

THE
FAMILY SAVE-ALL.

SUPPLYING EXCELLENT DISHES FOR
BREAKFAST, DINNER AND TEA,
FROM COLD FRAGMENTS,

AS WELL AS A LARGE NUMBER OF NEW RECEIPTS FOR
COOKING AND PREPARING ALL KINDS OF

SOUPS,	POULTRY,	PIES,
FISH,	GAME,	PUDDINGS,
OYSTERS,	TEA CAKES,	DESSERT,
TERRAPINS,	JELLIES,	CAKES,
LOBSTERS,	ROLLS,	PICKLES,
MEATS,	PRESERVES,	SAUCES, ETC.

WITH MISCELLANEOUS RECEIPTS AND INVALUABLE HINTS
FOR ECONOMY IN EVERY ARTICLE OF HOUSEHOLD USE.

BY AUTHOR OF "THE NATIONAL COOK BOOK."

The receipts contained in this volume have been thoroughly tested for years, and will be found to be economical and invaluable to all Housekeepers, none of them having ever before appeared in any other volume. No Lady, nor indeed any Family, should be without a copy of "The Family Save-All."

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P R E F A C E.

IN the compilation of the following pages we have done our utmost to make our title applicable to every branch of household industry. We are sure that all will agree with us that the time has come when even our fair country-women must turn their attention to economizing in the household expenses.

We may well learn of our neighbors, the French, their art of concocting a savory dinner, of several courses, from a piece of meat which one of our uneducated cooks would send to the table saturated with empyriamatic oil, a sure provocative of dyspepsia.

The Save-All will be found to contain a carefully-prepared system of secondary cooking, comprising receipts for preparing good

and tempting dishes from cold meats, vegetables, and puddings, which may be served with the warmth and appetizing appearance of the original dish. Every housekeeper must be aware that no previous book upon cooking has been given containing satisfactory information upon this point. That this subject is important, will be recognized when we think that there are none but the families and houses of the wealthiest who do not, as a general rule, have roasts, as well as other eatables, sent to the table twice and even thrice.

How much more acceptable, then, to our luxurious American taste, would be a warm, savory dinner, prepared from these materials, than the everlasting "cold shoulder."

We give also to our readers numerous receipts for preparing for the table the secondary parts of animals—such as the heart, liver, tripe, feet, etc., and compounding from these usually cheap portions many dishes which will rival the great joints, and

win the suffrages of those who are tired of the endless succession of beef, mutton, and chicken.

It has been thought advisable, therefore, to confine this work to a collection of plain and useful receipts, selected from family MSS., having been tried and vouched for by those from whom they have been obtained. It is also enriched by the contributions of many foreign friends, who have given us the opportunity of verifying the saying that America has *no* national cuisine, but assimilates to herself the experience of every nation, to prepare the abundance of riches that a kind Providence has showered upon us.

We recommend, particularly to young housekeepers, a profound study of our Housewifery department. The hints are not only invaluable, but have been well tried and their worth ascertained. Indeed, the contents of our whole book are almost entirely new, and some useful information

will be found upon each page, tending to simplify labor, and to increase the comforts of home.

Though it is not desirable, in this enlightened age, that ladies should, like their great-grandmothers, devote themselves exclusively to household duties, yet a thorough knowledge of domestic management is not incompatible with the cultivation of the mind, or the practice of those accomplishments which adorn the sex. On the contrary, this knowledge encourages them to all the studies and pursuits which tend to make home happy. The useful instruction so necessary to attain this great aim of life is rarely supplied at school, or at home, to girls at that early age when the mind is ductile, and the frame active; and consequently, in mature years, the attempt to acquire new habits is frequently irksome and mortifying.

Let every young wife or mother remember her serious responsibility, and take care

that the husband and the children find their home to be truly the haven of refuge from temptation—the calm resting place from labor and care—and the bright and cheerful abode of comfort. Good sense, good humor, and good principles, are the female spells that diffuse cheerfulness and peace around the hearth of the poor as well as the rich man. Intellectual attainments, and brilliant accomplishments, are agreeable fireside companions; but a woman of little education, if she earnestly determine to do her duty faithfully and pleasantly, may make her humble fireside as happy as the brilliant drawing-room. In the management of a household, as well as in the regulation of the human mind, it is attention to the smaller duties which forms the sum of usefulness and happiness.

Domestic comfort may be equally attained by all classes—provided, always, that the expenditure does not exceed the means,

and that cheerful exertions are used to make the best of the means.

The mistress of a family should always remember, that the welfare and good management of the house depend on the eye of the superior—and consequently that nothing is too trifling for her notice whereby waste may be avoided.

If a lady has never been accustomed, while single, to think of family management, let her not on that account fear that she cannot attain the art.

It is certainly desirable to proportion the style of living as well to the fortune, as to the position in society; but if the two cannot be made to agree, justice demands the sacrifice of such appendages to station as are inconsistent with the means.

The expenditure must be carefully considered, and retrenchment made on such articles as will least affect the comfort of all. Every woman who earnestly sets about it, may live within the means. An excel-

lent common-sense maxim in household management, as well as in important affairs, is, "Begin nothing without steadily looking to the end."

A prudent housekeeper will always provide in time every thing that is actually wanted; but will never be tempted to buy what is not wanted, and then try to find a use for it.

She should never allow hurry or bustle to be the practice of the household, or nothing will be well done.

It is unnecessary for any woman to say she has not time to perform some important duty. A due arrangement and economy of time leaves opportunity for all things needful.

Economy is an arrangement of order of things to produce a certain result. Therefore, no economy can be so important as the economy of time, the most precious possession of man.

A little reflection in the morning will

enable mistress or servant to make due arrangements for the employment of the day before her, so that not one moment shall be misspent—the important duties to be performed at regular and stated periods; the lesser occupations to be introduced to fill up the disengaged spaces.

In the pursuits of the mistress of a family there may be, however, unavoidable interruptions—visitors; unforeseen domestic affairs; or accidents. But for these a well-regulated mind is ever prepared. Idle visitors must and will infest the homes of the industrious, but the time need not be wholly lost. A piece of needlework, knitting, or even some simple household occupation may be carried on without offence to the visitors, and may, on the contrary, afford them a useful lesson.

On the mutual duties of servants and employers, we may say, that, in general, moderate demands and judicious forbearance produce respectful obedience. Ser-

vants should always remember that their services are only the just payment for their wages and support, and should scrupulously render them. But the attachment of a servant can only be bought by mildness, forbearance, and kind words.

The reader may possibly ask what is the use and application of the sentimental and humorous passages which follow.

We were just about to explain; but have come to the conclusion to allow each one the pleasure of making the discovery.

THERE'S NOTHING LOST.

There's nothing lost. The tiniest flower
That grows within the darkest vale,
Though hid from view, has still the power
The rarest perfume to exhale;
That perfume, borne on zephyr's wings,
May visit some lone sick one's bed,
And, like the calm affection brings,
'Twill scatter gladness round her head.

There's nothing lost. The drop of dew
That trembles in the rosebud's breast
Will seek its home of ether blue
And fall again as pure and blest ;
Perchance to revel in the spray,
To cool the dry and parching sod,
To mingle in the fountain spray,
Or sparkle in the bow of God.

There's nothing lost. The seed that's cast
By careless hand upon the ground,
Will yet take root, and may at last
A green and glorious tree be found ;
Beneath its shade, some pilgrim may
Seek shelter from the heat of noon,
While in its boughs the breezes play,
And song-birds sing their sweetest tune.

There's nothing lost. The slightest tone
Or whisper from a loved one's voice
May melt a heart of hardest stone,
And make a saddened breast rejoice ;
And then, perchance, the careless word
Our thoughtless lips too often speak,
May touch a heart already stirred,
And cause that troubled heart to break

There's nothing lost. The faintest strain
Of breathing from some dear one's lute
In memory's dream may come again,
Though every mournful string be mute ;
The music of some happier hour,
The harp that swells with love's own words,
May thrill the soul with deepest power
When still the hand that swept its chords

Then let us make the plan our own,
For Heaven's teachings are the best ;
The blessing that is wisely used
Increases, and we're doubly bless'd !
And be our lot with rich or poor,
By sunshine warm'd, or tempest toss'd,
So guide our hands that we may say
"There's nothing wasted, nothing lost."

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THE FAMILY SAVE-ALL.

S O U P S .

BOUILLON.

1. A kind of French soup or stew, prepared as follows : An earthen pot, made to hold from one to seven pounds of meat is provided. A sufficient quantity of lean meat, usually part of the leg or shoulder, is put into this vessel, which is then filled up with cold water—the proportion being five pints of water to a pound and a half of meat. The pot is then placed on the hearth close to the wood fire, and generally on the hot ashes. When it begins to simmer, the scum which is thrown up is carefully removed from time to time, three-quarters of

an hour being allowed for this purpose. A carrot, half a parsnip, a turnip, an onion, a little celery, and any other vegetables in season, are then added, together with salt, pepper, and spice. After these additions, the pot remains covered at the fire, and is kept there simmering for six hours more, hot water being from time to time supplied in the place of that which has evaporated.

MARRIAGE-RING SYMBOLIZED.—We see many times even the godly couples to jar when they are married, because there is some unfitness between them which makes odds. What is odds but the contrary to even? Therefore, make them even, saith one, and there will be no odds. Hence came the first use of the ring in weddings: for if it be straighter than the finger it will pinch; and if it be wider than the finger it will fall off; but if it be fit, it neither pincheth nor slippeth.

BOUILLON.

2. This is the common soup of France, and is in use in almost every French family. Put beef in an earthen stock-pot, in the proportion of one pound to one quart

of cold water. Place it at the side of the fire and let it become slowly hot. By so doing the fibre of the meat is enlarged, the gelatine is dissolved, and the savorous parts of the meat are diffused through the broth. When the object is simply to make a good, pure-flavored beef broth, part of the shin or leg will answer the purpose, adding some vegetables, and letting it stew four or five hours. But if the meat is to be eaten, the rump, or leg-of-mutton piece should be used.

BUT consider, and forget not thine own weakness; so shalt thou pardon the failings of others.



BEEF SOUP.

3. Crack the bone of a shin of beef, and put it on to boil, in one quart of water to every pound of meat, and a large tea-spoonful of salt to each quart of water. Let it boil two hours; and skim it well. Then add four turnips, pared and cut in

quarters, four onions pared and sliced, two carrots scraped and cut in slices, one root of celery cut in small pieces, and one bunch of sweet herbs (which should be washed and tied with a thread, as they are to be taken out when the soup is served). When the vegetables are tender, take out the meat, strain off the soup and return it to the pot again; thicken it with a little flour and water; then add some parsley finely chopped, with more salt and pepper to the taste, and some dumplings, made of a teaspoonful of butter to two of flour, moistened with a little water or milk. Drop these dumplings into the boiling soup; let them boil five minutes; and serve them with the soup in the tureen. Noodles may be substituted for the dumplings.

TWO SORTS OF TRIALS.—“Ah, Sam, so you’ve been in trouble, eh?” “Yes, Jem, yes.” “Well, well, cheer up, man; adversity tries us, and shows up our better qualities.” “Ah, but adversity *didn’t* try me—it was an Old Bailey judge, and he showed up my worst qualities.”

A CHEAP SOUP.

