THE TIMES, NEW BLOOMFIELD, PA., SEPTEMBER 25, 1877.



ing is formed the meat should be removed from the fire and kept as near as possible just below the boiling point until it is done. If it is to be served cold, it should be left in the liquor in which it is boiled till both are cold. If served warm, serve as much as is needed for the meal, and, if practicable, leave the rest in the liquor to cool. The toughest piece of neck or brisket, if the animal furnishing it was flavorous, may be made perfectly delicious by this long, slow boiling.

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lessly, starched stiff, sunned a day or two, and half ironed, it is not a very comely sight. But if quickly dried in the shade, very thinly and evenly starched, and ironed on the wrong side so that it will not shine, it will look like a new dress for a long time. Many pretty blue prints and cambrics fade when washed in the usual way. If they are washed the first time in strong salt and water, or water to which a little beef's gall is added, the colors will be set so that they will always be as handsome as at first, and can be washed ever after like other colored goods.

ding dish with slices of bread moistened with sweet, creamy milk, cover with a thick layer of nice berries sprinkled with sugar. So fill to the top with alternate layers of bread and fruit. Cover with an inverted plate and bake

in California this year that they are used by farmers in preference to grain for fattening hogs. Grapes converted into pork, it is claimed, will realize to the producer \$10 per ton, with no ex-