Dwight's Cow-Brand Cook-Book

Established Half a Century.

John Dwight and Company
No. 11 Old Slip, New York
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FIRST, BEST, CHEAPEST.

Dwright's
THE COW BRAND
SODA
1876 TRADE MARK 1880
SUPER-CARB.

OR SALERATUS.

CHEAPEST
BECAUSE
BEST.
TO MAKE HOME HAPPY.

The most important of all things pertaining to the Kitchen and Cookery, to Happiness and Health, is the "Staff of Life," otherwise GOOD BREAD and BISCUITS, to say nothing of the thousand and one delicacies of Cakes, Waffles, Puddings, Pies, etc., that the children love so much, and which, when well made and properly cooked, are no detriment to health, but are, on the contrary, both nourishing and of the greatest value in giving variety to the somewhat monotonous routine of Meat and Vegetables that go to make up the Bill of Fare of the average American family.

Hence, the first thought of every good Housewife is,

"How can I make this good Bread and delicious Biscuit, and at the same time be economical in the use of the material?"

We have endeavored to answer these questions,

First—By giving you this small book of long-tried and well proved, practical and economical Receipts, and

Second—By offering to the public, through its pages, the

FIRST, BEST AND CHEAPEST
OF ALL
SODA (or SALERATUS),
Dwight's "Cow Brand."
FIRST, because it was the first SODA (or SODA-SALERATUS) manufactured for domestic use in this country, fifty years BEST, because it has stood the test of time and has been proved to be the most uniform and strongest made.

CHEAPEST, because while it may cost a fraction more than other brands,

LESS OF IT IS REQUIRED to do the work, and it saves

Ten Times its cost in Flour that is often spoiled by the use of cheap and inferior Soda.

Take no chances, but insist on your Grocer giving you

DWIGHT'S Cow Brand Soda (or Saleratus),

in packages, and do not be put off with other Brands, said to be "As good as Dwight's." Follow closely the receipts in this little book, then your Bread and Biscuits, Pies, Puddings and Cake will be delicious, light, and easy of digestion, the health of your husband and children uninjured, and

HOME WILL BE HAPPY.
The use of DWIGHT'S COW BRAND SODA (or SALERATUS) is recommended in all receipts where Soda or Saleratus is to be used.

Dwight's Cow Brand Soda (or Saleratus) has no superior for all purposes for which Soda (or Saleratus) can be used, being free from the impurities of ordinary Soda or Saleratus and requiring much less. It renders all cookery more delicate in appearance and flavor, as well as more wholesome.

The best way of using Soda (or Saleratus) is with some acid; the most common are Cream of Tartar and sour milk; two teaspoonsfuls of Cream of Tartar and one teaspoonful of Soda or Saleratus are the proper proportions to a quart of sifted flour.

When Cream of Tartar is used sift it carefully into the flour, and mix it thoroughly. Dissolve the Soda (or Saleratus) in water or milk sufficient to work the sponge; the quicker this is done, and the dough put in the oven, the lighter it will be.

Whenever Cream of Tartar is mentioned, if you will substitute sour milk, or buttermilk, you will have equal or better results.

Dwight's Cow Brand Soda (or Saleratus) being absolutely pure and of superior strength, may make your cookery yellow. Use less next time. If the proper quantity is used, your cookery will be light, sweet and wholesome.

When sour milk is used, the judgment of the cook must determine the proportions, as the milk may vary in degree of acidity. Sift the Soda (or Saleratus) into the flour with the same care as directed for Cream of Tartar; knead the mass as soon as possible and bake immediately.

Note.—The sponge or batter should always be kneaded as thin as convenient to handle, as when too stiff it will not rise well.

These directions and receipts are intended for pure Cream of Tartar. When this Soda (or Saleratus) has been used as directed, if your cookery be yellow you may be sure that the Cream of Tartar is not pure.
The use of Dwight's Cow Brand Soda (or Saleratus) is recommended in all receipts where Soda or Saleratus is to be used.

MARION HARLAND'S RECEIPTS.

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Seventeen of the following Receipts marked ◆ are taken from "Common Sense," and "Book of Forty Puddings," compiled by Marion Harland, and are published by permission.

TO MAKE A DELICIOUS BISCUIT.

Take one quart of flour, one teaspoonful of salt and a small teaspoonful of Dwight's Cow Brand Soda (or Saleratus); sift thoroughly together; then rub in a heaping teaspoonful of lard or butter and add sufficient sour milk or buttermilk to make a soft dough—just stiff enough to handle with the floured hand. Roll out the dough, and cut out the biscuits. Bake immediately.

HAVE THE OVEN AND PANS HOT BEFORE MIXING.

PUT THE DOUGH INTO THE OVEN SOON AS MIXED.
Nice Biscuit.

Two quarts of sifted flour; two large tablespoonsfuls of lard; two teaspoonfuls of Dwight's Cow Brand Soda (or Saleratus), sifted and mixed well with the flour; salt; mix to a soft dough with sour cream; work well but do not handle much. Bake in quick oven.

Minute Biscuit.

One pint of sour milk or buttermilk; one teaspoonful of Dwight’s Cow Brand Soda (or Saleratus); two teaspoonfuls of melted butter. Flour to make soft dough, just stiff enough to handle. Mix, roll and cut out rapidly, with as little handling as may be, and bake in a quick oven.

Beaten Biscuit.

One quart of flour; one large tablespoonful of lard, one teaspoonful of salt; a small pinch of Dwight's Cow Brand Soda (or Saleratus); mix into a stiff dough with sour milk or water, and beat thirty minutes; or if you have a kneader run the dough back and forth until rather soft and perfectly smooth.

Breakfast Gems.

One cup sour milk; one teaspoonful salt; one cup rye or graham flour; half cup of white flour sifted with one even teaspoonful of Dwight’s Cow Brand Soda (or Saleratus); quarter cup molasses. Before beginning to make the gems, place the gem pans in the oven to get very hot; then mix the milk, molasses and salt together. Add the flour, stir the whole thoroughly, and bake one-half hour.

Graham Muffins.

Two cups graham; one cup flour; two tablespoonsfuls molasses or one tablespoonful sugar; one teaspoonful Dwight's Cow Brand Soda (or Saleratus); two teaspoonfuls pure cream of tartar; salt. Mix with milk, or use one egg and mix with water.

Rye Breakfast Cakes

Two cups rye meal; half cup molasses; a little salt; one and one-half cups of sour milk to mix it very soft; one teaspoonful of Dwight’s Cow Brand Soda (or Saleratus); bake at once in a roll pan or muffin rings.

Rye Muffins.

Two cups sour milk; three cups rye meal; one cup flour; one small cup molasses; two eggs; one teaspoonful Dwight’s Cow Brand Soda (or Saleratus); a little salt.
Rye Gems.

One egg; half cup sugar; one cup buttermilk; one teaspoonful Dwight’s Cow Brand Soda (or Saleratus); one cup rye meal; two-third cup flour; two tablespoonfuls melted butter. Mix in the order given and bake in hot gem pans.

Muffins.

Three cups of flour; two teaspoonsfuls cream of tartar; one teaspoonful Dwight’s Cow Brand Soda (or Saleratus). Mix it with one egg, one tablespoonful of sugar, three of melted butter, a little salt, and two cups of sweet milk. Bake in gem pans.

Sweet Muffins.

One quart flour; two cups milk; half cup sugar; two eggs; two teaspoonfuls pure cream of tartar; one teaspoonful Dwight’s Cow Brand Soda (or Saleratus); a little salt; butter the size of an egg. Melt the butter with four tablespoonfuls of warm water; beat thoroughly. Bake in muffin pans thirty minutes in a quick oven.

