

## Domestic Science.

**Polishing Flat-Irons.**—Sand-paper is the best polisher for smoothing-irons. It removes all roughness and starch.

**Cleaning Ribbon or Greasy Silk.**—Chalk or magnesia, rubbed on silk or ribbon, that has been greased, and held near the fire, will absorb the grease so that it may be brushed off.

**Prussic Acid in Peach-Pits.**—An ounce of peach kernels contains a grain of Prussic acid, which is a fatal quantity. Ammonia is the best antidote. In small quantities, the peach kernels, on account of this infusion of Prussic acid, are a cure for *dyspepsia*.

**How to Keep Flower and Vegetable Seeds.**—To keep seeds from the depredations of mice, mix some pieces of camphor with them. Camphor placed in trunks or drawers will prevent mice from doing them injury.

**Condensed Flour.**—It has been proposed to condense flour by compression in suitable presses, for convenience in transport and superiority in preservation. A French chemist has already made experiments in this direction, and has reduced flour to twenty-five per cent. its ordinary volume, and improved its preservation.

**A New Use for Ozone.**—Ozone, when properly applied, is a most effective and convenient agent for restoring books or prints that have become brown by age, or been soiled with coloring matter, only a short time being required to render them perfectly white, as if just from the press, and this, says the *Paper Consumers' Circular*, without injuring in the least the blackness of the ink.

**How to Take Castor-Oil.**—The following will be found a pleasant way to take castor-oil: Put a teaspoonful of hot milk into a broad-necked vial which has been stood in hot water, then put in the quantity of castor-oil and another spoonful of hot milk; cork up the bottle, and shake it for two or three minutes, then turn it out into a hot cup or glass, and the patient will not know that there is any oil in the milk.

**Remedy for Mildew.**—At a recent meeting of the Academy of Sciences in San Francisco, Dr. Arthur W. Saxe, of Santa Clara, made, according to the *Prairie Farmer*, a statement of a series of experiments made by himself during the past few years, to the effect that a solution of copper, sprinkled over grape-vines just before the starting of the buds, is far better than sulphur to prevent mildew, being cheaper and more easily applied. He stated that during no season had he seen any sign of mildew when he used this solution, but that one year he neglected to apply it, and the result was that the vines were badly affected.

**The Coming Heat.**—At the vernal ingress this year the sun was very nearly conjoined with Saturn in the northern angle (the meridian under the earth). Hence the weather of the spring quarter has been cold and stormy, says Mr. A. J. Pearee, the English astronomer, vegetation has been backward, and farmers and gardeners have experienced great losses. On the 30th of June next there will happen a conjunction of Mars and Saturn in the sixteenth degree of the sign Aries. Ramesey, who wrote a treatise on foretelling weather, in 1665, says that such a conjunction happening in a fiery sign (Aries) shows that "the earth shall be barren through extremity of heat and drought."

**To Clean a Sponge.**—There is nothing more pleasant for washing the skin than a fresh, good sponge, or the reverse when not kept thoroughly clean. Without the greatest care, a sponge is apt to get slimy long before it is worn out. It may be made almost as good as—in fact often better than

—new, by the following process: Take about two or three ounces of carbonate of soda or of potash; dissolve in two pints and a half of water; soak the sponge in it for twenty-four hours, then wash and rinse it in pure water. Next put it for some hours in a mixture of one glass of muriatic acid to three pints of water: finally, rinse in cold water, and dry thoroughly. A sponge should always be dried, if possible, in the sun, every time it has been used.

**Damp Sheets.**—Among the dangers which beset the sojourners in strange places, is the really great and sometimes even deadly peril of sleeping in damp sheets. It is at all times, and under the most propitious circumstances, difficult to persuade servants at home that the "airing" of linen and clothes is not to be accomplished by simply hanging them on a clothes-horse near a fire. Unless each article is unfolded and its position changed until all the moisture has been driven out of it, the process of drying, says the *Lancet*, is not effected. Even if vapor rises from one part it is reabsorbed by another. As a matter of fact, heavy articles, such as sheets, are scarcely ever thoroughly dried; and when delicate persons, perhaps fatigued by a journey, seek rest in a bed made with them, they incur the greatest risk of rheumatism and congestion of the larger organs, which may end in mischief it is impossible to repair.

