tle pepper, roll the meat in this till it is quite covered, put it in a pic-dish, add a little gravy, stock, or water, till just level with the meat; shred finely some onions, put in the top, cover with a well-fitting flat dish, and bake two hours. A basin covered with a plate, or in a saucepan will do equally well.

The reason why a saucepan is not preferable for hashes or stews is that the heat does not surround the saucepan so equally as it does in

Tops of Ribs Stewed or Tops of Sirloin .- Place boiling water, bones he n eat in a saucepan of ppermost, and stew gently two hours; the water ust just cover it. When it is cooked, so that n taking up it shakes as if tender, pour off the quor in which it was boiled into a broad flat h, draw a piece of clean paper along the surto absorb the fat, and repeat the process ach time with tresh paper) till no fat can be en, return the liquor to the saucepan, mix in old water a teaspoonful of flour, stir it in the siguor, color it with boiling water over burned sugar, let it warm through, pour it over the meat (which must have been kept warm in a dish over a saucepan of hot water), and then

serve quickly.
Or cut the meat up into finger lengths and two inches broad, put it into barely boiling water enough to cover it, stew it gently an nour and a half, keeping it turned occasionally, serve

without gravy, in a wall of mashed potatoes. A breast of yeal, or part of one is better, first roasting quickly, to brown it only, or baking it in a hot oven for an hour or less, so that it be brown, bones uppermost, then putting it into barely sufficiently boiling water to cover the bones, which must still be uppermost, and let-ting it gently stew till a fork will run through it without the meat feeling hard. Veal is the only meat that can be tried in this way without

injury to its juices. An Ox Kidney Stew.—Cut out and throw away the hard white parts, divide it in the creases, or to keep it whole is best. Mix two table-spoonsful of flour with a little cold water, set it with boiling water (a very little more than will cover the kidney), stick some cloves in a large onion, have a piece of bacon fat (no other kind) the size of a walnut, put altogether with the kidney in a saucepan, and stew it four hours. When it is cooked it will be quite tender. Take it up, cut out the white part, and throw it away. To serve it, set it in a small dish; in the centre of the kidney put a thin piece of toast, and upon that again some mashed or fried potatoes, serve the gravy (in which put a spoonful of mush-room ketchup) round the kidney, not over it. Stock instead of water is preferable for this dish, which, to those who like kidneys, is juicy, tender, and appetizing, and perfectly digestible. To make a French dish of it, add when serving

some freshly stewed mushrooms. Fricassee of Rabbits.-Take two rabbits, cut them in pieces, that is, shoulders and legs, and each back in three pieces (use these portions only, the rest will make stock. Wash them in warm water to cleanse from the blood, Put them in rather more than enough boiling water to cover them, add a blade of mase; let them boil up quickly, and then simmer for twenty During this time boil half a pint of milk with two ounces of butter, then with a little cold water mix a tablespoonful of flour and half a teaspoonful of sugar, set it with the boiling milk, lay the rabbit in a large pie-dish, at the bottom have a fine shred or two of onions, pour the sauce over, cover with a flat dish, and bake an hour. Serve with roast bacon and

Beef and veal hearts must be thrown into boiling water, in which a piece of dripping has been boiled, and thus semi-cooked, the one for an hour, the other half an hour, and suffered to get cold before stuffing and roasting, then well lard with bacon fat and flour before roasting, each the same time as directed for boiling.

IV .- Vegetables.

Old potatoes must be well washed before peeling, and in two waters afterwards, but both im-mediately before steaming; by steaming them generally an hour, they are never soddened or waxy, unless the potatoes are really bad, then no mode of cooking will avail. Salt must be sprinkled on them when put on to steam, always

over boiling water. New potatoes must be scraped, washed, and put on to cook in boiling water scarcely covering them; as soon as they begin to break, the water must be strained away, the cover be lifted from the saucepan, the steam allowed to escape, then the cover put on again, the saucepan turned upside down and then turned the right way, and the cover taken off, a little sait be sprinkled over, and the saucepan be left at the side of the fire for a few minutes, before serving

Fried Petatoes, Sliced.-These must be cut the round way of the potato, not lengthways, be rolled in flour, and fried in boiling bacon fat or dripping. A small fish-kettle with a drainer makes an excellent frying-pan for potatoes. Have as much boiling fat in the bottom as will cover the drainer and potatoes, place the slices regulatly in the drainer, plunge it into the boiling fat, and let them remain a few minutes till brown, then lift the drainer, place the slices on some paper to absorb the fat, then serve them in a very hot dish.

