

fine. Pound up the almonds (after blanching them); mix in the whites of the eggs with the sugar, and bake until a light brown in patty pans lined with a paste.

MISCELLANEOUS.

TO PRESERVE IRONS FROM RUST.—Melt fresh mutton suet, smear over the iron with it while hot, then dust it well with unslaked lime, powdered and tied up in muslin. When not used, wrap the irons in baize, and keep them in a dry place. Use no oil for them at any time, except salad oil.

TO TAKE RUST OUT OF STEEL.—Rub well with sweet oil, and let the oil remain upon them for forty-eight hours. Then rub with leather sprinkled with unslaked lime, finely powdered, until all the rust disappears.

TO CLEAN BLACK GRATES, HEARTHES, SIDES, ETC.—Boil a quarter of a pound of the best black lead in a pint of weak vinegar and water, adding a teaspoonful of brown sugar and a bit of soap about the size of a walnut. When that is melted, first brush off all the dust and soot, and then with a painter's brush wet the grate, etc. As soon as it begins to dry rub to brightness with a stiffish brush, such as shoes are polished with.

TO MAKE BLACKING.—One pound of ivory black, two ounces of vitriol, one pound of treacle, two tablespoonfuls of sweet oil, two quarts of vinegar or stale ale. Have ready a large mug, put the ivory-black and oil into it, and mix them well together. Pour the vinegar and oil into a pan, and after making them hot, add them gently by degrees to the ivory black until you have mixed all well together. Let it stand till cold, and then add the vitriol. Bottle it for use. It will keep for years, and can be highly recommended when used for giving boots and shoes a lustrous jet appearance.

CORKS.—The common practice of employing inferior corks for the purpose of stopping the mouths of bottles is often productive of considerable loss, from the air being only partially excluded, and the contents suffering in consequence. We once saw a large "bin" of valuable wine become, in less than a year, little better than sour Cape, from the parsimony of its owner on this point, and we have frequently had to regret the loss of valuable chemical preparations, from a similar cause. The best corks are those called "velvet corks," and of these the finest qualities are imported from France.

FOR CHAPPED HANDS.—Two ounces of white wax, two ounces of hog's lard rendered, half an ounce of spermaceti, one ounce of oil of sweet almonds. Simmer all these ingredients together for a few minutes, then strain the liquid through muslin, and put it into pots. To be rubbed well over the hands when going to bed, and sleep with gloves on.

RED INK.—Take of the raspings of Brazil wood one-quarter of a pound, and infuse them two or three days in vinegar, which should be colorless. Boil the infusion one hour over a gentle fire, and afterwards filter it while hot through paper laid in an earthenware colander. Put it again over the fire, and dissolve in it, first, half an ounce of gum Arabic, and afterwards of alum and white sugar, each half an ounce.

BLUE INK.—Chinese blue, three ounces; oxalic acid (pure), three-quarters of an ounce; gum Arabic, powdered, one ounce; distilled water, six pints. Mix.

BLACK INK.—Sulphate of iron, calcined, six ounces; powdered nutgalls, two ounces; powdered gum Arabic,

two drachms. Mix a teaspoonful to a pint and a half of cold water.

TURKEY CARPET, TO CLEAN.—Beat it well with a stick in the usual manner until all the dust is removed, then take out the stains, if any, with lemon or sorrel-juice. When thoroughly dry, rub it all over with the crumb of a hot wheaten loaf, and if the weather is very fine, let it hang out in the open air for a night or two. This treatment will revive the colors, and make the carpet appear equal to new.

EXTINGUISHING OF FIRES.—The safety of the inhabitants being ascertained, the first object at a fire should be the exclusion of all fresh air and the confinement of all burnt air—*suffocate* the flames—remember that burnt air is as great, if not a greater enemy to combustion than even water: the one, till again mixed with oxygen, can never support flame; the other, especially if poured on heated metal, is converted into its elements, the one hydrogen, in itself most inflammable, the other oxygen, the food of fire. For both purposes, of excluding the one air and confining the other, all openings should be kept as carefully closed as possible. An attempt should always be made to stop up the chimney-pots; wet rags, blankets, or an old carpet, will serve this purpose, and thereby confine a considerable quantity of burnt air.

VITRIOL ACCIDENTS are not uncommon in kitchens, as when oil of vitriol (improperly used for cleaning copper vessels) is let fall upon the hands, etc. In this case, if a little soda or potash be dissolved in water, or some fresh soap-boilers' lyes, and instantly applied, no injury whatever will occur to the person or clothes.

An easy method of removing wine stains from tablecloths is to hold the stained part in milk while it is boiling on the fire. The stains will soon disappear.

TOOTH POWDER.—We know of no better than finely powdered charcoal; it cleans the mouth mechanically and chemically. But as alone it is dusty, and not easily mixed with water, it may for this purpose be mixed with an equal weight of prepared chalk, and, if requisite, scented with a drop or two of oil of cloves.

TO DESTROY ANTS.—Ants that frequent houses or gardens may be destroyed by taking flour of brimstone half a pound, and potash four ounces; set them in an iron or earthen pan over the fire till dissolved and united; afterwards beat them to a powder and infuse a little of this powder in water; and wherever you sprinkle it the ants will die or fly the place.

PORTABLE LEMONADE.—Take of tartaric acid, half an ounce; loaf sugar, three ounces; essence of lemon, half a drachm. Powder the tartaric acid and the sugar very fine in a marble or Wedgwood mortar; mix them together, and pour the essence of lemon upon them, by a few drops at a time, stirring the mixture after each addition, till the whole is added; then mix them thoroughly, and divide it into twelve equal parts, wrapping each up separately in a piece of white paper. When wanted for use, it is only necessary to dissolve it in a tumbler of cold water, and fine lemonade will be obtained, containing the flavor of the juice and peel of the lemon, and ready sweetened.

CHEESE SNAPS.—Take a new loaf, hot from the oven, pull it in halves, dig out pieces about the size of a walnut with a fork, put them on a dish, and set in a quick oven to brown lightly. Stale bread can be used, but does not answer so well. This forms a pretty supper dish, and can be eaten with wine.

wife and children may spend a weary existence, in want, sickness and beggary.

7. If you find yourself in possession of a counterfeit note or coin, throw it in the fire on the instant; otherwise you may be tempted to pass it, and may pass it, to feel mean therefor as long as you live, then it may pass into some man's hands as mean as yourself, with a new perpetration of iniquity, the loss to fall eventually on some poor, struggling widow, whose "all" it may be.

8. Never laugh at the mishaps of any fellow mortal.

9. The very instant you perceive yourself in a passion shut your mouth; this is one among the best precepts outside of inspiration.

MISCELLANEOUS.

OIL STAINS IN SILK AND OTHER FABRICS.—Benzine collar is most effectual, not only for silk, but in any other material whatever. It can be procured from any chemist. By simply covering both sides of greased silk with magnesia, and allowing it to remain for a few hours, the oil is absorbed by the powder. Should the first application be insufficient, it may be repeated, and even rubbed in with the hand. Should the silk be Tussah or Indian silk, it will wash.

Oil stains can also be entirely removed from silks and all dress materials, also leather, paper, etc., by applying pipe-clay, powdered and moistened with water to the consistency of thick cream, laid on the stain, and left to dry some hours, then lightly scraped or rubbed off with a knife or flannel, so as not to injure the surface. If the pipe-clay dries off quite light in color, all oil has been removed; if it comes off dark-looking, then more should be laid on, as grease still remains to be removed. Pipe-clay will not injure the most delicate tints of silk or paper.

GINGER ALE.—To ten gallons of water, put twelve pounds of sugar, six ounces of bruised ginger (unbleached is the best). Boil it one hour, put it into a barrel with one ounce of hops and three or four spoonfuls of yeast. Let it stand three days; then close the barrel, putting in one ounce of isinglass. In a week it is fit for use. Draw out in a jug, and use as beer.

TO TAKE THE BLACK OFF BRIGHT BARS.—Boil one pound of soft soap in two quarts of water, slowly, till it is reduced to one. Take as much of this jelly as may be required, and mix to the thickness of cream with emery. Rub with this mixture on a piece of woollen cloth, till all the dirt is removed, then wipe clean, and polish up with fine glass (not sand) paper.

TO CLEAR WHITE OSTRICH FEATHERS.—Wash the feathers by passing them through a strong and hot solution of white soap, rinse in tepid, then in cold water, then bleach with sulphur vapor, and placing them near the fire, pick out every part with a bodkin.

ARTIFICIAL CHEESE.—Well pound some nutmeg, mace, and cinnamon, to which add a gallon of new milk, two quarts of cream; boil these in the milk; put in eight eggs, six or eight spoonfuls of wine vinegar to turn the milk; let it boil till it comes to a curd, tie it up in a cheese cloth, and let it hang six or eight hours to drain, then open it, take out the spice, sweeten it with sugar and rosewater, put it into a colander, let it stand an hour more, then turn it out, and serve it up in a dish with cream under it.

HOW TO MAKE ARTIFICIAL MOSS.—Form a piece of plain knitting with some green wool; after you have

knitted as much as you will require, put it into cold water for some time, and then bake it in a slow oven; after which, carefully unravel it, when it will present the appearance of moss, and is extremely useful in the making of artificial flowers, baskets, and other ornaments.

SPECIFIC AGAINST SEASICKNESS.—Many of our readers are accustomed to feel "sensational" qualms on leaving land; and a specific to give relief will, by them, be welcomed. Dr. Hastings, of Cheltenham, communicates a plan which he has adopted with frequent and complete success to prevent nausea: "Let the voyager provide himself with about a dozen yards of a common calico bandage, and directly he goes on board, bandage his abdomen, beginning low down over the haunches, and bandaging up over the pit of the stomach, not too tight, and then let him lie down, and go asleep, as he is almost certain to do, unless kept awake by the noise and tossing of the vessel." The Doctor asserts that this treatment is based on true physiological principles, and its simplicity renders it worthy of a trial by any one who is, as he states himself to be, "a martyr to seasickness."