**Drainage.**—One observer states that every case of diphtheria treated during the year has occurred in houses or on premises with defective drainage. Nearly all cases of scarlet fever are found by another under similar conditions. In one family a young child was suddenly prostrated with this disease, and while on the eve of apparent recovery, fatal diphtheria supervened. In a day or two the mother and another child were severely infected, and had a hard fight for life. The cause was found in an open pipe connecting the sink with an unventilated cess-pool. In another family several children have been attacked with diphtheria repeatedly during the year. At the side of this house, connected with a sink-spout, is a foul-smelling cess-pool. In another family, for several months mild attacks of diphtheritic disease occasionally occurred, all of which disappeared on the proper adjustment of the drainage of the premises and house.

**Rubbish.**—Most of the substance we call the rubbish of our houses finds its way sooner or later into the ash-barrel, and thence into the ash-man's cart, which conveys it to the ash-contractor's yard; and there we are for the most part contented to lose sight of it. But no sooner does it reach its destination in the yard, than our rubbish becomes a valuable commodity. The largest cinders are bought by laundresses and brass-workers, the smaller by brick-makers. The broken crockery is matched and mended by the poor women who sort the heaps, that which is quite past repair being sold with the oyster-shells to make roads; and the very cats are skinned before their dead bodies are sent away with other animal and vegetable refuse, to be used as manure for fertilizing our fields. Nothing is useless or worthless in the contractor's eyes; for rubbish, like dirt, is simply "matter out of place."

**A French Gentleman** has recently started a manufactory for converting pine-needles into forest-wood, which, besides being efficacious in cases of rheumatism when applied in its woolly state, can also be curled, felted, or woven. Mixed with cotton it has even been used for blankets and wearing apparel. The ethereal oil evolved during the preparation of the wool is a useful medical agent, besides being serviceable as lamp-oil and also as a solvent of caoutchouc; and even the refuse left when the leaves have yielded up their oil and wool, is not looked upon as rubbish, but is com-

pressed into blocks and used for firewood; while the resinous matter it contains produces gas enough for the illumination of the factory.

**Amber.**—Amber used for ornaments, especially in the East, is but the fossil gum or resin of the *Pinites succinifer*, large forests of which seem to have existed in the north-east portion of what is now the bed of the Baltic. To the pine-tree this gum was certainly nothing but refuse, a something to be got rid of; but Nature, who rejects nothing however vile and contemptible, received it into her lumber-room, her universal storehouse, and after keeping it patiently much more than the traditional seven years, sends it out again transformed and yet the same, to adorn beauty, and to give employment to many hands. Bogwood, which, like jet, is used for bracelets, brooches, etc., is oak or other hard wood which has lain for years in peat-bogs or marshes, and has acquired its dark coloring from the action of oxidized metal upon the tannin it contained.



## New Years' Receptions.

(Large Spread.)

SANDWICHES.

(Chicken, Ham, and Tongue.)

BONED TURKEY.

PICKLED OYSTERS.

SARDINES.

CHICKEN SALAD.

LOBSTER SALAD.

FRUIT.

(Apples, Oranges, Grapes, Figs, Nectarines.)

ICE CREAM.

CHARLOTTE RUSSE.

CAKE.

(Assorted.)

MOTTOES.

CONFECTIONERY.

JELLIES.

NUTS AND RAISINS.

COFFEE AND CHOCOLATE.

LEMONADE.

## NEW YEAR'S RECEPTION.

SANDWICHES.

(Tongue or Ham.)

SLICED MEATS.

SARDINES.

CHICKEN SALAD.

PICKLED OYSTERS.

FRUIT.

(Apples, Oranges, and white Grapes.)

MOTTOES.

NUTS AND RAISINS.

CAKE.

CONFECTIONERY.

ASSORTED CAKES.

COFFEE AND LEMONADE.

Salads are garnished with egg-rings, olives, and celery hearts.

Sliced meats with parsley.

Sardines with parsley and sliced lemon.

## SMALL SUPPER (for party.)

SANDWICHES.  
 PICKLED OYSTERS. SARDINES.  
 CHICKEN SALAD.  
 HAM, TONGUE, AND CHICKEN SLICED, for side dishes.  
 ICE CREAM.  
 ASSORTED CAKE. MOTTOES.  
 NUTS AND RAISINS. CONFECTIONERY.  
 CHARLOTTE RUSSE.  
 FRUIT.  
 COFFEE. LEMONADE.

## SUPPER (for large party.)

OYSTERS.  
 (Raw, Pickled, Fried, and Stewed.)  
 CHICKEN SALAD. LOBSTER SALAD.  
 SANDWICHES.  
 (Chicken, Ham, and Tongue.)  
 SARDINES. CHICKEN CROQUETTES.  
 SLICED HAM, TONGUE, AND CHICKEN.  
 LOBSTER PATTIES. OYSTER PATTIES.  
 JELLY.  
 CHARLOTTE RUSSE. BLANC MANGE.  
 ICE CREAM.  
 COMPÔTES OF FRUIT. WATER ICES.  
 DISH OF FRUIT.  
 (Oranges and Grapes.)  
 NUTS AND CONFECTIONERY. COFFEE.  
 LEMONADE.

