A VERY SIMPLE KNIFE-CLEANER may be made of two boards, twenty inches long, six inches broad, and one inch thick, joined together, but not quite close, by a hinge; two pieces of buff or belt leather are stretched over the interior surfaces, and nailed on the exterior ones; and a handle assists in holding the apparatus steady. In using it, lay powdered Flanders brick, or any similar dust, on the lower leather; shut the boards together, lay the left arm on the upper board, holding the handle; put the knife, well wiped from grease, between the leathers, and four or five rubs backwards, not sideways, will produce a beautiful polish on both sides. The shoulders and back may be polished on the part of the leather turned over.

THE AMERICAN SCRUBBING-BRUSH is worked backwards and forwards by a lever, operating in the manner of a pump-handle. A flat board, on which the operator stands, is placed upon the floor on castors, and from this rise two uprights to sustain the pin that is the fulcrum of the lever. To the lower end of this lever, the scrubbing-brush is attached.

KALSOMINE, is a new and inodorous paint, invented by Miss Fanny Corbeaux. It is free from any offensive smell, dries in a few hours, and is said to be more durable than oil paint, more agreeable to the eye, and not prejudicial to the health: a room painted with it one day, may be inhabited the next.

NEW WATER COLOUR.—A lady at Palermo wishing to make a drawing of the beautiful Bourgainvillœa Spectabilis, was at a loss for a rose-colour that would match it. It struck her, however, that the juice of the Opuntia fruit would do, and upon trial she found it yield a most beautiful rose-colour, which was as readily worked as if it had been prepared in a colour-shop; and now, after a year, it is as fresh as ever. It would be worth while to get the Sicilians to make up the juice of the Opuntia into cakes.

ELECTRO GILDING AND PLATING have already produced some very surprising results. "There is an establishment in London (Messrs. Elkington's) and we believe others, both in London and Birmingham, where a dazzling and brilliant assemblage of candelabra, candlesticks, tripods, salvers, cones, vases, cups, plates, and other articles of table furniture is to be seen, all coated with a surface of pure gold and silver by the electro process. There may be other instances more useful, but we doubt whether there is any more striking than this application of electricity. It is known that gold looks better when laid on silver than when on any other metal, and hence the value and beauty of 'silver-gilt' articles. The same, we believe, is true with regard to electro-gilding." The applications of the electro process to domestic manufactures are already very numerous; for, as things at present are, a person may, as Mr. Smee remarks, "enter a room by a door, having finger-plates of the most costly device, made by the agency of the electric fluid. The walls of the room may be covered with engravings, printed from plates originally etched by galvanism, and multiplied by the same fluid. The chimney-piece may be covered with ornaments made in a similar manner. At dinner, the plate may have devices given by electrotype engravings, and the salt-spoons gilt by the galvanic fluid."

SLATE FURNITURE.—The use of slate as a material for furniture has been recently introduced, and is increasing. Tables and sideboards, wash-hand stands, toilets, wine-coolers, filters, and any similar articles, are now made of this material. Slate is also manufactured into panels for doors, finger-plates, paper weights, inkstands, &c. It is susceptible of much ornament, and is found to bear colours and gilding remarkably well.

AMERICAN CLOCKS.—A correspondent of the *Hartford Journal*, from Bristol, writes: "The amount of capital employed in this branch alone is some three or four hundred thousand dollars, and the business gives employment to nearly four hundred mechanics. The manufacture of clocks has greatly increased within the last five years, although for fifteen years prior probably one million were made and profitably disposed of. We have every facility for manufacturing, and the vast improvements recently effected in machinery have done wonders for the business. The division of labour is well understood, and carried out to a nicety, otherwise it would be impossible to manufacture and afford brass mahogany cased clocks for the low price of three, four, or five dollars each, which is now done. More than ten thousand have been sent to England alone within the last eighteen months."

HEATING BY GAS.—Sir John Robison devised a method of generating heat by burning gas through a tube of about six inches diameter, open at the lower end, the top end being covered by wire-gauze, similar to that of the Davy safety-lamp. This process Sir John has used in his house for several years, successfully, as a substitute for coal. The wire gauze is liable to be destroyed under a long-continued intense heat; but this may be obviated by sprinkling a small quantity of sand upon it. Yet, heating by gas is elsewhere stated by Sir John Robison to be most expensive, the least efficient, and with one exception, the most insalubrious mode of warming apartments that can be resorted to.

CHLORIDE OF LIME, moistened with water, and applied to ink-spots on silver, &c., will remove them far more effectually than "salt of lemons."

A NEW STYLE OF PAPER-HANGING has been introduced at Liverpool, from Switzerland. The character of the design is Florentine; the ground-work is white satin; the walls are divided into compartments, by rich gold-coloured styles, representing intricate carving; the panels are niches, with drawings of deer, lions, swans, &c., each forming a complete picture in gorgeous gold borders, somewhat in the Louis Quatorze style; the alternate panels are filled with filagree work, interspersed with flowers and gems; and altogether of exquisite design and execution. An exceedingly rich border runs round the top and bottom of the room.

THE PATENT RELIEVO LEATHER HANGINGS, panels, imitative oak carvings, &c. are of beautiful design; indeed, it is difficult to discover that some of the patterns are not carvings on wood—so closely imitated are the chisel mark, the grain of the wood, the undercutting, and its assimilation of colour, to the best oak and walnut carving of the Middle Ages. The hangings, friezes, heads, fruits, &c. in the various rich and elaborate styles fo decoration prevalent in Spain, Italy, France, and Germany, as well as our own "Elizabethan," are here deceptively imitated. The cost of these ornaments is about half the price of carvings in wood. Esquilant's leather architectural and other ornaments, as fruits and flowers, are prepared in metal moulds, and soaked in varnish, and then forcibly cold-pressed into the mould.

VIGNOLES'S CARPET TAPESTRY, is made on the principle of the ancient mosaics, being composed of innumerable transverse sections of woollen threads. No painting, no colouring is used; all the effect is produced by ends of worsted about one-eighth of an inch long standing vertically, one end being seen, and the other cemented by Indian-rubber to a cloth. From the facility of reproduction, this fabric is likely to come into general use for carpets, rugs, curtains table and chair covers, &c.

DOMESTIC HINTS.

GELATINE.—There has lately occurred in Paris a controversy on the use of the Gelatine of bones for hospital soup, as recommended by D'Arcet; and the most contradictory opinions as to its qualities are daily published. Professor Liebig has, we think, decided this question. He has shown that Gelatine cannot yield blood, and that by itself, therefore, it cannot support life. But he supposes that it is dissolved in the stomach, and, being conveyed in the blood to every part of the body, acts as nutriment to the gelatinous membranes and bones alone. This ingenious idea explains both how Gelatine mixed with other animal matter forms a good diet, and how it is peculiarly adapted for the sick and convalescent, in whom it acts by giving nutrition to the gelatinous tissues, and so sparing much of the energy of the enfeebled digestive system, which is thus not consumed in producing Gelatine for these tissues, but is expended in the digestion of sanguiferous nourishment. We can now readily credit the statement of D'Arcet, who has shown that in all the hospitals where the Gelatine of bones has been used as a principal, but not the only article of animal food, the patients relish it, the success of the treatment has been much increased, and the period of convalescence on the average much diminished. Now that we possess what appears to be the true theory of the action of Gelatine, it is to be hoped that the prejudice, previously very natural, which exists in this country against its use, may be overcome; and that our hospitals may participate in the benefits of D'Arcet's benevolent system, which, when successfully conducted, has likewise the advantage of superior economy.—*Quarterly Review of Liebig's new Work on Animal Chemistry.*

MILKING OF COWS.—A "Small Tenant Farmer" was induced to try the milking of a cow three times a day, viz., morning, mid-day, and night; and found that it answered better in hot weather, than under the old system of milking twice a day. More milk is obtained; and the cream on the mid-day's milking is twice as thick as on that milked at night. Turnips render the milk lighter, and of more easy digestion, than the common fodder; while beet-root makes it extremely rich and substantial. The convalescence of the Count of Paris, the infant grandson of Louis Philippe, is attributed to the milk of a cow, fed on turnips, having been substituted for that of his nurse; the latter having been found to be not sufficiently nutritious.

FEEDING OF POULTRY.—Professor Gregory, of Aberdeen, in a letter to a friend, observes—"As I suppose you keep poultry, I may tell you that it has been ascertained that if you mix with their food a sfficient quantity of egg-shells or chalk, which they eat greedily, they will lay, *cæteris paribus*, twice or thrice as many eggs as before. A well-fed fowl is disposed to lay a vast number of eggs, but cannot do so without the materials for the shells, however nourishing in other respects her food may be; indeed a fowl fed on food and water, free from carbonate of lime, and not finding any in the soil, or in the shape of mortar, which they often eat off the walls, would lay no eggs at all with the best will in the world. Lay this to heart, and let me know in the spring if the hens lay two, or two for one."

PAYNE'S PATENT PROCESS salts meat in a few minutes: it is first placed in an iron vessel, from which the air is exhausted by an air-pump, brine being let in from another vessel; it is then drawn off by the air-pump, and more brine injected by a forcing-pump; and in fifteen minutes the meat is cured.

LEMONS—HIMALAYAN METHOD OF KEEPING.—Pluck the fruit when it has attained its full growth, but is not quite ripe. It is then buried in deep holes in the ground, lining the pits, and covering the fruit with dry leaves. In this situation, it attains maturity, and if not bruised in packing, retains its form and freshness for a considerable period.