4. Wash three-quarters of a pound of barley in a little cold water; put it in a soup-pot with a shin or leg of beef of about ten pounds weight, cut into four pieces. Cover it well with cold water and set it on the fire. When it boils, skim it well, and put in two large onions. Set it by the fire to simmer very gently about two hours; then skim all fat off, and put in two heads of celery, and a large turnip cut into small squares. Season it with salt, and let it boil an hour and a half longer. Take out the meat with a slice, cover it up, and set it by the fire to keep warm, and skim the broth well before you put it into the tureen. Put a quart of the soup into a basin; put about an ounce of flour into a stew-pan, and pour the broth into it by degrees, stirring it well together. Set it on the fire and stir till it boils, then let it boil up. Put the meat in a dish, and strain the sauce through a sieve

over the meat. Add, if liked, some capers or minced gherkins or walnuts, etc. The water in which meat has been boiled makes an excellent soup for the poor, by adding vegetables, barley, or peas. Roast beef bones make fine pea-soup; and should be boiled with the peas the day before eaten, that the fat may be taken off.

A GLUTTON fell sick, and sent for a doctor. "I have lost my appetite," said he, in great alarm. "It's not of the slightest consequence," replied the doctor; "*you'll be sure to die if you recover it.*"

SAGO SOUP.

5. Boil two pounds of beef in rather more water than sufficient to cover it, until the essence is completely extracted from the meat. Strain the broth, and add to the broth one teacupful of sago. Boil it gently for one hour, but do not let the sago become too soft. Beat the yolks of three eggs, pour them into your soup tureen, and then pour in the soup very gradually, stirring it gently.

SOUP OF BEEF'S HEART.

6. Soak the heart several hours in salt and water to extract the blood, then cut it in large pieces, lengthwise. Parboil it, and cut it into small pieces, which must be put back into the liquor—to which add pepper, salt, some celery cut fine, a turnip cut in slices, some carrots nicely sliced, an onion chopped fine, and a bunch of parsley. Let it boil again till the vegetables are tender; mix a little flour and water smoothly, and pour in to thicken the soup a *very little*.

“WHY do you not hold up your head as I do?” inquired an aristocratic lawyer of a laboring farmer. “Squire,” replied the farmer, “look at that field of grain. *All the valuable heads hang down*, like mine, while those that have nothing in them stand upright, like yours!”



VEAL SOUP.

7. Take a knuckle of veal, put it in a pot with four quarts of water, and add a teaspoonful of salt to each quart. Pare and

slice three onions, four turnips, two carrots, a bunch of sweet herbs, and a small portion of celery. Let the veal boil one hour, then add the above vegetables. When they are tender, strain the soup. Put it in the pot it was boiled in, thicken the soup with some flour mixed smoothly with a little water, and add a little parsley finely chopped. Make some dumplings of a teaspoonful of butter, to two of flour, and milk or water enough to make a very soft dough. Drop them into the boiling soup. They should be about as large as a hickory-nut, when they are put in. If noodles are preferred, they may be put in and boiled ten minutes. Dish the meat with the vegetables around it. Drawn butter may be served with it, or any other meat sauce.

A GENTLEMAN, finding some swine amongst his vines, said to his servant: "He to whom they belong is a fool." One of his servants, who recognized these animals, said to him: "Sir, they are yours." "Well," rejoined the gentleman, "as I have said it, I shall not contradict myself."

SOUP FROM CALF'S FEET.

8. Take four feet, clean them nicely and put them on to boil with rather more water than to cover them. Add to this three onions sliced, three turnips cut in quarters, three carrots sliced, a bunch of parsley, the green top of a head of celery chopped fine, with salt and pepper to the taste. While boiling remove all the fat and scum. If the water boils away too much add a little more. Just before serving roll a piece of butter in some flour and stir it in.

A HERO.—“ Well, my good fellow,” said a victorious general to a favorite soldier after a battle, “ and what did you do to help us to gain this victory ? ” “ Do, may it please your honor, why I walked boldly up to one of the enemy and cut off his foot.” “ Cut off his foot ! Why didn’t you cut off his head ? ” “ Ah, an’ faith, your honor, that was off already.”

MOCK TURTLE SOUP.

9. Scald a calf’s head, which cut into inch squares ; wash and clean them well, dry them with a cloth, and put them into a

stew-pan, with two gallons of stock gravy, sweet basil, knotted marjoram, savory, a little thyme, some parsley, all chopped fine, cloves and mace pounded, half a pint of Madeira or sherry; stew all together gently for four hours; heat a little butter and milk [one pint], some flour mixed smooth in it, the yolk of two eggs; keep these stirring over a gentle fire until near boiling; put this in the soup, stirring it as you put it in, for it is very apt to curdle; then let all stew together for half an hour; when it is ready to send to table, throw in some forcemeat balls and hard yolks of eggs; when off the fire, squeeze in the juice of half a lemon.

STEP among your neighbors, reader, and see whether those among them who have got along smoothly, accumulated property, and gained a good name, have not been men who bent themselves to one single branch of business. It must be so. Go out in the spring, when the sun is far distant, and you can scarcely feel the influence of its beams, scattered as they are over the wide face of creation; but collect those beams to a focus, and they kindle up a flame in an instant. So the man that squanders his talents and his strength on many things, will fail to make an impression with either: but let him

draw them to a point—let him strike at a single object, and it will yield before him.

WHITE SOUP.

10. Take two quarts of the stock, and boil the crumb of a roll in a gill of milk; beat the yolks of six hard-boiled eggs with three ounces of sweet almonds very well in a mortar, with a little cayenne pepper, and add the whole to the soup; it may be poured over slices of French roll sent up in the tureen. White soup may also be varied with the rice. Wash two or three ounces of the best kind, blanch it in boiling water, and drain it; add the rice to the soup and let it stew until it swells; or thicken it with ground rice, bruised sago, tapioca, or arrow-root. If macaroni is used, it should be added soon enough to get perfectly tender, after soaking in cold water. Vermicelli may be added after the thickening, as it requires less time to do. If the stock has been made with fowl, take out the white portion when well

stewed, pound the meat in a mortar, and add it to the soup—which is a great improvement. It is the fashion now to send up grated Parmesan cheese with white soup; but it partly destroys that delicacy which ought to be the distinctive property of all white soups.

“Is a man and his wife one?” asked the wife of a man in a state of stupefaction, as she was holding his aching head in both hands. “Yes, I suppose so,” was the reply. “Well, then,” said she, “I came home very drunk last night, and I ought to be ashamed of myself.”



WHITE SOUP WITHOUT MEAT.

II. Put two quarts of water into a clean saucepan, the crumb of a small baker's loaf, a bunch of sweet herbs, some whole grains of pepper, two or three cloves, an onion chopped fine and a little salt. Let it boil half an hour. Then take the white parts of celery, endive, and lettuce, cut them into pieces, boil them in the soup till quite smooth. Strain the soup, set it over the fire again,

and when it begins to boil add a lump of butter rolled in a little flour; let it boil a few minutes more, and serve.

AN old gentlewoman who lived almost entirely on soups, told us it was a long time before she could get them made uniformly good—till she made the following rule—"if the soup was good, she let the cook have the remainder of it—if it was not she gave it to her lap-dog;" but as soon as this resolution was known, poor little Bow-Wow seldom got the sweet treat after.

FRENCH GUMBO.

12. Cut up one large fowl; season it with salt and pepper; dredge it well with flour; have ready a soup-kettle; put in a tablespoonful of butter, one of lard, a handful of chopped onion. Fry the fowl then to a good brown; add to this four quarts of boiling water; cover close; let it simmer two or three hours; then put in fifty oysters with their liquor, a little thyme and parsley; just before serving, stir in a tablespoonful of the filee powder; season high with Cayenne pepper. Turkey and beef-steak can make also

very good gumbo. The filee or felee is what gives a mucilaginous character and excellence to the soup. The powder consists of nothing more than the leaves of the sassafras cured in the shade, and then pounded and sifted ; therefore, any family in the country can always have it in their house.

IF youth knew what age would crave, it would both get and save.

OYSTER SOUP.

13. Take one hundred oysters out of the liquor. To half of the liquor add an equal quantity of water. Boil it with one teaspoonful of crushed allspice, a little mace, some Cayenne pepper and salt. Let it boil twenty minutes, then strain it, put it back in the stew-pan and add the oysters. As soon as it begins to boil add a teacupful of cream and a little grated cracker rubbed in one ounce of butter. As soon as the oysters are plump, serve them.

ASSIST CHILDREN TO OBEY.—“ Kiss mamma, dearest,” is a command you may be sure will be obeyed with alacrity, but beware how you hazard your authority by saying “ Kiss that lady, my dear.” Look well at the countenance of the child before you issue the command, to see whether it is willing to be embraced ; for it is of no importance whether it salute a stranger or not, but it is of immense importance that it should not disobey its mother in a single instance.



CLAM SOUP.

14. Boil fifty clams in two quarts of water, mix together, and add to it a little butter and flour. Just before it is taken off the fire, stir in the yolks of two eggs, and some cream, with a few sprigs of parsley and pepper ; after these are added, let it simmer a few minutes, and then serve it. If preferred the parsley may be omitted.

A LADY was engaged in domestic affairs, and the servant, who was a Catholic, when the door bell was rung, was requested by her mistress to say that she was not at home. “ Yes, ma’am,” said the servant ; and after she had done as she was bid, she returned to her mistress and inquired, “ When I go to the praste, shall I confess that as my lie, ma’am, or shall I say it was yours.”

CLAM SOUP.

15. Take a knuckle of veal and boil it in three quarts of water salted to liking, with fifty clams and their juice, together with seasoning of pepper, parsley and onions. If the clams are small use more of them. Add to the soup some small dumplings made of an egg, some butter, and flour sufficient to form a paste.

A MISERLY old lady, during the war, kept an inn. One day a famished soldier called, and asked for something to eat. Some beef bones, that had been pretty well picked, were set before him. After finishing his dinner, a little son of the landlady, noticing that the soldier found it very difficult to make out much of a dinner, put some money in his hand as he stepped out of the door. "How much was it worth, mother, to pick those bones?" asked the boy. "A shilling," was the reply, the old lady expecting to receive the money. "I thought so, mother," replied the boy, "*so I gave the soldier a shilling for doing it, and sent him away.*"



EGG SOUP.

16. Add to a pint of water the yolk of an egg well beaten, an ounce of butter, and

the same quantity of sugar. Set it over the fire and stir it till it begins to simmer, then pour it several times from the pan to a basin, and back again till it is smoothed and frothed. This is a pleasant and good restorative.

AT breakfast one morning at an inn, a foreigner made quick despatch with the eggs. Thrusting a spoon into the middle, he drew out the yolk, devoured it, and passed on to the next. When he had swallowed the seventh, an old farmer, who had already been prejudiced against monsieur by his mustaches, could brook the extravagance no longer, and speaking up, said, "Why, sir, you leave all the white! How is the landlord to afford a breakfast at that rate?" "Vy," replied the foreigner, "you wouldn't have me eat *de vite*? *De yolk is de chicken*; *de vite de fedders*. Would you have me make von bolster of myself?" The farmer had never viewed the matter in that light before.

PEPPER POT.

17. Put your tripe on in water enough to cover it, allowing a teaspoonful of salt to each quart of water. Let it boil till quite tender, then have ready two calf's feet, put them in the pot with the tripe. Add four

onions chopped fine, and a bunch of sweet herbs. Just before taking it off the fire add two ounces of butter rolled in flour. Season the soup very highly with Cayenne pepper and salt. Whole grains of allspice or cloves may be added if liked.

“ I ADVISE you,” says Johnson, “ and I advise you with great earnestness, to do nothing that may hurt you, and to reject nothing that may do you good. To preserve health is a moral and religious duty, for health is the basis of all social virtue; we can be useful no longer than when we are well.”



BEAN SOUP.

18. Put a piece of pickled pork in a pot with two quarts of water. In another pot put one quart of dried beans after being picked and washed. As soon as the beans begin to boil take them out, put them in a colander to drain, then put them in with the pork and cover the whole with water. Boil them till they are quite soft.

SOUP WITHOUT MEAT.

19. To one quart of water add three potatoes, three onions, three turnips, two carrots, a tablespoonful of rice or barley, and salt to the taste. Boil it down to one pint, then add a little parsley chopped fine about ten minutes before it is taken off the fire.



