt. Bake three-quarters of an hour. Serve with sugar and cream.

## APPLE DUMPLINGS.

Fill a dish two-thirds full of apples, pared and quartered ; cover with biscuit crust one-half inch thick. Steam one-half hour.

## BOILED CUSTARD.

Six eggs, one quart milk, six tablespoons sugar ; scald milk, add the sugar and eggs beaten together. Stir until done.

## BAKED CUSTARD.

One quart milk, four well beaten eggs, four tablespoons sugar Flavor to taste. Bake in moderate oven.

## TAPIOCA PUDDING.

One small cup of tapioca, one quart of milk, one teaspoon of butter, three tablespoons of sugar. Soak the tapioca in water four or five hours, then add the milk ; flavor with essence of lemon or anything else you prefer. Bake slowly one hour. To be made the day before it is wanted, and eaten cold with cream or milk and sugar. Some prefer the pudding made with three pints of milk and no water.

## APPLE TAPIOCA PUDDING.

Pare and core enough apples to fill a dish ; put into each apple a bit of lemon peel. Soak half a pint of tapioca in one quart of lukewarm water one hour ; add a little salt ; flavor with lemon pour over the apples. Bake until apples are tender. Eat when cold, with cream and sugar.

## TAPIOCA AND COCOANUT PUDDING.

One cup tapioca, soaked over night ; one quart milk, yolks of four eggs, white of two ; one cup sugar, two tablespoons grated cocoanut. Bake one-half hour. Make frosting of white two eggs, three tablespoons sugar, two tablespoons grated cocoanut ; spread over the pudding when baked. Set in the oven until a light brown.

## TAPIOCA CREAM.

Three tablespoons tapioca, soaked in a tea cup of water over night ; add one quart of milk ; stir together and boil twenty minutes. Beat the yolks of three eggs, and one cup sugar thoroughly ; stir into the milk ; flavor with vanilla. Beat the whites very stiff, put in the bottom of the dish and pour the rest over it. Serve cold.

The original electric oil is prepared by G. C. Briggs & Son. Do not be deceived by the electric. It is not electric.

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## PUFFS.

Two cups flour, two teaspoons baking powder, sifted together; add one and three-fourths cups sweet milk, one teaspoon melted butter, one-half cup of sugar, one egg; stir quickly. Bake in patty tins twenty minutes. Serve with sauce.

## FRITTERS.

Two cups flour, two teaspoons baking powder, two eggs, milk enough for stiff batter, a little salt. Drop into boiling lard; fry light brown. Serve with cream and sugar or sauce.

## TAPIOCA MERINGUE.

One small cup of tapioca, three pints of milk, three eggs. Soak the tapioca in the milk three hours or more; cook in a farina boiler until soft; beat the yolk of the eggs and stir in. Sweeten, flavor and set away to cool. Before sending to table, whip the whites to a stiff froth and stir in lightly.

## RICE MERINGUE.

One-half tea cup of rice, one quart of milk, four eggs, eight teaspoons of fine sugar, a little salt. Boil the rice in the milk until it is soft; beat the yolks of the eggs with four spoons of the sugar and stir into the rice while it is hot. Flavor with vanilla, and put the mixture into your pudding dish. Beat the whites of the eggs dry; stir in the other four spoons of sugar; spread the frosting evenly over the pudding and bake a light brown.

## CAKE MERINGUE.

Line a pudding dish with cake; fill it with boiled custard; spread a meringue over the top, and bake a light brown.

## COCOANUT PUDDING.

One pint rich milk, two tablespoons corn starch, whites of four eggs, scant half cup sugar, a little salt. Put the milk over the fire, and when boiling add the corn starch, wet with a little cold milk; then the sugar, stirring constantly, until it makes a smooth paste. Then take from the fire and stir in the beaten eggs. Flavor with lemon or vanilla, and when slightly cooled add half a grated cocoanut. Pour into a mould; set in a cool place. Serve with soft custard.

## CHOCOLATE PUDDING.

One quart of milk, scalded; one and one-half squares of chocolate, grated; wet with cold milk, and stir into the scalded milk. When the chocolate is dissolved, pour into a pudding dish; add the yolks of six eggs, well beaten, and six tablespoons sugar. Bake about three quarters of an hour. Beat the whites of the

eggs to stiff froth; add six tablespoons sugar. Spread the frosting over the top; set again in the oven until a light brown.

## SPONGE PUDDING.

One small stale sponge cake, one coffee cup seeded raisins, one-quarter cup currants, one quart milk, three eggs. Must have a tin mould with a chimney. Butter the mould well; flatten the raisins, and put thick on the mould. Crumb the cake in the mould with the currants. Mix the eggs and milk as for a custard and pour in the mould; cover tight and boil three quarters of an hour; then put it on a platter, and set in the oven for a few minutes.

For sauce, make a thin boiled custard.

## ORANGE SPONGE CAKE.

Cut five or six oranges in small pieces and place in a pudding dish; pour over them one coffee cup sugar; then make a boiled custard of one pint milk, yolks of three eggs, one-half cup sugar, one large teaspoon corn starch; pour this over the oranges. Make a meringue of the beaten whites of the eggs with three tablespoons of powdered sugar, and put over the top of the pudding and brown it slightly in the oven.

## ECLAIR PUDDING.

Four eggs, one cup sugar, one cup flour, one teaspoon vanilla, one teaspoon baking powder. When baked spread over the top with chocolate icing.

## Icing.

White of one egg, one-half teacup milk, one-half teacup sugar, four tablespoons grated chocolate; boil until thick and smooth. Just before serving the pudding, split and fill with the following little, then

## Custard.

One pint of milk, a little salt, yolks of three eggs, one-half cup sugar, two tablespoons corn starch; flavor with vanilla and lemon

## DELMONICO PUDDING.

One quart of milk, four eggs (leave out the whites of three), three tablespoons of sugar, two tablespoons of corn starch, one cup of cocoanut, a little salt. Put the milk in a farina boiler to scald; wet the starch in cold milk; beat the eggs and sugar and stir all into the scalding milk; add the cocoanut, and pour the whole into a pudding dish; whip the three whites dry with three tablespoons of sugar; flavor with lemon or vanilla; spread over the pudding and bake a light brown. Eat hot or cold.

As a stimulent to assist nature to overcome disease use Briggs' Magic Relief.

Spread the frosting  
light brown.

One cup seeded raisins  
three eggs. Must have  
should well; flatten the  
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Place in a pudding  
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one-half cup sugar  
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one teaspoon  
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eggs, one-half cup  
vanilla and lemon  
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of corn starch, con  
in a farina boiler  
the eggs and sugar  
coconut, and pour  
the whites dry with  
or vanilla; spread  
hot or cold.

Always use Briggs'

## ORANGE PUDDING.

Four sweet oranges, sliced small; one quart of milk, one cup sugar, two tablespoons corn starch, yolks of three eggs. Heat the milk, when nearly boiling add the corn starch (wet with a little cold milk), the sugar and eggs, thoroughly beaten. Boil until thick as custard; when cold pour over the sliced oranges. Make meringue of the whites of three eggs and one small teacup of sugar; spread on pudding, and put sliced oranges on top of this.

## PORCUPINE PUDDING.

One cup sugar, one cup flour, three eggs, three teaspoons baking powder, dissolved in teaspoon of milk; bake in a round tin. Frost cake, top and sides, thickly; stick blanched almonds over the top of cake with points up; make floating island; put cake on glass standard; pour a little custard with snow around the edge of standard; on each snow drop a little jelly; use rest of the custard sauce.

## SNOW PUDDING.

One-half box gelatine, soaked in cup of water one hour; two lemons grated; three eggs, one and one-half cups sugar. Add sugar and lemons to gelatine, then pour over one-half pint boiling water. When dissolved beat until all sparkles; then add the whites of eggs beaten stiff. Make a custard of yolks.

## PUDDING SAUCE.

One tablespoon flour, butter size of an egg, one-half pint sugar, grated peel and juice of one or two lemons, to suit taste; mix flour and butter together, then add sugar and lemon; then put into one-half pint boiling water, boil until it thickens, cool a little, then add well beaten egg.

## FOAM SAUCE.

One cup pulverized sugar, two eggs; beat sugar and yolks together in a bowl; set in boiling water; stir until hot; then add whites beaten stiff. Put a small piece of butter and tablespoon of brandy in a dish; pour over them the sugar and eggs just before serving.

## PUDDING SAUCE.

One cup sugar, two eggs; beat the yolks very light, add sugar, mix thoroughly, add the whites, beaten to a stiff froth; then add two tablespoons brandy. Serve as soon as made.

## PUDDING SAUCE (COLD).

One heaping teaspoon of butter, one cup of fine sugar, one glass of sherry or madeira wine. Beat the butter and sugar to a

cream, and gradually beat in the wine; grate a little nutmeg over it before sending to table.

## WINE SAUCE (HOT).

Boil one-half pint of water with a tablespoon of flour, and strain on the sauce made as above just before sending it to table. Set it over the top of the tea-kettle three or four minutes.

## CHOCOLATE BLANC MANGE.

One quart of milk, one-half box of gelatine, soaked in one cup water; four tablespoons grated chocolate, rubbed smooth in little milk; three eggs, vanilla. Heat the milk until boiling, then add the other ingredients; boil five minutes. Pour into mould. Serve cold with sugar and cream, or custard.

## CORN STARCH BLANC MANGE.

One quart milk, one cup sugar, three tablespoons corn starch flavor with lemon or vanilla. Boil the milk and sugar together, then stir in corn starch dissolved in a little cold milk. Boil and turn into mould.

## CARMEL CUSTARD.

Put two dessert spoons of crushed sugar in a tin pan. Let stand on the stove until it begins to brown, then stir constantly until it is a thick, black syrup. Pour it into a quart of scalding milk; add six ounces of white sugar and the yolks of six eggs. Beat and pour into cups, set in a pan of hot water in the oven and bake twenty minutes.

## APPLE SNOW.

Mash the pulp of three baked apples with silver spoon; add one cup sugar, and the beaten white of an egg; flavor and beat one-half hour. Serve on soft custard or alone.

## SNOW DRIFT.

Two strips (or one-half ounce) isinglass, soaked in cold water twenty or thirty minutes. Take it from the cold water and pour over it one pint boiling water; add two cups granulated sugar and the juice of two lemons. Put it on the ice, and when thick beat into it the beaten whites of four eggs. Then put in mould and place on ice. Serve with boiled custard.

## CHARLOTTE RUSSE ELEGANTE.

One-half package Coxe's gelatine dissolved in a very little water; one quart whipped cream; flavored and sweetened to taste. Line a mould with sponge or white cake. Stir the gelatine into the cream and pour into the prepared mould. The cake may be soaked in a little wine if preferred.

## CHARLOTTE RUSSE.

Two tablespoons gelatine soaked in a little cold water two hours; two coffeecups rich cream; one teacup milk. Whip the cream stiff in a large bowl or dish; set on ice. Boil the milk and pour gradually over the gelatine until dissolved, then strain; when nearly cold add the whipped cream, a spoonful at a time. Sweeten with pulverized sugar, and flavor with vanilla. Line a dish with lady fingers or sponge cake; pour in the cream and set in a cool place to harden.

## SPANISH CREAM.

Make a soft custard of one quart of milk, yolks of six eggs, six tablespoons sugar. Put one box gelatine dissolved in one-half pint water over the fire; add the custard; flavor with vanilla. Strain into moulds. Set in cool place.

## RUSSE CREAM.

One-half box gelatine, soaked in a little water one-half hour; one quart milk, one cup sugar, four eggs. Mix sugar, milk, yolks of eggs and gelatine together; put in a pail set in a kettle of water, and boil twenty minutes. Beat the whites of the eggs stiff and stir into custard after taking off the fire. Flavor with vanilla and pour into moulds. Serve with sugar and cream or custard.

## WHIPPED CREAM.

To one quart cream whipped very thick, add powdered sugar to taste; then one tumbler of wine. Make just before ready to use.

## SNOW JELLY.

One-half box of gelatine covered with cold water. Let it stand while mixing. Two cups sugar, juice two lemons, whites of three eggs beaten stiff. Add to gelatine one pint boiling water, the sugar and eggs; beat thoroughly and strain into moulds. Make a custard of one pint milk, three eggs' yolks; turn over the jelly just before serving.

## WINE JELLY.

One-half box Coxe's gelatine, soaked in one-half pint cold water one hour; add one pint boiling water, two cups sugar, two lemons, grated; two-thirds pint sherry wine. Let all come to a boil, then strain into moulds and set in a cool place to harden.

## LEMON JELLY.

One-half box Cox's gelatine, soaked in one-half pint cold water one hour; add one pint boiling water, and one and one-half cups sugar; three lemons, grated. Stand on stove until boiling. Strain into a mould and set in a cool place.

## CIDER JELLY.

One box gelatine dissolved in one pint cold water. In twenty minutes add one pint boiling water, then one quart cider and one pint sugar (granulated), and the grated rind and juice of two lemons. Let it stand on the stove until hot, but not boil. Then strain into moulds.

## C A K E .

## SOFT GINGERBREAD.

One-half cup butter, two cups molasses, one cup sugar, four cups flour, one cup sour milk, four eggs, one teaspoon saleratus, ginger and cloves.

## GINGERBREAD.

One cup brown sugar, one table spoon butter, stirred to a cream; add one cup New Orleans molasses, and mix well; then add one cup sour milk, one teaspoon soda dissolved in a little of the sour milk. Mix all together, and stir in two and one-half cups flour; put in ginger or spice to taste. Bake in one large loaf one hour, or two small loaves one-half hour.

## GINGER COOKIES.

One cup molasses, one-half cup lard, one-half cup boiling water, one teaspoon soda, one teaspoon ginger, a little salt, flour to roll out.

## SEED COOKIES.

Two small cups of sugar, one cup butter, one-half cup sweet milk, one egg, two teaspoons baking power, caraway seed. Mix very soft, roll out, cut in shapes; sprinkle sugar over the top and bake.

## MOLASSES COOKIES.

One cup butter, one cup brown sugar, one cup New Orleans molasses, three eggs three even teaspoons soda, two small teaspoons ginger. Stir butter and sugar together; then add the other ingredients with flour enough to make a soft dough. Roll thick, cut, and bake in a quick oven.

## GINGER SNAPS.

One cup of molasses, one cup sugar. Put four tablespoons of boiling water into a cup and fill the cup with melted butter. One teaspoon of ginger, one of salt and one of soda. Mix as soft as you can roll out; roll as thin as a knife blade.

## COOKIES.

One cup sugar, two-thirds cup butter, two tablespoons sour milk, one large egg and two small ones, a little soda.

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## RAISED DOUGHNUTS.

One pint sweet milk, one-half pint lard, one pint sugar, three eggs. Mix soft at night—using the milk, one-half the sugar and lard, and one-half pint of yeast. In the morning add the rest with the eggs, one nutmeg, two teaspoons whiskey, and a little soda. Knead well, and raise; when light, roll out thin, and after cutting let raise again before frying. One-half beef suet and one-half lard is better to fry them in than all lard.

## DOUGHNUTS.

One and one-half coffee-cup sugar, one-half coffee-cup lard, one and one-half coffee-cup milk, three eggs, four teaspoons baking powder, one teaspoon salt, one nutmeg, flour enough to mix soft.

## FRIED CAKES.

One cup of sugar, one cup of sweet milk, three tablespoons of butter, three tablespoons of Dunn & Co.'s baking powder, two eggs; one quart of flour.

## CRULLERS,

One cup sour cream, one cup sugar, one egg, small teaspoon soda, a little salt; spice to taste. Mix soft. Fry in boiling lard.

## COMFORTS.

One cup milk, one cup sugar, two eggs, a little salt, two and one-half cups of flour, three teaspoons baking powder. Mix thoroughly, and drop from a spoon into boiling lard; fry a light brown.

## PEPPER-NUTS.

One pound flour, one pound sugar, four eggs, one teaspoon cloves, one of cinnamon, one-half pound citron, one cup blanched almonds, one-half teaspoon black pepper, one-half teaspoon salt. Rub flour and sugar together; add the other ingredients. Roll out and cut in small square cakes. Bake a light brown.

## ANGEL FOOD.

One gill flour, one and one-half gills sugar, the whites of eleven eggs, one teaspoon of cream tartar (just even full); one teaspoon of vanilla. Beat the eggs to a stiff froth, then add sugar after sifting twice; sift the flour five times and mix the cream tartar in it well; put a pan in the oven and set your tin on it, or it will bake too fast. Bake in a new tin, and do not rease. Time, one hour in a slow oven. A very nice and delicate cake.

Use extra strength rubber plasters made by the Daly Manufacturing Company, N. Y.



## LADY FINGERS.

One-half pound pulverized sugar and yolks of six eggs, well stirred; add one-fourth pound flour, whites of six eggs, well beaten. Bake in lady finger tins, or squeeze through a bag of paper in strips two or three inches long. These are nice placed together after baking, with frosting or chocolate icing.

## FRUIT JUMBLES.

One cup butter, two cups sugar, three and one-half cups flour, one-half cup milk, three eggs, one-half nutmeg, grated; three teaspoons Dunn's baking powder, one cup currants. Bake in a broad shallow tin, and cut in squares while warm.

## ECLAIRS A'LA CREME.

Three-fourths pound flour, one pint water, ten eggs, one-half cup butter. Put the water on the fire in a stew-pan with the butter; as soon as it boils stir in the sifted flour; stir well until it leaves the bottom and sides of the pan, when taken from the fire then add the eggs one at a time. Put the batter in a bag of paper and press out in the shape of fingers on a greased tin. When cold fill with cream.

*Cream.*

One and one-half pints of milk, two cups sugar, yolks of five eggs, one tablespoon butter, three large tablespoons corn starch, two teaspoons extract vanilla. They are very nice frosted with chocolate.

## SCOTCH-SHORT BREAD.

Four pounds flour, two and one-half pounds butter, one and one-fourth pounds sugar, one wine glass rose water, one-half pound caraway comfits, one-half pound citron. Rub the butter and sugar to a cream, add the rose water, then the flour; roll out to rather less than one-half an inch in thickness, and strew the comfits and citron on the top; pass the rolling pin over them, and then cut into squares and diamonds with a paste jigger. Good for three months.

## BREAD CAKE.

Two coffee cups bread dough, two teacups sugar, two eggs, one teacup butter, two teaspoons essence lemon, one nutmeg, teaspoon each cloves, cinnamon and allspice, wine glass brandy, coffee cup raisins. Let rise before baking.

## COFFEE CAKE.

One cup brown sugar, one cup molasses, one cup butter, one cup strained coffee, wine glass brandy, one pound raisins, one

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one pound currants, one tablespoon cinnamon, one tablespoon cloves, two nutmegs, one teaspoon soda, four cups flour.

## FRUIT CAKE WITHOUT EGGS.

One pound fat pork, chopped fine; pour over it one pint boiling water or coffee, two cups molasses, one cup sugar, one and one-half pounds raisins, one-half pound currants, one tablespoon cloves, two nutmegs, one teaspoon soda, four cups flour.

## RAISED LOAF CAKE.

Four cups flour, one cup butter, one-half cup yeast, one cup milk; let it rise over night, then add two cups sugar, two eggs, one half teaspoon saleratus one pound raisins; put in tins; let it rise again and bake.

## NUT CAKE.

Two-thirds cup butter, two cups sugar, one cup milk, three eggs, three cups flour, three teaspoons baking powder, one cup nuts; bake in shallow tins about two inches thick, cut in squares, frost and put walnut meat on each piece.

## POUND CAKE.

One and one-half cups flour, one cup butter, one and one-half cups sugar, one cup eggs, one-half teaspoon baking powder. Beat butter and flour to a cream; beat the eggs and sugar very light; put all together and add the baking powder,

## WHITE CAKE.

One cup butter, two cups sugar, two and one-half cups flour, one-half cup sweet milk, whites of eight eggs, two teaspoons baking powder.

## ALMOND CAKE.

Two cups sugar, three cups flour, one cup butter, one-half cup sour milk, whites of eight eggs, two teaspoons baking powder, one teaspoon bitter almonds, one cup blanched almonds.

## SNOW CAKE.

One cup sugar, one and one-half cups flour, two teaspoons cream tartar. Sift all together through a sieve; add the whites of ten eggs beaten stiff. Bake in a quick oven.

## LEMON CUP CAKE.

One cup butter, three cups sugar, five cups flour, one cup milk, one teaspoon saleratus, six eggs, peel and juice of one lemon.

## IMPERIAL CAKE.

One pound sugar, one pound butter, one pound flour, two pounds raisins, one pound citron, one pound sweet almonds, two tablespoons wine or brandy, one nutmeg, mace, ten eggs,

## CORN STARCH.

One-half cup butter, one and one-half cups sugar, one and one-half cups flour, one-half cup corn starch, one-half cup milk, whites of six eggs; one and one-half teaspoons baking powder, a few blanched and chopped almonds.

## CLAY CAKE.

One pound sugar, one pound flour, one-half pound butter, six eggs, one-half pint sweet cream, one and one-half teaspoons baking powder, little nutmeg.

## SODA POUND CAKE.

One and one-half coffee cups sugar three-fourths coffee cup butter, two coffee cups flour, one-half coffee cup milk, four eggs, one and one-half teaspoons baking powder. Flavor with lemon.