KITCHEN GARDEN ECONOMIES.—A very delicate vegetable, quite equal to Seakale or Asparagus, and of a taste intermediate between the two, may be easily raised in any quantity by any one who has a few square yards of garden ground, at several different times during the winter and spring, according as the succession of crop is required. Plant ten or twelve Turnips (any delicate kind) as closely as possible, and cover them with a box or Seakale pot: heap fermenting stable litter over and around, as for Seakale; and in about the same time or a fortnight more, a crop of blanched Sprouts will make their appearance. The crowns of the Turnips should not of course have been removed too closely. In dressing them for table, when they are about half done, pour away the water and give them some fresh; when cooked, serve them up with melted butter on toast.

STEAM-BAKED BREAD.—It has been known for some time at Vienna, that if the hearth of an oven be cleaned with a moistened whisp of straw, bread baked therein immediately afterwards presents a much better appearance, the crust having a beautiful yellow tint. It was thence inferred that this peculiarity must be attributed to the vapour, which, being condensed on the roof of the oven, fell back on the bread. At Paris, in order to secure with certainty so desirable an appearance, the following arrangement is practised:—the hearth of the oven is laid so as to form an inclined plane, with a rise of about 11 inches in three feet, and the arched roof is built lower at the end nearest the door, as compared with the furthest extremity. When the oven is charged, the entrance is closed with a wet bundle of straw. By this contrivance, the steam is driven down on the bread, and a golden-yellow crust is given to the bread, as if it had been previously covered with the yolk of an egg.

INDIAN PREPARATION OF SALMON.—The salmon are cured and packed in a peculiar manner. After having been disembowelled, they are exposed to the sun on scaffolds erected on the river banks. When sufficiently dry, they are pounded fine between two stones pressed into the smallest compass, and packed in baskets or bales of grass matting, about two feet long, and one in diameter, lined with the cured skin of a salmon. The top is likewise covered with fish skins, secured by cords passing through holes in the edge of the basket. Packages are then made, each containing twelve of these bales, seven at bottom and five at top, pressed close to each other, with the corded side upward, wrapped in mats, and corded. These are placed in dry situations, and again covered with matting. Each of these packages contains from ninety to a hundred pounds of dried fish, which in this state will keep sound for several years.

BACON.—As it is of some importance to cottagers to know how best to preserve their bacon, we have borrowed the following receipts from an old lady whose bacon is never rusty. For the bacon of a large pig take 14 lbs. of common salt, 1 lb. of saltpetre, and ¼ lb. bay salt; with this mixture rub the bacon thoroughly, and then put it down tightly into a tub kept expressly for the purpose, having a lid to fit tightly on, and also an inner cover, which rests on the bacon, and presses it down as it diminishes. Before the salt is used it should be damped with a quart of cold boiled water. If these precautions are attended to, the bacon will preserve its colour and good flavour for 18 or 20 months. As soon as the weather becomes hot, the brine should be poured carefully out of the tub, be boiled and well skimmed, and when cold be again poured over the bacon.

DOMESTIC YEAST.—Persons who are in the habit of making their own bread can easily manufacture their own yeast by attending to the following directions:—Boil one pound of good flour, a quarter of a pound of brown sugar, and a little salt, in two gallons of water, for an hour; when milk-warm, bottle it, and cork it close, and it will be fit for use in twenty-four hours. One pound of this yeast will make eighteen pounds of bread.

USEFUL DOMESTIC HINTS AND RECEIPTS.

THE POTATO DISEASE.

Mr. Herapath has widely circulated the following valuable information:—My attention has been given to the disease which has shown itself so extensively amongst the growing potatoes. I find, in almost every instance, that the epidermis of the stalk below the surface of the ground, is more or less in a state of decay, often disintegrated, and completely rotten; the leaves and branches accord with the state of that part of the stalk below the ground. The tuber, beneath the outer skin, is first spotted brown (like a bruised apple): these spots extend and penetrate towards the centre, quite changing the nature of the potato. Those near the surface are most injured; in some cases the lowest on the root are not at all affected, while the upper ones are useless. I should therefore expect that the longer the crop remains in the land, the greater the injury will be. It seems, from the microscopic appearances, that the starch escapes injury for a long time after the skin and cellular parts are gone; and as the whole of the nutritive powers of the potato reside in the starch, I should recommend that wherever the disease has shown itself to any extent the crop should be dug whether ripe or not, and the starch extracted by the following simple process:—After washing the roots, let them be rasped fine and thrown into a large tub or other vessel; pour a considerable quantity of water, and well agitate and rub the pulp with the hands; all the starch or fecula will, from its great weight, fall to the bottom, while the skin and fibrous matter will be carried away by the water; wash the starch with one or two more waters, allowing it to fall after each washing; spread it upon cloths in a warm room to dry; in this way about twenty or twenty-one pounds will be obtained from every hundred pounds of potatoes, and it contains as much nourishment as the original roots; it will keep any length of time, and might be used with flour to make bread, pies, puddings, &c., as well as farinaceous spoon-meat. This is much better than throwing away the diseased roots, and will furnish food for tens of thousands who might otherwise want it.

CURING BACON.

The following is the method of curing bacon in Yorkshire:—After being killed it is allowed to hang twenty-four hours previous to being cut up; then rub one pound of saltpetre on a twenty stone pig (of fourteen pounds to the stone), and one and a half or two stones of common salt, taking care that it is well rubbed in; it is then laid in a tub kept for the purpose. After having laid a fortnight, it is turned over, and a little more salt applied, say half a stone; it then remains a fortnight longer in the pickle-tub; it is then taken and hung up in the kitchen, where it remains two months to dry, but should the winter be far advanced, and dry weather set in, a shorter period might suffice; after being taken from the top of the kitchen, the inside is washed over with quicklime and water to preserve it from the fly; it is then removed into a room not used by the family, away from heat, and where it will be kept perfectly dry, and is ready for use at pleasure. The smoking system is not generally adopted in York. The above plan never fails, if done with care; the saltpetre and salt should be of the best quality, for upon those articles depend the success in producing a good article for the table. The whitewash not only preserves it from the fly, but also prevents it from being rancid, as it would otherwise be.

GEESE.

The common Goose begins to lay towards Candlemas, and after laying from nine to eleven eggs, she sets thirty days, and then brings out her little flock. If, however, she shows a wish to set when she has only laid two or three eggs, she must be driven from the nest, or shut up for a day or two. She will then take to lay again. One gander and five geese are the regular stock to begin with: they will produce fifty goslings in a season. Geese are grazing birds; they love a common, but horses do not like their company in a field, as they object to feed after them. The herb called goose-grass they are immoderately fond of, and it is plentiful always under hedges during the gosling season. Water is important to geese, but they succeed in situations where there is no pond: a large shallow pan filled with water, sufficiently capacious to admit of their washing in it, has often answered the purpose; but a pool is most desirable. The goose-hovel should be low, well-thatched, and not facing into the farm-yard, otherwise pigs will get through the goose aperture. It should have a door also, for the owner to enter. The nests should be composed of straw, lined with hay, and the birds should be fed near their home to allure them to it. If some of the goslings are hatched before the others, they should be removed from the mother, kept warm in flannel before the fire, and returned to her when the whole brood are hatched. Thin barley meal and water is excellent food for goslings, with chopped goose-grass; they soon learn to eat oats and feed themselves. Mow down hemlock, if any grows near the poultry yard: it is pernicious in its effects upon poultry. Fatten geese in small parties, as they love society. They should be cooped a month, fed plentifully with sweet oats and clean pure water in a narrow wooden trough. An experiment has lately been tried of feeding geese with turnips, cut up very fine, and put into a trough with water. The effect was, that six geese, weighing only nine pounds each when shut up, actually weighed twenty pounds each, after about three weeks' feeding with this food alone.—*Farmer's Encyclopædia.*

TO FATTEN POULTRY.

The following will be found a quick and excellent food for fattening chickens. Set rice over the fire, with skimmed milk; let it boil till the rice is quite swelled out, then add a teaspoonful of sugar. Feed them three times a day in common pans, giving them only as much as will quite fill them at once. Let the pans be well washed, and set in clean spring water, that no sourness may be conveyed to the fowls, as that prevents them from fattening. Give them clean water or the milk of rice to drink. By this method, the flesh will have a clear whiteness, which no other food gives; and when it is considered how far a pound of rice will go, and how much time is saved by this mode, it will be found to be cheap. It is said that a portion of animal mixed with vegetable food, causes poultry to thrive rapidly, but they should be confined to a vegetable diet some time before they are killed. A quantity of charcoal, broken in small pieces, and placed within reach of the poultry, increases their appetite, and promotes digestion.

TO KEEP RABBITS FROM BARKING TREES.

In order to keep fruit trees safe from these depredators take one spoonful of hot slacked lime, one ditto of clean cow's dung, half ditto soot, one handful of flour of sulphur, and mix all together with soft water or cow's urine, until they acquire the consistency of thick paint; then paint the trees sufficiently high to be out of the reach of these vermin. The trees should be gone over in the beginning of winter, or on the first appearance of frost, choosing a dry day, if possible, for the operation. The sulphur and soot, I presume, are the principal ingredients. The cow dung is added merely to make the others stick to the trees. I have not tried sulphur matches, as recommended, but I have no doubt of their efficacy. With the above mixtures I have protected numbers of laburnums, near the sides of walks, for sixteen years, with the greatest success, where there are multitudes of hares, and rabbits also frequently make their appearance. Except when the mixture has been washed off by heavy rains before being properly dry, one application has served for a whole year.—*Gardeners' Chron.*

USEFUL DOMESTIC HINTS AND RECEIPTS.

TO DRESS WHITEBAIT.

(Greenwich Receipt.) In season in July, August, and September.

