

TO MAKE ALMOND ICING FOR A BRIDE CAKE.—Beat the whites of three eggs to a strong froth, beat a pound of almonds very fine with rose-water, mix them, with the eggs, lightly together; put in by degrees a pound of common loaf-sugar in powder. When the cake is baked enough, take it out, and lay on the icing, then put it in to brown.

ROLY-POLY PUDDING.—Make a rich pudding-paste with flour and butter, without suet, but as light as possible. Roll it out thin, and cut it to the breadth of eight or ten inches, making it at the same time as long as you please; but half a pound of flour and five ounces of butter, wetted with water, will probably be sufficient when rolled out quite smooth; then spread upon it a thick layer of raspberry, currant, or any other sort of jam, but leave about an inch of all the edges bare. That done, roll it round; the roll of paste will secure the fruit, and the ends must be twisted together for the same purpose. Wrap it in a nicely floured cloth, and boil it for two to three hours, according to size.

Take it up quite hot, and when served, cut it crosswise. It may appear homely, but it is an excellent and much-admired pudding.

SCORES, A PLAIN SORT OF BISCUIT.—Two ounces of butter to three quarters of a pound of fine flour, mixed into a paste with skimmed milk. Roll as *thin* as possible. Cut them about the size of a small plate, prick, and bake them.

BILLS OF FARE.

The following bills of fare are introduced as a guide to housekeepers in selecting dishes for the table. They can be varied to suit themselves.

JULY.

	Boiled lamb.	
Young potatoes.		Peas.
	Roast ducks.	
	Ground-rice pudding.	
	Red-currant tart.	
	Hashed duck.	
Young potatoes.		Stewed beans.
	Flounders.	
	Cabinet pudding.	
	Jelly.	
	Open tart.	

MISCELLANEOUS.

TO CLEAN SPONGES.—When sponges get greasy and dirty, put them into a jar, and cover them with milk. Let them stand for twelve hours, and then wash well in cold water.

TO CLEAN TIN, BRASS, AND BRITANNIA METAL.—Take of powdered rottenstone and soft soap each half a pound, four drops of oil of vitriol (sulphuric acid), a teaspoonful of sweet oil, and a tablespoonful of turpentine; mix in a basin until quite smooth—use a wooden spoon or a stick to mix it—and keep it in a jar. Put this on the things with a piece of flannel, and, while damp, rub it off with a piece of soft linen; then polish with a leather dipped in fine dry whiting.

CHOICE AND MANAGEMENT OF TOOTH-BRUSHES.—After the general care required by the teeth themselves, there

is no article of personal comfort and cleanliness demanding greater nicety of choice and management than the tooth-brush employed in our daily toilet. In the choice, that brush should be selected which is the finest and softest, and has the bristles the most evenly and closely set; and in the management, all that will be required to preserve it in an admirable condition for the gums and teeth will be, after using, to immerse it in a tumbler of clear water twice, pressing the bristles against the side of the glass to wash out the powder, and then gently rubbing quite dry over a cloth stretched tightly over the forefinger. This manipulation requires a moment or two in the execution, and, if once adopted, will not fail to be constantly employed.

THE CARE OF CARPETS.—When carpets are taken up, be careful in removing the tin-tacks, so that the edges of the carpet are not torn, then roll up the carpets with the upper part inside, and carry them away to be beaten. As soon as the carpets are removed, throw a few old tea-leaves, *not too wet*, over the floor, sweep the room out, and afterwards wash the boards with a wet flannel, but be careful not to throw too much water about, as it is liable to injure the ceilings of the rooms below. While the floor is drying, beat the carpets, by hanging them over a stout line and beating them, first on one side and then on the other, with a long, smooth stick. After the carpet is beaten, it may be dragged over a lawn or else brushed on both sides with a carpet-broom. If faded or greasy in many parts, an ox-gall mixed with a pailful of cold water, or a little grated raw potato and cold water, mixed together and sponged over the places, and then wiped dry with soft cloths, will make them look clean and bright.

WALNUT CATSUP.—To half a sieve of walnut-shells put two quarts of water, with some salt; let it stand in a pan for ten days, then break the shell up in the water, and let it drain through a sieve—put a heavy weight on to express the juice; then put it on the fire, and skim off all scum that may arise; now boil the liquor with half a pound of shallots, one ounce of cloves, one of mace, one of pepper whole, and one of garlic; let all simmer till the shallots sink, then put the liquor into a pan till cold; bottle and cork closely, and tie a bladder over. It should stand six months before using; should it ferment during that time, it must be again boiled and skimmed.

A HINT TO HOUSEMAIDS.—Previous to sweeping a bedroom, mop it well over with a dry thrum mop. By this means all the light dust will be collected, and nothing but the heavy particles remain, and the furniture, beds, etc. escape much dust.

TO PREVENT MILK FROM TURNING SOUR.—To each quart of milk, add fifteen grains of bicarbonate of soda. This addition will not affect the taste of the milk, and it promotes digestion.

TO CLEAN PAINT THAT IS NOT VARNISHED.—Put upon a plate some of the best whiting; have ready some clean warm water, and a piece of flannel, which dip into the water and squeeze nearly dry; then take as much whiting as will adhere to it, apply it to the paint, when a little rubbing will instantly remove any dirt or grease; wash well off with water, and rub dry with a soft cloth. Paint thus cleaned looks equal to new, and, without doing the least injury to the most delicate color, it will preserve the paint much longer than if cleaned with soap; and it does not require more than half the time usually occupied in cleaning.

mace, cloves, and black peppercorns bruised, also cochineal bruised fine. Boil up together, let it stand till cold, and then put over the cabbage, and tie the jars down with leather or skin.

