NEW DOMESTIC RECEIPTS.

HOT CRAB.

Pick the Crab, cut the solid part into small pieces, and mix the inside with a little rich gravy or cream, and seasoning; then add some curry-paste, and fine bread-crumbs; put all into the shell of the Crab, and finish in a Dutch oven, or with a salamander.

NEW MODE OF MAKING COFFEE.

Dr. Ratier assures us that the aroma of Coffee is better extracted by cold water than by hot. For this purpose, he recommends that four ounces of good Coffee, properly roasted and ground, be mixed into a pap, or thin paste with cold water, and left to steep, covered closely, for a night. Next day, pour this pap carefully on fine linen, placed in a glass funnel, in a bottle. A single spoonful of this very strong infusion, poured into a cup of boiling milk, will give the whole a delightful aroma. Or, one part of the infusion, and two parts of water, put on the fire till it just boils, will yield a delicious Coffee. The strong essence should be kept in a closely-stopped bottle.

TO DRESS HARICOT BEANS.

Many persons are prejudiced against certain vegetables, (says the *Midland Florist*,) for no other reason than because they are not used to them, &c. For instance, we seldom hear of French Beans being cooked when in a dry state; yet, on the Continent, they are highly esteemed; and if given a fair trial here, we see no reason why they should not become as much used for soup making as peas The Haricot Beans should be prepared as follows:—Put the Haricots into cold water, boil them gently till the skins begin to crack, then pour away the water, which is always nauseous; have ready boiling water to supply its place; simmer the Haricots till tender. They must not be allowed to get cold whilst cooking, or they can never be boiled tender.

TO PRESERVE BUTTER.

The cause of the tainting of fresh Butter depends upon the presence of a small quantity of curd and water. To render Butter capable of being kept for any length of time in a fresh condition, that is as a pure solid oil, all that is necessary is to boil it in a pan till the water is removed, which is marked by the cessation of violent ebullition. By allowing the liquid oil to stand for a little, the curd subsides, and the oil may then be poured off, or it may be strained through calico or muslin into a bottle, and corked up. When it is to be used, it may be gently heated and poured out of the bottle, or cut out by means of a knife or cheese-gouge. This is the usual method of preserving Butter in India (ghee), and also on the Continent; and it is rather remarkable that it is not in general use in this country. Bottled Butter will thus keep for any length of time; and is the best form of this substance to use for sauces.

PICKLED EGGS.

In the counties of Hants and Dorset, Pickled Eggs constitute a very prominent feature in the farmhouse store-rooms. The mode in which the good dames pickle them is simply thus:—At the season of the year when their stock of Eggs is plentiful, they boil some four or six dozen in a capacious saucepan, until they become quite hard. They then, after removing the shells, lay them carefully in large-mouthed jars, and pour over them scalding vinegar, well seasoned with whole pepper, allspice, a few pieces of ginger, and a few cloves of garlic. When cold, they are bunged down close, and in a month are fit for use. Where Eggs are plentiful, the above pickle is by no means expensive, and is a relishing accompaniment to cold meat.

TO DRESS VEGETABLE MARROW.

Have ready a gallon saucepan, rather more than half full of boiling water. Just before putting in the Marrow, throw in a teaspoonful of salt and half a one of carbonate of soda. Cut the Marrow into four parts, lengthwise, without peeling it; or if it be the very large kind, divide each quarter transversely, making eight pieces. The small delicate Persian variety need only be halved lengthwise. Throw the pieces quickly into the water, keeping it rapidly boiling all the time; they will take from a quarter to half an hour, according to the species and age. They are best when ten days or a fortnight old, but are excellent whatever age they are. While the marrow is boiling, make about the third of a pint of melted butter, and a round of toast; cut the crust off, and dip the toast twice into the water in which the marrow is boiling; lay it in a dish, and pepper it slightly. When done, take up the Marrow carefully with a fish-slice or large spoon, and lay it on the toast; pepper it well, and pour the melted butter over all. It should be served up as hot as possible. Prepared thus, vegetable marrow is scarcely inferior to asparagus, and forms an elegant and wholesome supper-dish; as a dinner vegetable, it should appear with roast mutton. Be sure never to peel the Marrow.