This delicate little fish requires great care to dress it well. Do not touch it with the hands, but throw it from your dish or basket into a cloth, with three or four handsful of flour, and shake it well; then put it into a bait sieve, to separate it from the superfluous flour. Have ready a very deep frying-pan, nearly full of boiling fat, throw in the fish, which will be done in an instant: they must not be allowed to take any colour, for if browned they are spoiled. Lift them out, and dish them upon a silver or earthenware drainer, without a napkin, piling them very high in the centre. Send them to table with a cut lemon, and slices of brown bread and butter on a plate.—*From Modern Cookery, by Eliza Acton;* an excellent work.

HER MAJESTY'S PUDDING.

Infuse in a pint of new milk half a pod of vanilla, cut into short lengths, and bruised; simmer them gently together for twenty minutes, and strain the milk through muslin to half a pint of cream; put these again on the fire in a clean saucepan, with three ounces of fine sugar, and pour them, when they boil, to the beaten yolks of eight very fresh eggs. Stir the mixture often until it is nearly or quite cold, and boil it as gently as possible for an hour in a well-buttered mould or basin that will just hold it. Let it stand for four minutes at least before it is turned out; dish it carefully, strew, and garnish it thickly with branches of preserved barberries, or send it to table with a rich syrup of fresh fruit, or with clear fruit-jelly, melted. We have had often a compote of currants, cherries, or plums served, and greatly relished with this pudding, which we can recommend to our readers as an extremely delicate one. The flavouring may be varied with bitter almonds, lemon-rind, noyeau, or aught else which may be better liked than the vanilla. New milk, one pint; vanilla, half pod: twenty minutes. Cream, half-pint; sugar three ounces; yolks of eggs, eight: one hour. The cook must be reminded that unless the eggs be stirred briskly as the boiling milk is gradually poured to them, they will be likely to curdle. A buttered paper should always be put over the basin before the cloth is tied on, for all custard puddings.—*Ibid.*

PRINCE ALBERT'S PUDDING.

Beat to a cream half a pound of fresh butter, and mix with it by degrees an equal weight of pounded loaf-sugar, dried and sifted; add to these, after they have been well beaten together, first the yolks, and then the whites of five fresh eggs, which have been thoroughly whisked apart; now strew lightly in, half a pound of the finest flour, dried and sifted, and last of all, half a pound of jar raisins, weighed after they are stoned. Put these ingredients, perfectly mixed, into a well-buttered mould, or floured cloth, and boil the pudding for three hours. Serve it with punch sauce. We recommend a little pounded mace, or the grated rind of a small lemon, to vary the flavour of this excellent pudding; and that when a mould is used, slices of candied peel should be laid rather thickly over it after it is buttered. Fresh butter, pounded sugar, flour, stoned raisins, each half a pound; eggs, five: three hours.—*Ibid.*

TO MULL WINE.

(An excellent French Receipt.)

Boil in a wineglassful and a half of water a quarter of an ounce of spice (cinnamon, ginger slightly bruised, and cloves), with three ounces of fine sugar, until they form a thick syrup, which must not on any account be allowed to burn. Pour in a pint of port wine, and stir it gently until it is on the point of boiling only: it should then be served immediately. The addition of a strip or two of orange-rind cut extremely thin, gives to this beverage the flavour of bishop. In France light claret takes the place of port wine in making it, and the better kinds of *vin du pays* are very palatable thus prepared. Water, one and a half wineglassful; spice, quarter of an ounce, of which fine cloves, twenty-four, and of remainder, rather more ginger than cinnamon; sugar three ounces: fifteen to twenty minutes. Port wine or claret, one pint; orange-rind, if used, to be boiled with the spice. Sherry, or very fine raisin or ginger wine, prepared as above, and stirred hot to the yolks of four fresh eggs, will be found excellent.

MINT JULEP.

(An American Receipt.)

Strip the tender leaves of mint into a tumbler, and add to them as much wine, brandy, or any other spirit, as you wish to take. Put some pounded ice into a second tumbler; pour this on the mint and brandy, and continue to pour the mixture from one tumbler to the other until the whole is sufficiently impregnated with the flavour of the mint, which is extracted by the particles of the ice coming into brisk contact when changed from one vessel to the other. Now place the glass in a larger one, containing pounded ice: on taking it out of which it will be covered with frost-work.

"GREAT FACTS" FOR "LITTLE FOLKS."

The "United Association of Journeymen Confectioners," whose confederation includes Edinburgh, Glasgow, Aberdeen, Arbroath, Leith, Perth, Dundee, and St. Andrew's, having come to a resolution to "put down" adulteration, have published a statement to the effect that a substance called "mineral white" (which is simply plaster of Paris or stucco) is largely used in the manufacture of sweetmeats. Here is the abominable receipt for adulterated lozenges:—12lb. of plaster of Paris! 12lb. of starch! 12lb of sugar. A grandchild, and domestic, of a gentleman in Clare, who had partaken of some confectionary and bridecake at a nuptial party, were seized with dangerous illness soon after, and but for the skilful remedies quickly applied, the lives of both, in all probability, would have been forfeited. On inquiry, it was ascertained that many articles of confectionary prepared for festive occasions are strongly impregnated with poisonous ingredients, especially in the exterior ornamental parts of these *bon bons.*

DEATH FROM EATING MUSHROOMS.

Last autumn, five persons were poisoned at Paris, from eating funguses gathered by one of the party in the Bois de Boulogne, and supposed by him to be mushrooms. An inquest was lately held at Ipswich, to inquire into the circumstances connected with the death of Mr. John Carr, of that town, who, according to the evidence of Mr. Bullen, surgeon, died from eating mushrooms. It appears that mushrooms were grilled (not stewed or boiled) for dinner: one of them was a very large one, very black underneath, and in fact only fit for making catsup. The whole of this large one was eaten by the deceased, and part of the smaller one also. The son partook of a part of the smaller one. It was a real mushroom; "but," said the surgeon, "it should be understood that all fungous matter is really poisonous at some parts of their growth." By grilling the mushrooms, the poisonous matter remained in them, and the deceased having no teeth he swallowed it without masticating it. He was perfectly narcotised for hours. Mushrooms are of a narcotic and acrid nature. Deceased was perfectly senseless and powerless from the moment he was taken ill. There were no symptoms of apoplexy; in fact they were the very reverse. His pulse was about fifty-six, and showed that he was under the influence of some strong poison. It is extremely important that the public should take this as a warning in the use of mushrooms; they are at all times indigestible, but they should never be taken when the underneath part is black, but only when they are of a light colour.

NEW DOMESTIC HINTS.

FROM "SOYER'S GASTRONOMIC REGENERATOR."

DIRECTIONS FOR LARDING.

Choose the firmest bacon you can obtain, quite fat, and not at all red, or it would break and cause a deal of trouble. To cut it, take off the piece of lean at the bottom, lay it upon a board with the rind upwards, and beat gently with a cutlet bat, trim the sides, and cut it into bands the breadth that you may require your lardons in length; if for a fillet of beef, two inches; for fricandeau, turkey, poularde, fowl, pheasant, or sweetbread, an inch and a half; and for lamb's sweetbreads much smaller. Take one of the bands, place it before you with the rind downwards, and with a sharp knife cut it in slices, (but not separating it from the rind), of the thickness you require for the article you are about to lard, then place your hand at the top, press lightly, and draw your knife straight along as if cutting the bacon in slices, so as to form the lardons square at each end, commencing cutting from the heel of the knife, and finishing at the point.

POULTRY.

Never use turkeys before Michaelmas, and not after the latter end of March.

Ditto turkey poults before the end of June, and not after September.

Capons, poulards, pullets, and fowls, use all the year round. Begin about March with the spring chickens, till the beginning of July.

Geese are in almost all the year round.

Goslings, or green geese, commence early in the spring, and are called so till the end of September; thus there is hardly any difference between them and the Michaelmas geese.

Ducks and ducklings the same.

Rabbits and pigeons may be used all the year round; but it is only in the early part of the spring that I use tame rabbits.

Guinea-fowls are used when pheasants go out, which is about the latter end of January, and are used till the end of May. Their eggs are very good, more delicate than the common ones.

Never use grouse before the 14th Aug., and after the 22nd December.

Black cocks and grey hens about the same time as grouse, but they are more uncertain.

Ptarmigans are sent from Norway about the middle of January, and continue till March, but that depends much upon the weather.

Though the shooting season for partridges is the 1st of September, and lasts till the end of January, I never cook one before the 3rd, except being desired to do so, but I often keep some for three weeks after the shooting season is over.

The same with pheasants, which begins from the 1st of October till the end of January. By hanging them by the necks and putting a piece of garlic in the beak and a little cayenne, I one cold winter kept one six weeks after the shooting time had expired, which I afterwards presented to a party of real gourmets, who said it was the best they had partaken of during the season.

Use wild ducks, widgeons, teal, pintails, larks, golden plovers, snipes, woodcocks, from the commencement of November till the latter part of March, after which the flesh becomes rank and unfit for the table.

Young pea-fowls are very good, and make a noble roast, and are in season from January till June, but they are very uncertain.

Plovers' eggs, my favourite, an unparalleled delicacy, come about the middle of March, and are not considered good after the latter end of May; but when I can get them fresh in June, I do not discontinue their use, because they are, in my estimation, worthy of the patronage of the greatest gourmet.

FISH.

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Brown sauce should be a little thinnish and the colour of a horse-chesnut.

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Demi-glacé requires to be rather thin, but yet sufficiently reduced to envelop any pieces of meat, game, poultry, &c., with which it is served.

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Beef and mutton must be underdone, even for joints, removes, and entrées.

Lamb requires to be more done.

Veal and pork must be well done.

Venison must be underdone, red in the middle, and full of gravy, but not raw.

Poultry, either broiled, stewed, boiled, or roasted, must be done thoroughly, not cutting in the least red, but must still be full of gravy.

Pheasants and partridges must be well done through, yet full of gravy.