GREEN CORN SOUP.

20. Put on a knuckle of veal to boil in three quarts of water, and three teaspoonsful of salt. Cut the corn off of one dozen ears, and put it on to boil with the veal. When the veal is tender the soup is done. Then roll an ounce of butter in flour and add to it before it is served. If the fire has been very hot and the water has boiled away too much, a little more may be added.

ENVY not the happiness in any man, for thou knowest not his secret griefs.

SUMMER SOUP.

21. Two cucumbers, twelve or fourteen onions, three potatoes, one lettuce, one head of white cabbage; fry these together in butter, stew them three or four hours in three pints of stock; add a little green mint, parsley, and a pint of green peas; let it stew for two hours more; press it through a sieve and thicken it with flour and butter.

A GENTLEMAN being asked to give a definition of nonsense, replied, in a Thompsonian style—"Sir, it is nonsense to bolt a door with a boiled carrot."

**GREEN PEA SOUP WITHOUT MEAT.**

22. Take a quart of young green peas, and divide half a pint from them. Put them on in boiling water; boil until tender, then pour off the water and set it by to make the soup with. Put the boiled peas into a pan and mash them; then put them back into the water they were boiled in; stir all well together, and rub it through a hair

sieve. Boil the half pint of peas, separated from the others, and when done, turn them into the soup and boil hot. The same may be made with the liquor in which calf's head, calf's feet, or joints of veal, mutton, etc., have been boiled.

THE following advertisement lately appeared in a Jersey print: "To be sold, by private contract, a beautiful rooster monkey, a parrot, two poodles, and a tortoise-shell cat, the property of a lady *just married*, who has no further use for them.



ANOTHER SOUP OF GREEN PEAS.

23. To a pint of shelled peas add one quart of boiling water. When the peas are nearly soft, roll two ounces of butter in flour and stir in. Add pepper and salt to the taste, and a large dessert spoonful of sugar.

A RECEIPT FOR PEACE SOUP.—For every angry word that's uttered against you, put in one mild one. This will be found to be a very useful soup in families troubled with irritable tempers.

ANOTHER SOUP OF GREEN PEAS.

24. Boil three quarts of shelled peas in two quarts of water. Mix three ounces of butter with flour until quite smooth; add a little salt, black pepper, and a dust of cayenne pepper, and stir into the boiling peas until the whole boils again, and you will have a cheap and wholesome summer dish.

FISH, OYSTERS, ETC.**FISH AS FOOD.**

25. There is much nourishment in fish, little less than in butcher's meat, weight for weight; and in effect it may be more nourishing, considering how, from its soft fibre, fish is more easily digested. Moreover, there is in fish a substance which does not exist in the flesh of land animals, viz.: iodine—a substance which may have a beneficial effect upon the health, and tend

to prevent the production of scrofulous and tubercular disease; the latter, in the form of pulmonary consumption, one of the most cruel and fatal which the civilized, highly educated and refined are afflicted with. Comparative trials prove that, in the majority of fish, the proportion of solid matter—that is, the matter which remains after perfect desiccation, or the expulsion of the aqueous part—is little inferior to the several kinds of butcher's meat, game or poultry. And if we give attention to classes of people, classed as to the quality of the food they principally subsist on, we find that the ichthyophagous classes are especially strong, healthy, and prolific. In no class than that of fishers do we see so large families, handsome women, more robust and active men, or greater exemptions from maladies.

FISH.

26. Fish should always be perfectly fresh when cooked. To select fresh ones observe the eyes; if they have a bright, life-like appearance the fish is fresh; if, on the contrary, the eyes are sunken and dark colored, and have lost their brilliancy, they are certainly stale. Some judge by the redness of the gills, but they are sometimes colored to deceive customers.

ECONOMICAL MODE OF COOKING SALMON.

27. Cut some slices in the direction of the width of the fish. Put them in boiling water with a little salt, and let them boil ten minutes. By this method, the waste usually resulting from preparing the whole fish at once, is avoided.

A CLASS was reciting a lesson in metaphysics—the chapter on *motives* operating on the human will—when a mackerel vender went by shouting, “Mackerel, fine fresh mackerel!” Suddenly, dis-

turbed by the noise, the master inquired of the class what *motive* the man had for making such a noise. No answer being given, he said they must be deaf as *haddock*s, and flat as *flounder*s, not to perceive that it was a *selfish* motive.

HALIBUT.

28. Cut it in slices about a quarter of an inch thick; wash and dry them, season with Cayenne pepper and salt; have ready a pan of hot lard, and fry your fish in it till of a delicate brown on both sides.

Some dip the cutlets in beaten egg and then in bread crumbs, and fry them. When done in this manner it should be cut rather thinner than according to the first method.

Or, heat your gridiron, grease the bars, season your fish with Cayenne pepper and salt, and broil it till of a fine brown color. Lay it on a dish and butter it.

A MODEL CHRISTIAN.—“Dear Brother, I have got one of the handsomest farms in the State, and have it nearly paid for. Crops are good, and prices never were better. We have had a glorious

revival of religion in our church, and both our children (the Lord be praised) are converted. Father got to be rather an incumbrance, and last week we took him to the poor-house. Your affectionate brother."

CAT-FISH.

29. Cut each fish in two parts, down the back and stomach; take out the upper part of the back bone next the head; wash and wipe them dry, season with Cayenne pepper and salt, and dredge flour over them; fry them in hot lard of a nice light brown. Some dress them like oysters; they are then dipped in beaten egg and bread crumbs, and fried in hot lard. They are very nice dipped in beaten egg, without the crumbs, and fried.

SERJEANT Cockle, who was a rough, blustering advocate, once got from a witness more than he gave. In a trial of a right of fishery, he asked the witness, "Don't you love fish?" "Ay," replied the witness, "but *I donna like còckle sauce with it!*"

WHEN a man has the headache, and says, "It's the *salmon*," you may safely conclude that he has been *drinking like a fish*."

TO CURE SHAD.

30. Clean the shad nicely, place them in layers with back down, and laid open so as the inside of the fish may be up. Sprinkle each fish plentifully with ground salt, and let them stand twenty-four hours. This draws out all the blood. Wipe them all dry with clean napkins. Place them in layers in a clean tub, with the backs down as before. For one hundred shad take half a pound of saltpetre, and two pounds of brown sugar. Strew plenty of rock salt over them with the saltpetre and sugar; there is no danger of putting on too much salt as they will only absorb a certain quantity.

NEVER go late to a friend's dinner; for you may have observed that when a company is waiting for a guest, they fill up the time by *loading him with abuse.*

SHAD ROASTED ON A BOARD.

31. Take a piece of clean oak board, about three inches thick and two feet square, stand it before the fire till the board is very hot, indeed, almost charred. Have your shad split down the back, cleaned, washed, wiped dry, and seasoned with salt. Fasten it to the hot board with a few small nails—the skin side should be next the board; place the board before the fire, with the head part down. As soon as the juices begin to run turn it with the tail down. It should be turned frequently, in order to retain the juices. When done, butter it and serve it hot. Send it to the table on the board. This is the receipt for baking shad of the Philadelphia “fish house.”

**BROILED SHAD.**

32. Split your shad down the back, wash it, and season it well with salt. Have

your gridiron heated—grease the bars—put on the shad, and broil it slowly till quite done. It should be of a fine brown on both sides. If designed for the dinner-table, after having basted it well with butter on both sides, fold it over, that it may assume its original form, and serve it.

MR. WATSON, uncle to the late Marquis of Rockingham, a man of immense wealth, finding himself at the point of death, desired a friend who was present to reach him a drawer, in which was an old shirt, that he might put it on. Being asked why he would wish to change his linen when he was so ill, he replied—"Because I am told that the shirt I die in must be the nurse's perquisite, and this is good enough for her." This is as bad as the old woman, who, with her last breath, blew out an inch of candle, "Because," said she, "I can see to die in the *dark*!"

SHAD, SOUCED.

33. Cut the fish in half, and then in slices, crosswise. Put them in a milk crock, with very sour cold vinegar poured over them; then add Cayenne pepper, fine black pepper, salt, and whole allspice. Put a

crust over the top of the crock, and stand it in an oven. The fish must be highly seasoned.



BOILED SHAD.

34. Clean your shad, wash it and wipe it, flour it well, wrap it in a cloth, and put it into a large vessel of boiling water with a great deal of salt. It will require about twenty minutes to cook it. Serve it with egg sauce or rich drawn butter.

THE OAK, that now spreadeth its branches toward the heavens, was once but an acorn in the bowels of the earth.



FRIED SHAD.

35. Cut your shad in half, wash it and wipe it dry, score it, and season with Cayenne pepper and salt, dredge flour over it, and fry it in hot lard. When done, put the two halves together, that it may assume the appearance of the whole fish.

POTTED SHAD.

36. Cut a shad in six or eight pieces, wash and wipe it dry. Mix one dessert-spoonful of ground allspice, half a table-spoonful of black pepper, and half a table-spoonful of salt—sprinkle a portion of this seasoning over each piece of shad. Put them into a stone jar, with enough good cider vinegar to cover them; cover the jar with a clean cloth, and over this tie closely several thicknesses of brown paper to keep in the steam; set it in a moderate oven and let it remain twelve hours. This is very good, but the fish is dark-colored.

THE SLOTHFUL MAN is a burthen to himself; his hours hang heavy on his head; he loitereth about, and knoweth not what he would do.

WHITE POTTED SHAD.

37. Cut a shad in about half a dozen pieces, wash it and wipe it dry. Mix together two table-spoonfuls of whole allspice

and one tablespoonful of whole black pepper; put one tablespoonful and a half of salt over the shad the evening before it is to be potted; the next morning sprinkle over it half a teaspoonful of Cayenne pepper. Place the shad in a stone jar, and over each layer throw a portion of the grains of pepper and allspice, cover it with vinegar, and set it in a moderate oven for twelve hours.

"SIR," said a fierce lawyer, "do you, on your oath, swear that this is not your handwriting?" "I reckon not," was the reply. "Does it resemble your writing?" "Yes, I think it don't." "Do you swear that it don't resemble your writing?" "I do!" "You take your oath that this writing does not resemble yours in a single letter?" "Y-e-a-s, sir." "Now, how do you know?" "'Cause I can't write, sir!"



FRIED ROCK.

38. Clean and score your fish, wash, and wipe them dry, and season well with Cayenne pepper and salt. Let them stand at least one hour before they are cooked,

that the seasoning may have time to penetrate them. Have ready a pan of hot lard, dredge flour over your fish, put them in the pan and fry them slowly, that they may be done through. They should be of a handsome brown on both sides. All pan fish are fried in the same way.

IF thy soul thirsteth for honor, if thy ear hath any pleasure in the voice of praise, raise thyself from the dust whereof thou art made, and exalt thy aim to something that is praiseworthy.



BOILED ROCK.

39. Scale a rock, take out the eyes and gills, draw it, and wash it well. Flour a cloth, wrap the fish in it, and boil it in plenty of water strongly salted. A common-sized fish requires about half a large teacupful of salt. Place your fish-kettle over a strong fire, and when the water boils put in the fish. Let it boil hard twenty minutes. Take it out of the cloth carefully,

place it on your fish dish, and send it to the table. Have egg sauce in a sauce boat. Mashed potatoes are an accompaniment to boiled fish. Garnish the dish with green parsley. If any of the boiled fish should be left from dinner, it may be spiced as shad, and make an excellent relish for breakfast or tea.



COLD BOILED ROCK FISH.

40. Lay the fish in a deep dish. Put as much vinegar as will cover it into a kettle with some whole grains of allspice, a little mace and two or three cloves. Boil the vinegar and spice. Season the fish highly with Cayenne pepper and salt. Then pour the spiced vinegar over while boiling hot. When cold it makes a nice relish for breakfast. Any boiled fish may be prepared in the same manner.