Potato Balls.-Take some boiled potatoes when cold, mash three breakfast cupfuls, mix a little bacon fat or butter, some pepper, salt, and an onion finely minced, add a cupful or minced meat, and mix altogether with an egg well beaten, roll them into balls, flour them well, and fry in boiling fat.

Greens—Remember always to boil greens with a small piece of washing soda, in plenty of boiling water and salt. Sona in moderation is very wholesome, and in one case an excellent medicine. As an experiment, boil greens without soda—the greens will be strong. perhaps nasty, and the water clear and taste-less; try a bit of soda the size of a horse-bean— the water will be black and fetid, the cabbage or broccoli or greens be sweet and wholesome giving neither datulence nor acidity. But to eat greens boiled without sods, or boiled too long, will give indigestion for a week. If, in long, will give indigestion for a week. If, in keeping greens warm in the colander over the liquor, the latter be allowed to touch the vegetables, the effect will be as hartful as if they were cooked; in either case they become almost poisonous.

Have plenty of boiling water and salt for all vegetables. Make them boil up very quickly. Take all greens out of the water the instant they are done. Turnips, carrots, artichokes, celery, or onlons will not hurt if kept in for a few minutes; they may lose their color, but will not be unwholesome, and with these let the water have fat, but no soda in it.

With green peas use no soda, except it be the size of a pea. French beans the same. Mash all vegetables with a wooden spoon.

Throw away the green liquor anywhere out side the house, either on the ground or in ashes; never down a drain, either inside or outside the

To make Onion Sauce to be eaten with thin streaked and well-boiled pickled pork, which tastes like tripe, or as sauce for mutton, rab

Have a saucepan of boiling water, in which is a jump of salt and a bit of bacon fat or dripping, the size of a bean. Cut the onions in very thin rings, throw them into the boiling water, make them boil very fast. In six or eight minutes they will be sufficiently cooked (a minute longer will take all taste from them); throw them into a colander, squeeze them dry with a saucer, turn a basin, flour them slightly, mash them quickly with a wooden spoon, and mix in a little milk, then cover the basin with a plate and put in the oven to rewarm.

To Boil Onions.-Peel and wash them, throw them into plenty of boiling water with a bit of fat and a lump of salt. Let them boil quickly, very quickly, for an hour. They must not be exposed to the air, but be drained quickly and served with or without white sauce over, or ith cold butter. Cooked in this way they are like marrow, and exceedingly wholesome.

Any vesctables, excepting potatoes, broccoli, and cauliflower, are as well cooked in the morning as when the fire is wanted for perhaps other things, if the dinner be a late one.

Wash all vegetables in warm water, each kind

singly, then in cold, where they must remain for an hour. Water rather more than warm kills all insects, worms, and snails, and makes them drop out of

Respecting the Boiling of Fat with Vagatables.

Etc.—It may be objected that such a process would render the articles grea-y and in figosti-ble. A greater mistake cannot be made than is this supposition. If fat were boiled with greens, nothing could be worse; there is too much oil in them already, for which the soda is used to extract into the water, and which, if retained in the greens, renders them positively unwhole-some. Onlors carrols turning articleskas and Onions, carrots, turnips, artichokes, and celery have no oil in their composition, but they require the softest of water to boil them in. soda would turn them black, and there is nothing so clean as a piece of dripping or fat off meat to have the desired effect. The vegetables do not absorb it, nor do they appear greasy, or if by any accident they do so, a little boiling water poured over them will take it away. Per-haps there is no greater waste in a vegetable than in the article of turnips. If they are cut and boiled as before described one bunch of eight or ten roots will fill two vegetable dishes, and suffice for eight persons; but if done in the orninary method, by water and over-boiling, two bunches will be needed. By adding milk instead of butter, the turnips are made creamy

tion as when butter is used with them. Vegetables to be used for soup should never be boiled in it, but be properly prepared before-hand, so as for each to retain its own flavor. Only thus cooked are they digestible,

and richer, and are not so apt to give indiges

V .- Sweets and Pastry.