Grouse, black cocks, grey hens, and ptarmigans, must cut reddish, with plenty of gravy, but not too much underdone.

All kinds of water-fowl must be very much underdone, so that the blood and gravy follow the knife in carving.

Plovers must be rather underdone, but done through.

Rabbits and pigeons must be well done.

Second-course savoury dishes must be rather highly seasoned, but with a little moderation.

Pastry should, when baked, be clear, light and transparent, and of a beautiful straw colour; the body of a croustade the same.

Large pies, timbales, and casseroles of rice must be of a yellowish brown colour.

Jellies require to be very white and transparent for fruits, and not too firm, but better so than too delicate.

Orange jellies should be of a deep orange colour, and all fruit jellies as near as possible to the colour of the fruit.

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All kinds of soufflé or fondu must be well done through, or they would be very indigestible, clog the delicate palate, and prevent the degustation of the generous claret which flows so freely after dinner on the table of the real epicure.

I recommend sugar in almost all savoury dishes, as it greatly facilitates digestion and invigorates the palate, but always increase or diminish the quantity according to the taste of your employer.

I often introduce onions, eschalots, or even a little garlic in some of my most delicate dishes, but so well blended with other flavours that I never have a single objection even by those who have a great dislike to it.

Horseradish and herbs of every description may always be used with discretion to great advantage.

Contrary to the expressed opinion of every other previous publication, I say that too much seasoning is preferable to too little, while you fear over-seasoning you produce no flavour at all; by allowing each guest to season for himself, your sauce attains a diversity of flavours. The cook must season for the guest, not the guest for the cook.

I have always found great advantage in dressing the greatest part of my entrées on a thin roll of mashed potatoes; this has never been found objectionable, as it is so thin that it is imperceptible when covered with the sauces, and serves to prevent any entrées dressed in crown from being upset, before going on table, by the carelessness of the servant. The mashed potatoes which are to be used for dishing up are simply prepared as follows:—Plain, boil, or steam six or eight large mealy potatoes; when well done peel and put them into a stewpan with two ounces of butter, and a little salt; then with the prong of a fork whisk them till quite in purée; then add two tablespoonsful of milk, work up with a small wooden spoon till forming a paste; then lay a small quantity on a clean cloth, roll it to the circumference of a fourpenny or sixpenny piece, and form a round with it in your dish according to the size of the entrée; alter the proportion according to the size of the flanc or remove.

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Break up a fresh lobster, use the solid flesh for salad or any other purpose, pound the soft part and shell together (in a mortar) very fine, place the whole in a stewpan, cover with a pint of boiling water, place over the fire, and let simmer ten minutes, when pass the liquor through a hair sieve into a basin, and use for making melted butter as in the last, to which add a little cayenne pepper and a piece of anchovy butter the size of a walnut; if any red spawn in the lobster, pound and mix it with a small piece of fresh butter, and add to the sauce with a little lemon-juice when upon the point of serving; an anchovy pounded with the shells of the lobster would be an improvement, some of the flesh may be served in the sauce.

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Is made by adding a spoonful of Harvey sauce and two of essence of anchovy, with a little cayenne, to half a pint of melted butter; shrimps, prawns, or even blanched oysters may be served in it.

WHITE AND BROWN SAUCES.

Cut and chop a knuckle of veal, weighing about four pounds, into large dice; butter the bottom of a large stewpan with a quarter of a pound of butter, add two onions, a small carrot, a turnip, three cloves, half a blade of mace, a bay-leaf, and a sprig of thyme, and six of parsley tied in a bunch; add a gill of water, place over a sharp fire, stirring round occasionally, until the bottom of the stewpan is covered with whitish glaze, when fill up with three quarts of water, add a good teaspoonful of salt, and let simmer at the corner of the fire an hour and a half, keeping well skimmed, when pass it through a hair sieve into a basin; in another stewpan put a quarter of a pound of butter, with which mix six ounces of flour, stirring over the fire about three minutes, take off, keep stirring until partly cold, when add the stock all at once, continually stirring and boiling for a quarter of an hour; add half a pint of boiling milk, stir a few minutes longer, add a little chopped mushroons if handy, pass through a hair sieve into a basin, until required for use, stirring it round occasionally until cold; the above being a simplified white sauce.

For a brown sauce use the same proportion as for the white, but having beef instead of veal for the stock, which must be made brown by placing four large onions cut in halves at the bottom of the stewpan, which must be well buttered, placing the meat over, standing upon the fire, and drawing down to a brown glaze before filling up, the thickening must also be made brown, by stirring a few minutes longer over the fire, and the milk omitted. Sometimes I make both stocks in the same stewpan, pass one half for the white sauce, and put a couple of burnt onions into the remainder, allowing it to simmer an hour longer, when pass and use for a brown sauce.

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Put two ounces of whitepowdered sugar into a middling-sized stewpan, which place over a slow fire, when beginning to melt stir round with a wooden spoon until getting quite black, when set it in a moderate oven upon a trivet about twenty minutes, pour a pint of cold water over, let it dissolve, then cork it up in a bottle for use.

NEW DOMESTIC HINTS.

FROM "SOYER'S GASTRONOMIC REGENERATOR."

DIRECTIONS FOR LARDING.

Choose the firmest bacon you can obtain, quite fat, and not at all red, or it would break and cause a deal of trouble. To cut it, take off the piece of lean at the bottom, lay it upon a board with the rind upwards, and beat gently with a cutlet bat, trim the sides, and cut it into bands the breadth that you may require your lardons in length; if for a fillet of beef, two inches; for fricandeau, turkey, poularde, fowl, pheasant, or sweetbread, an inch and a half; and for lamb's sweetbreads much smaller. Take one of the bands, place it before you with the rind downwards, and with a sharp knife cut it in slices, (but not separating it from the rind), of the thickness you require for the article you are about to lard, then place your hand at the top, press lightly, and draw your knife straight along as if cutting the bacon in slices, so as to form the lardons square at each end, commencing cutting from the heel of the knife, and finishing at the point.

POULTRY.

Never use turkeys before Michaelmas, and not after the latter end of March.

Ditto turkey poults before the end of June, and not after September.

Capons, poulards, pullets, and fowls, use all the year round. Begin about March with the spring chickens, till the beginning of July.

Geese are in almost all the year round.

Goslings, or green geese, commence early in the spring, and are called so till the end of September; thus there is hardly any difference between them and the Michaelmas geese.

Ducks and ducklings the same.

Rabbits and pigeons may be used all the year round; but it is only in the early part of the spring that I use tame rabbits.

Guinea-fowls are used when pheasants go out, which is about the latter end of January, and are used till the end of May. Their eggs are very good, more delicate than the common ones.

Never use grouse before the 14th Aug., and after the 22nd December.

Black cocks and grey hens about the same time as grouse, but they are more uncertain.

Ptarmigans are sent from Norway about the middle of January, and continue till March, but that depends much upon the weather.

Though the shooting season for partridges is the 1st of September, and lasts till the end of January, I never cook one before the 3rd, except being desired to do so, but I often keep some for three weeks after the shooting season is over.

The same with pheasants, which begins from the 1st of October till the end of January. By hanging them by the necks and putting a piece of garlic in the beak and a little cayenne, I one cold winter kept one six weeks after the shooting time had expired, which I afterwards presented to a party of real gourmets, who said it was the best they had partaken of during the season.

Use wild ducks, widgeons, teal, pintails, larks, golden plovers, snipes, woodcocks, from the commencement of November till the latter part of March, after which the flesh becomes rank and unfit for the table.

Young pea-fowls are very good, and make a noble roast, and are in season from January till June, but they are very uncertain.

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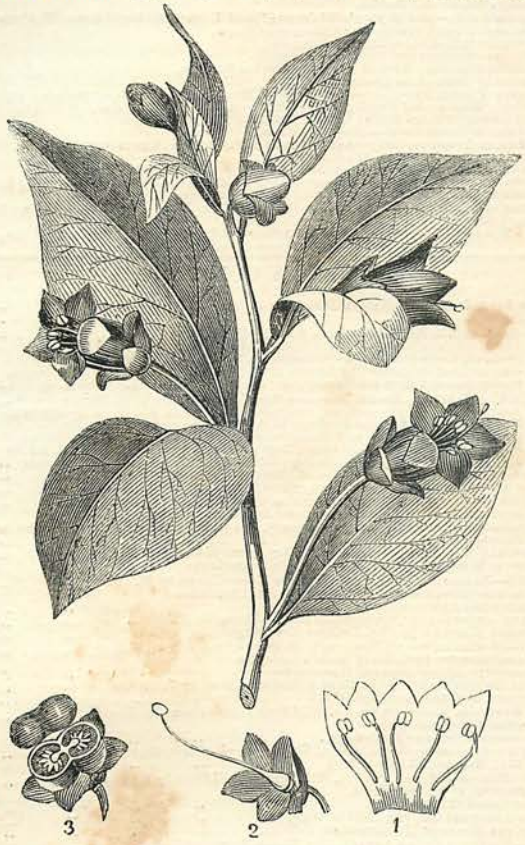
THE DEADLY NIGHTSHADE.

THE Deadly Nightshade (*Atropa Belladonna*) is indigenous to Great Britain, and usually met with in sheltered situations, hedges and waste ground, on a calcareous soil. The plant dies down to the ground every winter, shooting forth early in the spring, growing rapidly, and with great luxuriance; stems branching, and slightly downy, with large healthy-looking leaves, mostly two together of unequal size, ovate and acute, very different in appearance from all other kinds of Nightshade. The flowers which appear in June are imperfectly axillary, solitary, stalked, drooping, dark full purple in the border, paler downwards, about an inch long, and have no scent. The berries are of a rich purplish black, sweetish, about the size of a small cherry; are ripe in August, and of a *deadly narcotic quality*.



