

A BUDGET OF RECIPES.

Hard Sauce for Puddings.—Stir to cream one cup butter with three cups powdered sugar; when light beat in juice of a lemon, two teaspoonfuls nutmeg.

Buttermilk Pies.—One cup sugar, two cups buttermilk, two eggs, two tablespoonfuls flour, two tablespoonfuls butter; flavor with lemon. This makes two pies.

Pop-overs.—One pint milk, one pint flour, butter size of a walnut, three eggs beaten light, pinch of salt; add eggs last. Bake in cups, filling them half full.

Lemon Jelly.—Grate the rind and take the juice of one lemon, pare and grate six sour apples; one cup of sugar, one egg, one teaspoonful of flour; beat all thoroughly together and let it come to a boil. This is very nice to use between cakes in place of other jelly.

Boiling Fresh Fish.—All fresh fish or fresh meats must be put into boiling water; salt fish or salt meats into cold water. Before putting in the fish throw in about two tablespoonfuls of salt for a large fish, a little heaped, and a wine-glass of vinegar. This secures the best flavor of fish, and the vinegar does not affect the taste at all. The water must be boiling when the fish is laid in, but after that it must only simmer. Never boil fish. It is done when it begins to crack or cleave apart from under the gills, if a whole fish; if only a part of a fish it will, when done, spring off a little from the backbone. Don't let it cook a minute longer after that.

Apple Dumplings.—Quarter and core one apple for each dumpling; then put the parts together, with sugar in the middle; surround each apple with pie crust; if you wish to bake them, put them on a pan like biscuits, and set them in the oven. If boiled, tie each in a separate cloth, and boil for half an hour. Serve, both baked and boiled, with liquid sauce.

Cottage Cheese.—When the milk is nicely clabbered put it on the stove and let it remain until well scalded, but do not allow it to boil. Pour both the curd and whey into a bag made of cheese cloth and suspend it until well drained, and the curd is left quite dry; turn this latter into a pan and add salt, a bit of butter, and enough sweet cream to make quite moist. It can be molded into little balls, or put into a glass dish without further preparation.

PARKER HOUSE ROLLS.—Clara Francis, in *Prairie Farmer*: To a pint of warm milk add one or two teaspoonfuls of sugar, and a quarter of a cake of compressed yeast dissolved in a very little water. Lively home-made or bakers' yeast will do, but will take longer to rise. Stir in enough sifted flour to make a batter; cover close and let rise. If the yeast is good it will be very light in an hour and a half of summer weather. Add to the risen batter a little salt, a beaten egg, butter and lard (together) the size of two eggs, and enough flour to make a dough that will not stick to the board or hands in working. Knead well, then return to the bowl and rub the surface with a little lard to prevent a crust from forming; cover warm and let rise again; it should be ready in about two hours. Flour the bread board very lightly and turn the dough on to it. Roll into a sheet an inch thick and cut out with the biscuit cutter. Flatten the center of each piece with the rolling pin, until it is quite thin; butter one-half lightly and fold the other portion over it—not quite even. Make a deep indentation about the center of the half moon, using either the knuckle or the handle of the rolling pin, and place the rolls in regular order in the pan, leaving them an inch apart. Let rise again until very light, and bake in a brisk oven. Just before putting them to bake, brush the surface evenly with a part of an egg beaten with a little milk.

A CHICAGO girl got \$7,500 damages for having one leg shortened by a fall through a coal hole. We've known tall young women who would give that sum to have both legs shortened.

COOKING POTATOES.—One of the oldest ways of cooking potatoes in France, probably much in fashion long before Paris existed, but, at all events, much patronized even now, is called *à la Pont Neuf*. The potatoes are peeled and then cut lengthways into slices a quarter of an inch thick and plunged into a pan of boiling lard. The fat must be boiling, and there must be quite a bath of it. A newer way for cooking potatoes, called *à la Parisienne*, is as follows: Peel them and boil them in water, with a little salt; when cooked take them out of the pot and let them drip quite dry; then mash them and place them in a pot with butter, salt, pepper, some beef liquor and chopped herbs, such as chevril, tarragon, sallion, cives and garden cress. The compound must be well stirred over the fire, and when it is getting quite thick and stiff and attached to the pot take it from the fire; make balls of the mashed potatoes, and put them into a basin in which you have previously beaten a couple of eggs, one or two balls at a time; afterward fry them in boiling butter or lard for a minute and serve them up with fried parsley. If the frying fat is not quite boiling the potato imbibes too much of it, and the flavor is spoiled. The seasoning is naturally the principal thing. A good cook ought to be quite offended at any one using either salt or pepper at table with vegetables, which always taste much better if the seasoning is applied during the cooking.

