



FARM AND HOUSEHOLD.

Honey for Cooking Purposes.

The following are a few of the many desirable things that may be made with honey:

Honey Tea Cakes.—Three and a half pounds of flour, one and one-half pounds honey, half a pound of sugar, half a pound of butter, half a nutmeg grated, one tablespoonful saleratus, or carbonate of soda. Mix the sugar with the flour and nutmeg and a little grated ginger, and work the whole into a smooth dough with the batter beaten to a cream, dissolve the honey and saleratus (or soda) in a little hot water. Roll the dough until quarter of an inch thick, cut into small cakes and bake twenty-five minutes in a moderate oven.

Honey Fruit Cake.—Four eggs, 5 cups of flour, 2 cups of honey, 1 cup of butter, 1 cup of sweet milk, 2 teaspoonful cream of tartar, 1 teaspoonful of soda; mix and have ready one pound of currants, half a pound of citron, one teaspoonful each of cloves, cinnamon and nutmeg, which should also be thoroughly mixed in; bake in a large loaf in a slow oven, for not less than two hours, and three will not be too much, if the oven is not hotter than necessary. This will be nice months after baking as well as when fresh.

Honey Apple Cakes.—Soak 3 cups of apples over night, chop up slightly and simmer in two cups of honey for two hours, then add one and a half cups of honey, half a cup of sugar, one cup of melted butter, 3 eggs and 2 teaspoonful saleratus; cloves, cinnamon, powdered lemon or orange peel, and ginger syrup, if you have it. Mix all together, add the apples, and then flour enough for a stiff batter. Bake in a slow oven. This will make two good sized cakes.

Honey Ginger Cake.—Three cups of flour, one and a half cups butter; rub well together, then add a cup of brown sugar, two large tablespoonful of ginger, and, if you like, the same amount of caraway seeds; 5 eggs, two cups of honey and 2 teaspoonful of Eureka baking power. Beat well and bake in a square iron pan for an hour or more.

Honey Cake.—One quart honey, half a pint of sugar, half a pint of melted butter, a teaspoonful of soda, dissolved in half a teacup of warm water, half a nutmeg and a teaspoonful of ginger. Mix these ingredients, then work in flour and roll. Cut in thin cakes and bake on buttered tins in a quick oven.

German Honey Cake.—Three and one-half pounds of flour, one and one-half pounds honey, half a pound of sugar, half a pound of butter, half a nutmeg, one tablespoonful of ginger, one teaspoonful of soda; roll thin, cut in small cakes and bake in a hot oven.

Honey Lemon Cake.—One cup of butter, two cups honey, four eggs well beaten, one teaspoonful soda, a teaspoonful essence of lemon, half a cup of sour milk, flour enough to make it as stiff as can be stirred; bake at once in a quick oven.

Honey Sponge Cake.—One large coffee cup of honey, one cup of flour, five eggs. Beat yolks and honey together, beat the whites to a froth, mix all together, stirring as little as possible. Flavor with lemon juice or extract.

Railroad Honey Cake.—One cup of honey, one heaping cup of flour, one teaspoonful cream tartar, half a teaspoonful soda, three eggs and a little lemon juice; stir all together ten minutes. Bake twenty minutes in a quick oven.

Cheap Honey Tea Cake.—A teacup of honey, half a cup of thick sour milk or sour cream, two eggs, half cup of butter, two cups flour, one scant teaspoonful of soda, one teaspoonful of cream tartar. Flavor to taste.

Never read when lying down; it is too fatiguing for the accommodative power. Many a case of weak sight has been traced to the pernicious habit of reading in bed after retiring for the night.

Letters of every character whatever should be answered. Even letters which in themselves settle the business in hand should be replied to by letters of acknowledgment, to indicate that they have been received.

Advice on Poisons.

In all cases of poisoning the first step is to empty the stomach as freely and speedily as possible, for which purpose you may use a tablespoonful of mustard and salt in a tumbler of warm water, or any other emetic to be had.

