

SOFT GINGERBREAD.—1 cup of molasses; 1 cup of water; 1 large spoonful of ginger; 1 teaspoon of saleratus; a little salt, and a piece of shortening as large as an egg.—M. J. T.

SODA CAKE.—1 cup white sugar; 1 do. sweet milk; 1 egg; $\frac{3}{4}$ tablespoons of melted butter; 2 teaspoons of cream tartar; 1 do. soda; $\frac{1}{2}$ pint of flour; extract of lemon.

TEA CAKE.—2 cups of sugar; 1 do. butter; 1 egg; $\frac{1}{4}$ teaspoon soda; nutmeg to taste; flour sufficient to enable you to roll it out. Bake in a moderately warm oven.—Mrs. S. B., Onondaga Co. N. Y.

TO CAN GREEN CORN.—Cut from cob; put it in a tin can and solder tight; then put the can in water and boil four hours; take it out, pierce the can for air to escape, and solder it immediately.—Mrs. J. S. I.

CUSTARD PIE.— $\frac{1}{2}$ cup of sugar, 2 tablespoons of butter, stirred to cream; add 2 eggs, 1 tablespoon of flour, half cup of milk and 1 cup of cold water; season with nutmeg. Try it.—MERTABLE.

EDS. RURAL.—In a late No. of your paper is a request for a recipe for pie crust. Mine is:—One coffee cup of sour milk; $\frac{1}{4}$ teaspoon of saleratus; 1 coffee cup of lard. The above makes three pies. S. R., Coldwater, Mich.

SUPERIOR INDIAN LOAF.—1 quart of sour milk; 1 quart of Indian meal; 1 pint of flour; $\frac{1}{4}$ cup of molasses; 1 teaspoon of salt; 1 tablespoon of soda. Stir well. Steam two hours and bake one hour.—NETTIE.