

TESTED RECIPES.

Boston Cooking School.

BROWN BREAD.—One cup of Indian meal sifted.

Mix with this one cup rye meal sifted, and one cup Graham meal sifted.

Into this put one teaspoon salt, sifted, and one full teaspoon of soda, mixing thoroughly.

Into two-thirds of a cup of molasses pour one pint of either sweet or sour milk.

Before adding the milk and molasses, see that the brown bread pan is thoroughly buttered, and the water boiling in the steamer or kettle in which the brown bread pan is to be placed.

Then add the milk and molasses to the dry mixture, and stir in one cup of raisins which have been previously stoned and halved.

Pour the mixture as quickly as possible into a brown bread tin, that is made with a hollow opening through the centre; cover it tightly and let it steam four hours.

The water should not be allowed to stop boiling during this time, and as it boils away, replenish with boiling water to keep it at about the same level.

When it is done, remove the cover and place the mold in the oven for ten minutes to dry the crust.

BREWS.—This is a breakfast dish which makes a pleasing variety in place of oat meal or cracked wheat, and is also an excellent way of using the brown bread that is left.

Break one pint of dry brown bread and one cup of stale white bread into a double-boiler, and mix with this a quarter of a cup of butter and a quarter of a teaspoon of salt.

Add sufficient milk to cover, and cook it without stirring until the bread has absorbed all the milk. To be eaten hot with cream.

PARKER HOUSE ROLLS.—One tablespoon of butter and sugar, and one teaspoon of salt.

Over this pour one pint of scalded milk and let it stand until lukewarm, then add yeast, one-eighth of a cake of compressed yeast dissolved in a quarter of a cup of lukewarm water, if mixed at night, and a quarter of a cake of this yeast dissolved in half a cup of water, if mixed in the morning.

Into this stir gradually three cups of sifted flour, and beat until light.

Cover this mixture thoroughly and let it rise over night, or, if mixed in the morning, about three hours. It should be about twice the size after it is risen, and sufficient flour should be added to knead it as soft as can be handled; knead it for half an hour and put back into the bowl, and cover, to rise again.

When ready for shaping into rolls, place the dough on the board, and roll it as you would pastry, and spread over it about a tablespoon of softened butter.

Fold the dough over and roll out again until about half an inch thick. It should be of uniform thickness, and must be lifted from the board, and allowed to shrink back all it will before cutting.

Cut with a round cutter and spread a bit of softened butter over the edges, and fold one-half over on to the other.

VEAL CUTLETS.—Wipe and remove the bone, skin and tough membrane from a slice of veal, cut into pieces for serving, and pound them that they be of uniform thickness, in order to cook evenly.

Skewer these pieces into shape by means of wooden tooth-picks, and sprinkle them with salt and pepper.

Roll them in fine cracker crumbs that have been rolled and sifted.

Beat an egg in a soup plate and add to it two tablespoons of milk, and dip the pieces into this, and then again in the crumbs.

Fry out several slices of salt pork, and fry the veal in this until it is brown; then remove the cutlets and place them in a stew-pan.

Make a brown gravy with the fat remaining in the pan, if it is not burned, by stirring into it two heaping teaspoons of flour until it is smooth; or, if the fat is burned, use one tablespoon of butter.

Pour on gradually about a cup and a half of hot water, or soup stock, if you have it.

Season this with one teaspoon of Worcestershire sauce, or some lemon juice and a little salt; the sauce should taste a little flat at first, because it

will boil away as it simmers, and will then taste much more salt.

Pour this gravy over the cutlets, and let them simmer about three-quarters of an hour, until they are tender. The cutlets must just simmer and not boil, as boiling makes them tough.

Place them on a platter, take out the wooden tooth-picks, remove the fat from the gravy, and strain over the cutlets.

Garnish with parsley and points of lemon, and serve.

BAKED BEANS.—Soak one quart of beans in cold water over night.

Pour off the water in the morning and replace with fresh water, and parboil until soft enough to pierce with a fork; then turn them into a colander and pour cold water through them, and place them in the bean pot.

Pour boiling water over one-quarter of a pound of salt pork, part lean and part fat. If liked richer a larger piece is required. Scrape the rind until it is white, and cut it in half-inch strips. Place the pork in the beans, leaving only the rind exposed on top.

