

## HINTS FOR THE HOUSEHOLD.

### The Table.

—Tomato Butter: Seven pounds ripe tomatoes, three pounds brown sugar, one cup vinegar, one ounce cinnamon; boil together slowly five or six hours; do not strain; bottle or can air-tight.

—Kentucky Potatoes: Raw potatoes, peeled, sliced very thin; put in pudding-dish and cover with milk; add pepper and salt and teaspoonful of flour, wet; bake till nicely browned; do not put them in water after they are sliced.

—To Make Good Sausage Meat: Take one-third fat and two-thirds lean pork and chop them, and then to every twelve pounds of meat add twelve large spoonfuls of powdered salt, nine of sifted sage and six of sifted black pepper. Keep in a cool, dry place.

—To Roast a Calf's Liver: Wash thoroughly and wipe dry; cut a long deep hole in the side; stuff with crumbs, bacon, and onions chopped; salt and pepper to taste; bit of butter and one egg; sew or tie together the liver; lard it over and bake in the oven, basting frequently; serve with gravy and currant jelly.

—Delicate Cake: Take half a pound of butter, one pound of sugar, one pound of flour, half a pint of sweet milk or water, four eggs. Beat the butter and sugar to a cream, then add the beaten eggs, then the milk or water, then the flour; mix thoroughly and put the batter into your pan; sift the sugar over the top and bake immediately in a moderate oven.

—Beef and Potato Pie: Take a deep dish, butter it and put in it a layer of mashed potatoes, season with butter, salt and minced onions. Take slices of beef, season them with pepper and salt, and lay them with pieces of salt pork over the potatoes, then fill the dish with alternate layers of potatoes and meat, having the upper one potatoes. Bake about an hour and fifteen minutes.

—Home Pudding: One quart milk, four eggs, beaten separately, eight tablespoonfuls flour wet with milk, little salt, four teaspoonfuls baking-powder, one-half cupful sugar. Bake in greased pan thirty-five minutes. Sauce for home pudding—One-half pint milk, three tablespoonfuls sugar, one tablespoonful butter, one small tablespoonful flour; heat milk boiling hot, and mix sugar, butter, and flour, previously well beaten together, into it. Flavor with vanilla.

—Lemon Pies: Beat four eggs very light, add to them, gradually, a quarter of a pound of fine sugar, whisk these together for a few minutes, stewing lightly in one ounce of corn-starch flour; then stir by degrees three ounces of melted butter; beat the whole well together, and stir in the juice and grated yellow rind of one large lemon. Line your pie-dish with a good puff paste rolled thin, fill them two-thirds full of the mixture, and bake for twenty minutes in a moderate oven.

—New Suet Pudding: Four eggs, half pound suet, one pint bread-crums, one quart milk, half teaspoonful each of cinnamon and nutmeg, two tablespoonfuls of flour; chop the suet very fine, and beat the eggs thoroughly; heat the milk scalding hot, and pour it over the crumbs, mix the suet, cinnamon, nutmeg, and flour (the latter wet a little to prevent lumps), and beat all together; add eggs; sweeten to taste; add salt and brown in oven half an hour.

### A Short Essay on Washing.

Experienced housekeepers very seldom give clear and positive instructions in housework. Their success seems to be the result of some uncommunicable knack. Years of experiment and uncertainty appear to be required in reaching positive knowledge in regard to housework, and that a knowledge which must die with the discoverer.

Who so desires to escape all uncertainty in one important department of housework, is recommended to read the following complete guide to the whole art of washing:

To begin with, clothes should not be soaked over night; it gives them a gray look, and the soiled parts lying against the clean portions streaks them. Before beginning to wash, the clothes should be assorted, and the fine ones kept separate all through the washing. Rub the clothes in water—not hot water. Hot water sets, instead of extracting, the dirt. Turn them and rub till perfectly clean in the first water. If the water becomes much soiled, throw it out and take fresh, for if the water is allowed to become very much soiled, the clothes will be dingy. The clothes should then be rubbed out as thoroughly in the second as in the first water. No amount of boiling will ever make clothes white which have not been thoroughly rubbed out.