**Chicken Croquettes.**—Mince very fine some cold chicken, put it in a pan with a little stock, a table-spoonful of cream, a little salt and nutmeg, and the right thickness of flour. Let it boil well, then pour it in a deep dish, and put it aside to get cold. Divide it into parts, form them into small balls or cylinders; roll each in fine bread crumbs, then egg over with the yolk of egg beaten. Roll again in bread crumbs and fry not too brown. Serve ornamented with parsley.

**Lobster Patties.**—Line the patty pans with puff paste, and put into each a small piece of bread. Cover with paste, brush over with egg, and bake of a light color. Make as much minced lobster as is required, and add six drops of anchovy sauce, lemon juice, and cayenne to taste. Stir it over the fire for five minutes, remove the lids of the patty cases, take out the bread, fill with the mixture, and replace the covers.

**Oyster Patties.**—Scald two dozen oysters in their own liquor, beard them, and cut each one in three pieces. Put two ounces of butter in a stew pan, dredge in sufficient flour to dry it up. Add the strained oyster liquor with the other ingredients. Put in the oysters, and let them heat gradually but not boil. Make the patty cases as directed for lobster patties. Fill with the oyster mixture and replace the covers.

**Chicken Salad.**—Cut cold boiled chicken in bits about the size of a shelled almond. Have twice as much celery as chicken, clean it thoroughly and leave it in ice-water for an hour or more. On taking it out, wipe, and cut it about as thin as cucumbers are sliced. Mix it well with the chicken. Cover with mayonnaise and garnish with lettuce leaves, egg-rings, beet-stars and olives.

**Mayonnaise:** One table-spoonful of dry mustard, two even tea-spoons of salt, a small pinch of cayenne, half a gill of vinegar, half a pint of sweet oil, one raw egg. Mix the mustard, salt and pepper with one and a half tea-spoonful of vinegar in a large bowl, add the egg and beat well. Pour in the oil, in a continuous thread-like stream, keeping up a brisk beating. When well beaten and like a thick batter, add a gill of vinegar slowly.

**Lobster Salad.**—Pick the meat from the shell, cut into nice square pieces, cut up some lettuce and mix together. Make a dressing of four table-spoonfuls

of oil, two of vinegar, one of mustard, the yolks of two eggs, and cayenne and salt to taste. Rub smooth together, forming a creamy-looking sauce, and cover the lobster with it. Garnish with sliced cucumber pickle, egg-rings, parsley and cold beet cut in fancy shapes.

**Pickled Oysters.**—Place the oysters in a saucepan, let them simmer in their own liquor for about ten minutes very gently. Take them out one by one, place them in a jar, cover them, and when cold add a pickle made as follows:

Measure the oyster liquor. Add to it the same quantity of vinegar, one blade of pounded mace, one strip of lemon peel, and cloves, and boil five minutes. When cold pour over the oysters and tie them down very closely.

**Macaroons.**—The whites of three eggs beaten to a stiff froth, add half a pound of desiccated cocconut, half a pound of rolled and sifted crackers, and an even tea-spoonful of extract of bitter almond. Drop them upon a greased paper, in a dripping pan, and bake a light brown.

**Geneva Kisses.**—Beat the whites of four eggs until perfectly stiff, then stir in very gently nine ounces of granulated sugar. Have ready a board about an inch thick, and about the size of a dripping-pan, cover the top with paper; then, with a table-spoon, put on the board portions of the white of egg and sugar, the shape you desire; place them in a slightly heated oven, and when a light brown cover them with paper. They require to be in the oven an hour, or until quite hard to the touch. Take them off with a knife, putting them together in pairs. A little vanilla flavoring is an improvement.

**Walnut Wafers.**—Half a pint of brown sugar, half a pint of walnuts, taken from the shells, three even table-spoonfuls of flour, one third of a tea-spoon of salt, and two eggs. Beat the eggs, add the sugar, salt, and flour, then the walnuts. Drop the mixture on buttered paper, and bake till brown.

**New Year's Cake.**—Three and a quarter pounds of flour, one of butter, half a pound of sugar, one pint of milk, two tea-spoons of cream of tartar, one of soda and caraway seeds.

**Plum Cake.**—Take two cups of sugar, one of butter, one cup of milk, one tea-spoonful of saleratus, a tea-spoonful of essence of lemon, and sufficient flour to make a stiff batter. Beat this well together, add half a pound of chopped and stoned raisins, half a pound of currants, washed and dried by the fire, and one quarter of citron, and bake in a brisk oven.