## SPONGE CAKE.

One pint flour, one pint sugar, six eggs one-half cup water, three teaspoons baking powder. Mix the yolks and sugar, then add the water, then flour, then the whites of eggs on top. Stir as little as possible.

## SPONGE CAKE.

One pound sugar, one-half pound flour, a little salt, ten eggs. Flavor with lemon or vanilla.

## FEATHER SPONGE CAKE.

One and one-half goblets sifted sugar, one goblet sifted flour, two teaspoons cream tartar, one-half teaspoon salt. Sift all through a sieve; add whites of ten eggs well beaten. Bake in two square tins in a quick oven, frost, flavoring with bitter almond or rose.

## QUEEN'S CAKE.

One pound sugar, one pound flour, one-half pound butter, four eggs, one and one-half gills sour cream, one gill wine or brandy, one nutmeg, small teaspoon soda, one pound raisins, one-half pound citron.

## WASHINGTON CAKE.

Three cups sugar, two cups butter, one cup milk or water, four cups flour, five eggs, three teaspoons baking powder, one pound raisins, one-half pound citron, one teaspoon ground cinnamon, one nutmeg.

## SPICE CAKE.

One cup butter, two cups brown sugar, three and one-half cups flour, one cup cold water, two teaspoons baking powder, three eggs, two teaspoons cinnamon, one-half teaspoon cloves, one-half nutmeg, one large cup raisins and currants.

**For Coughs, Colds and Lung Disease use Wistar's Pulmonic Syrup**

## JUMBLE CAKE.

One cup butter, two cups sugar, one cup sour milk, and one-half teaspoon soda, one nutmeg, five eggs, little less than one quart flour, two teaspoons Dunn's baking powder.

## COCOANUT CAKE.

One pound sugar, one-half pound flour, two teaspoons baking powder, one-half pound butter, six eggs or whites of twelve, two grated cocoanuts, save enough of it for frosting put the rest in the cake. Will make one large cake.

## WHITE CAKE.

One-half cup butter, two cups sugar, one cup milk, three cups flour, whites four eggs, two teaspoons Dunn's baking powder.

## COMPOSITION CAKE.

One pound of flour, three-fourths pound of sugar, one-half pound of butter, three eggs, one-half pint sweet milk, one-half teaspoon of soda, one nutmeg, a little cloves, one glass of brandy, one pound of fruit. If you wish the cake rich, add as much more fruit as you like.

## LEMON CAKE.

One and one-half cups of sugar, one-half cup of butter, one-half cup of milk, two cups of flour, two eggs, juice and grated rind of one lemon, one-half teaspoon soda.

## WHITE FRUIT CAKE.

Whites of eight eggs, two cups sugar, one cup butter, one cup milk, four cups flour, two teaspoons baking powder, two cups raisins, one-half cup citron, sliced fine.

## WEDDING CAKE

One pound flour, one pound butter, one and one-half pounds brown sugar, twelve eggs, eleven pounds raisins, two pounds citron, one-half ounce cinnamon, three-fourths ounce cloves, one ounce mace, three gills brandy, one teacup milk, two teaspoons baking powder.

## WEDDING FRUIT CAKE.

One pound flour, one pound sugar, one pound butter, two pounds currants, one pound raisins, one-half pound citron, one ounce mace, one ounce cinnamon, four nutmegs, one ounce cloves, eight eggs, wine glass brandy, one-half ounce rose water.

## WHITE FROSTING.

To the white of an egg when thoroughly beaten, add five tablespoons sugar, beating all the time. Will frost one medium sized cake.

## CHOCOLATE FROSTING.

Whites of three eggs, fifteen tablespoons pulverized sugar, fifteen tablespoons grated chocolate. Beat whites thoroughly; add the sugar and chocolate.

## COCOANUT FROSTING.

Whites of three eggs, twelve tablespoons sugar, one grated cocoanut. Beat the sugar and eggs together; spread on the cake and sprinkle the cocoanut over thickly. This will make a white frosting than stirring in the cocoanut.

## ORANGE ICING.

Whites of two eggs, twelve tablespoons sugar, two oranges grated.

## LEMON ICING.

Whites of two eggs, two cups sugar, juice and part of the rind of two lemons.

## ALMOND ICING.

The whites of three eggs, beaten light; one cup of blanched almonds, chopped fine or pounded; ten tablespoons pulverized sugar. Flavor with little bitter almonds.

## COOKED FROSTING.

One small teacup of granulated sugar, wet with very little water. Set on the stove and let it boil, without stirring, until it begins to thicken. Take whites of two eggs, beat very light. Strain the boiled sugar into them slowly, beating all the time. Flavor to taste.

## MARTHA WASHINGTON CAKE.

One cup sugar, one cup sweet milk, two cups flour, one egg, two teaspoons baking powder, two tablespoons butter. Bake in three layers.

*Custard.*

One egg, one-half pint milk, one teaspoon corn starch, one tablespoon flour, two tablespoons sugar. Scald the milk; beat the sugar, flour, egg, and corn starch together; add the milk, beat until thick. Flavor, and when cold, spread between cake.

## ALMOND CREAM CAKE.

Two cups sugar (pulverized), one-fourth cup butter, one cup sweet milk, three cups flour, three teaspoons baking powder, whites four eggs, beaten very light; one-half teaspoon vanilla. Bake in four layers.

*For the cream.*

Whip one cup of sweet cream to a froth; stir gradually into one-half cup pulverized sugar, a few drops of vanilla, and one

ound of almonds, blanched and chopped. Spread quite thickly between the layers of cake, and frost the top and sides.

#### JELLY FRUIT CAKE.

Two cups sugar, three cups flour, three teaspoons baking powder, two-thirds cup butter, one cup milk, three eggs. Flavor with vanilla. To half the cake add one tablespoon molasses, one tablespoon brandy, one tablespoon cinnamon, one teaspoon cloves, one-half teaspoon allspice, one-half nutmeg, one cup chopped raisins, one-half pound citron. Bake in jelly tins, two layers of light and two of fruit cake. Spread jelly between the layers, when slightly cool, putting a light one on top. Over all spread white frosting.

#### CONFECTIONERY CAKE.

One coffeecup sugar, three-fourths coffeecup butter, two coffeecups flour, one coffeecup milk, whites five eggs, three teaspoons baking powder. Flavor with vanilla. Take one tablespoon of this cake, add one-half cup chopped raisins, one-half cup citron, one-half cup flour, one-half cup molasses, two teaspoons cinnamon, one-half teaspoon cloves, one wineglass brandy. Bake in three layers, two light and one dark. Put together with soft frosting.

#### BLACK CHOCOLATE CAKE.

One cup butter, two cups sugar, two and one-half cups flour, five eggs, one cup sour milk, one teaspoon soda dissolved in a little boiling water; one-half cake "Baker's" chocolate, grated and put in the cake before stirring in the flour. Bake in jelly tins in four layers.

#### Filling.

One pound white sugar wet with a little cold water; add the whites of three eggs, slightly beaten; one-half cake grated chocolate. Cook in boiling water until it thickens. Flavor with vanilla. Spread between the layers, and outside the cake. Sprinkle grated cocoanut over the top.

#### LEMON COCOANUT CAKE.

One pound sugar, one pound flour, one-half pound butter, six eggs, one-half pint cream, one teaspoon cream tartar, one-half teaspoon soda.

#### Dressing between layers.

One grated cocoanut, three-fourths cup sugar, two eggs, juice one lemon. Beat the eggs thoroughly, add sugar and lemon, mix the cocoanut; put all on the stove and cook enough to cook

the egg, being careful not to burn. Frost the cake and spread cocoanut over the top.

#### JELLY CAKE.

One-half cup butter, two cups sugar, one cup sweet milk, three and one-half cup flour, and three tablespoons baking powder, five eggs. Flavor with lemon or vanilla. Bake in jelly tins.

#### GERMAN CAKE.

One cup sugar, two tablespoons butter, one cup flour, four eggs, one teaspoon Dunn's baking powder. Bake in two layers.

#### Filling.

Whites of five eggs, fifteen tablespoons sugar; add granulated cocoanut. Spread between and on top of layers.

#### ORANGE CAKE.

Two cups sugar, one cup butter, one cup sweet milk, three cups flour, five eggs (yolks of two and whites of five); three teaspoons baking powder, two oranges (grated peel and juice of one). Bake in four layers.

#### Filling.

Whites of three eggs, juice of one orange, fifteen tablespoons of sugar. Beat together, spread between layers and outside of cake. Pare and pull in small pieces two oranges; put on top of cake.

#### WHITE MOUNTAIN CAKE.

One cup sugar, one-half cup butter, one-half cup sweet milk, one-half cup corn starch, one cup flour, whites of six eggs, a little vanilla, two teaspoons baking powder. Bake in layers.

#### Frosting for above.

Whites of five eggs, twenty tablespoons sifted sugar beaten very light; a little vanilla. Spread between layers and outside of cake.

## PICKLE, CANNED FRUIT, &

### CUCUMBER PICKLES.

#### Six hundred cucumbers.

Make a brine that will bear up an egg, heat it boiling hot, and pour it over the cucumbers; let them stand twenty-four hours. Then make a cold brine and let it stand forty-eight hours. Take the cucumbers and wipe the black specks from each one, then take a sufficient quantity of vinegar to cover them, and add a small lump of alum; put the cucumbers in the brass kettle with the vinegar cold, heat them slowly, turning them from the bottom several times; let them stand twenty-four hours; afterwards take the

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lions of vinegar if needed to cover them; the size of the  
cucumbers vary so much, judgment must be used. Then put  
three pints of brown sugar, three gills of mustard seed, a handful  
of cloves, a handful of stick cinnamon, six green peppers, one  
teaspoon of celery seed, ginger root, a piece of alum the size  
of a walnut; tie in a muslin bag all the spices, with the peppers,  
and scald with the vinegar, then pour it over the cucumbers hot;  
green peas and horseradish cold.

EAST INDIA PICKLE.

One hundred cucumbers (large and small), one peck green  
tomatoes, one-half peck onions, four cauliflowers, four red peppers  
(without the seeds), four heads celery, one pint bottle horseradish.  
Dice all, and stand in salt twenty-four hours; then drain, pour  
over weak vinegar, stand on stove until it comes to a boil; then  
drain again. One ounce ground cinnamon, one ounce ground  
turmeric, one-half pound mustard, one quarter pound brown sugar;  
mix these with cold vinegar; add to this sufficient vinegar to  
moisten all the pickles. Cook all together, ten minutes. Seal in  
jars while hot.

FRENCH PICKLE.

One peck green tomatoes, sliced; six large onions, a teacup of  
vinegar thrown on over night. Drain thoroughly, then boil in two  
quarts of water and one quart of vinegar fifteen or twenty minutes;  
drain in colander; then take four quarts vinegar, two pounds  
brown sugar, one-half pound white mustard seed, two tablespoons  
mustard, two tablespoons cinnamon, two tablespoons ginger, two  
tablespoons ground mustard, one teaspoon cayenne pepper; put  
all together and cook fifteen minutes.

TOMATO SOY.

One-half bushel green tomatoes, three onions, three green  
peppers, one-quarter pound mustard seed, three cups sugar, three  
cups vinegar. Chop the tomatoes and onions together (fine); add to  
one gallon of the tomatoes one cup of salt; let stand twenty-four  
hours, drain and add the peppers (chopped fine), mustard seed,  
ginger and other spices to taste. Moisten all with vinegar and cook  
until tender. Before bottling add the cabbages (chopped), and  
one cup chopped horseradish.

CHILI SAUCE.

One peck ripe tomatoes, six green peppers, six onions, two tea-  
spoons ground allspice, two teaspoons ground cloves, two teaspoons  
ground cinnamon, two cups brown sugar, five cups vinegar, salt to



taste. Scald and skin the tomatoes, chop the onions and pepper fine; boil all together slowly, three or four hours, then bottle.

## CHOW CHOW.

One quart large cucumbers, one quart small cucumbers, two quarts onions, four heads cauliflower, six green peppers, one quart green tomatoes, one gallon vinegar, one pound mustard, two cups sugar, two cups flour, one ounce tumeric. Put all in salt and water one night; cook all the vegetables in brine until tender, except large cucumbers. Pour vinegar and spices over.

## GREEN TOMATO CATSUP.

One peck green tomatoes, one dozen large onions, one-half pint salt; slice the tomatoes and onions. To a layer of these add a layer of salt; let stand twenty-four hours, then drain. Add one-quarter pound mustard seed, three desertspoons sweet oil, one ounce allspice, one ounce cloves, one ounce ground mustard, one ounce ground ginger, two tablespoons black pepper, two tablespoons celery seed, one-quarter pound brown sugar. Put all ingredients in preserving pan, cover with vinegar, and boil two hours.

## TOMATO CATSUP

One peck ripe tomatoes, cut up, boil tender and sift through a wire sieve; add one large tablespoon ground cloves, one large tablespoon allspice, one large tablespoon cinnamon, one teaspoon cayenne pepper, one-quarter pound salt, one-quarter pound mustard, one pint vinegar. Boil gently three hours. Bottle and seal while warm.

## RIPE CUCUMBER PICKLE.

Pare and scrape out the inside of the cucumber; put in weak brine for twenty-four hours. Make a syrup of sugar and vinegar; boil a few slices of the cucumber at a time in this, until they look clear. When the cucumbers are all cooked, boil down the syrup and pour over them.

## PICKLED WATERMELON.

Take the green part of the rind of the melon, pare and cut in small pieces. To one quart of vinegar add two pounds of sugar and one ounce of cassia buds. In this boil the rind until clear and tender.

## SPICED PEACHES

Seven pounds fruit, one pint vinegar, three pounds sugar, two ounces cinnamon, one-half ounce cloves. Scald together sugar, vinegar and spices; pour over the fruit. Let it stand twenty-four hours; drain off, scald again, and pour over fruit, letting it stand

Another twenty-four hours. Boil all together until the fruit is tender. Skim it out, and boil the liquor until thickened. Pour over the fruit and set away in a jar.

## SPICED GRAPES.

Seven pounds grapes, three pounds sugar, one pint vinegar, one tablespoon cloves, one tablespoon cinnamon.

## SWEET PICKLED PEACHES.

One peck peaches, three pounds brown sugar, one quart vinegar. Dip each peach in a weak solution of soda water, and wipe dry to remove roughness. Stick three or four cloves in each peach. Beat the vinegar and sugar, then put in the peaches and cook until tender.

## PICKLED PEACHES.

One peck peaches, three pound sugar, one quart vinegar, cloves.

## PICKLED PLUMS

Four pounds plums, two pounds sugar, one pint vinegar.

## PICKLED PEARS.

One-half bushel pears, three quarts vinegar, five pounds sugar, cinnamon to taste.

## SPICED BLACKBERRIES.

To six pints fruit take two and one-half pints sugar, one and one-half pints vinegar, one-half ounce cinnamon (ground), one-half ounce cloves, one-half ounce allspice, a little mace broken in small pieces. Boil the sugar and vinegar together, with the spices, putting these last into muslin bags. Then put in the berries, let them scald, not boil.

In canning fruit, to a pound of fruit allow one-fourth to one-half pound sugar, according to taste.

## CANNED CHERRIES.

One-fourth pound sugar, one pound fruit, one teacup vinegar, five pounds fruit.

## CANNED PINE-APPLE.

Three-fourths pound sugar to one pound fruit. Pick the pineapple to pieces with a silver fork. Scald, and can hot.

## CANNED BERRIES.

Heat slowly to boiling in a large kettle, after adding one cup of sugar to each quart of fruit, and a little water to prevent burning on. Let all come to a good boil and can quickly. This is a good rule for all kinds of fruit.

For mending Glass, China, Leather, Wood, etc., use Star Cement

## CURRANT JELLY.

Put the fruit on and scald thoroughly; strain, and for one pint of juice allow one pound sugar; when juice boils, stir in sugar; boil until dissolved. Pour into glasses.

## RASPBERRY JAM.

Six pounds sugar to eight pounds fruit, one pint currant juice with an additional pound of sugar. Jam all together and boil down until a good, rich flavor. Then can.

## SALADS.

## CABBAGE SALAD.

Two cabbages, chopped fine; sprinkle with salt; let stand overnight. One pint vinegar, one-half cup ground mustard, three eggs. Beat eggs thoroughly and add to boiling vinegar. Wet the mustard with cold water or vinegar, add to the boiling vinegar; pepper and salt to taste, and let all come to a boil, pour over cabbage, and stir thoroughly together.

## DRESSING FOR CABBAGE.

One egg, one teaspoon mustard, one teaspoon salt, one teaspoon sugar, one-half cup vinegar, one-half cup milk.

## SALAD DRESSING

Beat four eggs light, add one tablespoon mixed mustard, one-half teaspoon salt, five tablespoons vinegar, a little cayenne pepper. Mix well, then stand in a dish filled with boiling water; when warmed through add a tablespoon of butter; cook until a little thicker than custard, stirring constantly. If desired it may be boiled until thicker, then thinned with milk or cream.

## CHICKEN SALAD.

Use the white meat of two good sized chickens, and celery enough to make the proportion one-third chicken and two-thirds celery; boil ten eggs hard, rub the yolks perfectly smooth with a silver spoon, adding gradually four tablespoons of olive oil, one tablespoon of made mustard, two teaspoons of salt one teaspoon black pepper, half a teaspoon of cayenne pepper, and one tablespoon of sugar; add sweet cream by degrees until about the consistency of batter. Just before sending to table, mix the dressing with chicken and celery, and moisten with sharp vinegar. The juice of two lemons is an improvement.

## MYONAISE DRESSING.

Yolks of three eggs, beaten; oil added gradually until as stiff as cake batter; salt-spoon of salt, lastly the white of one egg.

aten stiff. This is very nice for lobster or chicken salad, or as a dressing for celery.

## SALMON SALAD.

One can fresh salmon, four bunches celery; chop as for chicken salad; mix with the salmon.

## DRESSING.

One teaspoon of mustard, two tablespoons vinegar, yolks of two eggs, salt to taste, and a little cayenne pepper; mix thoroughly, add to the salmon just before serving.

## WELSH RAREBIT.

We make a Welsh rarebit by melting good old cheese with a little vinegar, butter and milk, and pouring it over bread, toasted or untoasted, as we happen to fancy.

## BEVERAGES.

## VIENNA COFFEE.

Equal parts Mocha and Java coffee; allow one heaping tablespoon of coffee to each person, and two extra to make good strength; mix one egg with the grounds, pour on the coffee half as much water as will be needed, let the coffee froth, then stir down the grounds, and let it boil five minutes; then let the coffee stand where it will keep hot, but not boil, for five or ten minutes, and add the rest of the water. To one pint of cream add the white of an egg, well beaten; this is to put in the cups with the sugar, and the hot coffee added.

## KAOKA COFFEE.

Put into an ordinary tea or coffee pot the same quantity of K. O. K. as would be used of coffee, pour on sufficient boiling water to extract the strength, letting boil fifteen minutes, after which add enough boiling water for the requirements of the family, remove from the stove and let settle for a few moments; milk or cream and sugar to taste. It will be found to improve by long simmering on the stove, but be sure to let it settle before using. Do not throw away any of the clear liquid, but heat it up again and add to the next brewing; it is even better than the first.

## ELLEN'S COFFEE.

*For six persons.*

Take one full cup ground coffee, one egg, a little cold water; stir together, add one pint boiling water, boil up; then add another pint boiling water, and set back to settle before serving.

Star Cement mends everything as good as new.

## TEA.

One teaspoon of tea is allowed for each person; pour on a little boiling water and let come to a boil; add as much hot water as is necessary.

## CHOCOLATE.

Tablespoon chocolate for each person. Pour on boiling water and allow to thicken up; milk enough to cool; then stir in well beaten egg and sugar to taste, add milk and boil fifteen or twenty minutes; flavor with vanilla. Beat whites of eggs and pour over when ready to serve.

## WINE WHEY.

One pint sweet milk, boil, and pour sherry wine until it curdles; then strain and use the whey.

## BLACK CURRANT CORDIAL.

Five quarts black currants, two ounces ginger root, one ounce cloves, two ounces stick cinnamon, two ounces allspice, four nutmegs, one teaspoon cayenne pepper. Bruise the currants, the ginger root and cinnamon, add all the other spices except pepper. Put into a thin muslin bag; put the pepper in another bag; pour over all one-half gallon whiskey. Let it stand forty-eight hours, stirring occasionally; strain this off, and put over the currants another half-gallon of whiskey; stir thoroughly, and strain into the other whiskey; add to this liquor, four pounds granulated sugar. If too strong dilute with a little water, then bottle.

## BOUILLON.

Two pounds lean beef, chopped fine; pour over it one quart cold water, put it in a porcelain kettle, cover tight, and let it simmer four hours. Strain off the tea and let it cool; beat the white of one egg and add to the tea; put it on the stove and stir it until it comes to a boil; let it boil until it becomes perfectly clear, skimming; then strain through a fine napkin; season with salt to taste.

## RASPBERRY VINEGAR.

Cut the berries with vinegar; let them stand forty-eight hours. Strain them through a sieve; add one pound white sugar to one pint of juice; boil one-half hour, then bottle. If possible, use half red berries; they give a richer flavor, and the black ones the color.

For indigestion, liver and kidney complaint use Edison's Absorbent Belt.

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## SWEETS.