WHEN Canning's health was drunk, at the Minister's Blackwall dinner, he replied, "Gentlemen, this

is a fish dinner: so after sincerely thanking you for your good wishes, I do not see that we can do better than *follow the example of the fishes, who drink a good deal, but never speak.*"

COLD ROCK FISH, SOUSED.

41. Extract the bones from the cold fish which may have been left from dinner. Season the fish with Cayenne pepper, salt, a few grains of allspice, one or two cloves, and a sprig of mace. Put the fish into a deep dish. Boil enough vinegar to cover the fish, and pour it over boiling hot. In twelve hours it will be fit for the table.

"HAVEN'T you finished scaling that fish yet, Sam?" "No, master, 'tis a very large one." "Large one! why you've had time enough to *scale a mountain.*"

BOILED HERRINGS.

42. Put them into boiling water with a wineglassful of vinegar and a tablespoonful

of salt, and simmer ten minutes; serve on a napkin, with sauce in a tureen.

POTTED HERRING.

43. Clean your herring, wash them well and wipe them dry; then rub each one with salt and Cayenne pepper; place in your jar a layer of herring, then some grains of allspice, half a dozen cloves, and two or three blades of mace; then put in another layer of herring, and so on till all are in; cover the herring with cold vinegar, tie up the jar closely with several thicknesses of paper, and set it in the oven after the bread has been drawn out; let it remain there all night. As soon as they become cold they will be fit for use.

THOUGH sometimes small evils like invisible insects, inflict pain, and a single hair may stop a vast machine, yet the chief secret of comfort lies in not suffering trifles to vex one, and in prudently cultivating an undergrowth of small pleasures since very few great ones, alas! are let on long leases.

HERRING, FRIED.

44. Scale, wash and dry your herrings well; lay them separately on a board, and set them to the fire two or three minutes before you want to use them; dust the fish with flour, and when your lard is boiling hot, put in the fish, a few at a time, and fry them over a brisk fire.

FRESH HERRINGS.

45. Cut off the heads, and well clean the herrings; place them on a gridiron over a bright fire, and broil for ten or twelve minutes, according to size; serve very hot, with the following sauce in a tureen :

MUSTARD SAUCE FOR RED HERRING.—Knead a dessertspoonful of baked flour and a teaspoonful of flour of mustard with three ounces of butter, and stir into a gill of boiling water; boil five minutes; add a teaspoonful of vinegar, and serve.

AN Irish footman, who got a situation at the west end of London, on entering a room where there was a vase of gold fish, exclaimed, "Well, this is the first time I ever saw red herrings alive."



BAKED HERRINGS.

46. Take off the heads of six herrings ; put them into a deep dish and season with a saltspoonful of pepper, a teaspoonful of salt, a quarter of a grain of Cayenne, two cloves, four allspice, six pepper-corns, a blade of mace, half an inch of bruised ginger, and a teaspoonful of grated horse-radish ; add a gill of cold water and a gill of good vinegar. Bake in a slow oven for half an hour. Serve cold, with the sauce strained, and a teaspoonful of finely chopped chives added.

"Boy, how did you manage to get such a big string of fish?" "I *hooked* them, sir!"

CROQUETTES OF FISH.

47. Take dressed fish of any kind, separate it from the bones, mince it with a little seasoning, an egg beaten with a teaspoonful of flour, and one of milk; roll it into balls; brush the outside with egg, and dredge it well with bread crumbs; fry them of a nice color; the bones, heads, tails, with an onion, an anchovy, and a pint of water, stewed together, will make the gravy. Lobsters make delicate croquettes; in which case the shell should be broken and boiled down for the gravy.

DR. SHARP, of Hart Hall, Oxford, had a ridiculous manner of prefacing every thing he said with the words, "I say." An undergraduate having, as the doctor was informed, mimicked him in this peculiarity, he sent for him to give him a lecturing—which he thus began: "I say, they say, you say, I say, I say." When, finding the ridiculous combination in which his speech was involved, he concluded by bidding the young satirist begone to his room.

A NICE WAY OF SERVING UP ANY KIND
OF COLD FISH WITH STALE BREAD.

48. Dip a flat dish in *hot* water, to prevent cracking; grease it with butter, and sprinkle Cayenne pepper on it—then a thick layer of stale bread, grated fine; upon the bread place a layer of fish, picked from the bones, and divided into small pieces; another layer of bread as before, with a little melted butter poured over it. Repeat this process as often as required for the quantity of fish. Smooth the surface with a spoon, and sprinkle slightly with fine bread mixed with pepper. Place it in an oven for twenty or thirty minutes. Cold mutton may be served in the same way.

A FRENCHMAN had heard the phrase, "I've got other fish to fry," uttered by a person who was in a hurry and did not wish to be detained. He determined to remember the phrase and its application. One day a friend invited him to go and walk; and, being otherwise engaged, he thought of the above expression, and gave it thus—"Excuse me to-day, sare, *I must go and fry some fish!*"

FISH FRITTERS.

49. Take the remains of any fish which has been served the preceding day, remove all the bones, and pound it in a mortar. Add bread crumbs and mashed potatoes in equal quantities. Mix together half a tea-cupful of cream with two well-beaten eggs, some Cayenne pepper, and anchovy sauce. Beat all up to a proper consistency, cut into small cakes, and fry them in boiling lard.

IN one of our city schools, not many years ago, a member of the committee asked a member of a class which was under examination, "What was the cause of the saltness of the ocean?" Soon one little girl raised her head, flushed with the discovery which had flashed upon her mind. "You may tell," said the committeeman. "*Salt fish, sir,*" said the pupil.

**CAKES, OR BALLS MADE FROM COLD COD FISH.**

50. Take out all the bones, and mash it up with an equal quantity of potatoes. Season highly with Cayenne pepper and

salt. Add as much beaten egg as will form a paste. Make it out into thin cakes, flour them, and fry them to a fine brown. Any cold fish may be dressed in this manner.

If order were observed for every one to mend his own heart or house, how would personal amendment, by degrees, produce family, city, country, kingdom reformation! How soon are those streets made clean where *every one sweeps before his own door!*



SALTED COD FISH.

51. Wash it, and soak it all night. Boil it in fresh water until it is done, but do not let it fall to pieces. It should be served with mashed potatoes. It is usual to season with Cayenne pepper and mustard after it comes to the table.

WHEN Lord Erskine was Chancellor, being asked by the Secretary of the Treasury whether he would attend the grand ministerial fish dinner at the end of the session, he answered, "To be sure I will; what would your fish dinner be without the *Great Seal?*"

A NICE DISH FROM FRAGMENTS OF COLD FISH.

52. Take the cold fish, separate it from the bones, and cut into small pieces. Obtain oysters, in number proportioned to the quantity of fish. Stew them slowly in their own liquor for two or three minutes; take them out with a spoon; skim the liquor, and pour it into a basin. Put a bit of butter into the stew-pan, melt it, and add as much bread crumbs as will dry it up; then put the oyster liquor into the pan with the butter and crumbs, and give it a boil. Put the cold fish into scallop shells that have been previously buttered and strewed with bread crumbs; add a couple of oysters to each; divide the oyster liquor between the different shells, cover with bread crumbs, and drop bits of butter on the top of each. Then brown in a Dutch oven. The whole may be prepared at once in a large flat dish, instead of the scallop shells. Those who like a particularly keen relish may add

anchovy, catchup, Cayenne, grated lemon-peel, mace, or other condiments, to taste.

THE prolificacy of edible fish, is a subject fitted, for the most evident reasons, to call forth our wonder and thankfulness toward a beneficent Providence. Lewenhock, the physiologist, counted 9,384,000 eggs in a cod, 36,900 in a herring, 38,278 in a smelt, 546,681 in a mackerel, 225,568 in a flounder, 1,355,400 in a plaice, 100,000 in a sole, in a carp 3,685,760, and in a trench 300,000.

FRIED OYSTERS.

53. Select the largest oysters for frying. Take them out of their liquor with a fork, and endeavor in doing so to rinse off all the particles of shell which may adhere to them. Dry them between napkins. Have ready some grated cracker, seasoned with Cayenne pepper and salt. Beat the yolks only of some eggs, and to each egg add half a tablespoonful of thick cream. Dip the oysters, one at a time, first in the egg then in the cracker crumbs, and fry them in plenty of hot butter, or butter and lard

mixed, till they are of a light brown on both sides. Serve them hot.



PICKLED OYSTERS.

54. Have ready two and a half quarts of oysters, with a full pint of their liquor. To this quantity take one and a half pints of vinegar, two tablespoonfuls of salt, and a tablespoonful of mace, one tablespoonful of allspice, the same quantity of white pepper, and a teaspoonful of cloves. Put the vinegar, salt, and liquor on to boil, and when it comes to a boil, skim it; then add the spices, give it another boil up, and after this put in the oysters. Be careful they do not burn. They must be cooked over a quick fire. They must be served cold.

A FOOL boasteth of attainments in things that are of no worth: but where it is a shame to be ignorant, there he hath no understanding.

PICKLED OYSTERS.

55. Take one hundred oysters out of their liquor, and add to them as much water as there was liquor. Put them over the fire with salt to the taste, skim them, and as soon as they boil take them off. Have ready in a pan one gill of vinegar, one tablespoonful of allspice, one tablespoonful of pepper grains, a little Cayenne pepper and mace, and half a gill of pepper. They should be pickled the day before they are eaten. After standing a few hours, if a scum should have risen on them, take out the oysters, and strain the liquor. About six hours before they are to be served, slice a lemon and add to them.

ONE of our young bloods, dining at a fashionable hotel a few weeks since, was requested by a gentleman to pass some article of food that was near him. "Do you mistake me for a waiter?" said the exquisite. "No, sir, I mistook you for a gentleman," was the reply.

OYSTER OMELET, No. 1.

56. Beat four eggs very light. Cut the hard part out of eight or a dozen oysters, according to their size, wipe them dry, and cut them up in small pieces, stir them into the beaten egg and fry them in hot butter. When the under side is brown, sprinkle a little salt and pepper over the top, and fold one half over the other. Never turn an omelet, as it makes it heavy.

LET not thy recreations be expensive, lest the pain of purchasing them exceed the pleasure thou hast in their enjoyment.

**OYSTER OMELET, No. 2.**

57. Beat six eggs to a thick froth, then add by degrees one gill of cream, and beat them well together. Season the eggs with pepper and salt to taste. Have ready one dozen fine oysters, cut them in half, pour the eggs in a pan of hot butter, and drop

the oysters over it as equally as possible. Fry it a light brown, and serve hot. An omelet should never be turned.

IN a certain School, during the parsing lesson, the word *waif* occurred in the sentence. The youngest who was up, a bright-eyed little fellow, puzzled over the word for a few minutes, and then a bright idea struck him—"I can parse it. Positive waif, comparative wafer, superlative sealing-wax!"

OYSTER OMELET, No. 3.

58. Eight oysters chopped fine, six eggs, a wineglassful of flour, a little milk, with pepper and salt, to the taste. Beat the eggs very light, add the oysters and the flour, which must be mixed to a paste with a little milk. Pepper and salt to the taste. Fry in hot butter, but do not turn it. As soon as it is done, slip it on a dish and serve it hot. The above is the usual mode of preparing oyster omelet. But the better way is to put your oysters in a stew-pan, set them over the fire, and the moment

they begin to boil take them out, drain them, and dry them in a napkin. They are not so watery when prepared in this manner, and consequently will not dilute the beaten egg as much as the former mode. When they are cold, mince them and proceed as above.

ONE of our writers asks what sort of animals are the laziest. We think it likely that oysters are, for they never get out of their beds till they are pulled out.