For good pies and puddings use always double the quantity of flour to that of fat-1 pound of flour to half a pound of fat, whether butter. dripping, bacon fat, or lard. To make short crust, rub all the fat into the flour, add but little water to it, to keep it tolerably dry; that , it must be crumbling when turned out of the mixing-bowl. Roll it out and roll it up again three times; then roll it out, place the top of the pic-dish upon it, and cut round it for the cover, which set on one side. Fold up the ieces into one, and roll it out length ways in a trip, then cut it down the centre, butter the edges of the dish, and line them with these strips, letting the straight edge come at the edge of the dish. With a paste brush wet the edge of the paste; pile the dish with fruit; put in a little water and sufficient sugar. Place on the cover-see that the edges are closely joined. Make no hole in the centre, but put the tart into a very hot oven for a quarter of an hour; then the paste will have risen, and the oven-door may be opened, to permit the baking to go

Flaky paste is made with the same proportions of fat and flour. One-third only is rubbed in the flour: then it is mixed with a little water, so that it is crumbling when turned out from the mixing-bowl. Roll it out; put in little pinches half of the fat or butter, all over; dredge t lightly with flour. Roll it up, and repeat the ame process again: then roll it out to the shape and size required.

Pastry must not be handled; the knife or spoon and finger-tips are sufficient, after ruboing in the fat and mixing with a spoon. If it be made too wet, it will be as heavy as if

much handled. In puddings made with suct, the latter should be chopped very fine, and always in weight half the quantity of the flour used, and the pudding be boiled never less than two hours. It will then be wholesome and light.

Half an ounce of sugar will sweeten half a pint of milk. One large egg will suffice to make a custard of

half a pint of milk.

Half an ounce of rice ground or whole, taploca or corn-floor, and arrowroot, will thicken half a pint of milk.

To know what sugar, etc., must be given out for milk puddings, measure the dish to know what quantity it holds-a quart dish, holding by measure four half-pints of milk, will take for a naked custard four egg, two ounces of sugar, a quarter of nutmeg, and ten drops of almond flavoring. A rice pudding-two ounces of rice, two ounces of sugar, and in like proportions of

anything else. To save two eggs in a tapioca pudding, use a piled teaspoonful of corn flour, or arrowroot instead. Tapioca will not dissolve in milk—wash it in celd water three times; then with a very little cold water put it in the oven, and when it looks a little clear, which will be in a tew minutes, rub in the arrowroot or flour; then add the milk by degrees. Corn flour and arrowroot puddings want no ergs; the former is bet-ter to be boiled; the latter, after first mixing

like starch, should be set with boiling milk. Whole rice requires no cags; it is to be washed in boiling water three times, be put into a dish and mixed with sugar and nutmeg, the milk be poured on, a very little butter be put on the centre, and then be baked slowly for three

All milk puddings should have two or three pinches of butter on the top, to prevent the

milk from burning. Wash currants and raisins in warm water, and et them dry, so that they will not stick together, before using.

Sultana raisins are better for all puddings than any other kind. The raisins which are stoned generally bave the richest part taken out with the stones, leaving an indigestible mass of skins to be eaten. Only remember that whatever quantity of Sultana raisins are used, the one-balf must be chopped before using.

Currants frequently disagree with weak digestions, and should be sparingly if ever eaten.

The oil contained in lemon or orange, and spices, seldom digests readily.

Eggs are not needed in fritters, neither are

they in Christmas plum puddings. Excellent fritters are thus made:—Take eight ounces of flour and some nutmeg, and mix with it a quarter of a pound of sugar. Take a quarter of a pint of new ale (not bitter), and mix it with a pint and a half of milk; make it into a smooth batter and strain it; let it stand two hours before using. Cut up some apples into slices, the size of a shilling, and a quarter of an inch thick; do not mix them with the batter. Take a small teacup, fill it a quarter full with batter, put in two or three pieces of apple, then pour it gently into a clean frying pan half full of boiling lard, bacon fat, or dripping; fritter should not be turned, the boiling fat should cover it and make it brown. When it is so, remove it with a perforated egg-drainer on to clean paper. These fritters should be sent to table on a sheet of ornamented paper, and then be covered with sifted white sugar, and served with cut lemons on glass, china saucers

All trying should be done in boiling fat of whatever kind; it it be only hot and not boiling. the articles stick to the pau, and look white or