SUMMER SALADS.—Put into a dish the well blanched leaves of lettuce, which should be freed from water. Mix a little salt and pepper with a few drops of tarragon vinegar; put this over the lettuce, and add vinegar and oil in the proportion of rather more than two spoonfuls of vinegar to one of oil. The same mixture will be suitable for mustard and cress with spring radishes, or for sliced cucumber, with or without onion. Salads are better when prepared just before using; or they should be kept in a very cool place.

PICKLED MUSHROOMS.—First pick one quart of small button mushrooms; cut off the stalks and wash them well; then strain them through a sieve. Secondly, have ready a basin with a few spoonfuls of vinegar and water; take a small piece of flannel, damp it, and sprinkle a little fine loaf-sugar or salt, rub a few of the mushrooms in the flannel separately and lightly until well cleansed; when they are done, drain them. Thirdly, take one gill of white vinegar in a stewpan, with six blades of mace; when it boils, throw in the mushrooms, and cover them close, shake them occasionally from six to ten minutes, then put them on a dish till cold, pack them close in bottles, and fill up with French white vinegar (previously boiled and cold); add a spoonful of fine oil, and cork them. Previous to using for sauce, wash them well in lukewarm water.

TO MAKE A SUPERIOR PEAS PUDDING.—Take about three-quarters of a pint of split peas, and put them into a pint basin; tie a cloth loosely over them (to give room to swell); put them into *boiling water*, and let them boil two hours; then take them up, untie them, and add an egg beaten up, a little butter, with salt and pepper; then beat up; tie up again, and place them in the water to boil for about twenty minutes more; you will then have a well flavored and a nice shaped pudding.

For Soup.—Let the peas be placed in a cloth, and put into boiling water, as above; when boiled for one hour, let them be untied, and turned into the liquor intended for soup.

If the above methods be adopted they will repay the extra trouble taken.

Peas should not at any time be soaked or put into cold water; it not only hardens them, but takes away their flavor also, unless the water in which they are soaked be used to make the soup with.

In like manner, if rice be put into boiling water, it will boil in twenty minutes or half an hour.

MISCELLANEOUS.

RECIPE FOR INDELIBLE MARKING INK.—One drachm and a half of nitrate of silver, one ounce of distilled water, half an ounce of strong mucilage of gum-Arabic, three-quarters of a drachm of liquid ammonia; mix the above in a clean glass bottle, cork tightly, and keep in a dark place till dissolved, and ever afterwards. *Directions for use.*—Shake the bottle, then dip a clean quill pen in the ink, and write or draw what you require on the article; immediately hold it close to the fire (without scorching), or pass a hot iron over it, and it will become a deep and indelible black, indestructible by either time or acids of any description.

TO MAKE LIGHT MATERIALS FIREPROOF.—Cotton and linen fabrics prepared with a solution of borax, phos-

phate of soda, or sal-ammoniac, may be placed in contact with ignited bodies without their suffering active combustion or bursting into a flame. These substances act by forming a species of glaze on the surface of the fibres, which excludes them from the air. The addition of about an ounce of alum or sal-ammoniac to the last water used to rinse a lady's dress or a set of bed-furniture, or a less quantity added to the starch used to stiffen them, renders them unflammable, or at least so little combustible that they will not readily take fire. Chloride of zinc is, however, the most active incombustible agent in such cases, and will render a lady's dress quite secure from the ravages of fire. Paper, wood, and other materials may be rendered incombustible by soaking them in any of the above solutions.

HOW TO MAKE YEAST.—Boil one pound of good flour, quarter of a pound of brown sugar, and a little salt in two gallons of water, for one hour. When milk-warm, bottle it and cork it close. It will be ready for use in twenty-four hours. One pint of this yeast will make eighteen pounds of bread.

TO REMOVE GREASE FROM BOARDS, AND TO WHITEN THEM.—Boards may be made free from grease in the following manner: Dissolve a small quantity of fuller's earth in hot water (as much as will bring it into the consistency of a thick paste); when cold, thickly cover the greased part or parts with it, and let it remain so for a few hours, then scour it well with cold water. This operation has sometimes to be repeated. To whiten boards, you must scour them well with a mixture of sand, lime, and soft soap, and afterwards dry them with a clean cloth.

ARTIFICIAL CORAL.—This may be employed for forming grottos and for similar ornamentation. To two drachms of vermilion add one ounce of resin, and melt them together. Have ready the branches or twigs peeled and dried, and paint them over with this mixture while hot. The twigs being covered, hold them over a gentle fire, turning them round till they are perfectly covered and smooth. White coral may also be made with white lead, and black with lampblack, mixed with resin. When irregular branches are required, the sprays of an old black thorn are best adapted for the purpose; and for regular branches the young shoots of the elm are most suitable. Cinders, stones, or any other materials may be dipped into the mixture, and made to assume the appearance of coral.

FOR WASHING MUSLIN OR PRINTED DRESSES.—Boil soap and make starch according to your number of dresses. With *soft cold* water make up a lather in two tubs. Wash *one* dress first in one, then in the other, and put into a tub of clean *hard* water, where it may be till your other dresses are washed. When well rinsed, put a good handful of *salt* with the starch in the last water, and hang to dry in the shade.

TO PREVENT CHILDREN'S CLOTHES TAKING FIRE.—So many lamentable accidents, with loss of life, occurring from fire, we remind our readers that, for the preservation of children from that calamity, their clothes, after washing, should be rinsed in water in which a small quantity of saltpetre (nitre) has been dissolved. This improves the appearance, and renders linen and cotton garments proof against blaze. The same plan should be adopted with window and bed-curtains.

HORSERADISH SAUCE.—Grate or scrape finely a stick of horseradish; mix with it as much vinegar as will cover it, and add a teaspoonful of sugar and a little salt.

is obvious—the heat and subsequent agitation would cause unnecessary loss by evaporation. Cold cream made in this way sets quite firmly in the jars into which it is poured, and retains “a face” resembling pure wax, although one-half is water retained in the interstices of the cream. When the pots are well glazed, it will keep good for one or two years.