SCALLOPED OYSTERS.

59. Drain your oysters and season them with salt and Cayenne pepper; crumb some stale bread, and season it with salt and pepper. To each gill of the bread crumbs add one hard boiled egg, finely chopped; butter a deep dish, strew in a layer of egg and crumbs, then a layer of the oysters, with some lumps of butter on them, then more crumbs, and so on till all are in. Put a cover of crumbs on the top.

Bake this in a tolerable quick oven and serve it hot.

LOSE no time; be always employed in something useful: cut off all unnecessary actions.



STEWED OYSTERS WITH CREAM.

60. Rinse one hundred oysters, and put them in a stew pan with the water which adheres to them; season them with salt and Cayenne pepper, and a very little mace. As soon as they begin to boil pour in half a pint of cream, and stir in half an ounce of butter rolled in a little grated cracker. Let them boil once and serve them hot.



PLAIN OYSTER PATTIES.

61. Make little round loaves, or take small French rasps—make a hole in the top of each, and scrape out a portion of the crumb. Put some oysters into a stew-pan

with their own liquor, and add to them the crumbs of bread, rubbed or grated fine, and a lump of butter. Season with black pepper and a sprinkle of Cayenne. Stew for five or six minutes, and then put in a spoonful of good cream. Fill the rasps or loaves, and cover with the bits of crust previously cut off. Set them in an oven for a few minutes to crisp.

Minced veal, lamb, poultry, game, etc., may be done in the same way as for paste patties.

"BRING in the oysters I told you to open," said the head of the household, growing impatient. "There they are," replied the country cook, proudly; "it took me a long while to clean 'em, but I've done it at last, and *thrown all the insides into the slop bucket.*"

"I KNOW a genius," observed Meister Karl, "who has an howdacious plan of *opening oysters*. He spreads 'em in a circle, seats himself in the centre, and begins spinning a yarn. Sometimes it's a lion-slaying adventure—sometimes a legend of his love—sometimes a descent into the crater of Vesuvius. As he proceeds the oysters get interested; one by one they gape with astonishment at the tremendous whoppers which are poured forth, and as they gape my friend whips them out and swallows them!"

"That'll do," said Starlight, with a long sigh; "I wish we had a bushel of 'em here now—they'd *open easy*!"



OYSTER PIE.

62. Take one hundred oysters out of their liquor, one at a time, so as to free them from any portions of the shell which might adhere to them. Drain, and place them between clean napkins, in order to dry them perfectly. Pour off half the liquor into a stew-pan, salt it to your taste, stir in one gill of cream, one ounce and a half of butter rolled in grated cracker, and a little Cayenne pepper. Boil two eggs hard, chop them up, and mix them with as many bread crumbs as will cover the top of your pie. Season the bread and egg with Cayenne pepper and salt. Make a rich paste, line the sides of your pie dish, put in the oysters, pour the hot liquor over them, and strew the bread crumbs on the top. Cover the whole with a lid of paste. Cut

an opening in the centre of the top crust, and ornament it with flowers or leaves made of the paste. Bake it and serve it hot. As soon as the crust is done take the pie out of the oven.

A LEARNED CLERGYMAN in Maine was accosted in the following manner by an illiterate preacher who despised education:—"Sir, you have been to college I suppose?" "Yes, sir," was the reply. "I am thankful," replied the former, "that the Lord has opened my mouth without any learning." "A similar event," replied the latter, "took place in Balaam's time; but such things are of rare occurrence in the present day."



TERRAPINS.

63. Put the terrapins on in boiling water and let them boil ten minutes, take them out and with a coarse cloth rub all the skin off the head, neck, and claws, also the thin shell that may come loose. Then boil them in clean water, with a little salt in it, until the claws are perfectly soft. The time of boiling depends very much on the age of the terrapin; some

take three hours. When they are soft, open them carefully, take out the sand-bag, the spongy part, and the gall, which you must not break. Cut all the remainder of the terrapin in small pieces, put them in a stew pan, and to each large terrapin take a quarter of a pound of butter, one wine glass of Sherry or Madeira wine, salt, black, and red pepper, and mustard, to suit the taste; also, to each terrapin, the yolks of two hard boiled eggs, mashed to a paste, with a little butter. Mix the whole together, and stew fifteen minutes. Send them to the table hot.

LOBSTER SALAD.

64. One large lobster, three tablespoonfuls of French mustard, or two dessert-spoonfuls of common mixed mustard, one gill and a half of vinegar, one gill and a half of sweet oil, the yolks of five hard

boiled eggs, salt to taste, a small teaspoonful of Cayenne pepper, the inside leaves of two heads of cabbage lettuce. Cut the meat and lettuce in small pieces. Boil the eggs hard, mash the yolks with a wooden or silver spoon.

WHO is he that hath acquired wealth, that hath risen to power, that hath clothed himself with honor, that is spoken of in the city with praise, and that standeth before the king in his counsel? Even he that hath shut out idleness from his house, and hath said, Sloth, thou art mine enemy.



TO MAKE A NICE RELISH OUT OF FRAGMENTS OF COLD LOBSTER OR CRAB.

65. It often happens after *lobster* or *crab* suppers or luncheons, that legs and claws, and portions of the back are left untouched. Collect all the fragments of fish, and put with them two blades of mace, a little pepper and salt, and a small portion of butter; the quantity of the latter must be proportioned to the amount

of lobster. Put these all together, and beat them into a paste in a mortar. Take small jars and fill these with the prepared lobster. If there are any solid parts of the tail, which cannot well be reduced to a paste, they may be cut into small pieces, and set in the middle of the jars, and the paste poured over them. When the jars are nearly filled, press down the contents, pour over them a layer of clarified butter, or lard. This will afford a nice relish for breakfast, luncheon, or supper. If intended to be kept for some time, tie down with pieces of thick paper.

A YOUNG lady at a ball was asked by a lover of serious poetry, whether she had seen "*Crabbe's Tales*?" "Why, no," she answered, "I didn't know that crabs *had* tails." "I beg your pardon, miss," said he; "I mean have you *read* Crabbe's *Tales*?" "I assure you, sir, I was not aware that red crabs had tails nor any other."

MEATS, POULTRY, GAME, ETC.

MEATS.

66. The finest grained beef is the best, the flesh is of a fine red, and the fat a light cream color, but not yellow; the fat, too, is solid and firm; the lean of mutton should be of a red color, and the fat white; the lean of veal should be of a light color, and the fat white; the skin of pork should be of a light color, and if young it is tender; the fat should appear firm; a tender goose is known by taking hold of the wing and raising it; if the skin tears easily the goose is tender, or if you can readily insert the head of a pin into the flesh it is young; the same remarks will hold good with regard to ducks; young chickens may be known by pressing the lower end of the breast bone; if it yields readily to the pressure they are not old,

for in all animals the bones are cartilaginous when young; the breast should be broad and plump in all kinds of poultry, the feet pliable, and the toes easily broken when bent back.

A SERVANT was sent by her mistress during warm weather, for a piece of beef. The butcher forwarded it in due course; but, on removing a portion of the suet, the indications of life which presented themselves were unmistakable. Next day the same girl was sent for a leg of lamb. "Are you sure it is sweet?" she inquired. "Perfectly," said the butcher, "the lamb was alive yesterday." "*So was the beef* we had yesterday," was the reply.



BOILED MEATS.

67. A great deal of care and niceness is requisite in boiling meats. Your copper should be very clean and well tinned. All meats should be boiled slowly; to boil them fast hardens the outside before the inside is warm, and dissolves the meat. For instance, a leg of veal of twelve pounds weight will require three hours and a half

boiling—the slower it boils the whiter and plumper it will be. When you boil mutton or beef, observe to dredge them well with flour before you put them into the kettle of cold water; keep it covered, and take off the scum. Mutton and beef do not require so much boiling, but veal, pork, or lamb, are not wholesome if they are not boiled enough. A leg of pork will require half an hour more of boiling than a leg of veal of the same weight. You must allow an hour for every four pounds weight of beef or mutton. The best way is to put your meat in when the water is cold. A leg of lamb of four pounds, weight will require an hour and a half boiling.

BEEF.—ROAST BEEF, RIBS, OR SIRLOIN.

68. Beef should be kept a week or ten days when the weather will permit. Wipe the joint with a clean cloth, envelope it in

thin paper, thickly spread with sweet beef-dripping; place the screen before the fire half an hour before putting down the beef, hang the joint before the fire for the first quarter of an hour *near*; baste; then withdraw it to a distance, and let it roast slowly till done; baste frequently from the commencement; half an hour before serving take off the paper, dredge the beef slightly with *baked* flour, and baste it with two ounces of dissolved butter; place the beef on a hot dish; pour the dripping off; add a teacupful of boiling water and half a saltspoonful of salt to the gravy dripped from the beef; pour it into the dish; garnish with horseradish, and serve at once. The time as follows: To be underdone, eleven minutes to the pound; with the gravy in, fourteen minutes; to be well done through, seventeen minutes; in frosty weather, two minutes to be added in each case.

THERE are seven chances against even the most simple dish being presented to the mouth in absolute perfection. For instance, *a roast of beef*—

1. The meat must be *good*.
2. It must have been kept a *good* time.
3. It must be roasted at a *good* fire.
4. By a *good* cook.
5. Who must be in *good* temper.
6. With all this felicitous combination you must have *good* luck, and
7. *Good appetite*—the meat and the mouths which are to eat it must be ready for action at the same moment.



BAKED BEEF, AND YORKSHIRE PUDDING.

69. Rub salt on a nice piece of beef, put it on bars which should fit your dripping pan, set it in the oven, with a gill of water in the pan, and when it is half done, make the pudding in the following manner: Beat four eggs very light; the yolks in a pan, the whites in a broad dish. When the yolks are thick stir in a pint of milk, and as much flour as will make a batter, but not a thick one. Then stir in the whites, which must be whisked very dry, do not

beat the batter after the white is in; lastly, stir in a teaspoonful of dissolved carbonate of ammonia. Take out the meat, skim all the fat off the gravy, pour in the batter and replace the meat; put all into the oven again, and cook it till the pudding is done. You should make batter enough to cover your dripping pan about half an inch deep. When the meat is dished, cut the pudding in squares, and place it round the dish, the brown side up.

SILENT CONTEMPT.—"What do you mean to do with K.?" said a friend to Theodore Hook, alluding to a man who had grossly vilified him. "Do with him;" replied Hook, "why I mean to let him alone most severely."

BEEF A-LA-MODE, No. 1.

70. A round of beef is the best for this purpose. With a sharp knife cut incisions in the meat about an inch apart, and within one inch of the opposite side. Season it with pepper and salt, according to the size

of the piece of meat. Make a dressing of butter, onion, and bread crumbs, in the proportion of a pint of crumbs, one small onion finely chopped, and an ounce of butter, with pepper and salt to the taste. Fill the incisions with the dressing, put the meat in a pot with about a pint of water, and cover it tightly. Let it simmer six or eight hours. Some stick in a few cloves, and those who are fond of spice add allspice. When the meat is done dish it up, and thicken the gravy with a little flour. Let it boil once, and serve it. This is excellent when cold.

BE not disturbed at trifles, or at accidents, common or unavoidable.



BEEF A-LA-MODE, No. 2.

71. Take a round of beef, lard it with bacon; then make a dressing of bread, butter, sweet herbs, onion, parsley, salt and pepper, and stuff around the bone, and in

several places in the lean part—skewer it, and bind it close with tape. Have ready a deep pot—put the beef into it, and half cover it with water. Stew it four or five hours. Baste it constantly with the gravy, and turn it in the pot. When done, place it upon a dish and garnish it with force-meat balls, parsley, and carrots. Pour the gravy over it, having been previously flavored with Madeira wine.

