

with 3 oz. saltpetre, and let it lie 14 hours. Then mix stale porter or beer, 2 qts.; common salt, 2 lb.; coarse sugar, 2 lb.; bay salt, pounded, 1 lb.: boil and skim it well, and pour it hot over the meat. In this pickle the meat must remain one month, being rubbed and turned at least every other day. Then take it out, rub it dry, and roll it in malt-dust, or oatmeal; smoke the ham three weeks, and hang it in a dry but not warm room.

**Warwickshire Hams.**—Rub the leg of pork with 2 oz. powdered saltpetre, particularly about the hip-joint, and let it lie 24 hours. Then mix soft water, 1 gallon; pale dried malt, 1 peck; sugar or treacle, 1 lb.; bay salt, bruised, 1½ lb.; common salt, 2½ lb.; shallots or onions, sliced, 3 oz. Boil together ten minutes; skim the pickle; pour it hot over the meat, and let the grains remain until they begin to be sticky, when they may be drained in a sieve, and removed. Keep the ham covered with this pickle for three weeks, and turned and rubbed every day for three weeks, when it may be taken out, dried with cloths, and smoked three weeks or a month. Put the ham into a box with malt-dust, and cover from the air with sand dried in an oven. The three preceding receipts are from "The Whole Art of Pickling, Curing, and Smoking Meat and Fish," by James Robinson, eighteen years a practical curer.

**Beef Pickle, à la Garrick. (Rel.)**—Take 20 lb. of salt, ¾ lb. saltpetre, 4 cakes sal prunella, 2 lb. moist sugar, and 2 cloves of garlic. Pound and mix all together, rub with it the meat, cover it for about a week, rubbing and turning it every other day.

## WINE FROM THE RHUBARB STALK.

Mr. Roberts, of Edinburgh, has appended to the fifth edition of his "British Wine-maker and Domestic Brewer," a Supplement on the Rhubarb Plant, showing it to be a basis nearly as valuable as that of the Grape for producing Champagne, Hock, Madeira, and Constantia. If sweet wine be required, six pounds weight of stalk to a gallon of water will be a proper proportion; but if a dry wine, to imitate Hock, Vin Grave, &c., is wished, more than double that weight will be necessary. The rhubarb should be used as soon after being cut as possible; and if it be of superior quality, the stalks, when ground or grated, and thoroughly pressed, will yield about eighty per cent. of juice; so that, by using 13 pounds, we should have rather more than 10 pounds of juice, and by adding one gallon of water to every 13 lb. of rhubarb stalk, when pressed, we should have two gallons of juice and water; viz. ten pounds of rhubarb juice giving one gallon, and 10 lb. of water giving one gallon. This mixture, made with 13 lb. of rhubarb stalk to the gallon, will take about 3½ lb. of sugar to each gallon, which should be the finest East India or crushed sugar; the sugar giving an excess in quantity of 12 pint to each gallon.

The requisite implements and utensils are a small apple-mill, a fermenting tub, a cask of the same description, but less in size (say 18-gallon), with two or three tap-holes on a line in the front, and near the bottom; the top being taken out, and a flat circular slab of wood, with a few perforated holes, made to fit the interior. This slab, with one or two half-hundredweights placed on it, is to act the pulp-press. Next will be required a sherry quarter-cask, capable of containing about 28 gallons; two tubs, similar to washing-tubs, each to hold 15 gallons—one to receive the pulp from the mill, the other to receive the juice from the press: a hair sieve and stand complete the utensils.

Assuming the quantity of Hock to be made is 27 gallons, with two additional gallons for casking, the weight of rhubarb stalk required will be 156 lb., to be ground in the apple-mill, the pulp running into a tub placed under the spout, and then put into the small cask or press. This press is also placed on a stand, so as to admit the other tub under it to receive the pressed juice which flows from the tap-holes. The juice is then strained through a sieve into the fermenting-tub. Meanwhile, the slab with the weights upon it is put on the pulp in the press, and the pressed juice thus procured strained and added to the former; and in an hour or so the corks may be replaced in the tap-holes, and the slab and weights removed.