Mix one teaspoon of salt with one teaspoon of dry mustard and one-quarter of a cup of molasses.

Pour over this one pint of boiling water, and let it stand until cool; then strain and add the juice of half a lemon, and sweeten to taste.

Four boiling water over one-quarter of a pound of salt pork, part lean and part fat. If liked richer a larger piece is required. Scrape the rind until it is white, and cut it in half-inch strips. Place the pork in the beans, leaving only the rind exposed on top.

Mix one teaspoon of salt with one teaspoon of dry mustard and one-quarter of a cup of molasses.

Pour over this one pint of boiling water, and let it stand until cool; then strain and add the juice of half a lemon, and sweeten to taste.

When they are nearly done lift the pork to the surface, in order that it may be brown and crisp.

Beans need to be baked in a moderate oven eight hours, sometimes longer.

The secret of success with them is largely in the baking.

For Invalids.

APPLE WATER.—Core and roast two large sour apples, remove the skins and break into small pieces with a silver fork.

Pour over this one pint of boiling water, and let it stand until cool; then strain and add the juice of half a lemon, and sweeten to taste.

CURRENT JELLY WATER.—Pour one pint of boiling water on one tablespoon of currant jelly, and let it stand until cold; then strain and add cracked ice.

This makes a delicious acid drink for an invalid.

To be Remembered.

In all recipes of Boston Cooking School the following must be strictly observed:

Use bread flour with all recipes requiring yeast. Salt, spices and soda measure level.

Baking powder and cream of tartar slightly rounded.

Sugar, butter, flour and meal as rounding as spoon is hollow.

HOUSEHOLD RECIPES.

[We are indebted for our Household Recipes to the kindness and courtesy of our subscribers.

We are grateful to our many friends who are thus giving to the readers of THE HOUSEHOLD the result of their experience.—EDITOR.]

Desserts.

APPLE CUSTARD.—If you have a nice dish of apple-sauce flavored with vanilla or lemon, you may make it still nicer with the addition of a custard. Put your apple-sauce in a deep tin pan and pour your custard over it and bake.

JELLIED APPLES.—Slice fresh apples and put in a pudding dish, with alternate layers of sugar. Cover with a plate, and put a weight on it. Bake in a slow oven three hours. Turn out when cold. Eat with cream. Best cooked the day before wanted.

SUET PUDDING.—One cup chopped suet, one cup raisins, one-half cup molasses, one and one-half cups flour, one-half cup sour milk, teaspoon soda; steam about three hours. Eat with any liquid sauce preferred.

CHERRY PUDDING.—One pint cranberries, one pint flour, teaspoon baking powder, two eggs; mix with sweet milk into nice batter; steam one and one-half hours.

SAUCE.—One egg, one cup sugar, butter slice of an egg; stir to a cream; then scald one-third of a tumbler of milk and pour into the sauce, stirring quickly until it foams. Mrs. N.

PRUNE PUDDING.—One-half pound of prunes stewed and strained. Beat whites of three eggs to a froth, mix with the prunes, sweeten to taste and bake fifteen minutes, slow. Custard: Yolks of eggs, one quart of milk, tablespoon of cornstarch, sugar, salt and vanilla to taste, and a small bit of butter about as large as a nutmeg. Butter makes it smoother.

BRIDE'S OR ANGEL'S CAKE.—Whites of eleven eggs, one and one-half tumbler sifted granulated sugar, one tumbler sifted flour, one teaspoon of vanilla, one of cream of tartar. Sift the flour four times; add cream of tartar and sift again. Beat eggs on a platter; add sugar lightly; add flour gently. Do not stop beating until put in pan. Bake forty minutes in moderate oven. Do not open the oven until it has been in fifteen minutes. Turn the pan upside down to cool.

Take out by loosening with a knife. Use a new pan not greased. Follow directions, and you will have a delicious cake. Mrs. B. W. P.

LEMON PIE.—One large lemon grated all but the white peel, one cup sugar, two heaping tablespoons flour, one cup cold water, yolks of three eggs. Cook till thick. Bake crust separate. Beat the whites of the eggs, stir in a little sugar, cover the top of pie, place in oven to brown slightly.

APPLE TAPIOCA.—Soak half a cup of tapioca in warm water till soft. Pare and slice as many apples as for a pie. Place a layer of apples, then tapioca, and so on till tin is full; add a little water, so it will not burn, and butter. Cover with a tin, and bake until the apples are soft, and no longer. Serve cold with whipped cream sweetened and flavored. Mrs. E. D. C.