Cold Cream of Almonds is prepared precisely as the above; but, in place of otto of roses, otto of almonds is used.

Violet Cold Cream.—Huile violette, one pound; rose-water, one pound; wax and spermaceti, each one ounce; otto of almonds, five drops.

Violet Cold Cream, Imitation.—Almond oil, three-quarters of a pound; huile cassie, one-quarter pound; rose-water, one pound; sperm and wax, one ounce; otto of almonds, one-quarter drachm. This is an elegant and economical preparation, generally admired

Tubereuse, Jasmine, and Fleur d'Orange Cold Creams are prepared in a similar manner to violet (first form); they are all very exquisite preparations, but as they cost more than rose cold cream, perfumers are not much inclined to introduce them in lieu of the latter.

Camphor Cold Cream (otherwise Camphor Ice).—Almond oil, one pound; rose-water, one pound; wax and spermaceti, one ounce; camphor, two ounces; otto of rosemary, one drachm. Melt the camphor, wax, and sperm in the oil, then manipulate as for cold cream of roses.

Cucumber Cold Cream.—Almond oil, one pound; green oil, one ounce; juice of cucumbers, one pound; wax and sperm, each one ounce; otto of neroly, one-quarter drachm.

The cucumber juice is readily obtained by subjecting the fruit to pressure in the ordinary tincture press. It must be raised to a temperature high enough to coagulate the small portion of albumen which it contains, and then strained through fine linen, as the heat is detrimental to the odor on account of the great volatility of the otto of cucumber. The following method may be adopted with advantage: Slice the fruit very fine with a cucumber-cutter, and place them in the oil; after remaining together for twenty-four hours, repeat the operation, using fresh fruit in the strained oil; no warmth is necessary, or, at most, not more than a summer heat; then proceed to make the cold cream in the usual manner, using the almond oil thus odorized, the rose-water and other ingredients in the regular way, perfuming, if necessary, with a little neroly.

Another and commoner preparation of cucumber is found among the Parisians, which is lard simply scented with the juice of the fruit thus: The lard is liquefied by heat in a vessel subject to a water bath; the cucumber juice is then stirred well into it; the vessel containing the ingredients is now placed in a quiet situation to cool. The lard will rise to the surface, and when cold must be removed from the fluid juice; the same manipulation being repeated as often as required, according to the strength of odor of the fruit desired in the grease.

Pomade of Cucumber.—Benzoinated lard, six pounds; spermaceti, two pounds; essence of cucumbers, one pound. Melt the stearine with the lard, then keep it constantly in motion while it cools, now beat the grease in a mortar, gradually adding the essence of cucumbers; continue to beat the whole until the spirit is evaporated, and the pomade is beautifully white.

MISCELLANEOUS.

TO MAKE LIGHT MATERIALS FIREPROOF.—Fabrics are rendered non-inflammable by being placed in a weak solution of alum. This materially reduces the usual rapidity of combustion in light apparel, and is invariably resorted to by actresses, thus obviating the great danger of ignition by contact with the foot-lights of the stage.

MODE OF EMPLOYING SODA IN WASHING.—Into a gallon of water put a handful of soda and three-quarters of a pound of soap; boil them together until the soap is dissolved, and then pour out the liquor for use. This mode of preparing this detergent for washing will be found far preferable to the usual mode of putting the soda into the water, or of adding, as is usual, a lump to the water in the boiler, in consequence of which so many iron-moulds are produced in many kinds of clothes. In the washing of blankets, this mode of proceeding will be found admirable, and render them beautifully white.

HOW THEY MAKE COFFEE IN FRANCE.—In the first place, it is scorched in a hollow cylinder, which is kept constantly revolving over a slow fire, and not a grain of it allowed to burn; secondly, it is ground very fine; and thirdly, when it is to be used, a portion of this is placed in a finely perforated pan or cup, which exactly fits into the top of the boiler, coffee-pot, or any vessel you wish to use. Boiling hot water is then poured on, and it percolates gradually through, carrying with it all the essential principles of the coffee. As soon as percolation is completed, the pan is removed containing all the grounds, and then boiling hot milk is added to the infusion, and your coffee is made. It is brought on the table in bowls, with a knife and spoon, and a little willow basket of bread. The servant then places by your plate a tea dish, on which are two or three lumps of white sugar, always of a certain size, and you sweeten to your liking. In no instance is your coffee boiled, and this is one reason the *café au lait* and *café noir* are so much admired by all who take them.

GAME PUDDINGS.—Game of any description can be made into puddings, and when partly boned, well spiced with minced truffe or mushroom, mace, and a clove of garlic, and boiled within a light paste, they are very rich, and the paste particularly fine, as it absorbs so much of the gravy; but the boiling deprives the game of much of its high flavor, and a woodcock or a snipe should never be so dressed, as they lose all the savor of the trail.

Or: Make a batter with flour, milk, eggs, pepper, and salt; pour a little into the bottom of a pudding-dish; then put seasoned poultry or game of any kind into it, and a little shred onion; pour the remainder of the batter over, and bake in a slow oven.

A single chicken, partridge, or pigeon may be thus made into a dumpling; Stuff it with chopped oysters, lay it on its back in the paste, and put a bit of butter rolled in flour on the breast; close the patch in the form of a dumpling, put it into hot water, and let it boil for two hours.

TO POLISH PLATE.—

FOR polishing plate 'tis essential to get
Some *whitening*, and water to make it quite wet;
Place this on the metal, and when it is dry,
To dislodge the said powder, the hard brush apply.
After this, take a leather—one perfectly clean—
And rub till there is not a spot to be seen.
Having tried many methods, I firmly maintain,
The above is the best of the whole—being plain.

BARLEY WATER.—One ounce of pearl barley, half an ounce of white sugar, and the rind of a lemon; put it into a jug. Pour upon it one quart of boiling water, and let it stand for eight or ten hours; then strain off the liquor, adding a slice of lemon, if desirable. This infusion makes a most delicious and nutritious beverage, and will be grateful to persons who cannot drink the horrid decoction usually given. It is an admirable basis for lemonade, negus, or weak punch, a glass of rum being the proportion for a quart.