The juice which has been strained into the fermenting-tub will measure about 12 gallons. Twelve gallons of water, if possible at the heat of 80° to 100°, are to be poured on the pressed pulp in the small cask or press, the whole thoroughly agitated, and then allowed to remain eight or ten hours, in order to extract what value may have been left in the pulp; after which this liquor is to be drawn off, and added to the juice in the fermenting-tub. The pulp is to undergo a second pressing with the slab and weights, and the pressed liquor is to be added to the former juice, which should measure now, in the whole, 24 gallons.

Eighty-four pounds of sugar—the whiter the better—are next to be put to the juice and water in the fermenting-tub, which will cause it to measure about 29 gallons. With this sugar should be put in three-quarters of a pound of tartaric acid, thoroughly dissolved in a little boiling water; and the whole should be then well mixed together.

The fermenting-tub, containing the *must*, is to be placed in a warm situation, and the *must* weighed with a saccharometer, which will indicate perhaps a degree or so more or less than the required standard, 26, f. e. 130. If more, a little boiling water may be added to reduce it; if less, as much sugar as will bring the *must* up to that point.

It is then allowed to ferment until it is reduced in gravity to 80 or 90, being in the interval carefully stirred and weighed. When reduced to 80 or 90, it is to be casked in a newly-emptied sherry quarter-cask, of 27 or 23 gallons. There will be enough *must* to fill the cask at first, and to continue filling it during the time it remains unbunged; the cask being placed obliquely upon a stand, with a dish under it. During the time the wine is fermenting, and before it is bunged down, it should be tried with the saccharometer once a week; and when reduced to one-half its original gravity, say 65, the cask may be bunged down, and the wine allowed to remain undisturbed until October or November, supposing it to have been made in May or June. By this time it should be reduced to 30 of gravity. If, however, at any of these examinations it is found that the wine has attenuated below 30 before the period just mentioned, it must be immediately racked off, to prevent its being too much reduced.

It is then advisable to get another newly-emptied sherry quarter-cask, and to fumatize it twice at about an hour's interval; 2½ gallons of the finest Somersetshire cider, with half a gallon of Bucellas wine, are to be put into the cask, to be bunged and well rolled about to incorporate the fumes of the brimstone with the contents. The clear portion of the wine is then to be racked into it, leaving room for the finings, usually consisting of a little isinglass dissolved in soft wine.

A very delicious and cheap wine may be made from rhubarb stalks—6½ lb. to every gallon of water, and 3½ lb. of sugar to each gallon of juice and water. The rhubarb is ground to a pulp in an apple-mill, and the juice then pressed out of it; it is worked as other home wines, and fined by adding 4 lb. of sugar-candy, dissolved.

**Cold Cream.**—Warm gently together four ounces of oil or almonds and one ounce of white wax, gradually adding four ounces of rose-water. This will make good cold cream, whereas that sold in the shops is usually nothing more than lard beat up with rose-water.

## COOKERY.\*

**White Haricot Beans.**—Nothing is so cheap or so solid food as haricot beans. Get a pint of fine white beans, called the dwarf; put them into half a gallon of cold soft water, with one ounce of butter; they take about three hours to cook, and should simmer very slowly; drain them and put them into a stewpan, with a little salt, pepper, chopped parsley, two ounces of butter, and the juice of a lemon, place on the fire for a few minutes, stir well, and serve. The water in which it is boiled will not make a bad soup by frying four onions in butter in a stewpan, adding a little flour, then the water poured over, and a slice of toasted bread cut in pieces, and served in a tureen. Should the water in boiling reduce too fast, add a little more. The longer sort requires to be soaked a few hours before boiling.