A broad, low shelf, which spans the invalid's lap without touching her, affords no end of comfort, and is very easily constructed.

A spiral pillow has been recently introduced for the support of a patient's head. It consists of spiral wires fastened in a supporting frame, which can be adjusted to any position.

A hop pillow, which is filled with fresh-dried hops, and has a cover of pretty linen outlined in Roman floss and finished with double ruffle of the same material, is quite an addition to the sick-room, and will often prove restful and soothing to a patient who is troubled with sleeplessness.

Another pillow which sheds a pleasant fragrance throughout the apartment is filled with sweet clover blossoms, and on the linen cover are outlined a few clover heads with their leaves.

A small rattan table should stand near the patient's bed to hold the latest periodicals, books and a vase of flowers.

The little table service of china or silver which is sent to the sick-room should be dainty and attractive.

It is the thoughtful, loving ingenuity of mother, daughter, sister, husband, son or brother that will make an invalid's room bright and cheery rather than any great outlay of money.

The invalid who, week after week, month after month, and sometimes year after year, is never able to get into a dress or wrapper, becomes very tired of a white nightgown, however dainty and pretty it may be.

For such there are attractive dressing gowns, which can be made of French flannel, or even outing flannel will answer. Ornament it with a row of feather-stitching done in Roman floss or Asiatic outline embroidery silk, and finish with white lace around the edge with a rolling collar and a bright, pretty ribbon bow at the throat.

These sacks should be of some delicate color becoming to the patient who is to wear them. By having two or three, when one is soiled it can be cleaned or washed. These can be easily slipped over a nightgown.

Bed slippers are a luxury as well as necessity, and should be made more like socks or shoes, coming up higher than mere slippers.

They can be crocheted or knitted, or if that is too much trouble, get a good pattern and cut them from eider-down flannel, and line to make them warm.

Only an invalid or convalescent can fully appreciate the value of beautiful and harmonious things in a sick-room. Dainty china, sparkling glass, bright silver and snowy linen add so much to any repast, and especially to the invalid's. Let the tray which comes to the sick-room contain only the simplest and most

BE GENTLE TO THY HUSBAND.

Be gentle, there are times when he
By anxious care is tossed;
And shadows deep lie on his brow,
By business trials crossed.

Be gentle, 'tis for you he toils
And thinks; and strives to gain
Home comforts and home happiness—
Don't let him strive in vain.

Be gentle, though some hasty word
Should fall—it was not meant.
A smile, a kind word will recall,
And many more prevent.

Be gentle, oh, 'twill soothe much care,
And make each burden light;
A gentle tone will smooth the brow
And draw an answer bright.

Be gentle, though it may seem hard
To check an angry word,
Yet try, and it will surely bring
A full and rich reward. —Truth.

To Clean and Finish Mahogany.

Scrape and sandpaper the work until the surface is perfectly smooth and dust off carefully. Putty all imperfections with colored putty. Coat with some furniture oil, raw linseed oil, or sweet oil; let this remain on over night.

The next morning have ready some finely powdered red brick, which tie up in a cotton stocking, and sift evenly over the work. Next take a heavy weight, say a flatiron, cover it with carpet and rub the surface of the wood the way of the grain, back and forth, until a gloss appears.

Do not use too much brick dust on the work, but enough to make a paste on the cloth. When a perfectly smooth surface has been secured, clean it off with fine mahogany sawdust, using a bit of carpet for a rubber.

When Varnishing Furniture

see that the wood is clean and free from dust, putty up knots and holes, and have a dustless, well-lighted room to work in. The varnish brush must be clean and free from specks of dust and horse hairs.

Place a wire across the varnish pot, and wipe off surplus varnish from brush against it. Apply the varnish freely and quickly, and yet not so hurriedly as to cause the varnish to foam or bubble. Pass the brush over one place as infrequently as possible. Varnish must be warmed to seventy degrees Fahrenheit before applying, and it should be used in a room having the same temperature, so that it may work easily and not chill.

Never add anything to the varnish unless it has suffered from evaporation, when turpentine may be added. Never apply a second coat of varnish until the first is thoroughly dry. Allow at least two days between coats. Rub one coat with curled hair or pumice stone and water before applying a second or finishing coat.