THE DEADLY NIGHT-SHADE.—(*Atropa Belladonna.*)

Atropus was the name of one of the Fates in the Heathen Mythology, and as her duty was especially to cut short the thread of human life, this poisonous plant is very appropriately named after her; but why *belladonna*, which signifies a *beautiful lady*, was added, is not known,

The effect that is usually produced upon any one who has eaten of the berries is to dilate the pupil of the eye, in a most extraordinary manner; obscurity of vision, giddiness, delirium, and death, soon follow. It has been supposed that it was the juice of this plant which produced such remarkable and fatal effects on the Roman soldiers, during their retreat from the Parthians. Buchanan relates that the Scots mixed the juice with bread and drink, which, by their truce, they were to supply the Danes, which so intoxicated them, that the Scots killed the greatest part of Sweno's army while asleep. Shakspear is supposed to allude to the plant under the name of the *insane root*, in Macbeth. And we have had many recent illustrations of its fatal effects upon persons who have ignorantly eaten of the berries. In August, 1844, several persons became alarmingly ill, and were with difficulty restored, one dying. In August of 1846, no less than three persons lost their lives from eating berries, purchased of a man in the streets; the man who sold them was taken up and tried for his life; but, by the advice of his counsel, he pleaded guilty to the minor offence of manslaughter, and received six months imprisonment.

The remedy in a case of poisoning, is to empty the stomach as quickly as possible. Domestic emetics are always at hand, in mustard and salt. A dessert spoonful of flour of mustard, or a table spoonful of salt, may be taken, stirred up in a tumbler full of warm water, tickling the throat with a feather dipped in oil; but the stomach-pump should always be preferred when it can be obtained. After which, drinks of vinegar and water, or lemon juice in green tea, should be given every ten minutes.

Our engraving, (Fig. 1) represents a flower cut open, showing the position of the stamens; fig 2, the calyx with the pistil; and fig. 3, a berry cut in half, to show its two cells, in each of which are several seeds.

TO PRESERVE CUT FLOWERS.

The most simple rules are, not to put too many flowers in a glass, to change the water every morning, and to remove every decayed leaf as soon as it appears, cutting off the ends of the stems occasionally, as soon as they show any symptoms of decay. A more efficacious way, however, is to put nitrate of soda in the water; put about as much as can easily be taken up between the forefinger and thumb, into the glass every time the water is changed, will preserve cut flowers in all their beauty for above a fortnight. Nitrate of potash, (that is common saltpetre,) in powder, has nearly the same effect, but is not quite so efficacious.—*Mrs. Loudon.*

TO HASTE THE BLOWING OF FLOWERS.

The following liquid has been used with great success; this is, indeed, what is usually sold under the name of "liquid guano:"—Sulphate or nitrate of ammonia, four ounces; nitrate of potash, two ounces; sugar, one ounce; hot water, one pint; dissolve, and keep it in a well-corked bottle. *For use*—Put eight or ten drops of this liquid into the water of a hyacinth glass or jar, for bulbous-rooted plants, changing the water every twelve or fourteen days. For flowering plants in *pots*, a few drops must be added to the water given to them: rain water is preferable for the purpose.

SHERRY COBBLER.
(Canadian Receipt)

Take a lump of ice; fix it at the edge of a board; rasp it with a tool made like a drawing-knife or carpenter's plane, set face upwards. Collect the fine raspings—the fine raspings, mind—in a capacious tumbler; pour thereon two glasses of good sherry, and a good spoonful of powdered white sugar, with a few small bits, not slices, of lemon, about as big as a gooseberry. Stir with a wooden macerator. Drink through a tube of macaroni or vermicelli.

ADULTERATIONS OF BREAD AND FLOUR.

This is often carried to a fearful extent: Mr. Accum says—"The bakers' flour is very often made of the worst kinds of damaged foreign wheat, and other cereal grains mixed with them in grinding the wheat into flour. In this capital no fewer than six distinct kinds of wheaten flour are brought into the market. They are called fine flour, seconds, middlings, fine middlings, coarse middlings, and twenty-penny flour. Common garden beans and peas are also frequently ground up among the London bread flour. *Caution.*—If you purchase bread from the bakers, by all means buy the best. When you make it yourself, however, various additions may be made of a wholesome kind, that will render it cheaper. Thus, mashed potatoes, ground bran, potato farina, and several other articles may be added at pleasure. Mixing the flour up with a decoction of bran, pumpkins, Iceland moss, and some other similar substances has been recommended; and it is said that flour so mixed, will yield one quarter more bread than when water alone is used, and that it will keep good for some time.

BUTTER.

Rancid butter is butter in a state of decomposition, and capable of producing dangerous symptoms when eaten. Two cases of poisoning by bad butter are detailed in the Paris "Journal of Chemistry and Medicine," 1842. Rancid butter may be restored by melting it in a water-bath, with some coarsely powdered animal charcoal (which has been thoroughly freed from *dust* by sifting), and straining through clean flannel.

TO KEEP CHEESE.

When a whole cheese is cut, and the consumption small, it is generally found to become unpleasantly dry and to lose flavour before it is consumed. This is best prevented by cutting a sufficient quantity for a few days' consumption from the cheese, and to place the remainder in a cool place, rather damp than dry, spreading a thin film of butter over the cut surface, and covering it with a cloth to keep off the dirt. This removes the objection existing in families against purchasing a whole cheese at a time. The common practice of buying cheese in small quantities should be avoided, as not only a higher price is paid for any given quality, but there is little likelihood of obtaining exactly the same flavour twice running, Should cheese become too dry to be agreeable, it may be used for stewing, or when grated cheese is wanted.

CHOICE OF FISH.

In the choice of every kind of fish, stiffness, brightness of the eyes, and redness of the gills, may be regarded as invariable signs of freshness. A peculiar elasticity will also be perceived in fish recently caught; little or no permanent impression being made by the ordinary pressure of the fingers, from the flesh immediately rising when the pressure is withdrawn. Fresh fish also lie in a partly curled position, and never quite straight, as is the case when they have been kept for some time. Thickness and fleshiness are deemed marks of the good condition of all fish.

Of all the various substances used as aliments by man, fish are the most liable to run into a state of putrefaction, and should, therefore, be only eaten when perfectly fresh. Those that are whitest and most flaky when cooked, as whiting, cod, flounders, soles, haddock, turbot, &c., are the most easily digestible; and those abounding with oily matter, as salmon, eels, herrings, &c., are most nutritious, though more likely to offend the stomach. Salt water fish has been said to be more wholesome than river fish, but without sufficient reason. Salted fish is very hard of digestion unless well cooked. Acid sauces and pickles are the proper additions to fish, from their power of retarding the progress of putrefaction, and of correcting the tendency of large quantities of oil and butter.

PICKLES.

In the preparation of pickles, it is highly necessary to avoid employing metallic vessels; as both vinegar and salt corrodes brass, copper, lead, &c., and thus become poisonous. When it is necessary to heat or boil vineger, it should be placed in a stone jar in a water bath, or on a stove. Glazed earthenware should be avoided either for making or keeping the pickles in, as the glazing usually contains lead. Pickles should be kept from the air as much as possible, and only touched with wooden spoons. They are also better preserved in small jars, or bottles, than large ones, as the more frequent opening of the latter exposes them too much. If a green colour be desired, it may be imparted by steeping vine leaves, or the leaves of parsley, or spinach, in the vinegar: a tea-spoonful of olive oil is frequently added to each bottle to keep the pickles white.

TO PRESERVE CABBAGES.

Cut them so that they may have two inches stem left below the leaves; scoop out the pith as far down as a small knife will reach; then suspend them, by means of a cord, exactly perpendicular, but in an inverted position, and daily fill up the hollow part of the stem with clean water. It is stated, that by this method, cabbages, cauliflowers, brocoli, celery, &c., may be preserved for some time in a cool place; it affords an easy means of keeping a supply of green vegetables during the winter.

DECANTERS.

There is often much difficulty experienced in cleaning decanters, especially after port wine has stood in them some time. The best way is to wash them out with a little pearlash and warm water, adding 1 spoonful or two of fresh slaked lime, if necessary. To facilitate the action of the fluid against the sides of the glass, a few small cinders may be used. Another annoyance which frequently occurs, is that the stoppers of glass bottles and decanters become fixed in their places so firmly, that the exertion of sufficient force to remove them would endanger the vessels. In such cases, knocking the stopper gently with a piece of wood, first on one side, and then on the other, will generally loosen them. If this method does not succeed, a cloth wetted with hot water and applied to the neck, will generally expand the glass sufficiently to allow them to be easily withdrawn.

CHINA

Is best cleaned, when very dirty, with finely powdered fuller's earth and warm water, afterwards rinsing it well in clean water. A little clean soft soap may be added to the water instead of fuller's earth. The same plan is recommended for cleaning glass.

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.

HINTS FOR THE TABLE.

BY M. SOYER.

Amongst all the tribulations of the table, carving is not the least of them. "If you should, unhappily, be forced to carve at table," says Launcelot Sturgeon, in his "Essays, Moral, Philosophical, and Stomachic," "neither labour at the joint until you put yourself into a heat, nor make such desperate efforts to dissect it as may put your neighbours in fear of their lives; however, if any accident should happen, make no excuses, for they are only an acknowledgement of awkwardness." As an instance of this, we remember to have seen a man of high fashion deposit a turkey in this way on the lap of a lady; but, with admirable composure, and without offering the slightest apology, he finished a story which he was telling at the same time, and then, quietly turning to her, merely said, "Madam, I'll thank you for that turkey!" My conscience will not allow me to swear to the authenticity of the fact; but, in the course of twelve months past, I have witnessed a very similar instance; only the party, not possessing the assurance of the fashionable above mentioned, did not continue the conversation, but, in his nervous anxiety, endeavouring to replace it on the dish with vivacity, sent it rolling across the table to his right-hand neighbour; who, quickly perceiving the imminent danger in which he was placed, fortunately arrested its further progress with his fork. One hearty laugh of the remaining party terminated this scene of confusion.