Buttermilk Muffins.

One quart of buttermilk, or “loppered” sweet milk; two eggs; one teaspoonful of Dwight’s Cow Brand Soda (or Saleratus); dissolved in warm water; one teaspoonful of salt; flour to make good batter. Beat the eggs well and stir them into the milk, beating hard all the while; add the flour and salt, and at last the Soda (or Saleratus).

Corn Meal Muffins.

One pint of sour milk; one teaspoonful of Dwight’s Cow Brand Soda (or Saleratus); one egg; one teaspoonful of salt; stiffen with corn meal, adding a small quantity of flour.

Spoon Corn Bread.

Scald one pint of meal; when cold, add one cup of milk, three well beaten eggs, pinch of salt, and one small teaspoonful of Dwight’s Cow Brand Soda (or Saleratus), and one of pure cream of tartar. Bake one hour in a pudding dish.

Auntie’s Cakes (Without Eggs).

One quart of sour, or buttermilk; two small teaspoonfuls of Dwight’s Cow Brand Soda (or Saleratus), and one teaspoonful of salt; flour to make a tolerably thick batter. Stir until smooth — no longer — and bake immediately.
Graham Cakes.

Two cups of brown flour; one cup of white flour; three cups of sour, or buttermilk; one full teaspoonful of Dwight's Cow Brand Soda (or Saleratus), dissolved in warm water; one teaspoonful of salt; one heaping tablespoonful of lard; three eggs, beaten very light. If you use sweet milk, add two teaspoonfuls of cream of tartar. Bake as soon as they are mixed.

Waffles.

One quart sour milk; three eggs; a small teacupful of butter or lard; a small teaspoonful of Dwight's Cow Brand Soda (or Saleratus), dissolved in warm water; salt and flour enough to make a thick batter. Beat eggs separately until very light.

Waffles (Cream of Tartar).

One quart of flour; four eggs; two tablespoonfuls of butter, two teaspoonfuls cream of tartar; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus); a little salt. Make a batter with milk, and bake in very hot waffle irons.

Unfermented Bread, made without yeast, avoiding the decomposition produced in the flour by yeast; peptic, palatable and most healthful; may be eaten warm and fresh without discomfort.

RECEIPT FOR MAKING ONE LOAF.

One quart flour; one teaspoonful salt; half a teaspoonful sugar; one even teaspoonful Dwight's Cow Brand Soda (or Saleratus), and two even teaspoonfuls pure cream of tartar; half medium sized cold boiled potato and water. Sift together thoroughly, flour, salt, sugar, soda and cream of tartar; rub in the potato; add sufficient water to mix smoothly and rapidly into a stiff batter, about as soft as for pound cake; about a pint of water to a quart of flour will be required, more or less, according to the brand and quality of the flour used. Do not make a stiff dough, like yeast bread. Pour the batter into a greased pan, 4½"x8 inches, and 4 inches deep, filling about half full. The loaf will rise to fill the pan when baked. Bake in a very hot oven forty-five minutes, placing paper over first fifteen minutes baking to prevent crusting too soon on top. Bake at once. Don't mix with milk.
Boston Brown Bread.

Set a sponge over night, with potatoes or white flour in the following proportions: One cup of yeast; six potatoes, mashed fine, with three cups of flour; one quart of warm water; two tablespoonfuls of lard (or, if you leave out the potatoes, one quart of warm water to three pints of flour), two tablespoonfuls of brown sugar. Beat up well and let it rise for five or six hours. When light sift into the bread tray one quart of rye flour; two quarts of Indian meal; one tablespoonful of salt, and one teaspoonful of Dwight’s Cow Brand Soda (or Saleratus). Mix this up very soft with the risen sponge, adding warm water if needed, and working in gradually half a teacupful of molasses. Knead well, and let it rise from six to seven hours. Then work over again, and divide into loaves, putting these in well greased, round deep pans. The second rising should last an hour, at the end of which time bake in a moderate oven about four hours. Rapid baking will ruin it. If put in late in the day, let it stay in the oven all night.

Boston Brown Bread.

Two cups sour milk; two cups Indian meal; one cup molasses; one cup rye or graham flour; one and a half teaspoonfuls of Dwight’s Cow Brand Soda (or Saleratus), sifted with one-third cup white flour; one teaspoonful salt. Mix molasses and sour milk, then stir in the meal and flour; pour into a buttered pail and steam three hours, then set in the oven and bake from twenty to thirty minutes.

Steamed Brown Bread.

Two cups Indian meal, two cups rye meal, one cup flour, one teaspoonful salt, mixed; one small cup molasses, one and one-half pints milk and water (half and half), or the same quantity sour milk; one heaping teaspoonful Dwight’s Cow Brand Soda (or Saleratus). Steam three hours.

Boston Brown Bread.

One heaping coffee cupful each of corn, rye and graham meal; two cupfuls of N. O. molasses and sweet milk; one cupful of sour milk; one dessertspoonful of Dwight’s Cow Brand Soda (or Saleratus); a teaspoonful of salt. Place in a kettle of cold water and boil four hours. A bucket with a lid is best to cook it in.

Brown Bread.

Two cupfuls Indian meal; two cupfuls coarse flour; one cupful molasses; three cupfuls sour milk; one teaspoonful Dwight’s Cow Brand Soda (or Saleratus). Steam three hours and bake one-half hour.
**Steened Corn Bread.**

Two cups of Indian meal; one cup of flour; two tablespoonfuls of white sugar; two and one-half cups of "loppered" milk or buttermilk; one teaspoonful of Dwight’s Cow Brand Soda (or Saleratus); one teaspoonful of salt; one heaping tablespoonful of lard, melted. Beat very hard and long; put in buttered mould; tie a coarse cloth tightly over it, and if you have no steamer, fit the mould in the top of a pot of boiling water, taking care it does not touch the surface of the liquid. Lay a close cover over the cloth tied about the mould, to keep in all the heat. Steam one hour and a half, and set in an oven ten minutes. Turn out upon a hot plate, and eat while warm. This will do for plain dessert, eaten with pudding sauce.

**Buns.**

Three eggs; two cups sugar; half cup butter; three cups sour milk; two-third cup yeast; one teaspoonful Dwight’s Cow Brand Soda (or Saleratus). Use the egg, sugar, milk and flour to make a sponge. In the morning melt the butter and add with all the flour you can stir with a spoon. In Summer, when light, set the dough in a cool place till about two o’clock; then roll out, cut, fold over, and put in pans to rise. After baking, rub over with sugar and water, or the white of an egg.

**Flour Griddle Cakes.**

One pint sour milk; a little butter; salt; flour for a stiff batter; two eggs; one heaping teaspoonful Dwight’s Cow Brand Soda (or Saleratus).

**Soft Gingerbread.**

One cup of butter, one cup of molasses; one cup of sugar; one cup of sour milk, or buttermilk; one teaspoonful of Dwight’s Cow Brand Soda (or Saleratus), dissolved in warm water; one tablespoonful of ginger; one tablespoonful of cinnamon; two eggs. About five cups of flour — enough to make it as thick as cup cake batter, perhaps a trifle thicker. Work in four cups first, and add very cautiously. Stir butter, sugar, molasses and spice together to a light cream; set them on the range until slightly warm; beat the eggs light; add the milk to the warmed mixture, then the eggs, the Soda, and lastly the flour. Beat very hard ten minutes, and bake at once in a loaf, or in small tins. Half pound raisins, seeded and cut in halves, will improve this excellent gingerbread. Dredge them well before putting them in. Add them at the last.
Gold Cake.