LET him that scoffeth at the lame, take care that he halt not himself. Whosoever speaketh of another's failings with pleasure, shall hear of his own with bitterness of heart.

BOILED CORNED BEEF, No. 1.

72. Put on the meat in cold water; allow one quart of water to every pound of meat. The slower it boils the better it will be. For every pound of meat, let it boil fifteen minutes. Thus, a piece of beef weighing twelve pounds, should boil three hours. If the beef is to be eaten cold, as

soon as it is taken out of the pot immerse it in cold water for a short time, in order to retain the juices. Tongues are boiled in the same manner.

A MILD answer to an angry man, like water cast upon the fire, abateth his heat; and from an enemy he shall become thy friend.

CORNED BEEF, No. 2.

73. Corned beef should be put on in cold water, allowing a quart of water to every pound of meat. Boil it slowly, and when done serve it with turnips and potatoes. If the beef is to be eaten cold, immerse it for a few minutes in cold water as soon as it is taken from the pot.

“WILL you dine with me to-morrow, Mr. ——?” asked one Irishman of another. “Faith and I will, with all my heart.” “Remember, ’tis only a family dinner I’m asking you to.” “And what for not; a family dinner is a mighty pleasant thing. What have you got?” “Och, nothing uncommon—an elegant piece of corned beef, and potatoes.” “By the powers, that bates the world; my favorite dinner; we often have it at our table—*barrin’ the beef!*”

ROASTED BEEF'S TONGUE.

74. Soak a fresh tongue for several hours in strong salt and water, and then drain it well. Boil it slowly for two hours, take off the skin and roast it, and while cooking baste it with butter. Serve with currant jelly.

ONE morning a party came into the public rooms at Buxton, somewhat later than usual, and requested some tongue. They were told that Lord Byron had eaten it all. "I am very angry with his lordship," said a lady, loud enough for him to hear the observation. "I am sorry for it, madam," retorted Lord Byron, "but before I ate the *tongue* I was assured *you* did not want it."

BEEF'S HEART, STUFFED.

75. Trim and clean the heart, and sprinkle salt over it, and let it stand for two or three hours to draw out all the blood. The water should be changed two or three times. Then wipe it dry, and fill the cavities with a dressing made of crumbs of bread, pepper, salt, and a little onion

chopped fine. Put to this as much butter as will make the crumbs adhere together. Set it in a moderate oven and bake it, allowing a quarter of an hour for each pound. If convenient, it is better roasted before the fire.

THERE are some members of the community that are like the crumb in the mouth—if they go the *right way* they afford a little nourishment, but if they happen to go the *wrong way* they cause a deal of trouble.

BEEF, LIKE GAME.

76. Cut some slices of beef into square pieces, put on each a strip of bacon, dredge flour over, bind each with twine, or skewer them into a rolled shape. Fry them in butter. When brown, add shalots, a slice of lemon-peel, a spoonful of capers, two bay-leaves, salt, spice, a glassful of wine, half a glassful of vinegar, and a little water. Stew till done.

THE piety of a child is sweeter than the incense of Persia offered to the sun; yea, more delicious

than odors wafted from a field of Arabian spices by the western gales.

ITALIAN BEEFSTEAK.

77. Score a steak transversely with a sharp knife without cutting it through. Lay it in a stew-pan with a small piece of butter; season with pepper, salt, and an onion chopped very fine. Let it cook in its own gravy for about three-quarters of an hour and serve.

TO TAKE RUST OUT OF STEEL.—Cover the steel with sweet oil, well rubbed on it, and in forty-eight hours use unslaked lime finely powdered, to rub until all the rust disappears.

STEWED BEEFSTEAKS.

78. Put the steak with a lump of butter into a stew pan over a slow fire, and turn it until the butter has become a fine white gravy, then pour it into a basin, and put more butter to the steak. When the steak

is nicely done, take it out, return all the gravy into the stew-pan, and fry the steak ; then add it to the gravy in the stew-pan, with a tablespoonful of wine, and a shalot finely sliced ; stew it for ten minutes, and serve it up. Or, fry the steak slightly at first, then put it into half a pint of water, an onion sliced, a spoonful of walnut ketchup, pepper and salt, cover it close, thicken it with flour and butter, and serve it up very hot.

FORGET not, O man, that thy station on earth is appointed by the wisdom of the Eternal ; who knoweth thy heart, who seeth the vanity of thy wishes, and who often in mercy denieth thy requests.



BEEFSTEAK WITH OYSTERS.

79. Cut the steak rather thick ; brown it in a frying-pan with butter. Add half a pint of water, an onion sliced, pepper and salt, cover the pan close, and let it stew very slowly for one hour ; then add a glass

of port wine, a little flour, and a dozen or two of oysters, their liquor having been previously strained and put into the stew-pan.



BEEFSTEAK, WITH POTATOES.

80. Cut the steaks into thin slices, beat and season them with pepper and salt, dip them into a little melted butter and broil them. When done, put them into a dish before the fire, and fry potatoes to a fine brown color. Serve with the following mixture laid underneath; parsley chopped fine, a small piece of butter, pepper and salt.

SHORTLY after the commencement of the last war, a tax was laid on candles, which, as a political economist would prove, made them dearer. A Scotch wife, in Greenock, remarked to her chandler, Paddy Macbeth, that the price was raised, and asked why. "It's owin' to the wars," said Paddy. "The war!" said the astonished matron, "gracious me! are they gaun to fight by candle light?"

FRIED BEEFSTEAK WITH WINE.

81. Fry the steak over a quick fire, until it is of a fine brown. When done, place it in a hot dish before the fire, add to the gravy in the pan a wineglassful of port wine, some pepper and salt. As soon as it boils, pour it over the steak and serve very hot.

HAPPINESS, like every other precious good must be sought for. Some people, to be sure, are born like sunshine—they are naturally pleasant and light-hearted; but these are few and far between, and always monopolized. Emulate them. Why may not you be as cheerful as they? They have their trials and private annoyances as well as you, and with effort you can cull as many flowers and catch as many sunbeams as they.

**BEEFSTEAK FRIED.**

82. Fry the steaks in butter for twelve or fifteen minutes, until they are of a fine brown. When done, place them in a hot dish before the fire; add to the gravy in the pan a wineglassful of port wine, pepper,

salt, and a minced onion. Give it a boil up, pour it over the steaks, and serve very hot.

NOTHING serves more effectually to lighten the calamities of life than steady employment.



FRENCH STEW, No. 1.

83. Cut up one pound of beef in small pieces about an inch square, pare and slice six onions; put a layer of the meat and a layer of onions in a stew-pan, with salt and pepper and a little flour alternately, till all is in, and add half a teacupful of water; cover it closely and set it on a slow fire to stew; when about half done, if the gravy seems too thin, add one ounce of butter rolled in flour; but if it should be thick enough, add the butter without the flour. When tomatoes are in season two tomatoes may be cut in small pieces and stewed with the meat. Cold beef may be cooked in the same manner.

EXCESSIVE POLITENESS.—Queen Elizabeth was once making a journey in England, and on her approaching the city of Coventry, the mayor, with a numerous cavalcade, went out to meet her. On their return they had to pass through a wide brook, and the mayor's horse, being thirsty, attempted several times to drink, but his cavalier prevented him. The queen, observing it, said to him: "Pray, Mr. Mayor, permit your horse to drink." The mayor, bowing, very humbly, replied: "Madam, it would be the height of presumption for my unworthy horse to drink, till your majesty's royal steed has satisfied his thirst."

FRENCH STEW, No. 2.

84. Cut up two pounds of beef, and add to it a pint of sliced tomatoes. The tomatoes must be peeled. Put the meat in a stew-pan and season it well with pepper and salt; then add your tomatoes, and an ounce of butter rolled in flour. Cover it closely, and let it simmer till the beef is tender. It does not require any water, as the tomatoes are sufficiently juicy. If the gravy should not be thick enough, add a little flour mixed with cold water.

WHY is French cookery better than English? Because in the Revolution of 1688 the *Stew-arts* were driven out of England into France.

BEEFSTEAK WITH CUCUMBERS.

85. Pare and slice lengthwise two large cucumbers and a large onion. Season them with pepper and salt, dredge flour over them, and fry them. Broil a steak, season it with pepper and salt, and put it into a hot dish with a bit of butter; then pour the cucumbers over it, and serve hot.

THE cheeks of a lady in the autumn of life, and the leaves of the trees in the autumn of the year, often grow redder and redder; but nature is not always in both cases the artist.

BEEF'S KIDNEY, FRIED.

86. Kidneys require a longer time to dress, in proportion to their bulk, than any other parts of animals; and beef kidneys more than those of sheep, lambs, etc. Beef

kidneys may be fried in the following manner : Trim, and cut the kidney into slices ; dredge them well with flour, and season with salt, pepper, and Cayenne. Fry on both sides ; and as the slices are done, remove them from the pan, and make a gravy with a small slice of butter, a dessert-spoonful of flour, pepper, and salt, and a little boiling water. Add a little mushroom catchup, lemon-juice, walnut pickle, or any sauce that will impart a good flavor. Some add to the gravy, at the last moment, a glass of white wine. Serve with small slices of fried bread.



NICE PATTIES FROM UNDER-DONE BEEF.

87. Cut the beef into small pieces ; season with pepper, salt, and a little chopped onion ; make a plain paste, and roll it out thin ; fill it with meat, and bake it a light brown.

HERE is a recipe to get rid of an old acquaintance whose society you don't like: If he is poor, *lend him* some money—if he is rich, ask him to *lend you* some. Both means are certain.

UNDER-DONE BEEF SERVED AS STEAKS.

88. Cut the meat in slices an inch and a half thick, securing a good proportion of fat. Lay them on a gridiron over a good fire; turn often, but do not stick a fork into them. As soon as brown, lay them on a very hot dish, and add salt and pepper, and pour over some hot gravy of the joint. If the seasoning is added while the meat is being boiled, the latter will be hardened and the pieces wasted. The steaks will be found excellently served with sliced fried potatoes round it.

TWO GENTLEMEN were talking in a coffee-house of the best method of dressing a beefsteak. One of them observed, that, of all receipts, the one given in the words of Macbeth, when he deliberates on the intended death of the king, is the best:

“If it were done, when 'tis done, then 'twere well it were done quickly.”

BROILED BEEF'S HEART.

89. Cut the heart lengthwise, in slices not thicker than half an inch. Soak them in salt and water until all the blood is drawn out; then wipe them dry, and season well with pepper and salt. Broil them slowly, over or before a clear fire; and when thoroughly done they should be served with currant jelly.

HASHES.

90. A hash is a very convenient mode of disposing of cold meat, but without due attention is an indigestible preparation. The cook must always remember that the meat has been once cooked, and must now be very lightly done, or it will be tough and hard, unsuited for delicate stomachs. Meat that has been a little underdone the first time is the best for this purpose; the gravy should be first heated, and the meat

merely simmered in it afterwards. The meat should be cut in thin slices, or small pieces, then all the sinews, skin, gristle, and bone, must be put into a saucepan with a little water, salt and pepper, a fried onion, a small piece of butter blended with a tablespoonful of flour, a little thyme and parsley, and a single clove, if the hash be beef. Let it boil down to three fourths of the quantity, then strain off the gravy, and flavor it with a little ketchup or Worcester sauce, put in the sliced meat, and make it hot over the fire, taking great care that it does not boil, and serve with toasted bread. No flavor or condiment should unduly predominate in this or any other kind of cookery; especially, to allow onions or garlic to be perceptible is an offence against good taste, the laws of cookery, and even those of health. The mushroom flavor is the most approved and delicate in what are called made dishes, yet it should always be so skilfully used, that only the aroma

should be distinguished. This should be particularly attended to in all dishes composed of veal or fowls.