TO PREVENT MUSLIN OR CHILDREN'S CLOTHES BLAZING.—The light fabrics manufactured for ladies' dresses may easily be made blaze-proof. The most delicate white cambric handkerchief, or fleecy gauze, or the finest lace, may, by simply soaking in a weak solution of chloride of zinc, be so protected from blaze that, if held in the flame of a candle, they may be reduced to tinder without blazing. Dresses, so prepared, might be burnt by accident, without the other garments worn by the lady being injured.

Or,—after the clothes are washed, let them be rinsed in water in which a small quantity of saltpetre is dissolved. It improves the appearance, and renders the linen or cotton proof against blazing. Window and bed curtains should also be so rinsed.

HOW TO MAKE ROSE-WATER.—When the roses are in full bloom, pick the leaves carefully off, and to every quart of water put a peck of them; put them in a cold still over a slow fire, and distil gradually; then bottle the water; let it stand in the bottle three days, and then cork it close.

TO DESTROY BUGS.—When bugs have obtained a lodgment in walls or timber, the surest mode of overcoming the nuisance is, to putty up every hole that is moderately large, and oil-paint the whole wall or timber. In bed-furniture, a mixture of soft soap with snuff, or arsenic, is useful to fill up the holes where the bolts or fastenings are fixed, etc. French polish may be applied to smoother parts of the wood.

TO POT MEAT.—Take two pounds of rump steak, and cut it up in very small pieces, and put it into an earthen jar, having first placed half a pound of fresh butter at the bottom of it. Cover the jar well over with paper, which should be tied or stuck down with paste. Place the jar in a saucepan of water, and let it simmer gently. When nearly done, season the meat well by adding salt, Cayenne pepper, cloves, allspice, and a pinch of ground mace. Tie the jar up again, and let its contents boil until tender, and then let it get cold. Wash, scrape, and bone half a dozen anchovies, and pound them with the meat, adding six ounces of oiled butter. This will take some time to do well, as the gravy should be worked in with the meat. Take some small open pots, press the meat into them, and pour some oiled butter at the top of each.

and sugar to taste; mix all together with two table-spoonfuls of flour. Boil it half an hour.

MARY'S PUDDING.—Put not quite half a pound of grated bread-crumbs, and two ounces of butter, into a basin, pour upon them (boiling) one pint of good milk, sweetened with about three ounces of sugar. Cover with a plate or saucer, and set to cool. Beat up three eggs well, and stir them into the crumbs when cool enough, adding any flavor that is liked; it is very good without. Pour into a buttered dish and bake half an hour; or pour into a buttered mould and boil one hour. The following sauce is very nice over the boiled pudding: Add one egg and the yolks of three to half a tumbler of sherry, sweetened. Put in a jug in a pan of hot water, taking care not to let it remain too long on the fire, five minutes 'will be long enough. Whip the whole by rolling the whisk well between the hands till the mixture becomes light and firm.

A DELICATE PUDDING.—The yolks of five eggs beat very well, half a pound of pounded sugar, half a pint of milk, a slice of butter warmed in the milk, and a table-spoonful of flour. The sauce should be made of one glass of sherry, a little loaf sugar, and melted butter. Bake the puddings in large teacups, turn them out, and pour the sauce over them.

MISCELLANEOUS.

TO CLEAN CLOTH GARMENTS.—Rub some soap upon the wristbands and collars, and dip them in boiling hot water or new made suds, and scrub them well with a brush. Then go over the dirty and greasy places in the same way. Get fresh suds and wet and brush the whole garment the right way of the cloth. Stretch the sleeves, pockets, pocket-holes, wristbands, and collars into shape, the same as if ironed and put to dry. They will look as well as new.

TO MAKE BUTTER COME.—After churning, if the particles of butter will not unite, as is often the case in very cold or very hot weather, drop into the churn a piece of butter the size of an egg, or larger, giving the whole a few dashes. The particles, true to the laws of attraction, will readily unite with the larger lump, and the work is done.

PEACH LEAF YEAST.—Peach leaves used in the same way as hops, make excellent yeast. They may be used fresh from the tree during the summer—but the winter supply should be picked before frost comes and dried.

SOFT SOAP.—To one cake of the concentrated lye, add three gallons of soft water. Set it on the fire, put in four pounds of soap fat, and let it boil till quite clear. Empty into a barrel, and add twelve gallons of soft water. When cold, it will be as thick as jelly. The concentrated lye can be had at most any drug store.

A SIMPLE, SAFE, AND CLEANLY WAY TO DESTROY BLACK BEETLES, ETC.—Place two or three shallow vessels—the larger kind of flower-pot saucers will do—half filled with water, on the floors where they assemble, with strips of card-board running from the edge of the vessel to the floor, a gentle inclination; these the unwelcome guests will eagerly ascend, and so find a watery grave.

TO DYE SILK, ETC., CRIMSON.—Take about a spoonful of cudbear, put it into a small pan, pour boiling water upon it; stir and let it stand a few minutes, then put in the silk, and turn it over in a short time, and when the color is full enough, take it out: but if it should require more violet or crimson, add a spoonful or two of purple

arehil to some warm water; steep, and dry it within doors. To finish it, it must be mangled, and ought to be pressed.

TO CLEAN KID GLOVES.—Make a strong lather with curd soap and warm water, in which steep a small piece of new flannel. Place the glove on a flat, clean, and unyielding surface—such as the bottom of a dish, and having thoroughly soaped the flannel (when squeezed from the lather) rub the kid till all dirt be removed, cleaning and re-soaping the flannel from time to time. Care must be taken to omit no part of the glove, by turning the fingers, etc. The gloves must be dried in the sun, or before a moderate fire, and will present the appearance of old parchment. When quite dry, they must be gradually "pulled out," and will look new.

TO REMOVE INK FROM PAPER.—Solution of muriate of tin, two drachms; water four drachms. To be applied with a camel's-hair brush. After the writing has disappeared, the paper should be passed through water, and dried.

An excellent cement for mending china articles, when broken, can be made by mixing flour with white of egg to the consistence of a paste. Hot water does not injure but rather hardens this simple cement.

METALLIC TREES.—The lead tree is produced as follows: Put into a glass bottle about half an ounce of sugar of lead, and fill up to the neck with distilled or rain water; then fasten to the cork or stopper a piece of zinc wire, so that it may hang in the centre: then place the bottle where it may remain undisturbed. The wire will soon be covered with crystals of lead, precipitated from the solution, and assuming a tree-like form very pleasing to the eye. For the *tin-tree* proceed as before, and put in three drachms of muriate of tin, and about ten drops of nitric acid. The *tin-tree* has a more lustrous appearance than the lead-tree. The *silver-tree* is prepared by a solution of four drachms of nitrate of silver in distilled or rain water as before, to which add out an ounce of quicksilver.

TO MAKE GOOD COFFEE.—Have a coffee-pot with a lip, pour into it as many cups of boiling water as you wish to make cups of coffee: let the water boil, then put in as many teaspoonfuls of coffee as there are cups of water, stir it in, let it simmer until the head falls. When the coffee is done, take it off the fire, pour in a cup of cold water, set the coffee on the hearth, and let it stand ten minutes, when it will be fine. For breakfast, put one cupful of this coffee to three or four cups of boiled milk, sweeten to your taste, and you will find it a luxury at a small expense as great as wealth can procure. Coffee should never be made in what are called coffee-pots; if poured from near the bottom it is never clear.—Coffee should always be poured from the top of the vessel.

VARNISH FOR COARSE WOODWORK.—Grind any quantity of tar with as much Spanish brown as it will bear without becoming too thick to be used as a paint or varnish; then spread it on the wood with a large brush. It soon hardens by keeping. The work should be kept as free from dust and insects as possible, till the varnish is thoroughly dry. The color may be made a grayish instead of a glossy brown, by mixing a small proportion of white lead, or of whitening and ivory black, with the Spanish brown.

TO KEEP THE HANDS SOFT.—Mix honey, almond meal, and olive oil into a paste, use after washing with soap. Castile soap is best for use: it will cure a scratch, or a cut, and prevents any spot.

DEVONSHIRE JUNKET.—Put some new milk into a china basin, or else warm some cold milk to the same heat as new, add to it a little calf's rennet, and some brandy or rum, stir it with a spoon so as to mix the whole perfectly. Place it near the fire or on a warm stove till turned, but it must not be kept too hot, or it will not turn properly. When turned, put sugar, grated nutmeg and ground cinnamon on the top, and clotted cream without breaking the curd, and serve.

ARROWROOT BLANC MANGE.—Mix three tablespoonfuls of arrowroot in milk, in the same manner as though you were preparing starch. Add afterwards a quart of cold milk, sugar to your taste, a few chopped almonds and some grated lemon-peel. Put it on the fire, and stir it until it thickens. Pour into a mould and turn it out when cold.

FOAM SAUCE FOR THE PUDDING.—One teacup sugar, two-thirds cup butter, one tablespoonful flour, beaten together until smooth. Then place over the fire, and stir in rapidly three gills boiling water; season with nutmeg; soda about the size of a pea.

MISCELLANEOUS.