Opium and other Narcotics.—If you should suspect over-doses of opium, morphine, landanum, paregoric or any other narcotic, give a quick emetic at once. Mustard and water or pulverized alum or any powerful emetic should be administered. If the patient should become drowsy, keep him in motion; give strong coffee, dash cold water upon the face, chest and shoulders; use cold up and down the spine. In some instances we have known persons to use small switches on different parts of the body in order to keep the patient aroused.

Acids.—Their effect is to burn the throat and produce violent effects on the stomach. When you suspect that any of these have been swallowed, give a cupful of sweet oil, melted butter or lard, or you may give common soap in solution, and afterward give an active emetic of ground mustard, salt and water. If you suspect nitric or oxalic acid as the poison give lump magnesia or chalk and water.

Alkalies.—These are counteracted by swallowing common vinegar. Any kind of oil or grease converts an alkali into a soap, which is harmless to the patient, hence in these cases you can give oils, lard, butter, etc.

Strychnine.—If you suspect this deadly poison, give a quick emetic and after the stomach has been thoroughly emptied give morphine and euphor.

Arsenic.—Give any of the oils, fats or magnesia in large quantity.

As a general rule vegetable poisons do not burn the throat and stomach, but cause sick stomach, drowsiness or faintness. In all these cases give the whites of three eggs at once.

In snake bites or poisonous reptiles, apply hartshorn to the wound and give it internally, and give whisky or brandy freely.

Household Hints.

Cream Cake.—Two eggs, half a cup of cream, one cup sugar, one teaspoonful Eureka yeast powder and a little salt.

Cream Cookies.—One cup sugar, one cup cream, one teaspoonful of Eureka yeast powder. Rich or plain, as you like—the quantity of flour or cream determines that.

Liquid or Soft Sauce.—One cup and a half of sugar, one-half a cup of butter, and yolk of one egg beaten together; add the well beaten white of the egg with a teaspoonful of boiling water.

Baked Custard.—Pour a quart of hot milk over five well-beaten eggs. Add a teaspoonful of butter. Season with vanilla, rose water, or nutmeg, and sweeten to taste. Bake in cups or pudding dish.

Cement for China.—Gum acacia dissolved in boiling water, as much plaster paris being added as will form a thick paste. The proportions of the gum and water are half an ounce of the former to a wineglass of water. Apply with a brush to the fractured parts.

Sweet Pickles.—Nine pounds peaches, three pounds sugar, three quarts good cider vinegar. Peel the peaches, then put them with the sugar and vinegar in a porcelain kettle, cook for five or ten minutes; put two cloves in each peach; add a little whole allspice.

Preserved Peaches.—Take ripe freestone peaches; pare, stone, and quarter them. To six pounds of the cut peaches allow three pounds of the best brown sugar. Strew the sugar among the peaches, and set them away in a covered vessel. Next morning, put the whole into a preserving-kettle, and boil it slowly about an hour and three-quarters; or two hours, skimming it well.

New Way to Cook Chickens.—Cut the chicken up, put it in a pan and cover it over with water; let it stew as usual and when done make a thickening of cream and flour, adding a piece of butter and pepper and salt. Have made and baked a pair of short cakes, made as for pie crusts, but roll thin and cut in small quarters. This is much better than chicken pie, and more simple to make. The crusts should be laid on a dish and the chicken gravy poured over while both are hot.

A pressure on the upper lip, immediately under the nose, will generally stop the nose-bleed, if kept up for a few minutes.

Two little boys, who now take the places of bridesmaids at French weddings, are usually dressed in velvet, with bouquets of orange buds and myrtle pinned to the left breast. All the offices of bridesmaids—carrying the bride's bouquet, assisting her to and from the carriage, etc.—are performed by the little pages, which is turning over a new leaf entirely.

Eve was the first and we reckon the only woman who did not gather up her dress in both hands and yell at the sight of a snake.

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