

Many Uses for Blackberries.

There is no pie more delicious than one of blackberries, made in a deep dish with plenty of fruit. A good tin pie plate, large and with a straight rim, is best. An earthen pie plate is an abomination, as it soon soaks grease and grows rancid. Make a rich crust and line the pie tin. Put the blackberries into a strainer and run water through them until perfectly clean and free from dust. Drain well, pour into a bowl, and sweeten according to the acidity of the berry. Do not get them too sweet. Mix the sugar with them, then pour into the pie tin. Dust with flour, put on an upper crust and press to the edges of the tin, using the palms of the hands. Trim off the superfluous crust with a knife, cutting from you, press the edges together with a fork or pastry wheel, and bind the edge of the pie with a strip of clean muslin, wrung out of cold water. This is to keep the juice in. Bake in a moderate oven until the crust is a golden brown, remove the binding and dust with powdered sugar.

Blackberry Pancake.—Sprinkle a half cupful of sugar over a quart of nice, ripe blackberries, and let them stand while stirring up the batter. Sift into a bowl a half pint of flour, a scant teaspoonful and a half of baking powder, a quarter teaspoonful of salt and one tablespoonful of sugar. Add one tablespoonful of butter and rub lightly, into the flour, using the fingers. Mix the yolks of two beaten eggs with one cupful of milk; add to the flour and stir until smooth. Beat the whites of the eggs to a stiff froth and stir lightly into the batter. Put the berries in a deep, well-buttered pudding dish, pour the batter over them, and bake in a medium hot oven. Serve with a hard or wine sauce. Individual pancakes may be baked and served in the pretty linen French remouquins.

Blackberry Roly Poly.—Make a good baking powder crust, following the directions given on the tin. Roll out on the moulding board in a long, rather narrow strip, about half an inch thick. Spread a layer of sweetened berries over the crust, keeping them an inch from the edge on either side. Roll up the crust, keeping the fruit well inside. Press the ends together and sew the pudding up in a clean, coarse cloth, well floured inside. Put in a steamer, cover tight, and steam from two to three hours, according to size. Do not allow the water to stop boiling until the pudding is done. Serve with lemon or wine sauce.

Blackberry Pudding.—Beat to a cream one tablespoonful of butter and two of sugar. Sift together two cupfuls of flour and a teaspoonful and a half of baking powder; add by degrees to the butter and sugar, alternating with two well-beaten eggs. When all has been added stir in a pint of well-washed blackberries, butter a pudding mould, turn in the batter, and bake about one hour in a moderate oven. Serve with

a hard sauce, to which a cupful of washed berries has been added.

Blackberry Mould.—This will be found a delicate dessert for an invalid. Cook the berries in water to cover until tender, sweeten to taste, thicken with a little corn starch, then cook in a double boiler for twenty minutes or half an hour. Turn in a mould and set away on the ice to harden. Serve with whipped cream if cream is allowed, though it is palatable without sauce.

Blackberry Jam.—Blackberry jam may be made with or without the seeds, the latter process making the choicest jam. Mash and scald the berries, then pass through a coarse sieve. Measure the juice, and allow three-quarters of a pound of sugar to each pint of juice. Bring to a boil and cook rapidly for twenty minutes; test by dipping a silver spoon into cold water, taking up a little of the jam and dropping on a cold plate. If it retains a globular shape it has cooked sufficiently; pour into small jars or tumblers and seal.

Tinned Blackberries.—For each quart of berries allow a half cup of water and a cup of sugar; boil and skim the scum, then add the berries, a few at a time. Cook slowly for ten or fifteen minutes, skim out and add others until all are cooked; return them all to the kettle, boil up, pour into glass jars, and seal at once.

Blackberry Vinegar is an old-fashioned summer beverage, acceptable to those in good health and a refreshing drink in fevers. Select fine ripe berries, and mix with vinegar in the proportion of one part of vinegar to three parts of berries. Let them stand for two or three days, then strain, and to each pint of the liquid allow a pound of sugar. Bottle, but do not cork too tightly. Allow two tablespoonfuls to each glass of cold water.