One pound of sugar; one-half pound butter; one pound of flour; yolks of ten eggs, well beaten; grated rind of one orange, and juice of two lemons; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus), dissolved in warm water. Cream the butter and sugar, and stir in the yolks. Beat very hard for five minutes before putting in the flour. The Soda or Saleratus next, and lastly the lemon juice, in which the grated orange peel should have been steeped and strained out in a piece of thin muslin, leaving the flavoring and coloring matter in the juice. Flavor the icing also with lemon.

Farmer's Fruit Cake.

Soak three teacupfuls of dried apples in warm water over night; chop slightly in the morning and simmer two hours in two cupfuls of molasses; add two eggs; one cupful of sugar; one cupful of sweet milk; three-fourths of a cupful of butter; one and a half teaspoonfuls of Dwight's Cow Brand Soda (or Saleratus); flour to make rather thick batter. Bake in quick oven.

Marble Cake.

Light Part. — Whites of three eggs; half cupful of butter; half cupful sugar; half cupful milk; two cupfuls flour; one teaspoonful cream of tartar; half teaspoonful of Dwight's Cow Brand Soda (or Saleratus).

Dark Part. — Yolk of three eggs; one cupful of molasses; half cupful of butter; two cupfuls of flour; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus); one-third of a cupful sour milk, and flavor with cloves, cinnamon and nutmeg. Butter the pan and alternate the dark and light, putting the light on top.

Marble Cake.

White. — One cupful of butter; one of cream or sweet milk; two of white sugar; four of flour; whites of eight eggs and two teaspoonfuls of baking powder. Flavor with lemon.

Black. — Half cupful of butter, half cupful of sour milk; one of brown sugar; one-half of New Orleans molasses; three of flour; yolks of four eggs and one whole one added; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus); half teaspoonful each of cloves, cinnamon, allspice and nutmeg. Put in pan in alternate layers, using a smaller portion of white than black.
Neapolitan Cake.

Dark. — One cupful of brown sugar; two eggs; half cupful of butter; half cupful of molasses; half cupful of strong coffee; half cupful of flour; one cupful of seeded raisins; one cupful of currants; one cupful of citron, cut fine; one teaspoonful of cinnamon and cloves; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus).

Light. — Two cupfuls of white sugar; half cupful of butter; one cupful of milk; two and a half cupfuls of flour; three-fourths of a cupful of cornstarch; whites of four eggs; two teaspoonfuls of baking powder; flavor to taste. Bake in layers in a square pan and put together with icing.

Custard Cake.

One coffeecupful of flour, one of sugar, three eggs, the whites and yolks beaten separately; one teaspoonful of cream of tartar, half a teaspoonful of Dwight's Cow Brand Soda (or Saleratus), and three tablespoonfuls of milk taken from the pint of milk. This is for two loaves. Make a custard for the cake as follows: One pint of milk, boiled, one cupful of sugar beaten with two eggs, and three and a half tablespoonfuls of flour; take enough of the milk, cold, to wet the flour, which stir into the boiling milk, letting it cook thoroughly; take from the stove and stir in the sugar and eggs. Cut open the cake when almost cold, and fill in the custard, when cold. This cake should stand a day before cutting, or be made in the early morning, if required at night.

Delicate Cake.

Two and a half cupfuls of sugar, one cupful of butter, one cupful of sweet milk, four cupfuls of flour, six eggs, one teaspoonful of Dwight's Cow Brand Soda (or Saleratus), and two of cream of tartar. Sift the flour, Dwight's Cow Brand Soda (or Saleratus) and cream of tartar together at least three times. Put the butter and sugar together in the cake bowl and rub them to a cream; add the milk, then the flour, a little at a time, and beat smooth; now break in the eggs, one at a time, stirring and beating the batter well after each egg. Bake in a moderate oven. This recipe makes a very nice layer cake.

Doughnuts.

One large egg or two small ones, four and one-half tablespoonfuls of melted butter, beef drippings or lard, one coffeecupful of sweet milk, one of sugar, one teaspoonful of ginger, two of cream of tartar, and one of Dwight's Cow Brand Soda (or Saleratus.) Mix Dwight's Cow Brand Soda (or Saleratus) and cream of tartar with flour enough to make the dough stiff enough to handle. Fry in hot lard or beef drippings. Dust with powdered sugar, or not, as you choose.
Loaf Coconut Cake.

One grated nut; one cupful of butter; three of sugar; one of milk; four and a half of flour; four eggs; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus), and two teaspoonfuls of pure cream of tartar.

Perfection Cake.

One and a half cupfuls of sugar; half cupful of butter; half cupful of milk; two cupfuls of flour; whites of six eggs; one teaspoonful of pure cream of tartar in the flour, and a half teaspoonful of Dwight's Cow Brand Soda (or Saleratus), in the milk; add to it the sugar and butter, well beaten together; then the milk and soda, flour and whites of eggs.

Fruit Cake.

One pound of granulated sugar; one pound of butter; one pound of flour; two pounds of raisins; two pounds of currants; half pound of citron; one cupful of brown sugar; one cupful of molasses with one teaspoonful of Dwight's Cow Brand Soda (or Saleratus), dissolved in it; one cupful of strong, clear coffee; ten eggs beaten separately; one grated nutmeg; one dessertspoonful of cinnamon and very little allspice. Wash and dry currants, seed raisins, and chop half. Bake slowly four hours with a pan of water in the oven.

Cookies.

Three cupfuls of sugar; one cupful of butter; five eggs; two-thirds of a cupful of sour milk; one half of a nutmeg; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus); flour enough to make a stiff dough.

Caramel Pie.

Three eggs; one cup each of sugar and flour, and one teaspoonful of Dwight's Cow Brand Soda (or Saleratus). Baked in a round pie tin.

Caramel.—One half cup each of grated chocolate and water, and one cup of brown sugar. Boil till it will harden, then pour quickly over the pie, in which the cream has been placed.

Cream.—Boil one pint of milk; two well beaten eggs; two spoonfuls of cornstarch and two-thirds of a cup of sugar together. When nearly done, add one-half a cup of butter.

Egg Sauce.

The whites of two eggs beaten to a stiff froth; one and a half cups of sugar; four tablespoonfuls of sweet milk.
John's Delight.

Two cups of chopped bread; half a cup of chopped suet, half a cup of molasses; one egg; one cup of raisins; one cup of sweet milk, with half a teaspoonful of Dwight's Cow Brand Soda (or Saleratus) dissolved in it; half a teaspoonful of cloves; one teaspoonful of cinnamon; a pinch of mace and salt. Boil two hours in a tin pudding boiler. Eat with "Foaming Sauce."

Foaming Sauce.

Beat half a cup of butter to a cream; add one cup of granulated sugar, and stir until it is white and foaming. Just before serving, pour on it one cup of boiling water and stir a moment.

Puff Pudding.

One cup of boiling water, with half a cup of butter melted in it. While the mixture boils, stir in one cup of flour; keep it on the stove, stirring it until it is smooth and velvety; when cool, add three eggs, well beaten, and one-quarter of a teaspoonful of Dwight's Cow Brand Soda (or Saleratus), dry; heat a pudding dish hot, butter it thoroughly and pour in the batter. Bake in a quick oven until it is thoroughly done. Make an opening at the edge and pour in a custard made of one cup of milk, one-third of a cup of flour; half a cup of sugar, and two eggs; flavor with extract of vanilla.

Blueberry Pudding.

One cup of sweet milk with half a teaspoonful of Dwight's Cow Brand Soda (or Saleratus) dissolved in it; one cup of molasses; one pint of blueberries; flour enough to make a pretty thick batter. Steam two hours. Serve with "Egg Sauce."

