Miscellaneous.

PLEASING THE PALATE.

Some of the Best of Miss Dodds' Rece pts. POOD THAT LETS GOOD DIGESTION WAIT ON APPETIFE, AND HEALTH ON BOTH-THE CREAM OF THE COOKER.

During Miss Dodds' lectures on Cooking in Philadelphia, within the past month, she well together; well seasoned with pepper over one leg, through the skin at the foot of and sair, divide the mass into small cakes on the breast, pass it next over the other leg palatable and digestible many well known a well floured heard; heat the whites of the and tie as tight as possible. In trussing for Cures all Pain in Man and Beast disher. Subjoined will be found some of her eggs, and, having coated each of the cakes roasting the process is just the same, except

Material required : 2 pounds of potatoes,

I pound of nock mutton, 1) pound of onions, piece of paper that the superfluous grease the fewl, a piece of greased paper should salt, pepper and } pint of water. Cut th, may be absorbed from them. potatees in pieces, boil them and throwaway the water. Soak the onions in water, slicthem up and put them with the potatoes in a saucepan, and cook slowly for an hour and of fish she used two ounces of butter, two allowed to cook slowly for an hour; if old a half, seasoning with pepper and salt, APPLE DUMPLING.

bake for an hour and a half.

MILK SOUP. Stock required: 2 raw potatoes, I ounce of lard, I pint of milk, I o mess of fine sage, I quart of cold water, pepper and salt. Cover with a q art of fresh, adding the lard at the fish is of unusual size. same time. Boil the potatoes until they are tender ; pour the materials through a collan-

MACCARONI AND CHEESE. Ingredients necessary : 1 pound of maceacheese; sprinkle slightly with pepper and is obtained. Then place in the oven and This however, must not be allowed to combrown from 81 to 10 minutes. TO BOIL POTATOES.

The only method to boil potatoes properly says Miss Dodds, is to boil them until half ne, then pour off all the water, cover the pot closely and permit them to steam until ouite done. Just before removing them from the stove take off the lid of the put that spoonful of essence of vanilla, one ounce the steam may escape, and the potatoes will be found to be very dry and very mealy. Young petatoes should be placed in boiling water; old potatoes in cold and boiled, TO MAKE PUFF PASTE.

To make this pastry she used one quarter of a pound of flour, same quantity of butter, the yolk of one egg, a pinch of salt, several drops of lemon juice and a gill of cold water are mixed and then worked into the flour thus forming a stiff dough. When this has dough, which is folded carefully upon it the mould in which the cake has been arand again rolled out as thin as possible. It ranged, and allow it to stand until well set. he said.

is then folded in three layers and rolled, and A few dried cherries were first dropped into 'Oa, d' folded for seven times; the first three times the bottom of the pan for flavor. very carefully, that the butter may not run Having rolled and folded it the first time, it should be laid aside for a time to cool. After awhile it is rolled again and folded again and folded again. Between the boiling milk, 2 ounces suet, 2 ounces susecond and third and fifth and sixth rollings it should be allowed to stand in a cool place. When it is rolled for the seventh and last time, the paste should be about a half an put 2 ounces of the bread crumbs in a basin; inch in thickness. It is then cut in circular pieces about the size of a cup. In the centre of these cakes a small round indentation is made half through. These pieces are removed after the paste is cooked, which requires ten minutes.

TURKISH SOUP.