TO CLEAN SILK STOCKINGS.—Wash your stockings first in white soap liquor, lukewarm, then rinse them in four waters, and work them well in a fresh soap liquor; then make a third soap liquor, pretty strong, into which put a little *stone blue*, wrapped in a flannel bag, till your liquor is blue enough. Wash your stockings well therein, and take them out and wring them; let them be dried so that they remain a little moist, then stove them with brimstone, after which put upon the wood leg two stockings, one upon the other, observing that the two fronts or outsides are face to face; then polish them with a glass. N. B.—The two first soap liquors must be only lukewarm, the third soap liquor as hot as you can bear your hand in it.

TO CLEAN PLATE.—Avoid the use of what are called "plate powders;" most of these contain quicksilver, which is very injurious. Boil one ounce of prepared hartshorn powder in a quart of water: while on the fire put into it as much plate as the vessel will hold; let it boil a short time, then take it out, drain it over the vessel and dry it before the fire. When you have served all your plate thus, put into the water as much clean linen rag as will soak up all the liquid. When dry, they will be of great use for cleaning the plate as well as brass locks and the finger plates of doors. When the plate is quite dry, it must be rubbed bright with leather. The use of gritty substances, however fine, should be avoided.

TO CLEAN TINS AND PEWTER.—Wash thoroughly clean with warm water, into which a handful of bran and a few slices of soap have been thrown while hot. Dry, and then with some of the best whiting powdered, and a little sweet oil, rub well and wipe clean; then dust them over with some dry powdered whiting in a muslin bag, and rub dry with soft leather. When tin covers come from the table, they must be wiped very dry before they are hung up, or the steam will rust the inside.

TO PREVENT HAIR FROM FALLING OFF.—Cocoa-nut oil melted with a little olive oil, and scented as preferred. Sage tea is good for a wash; or warm water. A very good pomade is also made of white wax one-half ounce, spermaceti one-half ounce, olive oil six ounces. Different sorts of hair require different treatment; for what agrees with one, makes the other harsh and dry. Cold

cream is often used: it is made with one-quarter ounce of spermaceti, and one-quarter ounce of white wax; dissolve by putting the basin in which you are going to mix it in hot water; then add one ounce each of oil of almonds, and rose water.

TO PRESERVE MILK.—Provide bottles, which must be perfectly clean, sweet and dry; draw the milk from the cow into the bottles, and, as they are filled, immediately cork them well up, and fasten the corks with packthread or wire. Then spread a little straw in the bottom of a boiler, on which place bottles with straw between them, until the boiler contains a sufficient quantity. Fill it up with cold water; heat the water, and as soon as it begins to boil, draw the fire, and let the whole gradually cool. When quite cold, take out the bottles, and pack them in sawdust, in hampers, and stow them in the coolest part of the house. Milk preserved in this manner, and allowed to remain even eighteen months in the bottles, will be as sweet as when first milked from the cow.

BLUE INK.—Two drachms oxalic acid, two drachms Prussian blue, to be mixed in half a pint of water, make as good blue ink as we have seen, and is very simple.

HOW TO MAKE VINEGAR.—Vinegar is made from sweetened water. That tells the secret. The saccharine principle turns to acid, and we have vinegar. Sweet cider needs but to be put in a warm place—in the sun in summer—with a thin cloth over the bung-hole, to make it the best of vinegar. The mother will soon form a scum on the top, which must be left in. Sour cider needs sweetening when set away for fermentation. That starts it on its way. It is difficult to get vinegar from sour cider alone. In the West, where cider is scarce, sweetened water (it matters not how much or how little sweetened) is the thing. The water must be soft. Rain water is used. A barrel half filled will sour quicker than when full, so said: we have never tested it. Take out the bung. Stretch over the bung-hole a fine sieve or cloth to keep out the flies. When vinegar is formed, cork it up tight, for exposure to the air hurts it.

TO CLEAN SILKS.—A quarter of a pound of soft soap, two ounces of honey, and a gill of gin: mix these three things well together, and if too thick add a little more gin. Lay the silk on a board, and with a stiff hat-brush brush it well with the mixture, occasionally dipping the brush in a little cold water to make it froth. Rinse it well in cold water, and hang it to drain (without wringing) for a few minutes; then roll in a towel, each piece singly, and iron it wet.

CEMENT FOR BROKEN CHINA, GLASS, ALABASTER, OR IVORY ORNAMENTS.—A quarter of an ounce of the best fine isinglass—not *gelatine*—half an ounce of spirits of wine; put the isinglass into any very small jug with a lip; pour on it a few drops of fast boiling water (this will dissolve the isinglass), then put in the spirits of wine—let it stand ten minutes by the fire, or until the whole is well mixed—pour it into a bottle with a tiny neck; when cold it will be a solid white mass. The articles to be repaired must be dry and *warm*; melt the cement by standing the bottle in hot water, and apply it with a camel's hair brush. After using, observe that the bottle is well corked, or the cement loses its strength by evaporation. This is the cheapest, best, and readiest cement to use for repairing articles not intended to contain hot water, as this would cause the mended fracture to come to pieces.

FRESH milk mixed with oatmeal is very beneficial to a sunburnt complexion. Many use buttermilk with equal success. Sulphur mixed with fresh milk is also excellent for washing the skin with. Glycerine, too, is efficacious.

PRACTICAL DIRECTIONS TO GARDENERS.

PERFORM every operation in the proper season. Perform every operation in the best manner. This is to be acquired in part by practice, and partly also by reflection. For example, in digging over a piece of ground, it is a common practice with slovens to throw the weeds and stones on the dug ground, or on the adjoining alley or walk, with the intention of gathering them off afterwards. A better way is to have a wheelbarrow, or a large basket, in which to put the weeds and extraneous matter, as they are picked out of the ground.

Complete every part of an operation as you proceed; this is an essential point in garden operations, and the judicious gardener will keep it in view as much as possible: hoeing, raking, and earthing up a small part at a time, so that, leave off where he will, what is done will be complete.

In leaving off working at any job, leave the work and tools in an orderly manner.

In leaving off work for the day, make a temporary flush, and carry the tools to the tool-house.

In passing to and from the work, or on any occasion through any part of the garden, keep a vigilant look-out for weeds, decayed leaves, or any other deformity, and remove them.

In gathering a crop, remove at the same time the roots, leaves, stem, or whatever else is of no further use.

Let no crop of fruit, or herbaceous vegetables, go to waste on the spot.

Cut down the flower-stalks of all plants.

Keep every part of what is under your care perfect in its kind.

Attend in the spring and autumn to walls and buildings, and get them repaired, jointed, glazed, and painted, where wanted. Attend at all times to machines, implements, and tools, keeping them clean, sharp, and in perfect repair. See particularly that they are placed in their proper situations in the tool-house. House every implement, utensil, or machine not in use. Let the edgings be cut to the utmost nicety. Keep all walks in perfect form, whether raised or flat, free from weeds, dry, and well rolled. Let all the lawns be of a close texture, and of a dark-green velvet appearance. Keep the water clean and free from weeds, and let not ponds or lakes rise to the brim in winter, nor sink under it in summer. If too much inshrouded by trees, the water is rendered impure, and its clearness is destroyed.

MISCELLANEOUS.

A VALUABLE REMEDY.—Every family should keep a small quantity of chlorate of potash. We have never found anything equal to it for a simple ulcerated sore throat. Dissolve a small teaspoonful of it in a tumbler of water; and then occasionally take a teaspoonful of the solution, so as to gargle the throat. It is nearly tasteless, and not at all offensive to take, and hence it is well adapted to children.

Nothing is better than this for chapped or cracked hands. Wash them in the weak solution, and they will soon be well. It is also good for a rough, pimply or chapped face. It may be had at any druggist's.

TO FLOWER BULBS AT ANY SEASON IN THREE WEEKS.—Fill a flower pot half full of quick lime, fill up with good earth, plant the bulb, and keep the earth damp.

HOW TO OBTAIN THE GENUINE FLAVOR OF COFFEE.—“Knights' Foreign Life in Ceylon,” furnishes the following hints, derived from long experience, for preparing coffee. The aroma, which resides in the essential oil of the coffee berry, is gradually dissipated after roasting, and of course still more so after being ground. In order to enjoy the full flavor in perfection, the berry should pass at once from the roasting pan to the mill, and thence to the coffee-pot; and, again, after being made, should be mixed, when at almost boiling heat, with hot milk. It must be very bad coffee, indeed, which, these precautions being followed, will not afford an agreeable and exhilarating drink.

TO REMOVE INK-STAINS.—When fresh done and wet, hasten to provide some cold water, an empty cup and a spoon. Pour a little of the water on the stain, not having touched it previously with anything. The water of course dilutes the ink and lessens the mark; then ladle it up into an empty cup. Continue pouring the clean water on the stain and lading it up, until there is not the slightest mark left. No matter how great the quantity of ink spilt, patience and perseverance will remove every indication of it. To remove a dry ink-stain, dip the part stained into hot milk, and gently rub it; repeat until no sign is left. This is an unfailling remedy.

KNIVES AND FORKS.—The best knife-board is a piece of deal planed very smooth, about three feet long and eight inches wide, with thick wash leather stretched very tightly over it. Clean the knives with rottenstone and fine emery mixed. Bath brick is very commonly used; two pieces may be rubbed together, so as to cause a fine powder to descend on the cleaning board. Forks should be cleaned with leather and the above-named powder, and a thin piece of wood covered with leather to go between the prongs. Knives and forks should be wiped clean as soon as they are brought from the table.

TO PRESERVE ASPARAGUS FOR WINTER.—Prepare the heads by scraping and trimming, in the same way as you would to serve at table, tie them in bundles and put them into boiling salt and water for one moment.

PASTE BLACKING.—Twelve ounces troy of black, eight ounces of treacle, two ounces of oil, two ounces and a quarter of vinegar, one ounce of alum, three-quarters of an ounce of spirits of salt; a proper quantity of pale seal oil to be added last to make it of a proper consistency. Let it stand two or three days, and put it in boxes.