A Christmas Plum-pudding, with or without Eggs.—Take two pounds of bread-crumbs that have been well sifted through a colander; two tablespoonsful of flour; half an ounce of ground allspice, and one pound of moist brown sugar rub these ingredients thoroughly well together: chop one pound of suct very fine, and thoroughly mix in with the other things. Wash well in tepid water a pound and a balt of raisins, and stone them, or two pounds of Suttana raisins, which require no stoning, and are equally good. though more expensive; chop these, not too fine, and well mix in; there a pound of well-washed currants, and a quarter of a pound of candied peel cut into lumps, not shees. Having mixed all this together well, make the whole sufficiently moist with a little ale; well butter one or more large basins; well press the mixture into the bottom of each (or they will not turn out in good shape), and when filled to a trifle above the brim of the basin, spread some flour on the top, and the the basin down with a well-wetted cloth; place the pudding in boiling water, let it boil up rapidly, and so continue for four hours; then take it up, remove the cloth, but do not turn it out of the basin. The next day, or when wanted for use, put the pudding to warm with the basin still on, for two hours, in a moderately warm oven, then take it out, turn it from the basin on to the dish in which it is to be sent to table. With the handle of a tenspoon or the blade of a fruit-knife, make incisions in different parts of the pudding, and pour on brandy or rum, then sit powdered sugar over. It is obvious that this pudding must be made the day before it is required for use, and it is much better for being so. Eggs are not necessary to give either richness or flavor, or to "bind the pudding;" the ale and the flour will do that. Eggs render the mass thoroughly indigestible; but if they must

still be had, and we again repeat that they are

not needed, eight eggs, well beaten and strained, can be used instead of the ale. Great care is necessary in all puddings of the kind, not to

make them too wet, or they will be beavy; and to thoroughly mix the ingredients separately. Exquisitely Delicious Mince Pies.- Take a pound of the undressed under-cut of a striom of bee mince it very fine indeed, put it into a ple-dish cover it with a flat dish, and put it into a mode-rately hot oven till it is cooked; drain off the ist from it thoroughly, and aix in two ounces of fresh butter and half an ounce of finely-ground allspice; four large apples pared, cored, and chopsed very fine, and mixed in; baif a pound of Sultana raisms washed and chopped fine, and mixed in; half a pound of currants well washed; three tablespoonstul of moist sugar; three ounces of candied orange peel (not lemon), chopped rather fine. Mix the whole of these ingredients well together; then place a halfpound preserve jar of raspberry jam in boiling water, but without letting pny water eater, and without uncovering the jar, till the jam is dissolved; then strain the jam over the ingredients, taking care not to let the slightest portion of the seeds escape; throw these latter away, then mix the whole thoroughly. An excellent and simple paste for these or any other pies is thus made:—Weigh a pound of flour, and half a pound of sweet butter or lard; rub the half of the lard into the flour; and after this, the hands must not touch it. The whole process must now be continued with a spoon, a knife, and the tips of the ingers. Now slightly wet the flour, and mix it with a spoon; the paste must be very dry, or it will be heavy; now roll it in a long strip; with the point of the knite place half of the lard or butter in tiny bits, over the whole; sift a little flour over, with the point of the knife fold the paste over in narrow folds, and roll it out again the same way. Never turn the paste round. With the r-mainder of the lard, act precisely the same again; after this second rolling fold it the same way again, and roll it to a sufficient thickness for the covers of pies; then turning the party paus downwards on the paste, but without pressure, cut the paste round to the size; the remainder of the paste roll out and line the patty pans; then fill them with the mince meat; put on the covers witaout wetting the edges, and bake them in a very quick over for a few minutes, or as long as necessary; but the quicker the better, so that they are suffi-ciently cooked. When the ples are nearly cold, lift the corner of each, and pour over the mince teaspoonful of brandy. These will keep good for three weeks. The peculiarity of these piesis, that no suet is used, which agrees with but few people, and that the juice of the raspberries gives them an indescribable but delicious flavor.

VI.-Homely but Excellent Pickles. To Pickle Cabbage.-Out the cabbage in thin lices; put a layer of it and a layer of sait alternately; let it stand twenty-four hours, then spread it abroad; pour boiling water over the hole (taking care that the water is poured on all); let it drain and remain until quite cold; all the bottles, etc., with the cabbage; then pour cold spiced vinegar on it, and fasten down.

Pickled Cauliflower.-Break in pieces a nice head of cauliflower, and wash it in warm water, then in cold, and drain it. Have ready some boiling water, in which has been boiled a lump of sait and a piece of soda the size of a hazel-nut. Throw the canbilower in, and let it boil quickly one minute; drain it, and spread it out to dry and cool; mix two ounces of mustard, half an ounce of moist sugar, and sall in a little cold vinegar; set it with half a pint of boiling vinegar, put the caulillower into jars or pickle gla-ses, with three cloves in each, and fill up with vinegar. When cold cork it down; it is ready for use in a week.