After a short consideration, I found, by a most simple rule, and with the greatest facility, that a bird that would take ten minutes to carve very badly, may be done well in two or three, by the most inexperienced person. From this process a number of advantages may be derived; first, you may eat your dinner much hotter; secondly, you can make eight or ten pieces of a fowl, or any other bird, where previously great difficulty was experienced in making five or six, and each person will thereby be enabled to choose a favourite piece; and a large bird—such as turkey, poularde, capon, &c.—will be fit to re-appear on your table in a very inviting state. I must also observe that the birds are not in the least disfigured; but, on the contrary, their appearance is much improved. Formerly, nothing was more difficult to carve than wild-fowl, the continual motion (when alive) of the wings and legs making the sinews almost as tough as wires, puzzling the best of carvers to separate them. My new method for small birds has quite abolished such a domestic tribulation, by separating, with a long pointed pair of scissors, the sinews which join the wing to the breast, and also jointing the legs under the skin, as explained below for larger birds. The separation of the joints may be easily effected; and having thus detached the four principal parts, the carving, when roasted, will be very simple. But for the jointing of turkeys, geese, capons, &c., the tendon separator, made by Brawah and Prestage, Piccadilly, will be found a happy relief to carvers. Its object is to relieve carvers, more or less proficient; and must become indispensable for the use of all cooks and poulterers in disjointing the volaille species, previous to trussing, roasting, or boiling.

The simplicity of the operation will easily convince any one that the tendon-separator possesses all that is required to remove awkwardness in carving, the only necessity being to divide the tendons in the joints, the toughness of which is the difficulty to be overcome, and often abandoned to make a desperate cut at the bones: hence arise the accidents above mentioned.

When about separating the tendons, and otherwise dividing other parts of a fowl, you begin by turning the skin over the wings, and cutting the tendons of each of the joints; and then, by taking hold of the part commonly called the drumstick with your left hand, and the skin being already turned, you can easily get at the joint, by making it come out, to cut the tendons of each leg. On turning the separator with the points upwards, you give a cut at the breast-bone; and by holding the instrument with both hands, immediately after turning the points downwards, you also give a cut at the back-bone; and then, the four tendons being cut, the limbs are brought back to their former position. Then you introduce the instrument into the body at the other end of the bird, and with your left hand you take hold of the thigh-bone, which you also divide; and again turning the point downwards, you give another cut at the back-bone. With little practice, the cuts at the breast and back-bone are made without interfering in the least with the skin. Then you truss the bird in the common way; but a packing-needle and thread are to be preferred. When roasted, the appearance of the poultry is vastly improved by this simple operation. It looks more plump, on account of the sinews having lost their power of contraction whilst roasting: therefore, when the bird comes to table, the carver has merely to pass the knife in the usual manner to take up the wings and legs, and finds no resistance; the same at the breast and back, where it may easily be seen, whilst carving, that it has already been prepared.

Three minutes is about the time taken, by this new process, to cut into ten parts an ordinary fowl.

For a turkey or a goose the sinews are divided as above; and in the act of carving, instead of cutting the fillets in a straight line with the breast-bone, you separate them obliquely, and all other parts as usual.

Pheasants, ducks, and all wild fowl especially, must be prepared in a similar manner.

A hare or rabbit may also have the sinews and back-bone divided: to effect this, you lay the hare upon its back and give six cuts nearly through the back-bone, holding the separator with both hands, through the belly part; then you truss it for roasting. If it should happen to be a very large hare, the fillets only are carved, and they ought to be cut in thin slices in an oblique direction, instead of straight along the back.

Respecting the carving of any description of joints, it may be more easily explained. For a saddle of mutton or lamb, proceed as follows:—Commence by passing your knife down the back, where nothing but the meat and skin holds it together, and from thence crosswise to the flap, serving a cutlet and a slice between to each person, continuing the same way through the saddle. You will thus carve the meat according to the grain, and produce fresh hot gravy for each person as you proceed carving. Should any remain, it is fit either to be sent cold to table, or dressed otherwise advantageously.

The saddle-back of mutton I prefer, is composed of the two loins and two necks, trimmed into the form of a double saddle, without interfering in the least with the legs and shoulders, which would cause a serious loss to the butcher.

A round of beef, when upon the table, must be carved with a regular round of beef knife (very sharp), in slices not exceeding the thickness of a crown piece, assisting each guest to a slice: also, give one-third fat, with a little of the carrot and turnip; but never dig the under-done part from the centre to oblige any one, for they that cannot eat from a joint well cooked and fairly carved, are not worthy of having one set before them. Some persons like them, when salted, to cut red quite through. I do not admire it; but it is done by adding two ounces of sal prunella and half a pound of saltpetre to every fifteen pounds of salt used in pickling. When a round of beef is very large, some persons place a tin tube in the centre to boil it. I do not think it a bad plan, as it causes it to cook more regularly. Amongst the number of joints, boiled to serve cold at the large civic, agricultural or benevolent anniversary dinners, the round of beef is the most prominent, and commonly left standing in dishes to get cold, which are soon filled with the gravy that runs from it, particularly if a little over-done. To remedy this, the following expedient will prevent the meat losing so much of its succulence:—Fill two large tubs with cold water, into which throw a few pounds of rough ice; and when the round is done, throw it, cloth and all, into one of the tubs of ice water; let it remain one minute, when take out and put it into the other tub: fill the first tub again with water, and continue the above process for about twenty minutes; then set it upon a dish, leaving the cloth on until the next day, or until quite cold. When opened, the fat will be as white as possible, besides having saved the whole of the gravy. If no ice, spring water will answer the same purpose, but will require to be more frequently changed. The same mode would be equally successful with the aitchbone.

For the ribs or sirloin of beef, pass the knife between the chine-bone and the flesh, to about an inch in depth, but only to about the length you think sufficient to cut as many slices from as you may require: then, having a sharp knife, cut off the outside slice very thinly; hold your knife a little in a slanting direction, and continue cutting thin slices from the chine to the ends of the sirloin in the dish as you carve. If a slice from the fillet is required, turn it over with a couple of forks; carefully part some of the fat which covers it, if too much: then cut short slices in a slanting direction, as if from the breast of a fowl, instead of crosswise; for then, if clumsily carved and over-done, it has a strong resemblance to an old strap.

For a rump of beef, either roasted or stewed, always commence at the fattest end, carving in a slanting direction: by which means you will obtain a correct quantity of that delicate article, if even you should be carving for twenty people; whilst, by cutting straight across, some would have the greater proportion fat, and the remainder nothing but lean. Any other piece of beef rolled and stewed, and fillets of beef, as served for a remove, all require to be carved in a slanting direction.

For a fillet of veal, proceed in the same manner as directed for a round of beef.

A loin of veal, if cut straight at the commencement, is entirely spoiled; but when carved slantingly from the best end, and eaten with its own gravy, nothing could be nicer; the remainder is then also very good cold. Even the kidney ought to be served the same; and the breast, either roasted or stewed, requires the same style of carving.

For legs of mutton or lamb, I also proceed in a new way. The frill, which is placed upon the knuckle-bone, is not only intended to ornament the leg, but likewise to enable you to hold the bone with your left hand, and carving with the right, which would wonderfully facilitate the operation. Instead of cutting across the middle, which opens all parts at once, thus losing a great deal of the succulence, I commence carving at about two inches from the knuckle, beginning with the heel of the knife, drawing it along to the point, cutting six or eight slices at once, more or less if required: then pass the knife beneath the whole, detaching them from the bone, thus helping each person quickly, and with very hot meat. The gravy remaining in the meat will keep it moistened, in good order for cold; whilst, in the general manner, you have nothing but dry meat, or if under-done, on purpose for cold, the meat will always have a black appearance. This is my way of carving at home; but if objectionable to take the frill with the fingers, make use of the carving-fork. At home I never allow any gravy to be put into the dish, but served separately, in a boat; and if the meat is of good quality, and well roasted, it will supply an abundance of good gravy. If for the table of the wealthy, commence carving the leg nearer to the centre, but always in a slanting direction.

For shoulders of mutton or lamb to eat well and delicate, the fat and lean must be well mixed in serving; to accomplish which, the joint must be carved in a still more slanting direction than the legs, also beginning rather nearer to the knuckle.

For the necks and loins of mutton, never separate the bones of either with a chopper, or you will partially mutilate the meat, thus losing all the gravy in roasting, and frequently have great difficulty in carving; but separate the joints with a small saw, as neatly as possible, cutting in the direction you require to carve.

For ribs of lamb, which should be properly prepared for carving before being roasted, having the centre of the bones broken, with the chine-bone detached, to carve, you must, of course, follow the bones, which run rather slantingly, helping each person to a cutlet from the neck, with a slice from the breast, but not cut too thick. By following this plan, each person will have partaken of the breast, which, without contradiction, is the most delicate part (but which is most frequently left to be eaten when dry and cold); and if any remain, being evenly carved, it will be very presentable at table the next day.

To carve a ham, proceed as directed for the carving of a leg of mutton, commencing two inches from the knuckle, cutting very thin and delicate slices, slanting more and more as you proceed, or you will have nothing but fat left at the extremity.

To carve an ox tongue, stick your fork into the root, and cut a thin slice off, placing the heel of the knife upon it, which draw along to the point, thus taking the slice off in one cut, leaving it upon the dish, and serving the inner slices, cut in the same manner, but very thin and delicate; you will thus have carved the best part of it easily, without disfiguring the whole, still having a decent piece remaining to send up cold; but if you had commenced in the middle, you would at once spoil the appearance, and the remainder would eat dry when cold.