DRIED HERBS.—Herbs are dried by spreading them thinly on trays, and exposing them to the heat of the sun or a current of dry air, or by placing them in a stove-room; observing in either case to turn them repeatedly. When dried in the sun they should be covered with thin paper to prevent their color being injured by the light. The quicker they are dried the better, as “heating” or “fermentation” will be thereby prevented. When sufficiently dried, they should be shaken in a coarse sieve, to remove any sand, or the eggs of insects, that may be mixed with them. Aromatic herbs should be dried very quickly, and by a gentle heat, that their odor may be preserved. Tops and leaves are dried in the same way as whole plants. In every case discolored and rotten leaves and branches should be rejected, and earth and dirt should be screened off before proceeding to dry them.

Wipe the rim *perfectly* dry, and apply the cloth while warm, putting the cement side down, bring the cover over the rim, and secure it firmly with a string; then spread a coating of cement over the upper surface. As the contents of the jar cool, the pressure of the air will depress the cover, and give positive proof that all is safe.

The cheapest, as well as most suitable jars for this use cost (quart size) \$1.50 per dozen. Queens or yellow ware has imperfect glazing, and the moisture is forced through the sides of the jar. Self-sealing cans that have failed can be pressed into service; stone jars, common bottles, tin cans, and various vessels that every housekeeper has on hand can be made to answer; only be sure that the fruit is boiling hot, and the cover properly adjusted. Many think that sugar is essential to enable the fruit to keep. This is not so. "Berries and peaches" are *better* put up without it. Sugar strewn over them, an hour before eating, gives them more the flavor of fresh fruit. Cook only sufficient to fill two jars at once, to avoid crushing tender berries. Pears and quinces are best cooked in water till tender, putting in as many as will cover the top of the water at one time; when clear and tender, remove them, and to the water add sugar to taste; as soon as boiling hot, put in the fruit, and when it is penetrated with syrup, put it in jars, and fill up with syrup boiling hot. Seal as directed. Apples the same way, or cooked in water only, and secured. Let them be in quarters, for, if mashed, the pulp will hold so many air-bubbles, it will not keep.

Grapes.—Pulp and cook till the pulps are melted; strain out the seeds; put in the skins, and, when well cooked, add sugar to taste. When the syrup is sufficiently thick, seal.

Cherries and plums are put up without pits or with, as one chooses.

Tomatoes are cooked till all lumps are dissolved, and the mass quite thick.

Sweetmeats of any kind, secured in this way, will keep for years. If required for transportation, perhaps it would be well to use close-fitting corks, cut off even with the top of the jar, and then covered with the cemented cloth, otherwise corks are not necessary.

Vegetables.—Squash is steamed in pieces.

Cauliflower cooked as for the table: fill jars while the articles are hot, and fill up with boiling water; let the jars remain in a kettle of boiling water for a while to expel any air that may have lodged while filling. When no air escapes, seal up with the jars in the kettle; when cool, remove them.

Green peas and green corn seem to possess a fermenting principle, which is not destroyed by a degree of heat sufficient to secure them *apparently as well as* other fruit. To keep these, I have tried various methods; all fail except drying or putting in salt.

By this method of self-sealing, provision can be made in years of plenty for those times when fruit fails, and with less labor, and a certainty of success that no other method as simple as this possesses.

MISCELLANEOUS.

DIRECTIONS FOR FIXING PENCIL DRAWINGS.—Dissolve a small quantity of isinglass, and dilute it with warm water, till so thin that, when spread upon paper and dry, it shall be free from those sparkling particles which never fail to appear, if too thick. Take a broad camel-

hair brush set in tin, fill it plentifully with the solution, and draw it lightly over the work to be fixed, once or twice, or according as the size of the picture may require; it must be very carefully done, to prevent disturbing the sharpness of the pencil work. When dry it will be found to resist the effects of India-rubber. It is advantageous to sponge the back of the paper, or Bristol board, before applying the solution, in order that the paper may dry level, as it is apt to contract when only one side is wet. If there be a margin round the drawing, it is not requisite to sponge the back.

EFFECTS OF SUGAR ON THE TEETH.—The children of sugar-growing countries have good teeth, although they almost live upon sugar in one form or other. The stigma can be disproved by abundant evidence. Frugal housekeepers must spare their allowance of sugar on some other ground than this. Children crave for it, and ought to have a liberal supply, as it is a highly nutritious substance. It has also balsamic properties, and assists the respiratory functions. An inordinate quantity, of course, might derange the stomach.

TO PREVENT RUST.—Melt together three parts of lard, and one part of resin. A very thin coating will preserve ironwork, such as stoves and grates, from rusting during summer, even in damp situations.

SUN BONNETS FOR THE GARDEN.—Pretty and comfortable sun bonnets may be made cheap after the following fashion: Cut in pasteboard the pattern of the front of any bonnet that pleases, cover it with silk, print a pique, and form a crown either with a bit of the same silk lined with stiff muslin, or with a little handkerchief hanging over the back of the head. Finish up with strings and a deep full curtain. Simple head gear of this kind may be varied at pleasure, and will be found convenient and handy.

CURE FOR EAR-ACHE.—Take a small piece of cotton batting or cotton wool, make a depression in the centre with the finger, and fill it up with as much ground pepper as will rest on a five cent piece; gather it into a ball and tie it up; dip the ball into sweet oil, and insert it in the ear, covering the latter with cotton wool, and use a bandage or cap to retain it in its place. Almost instant relief will be experienced, and the application is so gentle that an infant will not be injured by it, but experience relief as well as adults.

REMEDY FOR STUTTERING.—A lady in Belgravia is stated to have discovered a remedy for stuttering. It is simply the act of reading in a whisper, and gradually augmenting the whisper to a louder tone.

TO TAKE RUST OUT OF STEEL.—Cover the steel with oil well rubbed on. In forty-eight hours rub with finely powdered unslacked lime until the rust disappears.

TO REMOVE STAINS FROM BOOKS.—To remove ink spots, apply a solution of oxalic, citric, or tartaric acid. To remove spots of grease, wax, oil, or fat, wash the injured part with ether, and place it between white blotting-paper. Then, with a hot iron, press above the part stained.

TO MAKE YEAST.—A housekeeper says: "Take a tumbler full of hop beer or ale, and stir in wheat flour until it is about as thick as batter for griddle cakes, and let it stand for two hours, and you will then have as good yeast as you can get in good weather."

To remove any unpleasant smell from jars, scald them with strong hot ley, filling them up to the top, and letting the ley remain in them until cold.

yeast (brewers' yeast is too bitter), ten pounds of fruit, raisins, currants, and citron, if liked, one ounce mace, one quart wine, one pint brandy.

OLD CONNECTICUT ELECTION CAKE.—Eighteen pounds flour, nine pounds good brown sugar (it makes this kind of cakes more moist), nine pounds butter, ten eggs, three pints fresh yeast (distillery or homemade), nine pints new milk, two ounces nutmegs, two ounces mace, some cinnamon, if liked (cinnamon is not in the original receipt—it can be added in any; I usually put it in), nine pounds of raisins. Currants and citron may be added, if one please; but usually currants are not used in this. Eight wineglasses each of sherry or Madeira wine and brandy. Currant wine will not do in cake. It makes it heavy.

These quantities will make eighteen or twenty loaves, and as it is too much for an ordinary family, I have reduced the quantity of Election Cake, which will make four large-sized loaves.

A SMALL QUANTITY OF ELECTION CAKE.—Two and a quarter pounds of flour, eighteen ounces butter, eighteen ounces sugar, a gill and half of good fresh yeast (as directed in the foregoing receipts), four and a half gills of new milk, two nutmegs, two eggs, half an ounce mace, two pounds raisins (stoned and chopped a little), one wineglass of sherry or Madeira wine, one ditto of brandy. In every kind of cake as much fruit can be used as one chooses.

Directions for Making these Cakes.—The night previous to baking, take all the flour, and all the yeast, and all the milk (if warm from the cow it is sufficient, if not, must be warmed some), part of the sugar and part of the butter. Work it well together, and turn a pan over it, and let it rise. In the morning it will be light. Then take the remainder of the sugar, butter, spices, liquor, and eggs, and work well together as for some other cake, then put it all into the cake; put together the night before, and beat it well together for some time. Cover it, and let it rise again. After it is light, work in the fruit lightly, and put it in the tins, and let it stand a short time, then put it in the oven, and bake. After it is baked, it is to be frosted, if one please. I have given the full directions, as those that are not acquainted with making cannot have good luck unless it is made right. These are valuable receipts, and the best in existence.

Judgment must be used in all cake making, and these cakes must not be kept too warm or too cold. They are often kept too warm; that makes the butter oily, and scalds the whole, and makes it sour, and the fault is in the receipt. There is no fault in these. Mrs. A. H. C.

Forrestville, Chantauque County, N. Y.

OLD-FASHIONED CONNECTICUT WEDDING-CAKE.—Four pounds of sifted flour, two pounds of butter, two and three-quarter pounds of sugar, two cents' worth of yeast, eight eggs, glass of white brandy, raisins, citron, mace, nutmeg, and any other spice to the taste.

Directions for Mixing.—Take all the flour, half the butter, half the sugar, a little milk, and all the yeast, and mix like biscuit dough. When perfectly light, add the rest of the butter, and sugar, with eight eggs, and set it to rise again. When light the second time, add the spice and brandy, and half a teaspoonful of soda mixed well. Paper and butter the tins, and let it stand in them half an hour. Bake in a quick oven. This will make six loaves. It is much improved by frosting.

Miss H. N. C., Boston.

