

RURAL ECONOMY.

CHOICE OF FOWLS, ETC.

THE most important varieties of Fowl are the Cochín China, the Malay, the Spanish, the Dorking, the Old Sussex, the Hamburg, the Polish, the Columbian or Mongolian, the Bantam, and the Game Fowl.

The *Cochín China* is usually of a bright bay colour, darker above with a black horse-shoe mark upon the breast, wings borne tightly up, bearing erect and lively, whole form approaching to that of the Bustard, comb and wattles large and simple. This fowl was introduced into Great Britain some years back by Her Majesty, and it is truly a Royal bird. The hen is prolific to an extraordinary degree; "Bessy," when in the possession of the Queen, is stated to have laid an egg daily for 95 successive days—a degree of fecundity unrivalled by any other variety. These hens, also, repeatedly lay two, and even three eggs per day, for many days in succession. The flesh is excellent, but the bird is much too scarce and costly for general use. The cock is *game* to the last degree, capable of killing the most powerful game-cock in a few minutes.

The *Malay* is nearly as large as the Cochín China; but it is not a good bird in flesh. The hen does not lay so large an egg as her size would promise. The Malay fowl is, however, valuable for crossing with other varieties.

The *Spanish* is known by its jet black colour, large toothed comb and wattles, and white cheek or earpiece. This is one of the very best birds, it is fully climatised, and consequently hardy, and of beautiful appearance; possesses flesh of the best and whitest quality, and acquires it very rapidly: the hen lays a large egg, and is only surpassed in fecundity by the Cochín China.

The *Dorking* is remarkable for possessing five well-developed toes, and sometimes a rudimentary sixth, on each foot. This is a plump-bodied white-fleshed fowl, very good for table use: and the hen is tolerably prolific, but not equal in that respect to the Spanish. The *Sussex* has latterly, to a great degree, superseded the Dorking in popular estimation; in form and appearance; indeed, the birds are almost identical, save in colour—the Dorking being, when pure, usually of a speckled or cuckoo colour, and the *Sussex* being generally dark brown, sometimes relieved with white spangles. *White Dorkings* are prized by some, but they are delicate, and do not attain any size.

The *Hamburg* and *Polish* resemble each other closely, are known by their large top-knots, and gay, or even gorgeous plumage. They are very ornamental, but not entitled to the notice of such as look chiefly or solely to pounds, shillings, and pence.

The *Columbian* or *Mongolian*, a native of South America, is a small and singularly beautiful bird, standing very erect. Its colour is a black ground, relieved about the head, neck, and wing coverts by numerous spangles of white, and here and there patches of brilliant green bronze. The comb of the cock is large, and the hen has one also; she has, too, a tuft of feathers below the bill, and two tufts springing, moustache-like, from the corners of the mouth. The egg laid by her is of extraordinary size, but she seldom lays more frequently than one every second day, and, during a considerable portion of the laying season, does not lay at all. As a *fancy fowl*, this may compete with the Cochín China; but its flesh is black and tough.

The *Bantam* is too well known to require description. The bay variety, with black spangles and naked legs, known as the "Scbright," is the most valuable. At the show in London, in February, 1847, three of these birds fetched the amazingly large price of fifty pounds and one shilling. The Bantam is singularly prolific, and the little egg is considered a delicacy peculiarly suited to the invalid, or to persons whose digestive powers have become impaired.

The *Game Fowl* are very prolific, are ready fatteners, and possess more delicate flesh than any other known variety. If they can be kept strictly apart, well and good; otherwise their pugnacity renders them unfit inmates of the general poultry-yard, as their individual value will by no means compensate their keepers for the injury they may do to other, and probably more valuable birds.

Her Majesty's poultry-keeper, Mr. Walters, made the experiment of crossing the Dorking with the Cochín China fowl, and a noble and valuable breed was the result. Mr. Burgess, of Pill-lane, Dublin, has the merit of having established an entirely new and valuable variety, known as "Burgess' Black," by a cross between Spanish and Malay, grafted with Dorking. The *Sussex* or Dorking makes a good cross with the Spanish. The Columbian and *Sussex* produces an admirable bird, possessing excellent shape, great fecundity, and retaining the characteristic of laying eggs nearly as large as those of a goose. The advice to the farmer on the subject of crossing is, that he keep as a standing stock, Spanish and *Sussex*; that he also have, if possible, a Cochín China cock, but in any case a Malay cock. In this manner, he will, by cautious admixture, gradually arrive at his desideratum. The *Sussex* possesses the highest perfection of form; the Spanish the best flesh, and laying qualities of a high character; while the Malay gives increased size, and if it be the Cochín China which is employed for that purpose, also increased fecundity. Let the reader follow this advice, and he will find himself amply compensated for any trouble or preliminary expense he may be at, by the large returns he will experience in the substantial and satisfactory form of pounds, shillings, and pence.