TOAST AND WATER.—The universal adoption of this beverage at our dinner-tables, or as a grateful diluent for the invalid, renders the preparation of this simple but delicate infusion an object of interest to a considerable number of our readers; and we have therefore taken pains to ascertain the simplest but most effectual method of preparing it. The mode we now communicate will produce without the chance of failure, if the directions are strictly followed, a fresh, sparkling liquor, cool and grateful to the taste, of a bright brown color, and of an almost fragrant empyreumatic flavor. Take a small, solid, square piece of bread, and place it on a toasting-fork at about half a yard distant from the fire; let it remain *two hours* at least, and as much longer as convenient, and when it has assumed a light brown color, plunge it while hot into a jug of clear *cold* water. Cover it over, and let it remain till wanted for use. The longer the bread is allowed to toast, the brighter and browner the color it becomes; and the longer the maceration of the toast in the water goes on, the better, to a certain extent, and within certain limits, the result will prove.

HOW TO EAT AN EGG.—There is an old saying, taken from the Italian, "Teach your grandmother to suck eggs." This appears an unnecessary piece of information, as people do not suck eggs as they do oranges; but as we believe there are few who know how to eat one properly, we shall give the secret. By the usual mode of introducing the salt it will not mix or incorporate with the egg; the result is, you either get a quantity of salt without egg, or egg without salt. Put in a drop or two of water, tea, coffee, or other liquid you may have on the table at the time, then add the salt, and stir. The result is far more agreeable; the drop of liquid is not tasted.

TO COOK A BEEFSTEAK.—Cut off the fat, and place it upon the gridiron first, and when warmed, set on the lean, which is to be removed before the fat. This makes the fat like marrow. Serve as usual.

TO PRESERVE APPLES IN QUARTERS, IN IMITATION OF GINGER.—The proportions are three pounds of apples to two of pounded loaf-sugar. Peel, core, and quarter the apples. Put a layer of sugar and fruit alternately with a quarter of a pound of best white ginger into a wide-mouthed jar. Next day, infuse an ounce of bruised ginger in half a pint of boiling water. Cover it close; and on the day following put the apples (which have now been two days in the sugar) into a preserving-jar, with the water strained from the ginger. Boil till the apples look clear and the syrup rich. An hour is about the time. Throw in the peel of a lemon before it has quite finished boiling. Care must be taken not to break the apples put in the jars, etc.

POTATO SOUP.—Have ready two quarts of boiling water. Cut up three or four potatoes, well pared, a thick slice or two of bread, six or eight leeks, well peeled and cut, as far as the white extends, into thin slices. Turn the whole into the water, which *must* be

boiling at the time, cover, and let it come to a brisk boil after the ingredients are added, then throw in a teacupful (not a *breakfast-cup*) of rice, a spoonful of salt, and half that of pepper. Boil slowly for an hour, or till all the ingredients amalgamate. Serve. This is a savory and cheap soup, very common in France and Germany. Cabbage soup is made in the same way, omitting the rice. Onion soup the same, omitting the potatoes, and substituting bread.

TOMATO SOUP.—Put in five quarts of water a chicken or a piece of any fresh meat, and six thin slices of bacon; let them boil for some time, skimming carefully, then throw in five or six dozen tomatoes peeled, and let the water boil away to about one quart, take out the tomatoes, mash and strain them through a sieve; mix a piece of butter, as large as a hen's egg, with a tablespoonful of flour, and add it to the tomatoes; season with salt and pepper; an onion or two is an improvement. Take the meat from the kettle when done, and put back the tomatoes. Let them boil half an hour. Lay slices of toasted bread in the tureen, and pour on the soup.

CONTRIBUTED RECEIPTS.

A PUDDING WITHOUT MILK.—To eight soda biscuit, pounded up fine, add eight well-beaten eggs and four teacups of water; sweeten to your taste; flavor with orange-peel, and bake as milk custard.

DISINFECTING OR CHLORINE GAS.—This is the most powerful and efficacious disinfectant known; was used in cholera in Great Britain and Scotland.

One part black oxide of manganese, three parts common salt. Pour over a little common vitriol. This makes the gas—a light colored smoke. Do not inhale it, but place it on a table in the hall of the house; the fumes will get up stairs and purify the whole building. A pound will purify the house for a month. It is a good preventive of typhus fevers, even in the worst localities. It is said cholera *never* came where this was used.

GROUND RICE PUDDING.—Take a tablespoonful of ground rice and a little suet chopped fine, and add half a pint of milk, sweeten to taste, and, having poured it into a saucepan, let it remain over a clear fire until thickened. Beat up an egg, with four drops of essence of lemon, and two tablespoonfuls of white wine; add this mixture to the ingredients in the saucepan, give it a shake or two from right to left, then pour it into a greased dish, and bake in a moderately heated oven.

RECIPE FOR MENDING GLASS OR CHINA.—Mix the white of an egg with flour, to form a thin paste; put it on the edges of the pieces, then join them, and leave till dry.

DROP SPONGE BISCUITS.—Half a pound of flour, six ounces of loaf sugar, three eggs, leaving out one white. Beat sugar and eggs together twenty minutes, then add the flour.

GINGER BISCUITS.—Eight ounces of flour, four ounces of butter, four ounces of sifted sugar, half an ounce of ginger, finely powdered. Mix the whole with one egg, and roll them out quite thin, and cut them with a wine-glass. Bake them in a moderate oven.

In answer to a request for a receipt for making Chow-Chow, a subscriber kindly sends us the following:—

Four pounds of cabbage cut fine, four pounds of brown sugar, one pound of white mustard seed, some horseradish grated fine, green peppers cut up, a small piece of alum, and a good deal of salt. Cover with vinegar.