For this soup the ingredients required are bread crumb and mile having soaked, two one quart of second stock, one-half tea cup onnessmore of crumbs are poured into it, full of rice, the yolks of two eggs, one table- together with the suet, citre n and almonds sp sonful of cream and a little pepper and In a basin put the yolks to make the latter salt. The second stock is made by simply lighter. To the whites of the eggs add a covering the meat and bones with water god | pinch of sait and beat to a stiff froth; mix fresh vegetables and boiling the whole for a the froth with the yolks and sugar; all the So his cake wasn at all dough, she likes a long time. Wash the rice well by placing ingredients are mixed together; grease a it in a strainer and pouring water over it, mould; garnish with a few preserved cher-This washes off all the starch and flour on ries. Put the mixture in the mould carethe outside, so that when it is cooked each fully, so as not to disturb the cherries, and grain of the rice is separate from the others. seems the pudding for an hour and a haif Piace the stock, the rice, pepper and salt in Leave it in the mould a second before turna saucepan and boil for twenty minutes. Then pour through a wire sieve, rubbing the rice well through, and pour the hot stock back into the saucepan. In a basin then mix the yolks of two eggs and the cream, and add a tablespoonful of the hot stock. This gradually cools the stock and warms the cream and eggs. Then pour the rest of crambs or cracker dust. The best utensil the stock in. Allow this to stand over the for mashing potatoes is a fork, but a good fire for two minutes, but do not let it boil or method is to grate them through a sieve, the eggs curdle.

AMBER PUBDING. In preparing this there were used two stirred over the fire until the egg is dry; pounds of raw apples, three ounces of su- this requires about one minute. The kneadgar, a gill of cold water, several drops of ing board is well floured, and, while warm, lemon juice, four eggs, six ounces of flour, the mass is seperated into small balls or two ounces of butter, one-half seaspoonful rolled into any shape desired. The white yesterday in the forest of ---- a man by of baking powder and a pinch of salt. The of the egg is then beaten slightly, and each sugar and one-half gill of water are placed ball covered with a light coating. The the laws, I commanded him to surrender, over the fire and allowed to come to a both bread crumbs or cracker dust is then placed whereupon he set upon me, heaping me with At this point add the apples, which should in a piece of paper and the balls seperately insult and contumely, calling me a ragmufbe cut into lumps, and the lemon juice, placed upon it, and by rolling them from fin, an ass, a precious dolt and a scarecrow and cook until the apples are quite soft. side to side are completely covered. This, Weigh out six ounces of flour in a basin, and she said, was the best method of coating fish. mix in well two ounces of butter; then add To cook anything in fat, such as oysters, the baking powder, a pinch of salt and one- crounts or fish, the grease should be heated half gill of water, and work the whole into to 375 degrees. This heat could easily be a firm dough, and roll out to the thickness of determined, for at that degree the fat began one-third of an inch. Then dampen the to smoke. At this heat they would be done sides of a pie dish with cold water and line in-about one minute. In order to keep it it with narrow strips of the dough. After from burning when not in use, a raw pointo trimming the edge nicely brush them light- or a raw crust of bread should be placed in ly with cold water, and garnish the outer the fat, to be removed when ready for use, edge with small circular pieces of the pastry Fat can be used over and over again. When laid close together. The apples, when soft, its properties are exhausted it can be readiare removed and strained through a sieve in- ly renewed by adding fresh material. This to a clean dish. The yolks of four eggs are applied to lard as well as drippings. When then mixed in, and in this condition it is anything is cooked in fat or lard, it should placed into the pie plate that has been pre- be removed from the pot and placed at once pared. In order to cook the newly introdu- on a piece of brown paper. This would abced eggs and the dough the dish is put in sorb the remaining grease. The croquets the oven for ten minutes. The whites of the were placed in a pot of smoking drips, and four eggs, to which has been added, are beat- in a few moments were removed, an I were en stiff, and when the pudding is done this found to be beautifully browned. Incidentalis piled high up in the centre, and is then ly, she stated it was never well to boil meats well sprinkled with sugar. After smoothing quickly. By permitting them to a mmer the white of the egg into a cone shape, it over the fire the juices were brought out bet can be neatly garnished with pieces of An- ter, and the flavor was therefore much richgelies or dried berries. It is again placed er. in the oven to brown for two minutes, and is then ready for the table. Miss Dodds stated that it was never necessary to beat the given as follows : Pass a needle, threaded yolks of the eggs. The whites always beat with a strong cord, through the under part quicker and stiffer separate. She used the of the wing, pass it next straight through sharp edge of a table knife, and said the the top part of leg, then under wing, through beating could be done quicker in a cool air. | the body of the fowl, bring it out through | LEGAL BLANKS OF ALL KINDS