### GENERAL DIRECTIONS.

Granulated sugar is preferable. Candy should not be stirred while boiling. Cream tartar should not be added until the syrup begins to boil. Butter should be put in when the candy is almost done. Flavors are more delicate when not boiled in the candy.

### CREAM FOR BON BONS.

Three cups sugar, one and one-half cups water, one-half teaspoon cream tartar; flavor with vanilla. Boil until drops will almost keep their shape in water; then pour into a bowl set in cold water; stir steadily with a silver or wooden spoon until cold enough to bear the hand; then place on a platter and knead until of fine even texture. If too hard, a few drops of warm water may be stirred in; if too soft, it must be boiled again. This is the general foundation of Cream Bon-Bons. It may be flavored with chocolate, by adding a tablespoon of melted chocolate while the syrup is hot.

### CHOCOLATE CREAMS.

Set one-half cake cooking chocolate on a plate or flat dish in the oven until soft. Prepare the cream (as cream bon-bons); roll into small balls; leave a few moments to dry, then roll in the melted chocolate and place on buttered paper. Two two-tined forks will be found most convenient for rolling in the chocolate.

### ALMOND CREAMS.

Boil sugar, water, etc., as directed for cream, and when partially stirred, add a cup of blanched almonds (chopped fine). Treat as plain cream, and when well moulded, cut in squares or bars. Almond cream is very nice flavored with chocolate.

### COCOANUT CREAM.

Make like almond cream, substituting grated or dessicated cocoanut for the almonds.

### CREAM ALMONDS.

Take enough of the plain cream in the hand to cover an almond, and roll the almond up in it. Almonds thus prepared look and keep better if rolled in powdered sugar. They are very nice made with chocolate flavored cream.

### COCOANUT DROPS.

One pound cocoanut (grated and dried), one pound white sugar, two eggs (well beaten). Mix this together, make them up

pear shape; lay on a sheet of paper on a tin, about an inch apart. Bake fifteen minutes.

#### COCOANUT CREAM CANDY.

One cocoanut, one and one-half pounds granulated sugar. Put the sugar and the milk of the cocoanut together and heat slowly until the sugar is melted; then boil for five minutes; add the cocoanut (finely grated), and boil for ten minutes longer, stirring constantly to keep from burning. Pour on buttered plates and cut in squares. Will take about two days to harden.

#### CREAM WALNUTS.

Two cups sugar, two-thirds cup water. Boil without stirring, until it will spin a thread; flavor with vanilla. Set off into a dish with a little cold water in; stir briskly until white and creamy. Have the walnuts shelled; make the cream in small round cakes with your fingers; press half a walnut on either side, and drop into sifted granulated sugar. For cream dates, take fresh California dates, remove the stones and fill the centre of dates with this same cream. Drop in sugar.

#### HICKORY NUT CANDY.

One cup hickory nut meats, two cups sugar, one-half cup water. Boil sugar and water without stirring, until thick enough to spin a thread. Flavor; set off into cold water; stir quickly until white, then stir in the hickory nuts; turn into a flat tin, and when cold cut into small squares.

#### FRUIT CANDY.

One cocoanut, one and one-half pounds granulated sugar (wet with milk of cocoanut). Put in sauce pan, let it heat slowly; then boil rapidly five minutes; add the cocoanut (grated very fine), and boil ten minutes, stirring constantly. Try a little on a cold plate; and if it forms a firm paste when cool, take from the fire. Pour part of it out into a large tin lined with greased paper; then add to the remaining cream one-quarter pound raisins (stoned), one-half pound blanched almonds, one pint pecans, one-half cup chopped walnuts. Pout over the other cream, and when cool cut in bars and squares.

#### VANILLA CREAM CANDY.

Three cups sugar one and one-half cups water, one-half teaspoon cream tartar, butter size of a walnut; flavor with vanilla. Boil until it begins to thread, or until the drops are somewhat brittle if dropped into cold water; pour into buttered platters, and when sufficiently cool pull over a hook, or in the hands. It may be flavored with peppermint, lemon, &c. If chocolate flavoring is

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desired, grate it over the hot candy, or place some melted chocolate on it before pulling. A pretty variety may be made by pulling the vanilla and chocolate candy together a few times, thus leaving it striped. Pulled candy should never be moved, after pouring into platters, until ready for pulling. It will be sure to granulate.

## CREAM CANDY.

One pound white sugar, three tablespoons vinegar, one teaspoon lemon extract, one teaspoon cream tartar. Add a little water to moisten the sugar, and boil until brittle. Put in the extract; then turn quickly out into platters. When cool, pull until white, and cut in squares.

## BUTTER SCOTCH.

Two cups sugar, two tablespoons water, piece of butter the size of a walnut. Boil without stirring, until it hardens on a spoon. Pour out on buttered plates to cool.

## CHOCOLATE CARAMELS.

Two cups molasses, one cup brown sugar, one cup cream or milk, one-half pound Baker's chocolate, piece of butter the size of an egg. Beat all together; boil until it thickens in water; turn into large, flat tins, well buttered. When nearly cold, cut into small squares.

## MOLASSES CANDY.

Three cups yellow coffee sugar, one cup of molasses, one cup water, one-half teaspoon cream tartar, butter the size of a walnut. Follow the directions for vanilla cream candy.

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## RECEIPES FOR DYEING.

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## GENERAL INSTRUCTIONS.

Everything should be clean. The goods should be scoured in soap and the soap rinsed out. They are often steeped in soap lye over night. Dip them into water just before putting them into Dye Bath, to prevent spotting. Soft water should be used, *sufficient to cover the goods well—this is always understood where quantity is not mentioned.* When goods are dyed, air, rinse well and hang up to dry. Do not wring merino dresses when scouring or dyeing them. If cotton goods are to be dyed a light color, they should first be bleached.



## WOOLEN GOODS.

**Chrome Black.**—Best in use. For five pounds goods, blue vitriol, six ounces; boil a few minutes, then dip goods three-fourths hour, airing often; take out goods, make a dye with three pounds logwood, boil one-half hour, dip three-fourths hour and air goods, and dip three-fourths hour more. Wash in strong suds. This will not fade by exposure to sun.

**Wine Color.**—For five pounds goods, camwood, two pounds; boil fifteen minutes and dip goods one-half hour; boil again and dip one-half hour; then darken with blue vitriol, one and one-half ounce; if not dark enough, add copperas, one-half ounce.

**Scarlet.**—Very fine. For one pound goods, cream-tartar, one-half ounce; cochineal, well pulverized, one-half ounce; muriate of iron, two and one-half ounces; boil up the dye and enter the goods; work them briskly for ten or fifteen minutes, then boil one and one-half hour, stirring goods slowly while boiling. Wash in clear water and dry in the shade.

**Pink.**—For three pounds goods, alum, three ounces; boil and dip the goods one hour; then add to the dye, cream-tartar, four ounces; cochineal, well pulverized, one ounce; boil well and dip the goods while boiling until the color suits.

**Blue.**—Quick process. For two pounds goods, alum five ounces; cream-tartar three ounces; boil goods in this one hour, then put the goods into warm water which has more or less extract of indigo in it, according to the depth of color desired, and boil again until it suits, adding more of the blue if needed.

**Madder Red.**—To each pound of goods, alum, five ounces; red or cream-tartar, one ounce. Put in goods and bring kettle to a boil, for one-half hour, then air them and boil for one-half hour longer; empty kettle and fill with clean water; put in bran one peck; make it milk warm, and let it stand until bran rises, then skim off the bran and put in one-half pound madder; put in goods and heat slowly until it boils and is done. Wash in strong suds.

**Green.**—For each pound of goods, fustic, one pound; with alum, three and one-half ounces; steep until strength is out, and soak goods therein until a good yellow is obtained; then remove the chips and add extract of indigo or chemic, one tablespoon at a time until color suits.

**Snuff Brown, Dark.**—For five pounds goods, camwood, one pound; boil it fifteen minutes, then dip goods three-fourths hour; take out goods and add to the dye, two and one-half pounds fustic; boil ten minutes and dip three-fourths hour; then add blue

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vitriol, one ounce ; copperas, four ounces ; dip again one-half hour. If not dark enough add more copperas.

*Another method*—Any Shade.—Boil goods in a mordant of alum, two parts ; copperas, three parts ; then rinse them through a bath of madder. The tint depends on the relative proportions of the copperas and alum ; the more copperas the darker the dye. Joint weight of both should not be more than one-eighth of weight of goods. Mixtures of reds and yellows with blues and blacks, or simple dyes, will make any shade.

*Orange*.—For five pounds goods, muriate of tin, six table-spoons ; argal, four ounces ; boil and dip one hour, and add again to the dye one teacup madder ; dip again one-half hour. Cochineal, about two ounces, in place of madder, makes a much brighter color.

*Purple*.—For each pound goods, two ounces cudbear ; rinse goods well in soap suds, then dissolve cudbear in hot suds—not quite boiling—and soak the goods until of required color. The color is brightened by rinsing in alum water.

*Yellow*.—Rich—Work five pounds goods one-half hour in a boiling bath with three ounces bichromate of potassa and two ounces alum ; lift and expose till well cooled and drained, then work one-half hour in another bath with five pounds fustic. Wash out and dry.

*Crimson*.—Work for one hour in a bath with one pound cochineal paste ; six ounces dry cochineal ; one pound tartar ; one pint protochloride of tin. Wash out and dry.

*Salmon*.—For each pound goods, one-fourth pound annatto ; one-fourth pound soap ; rinse goods in warm water, put them into mixture and boil one-half hour. Shade will be according to amount of annatto.

*Dove and Slate Colors of all Shades*.—Boil in iron vessel a teacup of black tea with teaspoon of copperas and sufficient water. Dilute till you get the shade wanted.

#### COTTON GOODS.

*Black*.—For five pounds goods, boil them in a decoction of three pounds sumach one-half hour, and steep twelve hours ; dip in lime water one-half hour ; take out and let them drip one hour ; run them through the lime water again fifteen minutes. Make a new dye with two and one-half pounds of logwood (boiled one hour), and dip again three hours ; add bichromate potash, two ounces, to the logwood dye and dip one hour. Wash in clear

cold water and dry in the shape. Only process for permanent black.

*Sky Blue.*—For three pounds goods, blue vitrol, four ounces, boil few minutes, then dip goods three hours; then pass them through strong lime water. A *beautiful* BROWN can be obtained by next putting goods through a solution of prussiate of potash.

*Green.*—Dip goods in home-made blue; dye until blue enough is obtained to make the green as dark as required; take out, dry and rinse a little. Make a dye with fustic, three pounds, logwood three ounces, to each three pounds of goods, in boiling dye one hour; when cooled so as to bear hand, put in goods, move briskly a few minutes and let lie one hour; take out and thoroughly drain; dissolve and add to the dye for each pound of cotton, blue vitriol, one-half ounce, and dip another hour. Wring out and let dry in the shade. By adding or diminishing the logwood and fustic, any shade may be had.

*Yellow.*—For five pounds goods, seven ounces sugar of lead; dip goods two hours; make new dye with bichromate of potash, four ounces; dip until color suits; wring out and dry. If not yellow enough repeat.

*Orange.*—For five pounds goods, sugar of lead, four ounces; boil twenty minutes; when a little cool, put in goods; dip two hours; wring out; make a new dye with bichromate potash, eight ounces; madder, two ounces; dip until it suits; if color is too red, take small sample and dip into lime water and choose between them.

*Red.*—Muriate of tin, two-thirds tea-cup; add water to cover goods; raise to boiling heat; put in goods one hour; stir often; take out, empty kettle, put in clean water with nicwood, one pound; steep one-half hour at hand heat; then put in goods and increase heat one hour—not boiling. Air goods and dip one hour as before. Wash without soap.

## MISCELLANEOUS.

TO MAKE VINEGAR.

Acetic acid, four pounds; molasses, one gallon; put them into a forty gallon cask, and fill it up with rain water; shake it up and let stand from one to three weeks, and the result is good vinegar.

For sore and inflamed eyes use Golden Eye Salve.

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If this does not make it as sharp as you like, add a little more molasses. But some will object to this because an acid is used; let me say to such, that acetic acid is *concentrated* vinegar. Take one pound or one pint, or any other quantity of this acid, and add seven times as much soft water, and you have just as good vinegar as can be made from *cider*, and that *instantaneously*.

## BUTTER.

*To Preserve any length of time.*—First, work out all the buttermilk, Second, use rock salt. Third, pack in air-tight jars. Fourth, keep in a cool place, and you will have nice butter for years, if desired to keep long. A short receipt but it makes long butter.

Merchants who take in more butter than they can sell during the warm months, can put it into jars and cover the jar with about half an inch of lard over the top of the butter, and place it in the cellar; or they can put about an inch or two of brine in place of the lard, and have it do well, first working out all the buttermilk which may remain when bought in. It would be well for them to have their regular customers to furnish them butter, to whom they furnish the right kind of salt, as the rock or crystal salt does not contain so much lime as the common, which is evaporated by artificial heat. Let sugar and saltpetre, and all other petres alone if you wish good butter, either for present use or long keeping.

*Making.*—If butter makers or dairymen will use only shallow pans for their milk—and the larger the surface, and the less the depth of the milk the better—then put into each pan, before straining, one quart of cold spring water to every three quarts of milk, they will find the cream will begin to rise immediately, and skim every twelve hours, the butter will be free from all strong taste arising from leaves or coarse pasturage.

It is a fact, also, that high or up-land makes better butter than when the cows are kept on rich bottom pasturage. The object of the cold water is double; it cools the milk so that the cream rises before the milk sours (for when the milk becomes sour it furnishes no more cream), and also improves the flavor.

*Storing.*—First, work the buttermilk carefully from the butter; then pack it closely in jars, laying a thin cloth on top of the butter, then a thin layer of salt upon the cloth; now have a dry cellar, or make it so by draining, and dig a hole in the bottom of it for each jar, packing the dirt closely and tightly around the jar, allowing the tops of the jars to stand only an inch or so above

the top of the cellar bottom; now place a board with a weight upon each jar to prevent removing by accident, and all is safe.

Merchants who are buying butter should keep each different lot separate, by using the thin cloth and salt; then another cloth over the salt before putting in the next lot, for mixed butter will soon spoil, besides not selling as well, and finally cover the top as before described. If kegs or barrels are used, the outside must be as well painted as possible to prevent outside tastes, and also to preserve the wood.

#### TO SWEETEN RANCID BUTTER.

Work the butter *thoroughly* in sweet milk. If done as it should be, every particle of rancidity will be washed out.

#### EGGS.

*To Preserve for Winter Use.*—For every three gallons of water, put in one pint of fresh slaked lime, and common salt one-half pint; mix well and let the barrel be about half full of this fluid, then with a dish let down your fresh eggs into it, tipping the dish after it fills with water, so they roll out without cracking the shell, for if the shell is cracked the egg will spoil.

If fresh eggs are put in, fresh eggs will come out, as they have been known to have kept two, and even four years at sea. A piece of board may be laid across the top of the eggs, and a little lime and salt kept upon it, which keeps the fluid as strong at the top as at the bottom. This will not fail you. They must always be kept covered with the brine. Families in towns and cities by this plan can have eggs for winter use at summer prices.

#### CREAM SODA.

*Without a Fountain.*—Coffee sugar, four pounds; water, three pints; nutmegs grated, three in number; whites of ten eggs well beaten; gum arabic, one ounce; oil of lemon, twenty drops; or extract equal to that amount. By using oils of other fruits you can make as many flavors from this as you desire or prefer.

Mix all and place over a gentle fire, and stir well about thirty minutes; remove from the fire, strain, and divide into two parts; into one-half put super-carbonate of soda, eight ounces; and into the other half put six ounces tartaric acid; shake well, and when cold they are ready for use by pouring three or four spoons from both parts into separate glasses, which are one-third full of water; stir each and pour together, and you have as nice a glass of cream soda as was ever drank, which can also be drank at your leisure, as the gum and eggs hold the gas.

*To destroy flies use a poisoned paper called Shooc Fly.*

## CREAM NECTAR.

*Imperial.*—First take water, one gallon; loaf sugar, eight pounds; tartaric acid, eight ounces; gum arabic, one ounce; put into a suitable kettle and place on the fire.

Second, take flour, four teaspoons; the whites of four eggs well beaten together with the flour, and add water, one-half pint; when the first is blood warm, put in the second and boil three minutes and it is done.

Directions:—Three tablespoons of the syrup to a glass half or two-thirds full of water, and one-third teaspoon of super-carbonate of soda, made fine; stir well and drink at your leisure.

## SHAM-CHAMPAGNE.

*A Purely Temperance Drink.*—Tartaric acid, one ounce; one good sized lemon; ginger root, one ounce; white sugar, one and one-half pounds; water, two and one-half gallons; yeast, one gill.

Slice the lemon and bruise the ginger, mix all, except the yeast, boil the water and pour it upon them, and let it stand until cooled to blood heat; then add the yeast and let it stand in the sun through the day; at night, bottle, tying the corks, and in two days it will be fit to use.

Be sure and not drink over three or four bottles at one time.

## YEASTS.

*Hop Yeast.*—Hops, one ounce; water, three pints; flour, one teacup; brown sugar, one tablespoon; salt, one teaspoon; brewers' or bakers' yeast, one gill.

Boil the hops twenty minutes in the water, strain into a jar and stir in the flour, sugar and salt, and when a little cool add the yeast, and after four or five hours cover up and stand in a cool place or on ice for use.

The above makes a good family yeast.

## NIGHT SWEATS.

After Agues, Fevers, etc., and Consumption, many persons are troubled with "Night Sweats;" they are caused by weakness or general debility. For its relief:

Take essence of tansy, one-half ounce; alcohol, one-quarter ounce; water, one-quarter ounce; quinine, fifteen grains; muriate acid, thirty drops; mix. DOSE—One teaspoon in a gill of cold sage tea.

It should be taken two or three times during the day, and at bed time; and the cold sage tea should be used freely as a drink, also, until cured. It will even cure ague, also, by repeating the

above dose every hour, beginning twelve to fifteen hours before the chill.

**LEMONADE.**  
*For Fever Patients*—Arrow-root, two or three teaspoons, rubbed up with a little cold water in a bowl or pitcher which will hold about one quart; then squeeze in the juice of half a good sized lemon with two or three tablespoons of white sugar, and pour on boiling water to fill the dish, constantly stirring whilst adding the boiling water.

Cover the dish, and when cold it may be freely drank to allay thirst, as also to nourish the weak.

**TO CURE ENLARGED TONSILS**  
 Take Briggs' Magic Relief, one ounce; molasses, two ounces; and hot water, four ounces; mix, and sip a little into the throat often, allowing a little also; it keeps up a discharge of saliva from those parts, and thus relieves their swollen condition, and stimulates to renewed and healthy action.

**TO CURE SICK HEADACHE.**  
 Sick headache, proper, arises from acidity, or overloading the stomach; when it is not from over-eating, all that is necessary is to soak the feet in hot water about twenty minutes, drinking at the same time one-half teaspoonful of Briggs' Magic Relief with sugar and water; then get into bed, cover up warm and keep up a sweating process for about an hour, by which time relief will have been obtained.

**TO CURE CHILBLAINS.**  
 Mutton tallow and lard, of each three-quarters of a pound; melt in an iron vessel and add hydrated oxyde of iron, two ounces; stirring continually with an iron spoon, until the mass is of an uniform black color; then let it cool and add Venice turpentine, two ounces; and Armenian bole, one ounce; oil of bergamot, one dracham; rub up the bole with a little olive oil before putting it in. Apply several times daily by putting it upon lint or linen—  
 heals the worst cases in a few days.

**RHEUMATIC LINIMENT.**  
 Olive oil, spirits of camphor and chloroform, of each two ounces; sassafras oil, one teaspoon. First add the oil of sassafras to the olive oil, then the spirits of camphor, and shake well before putting in the chloroform, shaking when used, keeping it corked, as the chloroform evaporates very fast if left open. Apply three or four times daily, rubbing it well.

**Briggs' Original Electric Oil is worth its weight in Gold.**



## DIARRHŒA TINCTURE.

Compound tincture of myrrh, six ounces; tincture of rhubarb and spirits of lavender, of each five ounces; tincture of opium, three ounces; oils of anise and cinnamon with gum camphor and tartaric acid, of each, three-quarters of an ounce. Mix. Dose—One teaspoon in one-half a tea-cup of warm water sweetened with loaf sugar; repeat after each passage.

## ISTHMUS CHOLERA TINCTURE.

Tincture of Rhubarb, cayenne, opium and spirits of camphor with essence of peppermint, equal parts of each, and each as strong as can be made. Dose—From five to thirty drops, or even to sixty, and repeat until relief is obtained, every five to thirty minutes.

## TOOTH POWDER.

Take any quantity of finely pulverized chalk, and twice as much finely pulverized charcoal; make very fine; then add a very little suds made with Castile soap, and sufficient spirits of camphor to wet all to a thick paste. Apply with the finger, rubbing thoroughly, and it will whiten the teeth better than any tooth powder you can buy.

## SPAVIN LINIMENT.

Oils of spike, origanum, cedar and spirits of turpentine, of each 1 oz.; Spanish-flies, pulverized  $\frac{1}{2}$  oz.

Apply once in six to nine days only—remove the lump of spavins, splints, curbs, &c., if of recent occurrence; and the man of whom I obtained it, says he has scattered poll-evils before breaking out, with cedar oil, alone.