STONE'S PATENT RHUBARB WINE.

Take the green stalks, or stems of the Rhubarb Plant, (about the middle of May,) and bruise them, in a mortar, or otherwise, to a pulp. Put this into an open tub, and to five pounds of pulp add one gallon of cold spring water. Let it infuse three days, stirring it frequently; on the fourth day, strain off the liquor, and to each gallon add 3lb loaf sugar; stir it until the sugar be dissolved. Then, let it rest, and in four or five days, the fermentation will begin to subside, and there will be formed a crust, or head, which should be skimmed off. Put the clear wine into a cask, but do not then stop it down. If it begin to ferment, rack it into another cask; in about a fortnight, stop it down, and let it remain till March in the next year, when it should be racked, and again stopped down; but if the wine should have lost any of its original sweetness, add a sufficient quantity of loaf sugar, and stop it down; taking care, in all cases, that the cask be full. In a month, or six weeks, it will be fit to bottle, and in the summer to drink. Rhubarb, about the latter end of August, will produce a second crop, when a second quantity of wine may be made.

ICEING.

The artificial production of Ice has, of late, been brought to great perfection. A *Freezing Powder* is made by Messrs. Lings and Keith, of Princes-street, Leicester-square, by which a bottle of wine may be iced at the cost of little more than a penny! By aid of machinery and this freezing preparation, a large castle has been frozen, in metal moulds, from the purest spring water; it was five feet in length, the same in height, and weighed nearly 7 cwt. *The Patent Ice-Safe*, by the above makers, is a successful invention. It resembles a large chest, opening in front, as well as at the top: the outer sides are thick, and filled with a non-conducting substance; the interior is fitted with zinced shelves, the ice being placed in a central upright chamber. The advantages of this Safe are not only due to the cold and at the same time perfectly dry atmosphere existing in its interior, in consequence of the patented principle of the ice being contained in a separate chamber, but also to its great economy in the consumption of Ice. Fruit and vegetables, including strawberries, asparagus, cucumbers, &c., may be preserved in this Safe upwards of a fortnight, in a state quite fit for the table; and butter may be almost frozen in it in two hours.

FIRES IN CHIMNEYS.

Fires in chimneys in France have been prevented by placing three frames of wire-work, one foot above each other, near the lower mouth of the chimney; no flame will pass through them, and, consequently, no fire can happen; while the draught of the chimney will not be impared.

TO REMOVE IRON-MOULD.

Dr. Thomson recommends that the part stained should be re-moistened with ink, and this removed by the use of muriatic acid, diluted with five or six times its weight of water, when the old and new stain will be simultaneously removed.

THE BEST TOOTH-POWDER.

Finely-powdered charcoal (calcined bread or sugar), forms an excellent Tooth-powder: it cleanses the mouth both mechanically and chemically; but, as it is dusty, and not easily miscible with water when alone, it may, on this account, be mixed with an equal weight of prepared chalk, and, if agreeable, be scented with a few drops of oil of cloves.

TO REMOVE WARTS.

Mr. Erasmus Wilson, in his popular work on "Healthy Skin," says: "The best treatment of Warts is to pare the hard and dry skin from their tops, and then touch them with the smallest drop of strong acetic acid, taking care that the acid does not run off the wart on the neighbouring skin; for, if it do, it will occasion inflammation and much pain. If this practice be continued once or twice daily, *with regularity*, paring the surface of the Wart occasionally, when it gets hard and dry, the Wart may be soon effectually cured."

THE CREOSOTE MEAT-SAFE.

Creoste is a newly-discovered article used for preserving meat, but giving it a disagreeable taste and smell. This, Dr. Stenhouse has obviated, by placing a small plate containing a little Creosote immediately under each piece of meat as it hangs in the larder, and covering both with a cloth. The Creosote soon forms an atmosphere around the meat, and will keep it three or four days longer than otherwise; and the meat will not have when cooked, the slightest smell or taste of Creosote. Or, the joint may be suspended in a wooden box or earthern jar, to be with a lid. Another advantage attending the use of Creosote is, that it frees a larder from flies.