FASTENING TIRES.—A German mechanic has invented a method of fastening tires which has, according to *Iron*, successfully stood the test of a series of experiments. A dovetailed groove is turned in the inner face of the tire, and a similar one in the outside of the skeleton, so that, when the tire is slipped on, the two come opposite to each other and form a channel of dovetail-shaped section going all round the wheel. Into this channel is run some easily fusible metal (by preference pure zinc), which, on cooling, makes a firm connection between the tire and wheel. In carrying out the operation the tire is only slightly heated, and shrinkage of 1-1200 being found ample, and is then brought over the skeleton, which is laid in a horizontal position, and forced upon it. The zinc is then immediately run in through holes cast in the skeleton, if of cast metal, or drilled in other cases; thus the zinc is at once prevented from cooling while being run in, and is compressed, and thus rendered much stronger, by the subsequent contraction of the fire. That this mode of fastening, in addition to its simplicity and cheapness, offers full security, both against sideways shifting and in case of breakage of the tire, has been proved by experiments made in the central workshops at Frankfort.

EXAMINATIONS FOR TRICHINA.—To detect trichina, suspected meat is often examined with a microscope. A Russian savant, M. Tikhomiroff, has suggested a new mode of isolating the muscular fiber. He divides the pork into small pieces and sets it to digest for about half an hour with an equal volume of chlorate of potash, to which is added four times as much nitric acid. The muscular tissue thus treated is put into a flask with distilled water, and agitated till it separates into its fibrille. These latter present, when the meat is infected with trichina, whitish fusiform swellings, observable with a lens, and in which the microscope reveals the presence of trichina.

TEXAS AND PACIFIC EXTENSION.—An understanding has been effected which will extend the Texas and Pacific railroad from Fort Worth to Weatherford, Texas. The construction company is to grade and tie the 31 miles, and the Texas and Pacific company will put down the iron. The cost of construction is estimated at \$140,000, for which the road is to issue its obligations, payable in three years, or first mortgage bonds to be issued next March. The construction company will at once advertise for bids, and the road is to be in operation for the fall trade.

SMALL TALK.

"JIM, I want to smoke; lend me pipe, tobacco and matches; I've got a knife."

"Broil over a baby," says a daily paper. Could it they do it done the first time?

We don't give any credit for what jokes we steal. It would distinguish us forever.

No baseballist has ever gone to Congress. We shall join a club at once for safety.

The hand of a lady is a thing of beauty, and yet fashion covers it with the skin of a goat.

"GOING TO PARIS? Non, non, monsieur. Je n'ai pas le spondulix."—*Rochester Chronicle*.

The woman who maketh a good pudding in silence is better than she who maketh a tart reply.

PULL-BACKS in trade have a contrary effect to pull-backs in garments. They set one down easily.

WHAT riles a country postmistress is to have a postal card come to the office written in French.

A LADY, joking about her nose, said: "I had nothing to do in shaping it. It was a birth-day present."

BEACONSFIELD has been invested with the Order of the Garter. We propose to order a pair at once.

WHICH is the better, mating or cremating? St. Paul said it was "better to marry than to burn."

THREE sons of Brigham Young have been appointed to West Point in six years, and more await their turn.

OVER at the exposition they are laying up something for a rainy day—not an umbrella, but a Paris-haul.

AN Illinois lady cattle farmer took \$1,150 premiums, last season stock. Has she a "brute" of a husband?

MILKMAIDS are different. The milk made in the country is different from the milk made in the city.

BOSTON still continues to shrink—on the assessor's books. If she keeps it up he'll have to invent a half dollar mark soon.

"LOVE is an eternal transport!" exclaimed an enthusiastic poet. "So is a canal-boat," said a practical old forwarding merchant.

One of Jasper's converts is frank enough to reply: "I doan know welder I've got religion or not. Try me wid a chickun."

It is a curious scientific fact that the success of a steam-propeller is largely due to the fact that there's a screw loose somewhere.—*Ex.*

EDGAR FAWCETT wishes "man could make love like a bird," and a chorus of bachelors is heard: "He does, Edgar, he does; like a goose."

THE man without a memory has gone to the Paris exhibition. So his washerwoman told us this morning. His account remains behind, but it is used to being there.

ANY man can tell you what he don't believe, but very few can explain lucidly what they do believe, except planting watermelons in the light of the moon.

WHEN a man reaches the top of a stairway and attempts to make one more step higher, the sensation is as perplexing as if he had attempted to kick a dog that wasn't there.

THE streets in Paris are kept so clean and tidy, that the people who are run over and killed, do not look as mused as a New Yorker who slips on an orange-peel.

"THE wicked stand in slippery places," but for a perfect picture of reckless insecurity, you want to look at a frightened woman trying to stand on a campstool to keep out of the way of a mouse.

THE man who is curious to know how the world can get along without him, can find out by sticking a cambric needle into a mill pond and then withdrawing it and looking at the hole.

OLD BULL threatens this country with another farewell tour of thirty concerts. His first farewell tour—how well we remember it, was made when we were—was—were a boy, sixty-two years ago—*Hawkeye*.