*Another Recipe.*—Alcohol and spirits of turpentine, of each  $\frac{1}{2}$  pt.; gum camphor, laudanum, and oil of cedar, of each 1 oz.; oils of hemlock and rhodium, and balsam of fur, of each  $\frac{1}{2}$  oz.; iodine 1 dr.; mix.

Apply night and morning, first washing clean and rubbing dry with a sponge; then rub the liniment into the spavin with the hand. It causes a gummy substance to ooze out, without injury to the hair—has cured ring-bones, also removing the lumps in recent cases. It cured the lameness in a case of three years standing.

## SPLINT AND SPAVIN LINIMENT.

Take a large mouthed bottle and put into it oil of organum 6 ozs.; gum camphor 2 ozs.; mercurial ointment 2 ozs.; iodine ointment 1 oz.; melt by putting the bottle into a kettle of hot water. Apply it to bone-spavins or splints twice daily, for four or five



days. The lameness will trouble you no more. I have had men cure their horses with this liniment and remark that this recipe alone was worth more than the price of the book.

#### BOG-SPAVIN AND WIND-GALL OINTMENT.

Make pulverized cantharides 1 oz.; mercurial ointment 2 ozs.; tincture of iodine  $1\frac{1}{2}$  ozs.; spirits of turpentine 2 ozs.; corrosive sublimate  $1\frac{1}{2}$  drs.; lard 1 lb.

Mix well, and when desired to apply, first cut off the hair, wash well and anoint, rubbing it in with the hand or glove if preferred. Two days after, grease the spot with lard, and in two days more, wash off and apply the ointment again. Repeat the process every week, as long as necessary.

#### SWEENEY LINIMENT.

Alcohol and spirits of turpentine, of each 8 ozs.; camphor gum, pulverized cantharides, and capsicum, of each 1 oz.; oil of spike 3 ozs. Mix.

Perhaps the best plan is to tincture the capsicum first, and use the tincture instead of the powder, by which means you are free of sediment; bathe this liniment in with a hot iron. The first case has yet to be found where it has not cured this disease when faithfully followed.

*Another Recipe.*—Sal-ammoniac 2 ozs.; corrosive sublimate 1 oz.; alcohol 1 qt.; water 1 qt.; pulverize and mix.

This last recipe cured many cases of sweeny, and also kidney complaints, known by weakness in the back of horses or cattle. Bathe the loins with it; and give one or two tablepoons at a dose, daily.

#### CONDITION POWDERS.

Fenugreek, cream of tartar, gentian, sulphur, saltpetre rosin, black antimony, and ginger, equal quantities of each say 1 oz.; all to be finely pulverized; cayenne also fine, half the quantity of any of the others, say  $\frac{1}{2}$  oz. Mix thoroughly.

#### POLISH FOR REVIVING OLD FURNITURE.

Take alcohol  $1\frac{1}{2}$  ozs.; spirits of salts [muriatic acid]  $\frac{1}{2}$  oz.; linseed oil 8 ozs.; best vinegar  $\frac{1}{2}$  pt.; and butter of antimony  $1\frac{1}{2}$  ozs.; mix, putting in the vinegar last.

#### POLISH FOR REMOVING STAINS, SPOTS AND MILDEW FROM

#### FURNITURE.

Take of 98 per cent alcohol  $\frac{1}{2}$  pt.; pulverized rosin and gum shellac, of each  $\frac{1}{4}$  oz. Let these cut in the alcohol; then add

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linseed oil  $\frac{1}{2}$  pt.; shake well and apply with a sponge, brush or cotton flannel, or an old newspaper, rubbing it well after the application, which gives a nice polish.

These are just the thing for new furniture when sold and about to be taken out of the shop; removing the dust and giving the new appearance again.

## HAIR RESTORATIVES AND INVIGORATORS.

Sugar of lead, borax, and lac-sulphur, of each 1 oz.; aqua ammonia  $\frac{1}{2}$  oz.; alcohol 1 gill. These articles to stand mixed for 14 hours; then add bay rum one gill; fine table salt 1 table-spoon; soft water 3 pts.; essence of bergamot 1 oz.

This preparation not only gives a beautiful gloss, but will cause hair to grow upon bald heads arising from all common causes, and turn grey hair to a dark color..

*Manner of Application.*—When the hair is thin or bald make two applications daily, until this amount is used up, unless the hair has come out sufficiently to satisfy you before that time; work it to the roots of the hair with a soft brush or the ends of the fingers, rubbing well each time. For grey hair one application daily is sufficient. It is harmless and will do all that is claimed for it, does not cost only a trifle in comparison to the advertised restoratives of the day; and will be found as good or better than most of them.

## HAIR OIL.

Castor oil  $6\frac{1}{2}$  pts.; alcohol  $1\frac{1}{2}$  pts.; oil of citronella  $\frac{1}{2}$  oz.; lavender  $\frac{1}{4}$  oz.; mixed and shaken when used, makes one of the finest oils for the hair in use.

## ONE HUNDRED POUNDS OF GOOD SOAP FOR \$1.30.

Take potash six pounds, seventy-five cents; lard four pounds, fifty cents; rosin one-quarter pound, five cents.

Beat up the rosin, mix all together, and set aside for five days; then put the whole into a ten gallon cask of warm water, and stir twice a day for ten days; at the expiration of which time you will have one hundred pounds of excellent soap.

## CURING, SMOKING AND KEEPING HAMS.

To a cask of hams, say from twenty-five to thirty, after having packed them closely and sprinkled them slightly with salt, let them lie thus for ten days; then make a brine sufficient to cover them, by putting salt into clear water, making it strong enough to bear up a sound egg or potatoe. Then add one-half pound of saltpetre, and a gallon of molasses; let them lie in the brine for six weeks—they are then exactly right. Then take them up and

let them drain ; then while damp, rub the flesh side and the end of the leg with finely pulverized black, red, or cayenne pepper ; let it be as fine as dust, and dust every part of the flesh side, then hang them up and smoke. You may leave them hanging in the smoke-house or any other cool place where the rats cannot reach them, as they are perfectly safe from all insects ; and will be a dish fit for a prince, or any other man.

## WEEDS.

*To destroy in walks.*—The following method to destroy weeds is pursued at the mint in Paris, with good effect :

Water ten gallons ; stone lime twenty pounds ; flour of sulphur two pounds. Boil in an iron kettle ; after settling, the clear part is to be poured off and sprinkled freely upon the weedy walks.

Care must be taken, for it will destroy weeds ; and as certainly destroy edging and border flowers, if sprinkled on them.

## IMITATION WAX CANDLES.

One pound of alum dissolved in warm water to each five pounds of tallow. Melt tallow ; add the alum water ; let water pass off in steam ; run into moulds. This will make the candles hard and look like wax.

## RAT EXTERMINATOR.

Flour three pounds ; water only sufficient to make it into a thick paste ; then dissolve phosphorus one ounce, in butter one and one-half ounces, by heat. M...

This you will leave, thickly spread on bread, where rats can get at it ; or make into balls, which is preferable, covered or rolled with sugar.

## BRILLIANT STUCCO WHITEWASH.

Many have heard of the brilliant stucco whitewash on the end of the President's house at Washington. The following is a recipe for it, as gleaned from the *National Intelligencer*, with some additional improvements learned by experiment :

Nice slacked lime one-half bushel ; slack it with boiling water ; cover it during the process, to keep in the steam. Strain the liquid through a fine sieve or strainer, and add to it, salt one peck ; previously well dissolved in water ; rice three pounds—boiled to a thin paste, and stirred in boiling hot ; Spanish whiting one-half pound ; clean nice glue one pound, which has been previously dissolved by soaking it well, and then hanging it over a slow fire, in a kettle, immersed in a larger one filled with water. Now add hot water five gallons, to the mixture ; stir it well, and let it stand a few days covered from the dirt.

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It should be put on hot. For this purpose it can be kept in a kettle or portable furnace. Brushes more or less small may be used, according to the neatness of job required. It answers as well as oil paint for brick or stone, and is much cheaper.

### EDISON'S ELECTRIC BELT.

THE WONDER OF THE NINETEENTH CENTURY—CURES BY ELECTRICITY AND ABSORPTION.

The discovery of the identity of lightning and electricity may be considered as the culminating point in the history of electricity during the last century.

With the beginning of the present century a new era commenced in electric science. Galvanism, as it was called, was originated by Galvani, an anatomical professor, at Pavia.

The popularity that has followed its introduction for the cure of disease is but the result of partial demonstration of what it can accomplish. We find electricity is now recommended and applied by the medical profession, who a few years ago would have scouted the idea of its use as a remedial agent as simply ridiculous.

A sentiment of pride overcomes us when we think of this triumph of human intelligence. By its discovery the most complete concealed secrets of nature are revealed, and the most redoubtable and most mysterious of nature's agents, the lightning itself is at length partially conquered and made subject to the wants and services of mankind.

FROM JOHN WESLEY, 1759.

The expression of John Wesley, which appeared in a letter that he wrote in 1756, was indeed prophetic. Speaking of electricity he said:—"How much sickness and pain may be prevented or removed, and how many lives saved, by this unparalleled remedy."

It is but a few years since it was the prevailing practice in cases of fever, to bleed, blister and administer large doses of mercury. Cold water in cases of fever, was supposed to be almost certain death, yet we find in the medical practice of to-day that bleeding and blistering are seldom resorted to except in cases of inflammation, and calomel is rarely used, and then only in extreme cases, whilst cold water is used very freely. This is a step in the right direction, and illustrates the change that has taken place. We claim that nearly all diseases may be reached and successfully

treated, without the use of poisonous drugs. We do not consider that a poison is required to destroy a poison, nor do we believe that two wrongs make one right.

There are thousands upon thousands of men and women in America whose lives have become almost a burden to them but who may be restored to health and happiness by the use of EDISON'S ELECTRIC ABSORBENT BELT.

All curative agents under the name of medicines only tend to remove the cause of disease, and thus allow nature to overcome the same. Electricity has been found to exert a greater influence in restoring the impaired functions of the nervous system than all the medicines yet discovered.

For persons who are in the habit of using stimulants such as opiates or spirituous liquors, the belt has been found to act as an almost perfect substitute, furnishing all the stimulation that nature requires. Some constitutions require more in the way of stimulant than others; to such we cordially recommend the use of the Electric Belt, as it acts directly on the nerves without affecting the brain or impairing the mind.

The mild, continuous and prolonged currents of electricity, as supplied by Edison's Electric Absorbent Belt, stimulates to action the nerves and assists nature to throw off disease, whilst the absorbent qualities of the belt send a healthful, mild vegetable tonic into the system, by way of circulation through the pores, and also absorb from the system all malarial and other poisons.

Through the use of Edison's Electric Absorbent Belt, the prevention of all types of fevers are insured. It will prevent colds and protect weak lungs. It will prevent bowel complaint. It will prevent dyspepsia and costiveness. It will prevent rheumatism and neuralgia. It will prevent sick headache, heartburn and acidity of the stomach. It will restore the nerves to a great extent after a paralytic stroke. It will prevent paralysis. It will prevent convulsions or fits of all types by the influence exercised upon the nervous system. It will prevent female weakness. All that is claimed for Edison's Electric Absorbent Belt is accomplished without any bad effects upon the system ensuing from its use.

While wearing the belt be sure and avoid the use of stimulants, such as alcohol in any form, or opiates, as they are unnatural. The Belt furnishes such stimulant as nature requires, and does not affect the brain or destroy the senses. Our nervous system may be properly be termed a galvanic battery or electric machine, receiving and omitting electricity, sometimes to highly charged, and

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at other times for a want of electric action many diseases arise, such as torpidity of the Stomach and Liver, Indigestion, Billiousness, fevers of every type, Headache, Jaundice, tendency to Bowel Complaint. Nervous diseases such as Neuralgia, Rheumatism, Convulsion Fits, Nervousness, Pain in the Side, Back or Breast, Female Weakness, Lumbago, Paralysis, Fearful Foreboding, Depression of Spirits, and many other diseases arising from a deranged state of the Stomach and Liver. Edison's Electric Absorbent Belt acts as food to the hungry, as water to the growing plant, as sunlight to nature.

Electricity acts upon the nervous system, and the absorbent quality of the electric belt exercises highly beneficial effects on the physical system. That nourishing and strengthening food may be administered through the medium of the pores of the skin has been successfully proven and demonstrated in the case of Dr. Tanner, who lived for forty days and forty nights without a particle of food passing through the stomach. It must be borne in mind however, that during the whole of this long period of fasting, Dr. Tanner had the most skilful medical treatment, constant applications of nourishing and strengthening appliances meeting the requirements of nature. It has also been demonstrated that medicines may be successfully administered through the medium of the pores of the skin, and it is on this theory that the absorbent qualities of the Electric Belt have been prepared and applied with such signal success in the treatment of various diseases. Containing, as it does the active principles of Peruvian bark, mandrake, gum olibanum, and other vegetable medicines of known merit, the curative properties of the Electric Belt may be easily recognised and understood.

The Electric Absorbent Belts are confidently recommended for all nervous diseases, and for such other maladies as arise from a deranged condition of the stomach, liver and kidneys.

(See pamphlets and testimonials.)

#### BRIGGS' INDIAN LIFE PILLS.

Have secured a high reputation as a family medicine as they possess the following advantages: They are always certain in their action. They are mild and painless in operation. They are speedy in their cure. They are suited to both sexes and all ages. They contain no mineral poison. They do not gripe or purge violent. They do not require confinement or change of diet.

## GREAT PULMONARY REMEDY.

DR. WISTAR'S PULMONIC SYRUP OF WILD CHERRY AND  
HOREHOUND.

Consumption, that hydra-headed monster that annually, in this changeable climate, sweeps away more of our inhabitants than any other single disease, has its origin most frequently in very slight causes. A simple cold or a slight tickling cough are the first symptoms of a complaint that lays hundreds of our blooming young men and women in an untimely grave. How important then to procure a remedy for these early stages of the disease, and thus check it in its growth, and prevent it from increasing to that stage when no earthly remedy shall avail. The great number of preparations that are now in the market, designed for the purpose, would almost seem to forbid the introduction of another, but the proprietor feels convinced that this particular preparation possesses merits greater than any other article of the kind, valuable as many of them no doubt are. The experience of many years has but added to its great reputation and proved that it is the most efficacious remedial agent in the cure of all pulmonary diseases.

It is prepared with great care from the active principle of the bark of the Wild Cherry, extracted by a peculiarly delicate chemical process, and combined with the virtues of the well known herb horehound and other valuable medicinal plants, and every part and property has been carefully adjusted by experiment, to obtain the best effect that can be produced on the lungs and air passages. In all cases of deeply seated consumption the aid of a physician is of course necessary, but for the relief of Colds, Coughs, Asthma, Croup, Whooping Cough, Hoarseness, Bronchitis, etc., Wistar's Pulmonary Syrup will be found most efficacious. It is prepared only by Dr. Wistar, New York and Hamilton.

Price 25 cents per bottle. Sold by druggists and country merchants generally throughout the United States and Canada.

All orders must be addressed to G. C. Briggs & Son, Hamilton, Ont., agent for the British Provinces.



## GOLDEN EYE SALVE.

A NEVER FAILING REMEDY.

This medicine is offered to the public with confidence in i

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efficiency as a curative of the Eye, for Acute or Chronic Inflammation, whether induced by scrofulous origin or other causes, Weakness of Vision or of the Optic Nerve, or a diseased state of the tissues constituting the eye; also for persons whose vocations require a constant action of the eyes, and particularly under bad light, this Salve will act like a charm in restoring a healthy action.

We call it Golden Eye Salve, not because of its color, but from its value being more precious than gold to those afflicted with sore or inflamed eyes.

This Salve should be applied from four to six times in twenty-four hours. Let the eyes be closed, then apply with the finger, rubbing gently from the nose to the side of the face. Care should be taken to have the finger free from all dirt or other impurities.

This Salve only requires to be applied to the clos<sup>ed</sup> lids of the eye, as sufficient quantity will reach the eye in rubbi<sup>ng</sup>; the Salve from the inner to the outer angle of the eye.

If at first the irritation should be increased and a flow of tears or matter should follow, it should be considered a good symptom; in such a case reduce the quantity and let the application be less frequent.

Let the eye be thoroughly cleansed twice a day with milk and soft water, or weak tea made with soft water. Always keep the bowels easy with some good vegetable cathartic, such as Briggs' Life Pills.

In case of violent Inflammation of the Eyes, apply the Salve freely on going to bed; if it should reach the eye-ball it will do no harm.

As a LIP SALVE it is unequalled, and should be kept on every lady's toilet, and in every gentleman's pocket, for immediate use for Chapped Hands, Sore Nipples, Cold Sores, Pimples or roughness of skin. Its healing and soothing powers are truly marvelous. For PILES it is worth its weight in gold.

The Trade Mark will be found on each box, as on the circular around each box, without which none is genuine. All orders to be addressed to G. C. Briggs & Sons, 8 McNab Street, Hamilton, Ontario.

The original electric oil is prepared by G. C. Briggs & Son. Do not be deceived by the electric. It is not electric.



"Mother Hubbard's Cupboard," or

BABY CORDIAL.



Madam La Monte presents to the public the result of more than twenty years' experience as nurse and physician, both in France and the United States, in the form and under the name of *Baby Cordial for Children Teething* which greatly facilitates the process of teething by softening the gums, reducing inflammation, and will allay all pain and spasmodic action *and is sure to regulate the bowels*. Mothers! it will give relief and health to your infants and joy and satisfaction to yourselves. This article has been used in private practice for many years, and it has never failed to give perfect satisfaction when used. On the contrary, all are delighted with its operations, and speak in terms of highest commendation of its wonderful effects and medical virtues. We speak on this matter "what we do know," after ten years' experience, and pledge our reputation for the fulfilment of what we have declared. In almost every instance where the infant is suffering from pain or exhaustion, relief will be found in fifteen or twenty minutes after the cordial is administered. Sold at 25c. per bottle.

This valuable preparation is the prescription of one of the most experienced and skilful female physicians of the age, and has been used with never-failing success in thousands of cases. It not only relieves the child from pain, but invigorates the stomach and bowels, corrects acidity, and gives tone and energy to the whole system. It will almost instantly relieve griping in the bowels, wind on the stomach and colic and overcome convulsions. We believe it to be the best and surest remedy in the world in all cases for Dysentery and Diarrhoea in children, whether it comes from teething or from any other cause. We would say to every mother who has a child suffering from any of the foregoing complaints, do not let your own prejudices nor the prejudices of others stand between your suffering child and relief that will be sure, yes, absolutely sure, to follow the use of this medicine. Full directions for using will accompany each bottle. None genuine unless the fac-simile of proprietors is on the circu-

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jar. Sold by all druggists in Canada and the United States. G. C. Briggs & Sons, Agents. Principal offices: No. 8 McNab Street, Hamilton, Ont; No. 181 Main Street, Buffalo, N. Y.

### SITZTER'S VERMIFUGE CANDY.

Be sure and enquire for Sitzter's Vermifuge candy. The genuine article bearing the signature of the proprietor on each box. The public are respectfully informed that the Vermifuge Candy can be purchased of the principal druggists and dealers throughout the United States and Canada. All dealers in Canada are requested to address all communications to G. C. Briggs & Sons, Hamilton, Ontario.

### HOPE'S MAGNETIC OINTMENT.

This Ointment combines in such an eminent degree all the healing, curative, soothing and extracting qualities known to medical science that physicians, families and others are gratified and astonished at the results.

**BURNS.**—It almost immediately extracts the pain and heals the wound without a scar. This is a great consideration to those who value the beauty and future happiness of their children.

**CROUP.**—It is sure to relieve the patient if well applied. When applied to any swelling, sore, burn, chilblain, poison, frosted part, skin eruption, etc., its effects are magical. Hope's Magnetic Ointment is truly a family medicine which cannot well be dispensed with. The estimation in which this article is held in some sections of the country is such that parents would not retire without some of it in the house.

### BRIGGS' ELECTRIC OIL.

A newly discovered combination of Essential Oils for pains of every description and for many diseases.

It is superior in efficacy and speediness of cure to all the powerful narcotics of the *Materia Medica* and entirely devoid of their baneful effects on the human system.

It will cure Rheumatism, Neuralgia, Lame Back, Liver and Kidney Complaints, and all Complaints of the Urinary Organs, Blind and Bleeding Piles, Scald Head, Scrofula, Salt Rheum and

Cutaneous Diseases generally, Inflammation or Bleeding at the Lungs, Cramps, Asthma, Colds, Coughs, Sore Throat, Cramps in the Stomach, Painters' Colic, Bowel Complaint, Cholera Morbus, Frost Bites, Bites of Poisonous Insects, Chilblains, Stiffness of Joints, Bruises, Sprains, Difficult Breathing, Bronchitis. For Female Complaints or Obstruction caused by colds. For Inflammation on either Man or Beast *it has no equal.*

For Colic or Cramp in the stomach, take from twelve drops to one-half Tea-spoonful; for Bowel Complaint take small and frequent doses, say ten to fifteen drops; for Bronchitis Sore Throat or Difficult Breathing use the oil as a gargle with water frequently; for Rheumatism, Lumbago, Neuralgia, and all Nervous Complaints, bathe freely and take small and frequent doses; for Lameness of Back, or Liver and Kidney Complaints take small and frequent doses, say ten drops and bathe the sides and back frequently; for Cold and Cough take ten drops with sugar, four to six times a day and on going to bed; for Bites and Stings of Insects, Bruises, Sprains, Frost Bites, Chilblains, etc., rub well in; for Cuts and Raw Sores apply with a feather—Children may be treated the same way only proportionately smaller doses.