DANGER OF LEAD CISTERNS.

Any person possessed of a Leaden Cistern should forthwith get for it a *temporary zinc bottom*, to fit inside and to lay above the other. Leaden waterpipes might have an inch or two of zinc pipe screwed on at the end,—so that it may from time to time be removed and cleaned. Once a week or fortnight this bottom should be taken out and properly cleaned. The metal is wholesome, not expensive,—and malleable zinc will be the most convenient for the purpose. It should be added that, as sure as night succeeds to day, every particle of lead that may from time to time be in solution, will make for, or be precipitated on the zinc,—there to remain till brushed off.

TO TAKE PAINT OFF OAK-PANELING.

The only method of removing Paint from oak-paneling, carving, &c., is as follows:—Make a strong solution of American potash (which can be bought at any colour shop, and resembles burnt brick in appearance); mix this with sawdust into a sort of paste, and spread it all over the paint, which will become softened in a few hours, and is easily removed by washing with cold water If, after the paneling, &c. is dry, it becomes cracked, apply a solution of hot size with a brush, which will bind it well together, and make it better for varnishing; as well as destroy the beetle which is often met with in old oak, and is erroneously called the worm.

CEMENT FOR CHINA AND GLASS.

The most successful Cement for fractured porcelain and glass is composed as follows: two parts isinglass, cut into fine pieces, are left for 24 hours, covered with 16 parts water, then boiled down to eight parts, mixed with eight parts alcohol, and strained through linen. This liquid is mixed while hot with a solution of one part mastic, in nine parts alcohol; and to the whole half part gum ammoniacum, finely pulverised, is added gradually, and the liquid thoroughly mixed. This Cement, while hot, is quite liquid, but on cooling becomes hard; in using it, both the Cement and the fragments are made as warm as possible, both pieces allowed to dry, then again rubbed over with the cement and pressed together. After five or six hours the cement is perfectly hard. It is not applicable to vessels of porous earthenware; the best Cement in this case is the thick solution of shell-lac in spirits of wine.

DEATH FROM EATING CAKE ORNAMENTS.

The experience of every year adds to the proof of the danger of Cake decorations. In January last, an inquest was held at Sudbury, on the body of Maria Louisa French, aged 8 years, who died from eating some ornaments on a Twelfth Cake. On examining the green particles discharged from the stomach, they were found to consist of Scheele's Green, or arsenite of copper, a deadly poison. The Jury returned the following verdict:—"That the deceased came to her death from accidentally eating Ornaments from Cakes of a poisonous nature, and from no other cause. The jury unanimously add, that from the number of fatal accidents that have of late years happened by the useless, but common practice of using various poisonous ingredients in embellishing cakes and other articles of confectionary, it is their decided opinion that a practice fraught with danger to the lives or health of her Majesty's subjects ought to be immediately restrained."

THE PHILOSOPHY OF DROWNING.

Man is the only animal that drowns naturally. He does so because he is endowed with reason—that is to say, with a large spherical brain with a skull on it, which rises above his nose. If he fall into deep water, in spite of his great brain, he has not presence of mind enough to stick his nose out and keep it out, as he easily might do; but his heavy head, like a stone, presses his nose under water. In this position he inhales and fills his chest with water,—so that he becomes on the whole so much heavier than water as to sink. While the lungs are filled with air, the body is lighter than its bulk of water, and of course swims just as an iron vessel does. All, therefore, which is necessary to keep a person from drowning in deep water is to keep the water out of the lungs. Suppose yourself a bottle. Your nose is the nozzle of the bottle, and must be kept out of the water. If it goes under, don't breathe at all till it comes out. Then, to prevent its going down again, keep every other part under—head, legs, arms, all under water but your nose. Do that, and you can't sink in any depth of water. All you need to do to secure this is to clasp your hands behind your back, and point your nose at the top of the heavens and keep perfectly still. Your nose will never go under water to the end of time, unless you raise your brain, hand, knee, or foot higher than it. Keep still with your nose turned up in perfect impudence, and you are safe. This will do in tolerably still water: in boisterous water you will need a little of the art of swimming.