Rose Lip Salve.—Almond oil, one-half pound; spermaceti and wax, each two ounces; alkanet root, two ounces; otto of roses, one-quarter ounce. Place the wax, sperm, and oil on to the alkanet root in a vessel heated by steam or water bath; after the materials are melted, they must digest on the alkanet, to extract its color, for at least four or five hours; finally, strain through fine muslin, then add the perfume just before it cools.

White Lip Salve.—Almond oil, one-quarter pound; wax and spermaceti, each one ounce; otto of almonds, one-half drachm; otto of geranium, one-quarter drachm.

After lip salve is poured into the pots and got cold, a red-hot iron must be held over them for a minute or so, in order that the heat radiated from the irons may melt the surface of the salve and give it an even face.

Common Lip Salve is made simply of equal parts of lard and suet, colored with alkanet root, and perfumed with an ounce of bergamot to every pound of salve.

A FRAGRANT BREATH.—There are various ways of scenting the breath; the simplest is by chewing orris root or any other fragrant substance, Tooth-powders, lozenges, and tincture dentifrices, however, are preferable in many respects, as they can be easily used, and yet leave the mouth free for "chatting." The following is a good domestic receipt for a highly scented tincture to perfume the breath: Take either white wine, such as sherry, or any alcoholic spirit, a quarter of a pint; broken cloves and grated nutmeg, of each one drachm (one-eighth of an ounce); cinnamon, a quarter of an ounce; caraway seeds, bruised, a quarter of an ounce. Place all these dry substances into the wine, or spirit, in a half-pint bottle, and let them stand together for several days, agitating them every night and morning to accelerate tincturation, for at least a week. Then strain off the tincture through linen to get it bright. Then add about ten drops of otto lavender, and, if you can afford it, five to ten drops of otto of rose also. Although the receipt is complete without it, yet this latter substance greatly improves the formula. A few drops of this tincture put on to a lump of sugar, and masticated, will scent the breath. It may also be used with advantage on the tooth-brush, in lieu of tooth-powder, or, mixed with water, it can be used as a gargle. Either way will secure "a breath of flowers."

MISCELLANEOUS.

RED ANTS.—To get rid of these pests, wash your shelves clean, and while damp rub fine salt on them quite thickly; let it remain on for a time, and they will entirely disappear.

TO SAVE THE LADIES FROM BURNING UP.—By adding to the starch used in preparing their dresses, a table-spoonful of common alum in a powdered state; the alum makes the dress far stiffer, and prevents it bursting into flame when placed in contact with any burning substance.

UTILITY OF GAS TAR.—A discovery, which is likely to be of great advantage to agriculture, has recently been reported to a French agricultural society. A gardener, whose frames and hot-house required painting, decided on making them black, as likely to attract the heat better, and from a principle of economy he made use of gas tar instead of black paint. The work was performed during the winter, and on the approach of spring the gardener was surprised to find that all the spiders and insects, which usually infested his hot-house had disappeared, and also that a vine, which, for two years preceding had

so fallen off that he had intended to replace it by another, had acquired fresh force and vigor, and gave every sign of producing a large crop of grapes. He afterwards used the same substance to the posts and trellis-works, which supported the trees in the open air, and met with the same result, all the caterpillars and other insects completely disappearing. It is said that similar experiments have been made in some of the vineyards of the Gironde with similar results.

PARCHMENT GLUE.—Take half a pound of clean parchment cuttings, and boil it in three quarts of soft water till reduced to one pint. Then strain it from the dregs, and boil it again, till of the consistence of strong glue.

COVERING FOR CORKS.—The odor of a cologne bottle, or of any other scented liquid, may be prevented from escaping by keeping the cork and the neck of the bottle covered with a finger-end or thumb of an old kid glove, cut off, for the purpose, at a suitable length and breadth, and stretched or drawn down closely and tightly. This is more convenient than the usual kid-leather covers, that must be untied and tied again whenever the bottles are opened.

FINE YELLOW COLORING FOR WALLS.—Procure from a paint-shop one pound of chrome yellow, and three pounds of whiting. Mix and grind them thoroughly together; and then add a quart of boiling water, and stir it well in. Next boil a quarter of a pound of glue in a quart of water, and when completely dissolved, add it immediately to the mixture and stir the whole very hard. Thin it with more water till you get it of the desired consistence. It will be a beautiful yellow, approaching to lemon color.

TO GET A BROKEN CORK OUT OF A BOTTLE.—If in drawing a cork it breaks, and the lower part falls down into the liquid, tie a long loop in a bit of twine, or small cord, and put it in; holding the bottle so as to bring the piece of cork near to the lower part of the neck. Catch it in the loop, so as to hold it stationary. You can then easily extract it with a cork-screw.

POWDER FOR CLEANING GOLD LACE.—Of burnt roche-alum, powdered as fine as possible, take two ounces and a half. Mix, thoroughly, with it, half an ounce of finely-powdered chalk. Take a small, clean, dry brush; dip it into the mixture, and rub it carefully, on gold lace, or gold embroidery, that has become tarnished. Finish with a clean piece of new canton flannel. Keep a box or bottle of this mixture, that it may be ready to use on occasion. It is equally good for silver lace, and for jewelry.

TO KEEP BRITANNIA-METAL BRIGHT.—Dip a clean wool-len cloth into the best and cleanest lamp oil, and rub it, hard, all over the outside of your Britannia-ware. Then wash it well in strong soapsuds, and afterwards polish with finely-powdered whiting and a buckskin. The inside of Britannia vessels should be washed with warm water, in which a little pearlash has been dissolved. They should then be set, open, to dry in the sun and air. If not kept very nice, this metal will communicate a disagreeable taste. There is so much copper in its composition, that tea-pots or coffee-pots of china, or white-ware, are far preferable to Britannia metal.

