

The Pittsburgh Gazette

FARM, GARDEN AND HOUSEHOLD.

RECIPES.

We are indebted to the American Agriculturist for the annexed recipe:

SALAD DRESSING.—Lettuce should be prepared only the moment it is to be eaten, as the vinegar causes it to wilt, and one of its charms, its crispness, is lost. But for the regular lettuce salad, pure and simple, the lettuce is to be washed and well drained, then thoroughly moistened with oil; and a little salt added. The old rule is: “Be sparing of oil, prudent with salt, and parsimonious with vinegar.” The amount of vinegar will depend upon its strength and one’s taste. Of really good vinegar I use one spoonful to three of oil. Stir in a large bowl, with wooden salad spoon until every part is well moistened.

BOTTLING STRAWBERRIES.—While the strawberries are being picked over and the stems removed, a quantity of juice will drain from them. This should be placed in a porcelain-dish, lined with a thin cloth, and a quart of this to a square yard (on the bare spots). Then raise it in thoroughly and any fresh seed. Should it become very dry before the grass is well up it must be watered lightly at evening.

WOOD ASH.—A spoonful of sugar is sufficient for most tastes. Let this syrup simmer a little, and add the fruit. Let the whole come to a boil, and as soon as possible after it boils all throughout, bottle or can, completing one at a time. Glass bottles should first have a little warm water put into them, to warm them and prevent the bottle from breaking. This is, of course, to be poured out before the fruit is put in. Every bottle should be full at the time of putting on the lid; when cold, the contents will have shrunk considerably.

BOTTLING RASPBERRIES.—Red raspberries are the best for this purpose. Proceed in the same way as for strawberries. If no juice runs from them, add a little water to the pulp, and the juice will soon start. Many use water always, though they will be much richer without. A little red currant juice added is a great improvement.

RASPBERRY VINEGAR.—Use red berries, and to two quarts add one quart of good vinegar. Let it stand twenty-four hours.

Strain through a flannel bag, and pour the juice over two more quarts of fruit; let it stand as before, and strain again. Allow three-quarters of a pound of sugar or good white sugar to every pint of juice, and boil well, and place the same jar, and cover so as to keep out the air. Boil a kettle of water, and let it cool until the sugar is dissolved. Bottle for use. A tablespoonful in a tumbler of water makes a pleasant drink for infants, or for any one in the intensely hot summer months.

GLYCERINE.—A bottle of this should be kept in every family. It is a clear, colorless syrup, sweet, and forms the main principle in many medicines.

It is not disagreeable. For chapped hands it is excellent, preventing the skin from cracking. It is the best hair oil in the world, as it never takes on taint. It keeps the hair moist, as it has the merit of not being dried by the air, but draws moisture from the atmosphere. It is also the principal medicine for ear complaints, especially a dry ear. Four a few drops into the ear.

Poverty Pudding.—Soak your bread in milk the night before using; when ready, butter your pudding dish, and place in a layer of the bread. Have a dozen eggs prepared and sliced, and place them in a layer of the bread, and so on, till your dish is filled; let the last layer be bread, and bake it an hour. To be eaten with sauce.

Boiled CRACKER Pudding.—Split four soft crackers, pour a pint of boiling milk over them, and add immediately a cup of suet well chopped, when cool, add five eggs well beaten, a little mace, and as many raisins as you like. Boil three hours, and eat with sauce.

Preserving Eggs.—Dissolve four ounces of beeswax in eight ounces of warm olive oil; in this put the yolks of four eggs, and when it is clarified and well skimmed, drop in the apples and let them simmer slowly over a low fire.

PINE-APPLE MARMALADE.—Pare and grate the pineapple, and take equal parts of fruit and sugar, and put into your preserving kettle, and cook slowly until it is clear. It is very nice and keeps well.

PINE-APPLE CIDER.—Cut the rind of one large pine-apple, or two smaller ones, into small pieces, and then, in a pitcher, mix 4 quarts of water. Take a piece of thin cotton, dip it in the cider, and strain it over the pitcher and let it stand to form. Then strain it and sweeten to your taste. Put into bottles, cork tightly, wire them well, and lay them on their side. It will be ready for use in forty-eight hours.

A Trix.—The following directions make a simple and elegant one: Take a piece of thin muslin, ten inches square, in the centre draw any design you choose—a palm leaf or other simple figure; and work it in chain stitch with scarlet wool, turn down the edge, as if for a hem, and then work a row of button-stitch with the same thread, the first row (not too full) an inch and a half wide. The ruffe should be fitted. Double wove is the most suitable wool in use, and half an ounce will be a great abundance for an ordinary tidy.

A woman was residing near Albany, has been making some champagne, or a small scale with the astonishing result that it was better than Chianti. This is his receipt: “The recipe for making this wine I took from some agricultural paper. The process of its manufacture was simple, and is as follows: The grapes were about one-third ripe, and the must was extracted by hand, and was well ripened, and were put into a clean barrel and pounded till thoroughly mashed. They were put into a cullender, and pressed with the hand till the liquid was separated from the pulp. The juice was then strained through a fine sieve, and put into stone pots and allowed to stand five or six days. Frequently stirring the must; from time to time adding sugar, was about 8 gallons of juice, and the whole set till the sugar was dissolved. It was then allowed to stand in the stone pots 24 hours, still skimming the top, and pressed with the hand till the surface. It was purified in bottles and allowed to stand 24 hours before corking; after which the bottles were well corked, the cork being close to the bottle, and the muzzle of the bottle dipped into melted sealing-wax, so as to exclude the air, and the bottles were then put into the cellar.”

DRYING CHARTERED FLOUR.—Dust the flour, and lay it out in thin layers on a board, and leave it for 24 hours.

COAL AND COKE.—*See* COAL AND COKE.

CHARLES H. ARMSTRONG.—*See* CHARLES H. ARMSTRONG.

TOUGHOGHONY AND WILKESVILLE OIL.—*See* TOUGHOGHONY AND WILKESVILLE OIL.

COAL AND COKE.—*See* COAL AND COKE.

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