How to Polish Furniture.

Once the polish mixture is obtained, the chief thing is the rubbing. Any lack of this will be sure to result in disappointment and failure. Skill is less requisite than perseverance.

Common Furniture Polish.

For furniture that is in use, mix refined oil of amber and olive oil, one pound each with one ounce of henna, and rub on as usual.

The following directions for common furniture polish are of value, as they will all give good satisfaction:

1. Dissolve four ounces best shellac in two pints ninety-five per cent. alcohol; add to this two pints linseed oil and one pint spirits of turpentine. Mix, and then add four ounces sulphuric ether and four ounces ammonia water. Mix thoroughly, shake when using, and apply lightly with a sponge. This is especially good where the varnish has become old and much tarnished.

2. Take linseed oil, two pints; alcohol, one-half pint; vinegar, one-half pint; butter of antimony, two ounces; spirits of turpentine, one-half pint. Shake well before using and apply with a woollen rubber.

3. Add together two ounces rosin, twelve ounces alcohol, ninety-eight per cent., four ounces sulphuric ether, two ounces balsam fir, and eight ounces boiled linseed oil. Bottle if desired.

4. Beeswax, one-half pound; alkanet root, one-quarter ounce; melt together in a pipkin until the former is well colored. Then add linseed oil and spirits of turpentine, of each one-half gill. Strain through a piece of coarse muslin.

5. A simple and reliable furniture polish, according to a housewife who uses and recommends it, is composed of one part, by measure, of olive oil and two parts of vinegar. Shake well together and apply with a woollen cloth, after which, take a dry woollen cloth and rub vigorously.

6. A polish for mahogany especially is made by heating and dissolving beeswax in spirits of turpentine, adding a little amber and

burnt sienna to color the mixture, and rubbing in the usual way with a woollen rag.

7. An Illinois painter publishes and recommends this formula: Raw linseed oil, one pint; drying Japan, six ounces; white wax, seven-eighths of an ounce; gum shellac, eighty-four grains; boil until all the gum is dissolved, then add the Japan.

8. A good polish that will keep well: One ounce white wax, one ounce yellow wax, one-half ounce white soap, one pint boiling water. Melt all together in a saucepan over a fire and pour into a bottle. Apply by rubbing a little on a small space with a cloth of any kind, rub with a second cloth and polish with a third.

French Furniture Polish.

A method largely employed in France for imparting to furniture a brilliant and lasting polish is described as follows: A solution is made by beating gum acacia and the whites of two eggs in a mortar until they amalgamate, then a half pint each of raw linseed oil and best vinegar are added, together with eight ounces methylated spirits of wine, one ounce hydrochloric acid, and two ounces muriate of antimony.

This is the true French polish, and is to be rubbed on the surface with a brisk motion.

Another formula for a French polish, specifies two ounces wood naphtha, one-half ounce best shellac and one drachm gum benzoin. The gums are crushed and with the naphtha put into a bottle, being shaken frequently until dissolved. It is then ready for use, and is a clear polish.

A third French polish is made from six ounces shellac dissolved in a pint of wood naphtha or methylated spirit, adding a quarter pint of linseed oil.

To use the French polish properly, only a very small quantity must be used at a time, and it must be applied with a rubber made with a ball of cotton wool covered with soft cotton cloth or linen rag. The ball is dipped into the polish, then covered over with the rag, and this dipped into a drop of linseed oil to prevent it from sticking to the wood. Use the rubber gently, polishing from a centre in a circular motion. Finish with a drop of spirits of wine on a clean rubber, which will extract the oil. If there is any difficulty in getting polish to "take," rub the wood over first with a rag moistened with a little linseed or olive oil.

To revive old French polish, mix in four ounces of spirits of wine, two ounces of vinegar and one ounce of linseed oil. Mix together and rub same as a polish.

Italian Cabinet Finish.

The much admired Italian cabinet work is prepared by first saturating the wood with olive oil, then rubbing the surface dry. Next a solution of gum arabic in alcohol is well rubbed on. This gives an effect fully equal to the more elaborate and costly French polishing method.

Prepared Spirits for Finishing Polish.

Take one-half pint best rectified spirits of wine, two drachms shellac and two drachms gum benzoin. Put these ingredients in a bottle and keep it in a warm place until the gum is all dissolved, shaking it frequently. When cold, add two teaspoonfuls of the best clear white poppy oil. Shake all well together, and it is then fit for use.