Pickled Onions.-Choose the small selver onion. Tie a quantity of them, unpected, loosely up in a piece of old muslin; plunge them into quickly boiling water in which a lump of salt has been boiled; let them boil up two minutes, then take them out and plunge tkem instantly into cold water. The inside of the onion will then slip out. Do not let the air come to them, but throw each onion directly it is slipped into boiling vinegar, in which has been boiled a dozen cloves, and two teaspoonsful of sugar to

VII .- An Excellent Salad Without Eggs. Take one salt-spoonful of salt, the same of dry ugar, mix them well together, add and mix three tablespoonsful of fresh salad oil; blend there together with a spoon in a pasin; then mash on a plate with a flexible knite two large, menty pointoes; mix this also with the oil, etc., till it is to a paste; shred a small onion as fine as possible, cut it, and mash it with the back of a knile till it is a paste, mix this also, and add; then add and mix two tablespoonsful of anchovy sauce, and two of vinegar; mix it all well. Wash twice, out separately, two lettuces with white hearts, in warm water; then plunge them into cold for an hour, then shake them dry, cut them up in pieces an inch long, and on a clean cloth dab them dry; then mix the dressing altogether with the salad; cut up thin slices of beet-root, and place upon it, thus this salad bears a strong resemblance to lobster salad. Beetroot must never be washed before cooking. Wrap it up in a sheet of newspaper, and bake it on the uppermost plate of a hot oven for two

hours. To Draw Poultry or Game.-After plucking clean from the feathers, make a long slit at the back of the neck. Put in the fingers, and take out the skin containing the crop. Cut off the of the neck quite close to the breast of the bird, but leave the skin of a good length.

To take out the intestines turn the bird breast upwards; make a slit just above the tail only targe enough for the gizzard to comthrough; then put in the fingers and detach all the intestmes, pressing the bird down to squeeze them out; and be careful not to break the gall bladder, which, if done, would render the bird uneatable.

VIII.-Ready Remedies.

When a chimney is on fire throw a quantity a salt on the fire. In a modern-built house such an event is rarely dangerous; it only is so in old houses having woodwork in the chimney. For a burn or scald use giverine or coiton wool, or tie it up in oiled silk. For strugs of wa-ps or bees use sweet oil. For chapped hands use glycerine every night. For chilbiams soak the parts in hot water, and rub in spirits of turn. For toothache hold a piece of rock alum in the mouth. For sore throat, a teaspoontul of Cavenne pepper in a tumbler of water, and gargle the throat. For hiccoughs put a orop or two of vinegar on the tongue. For ring-worm rub with borax dissolved in a little water. For deafness dropfin three times a day two drops of the following: In two ounces of oil of almond put half a drachm of turpentine; shake well before using. For bleeding cuts bind round cotton wool.

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WAR DEPARTMENT, SURGEON-GENE-WASHINGTON, D. C., August 10, 1868
An Army Medical Board, to consist or Brevet Colonel J. B. Brown, Surgeon, U. S. A., President; Bievet Lieutenant-Colonel H. R. Wirtz, Surgeon, U. S. A.; Brevet Lieutenant-Colonel Authony Herer, Sprgeon, U. S. A.; and Brevet Major Warren Webster, Assistant Surgeon, U. S. A., Recorder, will meet in New York city on the 20th of September, pext, for the examination of candidates for admission into the Medical Staff of the United States Almy.

Applicants must be over 21 years of age, and physically sound.

Applications for an invitation to appear before the Beard should be addressed to the Surgeon-General, United States Army, and must state the full name, residence, and date and p ace of birth of the candidate. Testimonals as to character and qualifications must be furnished. If the applicant has been in the Medical Service of the Army during the war, the fact should be stated, together with his former rank, and time and place of service, add tes-timonials from the officers with whom he has served should also be forwarded.

No allowance is made for the expenses of persons undergoing the examination is it is an indispensable prerequisite to appointment,

There are at present sixty vacancies in the Medical Staff, forty-six of which are original, being created by the Act of Congress approved July 28, 1866

JOSEPH K. BARNES.

8 11 smw29t Surgeon-General, U.S.A. ROBERT SHOEMAKER & CO.,

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