Nothing is more creditable to a carver, than leaving a piece of either meat, game, or poultry fit to re-appear at table in an inviting state.

HAUNCH OF VENISON.

How to serve eighteen or twenty persons:—Take off the flat bone, previous to roasting, at the back of the loin, and pass the knife from the knuckle all along the lower part of the flap, which is left about two inches wide; then begin to cut in a slanting direction from the beginning of the loin, through the leg as far as the knuckle, without reserving a well for the gravy, and, in fact, it is better, as every slice you cut through the leg produces its own gravy, boiling hot, which unavoidably gets cold in the well formed the other way of carving. Do not omit to save some fat for the next day, as your hash or pie would be insipid without.

Haunch of mutton or lamb may be carved either way.

For necks of venison, pass your knife across the lower part of the ribs, about four inches below the thickest part: then cut slices in a slanting direction, not interfering with the bone, as previously explained for shoulders of mutton.

Never let your guests sit down to table without acquainting them beforehand with the bill of fare, that is, if the dinner be a ceremonious one, because the great variation placed on the table is to give a choice to the different taste of the company. By selecting a few favourite dishes, digestion is rendered more easy, being then aided by the fancy of each individual: but should you be helped of a dish which does not meet with your approval, though, at the same time, you feel yourself constrained by politeness to eat of it, your dinner is spoiled, and you do no justice to the bountiful supply of your Amphytrion.

In domestic cookery, it is necessary to know, that however humble the means

of the individual may be, the food should be varied daily, if possible. Never dine two days on the same joint, without dressing it each day in a different manner. A plain joint, hot one day, may be served cold the next, particularly in summer—it is then excusable; but, by all means, the third day make a hash, as follows:—

HASH MUTTON.—Cut about a pound and a half of meat into thin slices, using a small quantity of fat; lay them upon a dish, sprinkle a spoonful of flour, a teaspoonful of salt, and a quarter ditto of pepper; place the meat in a stewpan, moisten with half a pint of water, or light broth if handy: add a little colouring to give it a nice brown colour. Place it upon the fire, allowing it to warm gently, stirring occasionally, simmering a quarter of an hour. Taste if more seasoning be required; if so, add a little, and serve very hot immediately. In making hash of any description, avoid having the keeping of it hot, or it would become greasy; and likewise prevent the hash boiling over the fire, which would cause the meat to eat hard and tough. To vary any description of hash, it may be served upon a large piece of buttered toast, or half a spoonful of chopped onions may be added with the flour and seasoning. Chopped parsley may also be added, with a spoonful of catsup, two of Harvey sauce, two of vinegar, or one of Chili vinegar: four nice green gherkins, in slices, may also be added at the time of serving. Some fresh mushrooms from the fields, cleaned, and stewed in the hash, is also a great improvement. A bay leaf also added imparts a pleasant flavour.

TO MAKE COFFEE ECONOMICALLY.

Buy your coffee not over-burnt; grind it at home, if possible; have a middle-sized filter, which holds a little more than a quart; pour about a pint of boiling water into the filter to heat it through, then empty it, and put a quarter of a pound of ground coffee on the filter; then put on the presser, and lastly the grating; then pour about half a pint of quite boiling water over it, put the cover on, and let it drain through. After three or four minutes, pour, by degrees, a pint and a half more boiling water, and, when well passed through, pour it from the filter into a very clean stewpan; set it on the corner of the fire; and, when a little white scum rises to the surface (not letting it boil), pour it a second time over the filter, and, when passed through, pour either into a silver *cafetière* or the cups. Serve boiling milk or cream in two small jugs; and white, or brown, or candied sugar. As soon as the coffee is poured from the coffee-pot, I put another quart of boiling water over it. This saves one ounce of coffee, by boiling it instead of water, and pouring it over as before.

TO MAKE A COLOURING OR BROWNING FROM SUGAR.

Put two ounces of white powdered sugar into a middling-sized stewpan, which place over a slow fire; when beginning to melt, stir round with a wooden spoon until getting quite black; when set it in a moderate oven, upon a trivet, for about twenty minutes; pour a pint of cold water over, let dissolve, place in a bottle, and use when required.

Never put salt, mustard, or any kind of sauces on your plate, without having previously tasted your food. It is not only a great breach of politeness towards your host, but an insult to the culinary artist; because that which is placed on the table as a made dish, is supposed to be seasoned to perfection. But, as very often this is not the case, then, after you have tasted it, you are at liberty to suit your own palate, which part of the human frame is as varied as the physiognomy.

When you help at table never give more than two or three slices of meat, cut thin. Carve everything in a slanting direction. A good carver ought never to ask if any person likes their meat well done or underdone, as you disfigure the joint at once: such fancies cannot be tolerated, except at the tables of the wealthy; for the million, it is a waste of £70 a year, when only seven or eight in family.

Have your vegetables, no matter how plainly dressed, always well done; the crudity of such aliments is unwholesome, and apt to destroy the coating of the stomach, that being the most delicate part of the digestive organs. Be also contented with one sort of vegetable on your plate at a time, potatoes excepted.

The greatest compliment a guest can pay to his host, is to ask to be served a second time of the same dish, though not above half the quantity first served should be given.

If by chance you should spill any sauce or gravy in carving, do not apologise; it is only calling the attention of the company to your awkwardness, which, without remark, might pass unnoticed.

Never cut up a fowl, or any kind of bird, at once, without knowing how many persons are going to partake of it: the proper manner is to ask each person, and then to help them separately.

Never remove any dish which has been placed on the table by a servant, however awkwardly it may be set. It is not your business to serve at your own table; rather let your servant look awkward than yourself, by his placing it over and over again before it is right.

Never press any one to take more food or wine than they appear to wish; it annoys your guests, and, whilst you make yourself too cheap, you also make it too common.

Never put more than one wine-glass before each guest at the commencement of dinner; have the others ready, and place them as required. It saves confusion; and often relieves a person from great distress, who, by chance, may not be acquainted with the different glasses which each sort of wine requires.

ON THE MANAGEMENT OF WARD'S CASES FOR THE GROWTH OF FERNS, &c.

IT is often asked, what are the best species of Fern, &c., to form a lasting, graceful, and effective group for those elegant little cases now so frequently seen in the windows of most houses? To this we reply, that the following arrangements will produce all that can be desired:—For the centre, a *Chamærops humilis*, the dwarf palm of the South of Europe; covering the ground at the base of its stem are the delicate and beautiful little ferns, *Hymenophyllum Tunbrigense* and *H. Wilsoni*; while *Adiantum capillus-veneris*, *A. formosum*, *Asplenium marinum*, *Pteris longifolia*, *Scolopendrium vulgare*, *Aneimia fraxinifolia*, *Cassebeeria hastata*, and the beautiful *Trichomanes speciosa* are other forms of ferns whose variously-shaped fronds contrast well with one another. Under the shadow of the ferns, several *Jungermanniæ* grow luxuriantly; and the *Oxalis acetosella* thrives wonderfully in the company of its cryptogamic neighbours, while *Lycopodium denticulatum* and *L. stoloniferum* surround the whole with a perennial hedge of verdure. Besides these, *Maxillaria rufescens*, an epiphytical orchid, has attached itself to the rough bark of a piece of suspended elder branch; and, in order that no space may remain unemployed, the husk of a cocoa-nut has been filled with earth, and hung in the dome at the top, and from this may be seen descending the graceful fronds of various pendulous ferns and lycopodiums.

When the case is small and close, a single watering at the time of setting the plants will generally be sufficient for nine or twelve months, or even longer. When the case is large, however, a freer application of water will be necessary.

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 108, Blackman-street, Southwark, receive letters until 6 P.M., and until ¼ to 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 ¼ 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 can now be 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, to distinguish them easily from the smaller denomination of postage stamps at present in use. 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, New Zealand, and other places to which the postage is one shilling.

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.

THE LAW OF BANKRUPTCY.

The new Act of Parliament to empower the Commissioners of the Court of Bankruptcy to order the release of bankrupts from prison in certain cases, which took effect on the 31st of August, 1848, has just been printed (11 and 12 Victoria, cap. 86). By this act it is provided that where any person has been adjudged bankrupt, and has surrendered to the fiat, and has obtained his protection from arrest, pursuant to the practice in bankruptcy, if such person shall be in prison at the time of obtaining such protection, any Commissioner acting under such fiat may order his immediate release from prison, either absolutely, or upon such condition as such Commissioner shall think fit, which release is not to affect the rights of creditors detaining him in prison. The second clause is an important one:—"And be it enacted that if any bankrupt whose last examination shall have been adjourned *sine die*, or whose certificate shall have been suspended or refused, shall be in execution, or be taken in execution, under a *capias ad satisfaciendum* at the suit of any creditor who might have proved under the fiat and detained in prison, any Commissioner acting under his fiat may order his release, after he shall have undergone such term of imprisonment, not exceeding two years, as to such commissioner may seem a sufficient punishment for such offence as he may appear to such Commissioner to have been guilty of."

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.; shalots 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 3¼ lb. of sugar to each gallon, which should be the finest East India or crushed sugar; the sugar giving an excess in quantity of 1½ 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, *i. 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 28 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 fumigate 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 sour 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 of 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 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 tammy 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-crumb 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."

DOMESTIC RECIPES.

Cold Cup.—Two quarts of old ale, four glasses of brandy, four glasses of noyeau, sugar to taste, and one lemon cut in slices, and stuck on a piece of dry toast with cloves.

Sponge Cake.—Beat the yolks of seven eggs, and add gradually 1 lb. of powdered loaf-sugar, the whites of five eggs, ½ lb. of flour, and flavour it with lemon. Beat well until it is put in the oven.