The recipe given for, fish cakes, included the under part of the other leg, then pass it through the under part of the other wing, turn the one pound of potators, one pound of cod- fowl on its breast, pass the needle through fish-boiled, pepper and sait, two eggs, one the top part of the wing, through the skin teaspoontul of eream, one-half ounce of but that folds over the neck, through the top er, and a few tablespoonfuls of bread crumbs. part of the other wing. This brings the two After breaking the boiled fish into small pie- ends together. Draw them as tight as pos ces, grate the potatoes while hot upon it sible, in order to give the fowl a plump tapthrough a sieve; add one-half ounce of but- pearance. Then take another string and ter, the yolk of the eggs, the cream, and mix pass the needle close to the backbone, then with it, roll them into the bread crumbs; that the claws are chopped of and the leg fry in hot fat or lard for two minutes. As dipped into boiling water a magazine, so the soon as the cakes are done place them on a the skin can be taken oil easily.

DRESSED BOTLED PISH. Her mode of dressing any boiled fish was fowl is then placed in a pan of boiling water, demonstrated with balibut. To one pound to which sait is added. If it is young, it is ounces of flour, one ounce of grated cheese, more time is required. The dressing for one half pint of milk and one gill of cream, fowls was then made. For this she used Ingredients used: 5 apples, } pound of The butter and flour are placed over the fire | two ounce of butter, one once of flour, one flour, 2 ounces of lard, 1 ounce of sugar, 1 and mixed while the butter melts. Milk is pint of milk, a little pepper and sait and pint of cold water, } teaspoonful of baking then mixed in and stirred until it boils. At two-hard boiled eggs. The butter was meltpowder, and a pinch of salt. Pare and core the boiling point add the crewn, preparand ed in a small pan, and the flour at once adthe apples. Mix the lard, yeast powder and salt and cook two minutes. The bones and ded and mixed. A pint of milk was then salt. Add water, knead lightly together and skin having been removed from the fish, it poured into the pan, and the ingredients cut into five pieces. Fill the core hole in is cut into small pieces and then mixed into stirred until the milk boiled. At boiling the apple with sagar, wesp the apple with the same, which should remain only, long point pepper and salt were added, and the dough, put it into a slightly floured tin, and | enough over the fire to heat the fish. Place the whole on a flat dish, sprinkle overgrated choese or bread crumbs, add pepper and were then chopped and added to the dressbrown quickly in the oven. To boil halibut properly she said it should

so placed in boiling water, to which a table- oil, and the dressing poured over the potatoes with water, keep over the fire until spoonful of vineger had been added. It the water boils, ; then replace the water should cook only twenty minutes unless the placed over the chicken, and the hard yolks

PILLET OF BEST AND DUTCH SAUCE.

The heef should be cut in slices about an inch in thickness. It is then placed in the broiler, which should be lightly greased, and beiling water, and beil for three-quarters of der and return to a saucepan; add milk, inch in thickness. It is then placed in the then subjected to the action of the fire for seven minutes turning it hat once in that seven minutes, turning it but once in that roni, 3 ounces of dry cheese, i pint of milk, time. The Dutch sauce was prepared with and a small quantity of pepper and salt. half a tablespoonful of cream, half a table-Boil the maccaroni fifteen minutes in wat- soonful of water, the yolks of two eggs, a liter; then replace the water with milk, and the pepper and salt, one ounce of butter, and boil for a half hour longer. Spread a layer of the juice of half a lemon. The water and maccaroni on a flat dish; add a layer of dry | egg yolks are beaten | well together, and the lemon juice, cream and butter with salt and salt. Coutinue alternately layers of macca- pepper, are then introduced, and the whole roni and choese until the required amount is whisked over a slow fire until it thickens,

tine was then carefully melted over the fire

so as not to get too hot. A pint of cream

WELCOME-GUEST PUDDING.

gar, 11 ounces citron, 12 ounces sweet

almonds, 2 eggs and a few preserved cher-

ries. First put on to boil 1 gill of milk;

this to soak for a minute or two; chop fine-

ly the suet, boof suet, is always used except

because it is more easily digested; chep

out the citron in very thin pieces, having re-

POTATO CROOLETS.

