

# DWIGHT'S Cow-Brand Cook-Book



*J. Cornwell & Sons*

JOHN DWIGHT AND COMPANY,

NO 11 OLD SLIP,

NEW YORK.

**1894.****1894.****1895.****JANUARY.**

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FIRST,  
BEST,  
CHEAPEST.



OR SALERATUS.

CHEAPEST  
BECAUSE  
BEST

# TO MAKE HOME HAPPY.

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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, forty-eight years ago. 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 Sodas.

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.

# VALUABLE RECEIPTS.

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The use of DWIGHT'S COW BRAND OF SODA or  
SALERATUS is recommended in all receipts  
where Soda or Saleratus is to be used.

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DWIGHT'S COW BRAND OF 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 teaspoonfuls 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 of Soda or Saleratus* is recommended in all receipts where Soda or Saleratus is to be used.

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## 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 :

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### TO MAKE A DELICIOUS BISCUIT.

Take one quart of Sifted Flour, one teaspoonful of Salt, and a small teaspoonful of

## DWIGHT'S COW BRAND SODA OR SALERATUS

mix thoroughly together; then add a heaping table-spoonful of Lard or Butter and sufficient sour Milk or Buttermilk to make a slack 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 spoonfuls of lard; two teaspoonfuls of Dwight's Cow Brand Soda or Saleratus, washed fine and mixed with the flour; sift both together; 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 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 tablespoonfuls molasses or one tablespoonful sugar; one teaspoonful Dwight's Cow Brand Soda or Saleratus; two teaspoonfuls pure cream 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 teaspoonfuls cream of tartar; one teaspoonful Dwight's Cow Brand Soda or Saleratus. Mix 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 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 boiling 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 teaspoonfuls of Dwight's Cow Brand Soda or Saleratus (small ones), 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 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 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,  $4\frac{1}{2} \times 8$  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 desertspoonful 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.

### ◆ Steamed Corn Bread.

Two cups of Indian meal; one cup of flour; two tablespoonfuls of white sugar; two and one-half cups of "lop-pered" 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 desert, 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, 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 overnight; 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 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 of 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; a small wineglassful of brandy. 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 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.

### White Fruit Cake.

One pound of white sugar; one pound of flour; half pound of butter; whites of twelve eggs; two pounds of citron, cut in thin, long strips; two pounds of blanched almonds, cut in strips; one large grated cocoanut. Before the flour is sifted, add one teaspoonful of Dwight's Cow Brand Soda or Saleratus; two teaspoonfuls of cream tartar; cream the butter as you do for pound cake; add the sugar and beat it awhile, then add the whites of the eggs and flour, and after beating sufficiently add about one-third of the fruit, adding the rest in layers with the batter. Bake slowly as other fruit cake.

### Cocoanut Cake.

One teacupful of fresh butter; three teacupfuls of white sugar, three and a half teacupfuls of flour; one teacupful of sweet milk; one teaspoonful of Dwight's Cow Brand Soda or Saleratus, and two of pure cream tartar; whites of ten eggs. Bake in cakes an inch thick.

*Icing.*—One large grated cocoanut, and whites of four eggs beaten to a stiff froth.

To make use of the yellows: Three cupfuls of sugar; three and a half of flour; one of sweet milk; teaspoonful of Dwight's Cow Brand Soda or Saleratus, and two of pure cream tartar. This makes very good jelly cake or gems.

### Blackberry Jam Cake.

One cupful of sugar; three fourths of butter; one and one-half of flour; three eggs; three tablespoonfuls of sour cream; one teaspoonful of Dwight's Cow Brand Soda or Saleratus; one cupful of blackberry jam; nutmeg, cinnamon and allspice to taste. Stir all together, and bake in biscuit pan and spread with icing; or bake in layers and put together with icing.



**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 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 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 desertspoonful 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 flour; one teaspoonful Dwight's Cow Brand Soda or Saleratus, two teaspoonfuls pure cream 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, (for Fruit.)

Two scant quarts of flour; two tablespoonfuls of lard; three tablespoonfuls of butter; two and one-half cups of sour buttermilk—"loppered" cream is still better; two eggs well beaten; one teaspoonful of Dwight's Cow Brand Soda or Saleratus, dissolved 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 cake is very nice made with the common "blackcap" or wild raspberries.