Blueberry Cake.

One pint of flour; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus), two teaspoonfuls of pure cream of tartar; two eggs; half a pint of milk.

Royal George.

One cup of sour cream; half a teaspoonful of Dwight's Cow Brand Soda (or Saleratus), dissolved in a little cold water and a little salt. Add flour until it is just stiff enough to roll out. Line a pudding dish with this paste, rolled thin, filled with pared and quartered apples, with a little sugar and cinnamon sprinkled over them. Cover with the rest of the paste and bake until the apples are thoroughly cooked. Serve with "Bavarian Sauce" or butter and sugar.
Sunnybank Shortcake, \textit{(for fruit.)}

Two scant quarts of flour; two tablespoonfuls of lard; three
tablespoonfuls of butter; two and one-half cups of sour butter-
milk — "loppered" cream is still better; two eggs well beaten;
one teaspoonful of Dwight's Cow Brand Soda (or Saleratus), dis-
solved in warm water; one teaspoonful of salt; chop up the
shortening in the salted flour, as for pastry. Add the eggs and
Soda or Saleratus to the milk; put all together, handling as little
as may be. Roll lightly and quickly into two sheets, the one
intended for the upper crust half an inch thick, the lower less
than this. Lay the latter smoothly in a well-greased baking-pan;
strew it thickly with raspberries, blackberries, or, what is better
yet, huckleberries; sprinkle four or five tablespoonfuls of sugar
over these, cover with the thicker crust, and bake from twenty to
twenty-five minutes, until nicely browned, but not dried. Eat hot
for breakfast, with butter or powdered sugar. If sweet milk be
used, add two teaspoonfuls of cream of tartar, sifted into the dry
flour. It should be mixed as soft as can be rolled. This short-
ecake is very nice made with the common "blackcaps" or wild
raspberries.

Almond Jumbles.

One pound of sugar; one-half pound of flour; one-quarter
pound of butter; one teacupful of "loppered" milk; five eggs;
two tablespoonfuls of rose water; three-quarters of a pound
of almonds blanched and chopped small, but not pounded; one
tea spoonful of Dwight's Cow Brand Soda (or Saleratus), dis-
solved in cold water. Cream the butter and sugar; stir in the
beaten yolks, the milk, the flour and the rose water, the almonds,
lastly the beaten whites very lightly and quickly. Drop in rings
or round cakes on buttered paper, and bake immediately. You
may substitute grated cocoanut or the chopped kernels of white
walnuts, for the almonds, in which case add a little salt.

Charlotte Russe Pie.

Three eggs; one and one-half cups sugar; two cups flour;
one teaspoonful pure cream of tartar; one-half cup cold water;
one-half teaspoonful of Dwight's Cow Brand Soda (or Saleratus).
Beat the eggs thoroughly with the sugar; add one cup of flour
with even teaspoonful pure cream of tartar, then water and an-
other cup of flour; no salt. Enough for two pies.

\textit{Filling.} — Pure, sweet cream, beaten until stiff; sweeten to
taste; flavor with vanilla; cut open pie, fill and pile some cream
on top. Two cups of cream will fill two pies.
Black Pudding.

One teacup molasses; half teacup butter; one teacup raisins; one teaspoonful Dwight's Cow Brand Soda (or Saleratus); one cup sour milk; steam three hours. Flour enough to make as stiff as gingerbread.

Soft Gingerbread with Whipped Cream.

One cup molasses; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus); one tablespoonful of butter or lard; salt; stir all together; then pour on one-half cup of warm water, two cups of flour. Serve while hot with whipped cream, sweetened with powdered sugar, and flavored with vanilla.

Dutch Apple Pudding.

One pint pastry flour; half teaspoonful salt; half teaspoonful Dwight's Cow Brand Soda (or Saleratus); one teaspoonful pure cream of tartar; butter, size of an egg; mix well; beat one egg light; add two-thirds of a cup of milk; pour it into the dry mixture; stir and spread half an inch thick in a baking pan; pare and cut into eighths four apples; stick them in the dough in rows; sprinkle over them two teaspoonfuls of sugar. Bake twenty minutes in a hot oven.

Sponge Cake.

Three eggs, beat two minutes; add one and one-half cups white sugar, and beat five minutes; one cup flour; beat two minutes; another cup of flour with one teaspoonful pure cream of tartar stirred in; one-half cup cold water with one-half teaspoonful Dwight's Cow Brand Soda (or Saleratus); little salt and flavor. Makes two loaves.

Sponge Cake.

Three eggs; one cup sugar; half teaspoonful Dwight's Cow Brand Soda (or Saleratus); one teaspoonful pure cream of tartar; one cup flour. Beat the yolks and whites separately; then beat in sugar; dissolve soda or saleratus in a little water; add to the eggs and sugar; then add pure cream of tartar to the flour; then mix all together and bake.

Jelly Roll.

Three eggs; one cup sugar; one cup flour; one teaspoonful pure cream of tartar; half teaspoonful Dwight's Cow Brand Soda (or Saleratus); half teaspoonful lemon; sift cream of tartar with the flour; dissolve the Soda or Saleratus in a very little water. Bake in dripping pan; spread with jelly while hot, and roll.
Lady Fingers.

One cup sugar; half cup butter; quarter cup milk; one egg; one pint flour; one teaspoonful pure cream of tartar; half teaspoonful of Dwight's Cow Brand Soda (or Saleratus); cut into little strips, roll with your hands in sugar, and bake in a quick oven.

Snow Flake Cake.

Half cup butter; one and a half cups sugar; two cups pastry flour; quarter cup milk; two eggs (whites only); one teaspoonful pure cream of tartar; half teaspoonful of Dwight's Cow Brand Soda (or Saleratus); juice of half lemon. Beat the butter to a cream; gradually add the sugar; then the lemon; and when very light the milk; next the whites of the eggs, beaten to a stiff froth; then the flour, in which the Soda or Saleratus and cream of tartar are well mixed; bake in sheets in a moderate oven; when nearly cool frost.

Frosting.

Three eggs (whites); two large cups powdered sugar; half grated cocoanut; juice of half lemon; add the sugar gradually to the whites, already beaten to a stiff froth; then the lemon and cocoanut. Frost the top of each loaf, or make layer cake of it by putting the sheets together.

Sunshine Cake.

Yolks of eleven eggs; one cup butter; two and half cups flour; half teaspoonful of Dwight’s Cow Brand Soda (or Saleratus); two cups sugar; one cup milk; one teaspoonful pure cream of tartar; flavor with vanilla.

White Cake.

Whites of eight eggs; two cups of sugar; half cup butter; three-quarters cup of milk; three cups flour; one teaspoonful pure cream of tartar; half teaspoonful of Dwight’s Cow Brand Soda (or Saleratus). Bake in layers; spread each layer with icing and grated cocoanut, and when put together cover the whole with icing and cocoanut.

Orange Cake.

Two cups sugar; two cups flour; one teaspoonful pure cream of tartar; one teaspoonful of Dwight’s Cow Brand Soda (or Saleratus); whites three eggs; half cup water; a little salt; juice and grated rind of one orange; yolks five eggs. Beat the whites to a stiff froth; add the sugar; when thoroughly mixed add the yolks, previously beaten for five minutes; bake in five tins.
Healthful Shortcake.

One pint rich, fresh buttermilk; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus); one quart strawberries; a little salt; graham flour. To the milk add Soda (or Saleratus), salt and sufficient graham flour to make a tolerably stiff batter; bake this in two pans (as for jelly cake) in a brisk oven. Have ready the strawberries, or any kind of fruit desired, mashed and sweeten to taste. When the cakes are baked, split and butter them; spread upon the halves the prepared fruit, and put them together again. This may be eaten either hot or cold and with cream.