A MAID servant was dismissed on account of her lack of cleanliness. She requested her employer, if the cause of her dismissal should be mentioned, to do it in as light terms as possible. The following certificate was given to her : " Anna B—— has conducted herself well in my service, the main cause of her dismissal being a tendency to *hydrophobia*."



BEEF HASHED, A LA FRANCAISE.

91. Put a piece of butter the size of a walnut, and a tablespoonful of flour, into a stew-pan, simmer them over the fire for a minute, and stir into them a finely chopped onion and a dessertspoonful of minced parsley ; when thoroughly browned, add a seasoning of pepper, salt and nutmeg, and put to it half a pint of water. Place in the beef, cut it into small but thick slices ; let it stand by the fire and heat gradually ; and when near boiling point, thicken the

sauce with the yolk of three eggs, mixed with a tablespoonful of lemon juice.

MAN in his civilized state is supposed to eat more than a thousand times in every year of his life.



COLD BEEF WITH POTATOES.

92. Take the meat from the bones, and cut it in small pieces; crack the bones small; put them into a saucepan with some salt, and a little more than cover them with cold water; let them stew until the water is reduced to one half; strain the bones from the gravy; pour the latter back into the stew-pan: season the meat with pepper and salt, and a little mace if preferred; put it with the gravy in the stew-pan, and add two or three raw potatoes pared and sliced; put the stew over the fire, and when the potatoes are done dish it up.

Small squares of toasted bread may be laid in the bottom of the dish.

THE following is a good story about a clergyman, who lost his horse one Saturday evening. After hunting for it in company with a boy until midnight, he gave up in despair. The next day he took for his text the following passage from Job: "Oh, that I knew where I might find him!" The boy, who had just come in, supposing the horse was still the burden of thought, cried out, "I know where he is, sir—he's in Tom Smith's stable!"



A DISH FROM COLD BEEF AND MASHED POTATOES.

93. Cut the cold meat into small slices about half an inch thick. Season the slices, and spread thinly over them some bread crumbs and some small lumps of butter. Take the gravy left from the joint, or stew a gravy from the bones; thicken it with butter rolled in flour, and season it with pepper and salt. Or the bits of meat, when not large enough to be sliced, as above, may be minced, seasoned, and mixed with mashed potatoes and flour. Make it into small cakes, and fry them a nice brown.

At a recent festive meeting, a married man (who should have known better) proposed—"The Ladies: Who *divide our sorrows, double our joys, and treble our expenses!*"



MINCED BEEF.

94. Chop some cold roast beef as fine as possible, pour over it some of the cold gravy which was left, put it over the fire, and as soon as it is hot serve it with boiled or poached eggs.

WHATEVER thou resolvest to do, do it quickly. Defer not till the evening what the morning may accomplish.



COLD BEEF OR MUTTON WITH POACHED EGGS.

95. Take a piece of a sirloin of beef, or of a leg of mutton—(these parts are recommended, but any other parts may be used)—cut into slices of equal thickness, and boil them quickly over a clear fire until

slightly brown; lay them upon a dish before the fire to keep hot; then poach some eggs and lay around the meat—and serve with mashed potatoes. It is proper to observe that the under-done parts of meat are only suitable for this purpose.

CHARLES THE SECOND gave the name to the piece of beef called the “sirloin.” Having dined from a loin, and being well pleased with the joint, he asked its name; and being told that it was a loin of beef, said jocosely that it should be knighted for its merits; then, extending his sword over it, he exclaimed, “Henceforth be *Sir Loin!*”



ECONOMICAL STEW.

96. Slice some cold beef or mutton, season the meat with pepper and salt, and dredge over it a little flour. Put it in a stew-pan with some of the cold gravy; or, if there be none left, add a little water. Slice an onion fine, and add to it also a few potatoes. Stew gently until the meat is quite tender. If there was no cold gravy,

a little butter rolled in flour must be added a few minutes before the stew is served.

SHERIDAN was once taken ill in consequence of a fortnight's continued dining-out and dissipation. He sent for Dr. H., who prescribed rigid abstinence; calling again soon afterward, he asked his patient if he was attending to that advice. The answer being in the affirmative, "Right," said the doctor; "'tis the only way to secure you length of days." "I do not doubt it," said Sheridan, "for these last three days, since I began, have been the longest to me in my life!"

LUNCH FROM COLD ROAST BEEF.

97. When the beef has been cooked rare, and the bones have considerable meat adhering to them, cut them apart, and crack or saw each one in pieces about four inches long. Grease the gridiron and broil them quickly, taking care not to burn them. Poached or fried eggs and mashed potatoes are suitable accompaniments.

**"RISSOLES" OF COLD BEEF, MUTTON, OR
VEAL.**

98. Mince some cold beef or mutton, season it to the taste with pepper and salt, and moisten it with some mushroom or walnut catsup. Beat the yolks of a couple of eggs, make the meat into small cakes, dip them into the egg, and then into some nicely-seasoned bread crumbs. Fry them a nice light brown on both sides. Cold veal may be dressed in the same way, but is nicer with a little cold ham grated and mixed with it.

"WHAT a small kitchen!" exclaimed Queen Elizabeth, after going over a handsome mansion. "It is by having so *small a kitchen* that I am enabled to keep so *large a mansion*," replied the owner.

**A NICE DISH FROM COLD BEEF, WITH
MASHED POTATOES.**

99. Mash potatoes, either in a plain way or with hot milk and the yolk of an egg, and add some butter and salt. Slice

the cold beef, and lay it at the bottom of a pie dish, adding to it some pepper, salt, and a little beef gravy. Cover the whole with a thick paste of the potatoes. Score the potato crust with the point of a knife, in squares of equal size. Put the dish in an oven and brown it on all sides. When nicely browned serve immediately. This, with an apple-tart or dumpling to follow, is a capital dinner for a small family.

AN Irish housemaid, who was sent to call a gentleman to dinner, found him engaged in using a tooth-brush. "Well, is he coming?" said the lady. "Yes, ma'am, directly—he's just *sharpening his teeth!*"



METHOD OF DRESSING COLD SIRLOIN OF BEEF.

100. Cut the under-done parts of the meat in long narrow slices about an inch thick, leaving, if possible, a little fat attached to each piece. Season with salt and mixed spices, dredge with flour, and heat

them in gravy from the joint—to which a little vinegar may be added. The slices may be boiled, and served with fried or mashed potatoes.

THERE can be no objection to *broils* in the house, so that they emanate only from the kitchen.

COLD POTATOES AND BEEF.

101. Slice the beef and the potatoes; put an onion to a good gravy, either from the joint, or stewed from the bones; let the potatoes and beef simmer in the gravy. Add vinegar, pepper, and salt. Thicken the gravy, and serve hot, with slices of toasted bread.

“MY dear,” said a young wife, returning from a ball, “I have learned one of the most difficult steps.” “There is a step,” replied the husband, “the most valuable of all; but it is one, I fear, you will never care to learn.” “Indeed! what can that be?” “It is to *step into the kitchen!*”

COLD BEEF, MUTTON OR VEAL, RECOOKED.

102. Take a pound or more of cold meat and chop it very fine; add a small piece of butter, with salt and pepper; mix all well together. Boil six fresh eggs twenty minutes; lay them in cold water, and take off the shells; mash the yolks very fine and add them to the meat. Make it into small cakes, roll them in flour or fine bread crumbs, and fry them in butter or good lard.

WHEN you have lost money in the streets, every one is ready to help you to look for it; but when you have lost *your character*, every one leaves you to recover it as you can.

TURNOVERS OF COLD MEAT.

103. Cut any kind of cold meat into small pieces, and season well with pepper and salt, and add a little finely-chopped onion if liked. Take some cold potatoes, grate them, beat an egg and put to them,

and dust in as much flour as will form a dough. Roll this out about the ordinary thickness for pies, put on a portion of this paste some of the seasoned meat, fold the edges of the paste and pinch them together so as to hold the meat, and fry them on both sides a fine brown.

"TOAD IN THE HOLE" FROM COLD MEAT.

104. Take some rather thick slices of cold under-done beef, seasoning with salt and pepper. Make a batter by beating the whites and yolks separately of four eggs. To a pint of milk add the yolks of the eggs, and enough flour to make a batter. Lastly put in a little salt, and stir in gradually the whites of the eggs. Pour the batter into a deep baking dish, and lay the meat on the top. Set it in the oven and bake it a nice brown.

"COME here, and tell me what the four seasons are." Young prodigy responds: "Pepper, mustard, salt, and vinegar—*them's what mother always seasons with!*"

BEEF BAKED IN FORMS.

105. Mince very fine equal quantities of cold roast beef and tongue. Season well with pepper and salt, and add the whole or a part of a well-beaten egg, according to the quantity of meat. Mix it well, and butter a mould; put in the meat and press it down very hard, to acquire the shape of the mould: then turn it out on a baking tin, and wash it over with some well-beaten egg. Set it in the oven to brown.

"My dear," inquired a young wife of her husband, as she turned up her rosy little mouth to be kissed, "have you seen the magnificent set of walnut furniture which the Jenkinses have just bought?" "Hem! No, love, but I've seen *the bill*, which quite satisfies me!"

A FRICASSEE FROM FRAGMENTS OF COLD BEEF.

106. Cut the meat into thin slices, and free them from fat; take some cold gravy and thicken it with butter rolled in flour;

and for seasoning use young onions, pepper, and salt. Put it in a stew-pan, and as soon as it begins to boil it may be served. If something a little better is required, add a glass of port wine, the yolk of an egg beaten, and the juice of a lemon. Stir the fricassee, but do not allow it to boil.

A good housewife should not be a person of one idea, but should be familiar with the flower garden as well as the flour barrel; and though her lesson should be to lessen expense, the odor of a fine rose should not be less valuable than the order of her household. She will prefer a yard of shrubbery to a yard of satin. If her husband is a skilful sower of grain, she is equally skilful as a sewer of garments. He keeps his hoes bright by use—she keeps the hose of the family in order.

A NICE BREAKFAST, LUNCHEON, OR SUPPER RELISH FROM POTTED COLD BEEF.

107. Having a joint of dressed beef which cannot be consumed, proceed in the following manner. Drain the meat from the gravy, cut it in pieces, and chop it fine. Season with pepper, salt, and spices to the

taste. Put it into small cans, press down, and cover with plenty of melted butter.

"WHY did you leave your last place?" inquired a young housekeeper about to engage a new servant. "Why, you see, ma'am," replied the applicant, "I was too good-looking, and when I opened the door folks took me for the missus!"

PIE MADE OF COLD ROAST BEEF.

108. Cut about half a pound of cold under-done beef into small pieces; add pepper and salt to the taste. Line a deep pie dish with paste; put in a layer of meat. Over this strew some finely-minced onion, dredge flour over it, then add another layer of meat, onion, and flour, till the pie is full. Pour in a little water, and on the top layer lay some lumps of butter. Cover the top with paste, leaving a hole in the centre. Bake it, and serve with oyster sauce; or, in place of the onions, layers of oysters may be substituted.

QUANTITY OF FOOD.—The proper quantity of food to be taken at a meal is best regulated by a person's own feelings. If we find that we dined too freely to-day, to-morrow we should reduce the quantity one-third; and if that is not sufficient, a further reduction of a third should be made—and so on until a proper standard is arrived at. To satisfy the appetite it is not necessary to eat to repletion, but at the conclusion of the meal a person should always feel as though he could eat more.

COLD BEEF HASHED WITH VINEGAR.

109. Take some cold roast beef, beef-steak, or the meat from a shin which has been boiled for soup; cut it in pieces about half an inch square; season with Cayenne pepper and salt to the taste. Take as much vinegar as would cover the meat; boil in it a few grains of whole allspice and a couple of cloves; pour it over the meat while boiling hot, and stand it away to get cold. This is a nice dish for supper or luncheon.