MISCELLANEOUS.

A CHEAP AND PHILOSOPHICAL ORNAMENT.—Fill a clear glass bottle with distilled water, in which dissolve some sugar of lead, about a penny-worth to half a pint of water. Insert a scrap of sheet zinc into the cork, long enough to reach half way down the bottle when the cork is in; the lower part of the zinc may be cut into two or three forks and twisted like the branches of a tree. The strip of metal is no sooner immersed in the solution than the latter begins to act chemically upon it, and delicate feathery crystals of lead will cover the whole of the submerged portion. The deposit and growth of the lead may be watched with a magnifying glass, and will continue to increase for some hours, and can only be stopped by carefully pouring out the solution and replacing it with distilled water; it will, however, cease of itself when all the lead is deposited. The result looks like an inverted tree or bush, with thick metallic foliage, glistening as the light happens to fall upon it. It need scarcely be remarked that sugar of lead is poisonous to swallow.

HOW TO KNOW A DOUBLE FROM A SINGLE FLOWER, BEFORE THE BLOSSOM OPENS.—The usual way of ascertaining this is by comparing the buds, those of the double flowers being more globular and larger than the single ones. But the most simple and unerring test is to cut the bud through the middle, when the single flower will be seen folding around the stamens; the double will be all folds and no stamens.

HOW TO STOP BLOOD.—Take the fine dust of tea, or the scrapings of the inside of tanned leather; bind it upon the wound closely, and blood will soon cease to flow. After the blood has ceased to flow, laudanum may be applied to the wound. Due regard to these instructions will save agitation of mind and running for a surgeon, who, probably, will make no better prescription if present.

POMATUM.—Take one ounce of spermaceti, one ounce of castor oil, four ounces of olive oil, and two penny-worth of bergamot, and melt them together in a pot, placed in boiling water, stirring the mixture all the while; when thoroughly mixed, pour the mixture into pots while hot.

PERMANENT INK FOR MARKING LINEN.—Take of lunar caustic (now called nitrate of silver), one drachm; weak solution of tincture of galls, two drachms. The cloth must be wetted first with the following liquid, viz., salt of tartar, one ounce; water, one ounce and a half, and it must be made perfectly dry before it is written upon.

TO WASH BLACK OR COLORED SILKS OF A FAST COLOR.—Make a lye of soft soap by warming it in a pipkin with sufficient water to dissolve it, but do not let it boil; then add about half-a-pint of whiskey (to half-a-pound of the soap), and let it cool. Have a tub of cold water, and take each breadth separately, and rinse well in the water but do not rub it, and then spread it evenly upon a board or table, dip a piece of flannel in the mixture of soap and whiskey, and rub thoroughly over both sides of the silk; rinse again in clean cold water (but great care must be taken to cleanse it from the soap), then throw it over a line in the open air to drain, *but not to dry*, and, by the time you have completed the washing, the first piece will be ready to iron, which must be done with a hot iron—as hot as would be required to iron a piece of linen. The result will be that the silk will look equal to new.

through a cloth. Dissolve one-half a pound of loaf sugar in one pint of water; boil, skim well, and mix with the almond water, adding two tablespoonfuls of orange-flower water, and one teacupful of good brandy.

REFRESHING SUMMER BEVERAGE.—Take one-half an ounce cream of tartar, the juice, and rind of a lemon, one half a pound of loaf sugar, and one-quarter an ounce of bruised ginger. Pour on these half a gallon of boiling water, stand till cold, and strain through a hair sieve.

LEMONADE.—Boil together and skim one pound of loaf-sugar, and one-half a pint of water. Melt in a teaspoonful of water, one-half an ounce of citric or tartaric acid. Let the syrup stand until it is cold, and then add the acid and a teaspoonful of essence of lemon, and when it is wanted for use, four quarts of water, and a little more sugar, if desired.

SHERBET.—Boil two pounds of sugar in a quart of water. Pare six oranges and two lemons very thin. Mix together the boiling syrup, the peel of the fruit, the juice, and five more pints of water. Clear it with a little white of egg, let it be until cold, strain it, and bottle it.

WATER-MELON SHERBET. A BENGAL RECIPE.—Let the melon be cut in half, and the inside of the fruit be worked up and mashed with a spoon, till it assumes the consistency of a thick pulp. Introduce into this as much pounded white candy or sugar as may suit your taste, a wineglassful of fresh rose-water, and two wineglasses of sherry. Pour, when strained, the contents into a jug, and fill your tumblers as often as needed. This makes a very agreeable drink in summer.

CONTRIBUTED RECEIPTS.

DEAR MR. GODEY: I have been a subscriber to your Book for four years, and I consider it *indispensable*. If I am wearied with my domestic duties, I have only to take up Godey, and it is soon forgotten as I turn its fascinating pages. I think its equal cannot be found. The engravings are perfectly exquisite, and it is a mystery to me how you can furnish and afford so much that is both valuable and interesting in each number at the price you ask for the work.

FROM AN OLD SUBSCRIBER.

Here are some receipts which I *know to be good*, and am most happy to furnish you with:—

FRUIT CAKE.—One pound of flour, one pound of sugar, three-quarters of a pound of butter, two pounds seeded raisins, two pounds of currants, one pound of citron, a quarter pound of almonds, half an ounce of mace, one teaspoon saleratus, one wineglass of brandy, one ditto of wine, ten eggs. Stir butter and sugar together to a cream, add the whites and yolks of the eggs beaten separately to a froth, stir in the flour, then the wine, then brandy and spice. Add the saleratus and fruit just before it is put in the oven; it takes over two hours to bake if baked in a milk-pan.

MOUNTAIN CAKE.—One pound of flour, one pound of sugar, half a pound of butter, five eggs, one cup of milk, saleratus, one gill of liquor.

FAIR CAKE.—Five coffee cups flour, three of sugar, two of butter, one of milk, one of yeast, five eggs, gill and one-half of wine, one pound of raisins. Take milk, and yeast, and one half of the materials, and stir them up, and let them stand over night; add the remainder in the morning, and bake.

COCOANUT CAKE.—One coffee cup of butter, three of sugar, one of milk, four and a half of flour, four eggs—the whites beaten to a stiff froth—one teaspoon of soda, two of cream tartar, one cocoa-nut grated. Excellent.

FRENCH CAKE.—Two cups sugar, three of flour, half a cup butter, three eggs, one cup milk, two teaspoons cream tartar, one teaspoon soda.

JUMBLES.—Three cups of sugar, two of butter, three eggs, four tablespoonfuls of sour cream, one teaspoon saleratus. Roll thin, sprinkle coffee sugar thickly on the top before placing them in the oven.

TO MAKE YEAST.—Five large potatoes, one quart of boiling water, one cup of brown sugar, one cup of yeast. Boil your potatoes, and sift them; add your sugar, when milk-warm, your yeast; half a cup is sufficient for two loaves.

ORANGE COLOR.—Two ounces of saleratus, one ounce of otter, six quarts of soft water. Dip your yarn in hot water, then in the dye. Boil one hour.

MISCELLANEOUS.

TO WASH LAWN AND MUSLIN.—Delicate lawn and muslin dresses are so frequently spoiled by bad washing, the colors of the fabrics yielding so readily to the action of soap; that it is better to adopt a method of cleaning the finest materials, and imparting to them the appearance of newness. Take two quarts of wheat bran, and boil it for half an hour in soft water. Let it cool, then strain it, and pour the strained liquor into the water in which the dress is to be washed. Use no soap. One rinsing alone is required, and no starch. The bran water not only removes the dirt, and insures against change of color, but gives the fabric a pleasanter stiffness than any preparation of starch. If the folds are drawn from the skirts and sleeves, the dress will iron better; and will appear, when prepared in this way, as fresh as new.

REMOVING GREASE SPOTS OUT OF SILK.—Take a lump of magnesia, and rub it wet over the spot; let it dry, then brush the powder off, and the spot will disappear; or, take a visiting card, separate it, and rub the spot with the soft internal part, and it will disappear without taking the gloss off the silk.

HOW TO REMOVE MILDEW FROM LINEN.—First of all take some soap (any common sort will do), and rub it well into the linen, then scrape some chalk very fine, and rub that in also; lay the linen on the grass, and as it dries wet it again; twice or thrice doing will remove the mildew stains.

All linen will turn yellow if kept long unused, locked up in a linen press, excluded from air and light; so the best way that I have found of restoring it to its color, is to expose it to the open air in nice dry weather. Exposure to the light and continual airings will be found the best way of preserving its whiteness. I know of none other.

VARNISH FOR RUSTIC GARDEN SEATS.—First wash the woodwork with soap and water, and when dry do it over, on a hot, sunny day, with common boiled linseed oil; leave that to dry for a day or two, and then varnish it once or twice with what is commonly termed "hard varnish." If well done, it will last for years, and will prevent any annoyance from insects.

TO PREVENT MITES IN CHEESE.—A cheese painted over with melted suet, so as to form a thin coat over the outside, never has mites.

SOUP FOR INVALIDS.—Two pounds of beef from the shin cut into very small pieces, and without a particle of fat, and the half of an old fowl, two large carrots, and four white portions of leeks, a bunch of winter savory, and a little salt; to these ingredients put two quarts of cold water, and let it simmer four hours; then strain it, and when cold take off the fat. Warm it for serving, by putting the soup in a cup with a cover, and standing it in a saucepan of boiling water sufficient to reach nearly the edge of the cup.

ONION SOUP.—Peel and wash a pint of very small silver onions; take a quart of milk and a pint of strong beef stock; let both boil, then throw in a teaspoonful of salt and the onions; the soup must not be allowed to stop boiling, and must be kept very fast boiling. In a quarter of an hour the onions will be done. Take two tablespoonfuls of arrowroot, mix smoothly with a little cold water, then add some of the boiling soup, stirring the arrowroot all the time, then throw the latter into the remainder of the soup, and serve with small squares or dice of toasted bread.