Gold Cake.

Half cup of butter; one cup of sugar; yolks eight eggs; half cup milk; two cups flour; half teaspoonful pure cream of tartar; quarter teaspoonful of Dwight's Cow Brand Soda (or Saleratus).

Feather Cake.

Two cups of sugar; three cups of flour; half cup of butter; one small cup of milk; three eggs; two teaspoonfuls pure cream of tartar; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus). A cup of dried currants is a great addition.

Coffee Cake.

One cup coffee; half cup butter; one cup sugar; one cup molasses; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus); one teaspoonful cloves; one teaspoonful cinnamon; one nutmeg; half pound raisins; four and a half cups flour.

Magic Cake.

Half cup of butter; one cup sugar; three eggs; one and a half cups flour; three tablespoonfuls of milk; one teaspoonful pure cream of tartar; half teaspoonful of Dwight's Cow Brand Soda (or Saleratus). Flavor with almonds.

Rice Flour Cake.

One pound rice flour; one pound sugar; two and three-quarter cups butter; two and three-quarter cups milk; six eggs; quarter teaspoonful of Dwight's Cow Brand Soda (or Saleratus). Flavor with lemon.

Molasses Cake.

One cup butter, two eggs, three cups molasses; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus); one cup sour cream; two teaspoonfuls ginger; six cups flour; this makes two medium sized cakes.
Chocolate Cake.

One cup butter; two cups sugar; three and a half cups flour; one cup milk; five eggs, two whites left out; one teaspoonful pure cream of tartar; half teaspoonful of Dwight’s Cow Brand Soda (or Saleratus); beat the butter to a cream; add the sugar gradually; then the eggs well beaten; the milk; next the flour, in which the cream of tartar has been well mixed. Dissolve Soda (or Saleratus) in a teaspoonful of the milk, add, stir quickly, and bake in two sheets for thirty minutes in a moderate oven. Ice.

Icing.

Whites of two eggs; one and a half cups of powdered sugar; six tablespoonfuls of grated chocolate; one teaspoonful of vanilla. Put the chocolate and six tablespoonfuls of the sugar in a saucepan with two tablespoonfuls of hot water; stir over a hot fire until smooth and glossy; beat the whites to a froth, and add the sugar and chocolate.

Bavarian Sauce.

Boil one pint of milk, and stir into it one egg, beaten with half a cup of sugar and one teaspoonful of corn starch; let it thicken. Flavor with a very little vanilla.

Mock Bisque Soup.

Stew a can of tomatoes and strain; add a pinch of Dwight’s Cow Brand Soda (or Saleratus) to remove acidity; in another saucepan boil three pints of milk thickened with a tablespoonful of corn starch, previously mixed with a little cold milk; add a lump of butter size of an egg; salt and pepper to taste; mix with tomatoes; let all come to a boil and serve.

Boiled Bread Pudding.

One quart bread crumbs, soaked in water; add one cupful of molasses; one tablespoonful of butter; one cupful of fruit; one teaspoonful of each kind of spice; one teaspoonful of Dwight’s Cow Brand Soda (or Saleratus); about one cupful of flour. The bread crumbs must be soaked in just as little water as possible. Boil the pudding in a well greased mould two hours. Eat with sauce.

Chocolate Cookies.

Two eggs; two-thirds cup butter; two teaspoonfuls pure cream of tartar; one and a half cups sugar; half cake chocolate; one teaspoonful of Dwight’s Cow Brand Soda (or Saleratus); flour enough to roll.
Suet Pudding.

Two cupfuls of sour milk; four cupfuls of flour; one cupful of suet chopped very fine; one cupful of molasses; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus); one teaspoonful of salt; one pound of raisins; one pound of currants; one-half pound of citron; one teaspoonful of cloves; two teaspoonfuls of cinnamon; one nutmeg; pinch of allspice; one teaspoonful of almond extract. Steam four or five hours. Must cook steadily.

Plain Fruit Cake.

Two cups sugar; two cups molasses; two eggs; one cup butter; one cup milk; one teaspoonful Dwight's Cow Brand Soda (or Saleratus); one cup stoned raisins, chopped; one cup currants; quarter pound citron; spice, one teaspoonful each; four cups flour. This makes two loaves.

Good Gingerbread.

Two-third cup molasses; two-third cup sugar; two-third cup butter; one egg; one cup sweet milk; one teaspoonful of Dwight's Cow Brand Soda (or Saleratus); two teaspoonfuls ginger; one teaspoonful cinnamon; two and a half cups flour. Put on the back of the range where it will warm, but not get hot, a dish containing the molasses, sugar, butter, spice and a little salt, which you can stir now and then. When you are ready to bake your gingerbread, add one egg well beaten, the milk in which the Soda or Saleratus has been dissolved, and then the flour. This will make one good loaf, baked in the bread pan. Time for baking, one hour.

Butter Scotch.

One cupful sugar; one cupful molasses; half cupful butter, nearly; one tablespoonful vinegar; a pinch of Dwight's Cow Brand Soda (or Saleratus); boil until done; when cold, cut into squares; wrap in paraffine paper.

Sugar Gingerbread.

One egg; one cup of sugar; one-half cup of milk; one-third cup of butter; one teaspoonful of ginger; one-half teaspoonful of Dwight's Cow Brand Soda (or Saleratus); one teaspoonful of cream of tartar, and two cups of flour.

Dwight's Cow Brand Soda (or Saleratus) being absolutely pure and of superior strength, may make your cookery yellow. Use less next time. If the proper quantity is used, your cookery will be light, sweet and wholesome.
Things Well to Know.

Ten common sized eggs weigh one pound.
Soft butter the size of an egg weighs one ounce.
One pint of coffee A sugar weighs twelve ounces.
One quart of sifted flour (well heaped) weighs one pound.
One pint of best brown sugar weighs thirteen ounces.
Two teacups (well heaped) of coffee A sugar weigh one pound.
Two teacups (level) of granulated sugar weigh one pound.
Two teacups of soft butter (well packed) weigh one pound.
One and one-third pints of powdered sugar weigh one pound.
Two tablespoonfuls of powdered sugar or flour weigh one ounce.
One tablespoonful (well rounded) of soft butter weighs one ounce.

Weights and Measures for Cooks, etc.

1 pound of Wheat Flour is equal to......................1 quart
1 pound and 2 ounces of Indian Meal make...............1 quart
1 pound of Soft Butter is equal to........................1 quart
1 pound and 2 ounces of Best Brown Sugar make........1 quart
1 pound and 1 ounce of Powdered White Sugar make.....1 quart
1 pound of Broken Loaf Sugar is equal to...............1 quart
4 Large Tablespoonfuls make............................. ½ gill
1 Common-sized Tumbler holds............................. ½ pint
1 Common-sized Wine Glass is equal to.................. ½ gill
1 Tea-cup holds............................................. 1 gill
1 Large Wine Glass holds.................................. 2 ounces
1 Tablespoonful is equal to............................... ½ ounce

We wish to call your attention to the beautiful and artistic package containing

Dwight's Cow Brand Soda (or Saleratus).

See that it has our trade mark, a Cow, on it, and take no other. You will get a beautiful package and a full weight pound of the purest and best Soda (or Saleratus) in the world, and it will cost you no more than ordinary brands of inferior quality.
What Housekeepers Should Remember.

