## Useful Recipes

COOKING WITHOUT EGGS.

One cup of sugar, half a cup of butter, one cup of cold water, two tenspoonsful of cream tartar, one of saleratus, spice to your taste. Bake in one tin. [illegible]

CURE FOR COLDS.

The following is an excellent and safe remedy for colds: Take of camphor gum, one ounce; put in a bottle and cover them; put in the oven and simmer until the juice is thoroughly mixed with the spirit. It makes a thick syrup very nice. Give a teaspoonful or more to be needed, four or five times a day.

A [illegible]

A scientific journal says the reason why a cold room requires as much to be warmed after fire has been kindled in it, that the warm air goes up in a steady column from the stove, spreads at the plate 15 feet ceiling of the room, and from there begins to distribute itself downwards, which of course leaves the lower strata of the room cold, and compelling the lower strata, where the thermometer would indicate 40°, and the upper, where it would stand at 80°, to unite; then it will feel comfortable enough.

REPAIRS OF PLASTERED WALLS.

Small holes in white plastered walls can be easily repaired without sending for the master plasterer, by using plaster of Paris and water, which is kept in small balls for scouring purposes, mixed with water to a paste, applied immediately, and smoothed with a knife or a flat piece of wood, will make the broken place as good as new. The mixture succeeds very quickly, so it is best to prepare but a small quantity at once.

TO PRESERVE EGGS A WHOLE YEAR.

In the following manner we have repeatedly kept eggs perfectly sweet and good a whole year. After hatching time is passed, collect from thirty to fifty dozen (or by twenties, when eggs are fifteen or twenty for a dollar) and prepare a liquid thus: One pint of common salt, one pint of lime, dissolve in four gallons of boiling water; let it settle, and put the eggs into the liquor in stone jars when cold. Cover the eggs entirely in the liquid, and place in a cool place in stone ware jars. Thus embedded, eggs will keep for twelve months and come out in good shape, sound, after all. They will not be equal to new laid eggs.

SPONGE CAKE.

Chop tender veal rare, and a piece of suet the size of an egg, season with pepper, salt, and a little summer savory; add two eggs, half a pint of bread crumbs, four or five tablespoonsful of cream, a small piece of butter; mix and make in a roll with flour sufficient to keep together, put in a pan with a little dripping, and bake as a roast. Slice thin when cold.

[illegible]

To Mend the Hands of Boots or Shoes.—Take an iron as hot as need, and fry the leather a light brown; put the rest of the leather to the hot part, into a stew pan with boiling water, and stew it for eight hours, with a dumpling of sweet herbs, and two onions; when cold, take off the fat. Then get half a calf's head with the skin on it, half boiled, then cut it into small square pieces, and put them with the lean beef and the soup, into the same pot, and let them stew altogether till quite tender. Thicken it with a very little flour, add a little pounded mace and cloves, and a grate of nutmeg, two spoonsful of mushroom catsup, and pepper and salt to taste. It should be served with egg balls and lemon.

RAW CURE FOR WOUNDS.

As soon as a wound is inflicted get a little stick—a knife or file handle will do—and commence to tap gently on the wound. Do not stop for the pain, but continue till it becomes freely and becomes perfectly numb. When this point is reached you are safe—all that is then necessary is to protect it from dirt. Do not stop short of the bleeding and numbness and depend on any account close the opening with plaster. Nothing more than a little simple cerate on a clean cloth is necessary. We have used and seen this used on all kinds of wounds for thirty years and never knew a single instance of a wound becoming inflamed or gone after wards to matter as above." Among other cases: A coal-rake tooth going entirely through the foot, a rusty darning needle through the foot, a bad bite by a sucking pig, several instances of fish hooks through the hands and numberless cases of rusty nails, awls, etc., but we never knew a failure of this treatment.

TO PREPARE ONIONS.

It is admitted that the majority of people like onions as food. Only for the perfume many would eat them who do not. The unpleasant breath which eating this vegetable produces is, perhaps, the greatest objection to its use; but still it is a wholesome and desirable article of food for many, and hence should be brought on the table in the most attractive form. Take off the outside skin, cut off both ends close and let them stand in cold water an hour, then drop them into a saucepan filled with quarts of boiling water. Cover and boil fifteen minutes. Have a kettle of boiling water on the fire ready for use, pour off the water from the onions and add as much more—be sure the water is boiling—and boil half an hour longer. Add a cupful of milk and a little butter, dust in flour to thicken it. Salt and otherwise season to taste. Boil a few minutes and serve the onions whole. Or they may be cut in halves before cooking. To be used raw, a few moments before eating they should be sliced down thin and sprinkled with sugar. Then they will not rise on the stomach or produce heartburn.

A CHRISTMAS PUDDING.

Take one-half pound of flour; one-half pound of dry grated breadcrumbs; one-half pound raisins, seeded; one-half pound currants, well washed and picked; one-half pound beef suet, chopped fine; one-half pound very dark brown sugar; one-fourth pound candied lemon peel, cut in thin strips of about an inch long; a small nutmeg, grated; the rind grated, and the juice of one lemon; mix all well with five eggs and a very little milk, not to make it too moist; dip a pudding cloth in boiling water, butter and flour it, and tie the pudding rather loosely in it; put it down in boiling water and keep it boiling not less than six hours. Serve very hot with sauce made of water, butter and brown sugar boiled together and thickened with flour, and adding a wineglassful of whiskey; if made a few days before boiling, it will be all the better.

An English Housekeeper.

December 2, 1876.

TEMPERATURE OF PLANTS.

Most of our plants are injured by too much heat. For general collection of house plants it is not best to allow the thermometer to be above seventy, and if they could be kept in a room where the thermometer does not usually range above sixty-five it would be better. In the night time fifty is high enough. Give a little fresh air every fine day, and all the sunlight attainable. Cleanliness is as necessary to plants as to other bodies; therefore secure them from dust, if possible. Sweeping carpets is enough to kill such plants and sweepers. It will be a happy day for our lungs, as well as for the lungs of plants, when we get a good substitute for carpets, something that will not raise a cloud of dust every time a step is taken.

Until this good time comes, give the whole plant a good syringing occasionally, or a bath in a pail of water. A little moisture in the air of a room is pleasant and healthy. We would not say that a greenhouse or a mushroom house would be a good place to live in, but we say that a room that will keep a few plants in good health, other things being favorably, will keep a family in the same desired condition. The family can breathe the same confined, dusty, dry, overheated air of a room and live, because they are out in the air a good portion of the time, but those who are confined to the air of our living rooms the greatest number of hours, are the most delicate, and the plants having to remain in those over-heated, ill-ventilated and dusty rooms, without a moment's relief, must droop and die. Cleanliness, fresh air, moderate heat, and a moist atmosphere will secure healthy plants.

☞ Women, as amiable in themselves, are never so amiable as when they are useful; and as for beauty, though men may fall in love with girls at play, there is nothing to make them stand to their love like seeing them at work.

☞ We find I said Commander Jury our West Point Cadet Thompson came to his death by holding five aces when Jack Smith held four. And we find that aces in five too many, is a pack of cards.

☞ At a Baltimore wedding, one of the guests who at times is rather a heavy minded, Dutchman, recently had taken several glasses of wine, and when the toast came round, he rose and said: "Ladies and gentlemen, I drink to the health of the bride and groom, and—hiccough—I hope they will live happily together—hiccough—and—hiccough—I hope they will not quarrel—hiccough—and—hiccough—I hope they will not—hiccough—I hope they will not—hiccough—I hope they will not