### ◆ Almond Jumbles.

One pound 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 teaspoonful of Dwight's Cow Brand Soda or Saleratus, dissolved 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 Dwight's Cow Brand Soda or Saleratus. Beat the eggs thoroughly with the sugar; add one cup flour with even teaspoonful pure cream tartar, then water flour, no salt. Enough for two pies.

*Filling.* Pure, sweet cream, beaten until stiff; sweeten to taste; flavor with vanilla; cut open pie, fill and pile ~~sweet~~ 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 Dwight's Cow Brand Soda or Saleratus; one tablespoonful of butter or lard; salt; stir all together, then pour on one half cup of boiling 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 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 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 tartar to the flour; then mix all together and bake.

**Jelly Roll.**

Three eggs; one cup sugar; one cup flour; one teaspoonful pure cream tartar; half teaspoonful Dwight's Cow Brand Soda or Saleratus; half teaspoonful lemon; sift cream 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 tartar; half teaspoonful 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 tartar; half teaspoonful 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 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 Dwight's Cow Brand Soda or Saleratus; two cups sugar; one cup milk; one teaspoonful pure cream 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 tartar; half teaspoonful 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.

### 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 Dwight's Cow Brand Soda or Saleratus; flavor with lemon.

### 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 tartar; quarter teaspoonful 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 tartar; one teaspoonful 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 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 tartar; half teaspoonful Dwight's Cow Brand Soda or Saleratus. Flavor with almonds.

### Orange Cake.

Two cups sugar; two cups flour; one teaspoonful pure cream of tartar; one teaspoonful 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.



### 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 tartar; half teaspoonful 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 spoonfuls 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 tartar; one and a half cups sugar; half cake chocolate; one teaspoonful 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 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 parafine paper.

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*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
1 Large Tablespoonfuls make.....	$\frac{1}{2}$ gill
1 Common-sized Tumbler holds.....	$\frac{1}{2}$ pint
1 Common-sized Wine Glass is equal to.....	$\frac{1}{2}$ gill
1 Tea-cup holds.....	1 gill
1 Large Wine Glass holds.....	2 ounces
1 Tablespoonful is equal to.....	$\frac{1}{2}$ ounce

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

### Dwight's Cow Brand Soda and 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.

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## 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. Use from a half pound to a pound and you will not regret the outlay. This is particularly beneficial to *Rheumatic or Gouty people*.

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That thoroughly wetting the hair once or twice with a solution of salt and water will keep it from falling out.

That salt fish are quickest and best freshened by soaking in sour milk.

That one teaspoonful of ammonia to a teacup of water applied with a rag will clean silver or gold jewelry perfectly.

That salt will curdle new milk, hence, in preparing porridge gravies, etc., salt should not be added until the dish is prepared.

That paint stains that are dry and old may be removed from cotton or woolen goods with chloroform. It is a good plan to just cover the spot with olive oil or butter.

That clear boiling water will remove tea stains; pour the water through the stain and thus prevent its spreading over the fabric.

## 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 the 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, sweet oil and cotton are the standard remedies. If they are not at hand sprinkle the burned part with flour and wrap loosely with a soft cloth. Don't remove the dressing until the inflammation subsides, as it will break the new skin that is forming.

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,

cost 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 ingredient 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-eight years it has been manufactured by the same people, and the same process, you have a quality guaranteed of its uniformity, purity and reliability possessed by no other brand.

### 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 512 cubic feet for a ton, and it will come out very generally correct.

### How to Preserve Eggs.

To each pailful of water, add two pints of fresh slacked lime, and one pint of common salt; mix well. Fill your barrel half full with this fluid, put your eggs down in it any time after June, and they will keep two years, if desired.

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,  $31\frac{1}{2}$  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,  $5\frac{1}{2}$  yards 1 rod, 40 rods 1 furlong, 8 furlongs or 1,760 yards 1 mile.

## CLOTH MEASURE.

$\frac{1}{4}$  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,  $2\frac{1}{2}$  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,  $90\frac{1}{4}$  square yards 1 square rod, 40 square rods 1 rood, 4 roods 1 acre.

## SURVEYORS' MEASURE.

7.92 inches 1 link, 25 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.

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# DWIGHT'S

## COW BRAND SODA OR SALERATUS

is not only *purser* 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.