That cold rain water and soap will remove machine grease from washable fabrics.
That fish may be scaled much easier by first dipping them into boiling water for a minute.
That fresh meat beginning to sour, will sweeten if placed out of doors in the cool air over night.
That boiling starch is much improved by the addition of sperm or salt, or both, or a little gum arabic dissolved.
That a tablespoonful of turpentine, boiled with your white clothes, will greatly aid the whitening process.
That kerosene will soften boots and shoes that have been hardened by water, and will render them as pliable as new.

FOR THE BATH

Nothing is more delightful than Dwight's Cow Brand Soda (or Saleratus), as it renders the water soft, thoroughly cleans the skin and imparts to it a wonderful softness, besides greatly invigorating and refreshing the bather. In the bath tub use from a half pound to a pound, and you will not regret the outlay. This is particularly beneficial to Rheumatic or Gouty people. Taken at night, just before retiring, is preferable to a bath during the day.

A complete set of pictures, illustrating a variety of different breeds of cattle, thirty in number, about 2 x 3 inches, forming a unique and interesting collection, will be sent on receipt of 6 cts. in postage stamps, which about covers the cost and expense of mailing. Have your name and address plainly written, and send to John Dwight & Co., 11 Old Slip, New York City, Department 2.
Useful Household Remedies.

Milk slightly soured may be made sweet and fit for use again by stirring in a little Cow Brand Soda (or Saleratus).

If butter does not come after the usual amount of churning, put in a teaspoonful of Cow Brand Soda (or Saleratus), and it will help it along considerably.

For Dyspeptic pains, or sour stomach, take a small teaspoonful of Cow Brand Soda (or Saleratus) dissolved in half a tumbler of water. It will give considerable relief.

Dwight's Cow Brand Soda (or Saleratus) makes a capital dentifrice. It removes the acid from the teeth without having any injurious effect on the enamel, and also arrests their decay. Use it on your tooth brush the same as any powder.

For sudden pain and bowel complaint, take one teaspoonful of Powdered Ginger, and one small teaspoonful of Dwight's Cow Brand Soda (or Saleratus) in half a tumbler of water, it will often afford immediate relief.

For burns, bathe with a strong solution of Dwight's Cow Brand Soda, then cover the surface with a paste of Dwight's Cow Brand Soda and water. Wrap to hold it in place, and moisten with water as needed to keep it from drying.

For nose bleeding, bathe the face and neck with cold water. If an artery is severed, tie a small cord or handkerchief tightly above it.

Broken limbs should be placed in natural positions and the patient kept quiet until the surgeon arrives.

Nervous spasms are usually relieved by a little salt taken in the mouth and allowed to dissolve.

Dwight’s Cow Brand Soda (or Saleratus)

IN PACKAGES,

costs the consumers no more than package Soda of poor quality. Some dealers push the inferior goods because they can make more profit by selling them; therefore insist on your Grocer getting Dwight's Cow Brand for you, and take no other.
CARBONIC ACID GAS
IN THE SODA (OR SALERATUS)
is the chief and only valuable element in making bread, as this alone furnishes the raising power for the bread or biscuit; and as it is well-known that

Dwight's Cow Brand Soda (or Saleratus)
contains more Carbonic Acid Gas and less impurities than any other brand, its value and superiority can at once be seen. And when we add that for Forty-nine years it has been manufactured by the same firm, and the same process, you have a quality guaranteed of its uniformity, purity and reliability possessed by no other brand.

Although used by millions of families in the United States, few people know in which element its chief value lies, or why it causes the bread, cake or biscuits to rise to three or four times their original size, and in place of being heavy, soggy and sour, to be light, flaky and sweet, as all bread, biscuits and cakes are, when made with

Dwight's Cow Brand Soda (or Saleratus).

The answer is: The Carbonic Acid Gas it contains. This is the only valuable factor in Soda (or Saleratus), and when we tell you that one pound of Dwight's Cow Brand Soda (or Saleratus) contains five cubic feet of Carbonic Acid Gas, it gives you a fair idea of its raising power and wherein its value lies.

When the Soda (or Saleratus) is mixed into the dough of the bread or biscuit and placed in the oven to bake, the heat and the acid in the sour milk or Cream of Tartar acting on the Soda, causes it to throw off its Carbonic Acid Gas, which at once makes the bread rise and become light, sweet and easy of digestion, and gives the good housekeeper cause to bless the day she first tried

Dwight's Cow Brand Soda (or Saleratus).

Estimating Measures.

A pint of water weighs nearly 1 lb., and is equal to about 27 cubic inches, or a square box 3 inches long, 3 inches wide and 3 inches deep.
A quart of water weighs nearly 2 lbs., and is equal to a square box of about 4x4 inches and 3½ inches deep.

A gallon of water weighs from 8 to 10 lbs., according to the size of the gallon, and is equal to a box 6x6 inches square, and 6, 7 or 7½ inches deep.

A peck is equal to a box 8x8 inches square and 8 inches deep.

A bushel almost fills a box 12x12 inches square and 24 inches deep, or 2 cubic feet.

A cubic foot of water weighs nearly 64 lbs., (more correctly, 62½ lbs.,) and contains from 7 to 8 gallons, according to the kind of gallons used.

A barrel of water almost fills a box 2x2 feet square and 1½ feet deep, or 6 cubic feet.

Petroleum barrels contain 40 gallons, or nearly 5 cubic feet.

How to Measure Corn in a Crib, Hay in a Mow, etc.

This rule will apply to a crib of any size or kind. Two cubic feet of good, sound dry corn in the ear will make a bushel of shelled corn. To get, then, the quantity of shelled corn in a crib of corn in the ear, measure the length, breadth and height of the crib, inside of the rail; multiply the length by the breadth and the product by the height; then divide the product by two, and you have the number of bushels of shelled corn in the crib.

To find the number of bushels of apples, potatoes, etc., in a bin, multiply the length, breadth and thickness together, and this product by 8, and point off one figure in the product for decimals.

To find the amount of Hay in a Mow, allow 6½ cubic feet for a ton, and it will come out very generally correct.

Did you ever hear of Sandow,
The Strongest Man on earth,
With wondrous thews and sinews,
And chest of mighty girth?
He can raise more in a minute
Than any in the land,
But He can not raise a Biscuit
Like the "GREAT COW BRAND."

Almost everybody in the country can get Sour Milk or Sour Buttermilk, which is far superior to Cream of Tartar for making biscuit, waffles and griddle cakes.
Tables of Weights and Measures.

TROY WEIGHT.

24 grains make 1 pennyweight, 20 pennyweights make 1 ounce. By this weight, gold, silver, and jewels only are weighed. The ounce and pound in this, are same as in Apothecaries' weight.

APOTHECARIES' WEIGHT.

20 grains make 1 scruple, 3 scruples make one drachm, 8 drachms make 1 ounce, 12 ounces make 1 pound.

AVOIRDUPOIS WEIGHT.

16 drams make 1 ounce, 16 ounces make 1 pound, 25 pounds make 1 quarter, 4 quarters make 100 weight, 2000 pounds make 1 ton.

DRY MEASURE.

2 pints make 1 quart, 8 quarts make 1 peck, 4 pecks make 1 bushel, 36 bushels make 1 chaldron.

LIQUID OR WINE MEASURE.

4 gills make 1 pint, 2 pints make 1 quart, 4 quarts make 1 gallon, 31½ gallons make 1 barrel, 2 barrels make 1 hogshead.

TIME MEASURE.

60 seconds make 1 minute, 60 minutes make 1 hour, 24 hours make 1 day, 7 days make one week, 4 weeks make 1 lunar month, 28, 29, 30, or 31 days make one calendar month (30 days make 1 month in computing interest), 52 weeks and 1 day, or 12 calendar months make 1 year, 365 days, 5 hours, 48 minutes and 46 seconds, make 1 solar year.

