

HOUSEHOLD DEPARTMENT.

SYRUP FOR CAKES.—Take a cupful of

crystal sugar, and put a cupful of water

in it, and put on the fire; stir until dissolved;

then let it boil about ten minutes, and

you will have a more wholesome syrup than

you can buy.

DOUGHNUTS.—One and a half pints milk;

one pint-pint sugar heated; one-half pint

butter and lard mixed, or lard; three

eggs; one-half teaspoon soda; wine glass

brandy; one cake compressed yeast; when

light put in eggs and soda and let them

stand over night.

CHESTNUTS FOR STUFFING TURKEYS.—

Parboil your chestnuts, peel, cut them in

four, season with half a teaspoonful of

salt, a half-teaspoonful of white pepper, a

little ground mace, a tablespoonful of

chopped parsley, a tablespoonful of butter;

stuff the chestnuts tightly with this, and tie

the neck closely; roast with any other

filling.

PURE OF CHESTNUTS.—Put your chestnuts

into a pot or boiler in cold salt water; boil

until they are nearly all through;

shell the chestnuts, mash them with milk

and butter exactly by the weight of potatoes;

season them with salt and pepper, and pass

them through the colander. Can be used

as a vegetable alone, or served with nut-

ton chops.

PLAIN PUDDING.—One cup of milk, one

cup of molasses, one cup of sugar, chopped

cup of butter, one cup of curd, one

teaspoon each of soda, salt, cloves,

cinnamon, and nutmeg; flour enough to

make a stiff as fruit cake; boil three

hours. It will be boiled in a small tin

pan, covered tight and set in a pot of

boiling water, the water to be added from

the tea-kettle as it boils away.

MINCE-MEAT.—Two pounds of beef,

boiled and chopped; three pounds of

suet, chopped; four pounds of apples,

chopped; three pounds of currants, two

pounds of raisins, one and a half pounds of

sugar, the juice of four lemons, the

grated peel of two mace, cinnamon, cloves,

allspice, and nutmeg to suit the taste;

one pint of white wine, half a pint of

brandy, and a half pint of rum. The

wine and brandy may be omitted and

sweetened with sugar.

BUCKWHEAT CAKES.—Take one cake of

dry yeast, National (or, if you want to

make them fresh every day, you can use

compressed yeast), dissolve the yeast in a

cup of warm water, and mix in what

flour to make a stiff batter, and set covered

in a warm place about three hours before

you want to make your batter; then add a

cup of Indian meal and stir until smooth

and free of lumps; then add about five

cups of buckwheat and a tablespoonful of

salt, and mix with cold water until it is

the right thickness; then add your sponge

or yeast and set in a warm place till well

raised, and add two tablespoonfuls of molasses to your

batter. Now use a piece of beef suet to

grease your griddle, and you will have

good cakes; and if you have a little butter

and a teaspoonful of oil, you need not put

in any more yeast the next day, but use that

to raise the next.

IS IT CAPTAIN KIDD'S SHIP?

The employees of the wrecking company

at Round island, three miles above Peaks-

kill, in the highlands of the Hudson,

Cal., in the morning of the 14th inst.,

discovered the wreck of the Hudson,

the vessel which Captain Kidd commanded dur-

ing one of his piratical cruises, having made

a discovery. Mr. D. D. Chapin of Phil-

lipsburg, N. J., who owns the island, has

a trading store on the island. The

position of the island is such as to suggest

an occurrence of that nature. The com-

pany which is working on the island be-

cause satisfied that Mr. Chapin's tradition

had some basis. They accordingly sent a

rocketing party with all the improved ma-

chinery necessary, and a powerful dredge

and force-pump of enormous capacity.

The work is in charge of Superintendent

C. T. Pike and Engineer Charles P.

Casker. They are dredging 30 feet

from the shore, and scooped out

a hole 100 feet long and 40 feet deep.

Here they found the bow of a vessel, whose

timbers were nearly all rotted away. It lay

on its side, and was about 40 years old.

It was about 40 feet long, and was

removing about 40 feet more of mud, and

going down 20 feet further, they reached

nearly the center of the wreck. Pieces of

spars, ship timbers and pieces of live-oak

plank, had been brought to the surface

by the dredger. The company have two

divers on the spot, and they report the

wreck of a vessel at least 100 feet long

buried in the mud at a stage of from 40

to 60 feet under the water. Yesterday

the diver became fastened in something,

and in trying to raise it the chain was

broken. A diver was laid down 55 feet

under the water an hour and a

half. When he came up he reported that

the wreck had become fastened in what

TROTTER RECORD.

The following is a table of horses which

have trotted three miles in heats and

dashes, with their records, when and

where made:

Ajax, blk. g., by Treadwell's Abdallah, Beacon

Course, N. J., in harness, Jan. 28, 1874, 3:02

Amos, blk. g., by Stockton, Cal., in har-

ness, September 26, 1873, 3:02

Amos, blk. g., by Stockton, Cal., in har-

ness, January 27, 1874, 3:02

Alexander, blk. g., by San Francisco, Cal., in

harness, October 1, 1873, 3:02

Awful, blk. g., by American Boy, Centerville, L.

I., in harness, October 1, 1873, 3:02

Blackstone, blk. m., by Brantwood, 3:46

Blackstone,