In preparing this tasty side dish Miss

Her directions for trussing a fowl were

ing it out.

In the preparation of this desert she re-

to a boil. When finished, pour hot wate: meat that can be used is grated up. over the fillets of beef and serve. For each terrapin is required 7 oz butter, CHARLOTTE RUSSE. ‡ ez. flour, 4 tablespoonfuls of cream, and In making Charlotte Russe she required a nearly 2 pint Madeira, a little pepper and quarter poand of lady-finger cake (sponge salt, and a very little cayenne. Most in a tinger biscuits), one pint cream, half ounce small sancepan the butter, and add to it the gelatine, the whites of two eggs, one teaflour and cream. Stir carefully until it of sugar, a few dried cherries-preserved boils, and then add the pieces of terrapin cherries with stones cut—and a half a gill of and eggs and let it boil for two minutes. A cold water. The gelatine was put in cold water to scale. The lade-flowers in the according to tasts. Take from the fire when water to soak. The lady-fingers, in the it has cooked two minutes and pour over the meantime, were cut lengthwise so they would fit closely together, and were then placed side by side within a small pau. The gela-

THE BUTCHER BOY AND THE BAKER'S GIRL.

compound was allowed to boil two minutes

longer. The whites of two hard-boiled eggs

TERRAPIN.

head and slip it off carefully, and you don't

want to break the meat be also careful not

to break the bag holding the eggs. Taking

the towel draw away the head, and be very

carefully not to break the gall. Cut away

the liver carefully from both sides, only small part of the head can be used. All the

was whipped to which was added one capped It was down in the yeast part of the city. of granulated sugar. Take the whites of two He was a burley butcher buy -and the was eggs and whip them until they are very still- the pie-ous daughter of a Gernau bake been kneaded quite firmly, roll the dough on adding a little dry salt. When the whites next door, with eyes like currants and fee a well floured board until it is quite thin. It are whipped to a very stiff froth add the yellow hair twisted on the back of her head to be particular to use the cxtra weight of flour and butter. The butter gently into this, stirring all the time, the each other over the back-bone of the septshould then be squeezed through a towel to melted gelatine, and then mix in very lightly rating rating. He was easting sheep's eyes extract the water and milk. Having been the whites of egg. When well mixed, stand at her, while hers turned to him with a proone side until it begins to set, then pour into vocating roll. 'Ment me to-night beof-form quarter to let-

> 'Oh, doughnut ask it,' said sle. 'I make no bones about it,' said he, 'You're not well-bread,' said she, 'Only sweet bread,' said be. quired 4 ounces of bread crumbs, 1 gill of

'Don't egg me on ! said she. 'I never sausage a girl. Don't keep me on ender hooks?' said be quite chop-fallen. 'Why don't you wear the dear il or I gave you?' said she.
'Poak-quer?' said he.

pour over them the boiling milk; a'low 'Oh, knead I say?' asked she, "Toot don't suit me," said he. 'You're crusty. I only wanted to crack a In the sick room; here mutton suct is used | joke,' said she.

'You gave me a cut-the cold shoulder, finely the almonds which are first blanched; said be, 'Ah, you don't loaf me,' sighed she. moved the hard sugar from the surface. The-'Veal see, I cleave to you and no mi-

steak-if you have money,' said he, 'I can make a-bun-dance,' said she. 'There no more lamb-sutations,' said he You shall be my ring

'Well done !' suittine. And their arms embraced like a pretzel. man of his kitney; and being good livers they will no doubt live on the lat of the land. This world is a queer jumble, but love seems 'bread in the bone."

The Supreme Court of Onio has decided that where s drunken and unruly passenger is put off a railroad train, and is then run over by another train, the railroad company Dods required one pound of mashed potatoes, is not liable. It was the duty of the conducone egg, one tablespoonful of milk, a little for to protect other passengers against him pepper and salt, and a cup or two of bread by . jecting him, and if he was too drunk to take care of himself after that, it was him own fault. Similar law has been laid down in this and in most of the other States of the Union, and it seems to be about settled, if When the potatoes are mashed the salt and pepper are added. The milk and the yolk wan will get drunk, the safest place to do it of one egg are then mixed in, and the whole is at home.