CIRCULAR MEASURE.

60 seconds make 1 minute, 60 minutes make 1 degree, 30 degrees make 1 sign, 90 degrees make 1 quadrant, 4 quadrants or 360 degrees make 1 circle.

LONG MEASURE—DISTANCE.

3 barleycorns 1 inch, 12 inches 1 foot, 3 feet 1 yard, 5½ yards 1 rod, 40 rods 1 furlong, 8 furlongs or 1,760 yards 1 mile.
CLOTH MEASURE.
2¾ inches 1 nail, 4 nails 1 quarter, 4 quarters 1 yard.

MISCELLANEOUS.
3 inches 1 palm, 4 inches 1 hand, 6 inches 1 span, 18 inches 1 cubit, 21.8 inches 1 Bible cubit, 2½ feet 1 military pace, 1 knot or 6086.7 feet, 1 nautical mile.

SQUARE MEASURE.
144 square inches 1 square foot, 9 square feet 1 square yard, 30¼ square yards 1 square rod, 40 square rods 1 rood, 4 roods 1 acre.

SURVEYORS' MEASURE.
7.92 inches 1 link, 26 links 1 rod, 4 rods 1 chain, 10 square chains, or 160 square rods 1 acre, 640 acres 1 square mile.

CUBIC MEASURE.
1728 cubic inches 1 cubic foot, 27 cubic feet 1 cubic yard, 128 cubic feet 1 cord (wood), 40 cubic feet 1 ton (shipping), 2150.42 cubic inches 1 standard bushel, 268.8 cubic inches 1 standard gallon, 1 cubic foot four-fifths of a bushel.

DWIGHT'S COW BRAND SODA (OR SALERATUS)
is not only purer and stronger than any other Soda (or Saleratus) made, but it has the peculiar virtue of always keeping soft, and does not get hard and lumpy in the packages like inferior Soda (or Saleratus). Open a package of Dwight's Cow Brand Soda (or Saleratus), and compare it for purity and softness, with any samples of Soda (or Saleratus) you may have in the house, and you will be convinced at once of its superiority.
Valuable Facts.

Brooms dipped for a minute or two in boiling suds once a week will wear much longer. It makes them tough and pliable.

Mould can be prevented in inks, paste, mucilage, etc., by the addition of a small quantity of carbolic acid. It is well to add an ounce of it to whitewash when whitewashing cellars and basements and dairies; it purifies them.

Disinfectants are sometimes very disagreeable. One that is very agreeable is made of fresh ground coffee on a shovel of hot coals; the odor is pleasant and is a good disinfectant.

Brass or bronze can be very nicely cleaned with the following preparation: 1 oz. oxalic acid, 6 oz. of rottenstone, all in powder, 1 oz. sweet oil, and enough water to make a paste. Apply this and rub with chamois skin.

Enamel for shirt bosoms and collars is made by melting one ounce of white wax and two ounces of spermaceti; heat gently and turn into a pie pan. Add a piece of the polish the size of a cherry when making boiled starch enough for a dozen shirt fronts.

Odor of onions can be removed from vessels in which they have been cooked by using wood ashes, or sal soda or lye; fill the vessel with water and let it boil, then wash in hot suds and rinse well.

Old putty can be removed from windows by passing a red hot poker slowly along it.

A spoonful of horseradish in a panful of milk will keep it sweet for several days.

Hot water for cooking should not be taken from hot water pipes; a supply should be kept in the kettle on the stove.

Water standing in a bedroom over night is unfit for drinking purposes in the morning. A pitcher of cold water on a table in your room does much to purify the air.

A few drops of ether dropped into a bottle of oil will prevent it from becoming rancid.

Ants are great pests to the housekeeper at certain seasons of the year. Kerosene oil is used quite effectively to keep them away, but a very simple remedy is a heavy chalk mark made on the shelf completely surrounding the sugar box or cake dish, etc. If the line is complete they will not cross it.

To keep flowers fresh over night, wet them thoroughly, put in a damp box and cover with wet paper. It is very essential that they be kept in a cool place.

Never use Boiling Water on Soda (or Salaratus) in receipts for Baking.
Formula for telling a Girl's Age.

Girls of a marriageable age do not like to tell how old they are; but you can find out by following the subjoined instructions, the young lady doing the figuring. Tell her to put down the number of the month in which she was born, then to multiply it by 2, then to add 6, then to multiply it by 60, then to add her age, then to subtract 366, then to add 116; then tell her to tell you the amount she has left. The two figures to the right will tell you her age, and the remainder the month of her birth. For example, the amount is 822; she is 22 years old and was born in the eighth month, (August.) Try it.

How Grain will Shrink.

Farmers rarely gain by holding on to their grain after it is fit for market, when the shrinkage is taken into account. Wheat, from the time it is threshed, will shrink two quarts to the bushel, or six per cent. in six months, in the most favorable circumstances. Hence, it follows that ninety-four cents a bushel for wheat, when first threshed in August, is as good, taking into account the shrinkage alone, as one dollar in the following February.

Corn shrinks much more from the time it is first husked. One hundred bushels of ears, as they come from the field in November, will be reduced to not far from eighty. So that forty cents a bushel for corn in the ear, as it comes from the field, is as good as fifty in March, shrinkage only being taken into the account.

In the case of potatoes—taking those that rot and are otherwise lost—together with the shrinkage, there is but little doubt that between October and June the loss to the owner who holds them is not less than thirty-three per cent.

This estimate is taken on the basis of interest at 7 per cent., and takes no account of loss by vermin.

Fruit stains may be removed from linens by rubbing the spot on each side with soap, then laying a mixture of starch, in cold water, very thick; rub it well in, and expose the linen to the sun and air till the stain comes out. If not removed in three days renew the process.

HOUSEHOLD HINTS.—If your flat-irons are rough and smoky, lay a little fine salt on a flat surface and rub them well upon it. This will prevent them from sticking to anything starched, and make them smooth.
How Deep in the Ground to Plant Corn.

The following is the result of an experiment with Indian corn. That which was planted at the depth of

1 inch, came up in.......................... 8½ days
1½ inches, came up in....................... 9½ days
2 inches, came up in........................ 10 days
2½ inches, came up in....................... 11½ days
3 inches, came up in....................... 12 days
3½ inches, came up in....................... 13 days
4 inches, came up in....................... 13½ days.

The more shallow the seed was covered with earth the more rapidly the sprout made its appearance, and the stronger afterwards was the stalk. The deeper the seed lay, the longer it remained before it came to the surface. Four inches was too deep for the maize, and must therefore be too deep for smaller kernels.

Postal Notes and Money Orders.

Postal notes under $5, payable to bearer, three cents.

Money Orders in United States.

Not exceeding $5, 5 cents; $5 to $10, 8 cents; $10 to $15, 10 cents; $15 to $30, 15 cents; $30 to $40, 20 cents; $40 to $50, 25 cents; $50 to $60, 30 cents; $60 to $70, 35 cents; $70 to $80, 40 cents; $80 to $100, 45 cents.

Rates of Postage.

In the United States.

Letters to any part.......................... 2 cts. per oz.
City drop letters............................ 2 cts. per oz.
Postal cards.................................. 1 ct. each.

Registered letters, letter postage and parcels, 8 cts. extra, in addition to postage.

Special delivery letters, letter postage, and special stamp, 10 cts. extra.
Periodicals, newspapers, magazines, etc., 1 cent for each 4 ounces.
Periodicals, newspapers, magazines, etc., mailed by the publisher to subscribers, 1 cent per pound.