TO CURE BEEF RED, LIKE HAM.—Two ounces of salpêtre, one ounce of bay-salt, one ounce of sal prunella, a few grains of cochineal, a quarter of a pound of coarse sugar, and plenty of coarse salt. Rub and turn it every day for a month. To be cooked in dripping, with a paste over it.

batter will stick. Fry them in nearly sufficient fat to cover them; when brown on the under side, turn them; cook them about twenty minutes; when done, split and butter them.

DOUGH NUTS.—Take a pound of flour, one-quarter pound of butter, three-quarters pound of brown sugar, one nutmeg grated, and a teaspoonful of ground cinnamon; mix these well together; then add a tablespoonful of bakers' yeast, and as much warm milk, with a bit of carbonate of potash about the size of a pea dissolved in it, as will make the whole into a smooth dough; knead it for a few minutes, cover it and set it in a warm place to rise, until it is light; then roll it out to one-quarter inch thickness, and cut it into small squares or diamonds, ready for cooking. Have ready a small iron kettle; put into it one pound of lard, and set it over a gentle fire. When it is boiling hot (*exactness* is required here) put the dough nuts in quickly, but one at a time; if the fat be of the right heat, the dough nuts will, in about ten minutes, be of a delicate brown outside, and nicely cooked inside. Keep the kettle in motion all the time the cakes are in, that they may boil evenly. When they are of a fine color, take them out with a skimmer, and lay them to drain on a sieve, turned upside down. If the fat be not hot enough, the cakes will absorb it, and be unpleasant to eat; if too hot, they will be dark brown outside before the inside is cooked.

BILLS OF FARE.

The following bills of fare are introduced as a guide to housekeepers in selecting dishes for the table. They can be varied to suit themselves.

NOVEMBER.

Rabbit curry.

Potatoes.

Artichokes.

Roast sparerib of pork.

Baked hasty-pudding.

Maccaroni and cheese.

Minceed mutton.

Pens-pudding.

Potatoes.

Boiled pork.

Lemon suet pudding.

Potato fritters.

HINTS TO ECONOMISTS.

If you have a strip of land, do not throw away soap-suds. Both ashes and soap-suds are good manure for bushes and young plants.

Cream of tartar, rubbed upon soiled white kid gloves, cleanses them very much.

Woollen clothes should be washed in very hot suds, and not rinsed. Lukewarm water shrinks them.

Do not let coffee and tea stand in tin.

Scald your wooden ware often, and keep your tin ware dry.

Preserve the backs of old letters to write upon. If you have children who are learning to write, buy coarse white paper by the quantity, and keep it locked up, ready to be made into writing books. It does not cost half so much as it does to buy them at the stationers.

See that nothing is thrown away which might have served to nourish your own family, or a poorer one.

As far as it is possible, have bits of bread eaten up before they become hard; spread those that are not eaten, and let them dry, to be pounded for puddings, or soaked for brewis.

Brewis is made of crusts and dry pieces of bread, soaked a good while in hot milk, mashed up and eaten with salt. Above all, do not let crusts accumulate in such quantities that they cannot be used. With proper care, there is no need of losing a particle of bread.

Attend to all the mending in the house once a week, if possible. Never put out sewing. If it be not possible to do it in your own family, hire some one into the house, and work with them.

A warming-pan full of coals, or a shovel of coals, held over varnished furniture, will take out white spots.

Care should be taken not to hold the coals near enough to scorch; and the place should be rubbed with flannel while warm.

Sal volatile or hartshorn will restore colors taken out by acid. It may be dropped upon any garment without doing harm.

New iron should be very gradually heated at first. After it has become inured to the heat, it is not so likely to crack.

Clean a brass kettle, before using it for cooking, with salt and vinegar.

The oftener carpets are shaken, the longer they wear; the dirt that collects under them grinds out the threads.

Linen rags should be carefully saved, for they are extremely useful in sickness. If they have become dirty and worn by cleaning silver, etc., wash them and scrape them into lint.

MISCELLANEOUS.

CURE FOR IN-GROWING NAILS.—It is stated that cauterization by hot tallow is an immediate cure for in-growing nails. Put a small piece of tallow in a spoon, and heat it over a lamp until it becomes very hot, and drop two or three drops between nail and granulations. The effect is almost magical. Pain and tenderness are at once relieved, and in a few days the granulations all go, leaving the diseased parts dry, and destitute of all feeling, and the edge of the nail exposed, so as to admit of being pared away without any inconvenience. The operation causes little if any pain, if the tallow is properly heated.

In the *Indian Lancet* is a communication from Dr. Donaldson, recommending the web of the common spider as an unfailing remedy for certain fevers. It is stated to be invaluable at times when quinine and other antiperiodics fail in effect or quantity, not only from its efficacy, but because it can be obtained anywhere without trouble and without price. This remedy, it was observed, was used a century back by the poor in the fens of Lincolnshire, and by Sir James M'Gregor in the West Indies. The doctor now uses cobweb pills in all his worst cases, and is stated to have said that he has never, since he tried them, lost a patient from fever.

TO TAKE STAINS OUT OF SILVER.—Steep the silver in soap lyes for the space of four hours; then cover it over with whiting, wet with vinegar, so that it may lie thick upon it, and dry it by a fire; after which rub off the whiting, and pass it over with dry bran, and the spots will not only disappear, but the silver will look exceedingly bright.

INDIA-RUBBER.—This may be dissolved in some of the essential oils, as oil of turpentine, and also in the fat oils, as that of olives and almonds. It may be dissolved by boiling in spirits of turpentine, and putting in small pieces until dissolved; but the solution does not dry perfectly.

TO CLEAN SPONGE.—Procure one pennyworth of salts of lemon, put it into about two pints of hot water, and then steep the sponge in it. After it is clean, rinse it in a little clean water. The above quantity will clean a large sponge, or three or four small pieces.