**Irish way of Boiling Potatoes.**—In Ireland, where this root has been for so long a period the chief nourishment of the people, and where it takes the place of bread and other more substantial food, it is cooked so that it may have, as they call it, a bone in it; that is, that the middle of it should not be quite cooked. They are done thus:—Put a gallon of water with two ounces of salt in a large iron pot, boil for about ten minutes, or until the skin is loose, pour the water out of the pot, put a dry cloth on the top of the potatoes, and place it on the side of the fire without water for about twenty minutes, and serve. In Ireland turf is the principal article of fuel, which is burnt on the flat hearth: a little of it is generally scraped up round the pot so as to keep a gradual heat; by this plan the potato is both boiled and baked. Even in those families where such a common art of civilised life as cooking ought to have made some progress, the only improvement they have upon this plan is, that they leave potatoes in the dry pot longer, by which they lose the *bone*. They are also served up with their skins (jackets) on, and a small plate is placed by the side of each guest.

**Beetroot.**—Take two nice young boiled beetroots, which will require about from two to three hours to simmer in plenty of boiling water; peel when cold, cut in slanting direction, so as to make oval pieces; peel and cut in small dice two middling-sized onions, put in a pan, with two ounces of butter, fry white, stirring continually with a spoon; add a spoonful of flour, and enough milk to make a nice thickish sauce, add to it three saltspoonfuls of salt, four of sugar, one of pepper, a spoonful of good vinegar, and boil a few minutes; put in the slices to simmer for about twenty minutes, have ready some mashed potatoes, with which make a neat border in your dish one inch high, then put the beetroot and sauce, highly seasoned, in the centre, and serve.

**Teal, a new method.**—Procure four, draw them, then put half a pound of butter upon a plate, with a little pepper, grated nutmeg, parsley, a spoonful of grated crust of bread, the juice of a lemon, and the liver of the teal, mix well together, and with it fill the interior of the teal; cover them with slices of lemon, fold in thin slices of bacon, then in paper, and roast twenty minutes before a sharp fire; take off the paper, brown the bacon, dress them upon a slice of thick toast, letting the butter from the teal run over it, and serve very hot.

**Pig's Cheek, a new method.**—Procure a pig's cheek, nicely pickled, boil well until it feels very tender; tie half a pint of split peas in a cloth, put them into a stewpan of boiling water, boil about half an hour, take them out, pass through a hair sieve, put them into a stewpan, with an ounce of butter, a little pepper and salt, and four eggs, stir them over the fire until the eggs are partially set, then spread it over the pig's cheek, egg with a paste-brush, sprinkle bread-crumbs over, place in the oven ten minutes, brown it with the salamander, and serve.

**Melted Butter.**—Put into a stewpan two ounces of butter, not too hard, also a good tablespoonful of flour, mix both well with a wooden spoon, without putting it on the fire; when forming a smooth paste, add to it a little better than half a pint of water; season with a teaspoonful of salt, not too full, the sixth part of that of pepper; set it on the fire, stir round continually until on the point of boiling; take it off, add a teaspoonful of brown vinegar, then add one ounce more of fresh butter, which stir in your sauce till melted, then use where required; a little nutmeg grated may be introduced; it ought, when done, to adhere lightly to the back of the spoon, but transparent, not pasty; it may also, if required, be passed through a tannery or sieve. If wanted plainer, the last butter may be omitted.

**Fritadella (twenty receipts in one).**—Put half a pound of crumb of bread to soak in a pint of cold water; take the same quantity of any kind of roast or boiled meat, with a little fat, chop it up like sausage meat; then put your bread in a clean cloth, press it to extract all the water; put into a stewpan two ounces of butter, a tablespoonful of chopped onions, fry for two minutes, then add the bread, stir with a wooden spoon until rather dry, then add the meat, season with a teaspoonful of salt, half the same of pepper, a little grated nutmeg, the same of lemon peel, stir continually until very hot; then add two eggs, one at a time, well mix together, and pour on a dish to get cold. Then take a piece as big as a small egg, and roll it to the same shape, flatten it a little, egg and bread-crumbs over, keeping the shape, do all of it the same way, then put into a *sauté*-pan a quarter of a pound of lard, or clean fat, or oil; when hot, but not too much so, put in the pieces, and *sauté* a very nice yellow colour, and serve very hot, plain, on a napkin, or on a border of mashed potatoes, with any sauce or garniture you fancy. These can be made with the remains of any kind of meat, poultry, game, fish, and even vegetables; hard eggs or cold mashed potatoes may be introduced in small quantities, and may be fried instead of *sauté*, in which case put about two pounds of fat in the frying-pan, and if care is used it will do several times. This is an entirely new and very economical and palatable dish, and fit for all seasons, and if once tried would be often repeated; the only expense attending it is the purchase of a small wire sieve for the bread-crumbs. The reason it is called twenty receipts in one is, that all kinds of food may be used for it—even shrimps, oysters, and lobsters.