Books, pamphlets, circulars, and other matter wholly in print, including music, lithograph, and corrected copy accompanied by the manuscript, one cent for every two ounces.

Limit of weight in this class, four pounds, unless a single volume of a book weighs more.

Merchandise, cards, patterns, photographs, letter paper and envelopes, printed or plain, printed blanks, bulbs, roots, seeds, etc., etc., one cent per ounce.

Limit of weight in this class, four pounds.
Tabular view of the number of barrels contained between the walls for each foot in depth.

**SQUARE CISTERN.**

<table>
<thead>
<tr>
<th>Depth (feet)</th>
<th>Barrels</th>
</tr>
</thead>
<tbody>
<tr>
<td>5</td>
<td>5.92</td>
</tr>
<tr>
<td>6</td>
<td>8.54</td>
</tr>
<tr>
<td>7</td>
<td>11.63</td>
</tr>
<tr>
<td>8</td>
<td>15.19</td>
</tr>
<tr>
<td>9</td>
<td>19.23</td>
</tr>
<tr>
<td>10</td>
<td>23.74</td>
</tr>
</tbody>
</table>

**CIRCULAR CISTERN.**

<table>
<thead>
<tr>
<th>Diameter (feet)</th>
<th>Barrels</th>
</tr>
</thead>
<tbody>
<tr>
<td>5</td>
<td>4.66</td>
</tr>
<tr>
<td>6</td>
<td>6.71</td>
</tr>
<tr>
<td>7</td>
<td>9.14</td>
</tr>
<tr>
<td>8</td>
<td>11.94</td>
</tr>
<tr>
<td>9</td>
<td>15.11</td>
</tr>
<tr>
<td>10</td>
<td>18.65</td>
</tr>
</tbody>
</table>

**Rule for Measuring the Capacity of a Square Cistern.**

Multiply the length in feet by the width in feet, and multiply that by 1,728, then divide by 231. The quotient will be the number of gallons' capacity of one foot in depth.

**Rule for Measuring the Capacity of a Circular Cistern.**

Multiply the square of the diameter by .7854, or the square of the circumference by .07958, in order to find the area of the cistern; then multiply the area by the depth in inches, and divide the product by 231. The quotient will equal the number of gallons the cistern will contain.

In measuring cisterns, etc., 31.5 gallons are estimated to one barrel; 63 gallons to one hogshead.

In any receipt where Molasses is used, care must be taken to put the dry Soda into the bowl or dish, and pour the Molasses upon the Soda; it will make it very light and impart to the cookery a beautiful color.

Hemorrhages of the lungs or stomach are promptly checked by small doses of salt. The patient should be kept as quiet as possible.

One Hundred Pounds of Indian meal is equal to 76 pounds of wheat, 83 of oats, 90 of rye, 111 of barley, 333 of corn stalks.
Amount of Barbed Wire Required for Fences.

Estimated number of pounds of Barbed Wire required to fence space or distances mentioned, with one, two or three lines of wire, based upon each pound of wire measuring one rod (16½ feet.)

<table>
<thead>
<tr>
<th>Description</th>
<th>1 Line.</th>
<th>2 Lines.</th>
<th>3 Lines.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Square Acre</td>
<td>50 2/3 lbs.</td>
<td>101 1/2 lbs.</td>
<td>152 lbs.</td>
</tr>
<tr>
<td>1 Side of a Square Acre</td>
<td>12 1/2 lbs.</td>
<td>25 1/2 lbs.</td>
<td>38 lbs.</td>
</tr>
<tr>
<td>1 Square Half-acre</td>
<td>36 lbs.</td>
<td>72 lbs.</td>
<td>108 lbs.</td>
</tr>
<tr>
<td>1 Square Mile</td>
<td>1,280 lbs.</td>
<td>2,560 lbs.</td>
<td>3,840 lbs.</td>
</tr>
<tr>
<td>1 Side of a Square Mile</td>
<td>320 lbs.</td>
<td>640 lbs.</td>
<td>960 lbs.</td>
</tr>
<tr>
<td>1 Rod in Length</td>
<td>1 lb.</td>
<td>2 lbs.</td>
<td>3 lbs.</td>
</tr>
<tr>
<td>100 Rods in Length</td>
<td>100 lbs.</td>
<td>200 lbs.</td>
<td>300 lbs.</td>
</tr>
<tr>
<td>100 feet in Length</td>
<td>1,163 lbs.</td>
<td>1,280 lbs.</td>
<td>1,816 lbs.</td>
</tr>
</tbody>
</table>

A Table of Daily Savings

AT COMPOUND INTEREST.

<table>
<thead>
<tr>
<th>Cents per Day</th>
<th>Per Year</th>
<th>In Ten Years</th>
<th>Fifty Years</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 1/2 cents</td>
<td>$10</td>
<td>$130</td>
<td>$2,900</td>
</tr>
<tr>
<td>5 1/2</td>
<td>20</td>
<td>260</td>
<td>5,800</td>
</tr>
<tr>
<td>11</td>
<td>40</td>
<td>520</td>
<td>11,600</td>
</tr>
<tr>
<td>27 1/2</td>
<td>100</td>
<td>1,300</td>
<td>29,000</td>
</tr>
<tr>
<td>55</td>
<td>200</td>
<td>2,600</td>
<td>58,000</td>
</tr>
<tr>
<td>1 10</td>
<td>400</td>
<td>5,200</td>
<td>116,000</td>
</tr>
<tr>
<td>1 37</td>
<td>500</td>
<td>6,500</td>
<td>145,000</td>
</tr>
</tbody>
</table>

By the above table it appears that if a mechanic or clerk saves 2 1/2 cents per day from the time he is 21 till he is 70, the total with interest will amount to $2,900, and a daily saving of 27 1/2 cents reaches the important sum of $29,000. Save all you can in a prudent manner for a time of possible want, but act justly by paying your debts, and liberally by assisting those in need, and helping in a good cause.

Sleeplessness caused by too much blood in the head may be overcome by applying a cloth wet with cold water to the back of the neck.

For pains in the chest or stomach, as much Dover’s powder as will lie on a silver five-cent piece.

Chlorate of potash dissolved in water is a standard remedy for sore throat, particularly when the throat feels raw.
Preserving Eggs for Long Periods.

American Agriculturist.

Numerous methods of preserving eggs are in use. The idea of all of them is to keep air out of the egg, as by such absence of oxygen decay can be arrested for a considerable length of time, especially if the eggs are perfectly fresh at the start and are kept in a cool, dark place. The standard method, most used by speculators and dealers, is to put the eggs in lime-water. The process is as follows, this recipe having been widely sold at $5 under pledge of secrecy:

Take 24 gallons of water, 12 lbs. of unslaked lime and 4 lbs. of salt, or in that proportion according to the quantity of eggs to be preserved. Stir several times daily and then let stand until the liquor has settled and is perfectly clear. Draw or carefully dip off the clear liquid, leaving the sediment at the bottom. Take for the above amount of liquid 5 oz. each of baking soda, cream of tartar, saltpetre and borax and an ounce of alum. Pulverize and mix these and dissolve in one gallon of boiling water and add to the mixture about 20 gallons of pure lime-water. This will about fill a cider barrel. Put the eggs in carefully, so as not to crack any of the shells, letting the water always stand an inch above the eggs, which can be done by placing a barrel head a little smaller upon them and weighting it. This amount of liquid will preserve 150 dozen eggs. It is not necessary to wait to get a full barrel or smaller package of eggs, but they can be put in at any time that they can be obtained fresh. The same liquid should be used only once.