Blackberry Brandy.—This is one of the best remedies for dysentery. To a quart of berry juice add one pound of white sugar and one teaspoonful each of ground cloves and powdered allspice. Boil half an hour, take from the fire and add one pint of pure brandy. Bottle and cork tight. This is ready for immediate use.

Blackberry Cordial.—Put the berries in a stone jar, set in a pan of boiling water. Simmer until soft, then strain. Measure the juice, and to each quart allow a half pound of loaf sugar, a teaspoonful each of ground cloves and allspice, half a grated nutmeg, and a teaspoonful of ground cinnamon. Boil the juice, add the sugar and spices, and simmer slowly half an hour. Remove from the fire, and when cold add half a pint of cognac; then bottle.

Papers the Room with Proposals.

BELLE THUS USES TOKENS OF CUPID'S KINDNESS.

Among unique wall decorators the young heiress to a million who has covered the walls of her boudoir with the offers of marriage she has received since her debut certainly takes the lead. But the desire to escape from the hackneyed and commonplace some times degenerates into the grotesque, as these examples of wall papers which are not to be bought in the usual emporiums of house decoration will show.

Among the Chinese there is a craze for postage stamp apartments, but the immensity of patience required before the four walls are properly covered in the minute squares renders it unlikely as a modern American fashion. A Berlin beauty, however, had an idea akin to it, having her boudoir papered entirely in coloured pictorial postcards, collected from every part of the world, and representing both landscapes and figures of every sort and kind. A more charming originality is that of the traveller, who, when he finally settled down, had his room arranged as if a cabin on board a yacht, with port holes, life buoys, and everything he could think of to create the illusion of having still the great wide seas tearing past on either side of him.

The singer Mario, who became the prince of Candia, and who married the great Grisi, had a room covered with newspaper clippings containing enthusiastic notices of his wife. The King of Cambodia has hidden the walls of his palace with portraits of his wives. The

longest part of the work was the photographer's. Eight thousand women make up the royal harems, and to stick the photographs on the wall was a comparatively simple process to satisfying the 8000 ladies upon so nice a point as their own likenesses.

Miss Nilsson, the great singer, has papered one room in her house at Madrid with the songs she has sung most successfully. A New York dentist has also hidden his walls in memories of his life work. But as he could hardly conceal the walls with embedded teeth extracted from his patients he has replaced them by playing cards—one for each tooth drawn. He has already pasted 6000 cards—"in memoriam." An Englishman, on the other hand, has contrived a unique wall paper with travelling tickets—railway, steamer, and street car. In order to keep the first two he had always to pay an extra sum, and even then many struggles ensued before he was at last allowed to issue triumphantly with his fragment of mural decoration. In the centre of the room are the tickets of the



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Advertisement for Dales' Gold Medal Dubbin. Text: 'Dales' GOLD MEDAL Dubbin makes BOOTS and HARNESS water proof as a duck's back, and soft as velvet. Adds three times to the wear of leather. Pleasant odor. Allows color, with blacking. 22 Exhibition Highest Awards for Superiority. Black or Brown colour. Sold by Boot Stores, Saddlers, Ironmongers etc. Manufacturing—Lewisham, London (Eng.)'

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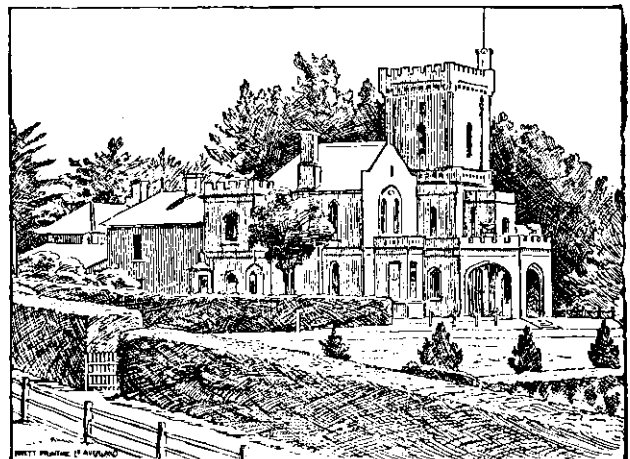
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