**Batter for Fritters.**—Take half a pound of flour, one ounce of butter (which melt), the whites of three eggs, well beaten, half a glass of beer, and enough water to make a thick batter.

**New Mode of Making Coffee.**—Choose the coffee of a very nice brown colour, but not black (which would denote that it was burnt, and impart a bitter flavour); grind it at home if possible, as you may then depend upon the quality; if ground in any quantity, keep it in a jar hermetically sealed. To make a pint, put two ounces into a stewpan, or small iron or tin saucepan, which set dry upon a moderate fire, stirring the coffee round with a wooden spoon continually until it is quite hot through, but not in the least burnt: should the fire be very fierce, warm it by degrees, taking it off every now and then until hot (which would not be more than two minutes), when pour over a pint of boiling water, cover close, and let it stand by the side of the fire (but not to boil) for five minutes, when strain it through a cloth or a piece of thick gauze, rince out the stewpan, pour the coffee (which will be quite clear) back into it, place it upon the fire, and, when nearly boiling, serve with hot milk if for breakfast, but with a drop of cold

\* From Soyer's "Modern Housewife."

milk or cream if for dinner. The foregoing proportions would make coffee good enough for any person, but more or less coffee could be used if required; the cloth through which it is passed should be immediately washed and put by for the next occasion. A hundred cups of coffee could be made as here directed in half an hour, by procuring a pan sufficiently large, and using the proper proportions of coffee and water, passing it afterwards through a large cloth or jelly-bag.

**How to Make a Delicious Cup of Tea.**—Before pouring in any water, the teapot, with the tea in it, should be placed in the oven till hot, or heated by means of a spirit-lamp, or in front of the fire (not too close, of course), and the pot then filled with boiling water. The result will be, in about a minute, a most delicious cup of tea, much superior to that drawn in the ordinary way.

**Rhubarb Jam.** (*Manchester Receipt.*)—Boil gently, for three hours, an equal weight of fine sugar and rhubarb-stalk, with the juice and grated rind of a lemon to each pound of the fruit. When the true flavour of the rhubarb is much liked, the lemon-peel should be omitted. A very good jam may be made with six ounces less of sugar to the pound, by boiling the rhubarb gently for an hour before it is added.

**Coffee, French Fashion.**—To a pint of coffee, made as before directed, add a pint of boiling milk, warm both together until nearly boiling, and serve.

NEW KITCHEN IMPLEMENTS.

M. Soyer, in his "Modern Housewife," (lately published), describes a Magic Lamp Stove, with which may be cooked, on the breakfast-table, a cutlet, ham, or bacon, or eggs may be poached. In this new and portable apparatus, the heat is given by vapour of spirit of wine passing through a flame: it will cook cutlets, or boil water, in as short a time as the best charcoal; with the *sauté-pan* everything can be cooked as on a charcoal fire; and with a small saucepan anything that may be required in the room of an invalid, where the heat of a fire would not be allowed. In place of the kitchen-range, the hot-plate, and the charcoal stove, M. Soyer recommends a Gas Stove, which is very economical; the fire being left to go out after dinner, and some days not being even lit, it is exceedingly clean. This new stove is placed in the middle of the kitchen: it combines a roasting fire, circulating hot-water boiler, oven, and hot plate, all heated by one fire; the boiler heats the water at the top of the house for the baths, and which can be laid on into any room; the advantage is that it gives more room in the kitchen, in being able to walk all round it; there are also different degrees of heat on the hot plate, and room for the bain-marie pan: the smoke goes under the floor into the old chimney. It is made by Messrs. Bramah and Prestage, of Piccadilly. It could be fitted with a steam-boiler if required, and would be valuable in hotels and taverns: in a cottage, the linen could be dried around it without danger from fire; and it also cures smoky chimneys. There is very little heat arising from it.