Testimonials might be furnished to any extent, but the Proprietors are of the opinion that testimoniales are too cheap in these latter days to deal in. Trusting in the real merit of the Medicine we leave it in your hands.

Call for Briggs' Electric Oil prepared by G. C. Briggs & Sons No. 8 McNab Street, Hamilton, Ont., for the Dominion of Canada; 181 Main Street Buffalo, for the United States. Proprietors of Celebrated Black Oil, Life Pills, Magic Relief, Botanic Bitters, Wistar's Syrup, Hope's Ointment, Sitzers Worm Candy, Shoo-Fly Fly Poison, Electric Oil, etc.

FOR THE HAIR.—1 oz. Lack Sulphur, 1 oz. Sugar Lead, 9 oz. Rose Water, 1 pt. Bay Rum 2 pts Rain Water, will restore hair to its original color.

MIASM or Malarial influence, will in certain conditions of the atmosphere envelope whole sections of country, cities, and towns, and every individual whose physical system is in a condition to receive it, will be more or less affected.

A large portion of the sufferings of mankind is the direct result of Malaria; indeed, a much larger proportion than people suppose or Physicians realise.

Miasm will produce Neuralgia, Rheumatism, Dyspepsia, Torturing Headaches, Jaundice.

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Miasm is the cause of Chills and Fever, Fever and Ague  
intermittent Fever, Remittent Fever, Billious Fever, Typhoid  
ever, and Yellow Fever and many other diseases difficult to find  
name for.

Now what is Miasm, or Malaria? It is a poison, taken into the  
system with the air we breathe. It arises from putrefaction of  
vegetable matter, and in the malignant diseases, it is from the  
composition of both animal and vegetable matter combined, the  
latter producing the Typhus and Yellow Fever.

BRIGGS' LIFE PILLS—"For Malarious Diseases" is a Specific  
for all Miasm, or Malarial taint in the human system. They will  
cure any and all of the distressing complaints arising from this  
insidious poison; in most cases the effect is certain and speedy.

The profession may cry out against this medicine; that I can-  
not help; it is to be expected.

I would say however, it will be wise in every physician to get  
a few boxes, and try it in some stubborn case, and they will find as  
already many physicians have found them an important auxiliary  
in practice.

With too much Quinine in Fevers, torpid liver will supervene.

With Arsenic Mercury, and too much Minerals, dropsical ten-  
dency follows.

STAR



CEMENT.

TRADE MARK.

This cement possesses the most extraordinary property of unit-  
ing itself to every thing it comes in contact with. Clear as crystal,  
stronger than glass, tough as leather. In a very short time it  
proves itself to be the best cement for broken articles of every  
description.

Its application is easy, simple and cleanly, colorless in appear-  
ance (quite transparent), sets at once and is hard forever.

It resists heat and cold, fire and water, acids and spirits, and  
that hitherto weak point of all Cements, THE ATMOSPHERE,

It is not to be inferred that a joint made with this Cement will stand boiling in water; yet this may be washed and cleaned in the ordinary way with perfect safety.

Unequalled for Adhesiveness, Tenacity and Durability, uniting imperceptible and permanently, Fossils, Shell, Minerals; Wood, Bone, Ivory; Leather, Papier Mache; Meerschaum and Amber, Statuary, Sculpture, Plaster Models, Jewelry, etc.

Effectually repairing Plates, Mugs, Jars, Lamp Glasses, Chimney Ornaments, Table Services, Cabinet Ware, Veneer Work, Picture Frames, etc., whilst to the Antiquary, Curator, or Student in Natural History it is a perfect boon for Mounting Animals, Butterflies, Moths, Ferns Mosses, Plants, Microscopic Objects, and preserving Natures Gems and Valued Relics.

Worth \$1.00 and \$1.50 and sold at 15 and 25c. by all Drug gists.

Six Prize Medals and Four Silver Medals in Different States.

TO FASTEN COLORS.

Use sugar of lead—about one tablespoon to a pail of water—to wash all kinds of goods, from cotton to silk to prevent fading.

TO CLEAN PAINTED WALLS.

Mix common whiting with water till about as thick as paste; apply with a flannel rag, and wash off with warm water and a cloth.

TO SWEEP CARPETS.

Wash, dry and chop potatoes, spread them on one side of the room, and sweep across the carpet.

TO REMOVE IRON RUST.

The juice of lemon and salt placed on the spot, and the fabric placed in the sun, will remove rust. Shining through glass its rays are stronger. Some hang in a window.

TO CLEAN ZINC.

Wet the zinc over with muriatic acid, sprinkle over it very fine sand or ashes, then scour, wash and dry. Or, rub with kerosene.

TO REMOVE FRUIT STAINS.

Place your muslin over a tub, hold it firmly, and pour hot water through the spot stained and it will soon disappear. This must be done before putting the muslin in soapsuds.

TO POLISH FURNITURE.

Mix sufficient vinegar in linseed oil to cut it; wash this, saturate raw cotton, over which place soft muslin; rub lightly over the article.

**For children troubled with worms use Sittzer's Worm Candy.**

To polish cloth of vinegar and cloth, and rub

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## TO POLISH METAL.

To polish copperware, tea-kettles, reservoirs, etc., use a teacup of vinegar and tablespoonful of salt; heat it hot and apply with a cloth, and rub till dry.

## TO REMOVE MILDEW.

Wet in rain water; rub the spots with soap and chalk; lay in the sun two or three days. The spot should be *thoroughly* rubbed with the soap and chalk once or twice each day. It has been tried and found effectual.

## TO KILL MICE.

Spread gas tar around the mice holes, and you will have no further use for cats or traps.

## TO DESTROY COCKROACHES.

Some have been successful in driving away, if not exterminating cockroaches by scattering powdered borax in their haunts.

## TO CLEAN SILVER.

In cleaning silver, do not rub it away with scouring materials, but wash it in hot water containing a good quantity of concentrated lye, or if very black boil for sometime in soft water with a considerable amount of washing-soda added; then wash in a good suds, rinse in clear water, and rub with flannel cloth, or better, chamois-skin, and your silver will not often require cleaning, but will shine like new for a long time.

## TO CLEAN GLOVES.

Buy one quart of gasoline. It will clean four pairs beautifully. Pour a small part say one-eighth, into a dry wash-bowl, put in one glove and wash immediately, just as though it were a soiled handkerchief, being careful to rub harder on the most soiled spots; rinse in clean gasoline; squeeze out (not wring), and in ten minutes they will be dry. To remove the offensive odor, hang up to air.

## TO COLOR KID GLOVES.

Indian ink, dissolved in water and applied evenly with a camel's hair brush, will give a jet black color. One-quarter of an ounce of extract of logwood in two ounces of brandy, will give a lilac; increase the portion of logwood and a darker color is produced, even nearly black. Strong tea gives a handsome brown.

## TO CLEAN OIL CLOTHS.

Wash with warm water; too hot cracks the varnish. Soap is necessary in smoky districts, though it cannot be used without dulling the colors somewhat. If a sponge be used examine thoroughly for shells; they scratch the varnish. The dirt thus remov-

ed, rewash the whole with sweet milk and water; then wipe dry. The milk makes the surface smooth; dirt does not catch readily to it; the oil in the milk tends to restore the colors. Gentle friction with an old silk handkerchief will give a polish.

TO REMOVE INK STAINS.

As soon as possible after the ink is spilled on the carpet, dip a clean sponge in milk, and sponge the ink spot, cleansing the sponge again in clean water before putting it again in the milk, so as to avoid smearing it; continue the operation until the ink is out; then, of course, the milk can be washed out afterwards.

Perhaps every one does not know that the color taken out of black goods with acid may be restored by the application of liquid ammonia.

TO RETAIN COLORS.

To keep the colors of muslins, calicoes, and gingham bright for a long time, dissolve a piece of alum (the size of a chestnut), for every pint of starch, and add to it. This will keep the color bright a long time.

TO CLEAN WORSTED GOODS, FURS ETC.

Take a pan with a pint of white flour; rub the article in the flour well; shake the flour off out of doors; if there are soiled places still, put it in the flour again. It takes a good deal of rubbing with the flour. This will clean almost any knitted worsted article in white goods; also white lace ties, and it will clean white furs till they look like new.

TO CLEAN LACE CURTAINS.

To clean lace curtains without washing them: Shake the lace gently to remove the loose dust; then spread a clean sheet on the table, and lay the curtains one above the other with a plentiful sprinkling of unsifted corn-meal or bran between them. Then roll them up snugly, and put away in a safe, dry place for a week or ten days; then shake the bran out, and with a moderately hot iron press out the wrinkles, and your curtains are as nice as new.

POLISH FOR LINEN CUFFS, ETC.

White wax, three ounces; spermaceti, three drachms; borax, six ounces; gum tragacanth, one and one-half ounces. Melt together with gentle heat. When you have prepared a sufficient quantity of starch in the usual manner for a dozen pieces, put into it a piece of the polish the size of a large walnut—more or less, according to the amount of washing. This will make a beautiful polish, and also make the goods very stiff.

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## WASHING FLUID.

Here is a washing fluid I have used six years, and would not be without it: Take two pounds salsoda; dissolve; take one pound unslacked lime; boil it awhile; then set aside to settle; drain off, and add water to the amount of two gallons; add your salsoda; set aside for use. The night before wash-day, put your clothes to soak in warm soap-suds. In the morning put over your boiler, and to the boiler two-thirds full of water add one cup of fluid; wring your clothes from the tub; boil fifteen minutes; then rub through one suds, and rinse. It bleaches, but does not rot the clothes.

## SOFT SOAP.

Try out fourteen pounds of grease; to this add ten pounds of potash, dissolved in just boiling water enough to cover the lumps. In two or three days pour over the mixture several pailfuls of boiling water. (Be careful to use *boiling water*, as that cooks it. Keep on adding the water as fast as the soap thickens, until your barrel is full of nice, sweet, clean soap. It must be stirred *hard* every time the water is put into the barrel, until it is entirely mixed.

## HARD SOAP.

Take one and one-quarter pounds of clean, melted grease and one gallon of ley strong enough to bear an egg. Mix them together in a barrel and stir until a good soft soap is the result. Then take six quarts of this soft soap, one pint of salt, and one-quarter of a pound of resin; melt and scald the ingredients together and put it aside to cool. When hard cut it, throw away the leaf that has settled to the bottom and melt the soap again to refine it. Pour it into a small tub and when hard cut into cakes.

## TO KILL PEANT LICE.

Ashes will kill lice on rose bushes without injuring the plants. It has been tried in many instances with great success.

## PLANT LICE EXTERMINATOR.

Steep some quassia in water, and then pour over the plant, first washing the leaves with it. It is certain death to the lodgers, whether lice or worms, and not injurious to the plants.

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## THE TOILET

TO WHITEN AND SOFTEN THE HANDS.

One-half pound mutton tallow, one ounce of camphor gum,



and one ounce of glycerine. Melt, and when thoroughly mixed set away to cool. Rub the hands with this every night.

TO REMOVE FRECKLES.

A very simple and harmless remedy for removing freckles is equal parts of pure glycerine and rosewater, applied every night and allowed to dry.

TO PREVENT HAIR TURNING GRAY.

Take the hulls of butternuts, say about four ounces, and infuse in a quart of water for an hour. Then add one-half ounce of copperas. Apply with a soft brush every second or third day. This preparation is harmless, and is far better than those dyes made of nitrate of silver.

TO CURE DANDRUFF.

Dandruff generally comes from an overheated or feverish state of the scalp. The cure is simple. Brush it well every day; apply a mixture of bay rum and brandy; avoid much oiling, and wash quite often with an egg and soft water.

TO MAKE THE HAIR GROW.

Salt and water will not only prevent the hair from falling out, but if applied every day will bring out a fine growth of soft new hair. Should not be made so strong as to leave white particles upon the hair when dry.

FOR ITCHING SCALP.

One teaspoonful of ammonia, one of tincture of arnica, and one tablespoon of soft water. Use this amount for one thorough sponging and rubbing of your head, and brush till dry. If badly diseased, use twice a week. Prepare just what you want for one application each time.

## THE SICK ROOM, ETC.

CATARRH REMEDY.

Equal parts of gum arabic, gum myrrh, and bloodroot, made into a powder, and used as a snuff, is an unfailing remedy for catarrh.

CHILBLAIN LOTION.

Dissolve one ounce of muriate of ammonia, one ounce of cider vinegar, and apply frequently. One ounce of alcohol may be added to this lotion with good effect.

REMOVING WARTS.

Get at the drug store five or ten cents worth of cinnamon; wet the warts thoroughly three times a day till they disappear.

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HOT WATER FOR BRUISES.

Bruises and injuries do much better when treated with hot than cold water. The temperature should be about 103° Fah.

BANDS FOR CHILDREN.

If the bowel complaint should become troublesome, keep a flannel band bound snugly around through all the hot weather. It supports the bowels, keeps them warm, and will often cure the trouble when medicine and diet have been of no avail.

CROUP.

As soon as my little ones begin to choke up and cough like croup, I bind a napkin wet with cold water, and a dry one over it, around the throat, and give a good dose of sirup of ipecac. The cloths must be changed every few minutes till the choking is over. If necessary, give the ipecac or hive syrup till the child begins to vomit.

DYSPEPSIA REMEDY.

On two tablespoonfuls of unslacked lime pour one quart of cold water; let stand a few minutes; bottle and cork, and when clear it is ready for use; put three tablespoonfuls in a cup of milk, and drink any time, usually before meals, but between if the food sours or stomach pains.

INGROWING NAILS.

Inverted toe-nails can be cured without causing any pain, by simply making a notch in the center of the end of the toe-nail in shape of the letter V. It causes the sides of the nail to come above and over the flesh. Continue this as fast as the nail grows out, and it will always keep its proper shape and position.

FOR A FELON.

Spread strong mercurial ointment on a linen cloth and apply when the sore first appears.

FOR CHILDREN TEETHING.

Madame Lamont's Baby Cordial has attained a great reputation for nervousness, restlessness, wind on the stomach, colic, bowel complaints arising from teething or other causes. It is pleasant to take and harmless in its effects.

FOR FELONS.

Take a portion of the bark of sweet elder, or hops will do; then put it with some sweet cream into a cup, and boil a short time; then put in a lump of saltpetre twice as large as a pea; let it slowly dry away to the consistency of a salve, which apply to the felon. The salt petre is the cure, but the elder bark and

sweet cream aid in easing the pain. By putting in enough salt-petre, any felon can be cured in 48 hours, and the pain will cease almost immediately.

#### AN INTERNAL AND EXTERNAL REMEDY.

Among the many electric and galvanic preparations, Briggs' Original Electric Oil has no equal as an internal and external remedy. We speak from experience.

#### FOR SORE NIPPLES.

Put one teaspoonful of quince seed into a fourth of a glass of brandy. Let it stand a few hours until it forms a mucilage; then rub it on. It is very soothing and heals by using a few times.

#### THROAT AND LUNG MEDICINE.

One of the best throat and lung medicines is Wistar's Pulmonic Syrup of Wild Cherry and Horehound.

#### FOR SALT-RHEUM.

Get sweet fern; if it does not grow in your locality you can procure it at the druggist's. Steep and use it for a common drink; also bathe the parts affected and it will cure you. It is far better than any doctor's medicine.

#### RING WORM.

Put a penny into a tablespoon of vinegar, let it remain until it becomes green, and wash the ringworm with this two or three times a day.

#### NERVE STIMULANT.

Edison's Electric Delts are said to be doing wonders by way of stimulating the nerves to a healthy action and assisting nature to overcome disease.

#### FOR CORNS.

Persons suffering from corns on their feet are personally responsible, as a safe, reliable and painless remedy is brought within their reach. Briggs' Corn Salve will cure hard and soft corns without pain. Warts yield to its influence by three applications and leave no soreness. Sold by druggists at 25 cents a box. One box will cure one dozen corns and twice that number of warts.

#### CHILBLAINS.

Place red-hot coals in a vessel and throw upon them a handful of cornmeal. Hold the feet in the dense smoke, renewing the coals and meal till the pain is relieved.

#### WORMS IN CHILDREN.

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## CALENDULA SALVE FOR CAKED BREAST.

Two teaspoons of calendula, two tablespoons of lard and a piece of beeswax the size of a hickory nut. Melt beeswax and lard together, remove from the fire and put in the calendula while hot. Keep it covered tight. Spread on a cloth large enough to cover the breast, with a flannel over it, cutting a place in it large enough for a nipple to go through. Keep on two hours or more, then let the child nurse before removing the cloth, and the swelling will go down.

## SORE EYES.

The Golden Eye Salve is one of the best articles now in the market for sore or inflamed eyes, weakness of sight, and granulation of the lids.

## TONIC.

One drachm of pulverized colombo, one drachm of rasp. d. quartia, two drachms of Peruvian bark, one drachm of orange peel, one drachm of ginger, two ounces of loaf sugar and a half-pint of liquor. Let it stand twenty-four hours and then add a half-pint of water.

## LINIMENT FOR MAN OR BEAST.

Two ounces of spirits of turpentine, two ounces of spirits of camphor, two ounces of sweet oil and one and a-half ounces of cedar oil. Apply twice a day; shake well before using.

## A FAMILY MEDICINE.

Over ten thousand boxes of Briggs' Life Pills are sold yearly in the Dominion of Canada, which is the best guarantee of their quality and the estimation in which they are held as a family medicine.

## FOR CANKER SORE MOUTH.

Burn a corn cob and apply the ashes two or three times a day.

## FOOD FOR BABIES.

Make a thin gruel (which can be thickened as the child grows older), of Graham flour thoroughly cooked and strained through a *very fine* sieve or cloth. To one quart of gruel add one tablespoon of lime water; mix with this, *fresh* milk in the proportion of a teaspoonful to one quart while the child is quite young, which should be increased to a tablespoonful as early as four months, and afterwards as the child may require.

## LIME WATER.

To a piece of lime as large as a walnut pour over one pint of boiling water. Let it settle and then bottle. Cork tight.

## FOR BURNS—GOOD.

In one pint of linsced oil mix as much lime water as it will cut.

## NERVOUSNESS, INDIGESTION, ETC.

The Original Electric Oil (not eclectric) as prepared by G. C. Briggs & Sons is worthy the name, as it treats all nervous diseases as with an electric shock and stimulates the nerves to overcome physical diseases, such as arise from nervous weakness. Nature and disease are often found to be struggling for supremacy. It is here that a stimulant is required as in case of indigestion, costiveness, relaxing of the bowels and many other cases to which we might refer, such as stagnation or inaction of the blood, etc.

## CURE FOR BOILS.

Isaiah, thirty-eighth chapter and twenty-first verse. Go thou and do likewise.

## GRANDMOTHER'S SALVE FOR EVERYTHING.

Two pounds of rosin, a half teacup of mutton tallow after it is hard, half as much beeswax and a half ounce of camphor gum. Put all together into an old kettle and let it dissolve and just come to a boil, stirring with a stick; then take half a pail of warm water (just the chill off), pour it in and stir carefully until you can get your hands around it. Two persons must each take half and pull like candy until quite white and brittle and keep hands wet all the time; wet the table, roll out the salve and cut it with a knife. Keep in a cool place.

## A SURE REMEDY.

One gentleman says that Briggs' Magic Relief is good anywhere and anyhow—like the rabbit—good baked, boiled, stewed or in pie. We believe it is one of the best pain relievers in the market.

## CORN MEAL GRUEL.

Two quarts of boiling water, one cup of meal, one teaspoon of flour, and salt to the taste, or sugar and nutmeg. Wet the meal and flour to a smooth paste with cold water and stir it into the water while it is boiling. Boil slowly half an hour, keeping it well stirred to prevent burning.

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## OAT MEAL GRUEL.

Mix two tablespoons of oat meal with a little cold water, stir it into a pint of boiling water and let it boil fifteen minutes, add a little salt and sugar to the taste.

## SAGO GRUEL.

Two and a half cups of water, two tablespoons of sago, three teaspoons of white sugar, one tablespoon of lemon juice or nutmeg to the taste, and a little salt.

## MILK PORRIDGE.

Mix flour to a paste in a little cold milk; stir it into boiling milk and let it boil five minutes; adding a little salt.

## BEEF TEA.

Take a lean, juicy steak, cut it into small pieces, put it into a large-mouthed bottle or glass jar, with two tablespoons of water; cork, and set in a kettle of cold water over the fire and boil three or four hours. If in a hurry, chop the meat fine and the juice will be sooner extracted.

## BRIGGS' MAGIC RELIEF.

It is a grand substitute for liquors. A few drops in a glass of water makes a very healthy stimulant, preventing coughs, colds, chills, increasing the circulation, warming the blood and keeping the system in a healthy condition. No medicine has been more successful in curing chills and fever and other diseases incident to our climate.

Rheumatic and Neuralgic affections give way to it when all other remedies have failed.