Most properly kept and properly fed fowl have, in January, begun to lay, and it is then advisable to set the eggs as early as you can collect a clutch. These early chickens will be ready the sooner to meet the market, and such as are to be kept will be the better able to endure, uninjured, the temperature of the ensuing winter.—*Abridged and selected from a paper by Mr. H. D. Richardson, in the Agricultural and Industrial Journal, No. 1.*

To make Hens Lay Perpetually.—Keep no roosters; give the hens a very small portion of fresh meat chopped up like sausage meat, say half an ounce a day to each hen, during the winter, or from the time insects disappear in the fall till they appear again in the spring. Never allow nest eggs. The only reason why hens do not lay all winter as freely as in summer is the want of animal food, which they get in summer in abundance, in the form of insects. The writer assures us that he has for several winters reduced his theory to practice, and proved its entire correctness.

Rules in Raising Poultry.—1. All young chickens, ducks, and turkeys should be kept under cover, out of the weather, during rainy seasons. 2. Twice or thrice a week, pepper, shallots, shives, or garlic should be mixed up with their food. 3. A small lump of assafoetida should be placed in the pan in which water is given them to drink. 4. Whenever they manifest disease, by the drooping of the wings, or any other outward sign of ill-health, a little assafoetida, broken into small lumps, should be mixed with their food. 5. Chickens which are kept from the dunghill while young seldom have the gapes; therefore it should be the object of those who have the charge of them so to confine the hens as to preclude their young from the range of barn or stable yards. 6. Should any of the chickens have the gapes, mix up small portions of assafoetida, rhubarb, and pepper, in fresh butter, and give each chicken as much of the mixture as will lie upon one-half the bowl of a small teaspoon. For the pip, the following treat-

ment is judicious:—Take off the indurated covering on the point of the tongue, and give twice a day, for two or three days, a piece of garlic the size of a pea. If garlic cannot be obtained, onion, shallot, or shives will answer; but if neither of these be convenient, two grains of black pepper, to be given in fresh butter, will answer. 8. For the snuffles, the same remedies as for the gapes will be found highly curative; but, in addition to them, it will be necessary to melt a little assafoetida in fresh butter, and rub the chicken about the nostrils, taking care to clean them out. 9. Grown-up ducks are sometimes taken off rapidly by convulsions; in such cases, four drops of rhubarb and four grains of cayenne pepper, mixed in fresh butter, should be administered. Last year we lost several by this disease, and this year the same symptoms manifested themselves among them; but we arrested the malady without losing a single duck, by a dose of the above medicine to such as were ill. One of the ducks was at the time paralysed, but was thus saved.—*Canterbury Journal.*

Wasps' Nests.—These troublesome insects appeared during the past year in great numbers. It is not always possible completely to demolish the nest. The following contrivance for entrapping the stragglers will be found useful. Bury a wine bottle in the ground, so that the mouth alone shall be uncovered. The experiment will be the surer if a small quantity of sugar and water, or honey, be left at the bottom of the vessel. The wasps will get into the bottle, and be unable to effect an exit; and in a short time it may be taken up chokefull of carcasses.

Cure for Bee-Stings.—The only positive and immediate cure for a bee-sting we have ever heard of, that may be depended on in all cases, is tobacco. The manner of applying it is as follows:—Take ordinary fine-cut smoking or chewing tobacco, and lay a pinch of it in the hollow of your hand, and moisten it and work it over until the juice appears quite dark-coloured; then apply it to the part stung, rubbing in the juice, with the tobacco between your thumb and fingers, as with a sponge. As fast as the tobacco becomes dry, add a little moisture and continue to rub and press out the juice upon the inflamed spot during five or ten minutes; and, if applied soon after being stung, it will cure in every case.—*Miner's American Bee-Keeper's Manual.*

BUTTER-MAKING.