HOW TO FIT UP A KITCHEN.

Among other improvements in kitchen fittings, the drawers are made with drawers and slides, which is very convenient, as anything dirty may be placed upon them, and the cloth be thus saved. The rail above contains all the copper stewpans. Another dresser is used for placing the dishes on when sending up the dinner: it has the covers over it; and underneath, the dripping pan, frying-pan, gridiron—so that nothing is hid from sight, therefore they cannot but be clean. This is a good plan; for those mysterious closets are often found full of dirt, broken plates, old towels, and everything that is wanted to be hidden from sight. There is a little scullery; it is supplied with hot and cold water, and has a sink, in which are washed the plates, dishes, coppers, &c., or anything else; so that all dirt is kept out of the kitchen; but this is every bit as clean as the kitchen. The larder is paved and lined with slate: the window, which is protected by wire, opens to the north. Under the window is the pastry-slab, with ice-drawer under that. In one corner is the meat block and table, with scales to weigh all that comes into the larder. Here is the safe, with a sliding door on pulley, and in which are the vegetable bins; and here, also, is one of Lings's patent ice-safes. The meat hangs from tin hooks. There are two boxes for powdered herbs of all kinds (Makepeaces), and also essences for confectionery. This is called the housewife's box.

The following stock of utensils is considered to be quite complete, and by no means too numerous:—8 copper stewpans, two larger ones holding one gallon and a half, and the next one gallon, the others smaller by degrees to one pint; 1 oval fish-kettle, holding about one gallon and a half—but if by chance you have a turbot, borrow a kettle from the fishmonger; 1 middle-sized braising-pan; 1 preserving-pan; 1 round bowl for beating whites of eggs; 2 *sauté*-pans; 1 omelette-pan; 1 frying-pan; 1 bain-marie; 6 saucepans for the sauce; 1 middle-sized tin pie-mould; 2 tin jelly-moulds; 1 tin flanc-mould for fruit; 1 freezing-pot, with every requisite; 2 baking-sheets; 1 gridiron; 1 small salamander; 1 colander-spoon; 1 bottle-jack; 2 spits; 1 dripping-pan; 1 screen; 1 sugar-pan; 2 soup-ladles; 8 copper spoons, two of them colanders; 2 wire baskets; 1 wire sieve; 2 hair sieves; 24 tartlet-pans; 2 tammies; 1 jelly-bag; 12 wooden spoons; 2 paste-brushes; 1 pair of scissors; 2 kitchen-knives; 6 larding-needles; 1 packing-needle; 1 box of vegetable-cutters; 1 box of paste-cutters; 1 meat saw; 1 cutlet-chopper; 1 meat-chopper; 6 meat-hooks, tinned; 1 rolling-pin; 8 kitchen basins; 6 china pie-dishes; 6 earthen bowls for soups and gravies; 4 kitchen table-cloths; 18 rubbers; 12 fish napkins; 6 pudding-cloths; 4 round towels. These utensils, no doubt, appear very numerous, but, at the same time, they are no more than are required; and it is only the first nine articles which are rather expensive: the others can be had at the cost of a few shillings. The linen should be placed in the presses every week, and an exact account kept of it; for it is only by so doing that so small a quantity can be kept in use. The stock consists of 12 pairs of sheets; 10 ditto pillow-cases; 3 dozen of napkins; 2 dozen and a half of various-sized table-cloths, including breakfast, dinner, &c.; 6 servants' table-cloths; 3 dozen towels; 6 round towels; 3 dozen kitchen rubbers; 2 dozen napkins for fish, vegetables, and fruits; 6 pudding cloths; 2 dozen damask d'oylies; 1 dozen Berlin wool ditto. Occasionally in the wash are the cover of the carpet, the anti-macassars, and the netted window curtains. Of glass and china, provide the following; they should be counted every month, and the broken ones replaced; 3 dozen wine-glasses; 2 dozen champagne ditto; 2 dozen claret ditto; 3 dozen goblets; 6 water carafes; 6 decanters; 1 liqueur stand, 12 liqueur glasses; 2 glass jugs; 1 celery glass; 1 trifle dish; 8 dessert dishes.—China, 1 full dinner service; 1 common set for kitchen; 1 common tea service for kitchen; 1 good tea service; 1 breakfast service; 1 good dessert service.—The following is the list of Plate: 3 dozen of prongs; 1 good dessert spoons; 1 and a half ditto of dessert-spoons; 1 and a half ditto of dessert-forks; 2 ditto of tea-spoons; 6 salt-spoons; 1 cheese knife; 4 butter-knives; 1 asparagus-tongs, 2 sugar tongs; 1 soup-ladle; 4 sauce ladles; 2 gravy-spoons; 2 sugar-ladles; 2 salvers; 1 bread-basket; 4 candlesticks; 1 hot-water dish for haunch of mutton.