It is eminently a family medicine, and by being kept ready for immediate use in cases of accident or sudden attack of disease, has saved many hours of suffering, and many a dollar in time and doctor's bill.

The Magic Relief is prepared from the best and purest materials, and with a care that insures the most perfect uniformity in the medicine.


It gives immediate relief in all cases of nervous diseases, as well as in sudden attacks of diarrhoea, dysentery or other simular affections of the bowels, and being entirely a vegetable preparation it is as safe as it is reliable. The promptness and certainty with which it acts in relieving all kinds of pain, makes it eminently worthy its name—MAGIC RELIEF—a name easily understood and not easily forgotten.

What makes me laugh when others sigh?  
No tears can e'er bedew mine eye,  
It is because I always buy—BRIGGS' LIFE PILLS.

What is it makes me hale and stout,  
And all my friends can't make it out,  
I really could not live without—BRIGGS' LIFE PILLS.

So if you're sad, or grieved, or ill,  
Pray do not pay a doctor's bill,  
But take a dose of—BRIGGS' LIFE PILLS.

### BRIGGS' BOTANIC OR STOMACHIC BITTERS.

A certain and speedy cure for Dyspepsia, Liver Complaint, Indigestion, Fever and Ague, and all kinds of Periodical Disorders. For Costiveness it has no equal; it is a mild and safe invigorant and corroborant for delicate persons; a good alterative tonic for ordinary family purposes; a powerful recuperant after the frame has been reduced by sickness; an excellent as well as an agreeable and wholesome stimulant for general debility, and diseases having their origin in an imperfect digestion or a deranged state of the stomach. This preparation is purely vegetable, made from Herbs, Plants and Roots found in different parts of the world, and their medicinal properties known to but comparatively few; they are the great Blood Purifier and Life giving principle; a perfect Renovator and Invigorator of the System; never before in the history of the world has a medicine been compounded, possessing such remarkable qualities for renovating and invigorating the system, and overcoming diseases. Directions for using Briggs' Stomach Bitters.—Steep the contents of this package in three pints of soft water, for one hour; then add to it Spirits such as Wine, Brandy or Gin, say one pint, or sufficient to keep it from fermenting; settle or strain, and fit for use. It may be extracted without the use of spirit, as it is only used to keep from fermentation. DOSE—One-half wine glass full three times a day; the dose may be increased or diminished according to the strength or requirements of the patient. The proprietor has been induced to adopt the present condensed style of putting up the medicine in packages, as he is thereby enabled to supply double the amount of medicine for one-fourth the regular price of similar preparations. Prepared by G. C. BRIGGS & SON, Buffalo, N. Y., and Hamilton, Ont.  Sold at 25 cents per package.

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## BRIGGS' BLACK OIL.

There is no medicine that has better stood the test of a long and severe experience than Briggs' Black Oil. It is manufactured in Hamilton, Ont., and has gradually worked itself into public favor and general use, where its merits are known, because it does really possess the good qualities that are claimed for it. For all cases in which the liniment is required, it is unsurpassed and unequalled. A farmer said to another, "I don't think much of quack medicines, but there is a medicine that *we won't keep house without*—and that is Briggs' Black Oil. It not only cures the horses and out door 'critters' but it cures all the indoor 'vermin's' too. If any get hurt in any way, or have any pain coming on them, they run for the Black Oil, which makes them forget all their trouble."

## PICKLES.

In order to have good pickles you must use good vinegar—pure cider or white wine vinegar is considered the best. Vinegar should not be boiled in metallic vessels, as the salts produced by such contact are poisonous. Stone-ware jars (not glazed) should be used to keep pickles in. In making a large quantity at a time it is best to seal up a part—in such cases use green glass jars.

## BRINE FOR CUCUMBERS.

Wash them in clear water, lay them in a jar, and sprinkle them *well* with salt; as you lay in fresh cucumbers, add more salt. They will make their own brine.

## BRINE FOR CUCUMBER PICKLES.

One pail of soft water, one quart of salt, one tablespoon of salt-petre and two tablespoons of alum; pour over the pickles boiling hot; after a few days pour off the brine, scald and skim.

## CUCUMBER PICKLES.

Soak the cucumbers two days in a weak solution of salt and water, then cover them with boiling water and let it remain two days, then put them in jars with whole spices among them and cover with a *new* vinegar, boiling hot, and sweetened in the proportion of a teacup of sugar to a gallon of vinegar. The vinegar in which the pickles are *kept* one year will do for the *first* vinegar the next. Use for spices black pepper, allspice, cloves and cinnamon; but the pickles are good and will keep without spices. If the pickles are to be kept through the following summer, it is safer to seal them up.



## FRENCH PICKLES.

Take one peck of green tomatoes sliced, and six large onions sliced; throw over them a teacup of salt and let them stand twenty-four hours; drain, and boil in two quarts of water and one quart of vinegar twenty minutes, then drain again and take four quarts of vinegar, two pounds of brown sugar, a half pound of white mustard seed, two tablespoons of ground allspice, the same of cloves, cinnamon, ginger and mustard, and a half teaspoon of Cayenne pepper; put all together with the tomatoes and onions and boil fifteen or twenty minutes, or until the tomato looks clear. Very fine.

## HIGHLAND PICKLES.

Chop fine equal quantities of green tomatoes, cucumbers, onions and a few green peppers, and when mixed sprinkle with salt; let them stand a day, then pour the water off and pour on boiling vinegar, with mustard and spices.

## PICKLED TOMATOES.

Take small, smooth tomatoes, not very ripe, scald them until the skin will slip off easily, and sprinkle salt over them. After they have stood twenty-four hours, drain off the juice and pour on a boiling hot pickle composed of one pound of sugar, two teaspoons of cinnamon and two teaspoons of cloves to every quart of vinegar. Drain off the liquid, scald it and pour on them again, every other day for a week. They will require no further care. This is excellent.

## PICKLED CABBAGE.

Slice white and red cabbage very fine, put into a jar alternately, sprinkle salt on each layer; also whole black pepper, black mustard seed, and cinnamon broken fine; then cover with cold vinegar. It will be ready for use in twenty-four hours.

## PICKLED CAULIFLOWER.

Take the whitest full-grown cauliflower, cut off the thick stock and split the flower into eight or ten pieces, spread them on a large dish and sprinkle with salt; let them stand twenty-four hours, then wash off the salt; drain them, put them into a flat jar, scald with salt and water (allowing a quarter of a pound of salt to a quart of water), cover closely and let it stand until next day; afterwards drain them in a hair sieve and spread in a warm place to dry for a day and night. Then put them in a glass jar and pour over them a pickle that has been prepared as follows: Mix together three ounces of coriander seed, three ounces of turmeric, one ounce of mustard seed and one ounce of ginger. Pound the

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whole to a fine powder ; put it into three quarts of cider vinegar, set it by the fire in a stone jar and let it infuse three days. These are the proportions but the quantity of pickle must depend on the quantity of cauliflower, which must be well covered by the liquid ; pour it over the flower and secure the jar closely from the air.

## MANGOES.

Take small nutmeg or musk melons, peel them, cut out a slice and remove the pulp and seed ; take three heads of cauliflower, one peck of small cucumbers, one quart of small onions, one quart of nasturtiums, one quart of small green tomatoes, one quart of green beans, one pint of radish pods, six or eight carrots cut in rings and a half pint of mustard seed ; cut the cauliflower into bunches, leaving a small head on each ; put the vegetables into a large jar, pour over them a brine made of two gallons of boiling water, and and a half pints of salt and a lump of alum the size of a walnut ; leave them in the brine two or three days, then wash clear in water, drain, and fill each melon, adding a teaspoon of mustard seed ; adjust the piece taken out and tie a cord around ; place them in a jar, and if any of the ingredients remain fill the space with them. Take six quarts of good cider vinegar, three-fourths of a pound of mustard seed, two ounces of allspice, a half ounce of mace, two or three roots of ginger, two or three red peppers and one tablespoon of pulverized alum. Boil all together and pour while boiling hot over the pickles.

## CHOW-CHOW.

One cauliflower cut in small pieces, one dozen small white onions, two dozen small cucumbers, one quart of string beans, one ounce of black mustard seed, one ounce of white mustard seed, one teaspoon of Cayenne pepper, a quarter of an ounce of turmeric, pieces of horse radish cut fine and a gallon of vinegar, or more. Scald the spices and vinegar together and pour over the vegetables boiling hot ; after it is cold mix one pound of mustard in vinegar and add to the pickles.

## CHOW-CHOW.

Two heads of cauliflower, two dozen small cucumbers, a half peck of string beans, six roots of celery, six green peppers, one quart of small white onions and a fourth of a peck of small green tomatoes, cut into small pieces ; sprinkle with salt and let them stand twenty-four hours, then drain. Take one gallon or more of vinegar, one-fourth pound of mustard seed, two pots of French mustard, one ounce of allspice, one ounce of cloves, one ounce of

ground pepper, two ounces of turmeric and two ounces of cinnamon; pour the vinegar and spices into a kettle and let them come to a boil, then add the vegetables, and let them scald till yellow and a little tender.

## SWEET TOMATO PICKLES.

Eight pounds of ripe tomatoes, four pounds of sugar a half ounce of cloves, a half ounce of allspice and a half ounce of cinnamon. Peel the fruit and boil one and a half hours; when partly cold add a half pint of vinegar. Put away in jars.

## SPICED APPLES.

Five pounds of sweet apples, two pounds of sugar, one quart of vinegar, three nutmegs, cloves, cinnamon and a little salt. Boil the fruit in the syrup until soft.

## SPICED PLUMS.

One peck of sorted plums, one quart of good vinegar, six pounds of brown sugar, two ounces of cinnamon, a half ounce of cloves and a half ounce of mace. Boil the sugar with the vinegar and spices, then add the plums and boil until they begin to be soft.

## SPICED PEACHES.

Eight and a half pounds of peaches, three pounds of sugar, one pint of vinegar, cloves, cinnamon stick and ginger root. Tie the spices in a bag and boil in the vinegar and sugar, and pour over the fruit. Repeat this six successive mornings.

## PICKLED PLUMS.

Three-fourths of a pound of sugar, one pound of fruit and vinegar sufficient to dissolve the sugar. Boil the vinegar and sugar together; skim it and put in the cloves, mace and cinnamon; scald the plums till tender, then take them out and boil down the syrup and pour it over the fruit.

## PICKLED PEARS.

Pare and halve the pears, put four pounds of sugar to one gallon of vinegar and boil with cloves and cassia buds, pounded and tied in a rag. Scald the pears a little, if hard, as pouring the vinegar on does not soften them.

## PICKLED GRAPES.

Cut bunches of not over ripe grapes and lay in a jar with grape leaves between the layers. Pour over the whole a cold syrup made as follows: One quart of vinegar, four pounds of sugar, and cloves, cinnamon and mace tied in a bag and boiled in the vinegar.

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## PICKLED RAISINS.

Boil two pounds of raisins till tender in vinegar enough to cover them. Skim the raisins out and add to the vinegar one pound of sugar. Cloves and cinnamon to taste. Pour the syrup boiling hot over the raisins.

## WATERMELON PICKLES.

Cut the melon rind into strips or whatever shape desired; make a weak solution of alum and pour over; let it stand twenty four hours; then scald in clear water and drain. To seven pounds of rind, take one quart of good cider vinegar, four pounds of sugar and a half pint of ginger root; put in the rind and boil till it looks clear; then remove the fruit to a jar and boil the liquid until it is a rich syrup.

## DRINKS.

## SUBSTITUTE FOR CREAM IN COFFEE.

Beat an egg to a froth, add to it a piece of butter the size of a walnut, and turn the coffee on it gradually from the boiling pot into the one for the table, in which it should be previously put. It is difficult to distinguish the taste from fresh cream.

## COFFEE FOR FIFTY CUPS.

Two quarts of coffee, four eggs, shells and all; mix this with two quarts of cold water and pour on ten quarts of boiling water. Let this boil five minutes. Take off and pour in one cup of cold water to settle it.

## CHOCOLATE.

Put four ounces of chocolate in a sauce-pan, with enough cold water to prevent burning. Let it simmer gently a few minutes. When it comes to a boil, add one quart of boiling milk and one gill of cream. Let it boil gently five minutes.

## GINGER BEER.

Two ounces of tartaric acid, two pounds of white sugar, three quarts of water and the juice of one lemon. Boil these together five minutes; when nearly cold, add the whites of three eggs, well beaten with half a cup of flour and a half ounce of essence of wintergreen or of lemon. Bottle and keep in a cold place. Take two tablespoons of this syrup and a quarter of a teaspoon of soda for a tumbler of water; stir violently and drink. Use any essence for flavoring instead of wintergreen that you may prefer.

## GINGER POP.

Three-fourths of a pound of white sugar, one ounce of cream tartar, one ounce of ginger and one lemon. Put all into a pan and pour over it four quarts of boiling water; let it stand until lukewarm, then add one tablespoon of yeast, and essence of wintergreen or sassafras. Let it stand twenty-four hours and bottle.

## ROOT BEER.

Mix three gallons of molasses with ten gallons of water; let it stand two hours, then pour into a barrel and add a half pound of bruised sarsaparilla root, a half pound of bruised sassafras, a half pound of wintergreen bark, one pint of yeast and water to fill the barrel. Ferment twelve hours and bottle.

## CREAM NECTAR.

One pint of water, one pound of white sugar, one ounce of tartaric acid, fifteen drops of lemon and the whites of three eggs; beat the eggs to a froth and add to the other ingredients, then bottle. Put a tablespoonful into a tumbler and fill up with water; add a little soda to make it foam. This is a delightful drink for summer.

## TO KEEP CIDER SWEET.

To one barrel of cider add a half pound of white mustard seed and a half ounce of oil of sassafras.

## TO KEEP CIDER SWEET.

Allow two and a half pounds of sugar and one and one-half pounds of raw beefsteak to one barrel. Put them in when it has reached the point at which you wish to keep it.

## RED RASPBERRY VINEGAR.

Pour one pint of white wine vinegar over two quarts of raspberries; mash the berries with a spoon; let stand over night, then strain through a jelly bag. To each pint of the liquor take one pound of loaf sugar; boil five minutes, skim and bottle.

## HINTS FOR THE LAUNDRY.

## TO PREVENT COLORS FROM FADING.

Dissolve one ounce of sugar of lead in one bucket of water. Put the dress into water and let it stay about a half hour; then wring it out and let it dry before washing. Hay water cleanses and stiffens brown or buff linen. One large spoon of beef's gall to two buckets of suds, improves calicoes and prevents their fading. Make starch for black calicoes of coffee water to prevent

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any whitish appearance. Glue is good for stiffening calicoes. Never let your calicoes freeze when drying.

To prevent calico from fading while washing, infuse three gills of salt into four quarts of water; put the calico in while hot and leave it till cold. In this way the colors are rendered permanent, and will not fade by subsequent washings.

#### BRAN WATER.

This is excellent for washing a delicate material without fading it, if not too much soiled, the article can be cleansed without soap. Prepare it by boiling bran in a bag in the proportion of one quart to a gallon of water. Let it cool, and add another gallon of water. This will answer for soap and starch.

#### TO WASH SWISS MUSLIN.

Dissolve one teaspoon of gum Arabic in a half pint of water and add it to your starch when boiling. Wash the Swiss, put it through the starch, and clap it till dry enough to iron. It will look as well as new.

#### CLEAR STARCHING.

Many persons clear starch their clothes. That is, after starching and drying, they rinse quickly through cold water. This does not remove the stiffness of the starch, but makes them glossier and more pliable.

#### STARCH POLISH.

Take equal parts of white wax and spermaceti; melt them together and run into thin cakes on plates. A piece of this the size of a cent added to a quart of prepared starch gives a lustre to the clothes and prevents them from sticking.

#### TO REMOVE STARCH OR RUST FROM FLAT-IRONS.

Have a piece of yellow beeswax tied in a coarse cloth. When the iron is almost hot enough to use, but not quite, rub it quickly with the beeswax, and then with a clean coarse cloth. This will remove it entirely.

#### TO REMOVE FRUIT STAINS FROM ANY WHITE GOODS.

Take chloride of soda and rub on the spots; wash out with clear water as soon as the stain disappears, to prevent the soda from eating the fabric. This is unfailing. For grass stains rub fresh lard on the spots before washing and let them lie a little while that the lard may penetrate the cloth.

#### TO REMOVE IRON RUST AND INK FROM WHITE GOODS

Hold the cloth over a vessel of boiling water, place on the spot two or three crystals of oxalic acid and pour on boiling water.

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*"Mother Hubbard's Cupboard," or*

TO REMOVE GREASE SPOTS FROM SILKS OR WOOLENS.

Scrape French chalk, lay it on the spot and put it away for twenty-four hours; then rub lightly with a clean cloth and, if it still shows, repeat the process.

TO RAISE THE SURFACE OF VELVET.

Warm a flat-iron moderately, cover it with a wet cloth and hold it under the velvet; the vapor arising from the heated cloth will raise the pile of the velvet, with the assistance of a brush whisk.

TO REMOVE MILDEW FROM LINEN.

Wet linen with soft water and rub it well with white soap. Scrape fine chalk to a powder and rub it well into the linen; lay it on the grass in the sunshine and be careful to keep it damp with soft water; repeat the process next day and the mildew will entirely disappear.

TO REMOVE INK STAINS.

Apply lemon juice and salt and lay the article in the sun.

LIQUID BLUING.

Mix thoroughly one ounce of pulverized Prussian blue, a half ounce of pulverized oxalic acid and one quart of soft water.

TO COLOR COTTON BLUE.

Put into a tin vessel two boxes of indigo, let it dissolve, then put in the goods and boil them; they will take all the color out of the water and will not fade.

TO PREVENT FLANNEL FROM TURNING YELLOW.

Pieces of white wax laid in the folds of white flannel or Swiss muslin will prevent them from turning yellow.

TO CLEAN AND STIFFEN SILK.

Grate two of three large potatoes and add one pint of soft water; let it stand one hour, pour off the liquid and strain it through a sieve; put in a half pint of alcohol and it is ready for use. Apply the liquid with a clean sponge, rubbing the soiled part well; fold and iron. Be careful not to have the irons too hot.

FOR WASHING OIL CLOTHS.

Wash them with soft flannel and lukewarm water, and wipe thoroughly dry. To make extra nice, drop a few spoonfuls of milk over them and rub them with a dry cloth. Kerosene rubbed on oil cloth or zinc with a dry cloth, after washing, is also good.

PREPARATION FOR WASHING.

One pound of potash, two pounds of sal-soda and six quarts of boiling water. Take two-thirds of a quart to three pails of water and add one cup of soft soap.

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## COMPOUND FOR WASHING FLUID.

One pound of unslacked lime and three pounds of sal-soda. Boil in six quarts of rain water, pour the whole in a tub, add fourteen quarts of water, stir thoroughly and allow it to settle; then bottle. For washing, use one teacup for the first boiler, for each succeeding boiler a half teacup.

## HARD SOAP.

Pour four gallons of boiling water over six pounds of washing soda and three pounds of unslacked lime; stir the mixture well and let it settle until perfectly clear then drain off the water and add six pounds of grease and boil for two hours, stirring most of the time. If it should be too thick, pour more water over the lime and add it to the boiling mixture; it is well to add a handful of soap. Perfume as you please.

## WASHING FLUID.

Nine tablespoons unslacked lime, two pounds of sal soda, four quarts water; let this simmer half an hour, then bottle up. Take a small teacup to a boiler of water.

## EXCELLENT FAMILY SOAP.

One box of lye, five pounds of grease, one pound of resin, one and a-half gallons of soft water; make in an iron pot. When the water boils, put in the lye; when this is dissolved add the grease; stir till all is melted; then add one pound of resin gradually, and boil for an hour and a-half; keep stirring with a stick, and add hot water to keep up the original quantity; pour into wet tins, and let it stand for twenty-four hours; cut into bars and keep in a dry warm place for a month.

## TO MAKE GOOD STARCH.

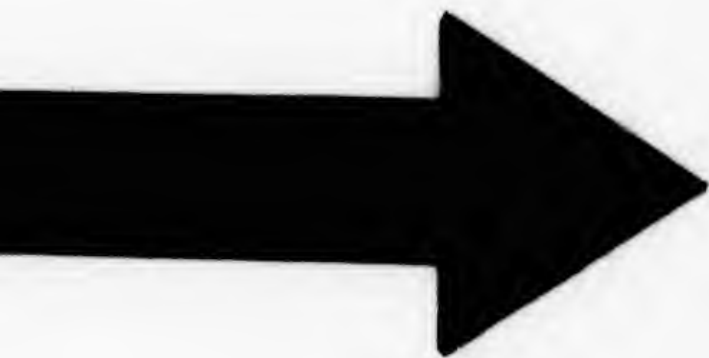
Mix the starch with cold water, add boiling water until it thickens, then add desert spoon of sugar, and a small piece of butter. Makes a stiff and glossy finish equal to laundry.