> France lately made the following entry upon the register: 'I, Mayor of-, found the name of Rollin committing an act against

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first be tied over the breast. This soften, the meat and gives it a good color. The

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ternally as well as externally.

Thos. Bearday,
17 was in a dreadul condition, Joints wedlen,
puts intense. Injections of morphise intense wedlen,
puts intense. Injections of morphise intensy velicalised to releve inc. Chies Iodide of Ammonia took
away the deposits from my Joints. I want every
one who suffers to know what wit cure them.

Possayur, Lorinnor,
North Hyde Park transmit Type. ing. The fowl was then removed from the fire and placed on a dish, the strings removone who suffers to know what will cure them.

North Hyde Parl, Laminolle co. Vt.

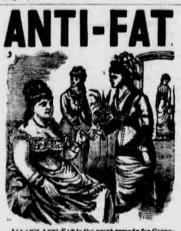
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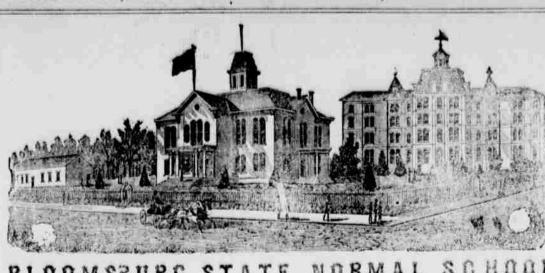
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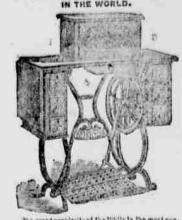
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Emaira Mati e la a.m., arrive Elmina 10.00 a.m. Buifalo Express 7.15 a.m. arrive Buninio 3.50 a.m. Agent: wanted in Uncompled Perritory, Centennial Machine Co., Liimted SOUTHWARD, TO PILIERY ST., PHILIPPA PA., Cet. 4, 78-6m. Bullalo Express abox, m, arrive Harrisburg and a. Emple Matt 11.15 a. m., arrive Partilling 1,20 p. m.

* Vocatington 10,00 **

* Battinore 6,00 **

* Washington 8,30 ** Barristury accommodation 5.40 p. m. arrive liarns burg lo.to p. m. acrice natifmore z.co a. m Eric Mali 12.88 a. m. arrive Hallinore (2.00 a "Washington 6.78" a. m. arrive Hairtsoury 5.60 a. m. Baltinore 5.60 a. m. Baltinore 5.60 a. m. Washington to 25 "Washington to 25 "All daily except Sunday.

D. M. BOTD, Jr., General Passenger Agent A. J. CASSATT, General Manager DHILADELPHA AND READING ROAD ARRANGEMENT OF PASSENCES TRAINS.

NOS. 10, 1875. HAINS LEAVE SUPERT AS POLLOW SEENBAY EXCEPTED. For New York, Philadelphia, Bending, Puttaville For Catawissa, 11,45 a, in Por Catawissa, 11,45 a, in Por Catawissa, 11,45 a, in 7,21 and 7,25 p, in, For Williamsport, 6,28 p,05 a, in, and 4,06 p, in,

HAINS FOR BUPERT LEAVE AS FOLLOWS, (SENEAT EX-Leave New York, 5.45 a. m. Leave Philadelphia, 9,45 a. m., L ave Bonding, 11,55 a. m., Pottswille, 15,00 p. m.

Leave Catawiyan, 4,25 p. m.,
Leave Catawiyan, 4,25 p. m. and 4,60 p. m.
Leave Williamsport 9 55 a.m. 2,15 p. m. and 6,50 p. m.
Passengers to and from New York and Philips is
dia go through a thout change of cars. C. G. HANCOCK, General Ticket Agent, Jan. 18, 1876—tr.

DELAWARE, LACKAWANNA AND WESTERN RAILBOAD. BLOOMSBURG DIVISION.

p.m. p.m. a.m. Superint sedent's Office, Serantes, June 18, 1985.

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