GENERAL POSTAL REGULATIONS, &c.

**RATES OF POSTAGE.**—All letters from one part of Great Britain to another (including the Local Penny Posts and the London Twopenny Post) are charged, if prepaid, and not

Exceeding half an ounce . . . . . 1d.  
Exceeding half an ounce, and not exceeding one ounce . . . 2d.

and so on, at the rate of 2d. for every additional ounce or fraction of an ounce. Unpaid and unstamped letters are charged double postage on delivery.

**HOURS OF POSTING FOR THE EVENING MAILS.**—The Receiving-Houses close at 5 30 P.M.; but letters are received for the evening's dispatch until 6 P.M., if an extra penny stamp is affixed. The Branch Post-offices at Charing Cross, Old Cavendish-street, and Stones-end, Southwark, receive letters until 6 P.M., and until 7 P.M. by affixing an additional penny stamp. At the Branch Post-Office in Lombard-street, the box remains open without additional fee until 6 P.M., and until 7 P.M. by affixing a penny stamp. At the General Post-Office in St. Martin's-le-Grand until 6, free; and until 7, by payment of the extra charge as at Lombard-street. From 7 to half-past 7 P.M., letters may be posted at the General Post-office upon payment of a fee of sixpence each, which must, as well as the postage, be pre-paid. Letters intended to pass by outward mails to foreign parts must be posted at the above hours.—N.B. Newspapers for the evening mails must be put into the Receiving-Houses before 5 P.M., the Branch offices before 5 30, or General Post Office before 6 P.M. From 6 P.M. to 7 30, on payment of one-halfpenny late fee; except newspapers for foreign parts, which must be posted at the General Post-Office and Branch Offices before 6 P.M., and at the Receiving-Houses before 5 P.M.

**MORNING MAILS** are forwarded to most of the principal towns in England and Wales, and to all parts of Ireland and Scotland, for which the letter-boxes at the Receiving-Houses will be open till 7 A.M. for newspapers, and 7 to 8 A.M. for letters; and at the Branch Offices, Charing-cross, Old Cavendish-street, and the Borough, for newspapers until half-past 7 A.M., and for letters until 8 A.M. At the General Post-Office and the Branch Office in Lombard-street, the boxes will close for newspapers at a quarter before 8 A.M., and for letters at half-past 8 A.M.

ANY SINGLE BOOK or PAMPHLET not sent through the Post-Office to any part of the United Kingdom if not exceeding 16 oz. in weight, and open at both ends, by affixing six postage stamps; if above 16 oz. 1s., and 6d. for every additional pound or fraction of a pound. The Postmaster-General does not guarantee the delivery of books and pamphlets with the same accuracy and regularity as newspapers and letters, but in no case will the delivery be delayed more than 24 hours after the usual post.