**Hickory Nut Cake.**—One pound of flour, one pound of sugar, three quarters of a pound of butter, six eggs, two tea-spoonfuls of cream of tartar, one of soda, and half a cupful of sweet milk. Beat the cake thoroughly, and then stir in a small measure of hickory nut kernels, bake in a steady oven.

**White Cake.**—Four ounces of butter, three gills of milk, one and a half pints flour, one pint of sugar, one and half tea-spoonful of cream of tartar, three quarters of a tea-spoonful of soda, two eggs, the whites whisked to a stiff froth, bitter almonds to the taste. Beat the butter and sugar together, add the yolks and beat until very light, then stir in the milk, in which the soda is dissolved, the flour with which the cream of tartar is sifted and the whites of the eggs, alternately. Add the almonds and bake in paper-lined pans.

**Mountain Cake.**—Four ounces of butter, one gill of corn-starch, one gill of sweet milk, three gills of fine sugar, three gills of flour, one tea-spoonful of cream of tartar, sifted with the flour, half a tea-spoonful of soda dissolved in the milk, one tea-spoonful of vanilla, and the whites of five eggs.

Cream the butter, add the sugar, milk, and corn-starch, and the whites, beaten stiff, alterately with

the flour, lastly the vanilla. Use a thick custard between the cakes and a white or chocolate icing over the loaf.

**Jelly Cake.**—Make "Drop-Cake" as follows:—Take one pound of flour, lacking three even table-spoonfuls; one pound of sugar, quarter of a pound of butter, two gills of sweet milk, one and a half table-spoonfuls of baking powder, and five eggs.

Mix the baking powder and flour thoroughly together. Cream the butter, and add the sugar with enough of the milk to make them mix easily. Add the yolks of the eggs, and beat well, then add, alternately, the milk, the beaten whites of the eggs and the flour. Butter the jelly-cake pan, drop the batter in one-fourth of an inch thick. Put them in the oven and watch closely. They should bake in a very few minutes. Put jelly between the cakes, and cover the top with plain icing.

**Compote of Oranges.**—Peel six oranges, remove as much of the white pith as possible, and divide them into small pieces, without breaking the thin skin with which they are surrounded. Make a syrup as follows: to every pound of sugar allow a pint and a half of water. Boil the sugar and water together with the rind of an orange cut into thin strips. Carefully remove the scum as it rises. When the syrup has been well skimmed, and is quite clear, put in the pieces of orange, and simmer them for five minutes. Take them out carefully with a spoon, without breaking them, and arrange them on a glass dish. Reduce the syrup by boiling it quickly until thick. Let it cool a little, pour it over the oranges and when cold it will be ready for table.

**Charlotte Russe.**—Cover an ounce of isinglass with cold water, place a weight upon it to prevent its floating, and soak two hours. Line molds with thin strips of sponge cake, sticking the edges together with white of egg. Scald one pint of milk over boiling water, beat the yolks of four eggs, and add six ounces of sugar, pour the hot milk on them; take the isinglass from the water, lay it in the hot custard, then stir the whole over the boiling water until a little thickened, and put aside to cool. Whip one quart of cream in a deep bowl and lay the froth on the shallow side of the sieve. Return to the bowl the cream that has drained through the sieve and whip as much of it as possible. What cannot be whipped may be added to the custard.

When the custard is cool and quite thick, beat it very thoroughly with the whipped cream, then pour it in molds and place on the ice.

**Boned Turkey.**—After the turkey has been drawn and singed, wipe it inside and out with a clean cloth, but do not wash it. Take off the head, cut through the skin all around the first joint of the legs and pull them from the fowl to draw out the large tendons. Raise the flesh first from the lower part of the backbone, and a little also from the end of the breast bone, if necessary. Work the knife gradually into the socket of the thigh. With the point of the knife detach the joint from it, take the end of the bone firmly in the fingers and cut the flesh clean from it down to the next joint, round which pass the point of the knife carefully, and when the skin is loosened from it in every part cut round the next bone, keeping the edge of the knife close to it, until the whole of the leg is done. Remove the bones of the other leg in the same manner. Then detach the flesh from the back and breast bone sufficiently to enable you to reach the upper joints of the wings. Proceed with these as with the legs, but be careful not to pierce the skin of the second joint. The merry thought and neck bones may now be cut away, the back and side bones taken out without being divided, and the breast bone carefully separated from the flesh. After the one remaining bone is removed turn the fowl right side outwards and fill with forcemeat.