This preparation is useful for finishing after any of the foregoing recipes, as it adds to the lustre and durability of the polish, and removes any defects left by the latter. It gives the surface a most brilliant appearance. It is used the same as the polishes, but in order to remove all dull places the pressure in rubbing must be increased.

Olive oil and water, mixed in the palm of the hand, is said to be the best means of polishing pianos or organs. Mix and rub on vigorously with the hand. Crude petroleum is a most excellent cleanser and renovator of furniture.

THE PATHWAY.

Dwell ye within cot or hall,
Be ye lord or be ye thrall,
Have ye joy or grief for store,
Know ye this—From every door,
Straight across the sky's blue meads,
Up to heaven a pathway leads!

Though ye wander faint and far
Underneath an alien star,
Or do nightly sink to rest
Near the loving mother breast,
Everywhere—to him who heeds—
Up to heaven a pathway leads!

—Clinton Scollard.

For the Household.

SQUARE CROCHETED SHAWL.

In answer to Edwidge Fontaine. This shawl is made of black ice wool and is very handsome. Crochet loosely or use a large hook.

Make a chain of 4 stitches, join in a ring, 4 chain, catch in first stitch of ring, with 1 single crochet, 4 chain, catch in second stitch, 4 chain, catch in third stitch, 4 chain, catch in fourth stitch.

Now make 4 chain and catch in the middle of 4 chain first made, 4 chain, catch in same stitch, to widen, 4 chain, catch in middle of next 4 chain, 4 chain, catch in same stitch. Repeat twice more.

Third row. Make chains of four and catch in middle of chains, in second row, widening as before, being very careful to make the widenings only in the widenings, until the centre is as large as desired.

Border: First row. Make 5 double (thread over hook once) crochets, drawing the three centre ones out long, in one corner of the square, 2 chain, and catch in middle of chain of shawl; be careful to have a shell come at the corners.

Second row. One single crochet in point of each shell, with eight chain between.

Third row. One double crochet in each stitch of second row.

Fourth row. Like first row.

Fifth row. Like second row.

Sixth row. Like third row.

Seventh row. Like first row.

Eighth row. Three double crochets in point of shell, 4 chain, 1 single in single of last row, 4 chain, 3 doubles in point of shell, repeat around the square.

Ninth row. Six double crochets in the middle of 4 chain, * 2 chain, skip two of the doubles of last row, 1 single crochet in third double, 3 chain, 1 single in single of last row, 3 chain, 1 single in first of next three doubles, 2 chain, 6 doubles in middle of next 4 chain, repeat from *, catching the last 2 chain in the first of 6 doubles, at the beginning of last row.

If the lady gets puzzled, I will gladly assist her if she will send her address and stamp to Mrs. W. H. Anderson, Hotel Melita, Dorchester, Mass.

LEAF EDGING.

Cast on twelve stitches.

1. Edge (slip one, knit one, thread over, narrow,) seam one, knit four plain, thread over, narrow, thread over, knit one.

2. Seam without throwing the thread forward, thereby making a stitch on the edge for the scallop, seam across every other time.

3. Edge, seam one, narrow, knit two, over, narrow, over, knit three.

4. Same as second row.

5. Edge, seam one, narrow, knit one, over, narrow, over, knit five.

6. Same as second row.

7. Edge, seam one, narrow, over, narrow, over, knit seven.

8. Same as second row.

9. Edge, narrow, over, narrow, over, knit nine.

10. Same as second row.

11. Edge, knit one, over, narrow, over, knit three, slip and bind, seam one, narrow, knit three.

12. Put the thread forward and seam across.

13. Edge, knit two, over, narrow, over, knit two, slip and bind, seam one, narrow, knit two.

14. Same as twelfth row.

15. Edge, knit three, over, narrow, over, knit one, slip and bind, seam one, narrow, knit one.

16. Same as twelfth row.

17. Edge, knit four, over, narrow, over, slip and bind, seam one, narrow.

18. Same as twelfth row.

19. Edge, knit five, over, narrow, over, slip one, narrow, then slip that stitch over the narrowed one.

20. Seam back.

Repeat from first row. This makes a very pretty edge for knitted bedspreads.

Mrs. N. W. AUSTIN.