In the Valais, Dr. Forbes, the celebrated physician, assures us, Butter is preserved sweet, or, at least, perfectly fit for use, through the whole season, without any admixture of salt. The following is the way in which it is treated:—"A narrow deal board, not more than four or five inches wide, is fixed horizontally in an open place in the dairy; wooden pins, from two to three feet in length, are fixed in an upright position into this, their whole length projecting above its surface. As the butter is made it is placed daily around these pins (one at a time), beginning at the lower end, and in a mass not exceeding at first the width of the board. Every day, as more butter is made, it is added to the previous portion around the pin, the diameter of the growing mass being gradually enlarged upwards, until the upper surface overhangs the base to a considerable extent, like an inverted beehive. When one pin is filled, another is proceeded with in like manner, and so on. The exposed surface of these masses gets soon covered with a sort of hard film, which effectually excludes the access of the air; and this circumstance, with two others—viz. the complete expression of milk from the butter, and the unobstructed circulation of a cool mountain air through the *châlet*, will go far to explain how butter so treated can remain so long without becoming spoiled." Dr. Forbes also gives the following mode of preparing the winter store of butter, or what is called in the Valais and Piedmont *beurre cuit*, or boiled butter, which the Doctor considers much more advantageous to health and comfort than the cheap salt butter sold in England:—"Into a clean copper pan (better, no doubt, tinned) put any quantity of butter, say from twenty to forty pounds, and place it over a very gentle fire, so that it may melt slowly; and let the heat be so graduated that the melted mass does not come to the boil in less than about two hours. During all this time the butter must be frequently stirred, say once in five or ten minutes, so that the whole mass may be thoroughly intermixed, and the top and bottom change places from time to time. When the melted mass boils, the fire is to be so regulated as to keep the butter at a gentle boil for about two hours more; stirring being still continued, but not necessarily so frequent as before. The vessel is then to be removed from the fire, and set aside to cool and settle, still gradually; this process of cooling being supposed also to require about two hours. The melted mass is then, while still quite liquid, to be carefully poured into the crock or jar in which it is to be kept. In the process of cooling there is deposited a whitish cheesy sediment proportioned to the quantity of butter, which is to be carefully prevented from intermixture with the preserved butter. There are some variations in the process in the practice of different individuals, but everybody agrees in asserting that butter so preserved will last for years perfectly good, without any particular precautions being taken to keep it from the air, or without the slightest addition of salt."

To Correct Sourness in Milk, Cream, and Bread.—It is not generally known that the sourness of milk and cream may be immediately corrected by the addition of a small quantity of the common carbonate of magnesia, in powder. Half a teaspoonful (about equal to 4 grains) may be added to a pint of milk or cream, if only slightly sour; a larger quantity in proportion to the degree of sourness. From two to three grains may be added to every pound of flour to prevent sourness in bread—so injurious to health. Carbonate of soda is sometimes employed for the same purpose, but it communicates a very unpleasant flavour to the bread; and, in the case of milk or cream, is worse than the disease.

TO CURE HAMS.

Westphalia Hams.—Get the hams cut in the shape of Westphalias, long, narrow, and pointed at the end, and put them under a board, heavily pressed down, to flatten them. About four days after killed, rub them with common rough salt, particularly about the hip-bone and knuckle joints. After a day and a night, remove the salt, dry the hams with a coarse cloth, and rub into each 1 oz. saltpetre powdered finely, and let it lie for 24 hours. Then mix powdered saltpetre 1 oz.; common salt, $\frac{1}{2}$ lb.; bay salt, $\frac{1}{2}$ lb.; coarse sugar, 1 lb.; make them hot in a pan—but be careful not to melt them—rub them well in while hot, all over the fleshy and rind sides, and finish with half a pound more common salt. Let the hams lie thus until a brine appears, strew bay-leaves both under and over, turn them every day, and rub them and baste them with the brine for three weeks; then take them out of pickle, and soak them with the spring water for twenty-four hours; let them drain; wipe them with a cloth; rub them with coagulated pigs' blood, and put them to smoke for a week, well smothered. Or, a sort of Westphalia flavouring may be made of 100 parts of water, 4 of salt, $\frac{1}{2}$ of brown sugar, 1 of Barbadoes tar, and 1 of spirit of wine. After it has been well mixed, and stood for several days, 3 table-spoonfuls may be mixed with the salt necessary to cure a ham.

Westmoreland Hams.—Procure a leg of pork, about 20 lb. weight; rub it well

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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.

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.

Frutadella (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."