THE HUNTINGDON GLOBE, A DEMOCRATIC FAMILY JOURNAL, DEVOTED TO LOCAL AND GLNERAI, NEWS, $\& C$


 Rice putdiny.- Thake $\frac{d}{2}$ pint riee, boil it in
water and stir it until $i t$ is quits dry, them add 1 quart frcsh milk, one tallespmonful
sugar, 1 teaspoon salt, 1 teaspoon oinanamon, sugar,
0 egrs well bcant; drop in three pieces butter
as large as a hiekory nut then ging to base. White Syponge Cake. -1 pound sugar, 1 a 1b whites of 15 eggs and beat them very light,
then loat in the sugar nad when it is light stir in the flour and bake in a moderate oven.
Pouruld Cuzke.-1 pound sugar, 1 pound
 yery light, you ean adde either rose water, 2 lemon, ov srandy, Jou cannot yeat it toomuch toos, 6 ergs, $\frac{3}{3}$ pound butter, 1 cup of cream,
sugar, brandy and lenon to your taste.
 currants, $\overparen{Z}$ pound of citron; take juice and rind of one lencun, 1 glass and a half of bran-
$d_{y}$, take half of the flur and roll it well with the fruit, 1 tablespoonful of cinnamon, 1 nut
 the nutnacg, a teaspoon of saleratus, I cup of
butter; stir in the llour untilit will roll. Cut in rounds
in sugar.
Lenurn Cutic.- -1 eup butter, 1 pound pow-
àecol sugar, 5 eggs, beat the sugar and but-
 tablespoons of cream tartar, 1 of soda, pakc
 tive pulverizect sugar, it pound almonds, till
bitter almunds. Cotitayc Pulding, - Beat to a cream one
cupful of guod brown sigar and tiro large spoonfuls and a half of good butter, when
well creamod stir in orie well rhipped egra, a little grated nutmeg and a large spoonfiul of
orange water, sift into a pan one pint of flour and stir in two teaspoonfuls of cream of tartar ; dissolve in a cup of milk a traspoonfal
of Lest sodia-beat this well togethor. But ter a baking pan and pour out the puiding, This makkes a delightatul cake by adding tirs eggs-is better than pound cake when ieed.
Plumbl Cuke.-To 1 pound flour tike 10
 nutmeg, 1 dozen clores, 11 wine glass brandy
Lonaf Culie.- 5 pounds quantity of butter, 1 quirt yeast, t quart of mills; roll the sugar in liour, add the raisins and spices.
Ryy $B$ Breal for wheat ; manage the same way until you
 it tight on. When light, bake it. If yeast
calke is used instead of yeast, take a small
 can rua it all throngh a culander, or, if you as that would not be more than enough for two grod sized loaves. Manage the same
wity as with the wheat bread sponge. In the morning just add warm water enongh to warn
it some, and knead it up ; let it rise trice aud you will hare what I call beatiful beead Cimmon Butter Pulliing.-Flour $\frac{1}{2}$ pound, eggs 4 , sate f teaspoonful, milk I pint ; ba
onc hour and ter minutos. quart flour, 3 pints of milk and five eggs your taste, and stir them in the weetered your taste, and stir them in the batter;
it, and eat it with ans sseet saveu.
To Cotor Pinll.-Take one pound of and boil in alum water one hour; poun
three-fourths of an ounce of cochineal rub it with one ounce of cream tartar; put
 minutes.
Cookics. -1 teacup of butter, 1 of sugar, egs and flour. a tinfule of bhichortening, -Tuke 3 a pesss, a thind of the dough very stiff.
Pluin Bread Phading.- Pour a quart of
woiling milk over 4 ounces of bread crumbs cover it till cold, and mix with 3 well beaten
eggs, a tea cup of sugar, and half the peed of a grated lemon or a little pounded cinan-
mon, bakse it in a buttered dish and serre

Wheat Brend.- Trake, at night, 3 pints of
new milk and stir in flour to make a tift batter; then add half a teacup of yeast cover orer and let stand until morning; then
add $\#$ teaspoonful saleratus and more neve Wan, according to the quantity of bread you
want to make, and kneadid it un. Let it stand
in the tray ; when light, kneal and punt on in the tray; when light, kneal and putt on
tins; when light again, it is rearly for the

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