TO PROMOTE THE GROWTH OF THE HAIR.—Mix equal parts of olive oil and spirits of rosemary, add a few drops of oil of nutmeg. If the hair be rubbed every night with this, and the proportion be very gradually increased, it will answer every purpose of facilitating the growth of the hair.

TO MEND CHINA.—Mix together equal parts of fine glue, white of egg, and white lead, and with it anoint the edges of the article to be mended; press them together, and when hard and dry, scrape off as much as sticks about the joint. The juice of garlic is another good cement, and leaves no mark where it has been used.

TO MAKE EAU DE COLOGNE.—Take half an ounce of oil of sweet marjoram, half an ounce of oil of thyme, half an ounce of essence of violets, half an ounce of essence of carnations, six drops of oil of cinnamon. Mix all these articles together in a clean bottle, shake it well and cork tightly. It improves by keeping.

FRENCH POLISH FOR BOOTS AND SHOES.—Mix together two pints of the best vinegar and one pint of soft-water: stir into it a quarter of a pound of glue, broken up, half a pound of logwood chips, a quarter of an ounce of finely powdered indigo, a quarter of an ounce of the best soft soap, and a quarter of an ounce of isinglass. Put the mixture over the fire, and let it boil for ten minutes or more. Then strain the liquid, and bottle and cork it. When cold, it is fit for use. The polish should be applied with a clean sponge.

TO TAKE SPERMACETI OUT OF A HEARTH OR FLOOR.—First scrape off the drops of spermaceti with a knife. Then take a live coal in the tongs and hold it carefully and closely over the place. Afterwards wipe it with a rag, and then wash it with hot soapsuds.

TO MAKE SHOES OR BOOTS WATER-PROOF.—Melt together, in a pipkin, equal quantities of beeswax and mutton suet. While liquid rub it over the leather, including the soles.

BLEACHING IVORY.—An excellent method to bleach bones is to boil them in a dilute solution of caustic potash for about half an hour, which method would be equally successful with ivory. The ordinary bleaching agents, namely, chloride of lime, chlorine, and sulphuric acid, are inapplicable to the bleaching of bone, ivory, etc., for they dissolve the lime which forms the principal part of their substance.

CONTRIBUTED RECEIPTS.

AN APPLE JELLY CHARLOTTE.—Make a cake of half a pound of flour, a quarter of a pound of butter, a quarter of a pound of powdered white sugar, and half a teaspoonful of baking powder, one egg, and a little milk; bake in a round shape. When cold, scoop out the middle and round the sides, leaving a good thickness all round, to prevent breaking. Now take some of the scooped-out

pieces, and lay them in the cake; pour over sufficient raisin wine, with the addition of a little brandy to soak them well; then a layer of apples, which have been sliced, then boiled with sugar, lemon peel, and a few sweet and bitter almonds. Place around the cake pieces of paste in the shape of half rounds, another layer of apples to fix them in; a quarter of a pint of cream, flavored with lemon juice, and sugar poured over; apple jelly, cut into small squares, piled on and forked well up in the middle. Take for the half rounds: A quarter of a pound of flour, two ounces of white sugar, an ounce and a half of butter made stiff with milk; roll and cut out into narrow strips, form into the shape required, strew over grated sugar. Bake them a very light color. The apple jelly is made as follows: Pare, core, and slice some apples, put them into a saucepan, pour water over them, boil slowly an hour and a quarter, strain through a muslin bag, taking care to have the juice quite clear; and three ounces of loaf sugar, lemon peel, and lemon juice to the palate. Take one third of an ounce of Nelson gelatine, let it dissolve and boil; turn out, and cut into pieces when stiff.

EXCELLENT VINEGAR.—To one gallon of clear clover blossoms add one quart of molasses and a half pound of sugar; pour over these one gallon of boiling water. When cold, add half a pint of good yeast. If more water is needed, add as you please. It makes strong, pure vinegar.

CORN OYSTERS.—Grate four ears of green corn; beat the whites of five eggs separate, and beat the yolks also separate; stir in the yellow of the eggs with the grated corn; add two cups of flour, and milk enough to make a batter for griddle cakes. Add one-half teaspoonful of soda; when all is well mixed, add the whites of the eggs. Bake on griddles.

SCOTCH-CAKE.—Take one and a half ounce brown sugar, nine ounces butter, three eggs, well beaten; work in, one at a time, one-half ounce of cinnamon or caraway seed, one-half ounce of saleratus, one-quarter pint of milk or water, one and a half pound of flour; beat all well together before putting in the flour, and work as little as possible after you put in the flour. Flour the board well, to roll out on; cut in cakes, and bake very light brown.

HOW TO MAKE A PICTURE FRAME OF PINE LEAVES, OR, PINE NEEDLES.—Collect some of the pine leaves with which the ground is covered in the pine woods, or, find a broken branch full of leaves that have become dry and brown, and have made a smooth frame a little wider than the length of the leaves, and of any size you wish. With a small brush spread a very thin coat of warm glue upon a small portion of the frame, and, having the leaves well moistened, commence laying them crosswise of the frame three or four at once, side by side, so close as to completely cover the wood except a little at each edge. At the corners cut them even with the seam where the frame is joined. When all is covered but the edges, finish them with a row of blighted acorns, such as fall from the tree just after the acorn has begun to show itself in its little cup. In autumn, they may be found in large numbers. Take the smallest size for the inside row, and two or three sizes larger for the outside; cut away a portion of the under, or stem side, to make them smoother and flatter; they adhere to the wood with more firmness. It is best to have the leaves and acorns before the frame is made, in order to ascertain the width it should be. When dry, give it a thick coat of varnish.

a little butter and flour, if requisite, and serve the duck and peas in one dish. A glass or two of port wine, or the juice of half a lemon, with a little sugar, will much improve this dish.

Cabbage, boiled, well drained, shred, and fried in butter, may also be stewed with ducks, instead of the peas, as above.

VERY NICE WINTER DINNERS FOR FAMILIES.