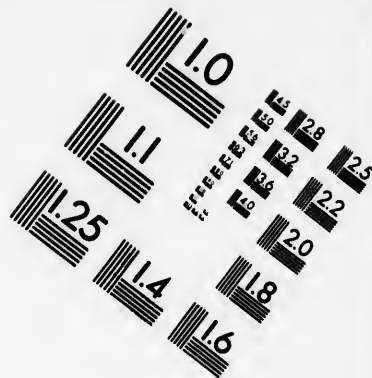
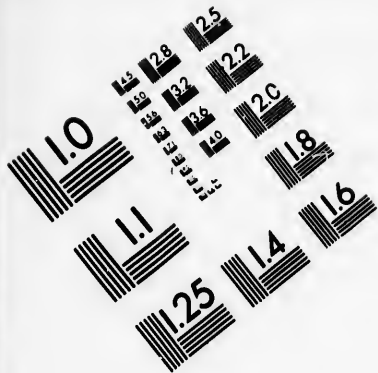
## AN EXCELLENT HARD SOAP.

Pour twelve quarts soft boiling water on two and one-half pounds of unslacked lime; dissolve five pounds sal soda in twelve quarts of soft hot water; then mix and let them remain from twelve to twenty-four hours. Pour off all the clear fluid, being careful not to allow any of the sediment to run off; boil three and one-half pounds clean grease and three or four ounces of resin in the above lye till the grease disappears; pour into a box and let it stand a day to stiffen and then cut in bars. It is as well to put the lime in all the water and then add the soda. After pouring off the fluid, add two or three gallons of water and

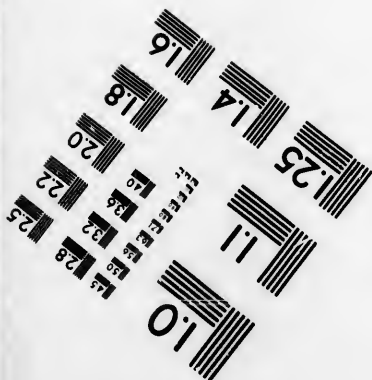
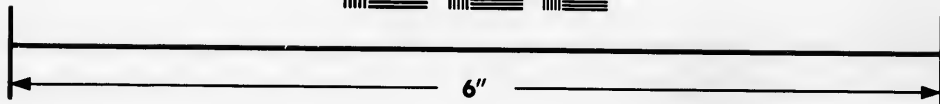
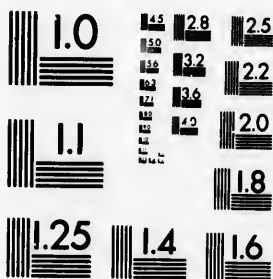








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let it stand with the lime and soda dregs a day or two. This makes an excellent washing fluid to boil or soak the clothes in, with one pint in a boiler of water.

## VALUABLE RECEIPTS.

### RAG CARPET.

Ten pounds of fine XXX chain will make twenty-eight yards of carpet. Allow one and a half pounds of woolen rags to the yard, and, of cotton rags, one and a fourth pounds.

### TO VENTILATE APPLES.

Bore holes in barrel heads to allow the moisture to pass off.

### TO PRESERVE STOVE-PIPES.

Rub them well while warm (not hot) with linseed oil, before putting them away in the spring.

### TO PREVENT FLIES FROM INJURING PICTURE FRAMES.

Boil three or four onions in one pint of water; brush the frames over with the liquid and no fly will touch them. It will not injure the frames.

### TO RESTORE GILT FRAMES.

Take one ounce of cooking soda and beat it thoroughly with the whites of three eggs; brush out the dust with a feather duster, then dip a small paint brush into the mixture and rub it all over the gilding into every tiny crevice, and it will render it fresh and bright.

### TO CLEAN CARPETS.

Salt, sprinkled upon the carpet before sweeping, will make it look bright and clean. This will also prevent moths.

### SEALING-WAX FOR FRUIT JARS.

Take eight ounces of resin, one ounce of beeswax; melt the resin, then add the beeswax.

### TO KILL COCKROACHES.

Mix equal parts of red lead, Indian meal and molasses to a paste; put it on iron plates and set it where they congregate.

### TO PREVENT BEDBUGS FROM REMAINING EITHER IN THE HOUSE OR BEADSTEAD.

Take two tablespoons of lard and one ounce of quicksilver; beat the white of an egg, then stir them all together. With a small brush or stick put this mixture in every crack or crevice

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where the vermin can hide; do this after cleaning house and you will never be troubled with vermin. If you have them already, use corrosive sublimate first. Take off your rings while applying this preparation as it injures gold.

TO CLEAN BRASS ORNAMENTS.

Wash them with alum boiled in strong lye, one ounce to a pint, and afterwards rub them with strong tripoli.

TO CLEAN BRASS.

First wash the article in strong soapsuds, then rub them with rotten stone moistened with alcohol. Let the mixture dry on, and rub it off with a dry woolen cloth.

FOR CLEANING FURNITURE.

One quart of lard oil or olive oil, one pint of linseed oil, three quarts of rain water, one teaspoon of spirits of ammonia or enough to make the oil and water unite, and one ounce of borax dissolved in warm water. Apply with a woolen cloth and rub the articles perfectly dry.

A CLEANING POLISH FOR FURNITURE.

One pound of olive oil, one pound of rectified oil of amber, one pound of spirits of turpentine, one ounce of oil of lavender and a half ounce of tincture of alkanet root. Saturate a piece of cotton batting with this and apply it to the wood, then with a soft rag rub well and wipe off dry. This will make old things new. It must be kept tightly corked.

TO TAKE GREASE OUT OF SILKS.

Take a lump of magnesia and rub it (wet) over the spot, let it dry; then brush the powder off, and the spot will disappear. Or take a visiting or other card, separate it, and rub the spot with the soft internal part, and it will disappear without removing the gloss from the silk.

TO CLEANSE CLOTHES, CARPETS, ETC.

Three and a half quarts of soft water, a fourth of a pound of salt-petre, a fourth of a pound of barbers' white soap, a fourth of a pound of alcohol and a pound of ammonia.

A STRONG PASTE.

The following is well recommended: Four parts (by weight) of fine glue are allowed to soften in fifteen parts of cold water, and then moderately heated until the solution becomes quite clear; sixty-five parts of boiling water are now added, with constant stirring. In another vessel thirty parts of starch paste are stirred up with twenty parts of cold water, so that a thin milky fluid is obtained without lumps. Into this the boiling glue solution is

gradually stirred, and the whole kept at a boiling temperature for a short time. After cooling, a few drops of carbolic acid are added to the paste. This paste is exceedingly adhesive, and may be used for leather as well as for paper and cardboard. It should be preserved in corked bottles to prevent evaporation, and in this way will keep good for years. It may be kept or shipped in tin cans, bags or barrels.

## GINGER BEER.

Brown sugar, two pounds; boiling water, two gallons cream of tartar, one ounce; bruised ginger root, two ounces. Infuse the ginger in the boiling water, add your sugar and cream of tartar; when luke-warm strain; then add half pint good yeast. Let it stand all night, then bottle; if you desire, you can add one lemon and the white of an egg to fine it.

## LEMON BEER.

Boiling water, one gallon; lemon, sliced, one; ginger bruised, one ounce; yeast, one teacupful; sugar, one pound. Let it stand twelve to twenty hours, and it is ready to be bottled.

## HOP BEER.

Water, five quarts; hops, six ounces; boil three hours, strain the liquor, add water, five quarts; bruised ginger, four ounces; and boil a little longer, strain, and add four pounds of sugar, and when milk-warm, one pint of yeast. Let it ferment; in twenty-four hours it is ready for bottling.

## SPRUCE BEER.

Hops, two ounces; chip sassafras, two ounces; water, ten gallons; boil half an hour, strain, and add brown sugar, seven pounds; essence of spruce, one ounce; essence of ginger, one ounce; ground pimento, one-half ounce; put into a cask and cool, add one and one-half pints yeast, let stand twenty-four hours, fine, draw it off to bottle.

## CLEANING SILVER.

Never put a particle of soap about your silver if you would have it retain its original lustre. When it wants polish, take a piece of soft leather and whiting and rub hard. The proprietor of one of the oldest silver establishments in the city of Philadelphia says that house-keepers ruin their silver in soap suds, as it makes it look like pewter.

## STOVE POLISH.

Stove lustre, when mixed with turpentine and applied in the usual manner, is blacker, more glossy, and more durable than when mixed with any other liquid. The turpentine prevents rust,

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and when put on an old rusty stove will make it look as well as new.

TO EXTRACT INK.

To extract ink from cotton, silk, and woollen goods, saturate the spot with spirits of turpentine and let it remain several hours; then rub it between the hands. It will crumble away without injuring either the color or texture of the article.

TO TAKE INK OUT OF LINEN.

Dip the spotted part in pure tallow, melted; then wash out the tallow and the ink will disappear.

FOR BLEACHING COTTON CLOTH.

One pound chloride of lime, dissolved and strained; put in two or three pails of water; thoroughly wet the cloth and leave it in over night; then rinse well in two waters. This will also take out mildew, and is equally good for brown cotton or white that has become yellow from any cause, and will not injure the fabric.

TO REMOVE TAR.

Rub well with clean lard, afterwards wash with soap and warm water. Apply this to either hands or clothing.

JAVELLE WATER FOR MILDEW STAINS.

One pound of chloride of lime, two of washing soda, two gallons of soft water; pour one gallon of boiling water to the ingredients to dissolve them, adding the cold water when dissolved.

COLORING COTTON CARPET BAGS.

**BLUE.**—For five pounds of cloth, take five ounces of copperas, with two pails of water in a tin or copper boiler; set it over the fire till the copperas is dissolved and it begins to heat, then put in the cloth, stirring it frequently till it boils, one-half or three-fourths of an hour; then remove the cloth where it can drain; pour away the copperas water and take two ounces of prussiate of potash in about two pails of water in the same vessel; when it is well dissolved and hot, put in the cloth from the copperas water, stirring it thoroughly till it boils, one-half an hour, then remove the cloth; add (with care and caution, on account of the spattering which ensues) one tablespoonful of oil of vitriol, and stir it well in the dye; replace the cloth, stirring it briskly till it has boiled one-half an hour. Should be well rinsed and washed in clear water to prevent the dye from making it tender after coloring.

**YELLOW.**—For five pounds of cloth dissolve one-half pound sugar of lead in a tub of warm water and twelve ounces of bichromate of potash in another tub of cold water; soak, rinse,



and wring the cloth in the lead water first, then in the other, and return from one to the other, till the right shade of colour is obtained.

**ORANGE.**—Dip the yellow coloured cloth into strong lime water; if it should not turn, boil it; rinse it well.

**GREEN.**—Put your blue cloth in the yellow dye in the same manner as for coloring yellow. Old calico will take a darker shade of blue or green in the same dye with the white cloth.

#### TO PRESERVE EGGS.

One pint salt, two pints fresh lime, three gallons water; mix well and put in eggs without cracking the shell; they must be kept covered with the brine.

#### TO PRESERVE EGGS.

Take a patent pailful of spring water, pour it into a stone jar, take one pound of lime, one pint of Liverpool salt; let it stand for three days, stir it every day, then pour it off, and put in your eggs.

#### HOW TO MAKE UP SHIRT BOSOMS.

Take two ounces of gum arabac powder; put it in a pitcher and pour into it a pint or more of boiling water according to the degree of strength required, and then having covered it let it stand all night; in the morning pour it carefully from the dregs into a clean bottle, cork and keep it for use. A tablespoonful of gum stirred into a pint of starch made in the usual manner will give to lawn either white or printed, a look of newness when nothing else can restore them after they have been washed.

#### IRONING.

To keep starch from sticking to irons rub the irons with a little piece of wax or sperm, or rub them on fine salt.

#### GREASE ERAZER.

Benzine, alcohol, ether, equal parts; mix; apply with sponge (patting the spot); put a piece of blotting paper on each side and iron with a hot flat iron.

#### TO PREVENT RED ANTS.

Put one pint of tar in an earthen vessel, pour on it two quarts of boiling hot water, and place it your closet.

#### CLEANING MARBLE.

Dissolve a large lump of Spanish whiting in water which has previously dissolved a teaspoonful of washing soda, take only sufficient water to moisten the whiting, and it will become a paste; with a flannel cloth rub the marble well, leaving it on for a while and repeating the process two or three times, if necessary.

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Wash off with soap and water, then dry the marble well and polish with a soft duster.

#### FURNITURE POLISH.

No. 1. Shellac varnish, linseed oil, and spirits of wine, equal parts. No. 2. Linseed oil, alcohol, equal parts. No. 3. Linseed oil five ounces, turpentine two ounces, oil of vitriol one-half ounce.

#### CLEANING WHITE PAINT.

Spirits of ammonia, used in sufficient quantity to soften the water, and ordinary hard soap, will make the paint look white and clean with half the effort of any other method I have ever tried. Care should be taken not to have too much ammonia, or the paint will be injured.

#### FOR A CAKED BREAST.

*A Highland Remedy.*—Bake large potatoes, put two or more in a woolen stocking; crush them soft and apply to the breast as hot as can be borne; repeat constantly till relieved.

#### TO CURE A STING OF WASP OR BEE.

Mix common earth with water to about the consistency of mud. Apply at once.

#### AN INDIAN REMEDY FOR A CAKED BREAST OR SWOLEN GLANDS.

Gather mullein leaves, saturate in hot water, and apply to the skin very hot; cover with flannel and keep repeating till cured.

#### CURE FOR CORNS.

The strongest acetic acid, applied night and morning, will cure hard and soft corns in a week.

#### TO MEND CHINA.

Take a very thick solution of gum arabic in water, and stir into it plaster of Paris until the mixture becomes of a proper consistency. Apply it with a brush to the fractured edges of the china, and stick them together. In three days the articles cannot be broken in the same place.

#### PATENT SOAP.

Five pounds hard soap, one quart lye, one-fourth ounce pearl-ash; place on the fire and stir well until the soap is dissolved; add one-half pint spirits of turpentine, one gill spirits hartshorn, and stir well. It is then fit for use. The finest muslin may be put to soak in this suds, and if left for a time will become beautifully white. A small portion of soap put into a little hot water, and a flannel cloth will save hard labor and a brush in cleaning paint. One who has tried it thinks it worth the price of the book.

**Planter's Corn Remedy will cure Corns every time and without pain.**

**GREASE FROM CLOTH.**

Grease can be removed from cloth by a paste of fuller's earth and turpentine. This should be rubbed on the fabric until the turpentine has evaporated and a white powder produced. The latter can be brushed off, and the grease will have disappeared.

**FINE BLACKING FOR SHOES.**

Take four ounces of ivory black, three ounces of the coarsest sugar, a table-spoonful of sweet oil, and a pint of small beer; mix them gradually cold.

**HOW TO GET THIN.**

Take regularly three times a day in a little water 5 grains of iodide of potassium—always after meals; and a little moderation in eating will help.

**TROUBLESOME FEET.**

Persons troubled with feet that perspire or smell offensively can find a permanent cure by bathing them every night or oftener, in a strong solution of borax, using a heaping table-spoonful of borax to a basin of water.

**TO GAIN FLESH.**

Abstain from the use of tea, coffee and tobacco, and acids of all kinds: take a sponge bath daily, and dry with a coarse towel, using plenty of friction to promote the circulation of the blood; then consume with your meals a large bowl of oatmeal porridge, with fresh milk.

**BLEEDING AT THE NOSE.**

Vigorous motion of the jaws as if masticating will stop bleeding at the nose.

**BURNS AND SCALDS.**

A thick cream of common whiting and water is excellent for burns and scalds.

**FRESH WOUNDS.**

Tincture of benzine is highly lauded as a simple and effective dressing for fresh wounds. Its application is more healing to a recent wound than either water dressing or any form of fat.

**TO CURE FELON.**

Equal parts of soft soap and quick lime made into a paste, apply to felon, renew whenever dry. It will cause pain if the felon has progressed much, but it is a sure cure.

**CAMPHOR CREAM.**

Lip Salve and for Roughness of the Skin.  $1\frac{1}{2}$  oz. Spermacetta,  $\frac{1}{2}$  oz. white Wax; scrape thin into an earthen pot, add  $\frac{1}{2}$  oz.

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Powdered Camphor, — oz. Glycerine,  $\frac{1}{2}$  oz. Sweet Oil, 2 drops Otto of Rose; heat and stir until melted, and stir until cold.

## HAIR DYE.

No. 1.—Gallic Acid, 20 grains; Alcohol, 5 qrs.; Rain Water, 12 qrs. Shake well, then ready for use. No. 2.—Nit. Silver, 1 dr.; Rain Water, 1 dr., and add Ammonia by degrees until clear, then add Powdered Gum Arabac, 1 dr. Shake well then ready for use. Let the hair be free from all grease; apply No. 1, after dry apply No. 2, after dry, oil and dress.

## RHEUMATIC LINIMENT.

2 oz. Soft Water, dissolve in it 1 oz. Castile Soap, and to it 2 oz. Alcohol, 1 oz. Tinct. Camphor, 1 oz. Tinct. Capsicum, 2 oz. Tinct opium, 1 ox. Chloroform, 1 oz. Spts. Turpentina.

## INTEREST.

TO FIND THE INTEREST AT SIX PER CENT. FOR MONTHS.

*Rule.*—Multiply the principal by one-half the number of months, and point off two figures.

*Illustration.*—What is the interest on \$200 for 4 months?  $\$200 \times 2$  (half the number of months) = \$400; pointing off two figures gives \$4, the interest.

TO FIND THE INTEREST FOR MONTHS AND DAYS AT SIX PER CENT.

*Rule.*—Multiply the principal by the number of days; divide the product by six, and point off three figures.

*Illustration.*—What is the interest on \$200 for 3 months and 12 days? 3 months = 90 days; add the 12 days = 102 days.  $200 \times 102 = 20,400$ .  $10,400 \div 6 = 3,400$ . Pointing off three figures gives \$3.40, the interest.

TO FIND THE INTEREST ANY OTHER RATE THAN SIX PER CENT.

*Rule.*—First find the interest at six per cent., then multiply this interest by the required rate and divide by 6, which will be the interest required.

## WEIGHTS AND MEASURES.

## GROSS AND NET WEIGHT OF HOGS.

It is generally assumed that the gross weight of Hogs, diminished by  $\frac{1}{4}$ th or 20 per cent. of itself, gives the net weight, and the net weight increased by  $\frac{1}{4}$ th or 25 per cent. of itself, equals the gross weight,

TO MEASURE CORN IN THE EAR IN BULK.

*Rule.*—Multiply the length, breadth and height together in feet and tenths of feet, and multiply this product by 4; strike off the right hand figure, and the result will be shelled bushels.

TO MEASURE GRAIN IN BULK.

*Rule.*—Multiply the length, breadth and height together in feet and tenths; divide by 56 and multiply by 45, and the result will be struck measure.

TO FIND THE NUMBER OF ACRES IN A FIELD WHICH HAS PARALLEL SIDES.

*Rule.*—Multiply the length in rods by the breadth, and divide by 160.

TO MEASURE WOOD.

*Rule.*—Multiply the length, breadth and height in feet together, and divide by 128. The quotient will be cords and the remainder will be feet.

THE PRICE PER TON BEING GIVEN, TO FIND THE VALUE OF ANY NUMBER OF POUNDS.

*Rule.*—Multiply the number of pounds by half the price in dollars, and the answer will be mills.

*Illustration.*—At \$12 per ton, what are 3,800 lbs. worth?  $3,800 \times 6$  (half the number of dollars) = 22,800 mills, which is \$22.80.

TO FIND THE NUMBER OF SQUARE YARDS OF PLASTERING OR PAINTING IN A WALL, OR THE NUMBER OF YARDS OF YARD-WIRE CARPETING TO COVER A FLOOR.

*Rule.*—Multiply the length by the width or height (in feet) and divide the product by 9; the result will be square yards.

TO FIND THE CAPACITY OF A GRAINERY, BIN OR WAGON BED.

*Rule.*—For only an approximate answer, multiply the cubic feet by eight, and point off one decimal place. The result will be the answer in bushels and tenths of a bushel.

TO FIND THE CONTENTS OF A CORN CRIB.

*Rule.*—Multiply the number of cubic feet by  $4\frac{1}{2}$ , and point off one decimal place. The result will be the answer in bushels.

TO MEASURE BOARDS.

*Rule.*—Multiply the length in feet by the width in inches, and divide the product by 12. The result will be the contents in square feet.

Briggs' Original Electric Oil is worth its weight in Gold.

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## TO MEASURE SCANTLING, JOISTS, PLANK, SILLS, ETC.

*Rule.*—Multiply the width, the thickness and the length together (the width and thickness in inches and the length in feet), and divide the product by 12. The result will be square feet.

## TO FIND THE NUMBER OF SHINGLES REQUIRED IN A ROOF.

*Rule.*—Multiply the number of square feet in the roof by 8, if the shingles are exposed  $4\frac{1}{2}$  inches; or by  $7\frac{1}{2}$  if exposed 5 inches.

## TO FIND THE NUMBER OF ACRES IN A BODY OF LAND.

*Rule.*—Multiply the length by the width in rods, and divide the product by 160 (carrying the division to two decimal places if there is a remainder). The result will be the answer in acres and hundredths.

## VALUE OF FOOD FOR DOMESTIC ANIMALS.

The figures below give the comparative number of pounds of each substance, to equal that of any standard food—as for instance that of hay. Good hay, to give a certain nourishment, for instance, requires 100 lbs. It will require, to give the same, of good clover hay, 95 lbs; of rye straw, 355 lbs; of oat straw, 220 lbs; of potatoes, 165 lbs; of carrots, 280 lbs; of beats, 346 lbs; of rutabagas, 262 lbs; of wheat, 43 lbs; of peas, 41 lbs; of beans, 46 lbs; of rye, 49 lbs; of barley, 51 lbs; of corn 56 lbs; of oats, 59 lbs; of buckwheat, 64 lbs; of oil cake 64 lbs.