**BRITISH AND COLONIAL PAPERS** between British Colonies, without passing through the United Kingdom, to be free; except that 1d. may be allowed as a gratuity to the master of the vessel conveying them.

**NEWSPAPERS, BRITISH, FOREIGN, OR COLONIAL**, passing between British or Colonial and Foreign ports, and through the British post, to pay 2d.; if not through the British post, 1d.

**NEW POSTAGE STAMPS** intended principally for the pre-payment of foreign letters have been issued. They are of the value of one shilling each, the colour being green, and the form octagonal, and another of the value of tenpence of a brown colour. These stamps may be used for inland as well as foreign postage, but they are chiefly intended for the postage of letters to the United States, India, China, the West Indies, New South Wales, and New Zealand, &c.

**PACKAGES** which in length, breadth, or width exceed twenty-four inches, cannot be forwarded by post between any places within the United Kingdom; except, however, petitions or addresses to her Majesty, or petitions to either House of Parliament forwarded to any Member of either House, or printed votes or proceedings of Parliament, or letters to or from any Government offices or departments.

**MONEY ORDERS.**—With a view to simplicity and economy in the accounts of the Money Order Office, it has been found necessary to lay down the following rules:—1. Every money order issued on or after the 6th October, 1848, must be presented for payment before the end of the second calendar month after that in which it was issued (for instance, if issued in October, it must be presented for payment before the end of December), otherwise a new order will be necessary, for which a second commission must be paid. 2. As already notified to the public, if an order be not presented for payment before the end of the twelfth calendar month after that in which it was issued (for instance, if issued in October and not presented before the end of the next October), the money will not be paid at all. 3. As, after once paying a money order, by whomsoever presented, the office will not be liable to any further claim, the public are strictly cautioned a. To take all means to prevent the loss of the money order. b. Never to send a money order in the same letter with the information required on payment thereof. c. To be careful, on taking out a money order, to state correctly the Christian name as well as the surname of the person in whose favour it is to be drawn. d. To see that the name, address, and occupation of the person taking out the money order are correctly known to the person in whose favour it is drawn. 4. Neglect of these instructions will lead to delay and trouble in obtaining payment, and even risk the loss of the money. These instructions, together with some others of minor importance, will be found printed on every money order.

CONSULATE AND PASSPORT OFFICES.

- AUSTRIA.—Embassy, 7, Chandos-street, Cavendish-square, between 12 and 2.
- BELGIUM.—Legation, 9 A, Weymouth-street, Portland-place, between 11 and 3; delivered next day between 11 and 2, gratis; at the Consul's office, 3, Cophthall-court, between 10 and 4—fee 5s.
- BAVARIA.—The Minister, 3, Hill-street, Berkeley-square, when personally known to him; or at the Consul Office, 33½, Great St. Helen's.
- BRAZIL.—Legation, 41, York-street, Portman-square, between 12 and 2, gratis.
- DENMARK.—6, Wornford-court, between 10 and 4—fee 10s. 6d.; under special circumstances at the Embassy, 2, Wilton-terrace, Belgrave-square.
- FRANCE.—French passport-office, 6, Poland-street, Oxford-street, from 12 to 5; delivered immediately on personal application, and payment of 5s; also at the Consul's office, 3, Cophthall-buildings, between 12 and 4—fee 6s. One passport will include a whole family and servants.
- NAPLES AND SICILY.—Passport-office, 15, Princess-street, Cavendish-square, Mondays and Thursdays, between 10 and 12; delivered following day between 2 and 3, gratis.
- PORTUGAL.—Embassy, 57, Upper Seymour-street, Portman-square, between 11 and 4, delivered following day; also at Consul's office, 5, Jeffrey's-square, St. Mary-axe, from 10 to 4.
- PRUSSIA.—106, Fenchurch-street, between 10 and 6—fee 7s.
- RUSSIA.—2, Winchester-buildings, between 10 and 4; delivered following day—fee 6s. 4d.