THE ILLUSTRATED LONDON ALMANACK FOR 1849.

GENERAL POSTAL REGULATIONS, &c.

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

Exceeding half an ounce 10.
Exceeding half an ounce, and not exceeding one ounce 20.

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.

Letters for the United Kingdom are usually charged at 1d. per ounce, or part thereof, up to 3 ounces, and double that charge for each ounce or fraction of an ounce in addition. Letters sent to the United States and Canada are charged at 2d. per ounce, or part thereof, up to 4 ounces, and double that charge for each ounce or fraction of an ounce in addition. Letters sent to Mexico are charged at the rate of 2d. per ounce, or part thereof, up to 4 ounces, and double that charge for each ounce or fraction of an ounce in addition.

MARKING MAILS are forwarded to the principal towns in England and Wales, and to all parts of Ireland. Bills for newspapers and periodicals sent by Post-Horse or Post-Coach may be sent to the Postmaster at the rate of 6d. per 4 ounces for letters, and 2d. per 4 ounces for small packets. The Postmaster-General does not guarantee the delivery of books and pamphlets with the same accuracy and regularity as newspapers, and letters and parcels must be insured if required.

To MAKE COFFEE ECONOMICAL.

Buy your coffee not over-three: grind it at home, if possible: have a middlings filter, which holds a little more than a quart; pour a pint of boiling water into the filter to heat it, then empty it, and put a quarter of a round of ground coffee on the filter; then put on the presser, and test the grater; pour on, and press down a pint of boiling-water over it, put the covering on, and let it stand through. After the water has run through, pour on a little more boiling water, and, when well passed through, pour off the filter. If you do not get a good cup of coffee, you may add a little white rum to the coffee, or put in a little at the last stage. A medium strength of the coffee may also be added, with a spoonful of ketchup, two of Harvey water, or a tea-spoonful of sugar, or a little of each. A pleasant flavor of coffee, by boiling down, and pouring it ever as before.

To MAKE A COLOURING OR BROWNING FROM SUGAR.

Put two tablespoonsfuls of middlings middlings-ground almonds, which are placed in a slow fire; when beginning to melt, stir round with a wooden spoon until getting quite black; then set in a moderate oven, upon atria,2 two or three inches above the oven, or place it in a bottle and put it in the oven, and use when required.

Never, never, for any event, or any kind of sauce on your plate, without having previously tasted your food. It is not only a great breach of politeness to your host, but an insult to the culinary artist; because that which is distinguished for the taste and perfection of its substance, but very often is not the case, then, after you have tasted it, you are at liberty to cut down paleo, which part of the human frame is as varied as the clays upon the plate.

When you help at table, never give more than two or three slices of meat, cut them thick and not in a slanting direction; a good gravy is always a necessity. Ask if any person likes their meat well done or understand, as you disaggr the joint, that it is to the taste. If it cannot, it can be made more available, for the million, it is a waste of £50 a year, when only seven or eight in a family.

For vegetables, no matter how plainly dressed, always well done; the crudity of such admissions is unavoidable, and apt to destroy the coating of the stomach, that being the most delicate part of the digestive organs. Be covered, tented 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 about.

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 will eat of it; divide it in the proper manner to ask each person, and then to help them separately.

Never ask in any post office which has been placed in the table by a servant, however awkwardly it may be set. It is not your business to serve at your own table, rather let it be done by yourself, or have it done for you.

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

Never put more than one glass before each guest at the amusement of the table, and leave the glasses, 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 WARDS CASES FOR THE GROWTH OF BEANS.

It is often asked, what are the best spots for Per, &c., to form a lasting, grateful, and effective group for those elegant little cases now so frequently seen in the streets? To this question, the following considerations will be found to be applicable:

1. The first, that the following plants will produce all that can be desired.—For the centre, a Chamaecyparis, whose dwarf of the South of Europe; covering the ground at the base of the tree, and the branches, the dwarf cornus, and a few of the smaller flowering shrubs, such as the rose, the lilac, and the beautiful Trichomanes spiralis are other forms of ferns whose variety, shade, and other advantages, may be added to the list. The species of cypresses and junipers will still grow luxuriantly; and the Grapes of the world thrive wonderfully in the company of their cryptogamic neighbours, while Euphorbiaceae and Asterales, under the shades of the tree, may be cultivated to perfection.

2. Besides these, Muscatella rufescens, an ephedrine shrub, has attached itself to the branches, and is now happily copied in all the gardens of the world. In order to obtain this effect, the muscatella may remain un employaged, the limb of a coniferous plant being filled with earth, and hung in the dome at the top, and from this may be seen descending the graceful forms of various perennials and biennials.

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 free application of water will be necessary.

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 1st of August, 1848, has just been printed. The information for such cases may be had of such Commissioners as may be appointed by the Court of Bankruptcy to receive applications for such release, under a copy of the Bankruptcy Act, the suit of any creditor who may have proved under the Act and detained in prison, any Commissioner sitting under the Act, &c., and any person who may have been half-pay or pensioner, not beyond two years, as to such commissioner may seem sufficiently interested for such effect, as he may appear to such Commissioner to have been guilty of.