This soup is mild and exceedingly restorative.

TOMATO SOUP.—Cook eight or ten tomatoes in boiling water with a little salt; peel, mash, and strain them, add a little pepper, butter, and a little flour; mince a few shreds of shallot very fine, throw this with the tomatoes into a quart of boiling stock; let it boil ten minutes, and serve without straining.

CAKES, PUDDINGS, ETC.

SPONGE-CAKE.—Take six eggs and divide the yolks from the whites, and beat each separately for three-quarters of an hour; grate the yellow rind off a lemon, and mix well with ten ounces of sifted loaf-sugar. Now add this to the yolks of the eggs, and mix well together; then add the whites, and mix; then dust in six ounces of flour which has been well dried before the fire. Now only just mix all together without beating, as, if beaten, it makes the cake heavy. Bake in a well-buttered tin and quick oven for an hour, but put it in the oven the instant it is made; and, when baked, turn it upside down, half in and half out of the tin (or it will be heavy), and let it stand an hour in a warm place.

APPLE CAKE, with custard sufficient to fill twelve custard-glasses, or a good sized dish.—Pare, slice, and core a sufficient number of apples which, when prepared, shall weigh three pounds; add to these a pint of cold water, and boil till to a pulp; then take three-quarters of a pound of loaf-sugar, well crushed, all but eight lumps; on these lumps rub off the yellow rind of a lemon. Now these lumps may be broken; strain the juice of the lemon, add to the sugar, and throw all into the apple pulp, and boil all together on a tolerably quick fire for an hour, stirring it all the time. With the purest salad oil, oil a mould before a fire thoroughly; then turn the apple into a mould, and, when cold, turn it from thence into a glass dish.

FOR THE CUSTARD, which will fill a large dish, or fill twelve custard-glasses.—Four eggs, whites and yolks; an ounce and a half of loaf-sugar; a pint and a half of milk; a small stick of cinnamon, and a quarter of the very thin yellow rind of a lemon, and six drops of almond flavoring. Put in a saucepan a pint of the milk, the cinnamon, lemon-peel, and sugar; let it boil till of a good flavor. Break the eggs into a jug, add the remainder of the milk, and beat well to a froth; take the hot milk and pour to the eggs, beating the latter all the

time. In another jug drop the flavoring; now strain the milk and eggs back into the saucepan; let it slowly thicken over the fire, stirring the whole time; the instant it thickens sufficiently, lift it off the fire, for here the danger of curdling begins; and should such arise, it can be remedied by instantly pouring it through the fine tin strainer into the jug with the flavoring, and then instantly through the strainer again into another jug, thus pouring it from jug to jug till the custard is cold. This process must be observed in every case, only that if not curdled, it need not be poured through the strainer after the first time of pouring off after it is boiled. Now pour the custard around the apple cake—*not on it*.

SMALL TEA CAKE.—Seven ounces of flour, four and a half ounces of butter, three ounces of white sifted sugar, the peel of one lemon, the yolks of three eggs, worked well together, rolled into small rolls, and pressed on one side with a knife, and then baked.

PLAIN POUND CAKE.—Stir one pound of melted butter and one pound of sugar well together till it is quite light and white; then add ten eggs, one pound and a quarter of flour, a handful of currants, and the same of raisins, a little citron and orange-peel. Bake in a tin form lined with paper, and bake for two hours.

AN APPLE ISLAND.—Make some good apple-sauce, which has been flavored with lemon and clove; beat it up very fine with loaf-sugar enough to taste sweet; add two glasses of sherry; then beat the whites of four eggs separately till they are of a light froth; strain them into a large basin; beat them up again; now add two tablespoonfuls of cream, or a little milk, and a quarter of an ounce of isinglass dissolved in a little water, and add to the milk and egg froth; beat it well up; take off the froth with a spoon, and lay it on an inverted sieve over a dish; when sufficient froth is made, beat the remainder up with the apples till the whole is very light and frothy; place the apples piled high in a glass dish; pour some cold custard round out on it; then take off the froth, and put on the top of the apples.

MADEIRA CREAM.—Take seven or more sponge-cakes, split them in halves, line a glass dish with the pieces; mix together two wineglassfuls of Madeira wine or sherry, and one wineglassful of brandy; with a teaspoon pour a little of this mixture over the layer of pieces; on this again put a layer of raspberry jelly, which can readily be made by putting a pot of raspberry jam in the oven; in a few minutes it will be warm, when the liquid, which is the jelly, can be strained from it, and poured over the pieces. Now put the other layer of pieces, soak this with wine as before, but omit the raspberry. Make a custard as directed for boiled custard; when cold, and just as the dish is going to table, pour the cold custard over, and sprinkle some ratafia on the top.

MISCELLANEOUS.

TO CLEAN AND POLISH TABLES.—Wash the dirt and stains from the mahogany with vinegar. Then use the following furniture oil: Let one ounce of alkanet root and one ounce of rosepink be well pounded together, and mixed with one quart of cold-drawn linseed oil. Rub on the oil, wipe it off immediately with a fine linen cloth, and polish the table, or whatever it may be. When the tables are in good order, the oil need not be used often.

TO PRESERVE FLOWERS IN WATER.—Mix a little carbonate of soda in the water, and it will keep the flowers a fortnight.

TWO WAYS OF WASHING BLACK LACE.—Carefully sponge the lace with gin, or, if preferred, with green tea, and wind it round and round a bottle to dry, as if touched with an iron it would become glossy and have a flattened appearance. Some persons fill the bottle with warm water, which causes the lace to dry more quickly. It must on no account be placed near the fire, as it would lose its color, and have a rusty appearance.

Or :—Scald some bran with boiling water, and dip the lace up and down in the bran and water when warm, and when clean, squeeze the water out, and shake the bran off. Lay it out, and pull out the edges, etc. Iron it between linen on a blanket, so that the iron does not glaze it. Or if lace is dipped in cold milk, and ironed in the same way, it will be found to clean it equally as well.

TO RESTORE A CRUMPLED BLACK SILK DRESS.—Sponge the silk with spirits of wine, diluted with a little water. Then iron it on the wrong side, keeping a piece of muslin between the surface of the silk and the hot iron. This will succeed perfectly with a black silk.

COLOR FOR WICKER BASKETS, OR ANY SMALL ARTICLES OF THE KIND.—Dissolve one stick of black sealing-wax and one stick of red in two ounces of spirits of wine. Lay it on with a small brush.

STAINING WOOD.—To stain wood to imitate dark mahogany, make a decoction with a quarter of a pound of madder, one ounce of logwood, and two quarts of water. Wash the wood over with the decoction several times, allowing it to dry thoroughly each time. Then slightly brush it over with water, in which pearlsh is dissolved, in the proportion of a quarter of an ounce to a quart. For the color of light mahogany, make the decoction in the same manner, but using, instead of the logwood, two ounces of fustic, or half an ounce of yellow berries, and brush on the liquid while boiling hot. The tint may be varied by varying the proportion of these ingredients. For wood which is already rather brown a good staining liquid may be made with dragon's blood and turmeric in spirits of wine.

TO IMITATE GROUND GLASS.—If one ounce of powdered gum tragacanth, in the white of six eggs, well beaten, be applied to a window, it will prevent the rays of the sun from penetrating.

APPLE WINE.—Pure cider made from sound, dry apples, as it runs from the press. Put sixty pounds of common brown sugar into fifteen gallons of the cider, and let it dissolve, then put the mixture into a clean barrel, and fill the barrel up to within two gallons of being full with clean cider; put the cask in a cool place, leaving the bung out forty-eight hours, then put in the bung with a small vent until fermentation wholly ceases, and bung up tight, and in one year the wine will be fit for use. This wine requires no racking; the longer it stands upon the lees the better.

CRYSTALLINE POMADE.—Mix four ounces of oil of almonds, four ounces of best olive oil, one ounce of spermaceti, two ounces of castor oil. Melt these in a covered jar by the side of the fire; then stir in seventy drops of the following perfume, which should have been previously kept in a stopped phial. Then pour it into your cream jars, cover, and let it stand till cold. A cheaper perfume than the following, such as bergamot or almond flavor, which some people like, may well be used; but the subjoined is the best: Mix together, and shake well in a stopped phial, eight drops of oil of cloves,

twenty-five drops of English oil of lavender, one drachm each of essence of bergamot and essence of lemon, and ten drops each of the oil of cassia and otto of roses.

CONTRIBUTED RECEIPTS.

In answer to a request, a correspondent has kindly sent us the following receipt for "Old-fashioned Wedding-Cake, raised with yeast."