Winter soup, roast beef, stewed onions, cole-slaw, turnips; apple pie, custards.

Boiled ham, oyster pie, turnips, parsnips, stewed pumpkin; baked rice pudding, preserved tomatoes.

Chicken pot-pie, oyster fritters, turnips, parsnips, beets; pumpkin pudding, preserved peaches.

Boiled turkey with oyster sauce, smoked tongue, turnips, salsify, beets; cranberry pie, custards.

Roast fowls with cranberry sauce, oyster fritters, turnips, beets, winter-squash; potatoe pudding, preserved quinces.

Bean soup, roast pork with apple sauce, turnips, pumpkin, beets; pumpkin pudding, preserved tomatoes.

Roast beef, scolloped oysters, turnips, parsnips, winter-squash, stewed beets; cranberry pie, boiled custard.

Pease soup, roast fowls, turnips, beets, hominy, winter-squash, cold-slaw; squash pudding, baked apples.

Roast turkey with cranberry sauce, boiled ham, winter-squash, turnips, salsify; mince pudding, lemon custards.

Ham pie, oyster fritters, turnips, winter-squash, salsify, stewed beets; raisin pudding, baked pears.

Venison soup, roast fowls, stewed beets, turnips, winter-squash; sago pudding, baked apples.

Roast venison with currant jelly, chicken curry, turnips, winter-squash, salsify; cranberry pie, custards.

Roast fowls, boiled corned beef, cabbage, carrots, parsnips, turnips; apple pie, boiled custard.

Roast beef, stewed fowls, cole-slaw, stewed beets, turnips, hominy, salsify; plum pudding, cranberry pie.

Soup à la Julienne, roast goose with apple sauce, scolloped oysters, turnips, stewed onions, stewed beets, pumpkin pudding, preserved pears.

MISCELLANEOUS.

TO CLEAN TURKEY CARPETS.—To revive the color of a Turkey carpet, beat it well with a stick till the dust is all out, then with a lemon or sorrel juice take out the spots of ink, if the carpet be stained with any, wash it in cold water, and afterwards shake out all the water from the threads of the carpet; when it is thoroughly dry, rub it all over with the crumb of a hot wheaten loaf, and, if the weather is very fine, hang it out in the open air a night or two.

TO EXTRACT MARKING INK.—The following process will be found easy and effectual. Take the piece of marked linen, and immerse it in a solution of chloride of lime, when in a few minutes the characters will pass from black to white, owing to a new preparation of silver being formed, namely, white chloride of silver, which still remains in the fabric, but owing to its solubility in solution of ammonia, it may be entirely extracted by immersion in that liquid immediately it is removed out of the first, and allowing it to remain in it for a few minutes; after this it only requires to be well rinsed in clean water, which completes the process.

FROST-BITTEN FRUITS AND VEGETABLES.—Such fruits and roots as pears, apples, and potatoes, as have been

penetrated by frost, may be recovered by putting them into cold water when a thaw approaches, and letting them remain in the water for some time, till by the plumpness and fairness of the fruits and roots it appears that the particles of frost are extracted. This method has often been tried, and found to answer.

FURNITURE POLISH.—Beeswax half a pound, and a quarter of an ounce of alkanet root; melt together in a pipkin, until the former is well colored. Then add linseed oil, and spirits of turpentine, of each half a gill; strain through a piece of coarse muslin.

TO RENDER HARD WATER SOFT.—For every hundred gallons take half a pound of the best quicklime, make it into a cream by the addition of water, then diffuse it through the hard water in a tank or reservoir, and allow the whole to stand; it will quickly be bright, the lime having united with the carbonate of lime, which makes the hard water, will be all deposited. This is a most beautiful application of the art of chemistry.

OFFENSIVE SMELLS.—One of the best and most pleasant disinfectants is coffee; the simplest way to use it is to pound the well-dried raw beans in a mortar, and strew the powder over a moderately-heated iron plate. The simple traversing of the house with a roaster, containing freshly-roasted coffee, will clear it of offensive smells.

TO PRESERVE EGGS.—Apply with a brush a solution of gum Arabic to the shells, or immerse the eggs therein; let them dry, and afterwards pack them in dry charcoal dust; this prevents their being affected by any alterations of temperature.

TO PERFUME LINEN.—Rose leaves, dried in the shade, or at about four feet from a stove, one pound; of cloves, caraway seeds, and alspice, of each one ounce; pound in a mortar, or grind in a mill; dried salt, a quarter of a pound; mix all these together, and put the compound into little bags.

A VERY PLEASANT PERFUME AND ALSO PREVENTIVE AGAINST MOTHS.—Take of cloves, caraway seeds, nutmegs, mace, cinnamon, and Tonquin beans, of each one ounce; then add as much Florentine orris-root as will equal the other ingredients put together. Grind the whole well to powder, and then put it in little bags, among your clothes, &c.

BLACKING.—The best blacking for preserving the leather of boots and shoes, and which will make it perfectly water-tight, is the following: Take of yellow wax one ounce and a half, of mutton suet four ounces and a half, horse turpentine half an ounce, ivory black three ounces; melt first the wax, to which add the suet, and afterwards the horse turpentine; when the whole is melted, remove it from the fire; mix in gradually the ivory black, constantly stirring till it is cold. This composition is sometimes run into moulds, and sold under the name of blacking balls; when it is used, it may be laid or rubbed upon a brush, which should be warmed before the fire; it is also the best blacking for every kind of harness; when it is wanted in a large quantity, it may be gently melted in a ladle or pot, over a chafing-dish with live coals.

TO DESTROY COCKROACHES.—The following is said to be effectual: These vermin are easily destroyed, simply by cutting up green cucumbers at night and placing them about where roaches commit depredations. What is cut from the cucumbers in preparing them for the table answers the purpose as well, and three applications will destroy all the roaches in the house. Remove the peelings in the morning and renew them at night.