## BULK OF ONE TON OF DIFFERENT SUBSTANCES.

25 cubic feet of sand make about one ton.

18 cubic feet of earth make about one ton.

17 cubic feet of clay make about one ton.

## COMPARATIVE VALUE OF FUEL.

To give, for instance, a certain quantity of heat, would require four cords of hickory wood. To give the same amount would require of white oak,  $4\frac{3}{4}$  cords; of hard maple  $7\frac{1}{2}$  cords; of pitch pine,  $9\frac{1}{2}$  cords; of hard coal,  $3\frac{1}{2}$  tons; of soft coal, 5 tons.

## TEMPERATURE FOR THE RISING OF CREAM.

The temperature of the surrounding air has great effect upon the time required for the rising of cream. Experiments have demonstrated that with the thermometer at 80 degrees all the cream will rise in 10 hours; at 77 degrees in 12 hours; at 68 degrees in 18 hours; at 50 degrees in 36 hours; at 45 degrees in 43 hours.

As a Family medicine Briggs' Life Pills are very valuable.

"Mother Hubbard's Cupboard," or

GENERAL GRASS SEEDING FOR MOWING.

Clover, Timothy, Red Top, } Together for { 6 pounds, } or { Clover, 8 " }  
 one acre, { 10 " } { 1 bushel, } { Timothy, 12 pounds.

TABLE GIVING THE PERIODS OF GESTATION AND INCUBATION OF DIFFERENT ANIMALS AND FOWLS COMMON TO THE FARM.

Mares,.....	48 weeks	Duck,.....	28 days.
Cows,.....	40 "	Pheasant,.....	24 "
Ewe and Goat,.....	22 "	Partridge,.....	24 "
Sow,.....	16 "	Chicken,.....	21 "
Bitch,.....	9 "	Pigeon,.....	18 "
Goose,.....	30 days.	Canary,.....	13 "
Turkey,.....	28 "	Peatowl,.....	28 "

TABLE SHOWING THE NUMBER OF POUNDS TO THE BUSHEL. AS RECOGNIZED BY THE LAWS OF THE DOMINION OF CANADA.

Wheat,.....	60	Flax Seed,.....	50
Indian Corn,.....	56	Hemp Seed,.....	44
Rye,.....	56	Blue Grass Seed,.....	14
Peas,.....	60	Castor Beans,.....	40
Barley,.....	48	Potatoes,.....	60
Malt,.....	36	Turnips,.....	60
Oats,.....	34	Carrots,.....	60
Beans,.....	60	Parsnips,.....	60
Clover Seed,.....	60	Beets,.....	60
Timothy Seed,.....	48	Onions,.....	60
Buckwheat,.....	48		

A bushel contains 2150.4 cubic inches; a gallon 231 cubic inches; a box 13 x 13 inches, and 12 3/4 inches deep, contains a bushel, or 2154 3/4 cubic inches.

TABLE SHOWING THE QUANTITY OF SEED USUALLY SOWN UPON ONE ACRE.

Barley, broadcast.....	1 1/2 to 2 bush.
Beans—Dwarf or Bush, hills or drills.....	1 to 2 1/2 "
" Pole, hills or drills.....	1/4 to 1/2 "
Beets, drills.....	4 to 5 lbs.
Broom Corn, drills.....	10 to 12 "
Buckwheat, broadcast.....	3/4 to 1 bush.
Clover—Red, alone, broadcast.....	15 to 20 lbs.
" White " ".....	10 to 15 "
" Alsike " ".....	8 to 10 "
" Lucerne or Alfalfa, broadcast.....	15 to 20 "

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 Timothy  
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5 lbs.  
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1 bush.  
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Corn, hills.....			8 qts.
" Sweet, for feeding, drills.....			3 bush.
Flax, broadcast.....	1	to	2 "
Grasses—Blue, alone, broadcast.....	1	to	1 1/2 "
" Orchard, alone, broadcast.....	2	to	2 1/2 "
Perennial Rye, broadcast.....	1 1/2	to	2 "
Red Top, alone ".....	2	to	2 1/2 "
Timothy, " ".....	20	to	25 lbs.
Hungarian, " ".....	1/2	to	1 bush.
Millet, " ".....	1/2	to	1 "
Hemp, broadcast.....	1	to	1 1/2 "
Oats, ".....	2	to	3 "
Peas—Field, broadcast.....			3 "
Rye, broadcast.....	1	to	2 "
Turnips, ".....	2	to	2 1/2 lbs.
" drills.....			1 lb.
Wheat, broadcast.....	1 1/2	to	2 bush.
" drills.....	3/4	to	1 "

ABBREVIATION OF TERMS, WITH DEFINITIONS.

acct.	account.	gal.	gallon.
amt.	amount.	inst.	the present month.
av.	average.	int.	interest.
bal.	balance.	inv.	inventory.
bb.	barrel.	lbs.	pounds weight.
bot.	bought.	mo.	month.
bush.	bushel.	no.	number.
cap.	capital.	pr.	pair.
cr.	credit.	pk.	peck.
co.	company.	pt.	pint.
cwt.	hundred weight.	pmt.	payment.
cts.	cents.	%	per cent.
chd.	charged.	qt.	quart.
ds.	days.	recd.	received.
doz.	dozen.	rcpt.	receipt.
dis.	discount.	ult.	the last month.
dr.	debtor.	prox.	the next-month.
exp.	expense.	yds.	yards.

For indigestion, liver and kidney complaint use Edison's Absorbent Belt.



## Suitable Selections for Autograph Albums.

It is good to be merry and wise,  
 It is good to be honest and true ;  
 It is good to be off with the old love  
 Before you are on with the new.

I ask for thee as much happiness as can safely be given with-  
 out unlinking the chain that binds thee to heaven.

A tiny, slender, silken thread  
 Is friendship, and we make it  
 Bind hearts and lives to hearts and lives,  
 But e'en a breath may shake it ;  
 And oft it takes but one wee word,  
 But one wee word to break it.

If your lips you'd keep from slips,  
 Five things observe with care—  
 Of whom you speak, to whom you speak,  
 And how, and when, and where.

Love is a little golden clasp,  
 That bindeth up the trust.  
 Oh ! break it not, lest all the leaves  
 Should scatter and be lost.

Men are not to be trusted—  
 No, not even a brother.  
 So girls, if you must love,  
 Love one another.

Though oceans now between us roll,  
 And distant be our lot ;  
 Though we should meet no more, sweet maid,  
 Forget me not.

### LOST :

Somewhere between sunrise and sunset, a golden hour, set with  
 sixty diamond minutes. No reward is offered,  
 as it is lost forever.

Go, little book, thy destined course pursue,  
Collect memorials of the just and true ;  
And beg of every friend so near  
Some token of remembrance dear.

We may write our names in albums,  
We may trace them in the sand ;  
We may chisel them in marble  
With a firm and skilful hand ;  
But the pages soon are sullied,  
Soon each name will fade away ;

Every monument will crumble,  
Like all earthly hopes decay.  
But, dear, there is an Album,  
Full of leaves of snowy white,  
Where no name is ever tarnished,  
But forever pure and bright.  
In the Book of Life—" God's Album"  
May your name be penned with care,  
And may all who here have written,  
Write their names forever there.

My album's open ! Come and see !  
What ! won't you waste a line on me ?  
Write but a thought—a word or two,  
That memory may revert to you.

As life flows on from day to day,  
And this, your book, soon fills,  
How many may be far away  
From treasured vales and hills !

But there is joy in future time  
To turn the pages o'er,  
And see within a name or rhyme  
From one you'll see no more.

My Album is a garden spot  
Where all my friends may sow.  
Where thorns and thistles flourish not,  
But flowers alone may grow.  
With smiles for sunshine, tears for showers,  
I'll water, watch, and guard these flowers,

## WOMAN'S LOVE.

Like ivy, it is often seen  
 To wear an everlasting green—(no sarcasm)  
 Like ivy, too, it's apt to cling  
 Too often 'round a worthless thing.

May the flowers of friendship  
 Embellish thy cot,  
 And flourish long after  
 This friend is forgot.

While silently one by one,  
 In the infinite meadows of heaven,  
 Blossomed the lovely stars—  
 The "Forget-me-nots" of the angels.

I kissed her little tiny hand,  
 I pressed her fairy form,  
 I vowed I'd shield her from the blast,  
 And from the world's cold storm.  
 She raised her gentle eyes to mine,  
 They were filled with drops of woe,  
 With trembling lips she faintly said,  
 "Confound you—let me go!"

Sweet songs have power to quiet  
 The restless pulse of care,  
 And come like the benediction  
 That follows after prayer.  
 May thy voyage through life  
 Be as happy and free  
 As the dancing waves  
 Of the deep blue sea.

Remember me—'tis all I ask ;  
 But, if remembrance proves a task,  
 Forget me.

Remember me, and bear in mind  
 A constant friend is hard to find ;  
 And if you find one that is true,  
 Oh ! do not change her (him) for a new.

May the Great Spirit, so brighten the chain of affection between you and me, that even a child may find it by the pale light of the stars, when the sun has gone to sleep behind the western hills.

It is I  
 QUER  
 line.

There is a pretty little flower,  
Of sky-blue tint and white,  
That glitters in the sunshine,  
And goes to sleep at night.  
'Tis a token of remembrance,  
And a pretty name it's got.  
Would you know it if I told you?  
'Tis the sweet "Forget me not."

Had I the power to carve or print  
Thy future, my dear friend,  
It would be fair and ever bright,  
Unclouded to the end.

I saw two clouds at morning  
Tinged by the morning sun,  
And in the dawn they floated on  
And mingled into one ;  
I thought that morning cloud was blest,  
It moved so sweet to the west.  
Such be your gentle motion,  
Till life's last pulse shall beat,  
And you float on in joy to meet  
A calmer sea, where storms shall cease,  
A purer sky where all is peace.

May heaven protect and keep thee  
From every sorrow free,  
And grant thee every blessing—  
My earnest wish for thee.

Think of me when you are happy,  
Keep for me one little spot ;  
In the depth of thine affection  
Plant a sweet "Forget-me-not."

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## WIT AND HUMOR.

It is less pain to learn in youth than to be ignorant in age.

QUERY.—What is the best line to lead a man with? Crino-  
line.

The right man in the right place is a husband at home in the evening.

Why is a water-lily like a whale? Because it comes to the surface to blow.

If you are in doubt whether to kiss a pretty girl, give her the benefit of the doubt.

Some girls are like old muskets—they use a good deal of powder, but do not go off.

The gentleman who kissed the lady's "snowy brow" caught a severe cold and has been laid up ever since.

Cut your hay when it is quite ripe, so that it can be cured in a short time, but before the stalk becomes dry and woody.

"Goodness me!" cried a nice old lady the other day, "if the world does come to an end next year, what shall I do for snuff?"

Columbus discovered America, but when a boy he had as much difficulty in seeing an empty wood-box or water-pail as any other youth.

"Little boys should be seen and not heard," as young Precosity coolly remarked to his teacher when he could not say his lessons.

**TO CURE SICK HEADACHES.**—Use fifteen drops of Brigg's Magic relief in a wine glass full of water, and bathe the temples with it.

"Annexation and War—that's true, every word of it," said a pert old maid; "no sooner do you get married than you directly begin to fight.

A young lady says the reason she carries a parasol is that the sun is of the manly gender and she cannot withstand his ardent glances.

Many public men consider themselves the pillars of the state, when are more properly the caterpillars of the state, reaching their high position only by crawling.

"Do you retail things here?" asked a green looking specimen of humanity, as he poked his head into a drug store. "Yes sir," replied the clerk, thinking he had got a customer. "Then I wish you would re-tail my dog—he had it bitten off about a month ago," and greenly strolled down the street with one eye closed.

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ADVERTISEMENTS.

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**OAK HALL**  
**No. 8 James Street North**  
**HAMILTON.**

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It is now over five years since we established our Oak Hall clothing depot. During this time it has been our study to make our clothing in fashion, style and durability equal to custom made goods without increasing the cost, and we now feel that with skilled labor and taste educated by experience, we have accomplished this result; and we are confirmed in this belief from the fact our sales are over forty per cent. in excess of this date last year, and many of the most particular men in dress in town are getting their clothing of us who formerly had them made to order. You will find on our tables a full variety of

**Men's Boys' and Children's Wear.**

---

**CALL AND SEE THE GOODS**

---

**OAK HALL,**

**No. 8 James Street, Hamilton, Ont.**

## ADVERTISEMENTS.

A gentleman in New York met a rather "uncertain" acquaintance the other day, when the latter said, "I'm a little short, and would like to ask you a conundrum in mental arithmetic." "Proceed," observed the gentleman. "Well," said the 'short' man, "suppose you had ten dollars in your pocket, and I should ask you for five dollars, how much would remain?"

A man of genteel appearance, whose name we did not learn, while taking a lunch at the Taunton House, with a most vigorous lunge stuck a large three-pronged dining fork into his mouth. He was not materially injured, there being a piece of cold roast lamb on the end of the weapon.

### Edison's Electric Absorbent Belt



The combination of the great curative principles—electricity and absorption, the two greatest remedial agents known, for the cure of disease without medicine. The Wonder of the Nineteenth century. The mild and continuous current of electricity and the absorbing qualities as furnished by the Belt render it truly the wonder of the age. See pamphlet. Price, No. 1, \$1.50; No. 2, \$1.75; No. 3, \$2.00. For sale by all Druggists.

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# Stoves

ADVERTISEMENTS.

TO THE LADIES:

The STOVES and RANGES made by Burrow, Stewart and Milne, Hamilton, are acknowledged by all who have used them to be *superior to any other make in finish and working qualities.*

We have a full line of the now famous

# JEWEL RANGE

for coal or wood, also the "Milne Wood Cook," "Orion," "Vanguard," "St. George," "Forest Gem," and "Defiance," ALL of which we know are unsurpassed by any Cook-stoves of their class in Canada or the United States. Whilst, for the Hall, Parlor, Dining or Sitting-room our celebrated

## "VICTORY" BASE-BURNER,

either with or without oven, stands admittedly at the head of its class, and the "JEWEL" PARLOR, for wood, and "CLIPPER" with open front for coal, are the very latest and best stoves in the market.

If the dealers in your vicinity do not keep our stoves we shall be glad to send a catalogue and price-list to any one applying.

We direct your attention also to the

## "VICTORY" COAL-OIL STOVES,

now coming into such general use for summer cooking, &c. They are very economical, convenient and useful, and for an ordinary family will do all the COOKING and IRONING as well as a cook-stove, and without the heat, dust and trouble inseparable from the latter. We will supply all necessary information concerning these also on application.

 Our Prices are Very Low.

## BURROW, STEWART & MILNE,

MANUFACTURERS OF

## Stoves, Scales & Carriage & Saddlery Hardware,

&c., &c.,

CORNER JOHN AND CANNON STREETS,

Hamilton, Ontario.

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ADVERTISEMENTS.

**LEICESTERSHIRE TICK AND VERMIN DESTROYER.**

For many years the above preparation has been used with unparalleled success in different parts of Europe, and the proprietors have purchased the formula at great expense, and are now prepared to supply the trade or customers with the genuine article and at greatly reduced prices.

It was first used in Leicestershire, England, since which time it has made a reputation for itself throughout Europe, and has lately been introduced into the Dominion of Canada, and the United States.

It effectually destroys Ticks, Lice, Worms or Grub, to which sheep, horses or cattle are subject, and enables the animal to thrive

It will be found far superior to other preparations used for similar purpose.

The proprietors will guarantee perfect success when used according to directions, as will be found on each box.

It prevents scurf and scab, and renders the wool bright and clear.

Dissolve the contents of one small box in five gallons of warm (soft) water, which is sufficient for twenty ordinary sized sheep. Open or part the wool, and pour it on with such as a lamp filler, slowly so as to cover the surface of the animal, using one quart of the liquid, more or less, according to the size.

For lice on young cattle or colts, the liquid should be used with a sponge or cloth, thoroughly wetting the top of the head, neck and shoulders, or where the vermin are found to exist.

Other animals troubled with vermin may be treated in a similar manner. No fears need be entertained, as the mixture is not of a nature to do any harm to the animal in its proper use, although poisons are used in its compound.

It is put in tin boxes, price 30 and 60 cents each. One small box is sufficient for 20 ordinary sized sheep. It only requires to be tried to prove itself all that is claimed for it.

Prepared only by G. C. Briggs & Sons, No. 3 McNab St. Hamilton, Ont. and C. M. Briggs & Bro., 181 Main St., Buffalo, N. Y.

To prevent imitations a fac-simile of the signature of G. C. Briggs will be found on each label, and the name of the proprietors will be stamped on the bottom of each box.

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**NOTHING LIKE IT EVER BEFORE KNOWN.**

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Rheumatism we guarantee to cure in each and every case where it is used according to directions or money refunded.

Advertising itself wherever it goes, by its wondrous cures, its sales are rapidly increasing. This of itself is satisfactory evidence of its estimable qualities. This is, perhaps, the only medicine that cures more than is claimed for it; its excellent qualities cannot be over-rated; it is worth its weight in gold. As a family medicine it is unsurpassed. For Sore Throat, Sprains, Bruises, Neuralgia, Swellings, etc., etc., it has never found its equal; its effect is magical, powerful and never-failing; it penetrates like lightning. We give you one of our thousand testimonials.

To WEBBER, SONS & Co.

My wife was very bad with Rheumatism, to such an extent that it was impossible for her to move. I tried almost everything without any apparent effect. Hearing of your Liniment, I purchased some, and after using two bottles she was as well as ever.

JAS. HORNING, Glanford.

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Cure Liver Complaint, Dyspepsia, Kidney Complaints, Lung Complaints, Biliousness, Jaundice, Heart Complaints, Nervous and General Debility, and every kind of Humor, from an ordinary pimple to the worst Scrofula. **BURDOCK BLOOD BITTERS** act powerfully upon the skin and secretions. They stimulate to a healthy action every gland in the body. They neutralize those poisons in the blood that taint the system with Scrofula, Salt Rheum, Erysipelas, Swelled Glands, Sores, Ulcers, Eruptions, etc., yield to this life-giving remedy when all other medicines have failed. Dyspepsia, that most stubborn of all ailments is completely conquered by Burdock Blood Bitters.

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as a Family Medicine is well and favorably known, relieving thousands from pain in the side, back, head, sprains, sore throats, bruises, cramps in the stomach, cholera morbus, dysentery, bowel complaints, &c., &c. It is one of the most important and valuable agents known for eradication of pains from all parts of the system. Toothache, Neuralgia and Rheumatic Pains, and other painful diseases of like nature are easily overcome by its heating powers. Sick Headache, Cramps in the Stomach, Cholera Morbus, Dysentery, Sudden Colds, &c., all disappear under its magic operation, and whether used externally or internally it gives immediate relief. In Dyspepsia it has done some wonderful cures. Vomiting, Sea Sickness, Hartburn, Sour Stomach, Dizziness, Faintness, &c., are relieved by taking a few drops in water. In fact it is the medicine that should be in every family and for all emergencies, and if on hand it will save you much unnecessary pain and expense.

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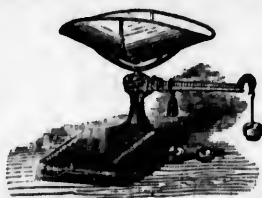
- Briggs' Black Oil for Horses and Cattle.  
Golden Eye Salve for Sore and Inflamed Eyes.  
Sittzer's Vermifuge Candy for Worms in children.  
Briggs' Vegetable Life Pills as a Family Medicine.  
Another Leicestershire Tick and Vermin Destroyer.  
Hope's Magnetic Ointment for Burns, Sores and Skin Diseases.  
Briggs' Original Electric Oil for Rheumatism and Nervousness.  
Briggs' Corn Salve for Hard and Soft Corns; Sure and Painless.  
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A cancer in its early stages may be cured by the following treatment: Take one ounce of the juice of sheep or hillside sorell, (ascetic acid will do), place it in a glass vial, add to it as much Pewter or Britannia Metal as it will dissolve (let the metal be shaved fine), keeping it well corked and in a temperature about 100, or blood heat, for three days; then take equal parts of the liquid and lard rubbed very fine together, and apply to the cancer twice a day for four days, or until it turns a black color, then remove the cancer with the extremities with a sharp instrument. Heal the cavity with Hope's Magnetic Ointment. \$50 has been paid for the above receipt

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The most efficacious curative agent of modern times, combining the most powerful ingredients, which are essentially different and positively superior to those of any other Porus Plaster

FOR THE RELIEF AND CURE OF  
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The Petrolin Plaster quiets the agony of the suffering, revives partially  
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Do not be induced to take other plasters with similar names, which dealers may have  
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**THE GREAT**  
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BRETHOUR & HOWDEN beg to call special attention to the large and well assorted stock of

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Ever since the 1st of January last we have been extremely busy cutting up thousands of yards of English, Scotch and Canadian Tweeds, Worsted Coatings and Broadcloths into suits of all sizes and styles for Men and Boys, and we have given employment to upwards of 200 hands.

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