Take two pounds of best wheat flour, and make dough as for bread or biscuit, with rich milk, and yeast sufficient to raise it. If it is made like biscuit, there will be a little shortening; if like bread, it will be without. It is of little consequence. Whilst the dough is rising, prepare a pound and a half of currants, nicely washed and dried, also a pound and a half of raisins, the seeds to be taken out. Two pounds of best sugar, pulverized and sifted, and one and a half of butter that is not too salt. The butter and sugar should be rubbed or worked together when the dough is very light; the butter and sugar should be mixed with the dough, and also the yolks of twelve eggs well beaten. This now should be worked together, with one or both hands, from three to six hours—the longer the better. This should now be set away to rise again, generally through the night; when it is again very light, you add spices to your taste. The old spices were cinnamon, nutmeg, and mace, freely; and cloves and allspice, sparingly. Sometimes rose-water, orange-water, or grated orange-peel, or fresh orange-peel chopped very fine, or a preparation of peach-stones, in any way. A few pits of meat of peach-stones, pounded and sifted, are an improvement, if very nicely put in, and in very small quantity; but, as too much is very objectionable, it had better be left out altogether, except in very skillful hands. These spices are now to be added, and one gill of best French brandy, or a glass of brandy, and a glass and a half of wine. This now goes through another process of working, as long as before—as long as you have time or strength. During this working process, you will add the whites of the twelve eggs, beaten as light as it is possible to make them. Work these a long time, and before you have done working, put in a teaspoonful of saleratus, dissolved in vinegar; work it in rapidly whilst it is effervescing, and beat it all thoroughly together. Now, if it is very light, put the dough into pans, which should be hot and nicely buttered, and set them where they will rise again. Your fruit should in the mean time have been prepared: the citron, by cutting in small pieces; the raisins and currants should have been swelled in a small quantity of warm or hot milk, and dried on a sieve. When your oven is ready, and the cake ready to go into it, put the fruit on the top of each cake (it is better to mix the raisins and currants before), and if they do not sink, press them gently with a spoon just below the surface, and put them immediately into the oven. I will not add to the length of this by giving directions about baking, but I should be glad at this point to put it into the hands of my old servant, who will make a good thing of anything she bakes; for it is not too late now to spoil it by baking it badly; but I have learned by experience that, if a woman does not know how to bake, it is of little use to give her instructions. I will, therefore, close, after I have added that this is a richer cake than is often made in this way, and that one-half or three-quarters the quantity mentioned here, to the full amount of flour, viz., two pounds makes an excellent cake, and is far less injurious to digestion.

MISCELLANEOUS.

TO CLEAN CALICO FURNITURE.—Shake off the loose dust, then lightly brush with a small long-haired furniture-brush; after which wipe it closely with clean flannels, and rub it with dry bread. If properly done, the curtains will look nearly as well as at first; and, if the color be not light, they will not require washing for years. Fold in large parcels, and put carefully by. While the furniture remains up, it should be preserved from the sun and air as much as possible, which injure delicate colors; and the dust may be blown off with bellows.

By the above mode curtains may be kept clean, even to use with the linings newly dipped.

TO GIVE TO BOARDS A BEAUTIFUL APPEARANCE.—After washing them very nicely with soda, and warm water, and a brush, wash them with a very large sponge and clean water. Both times observe to leave no spot untouched; and clean straight up and down, not crossing from board to board; then dry with clean cloths, rubbed hard up and down in the same way.

The floors should not be often wetted, but very thoroughly when done; and once a week dry rubbed with hot sand and a heavy brush, the right way of the boards.

The sides of stairs, or passages on which are carpets or floor-cloth, should be washed with sponge instead of linen or flannel, and the edges will not be soiled. Different sponges should be kept for the above two uses; and those and the brushes should be well washed when done with, and kept in dry places.

TO EXTRACT OIL FROM BOARDS OR STONE.—Make a strong lye of pearlshes and soft water, and add as much unslacked lime as it will take up; stir it together, and then let it settle a few minutes: bottle it, and stop close; have ready some water to lower it as used, and scour the part with it. If the liquor should lie long on the boards, it will draw out the color of them; therefore, do it with care and expedition.

TO CLEAN STONE STAIRS AND HALLS.—Boil one pound of pipe-clay with a quart of water, a quart of small beer, and put in a bit of stone-blue. Wash with this mixture, and, when dry, rub the stones with flannel and a brush.

TO REMOVE IRON-MOULD.—Salts of lemon, mixed with warm water and rubbed over the mark, will, most probably, remove the stains.

Another Way.—Throw on the stain a small quantity of the dry powder of magnesia, rubbing it slightly in with the finger, leaving it there for an hour or two, and then brushing it off, when it will be found that the stain has quite disappeared. Apply it on the wrong side of the dress, if not lined; but it matters not which. As some colors are spoiled even by water, it will be found safer to use dry magnesia.

BRASS AND COPPER VESSELS require to be well and often cleaned, both inside and out. Indeed, the thorough cleansing of all vessels in which victuals are cooked, is not only desirable in point of neatness and show—for most servants make a display of them—but it is actually necessary, as it regards the flavor and the wholesomeness of the food cooked in them, whether solid joints, or soups, ragouts, etc. And these remarks apply more fully to vessels made of copper or brass, than to tin and iron ware; the canker which they contract being absolutely poisonous. Brass and copper, whether cooking utensils, candlesticks, or other articles, are best cleaned with sweet oil and tripoli, or powdered

Bath brick, or rottenstone. A piece of flannel should be oiled, and then sprinkled with either of the above-named powders, and well rubbed over every part of the article, till every spot and soil is removed. They should then be polished with soft wash leather. The inner part of tinned vessels should be well cleaned with soap and water, and then thoroughly washed with clean warm water, and put away *perfectly dry*. A solution of oxalic acid in water gives brass a fine color; and vitriol and spirits of salts make brass and copper very bright; but they soon tarnish, and, therefore, require more frequent cleaning. A strong lye of rock alum and water will also improve the appearance of brass.

SIMPLE DISINFECTANT.—Cut two or three good-sized onions in halves, and place them on a plate on the floor; they absorb noxious effluvia, etc., in the sick-room in an incredibly short space of time, and are greatly to be preferred to perfumery for the same purposes. They should be changed every six hours.

HOW TO GET OFF A TIGHT RING.—Thread a needle flat in the eye with a strong thread, pass the head of the needle with care under the ring, and pull the thread through a few inches towards the hand; wrap the long end of the thread tightly round the finger regularly all down the nail to reduce its size, then lay hold of the short end and unwind it. The thread repassing against the ring, will gradually remove it from the finger. This never-failing method will remove the tightest ring without difficulty, however much swollen the finger may be.

CONTRIBUTED RECEIPTS.

The following receipts have been kindly forwarded to us by a correspondent; we insert them for the benefit of our readers:—

TO CLEAN SILK (black or colored).—Mix spirits of wine with water, sponge on the right side, and iron on the wrong; it will look new again.

TO MAKE WATER SOFT.—Boil bran in it.

FOR MAKING HANDS SOFT.—Mix honey, olive oil, and almond meal. Use when washing; then wear gloves.

MACCARONI CHEESE (simply done).—Boil the maccaroni in milk; put in the stewpan butter, cheese, and seasoning; when melted, pour into the maccaroni, putting bread-crumbs over, which brown before the fire all together.

WELSH RABBIT.—A slice of bread laid in a tin dish, buttered, and mustard laid over it; pieces of cut cheese laid also on the bread and butter; pour two or three tablespoonfuls of ale; put into the oven until slightly brown.

CHEESE OMELET.—Mix to a smooth batter three tablespoonfuls of fine flour, with half a pint of milk. Beat up well the yolks and whites of four eggs, a little salt, and a quarter pound of grated Parmesan or old English cheese. Add these to the flour and milk, and whisk all the ingredients together for half an hour. Put three ounces of butter into a frying-pan, and when it is boiling pour in the above mixture, fry it for a few minutes, and then turn it carefully; when it is sufficiently cooked on the other side, turn it on to a hot dish and serve.

MR. GODEY: I send you the following receipt for cleaning crape, hoping you will give it a place in your Book. Brush the veil till all the dust is removed, then fold it lengthwise, and roll it smoothly and tightly on a roller. Steam it till it is thoroughly dampened, and dry on the roller.

Butter a paper, and put over the mould; then tie a floured cloth over it quite close, and boil it an hour. Turn out the pudding carefully, and pour some cold custard over it.

Or: Bake it; and serve with wine-sauce instead of custard.

SOUFFLEE PUDDING.—Take two ounces of sugar, four ounces of flour, two ounces of fresh butter melted, the yolks of three eggs well beaten, the whites also, but beaten separately, a tablespoonful of orange juice. Beat the whole together, strain it into a pie-dish, which must be filled only half full, and bake for half an hour in a very quick, sharp oven.

SPANISH BUNNS.—Take one pound of fine flour, rub into it half a pound of butter; add half a pound of sugar, the same of currants, a little nutmeg, mace, and cinnamon; mix it with five eggs well beaten; make this up into small bunnns, and bake them on tins twenty minutes; when half done, brush them over with a little hot milk.

LEMON CREAM.—Two ounces of loaf-sugar, in lumps; with these rub off the yellow portion of a large lemon, and dissolve the sugar in two tablespoonfuls of boiling water; stir it till it is cool; then squeeze the juice of the lemon and strain it to the sugar; stir these well together. Beat the whites only of six large eggs till to a froth, then strain these beaten whites to the mixture of lemon-juice, sugar, and water; beat it well together, and simmer over a very slow fire for three minutes; then beat up a glass of sherry with it, simmer again till it is slightly firm, then put it into jelly-glasses.

ORANGE MARMALADE PUDDING.—A quarter of a pound of marmalade, chopped fine; two ounces of butter, melted or creamed; two ounces of white sugar, sifted; two eggs (the yolks and whites), well beaten and strained; one pint of milk. Beat all these ingredients together with the milk, then crumble three spongecakes into it; line a dish at the edge only with puff paste, and bake an hour.

KRINKLES.—Beat well the yolks of eight and the whites of two eggs, and mix with four ounces of butter just warmed, and with this knead one pound of flour and four ounces of sugar to a paste. Roll into thick biscuits; prick them, and bake on tin plates.

BROWN CHARLOTTE PUDDING.—Butter a pudding mould well, and line it with thin slices of bread and butter. These slices must be cut neatly, and the crust at the edges removed. Take some good baking apples, and cut them as for dumplings, fill the mould with them, putting in between the quarters some slices of candied lemon-peel, a little grated nutmeg, and some sugar. Cover it with bread on which there is plenty of butter, put a small plate on the top of the mould, and bake it for three hours.