Gingerbread.—1½ lb. of flour, 6 oz. of butter, 1 lb. of treacle, 1 lb. of coarse sugar, 1 oz. ground ginger, 1 oz. candied peel cut small. Mix the flour and butter well together, then add the other ingredients. It is better mixed the day before it is baked.

Paradise Pudding.—6 oz. of bread crumbs, 6 oz. of sugar, 6 oz. of currants, 6 apples grated, 6 oz. of butter beaten to a cream, 6 eggs, a little lemon-peel chopped, and nutmeg. Boil in a shape three hours. Serve with wine sauce.

Sago Pudding.—Boil a pint and a half of new milk with four spoonfuls of sago (washed), 4 eggs well beaten, lemon-peel, nutmeg, and sugar to the taste. A puff paste may be added. Bake slowly.

Arrowroot Pudding.—Two dessert spoons of arrowroot mixed smooth in a little cold milk, 1 egg, a little nutmeg, and lump sugar. Pour it into a cup, and boil three-quarters of an hour.

Lemon Pudding.—Mix two table-spoonfuls of flour with a little milk, and add to a pint of new milk when boiling; also, 2 oz. of butter. When cold, add five eggs well beaten, ½ lb. of lump sugar, the rind of a lemon grated, and the juice. Line the dish with paste, and bake in a slow oven about three-quarters of an hour.

Another Lemon Pudding.—The juice of one lemon and the rind grated, ¾ lb. of bread crumbs, ½ lb. of suet, 6 oz. sugar. Boil one hour and a half.

Tapioca Pudding.—Wash ½ lb. of large tapioca, and simmer it gently in a quart of milk until it is thick. When cold, add two eggs, some sugar, and a slice of butter. Bake, with a crust round the edge of the dish, in a moderate oven.

Vermicelli Pudding.—½ lb. of vermicelli creeded in a pint of new milk, cool with half a pint; add the yolks of four eggs, ½ lb. of butter, ½ lb. of sugar, a little brandy and nutmeg. Bake, with a crust round the dish.

Plum-Pudding without Eggs.—1 lb. of raisins, ¾ lb. of suet, 1 lb. of flour, 2 large table-spoonfuls of treacle, candied peel, and nutmeg, mixed with nearly a pint of milk. Boil five hours.

Baked Plum-Pudding.—Pour one pint of boiling milk over ½ lb. of bread, add ½ lb. of butter and ½ lb. sugar. When the bread is well soaked and the butter melted, beat it fine with a spoon; and, when cold, add five eggs, ½ lb. currants, one nutmeg, 2 oz. almonds, and 1 oz. of candied peel.

Buns.—1 lb. of flour, 1 oz. of butter, ½ oz. of lard, half a pint of milk, and a little yeast. This will make four buns.

Rice Cake.—1 lb. of ground rice, 1 lb. of butter, 1 lb. of sugar, twelve eggs, leaving out six whites, eight drops of essence of lemon.

Tea Cakes.—½ lb of flour, six oz. of sugar, ¼ lb. of butter, two eggs, leaving out one white.

Soda Cake.—¾ lb. of flour, ¼ lb. of butter, ¼ lb. of fine sugar. Rub the butter into the flour, mix with three eggs about a quarter of a pint of milk and half of a small teaspoonful of soda, candied peel, currants, or seeds *ad lib.* To be baked as soon as mixed.

Seed Biscuits.—¾ lb. of flour, ¼ lb. of sugar, 2 oz. of butter, two eggs, beaten up with a piece of ammonia and some caraway seeds.

Curd Cheesecakes.—To the curd from three quarts of new milk add ½ lb. of butter, and rub through a hair sieve, nine eggs, leaving out five whites, ¾ lb. of fine raw sugar, ¾ lb. of currants, candied peel, nutmeg, a wine-glass of brandy, four grated sponge biscuits, a quarter of a pint of cream. Mix all well together and send to the oven *directly*, having lined the patty-pans with puff paste.

Lemon Cheesecakes.—1 lb. of loaf sugar, six eggs, leaving out two whites, three finger-biscuits, 1½ oz. of ground rice, the juice of three lemons and rind of two, ½ lb. of butter. Put these ingredients into a pan over a slow fire, stir it until the mixture is like honey, pour into jars, cover them with egg-paper, and it will keep for months.

Apple Cheesecakes.—½ lb. of white sugar, ½ lb. of apples grated, ½ lb. of butter, just melted, four eggs, leaving out two whites; the peel and juice of a lemon, a little nutmeg: the lemon juice must not be put in until the other ingredients are well mixed.

Mince-Meat.—1 lb. of suet chopped fine, 1 lb. of sugar, 1 lb. of currants, 1 lb. of raisins, the juice of four lemons, the peels to be boiled in three waters, and pounded; 2 oz. candied peel, a little brandy, port wine, and nutmeg.

Apple Jelly.—1½ lb. of lump sugar, 2 lb. of apples, pared and quartered, a small tea-cupful of cold water; put all into a pan, and let them simmer two hours; press them down, but do not stir them; lemon-peel may be pared and cut like straws: when ready, pour into moulds.

Damson Cheese.—Bake a quantity of damsons in an earthen jar, in a very slow oven, about an hour; then pulp them through a colander, and to every pound of pulp add five ounces of loaf sugar powdered: *boil briskly* three-quarters of an hour, and pour into moulds.

Raspberry Vinegar.—Infuse a quart of raspberries in a pint of vinegar forty-eight hours, frequently stirring them; then strain the liquor clear off, and to every pint add 1 lb. of loaf sugar. Boil it twenty minutes.

Walnut Ketchup.—Boil gently a gallon of the expressed juice of walnuts, strain it well, then put in it 2 lb. of anchovies, well washed from the salt; 2 lb. of shalots, 1 oz. cloves, 1 oz. mace, 2 oz. black peppercorns, and a clove of garlic. Let all boil together until the shalots sink. Let the liquor stand in a vessel until cold, then bottle it, dividing the spice to each; it will keep twenty years, but will not be fit to use the first twelve months.

A good Pickle for Tongues.—1 gallon of water, ½ lb. of bay salt, ½ lb. saltpetre, 1 lb. coarse sugar, with as much common salt as will make the brine float an egg. When it boils, skim it; and when cold, put in the tongues, having previously well washed and cleansed them with salt and water.

Pork Pie-Crust.—4 lb. of flour, ¾ lb. of lard, 2 oz. of butter, and a pint of water. Boil the above, and pour it on the flour boiling; stir it together, and then *well knead* it, and raise the crust for the pies.

Solid Syllabub.—1 pint of cream, ½ lb. of loaf-sugar powdered, 1 oz. of isinglass, boiled in half a pint of water till reduced to a quarter of a pint; a piece of lemon squeezed, and the rind grated; when the water is nearly cold, beat all up with a wisp; add a little brandy or white wine.

Blanc Mange.—To a quart of new milk, or partly milk and cream, add 1 oz. of isinglass shavings, sugar to taste; flavour with laurel leaves, cinnamon, or lemon-peel. Boil it till the isinglass is dissolved; pour it through muslin into a pitcher; when settled, pour it into moulds. Wash the isinglass ere it is used, and rince the moulds with cold water or white of egg.

Lemon Jelly.—The juice of four large lemons, ½ lb. of fine sugar, the whites of three eggs, with a spoonful of water; set it over the fire, stirring it one way until the sugar is dissolved and the eggs rise to a scum; strain it through a jelly-bag into glasses.

Yellow Flummery.—Dissolve 1 oz. of isinglass in a quarter of a pint of water, then add half a pint of white wine, the yolks of four eggs, the juice and rind of one lemon; sugar to the taste. Boil a few minutes, and pour it into a shape.

Lemon Sponge.—Put an ounce of isinglass, with the rinds of two lemons cut very thin, into a pint of water, and dissolve over a clear fire; then add ½ lb. of sugar; strain it through a sieve, and stir it till cold; then put the juice of two lemons and a tablespoonful of brandy in, and let it remain till quite a jelly, then add the whites of two eggs, and beat it for an hour; put it in a mould.

College Pudding.—Beat 4 eggs, and put it to 4 oz. of bread crumbs, ½ lb. pounded lump sugar, 6 oz. of suet, 6 oz. of currants, a little brandy, lemon peel, and nutmeg; baked in cups.

Sultana Pudding.—½ lb. of raisins, ½ lb. of suet, a large tea-cup full of bread crumbs, 2 table-spoonsfull of flour, 2 ditto of sugar, two eggs, a little milk, ginger, nutmeg, and brandy to the taste; boil it five hours.

Buns or Tea-cakes, excellent.—1½ lb. of flour, ½ lb. of butter, one pint of milk, four eggs, 6 oz. of pounded lump sugar; rub the butter well into the flour, then mix the eggs, milk, and lemon peel with a table-spoonful of yeast; let it stand to rise; put in your sugar and currants; before baking it will require to be put in tins or cups.

A good Sauce to Wildfowl.—One glass of port wine, a table-spoonful of soy, ditto of catsup, ditto of lemon juice, a large shalot sliced, a slice of lemon peel, four grains of cayenne, one or two blades of mace, to be scalded and strained, and added to the gravy which comes from the bird.

Jack's Puddings.—2 oz. of butter, 2 oz. of flour, 2 oz. of sugar, 4 eggs, 1 pint of new milk; melt the butter in half the new milk, and stir it when nearly cold; add the flour, and bake them in cups.

GENERAL POSTAL REGULATIONS, &c.

RATES OF POSTAGE.—All letters from one part of Great Britian to another (including the Local Penny Posts and the London Twopenny Posts) 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 ½ to 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 ½ 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 can now be 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 or 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:—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 farther 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.