

The Daily Bradford Reporter.

Kirby's Remedies.

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Yours, GEO. H. WOOD.

Household Recipes.

CALF'S HEART ROASTED.—Put the heart in luke-warm water for an hour, then wipe it dry; stuff it with a nice and highly seasoned veal stuffing or forcemeat, cover it with buttered paper, and set it down to roast in a good oven from half an hour, to an hour, depending on the size; serve it with any good gravy.

CREAM RICE Pudding.—Wash four ounces of rice through two waters, put it in a baking dish with three ounces of sugar and a tea-spoonful of flavoring; pour in three pints of milk and put into a moderate oven, to bake one hour and a half, or until it is of a creamy consistency. This is very delicate and wholesome.

VIRGINIA CORN-BREAD.—Dissolve a table-spoonful of butter in three pints and a half of boiling milk, and into this scald one quart of Indian meal. When cool, add half a pint of wheat flour, a little sugar, a tea-spoonful of salt, and two eggs, well beaten; mix well together, and bake in two cake-tins, well buttered.

SCOTCH BUTTER CANDY.—One pound of sugar, one-half pint of water. Boil as hard as possible without graining. When done, add half a cup of butter, and lemon juice for flavor, if desired. Turn on a buttered dish, or better, a marble slab, and when partly cool, cut with a knife into small squares, and when cold a slight tap will break them off.

PICKED CAULIFLOWER.—Tear off the leaves from a head cauliflower and cut the head apart at every stalk. Put the pieces into strong brine and let them stand twenty-four hours. Boil two cones of mixed spices in a quart of cider vinegar; drain the cauliflower, put it in pots and pour on the vinegar boiling hot. When cold, cover and put away two weeks before using.

PICKED EGGS.—Boil the eggs hard and remove the shells; when cold put them in a jar and pour over enough vinegar to cover them, in which has been boiled's lt. sage, whole pepper and cloves. Tie a bladder covering over them and keep for some time before use. In all pickling operation only wooden or bone spoons should be used.

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