A CHEAP SEED-CAKE.—Mix a quarter-peck of flour with half a pound of sugar, a quarter of an ounce of allspice, and a little ginger; melt three-quarters of a pound of butter with half a pint of milk; when just warm, put to it a quarter of a pint of yeast, and work up to a good dough. Let it stand before the fire a few minutes before it goes to the oven; add seeds or currants; bake an hour and a half.

ARROWROOT PUDDING.—Take two tablespoonfuls of arrowroot, and two quarts of fresh milk, mix the arrowroot with a small portion of the milk, and when the remaining part of the milk has boiled, add it to the former; when nearly cold, add the yolks of three eggs well beaten, three ounces of sugar, two ounces of butter, and

a little grated nutmeg; stir the ingredients well together, turn them into a buttered dish, and bake for a quarter of an hour.

A WELSH PUDDING.—Let half a pound of fine butter melt gently; beat with it the yolks of eight and whites of four eggs; mix in six ounces of loaf-sugar, and the rind of a lemon grated. Put a paste into a dish for turning out, and pour the above in, and nicely bake it.

THE TOILET.

HUNGARY WATER.—To one pint of highly rectified spirits of wine put one ounce of oil of rosemary and two drachms of essence of ambergris; shake the bottle well several times, then let the cork remain out twenty-four hours. After a month, during which time shake it daily, put the water into small bottles.

BANDOLINE FOR THE HAIR.—Crush the pips of the ripe quince between two pieces of paper; then put them into a tumbler of cold water to stand all night, when the water will have become glutinous and fit for use; drop into it a small quantity of spirits of wine, and a few drops of essence of rose, jasmine, or any other perfume.

Or: Take half an ounce dried quince pips, pour on them one pint of boiling water, and strain when cold. Should it not be sufficiently glutinous, boil it again, and pour over the pips a second time. Scent with rose, bergamot, or any other scent.

OIL OF ROSES FOR THE HAIR.—Olive oil, one quart; otto of roses, one drachm; oil of rosemary, one drachm. Mix. It may be colored by steeping a little alkanet root in the oil (with heat) before scenting it. It strengthens and beautifies the hair.

POT POURRI.—To make "a perfume of sweet-scented leaves, etc., for fancy jars." Mix half a pound of common salt with a quarter of a pound of saltpetre, a quarter of an ounce of storax, half a dozen cloves, a handful of dried bay leaves, and another handful of dried lavender flowers. This basis of the Pot Pourri will last for years, and you may add to it annually petals of roses and of other fragrant flowers gathered on dry days, as fancy may dictate. By the same rule you may add, if approved, of powdered benzoin, chips of sandal wood, cinnamon, orris root, and musk. A very excellent Pot Pourri may be made in winter with a pound of dried rose petals, bought at a chemist's, mixed with four ounces of salt and two of saltpetre, on which were put eight drops of essence of ambergris, six drops of essence of lemon, four drops of oil of cloves, four drops of oil of lavender, and two drops of essence of bergamot.

MISCELLANEOUS.

GOOD WRITING INK.—Gall-nuts, pulverized, twelve ounces; logwood, four ounces; sulphate of iron, four ounces; gum arabic, four ounces; vinegar, two quarts; water, three quarts. Mix well for a week, and then strain. Five drops of creasote added to a pint of ordinary ink will effectually prevent its becoming mouldy.

MAKING LARD.—Cut the fat up into pieces about two inches square; fill a vessel holding about three gallons with the pieces; put in a pint of boiled lye, made from oak and hickory ashes, and strained before using; boil gently over a slow fire, until the cracklings have turned brown; strain and set aside to cool. By the above process you will get more lard, a better article, and whiter than by any other process.

TO PICKLE RED CABBAGE.—Choose a fine close cabbage for the purpose of pickling, cut it as thin as possible, and throw some salt upon it. Let it remain for three days, when it will have turned a rich purple; drain from it the salt, and put it into a pan with some strong vinegar, a few blades of mace, and some white peppercorns. Give it a scald, and, when cold, put it into the jars and tie it up close.

CANDLES.—Take of alum five pounds, dissolve entirely in ten gallons of water, bring the solution to the boiling point, and add twenty pounds tallow, boiling the whole for an hour, skimming constantly. Upon cooling a little, strain through thick muslin or flannel; set aside for a day or two for the tallow to harden; take it from the vessel, lay aside for an hour or so for the water to drip from it, then heat in a clean vessel sufficiently to mould; when moulded, if you desire to bleach them lay upon a plank by the window, turning every two or three days. Candles made strictly by the above receipt will burn with a brilliancy equal to the best adamantine, and fully as long.

TREATMENT OF HICCUP.—This may often be removed by holding the breath, by swallowing a piece of bread, by a sudden fright, or a draught of weak liquid. When it arises from heat and acidity in the stomachs of children, a little rhubarb and chalk will remove it. Should it proceed from irritability of the nerves, take a few drops of sal volatile, with a teaspoonful of paregoric elixir. If it still continue, rub on soap liniment, mixed with tincture of opium, or a blister may be placed on the pit of the stomach, or sipping a glass of cold water with a little carbonate of soda dissolved in it.

CREAM PASTE.—Break two eggs in a stewpan, with a little salt, and as much flour as they will take. Mix in a pint of milk, and put it on the fire, stir it so as not to let it stick, till you no longer smell the flour; then put in a piece of butter the size of a walnut.

GOLD FISH.—These beautiful creatures, being originally from a warm climate, require to be kept in apartments of a genial temperature. The water in which they live should be changed daily, and should not be given in a cold state, but allowed to stand in a warm room for an hour before being put into the globe; this precaution may not be necessary in summer. The food given may consist of small crumbs of bread and small flies.

TO CLEAN KNIVES.—One of the best substances for cleaning knives and forks is charcoal, reduced to a fine powder, and applied in the same manner as brick-dust is used. This is a recent and valuable discovery.

PAPERING ROOMS.—Light-colored papers are best for bedrooms; they look clean and cheerful. Nothing that is dark and dingy should be chosen where light and cleanliness are so essential; and dark papers sometimes give the idea of dirt, when it is far from being the case. Closets, especially where dresses hang, should be papered; the lighter the color of the paper, the more easily are dust and cobwebs detected. In unpapered closets, chinks harbor spiders, and bits of mortar break away; but when papered, they are neat and clean.

MAKING SOAP WITHOUT GREASE.—One bar of common resin soap, one pound sal soda, one ounce borax. Dissolve the soda and borax in eight pints of rain or soft water; then add the soap, and boil until dissolved, when you will have, upon cooling, ten pounds of good soap, worth from eight to ten cents a pound, and costing only one cent per pound.

CEMENT FOR THE MOUTHS OF CORKED BOTTLES.—Melt together a quarter of a pound of sealing-wax, the same quantity of resin, a couple of ounces of beeswax. When it froths, stir it with a tallow candle. As soon as it melts, dip the mouths of the corked bottles into it. This is an excellent thing to exclude the air from such things as are injured by being exposed to it.

TO PRESERVE CELERY THROUGH THE WINTER.—Get up the celery on a fine dry day before it is injured by frost, cut off the leaves and roots, and lay it in a dry airy place for a few days; then remove it to a cool cellar, where it will be quite secure from frost, and pack it up with sand, putting layers of celery and of sand alternately.

ACCIDENTS TO THE EAR.—In case of very little insects getting into the ear, they will be immediately killed by a few drops of olive oil poured into the ear. If a child put a seed, a little pebble, or any small body of that nature into the ear, it may often be extracted by syringing the passage strongly with warm water for some time.

TO PICKLE GREEN TOMATOES.—To one peck of tomatoes add a handful of salt and enough water to cover them. Let them remain in this twenty-four hours. Put them in a kettle (porcelain lined is the best), fill up with vinegar, and set upon the stove until the vinegar begins to boil, and then set away to cool. When cold, set the kettle again upon the stove, and bring it to the boiling point. Then skim the tomatoes, and put them into a jar, fill up with some new, cold vinegar, and flavor with mustard seed, allspice, cloves, etc.

The same vinegar first used will do to scald more tomatoes in.

VELVET.—To restore the pile of velvet, stretch the velvet out tightly, and remove all dust from the surface with a clean brush; afterwards well clean it with a piece of black flannel, slightly moistened with Florence oil. Then lay a wet cloth over a hot iron, and place it under the velvet, allowing the steam to pass through it; at the same time brushing the pile of the velvet till restored as required. Should any fluff remain on the surface of the velvet, remove it by brushing with a handful of crape.

CONTRIBUTED RECEIPTS.

A NICE apple-pudding, and one very convenient to serve, is made by making small round puffs of pastry, and baking them on a flat tin; then fill with stewed apples, nicely strained through a sieve, sweetened and flavored. For about a dozen of these, take the whites of two eggs, beat them to a froth, sweeten with four ounces of sugar; flavor it with white wine. Have a dish filled with boiling water on the top of the stove, and pour on this, froth, and let remain a minute or two until it hardens a little; then take it off the water carefully, and spread it over the apple puffs to answer as sauce.

TO WASH WHITE THREAD GLOVES AND STOCKINGS.—These articles are so delicate as to require great care in washing, and they must not on any account be rubbed. Make a lather of white soap and cold water, and put it into a saucepan. Soap the gloves or stockings well, put them in, and set the saucepan over the fire. When they have come to a hard boil, take them off, and when cool enough for your hand, squeeze them in the water. Having prepared a fresh cold lather, boil them again in that. Then take the pan off the fire, and squeeze them well again, after which they can be stretched, dried, and then ironed on the wrong side.