After the second rubbing, put the clothes in cold water to boil, without rubbing soap on them or putting soap in the water; they are soapy enough. Too much soap makes clothes yellow and stiff. As soon as they begin to boil, remove them to the "sudsing" water. If they boil long, they will be yellow. Let each article be well "soused" up and down in the sudsing-water, rubbing them out thoroughly with the hands, to get the suds out; wring dry and throw in the "rinsing-water," which is the last water. Let this be slightly blued. Excessive bluing is the careless washer-woman's refuge. The rinsing is to be as thorough as the sudsing.

After rinsing, starch. The old-fashioned idea, that clothes require to be dried before being starched, is not sustained by intelligent observation. Dip the articles in boiling hot starch, plunging the hands constantly into cold water, to prevent their being scalded, and rubbing the starch well in.

Next hang out, and be sure to stretch

every inch possible to the sun and the wind. Garments hung double, or in bunches or festoons, will not bleach.

Wash flannels in lukewarm water, and rinse in water of the same temperature. Avoid rubbing soap upon the flannels. Stretch them, when thoroughly clean, snap them energetically, and hang them up immediately—by the fire if the weather is bad. Two waters are enough for flannels.

When sprinkling clothes, dip collars, cuffs, and shirt-bosoms in cold starch, made so thin as to look like water with a little milk in it. Clothes starched thus need no wax, lard, nor other preparation to make them iron easily. A smooth, dead white is generally more highly esteemed now than the glazed look which shirt manufacturers give to their linen.

Clothes washed by the above directions will be white as the driven snow. —*Mary Dean, in Scribner's Monthly.*

### An Eagle for an Enemy.

The Milford (Del.) *Chronicle* says: Near Cedar Beach, in Sussex County, Del., resides Mrs. Wiley, widow of Abner Wiley, deceased. She keeps a large stock of poultry, and among them many ducks. Hearing a commotion in a pond near the house, recently, she went out to learn the cause, and saw what she thought was a hawk holding fast to a duck. She ran up and frightened it off, but no sooner did it quit the duck than it attacked her. She then saw it was a bald-headed eagle. It swooped at her, entangling its talons in her hair, while she fought all she could with her sunbonnet, till her feathers and vigorous slashing with the bonnet scared the bird away. Singular as it may seem, she received no injury whatever, although terribly frightened. It is a wonder her face was not torn to pieces by the savage bird's claws.

### Figures Don't Lie.

SPARTA, Union Co., Oregon, May 30th, 1879. BUTTER IMPROVEMENT CO., Buffalo, N. Y.: Sirs—The package of "Butter Maker" forwarded to you by W. W. Ross, Esq., of this place, was handed over to him to trial, and orders to report the results to you, as I have the management of his dairy.

I have the honor to report that one gallon of sweet cream curdled at a temperature of 35 deg. and treated with the Butter Maker according to directions accompanying package, produced four and one-half pounds of butter of a fine golden color, and firm, waxy texture, and of delicate flavor; time occupied in churning and gathering the butter, twenty minutes.

One gallon of sweet cream, same lot, curdled without the powder, produced four pounds of butter several shades lighter in color, not so firm or waxy in texture, but no perceptible difference in flavor; time occupied in churning, at same temperature as above, forty-five minutes. The fine, even grain, rich, golden color, increased quantity from the same amount of cream, and the difference of time occupied in the churning and gathering the butter are greatly in favor of using your preparation, and I have no hesitation in recommending the same to my friends and the public generally.

Very respectfully, your obedient servant,

GEORGE W. EASTERBROOK.

### A Word of Correction.

Interested and unscrupulous parties have been circulating the rumor that Dr. Pond's Cancer Hospital at Aurora, Illinois, had been closed. Not only is there no truth in the report, but the fact is that the Infirmary is in a highly flourishing condition, and hundreds of sufferers are seeking and finding relief under the care and skillful treatment of the Doctor and his assistants. No institution west of New York possesses the advantages, and at the same time gives the promise of curing those afflicted with Cancer in its various forms, as does this. All desired information can be had by addressing Dr. F. L. Pond, Aurora, Kane County, Ill.

VEGETINE—When the blood becomes lifeless and stagnant, either from change of weather or of climate, want of exercise, irregular diet, or from any other cause, the VEGETINE will renew the blood, carry off the putrid humors, cleanse the stomach, regulate the bowels, and impart a tone of vigor to the whole body.