### Interesting Facts.

There are 2,750, languages.  
America was discovered in 1492.  
A square mile contains 640 acres.  
Envelopes were first used in 1839.  
Telescopes were invented 1590.  
A barrel of rice weighs 600 pounds.  
A barrel of flour weighs 196 pounds.  
A barrel of pork weighs 200 pounds.  
A firkin of butter weighs 56 pounds.  
The first steel pen was made 1830.  
A span is ten and seven-eighth inches.  
A hand (horse measure) is four inches.  
Watches were first constructed in 1476.  
A storm moves thirty-six miles per hour.  
A hurricane moves eighty miles per hour.  
The first iron steamship was built in 1830.  
The first lucifer match was made in 1829.  
Gold was discovered in California in 1848.  
The first horse railroad was built in 1826-7.  
The average human life is thirty-one years.  
Coaches were first used in England in 1569.  
Modern needles first came into use in 1545.  
Kerosene was first used for lighting purposes in 1826.  
The first newspaper was published in England in 1588.  
The first newspaper advertisement appeared in 1652.  
Until 1776 cotton spinning was performed by the hand-spinning wheel.  
Glass windows were first introduced into England in the eighth century.  
Albert Durer gave the world a prophecy of future wood engraving in 1527.  
Measure 209 feet on each side and you will have a square acre within an inch.  
The first complete sewing machine was patented by Elias Howe, Jr., in 1846.  
The first steam engine on this continent was brought from England, 1753.  
The first knives were used in England, and the first wheeled carriages in France in 1559.  
The present national colors of the United States were not adopted by congress until 1777.  
An inch of Rainfall is equal to 14,500,000 gallons per square mile

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Never use *Boiling Water* on Soda or Saleratus in receipts for Baking.

Although used by millions of families in the United States, few people know in which ingredient 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.

## 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 5, then to multiply it by 50, then to add her age, then to subtract 365, then to add 115, 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.

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.

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## 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.

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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.

## 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 inch, 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.

5 feet by 5 feet holds.....	5.92 barrels
6 " " 6 " " " .....	8.54 "
7 " " 7 " " " .....	11.63 "
8 " " 8 " " " .....	15.19 "
9 " " 9 " " " .....	19.39 "
10 " " 10 " " " .....	23.74 "

#### CIRCULAR CISTERN.

5 feet in diameter holds.....	4.66 barrels
6 " " " " " .....	8.54 "
7 " " " " " .....	11.63 "
8 " " " " " .....	15.19 "
9 " " " " " .....	19.39 "
10 " " " " " .....	23.74 "

#### 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, than 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.,  $31\frac{1}{2}$  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.

## 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).

	1 Line.	2 Lines.	3 Lines.
1 Square Acre.....	50¾ lbs.	101¼ lbs.	152 lbs.
1 Side of a Square Acre.	12¾ lbs.	25¼ lbs.	38 lbs.
1 Square Half-acre.....	36 lbs.	72 lbs.	108 lbs.
1 Square Mile ..	1280 lbs.	2560 lbs.	3840 lbs.
1 Side of a Square Mile.	320 lbs.	640 lbs.	960 lbs.
1 Rod in Length .....	1 lb.	2 lbs.	3 lbs.
100 Rods in Length.....	100 lbs.	200 lbs.	300 lbs.
100 feet in Length.....	6 1-16 lbs.	12¼ lbs.	18 3-16 lbs.

## A Table of Daily Savings

AT COMPOUND INTEREST.

<i>Cents per Day.</i>	<i>Per Year.</i>	<i>In Ten Years.</i>	<i>Fifty Years.</i>
23¼ .....	\$10 .....	\$130 .....	\$2,900
51¼ .....	20 .....	260 .....	5,800
11 .....	40 .....	520 .....	11,600
27½ .....	100 .....	1,300 .....	29,000
55 .....	200 .....	2,600 .....	58,000
1.10 .....	400 .....	5,200 .....	116,000
1.37 .....	500 .....	6,500 .....	145,000

By the above table it appears that if a machanic or clerk saves 23¼ 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 27½ 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.

Chloride of potash dissolved in water is a standard remedy for sore throat, particularly when the throat feels raw.

— U S F —

# Dwight's Cow Brand Soda or Saleratus

ACCORDING TO DIRECTIONS IN COOK BOOK, AND ON THE PACKAGE, CARE BEING TAKEN NOT TO USE TOO MUCH ON ACCOUNT OF ITS SUPERIOR STRENGTH, AND WE ARE SURE THAT THE RESULT WILL PLEASE YOU, AND YOUR BREAD, BISCUIT AND CAKES WILL BE LIGHTER AND SWEETER AFTER USING DWIGHT'S CELEBRATED COW BRAND SODA OR SALERATUS.