GOOD BREAD is a great blessing. This you can always have by using *National Yeast*. It is purely vegetable, and perfectly healthful.

CHEW Jackson's Best Sweet Navy Tobacco.

### THE MARKETS.

NEW YORK, October 20, 1879.

|                              |       |        |
|------------------------------|-------|--------|
| CATTLE—Native Steers.....    | 7.00  | 610.50 |
| SHEEP—Common to Choice.....  | 3.00  | 5.00   |
| BEEF—Live.....               | 3.00  | 4.50   |
| COTTON—Middling.....         | ..... | 11.12  |
| FLOUR—Gristed to Choice..... | 6.00  | 7.75   |
| WHEAT—No. 2 Red.....         | 1.41  | 1.42   |
| CORN—No. 2.....              | 20.00 | 14.75  |
| OATS—Western Mixed.....      | 20.00 | 14.75  |
| PORK—Mess.....               | 11.57 | 11.50  |
| ST. LOUIS.                   |       |        |
| COTTON—Middling.....         | ..... | 10%    |
| BEEVES—Choiced to Fancy..... | 4.40  | 4.70   |
| Good to Prime.....           | 4.10  | 4.35   |
| Native Cows.....             | 2.25  | 3.00   |
| Texan Steers.....            | 2.25  | 3.70   |
| HOGS—Common Select.....      | 3.00  | 4.10   |
| SHEEP—Common to Choice.....  | 2.00  | 4.25   |
| Lambs, per head.....         | 5.00  | 3.75   |
| FLOUR—Choiced.....           | 5.80  | 6.00   |
| XXX.....                     | 5.10  | 5.60   |
| WHEAT—Red Winter, No. 2..... | 1.20  | 1.21   |
| Red Winter, No. 3.....       | 1.14  | 1.15   |
| CORN—No. 2 Mixed.....        | 26.00 | 37     |
| OATS—No. 2.....              | 26.00 | 26.00  |
| RYE—No. 2.....               | 68    | 69     |
| TIMOTHY SEED—Prime.....      | 2.50  | 2.55   |
| TOBACCO—Dark Lungs.....      | 2.50  | 3.20   |
| Medium Dark Leaf.....        | 4.50  | 5.50   |
| HAY—Choice Timothy.....      | 15.00 | 16.00  |
| BUTTER—Choice Dairy.....     | 23    | 24     |
| Eggs—Fresh Candied.....      | 14    | 15     |
| PORK—Standard Mess.....      | 12.50 | 12.25  |
| WOOL—Tub-washed, Choice..... | 45    | 46     |
| Unwashed Mixed.....          | 28    | 31     |
| CHICAGO.                     |       |        |
| CATTLE—Native Steers.....    | 2.00  | 4.85   |
| HOGS—Common to Choice.....   | 3.00  | 4.10   |
| SHEEP—Common to Choice.....  | 2.00  | 3.50   |
| FLOUR—Extremes.....          | 5.25  | 5.75   |
| Superfines.....              | 4.25  | 5.00   |
| WHEAT—Spring No. 2.....      | 1.15  | 1.16   |
| No. 3.....                   | 1.04  | 1.05   |
| CORN—Fresh.....              | 42.00 | 42.50  |
| OATS—No. 2.....              | 31.00 | 31.50  |
| RYE—No. 2.....               | 76    | 76     |
| PORK—Mess.....               | 11.00 | 11.12  |
| NEW ORLEANS.                 |       |        |
| FLOUR—High Grades.....       | 6.25  | 7.00   |
| CORN—White.....              | 64    | 65     |
| OATS—Choice.....             | 40    | 41     |
| HAY—Choice.....              | 23.75 | 24.00  |
| PORK—New Mess.....           | 11.75 | 12.00  |
| BACON—.....                  | 95    | 99     |
| COTTON—Middling.....         | ..... | 10%    |

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GUNS Revolvers. Illustrated Catalogue. Free. Great Western Gun Works, Pittsburgh.

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When sprinkling clothes, dip collars, cuffs, and shirt-bosoms in cold starch, made so thin as to look like water with a little milk in it. Clothes starched thus need no wax, lard, nor other preparation to make them iron easily. A smooth, dead white is generally more highly esteemed now than the glazed look which shirt manufacturers give to their linen.

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