A PRUDENT wife is a treasure, and an active one is worth her weight in gold.

BEEF CAKES.

110. Take some cold beef—that which is under-done is the best—mince it very fine, and grate a little uncooked ham into it, enough to flavor it. Season it with pepper and salt. Mix the whole together and make it out into small cakes, flour them, and fry them a nice brown on both sides.

THE ONLY "COLD SHOULDER" WHICH CAN BE SHOWN TO A FRIEND WITHOUT OFFENCE.

111. A shoulder of lamb, or a part of one, being left cold, proceed in the following manner. Score the shoulder in squares, rub it with the yolk of an egg, pepper and salt it, and rub with bread crumbs and sweet herbs. Broil it over a clear fire—or put it in an oven until nicely browned. Send it to table with sauce made of a half a pint of gravy, to which has been added an ounce of fresh butter rubbed into a table-

spoonful of flour, the same of mushroom or walnut catsup, two teaspoonsful of lemon juice, one of black pepper, a quarter of a rind of lemon grated very fine, a little Chili vinegar, or a few grains of Cayenne—simmer together for a few minutes, pour a little of the sauce over the meat, and send up the rest in a tureen. The sauce may be simplified at discretion if the above ingredients are not all at hand. A cold shoulder of mutton, having only a little meat upon the blade bone, may be dressed in the same way. Serve with caper sauce poured over it, or melted butter, in which should be mixed some mushroom catchup and lemon juice, about a table-spoonful of each.

SOMEBODY says, "A wife should be like roasted lamb—tender, and nicely dressed." An impertinent fellow adds—and "*without sauce!*"

**MUTTON CUTLETS WITH PORTUGUESE
SAUCE.**

112. Take five or six cutlets off the best end of a neck of mutton; trim off the fat, bare the bone, and beat the cutlets with a chopper. Season two ounces of fine crumbs of bread with the eighth part of a nutmeg grated, a salt-spoonful of salt, half a salt-spoonful of pepper, and a quarter of a grain of Cayenne. Dip the cutlets into beaten egg (one), then into the crumbs, and fry slowly in plenty of boiling fat till of a pale brown color, fifteen or twenty minutes. Peel and chop fine an onion, a large apple, half a clove of garlic, six Sultana raisins; put them into a saucepan with a wine-glassful of vinegar, a tea-spoonful of moist sugar, a table-spoonful of gravy, one clove, and four pepper-corns. Simmer twenty minutes. Add a wine-glassful of port wine; rub through a sieve; place the cutlets round the dish, and the sauce in the centre. Serve immediately.

THE Bishop of Oxford, having sent round to the church wardens in his diocese a circular of inquiries, among which was—"Does your officiating clergyman preach the gospel, and is his conversation and carriage consistent therewith?" The church wardens of Wallingford replied:—"He preaches the gospel, but does not keep a carriage!"



MUTTON CHOP.

113. To cook a mutton chop well is a great art. They should not be cut too thin, and should be done over a nice bright coal fire. They will take from eight to ten minutes. When the fat is transparent, and the lean feels hard, the chop is done. It should be served on a very hot plate, and with a nice mealy potato, hot. In dressing a chop never stick a fork into it. Tomato sauce is likewise served with it.

BE always more ready to forgive than to return an injury.

MUTTON CHOPS WITH LEMON.

114. Wash the chops, wipe them dry, grease the bars of your gridiron, and broil them over hot coals. When they are done, lay them on a dish and season them with pepper and salt, and baste them with butter; peel and slice lemons, lay a slice on each chop, and send them to the table. This is the French method of serving them.

MEMORY is not so brilliant as hope, but it is more beautiful, and a thousand times as true.

**IRISH STEW.**

115. About two pounds of the best end of a neck of mutton cut into neat chops; season with three saltspoonsful of black pepper, and the same of salt; slice thin three onions, put them in a stew-pan; place the mutton closely over; pour in just sufficient cold water to reach, but not quite cover the mutton. Let it boil up.

Skim and simmer very gently for an hour and a quarter. Peel two pounds of mealy potatoes (all the same size), wash them, and place them on the mutton. Simmer half an hour longer, and serve on a very hot dish.

AN IRISHMAN'S PLEA.—“Are you guilty or not guilty?” asked the clerk of arraigns to a prisoner the other day. “An’ sure now,” said Pat, “what are you put there for but to find that out?”

CURRIED BOILED MUTTON.

116. Cut into neat slices three quarters of a pound of cold boiled mutton. Sprinkle over it a teaspoonful of salt, two dessert-spoonsful of curry powder, and a table-spoonful of flour; chop one onion quite fine and add that. Put the mutton into a stew-pan with half a pint of gravy if you have it, and if not, water. Shake the pan frequently, and let it simmer very gently for an hour and a half. Wash half a pound of rice, and boil it in a quart of water for

twenty-five minutes, drain it on a sieve, and put it into the oven for five minutes to dry. Place the rice round the dish neatly, and put the curry in the centre. Serve very hot, and with it a glass of mixed pickles, separate.

THE fool is not always unfortunate, nor the wise man always successful; yet never had a fool a thorough enjoyment, never was a wise man wholly unhappy.

A VERY NICE DISH OF COLD LAMB AND CUCUMBERS, OR SPINACH.

117. Fry slices or chops of cold lamb till they are slightly browned; dip the slices in bread crumbs, chopped parsley, and yolk of egg. Some grated lemon and a little nutmeg may be added. Fry them, and pour a little good gravy over them when served. The various methods of redressing mutton are applicable generally to lamb.

A LADY who made pretensions to refined feelings, went to her butcher to remonstrate with him on

his cruel practices. "How," said she, "can you be so barbarous as to put innocent little lambs to death?" "Why not, madam?" said the butcher, "you wouldn't eat 'em *alive*, would you?"

A NICE HASH OF MUTTON.

118. Add to some cold gravy some finely-chopped onion and half a pint mushrooms. Boil the whole gently with some cold mutton cut in small pieces. Thicken the gravy with a little flour and butter.

FOOTE, dining at the house of Mrs. Thrale, found nothing to his liking, and sat in expectation of something better. A neck of mutton being the last thing, he refused it, as he had the other dishes. As the servant was taking it away, however, understanding that there was nothing more, Foote called out to him, "Hello, John! bring that back again—I find it's *neck or nothing!*"

TO DRESS COLD MUTTON OR VEAL.

119. If any of the neck of mutton or veal should be left after having been made into soup, it may, when cold, be cut into

small pieces and seasoned highly with Cayenne pepper, salt, and whole grains of allspice. Put all in a stew-pan with a little vinegar, and as soon as it is boiling hot serve it.

WARBURTON, in his account of his voyage up the Nile, gives an amusing instance of a singular opinion of the proper qualities of meat entertained by the sailors. He says—"On arriving at Kench we gave the crew a feast, consisting of an *old ram*, preferred by them to young mutton because it *stood more chewing!*"

MUTTON HASHED IN THE STYLE OF VENISON.

120. Take three pints of mutton gravy, put it into a saucepan, and let it boil. Then add some Cayenne pepper and salt, some flour to thicken, and a little bit of butter. Cut the mutton into slices and put it in, and let it simmer for four or five minutes. Then add a gill of port wine. Don't let it boil, or the meat will become hard. Serve with currant jelly.

A FEMALE servant, sweeping out a bachelor's room, found a ten cent piece on the carpet, which she carried to the owner. "You may keep it for your honesty," said he, smiling, and chuckling her under the chin. A short time after he missed his gold pencil-case, and inquired of the girl if she had seen it. "Yes, sir," was the reply. "And what did you do with it?" "*Kept it for my honesty, sir!*"

COLD BREAST OF MUTTON OR VEAL.

121. Trim the cold meat; cover it with egg and bread crumbs; season with salt and pepper. Put it in a hot oven, and when thoroughly browned serve it. It may be eaten with currant or guava jelly, or caper sauce.

DIRECTIONS FOR SELECTING VEAL.—Veal may be known to be good by being fat, not too large, firm in the flesh, and of white color. If the flesh be flabby, or discolored by green or yellow spots, the meat should be rejected—it is, or soon will be, unfit for eating. The prime joints of

veal, are the loin and the leg for roasting, and the breast for stewing, or some delicate made dish. The head and the feet are especially valuable for their nourishing qualities.

If you would relish your food, *labor* for it. If you would enjoy your raiment, *pay for it before you wear it*. If you would sleep soundly, *take a clear conscience to bed with you*.



METHOD OF RE-DRESSING COLD ROAST BEEF, MUTTON, OR LAMB.

122. Cut the meat into small thin slices, season well with pepper and salt, and dip each lightly in beaten egg and then in bread crumbs. Fry them a nice brown.

A GENTLEMAN who greatly disliked the custom of giving fees to servants, provided himself with some farthings, and, on leaving the next party he attended, presented one to the footman as he stood at the door. "I beg your pardon, sir," said Johnny, "but you have made a mistake." "Oh, no," said the gentleman, "*I never give less!*"

A VERY NICE DISH OF MUTTON AND MASHED POTATOES.

123. Cut the meat in small pieces, and stew in a little gravy, to which add a dessert-spoonful of mushroom or walnut catsup. Stew till hot. Thicken with a little flour and butter mixed, and serve on a dish surrounded by mashed potatoes.

An inexpensive gravy for all stews, hashes, etc., may be made of a large onion, some whole pepper, a piece of bread toasted brown, but not burned, and a dessert-spoonful of walnut catsup boiled in a pint of water.

"HAS that cookery book any *pictures*?" said Miss C. to a bookseller. "No, madam, none," was the answer. "Why," exclaimed the witty and beautiful lady, "what is the use of telling us how to make a good dinner if they give us no *plates*?"



COLD MUTTON RE-COOKED WITH WINE.

124. Take the remains of a leg of boiled or roast mutton, stick into it eight

or ten cloves, and season well with pepper and salt. Put it into a stew-pan with two carrots, two turnips, two onions, some parsley chopped fine, and some pieces of celery top. Cover it with cold water, and simmer it till the vegetables are perfectly tender. Take out the meat, skim off all the fat from the gravy, thicken it with some pieces of butter rolled in flour, and let it boil a minute or two. Just before it is taken from the fire pour in a glass of Madeira wine. Pour the gravy over the meat and serve.

MASTER OF THE HOUSE.—Oh, Mary, what is there for dinner to-day?

MARY.—I think, sir, it's *cold meat*, sir.

MASTER OF THE HOUSE.—H'm! Tell your mistress, Mary, when she comes in, that I may possibly be detained in the city on business, and she is *on no account to wait dinner for me*.

VERY NICE SAUSAGE BALLS FROM COLD MUTTON.

125. Take the most underdone parts of a boiled leg of mutton, chop it very fine,

and season with pepper, salt, and spice. Add six ounces of beef suet chopped fine, some pounded sweet herbs, a quarter of a pound of grated bread, the yolks and whites of two eggs well beaten, and a clove of garlic. Mix well, and press down into a pot. Use as sausages, or roll into balls, and fry a nice brown.

A LADY meeting a girl who had lately left her service, inquired—"Well, Lucy, where do you live now?" "Please, ma'am, *I don't live now, I'm married!*" replied the girl.



MUTTON PIE WITH POTATO CRUST.

126. Boil some potatoes, mash them with some milk and butter, and season with pepper and salt. Line a deep dish with the mashed potatoes. Have ready some small pieces of cold mutton or lamb; season the meat with pepper and salt, and fill the dish with the meat, and on the top lay some lumps of butter. Cover it with a lid of mashed potatoes, put it into a moderate

oven, and bake it until the potatoes are a fine brown. Serve it in the dish it was baked in.

BOILED LEG OF LAMB.

127. Trim off all the loose fat, cut off the shank, wash and wipe it dry; dredge it with flour and tie it in a clean cloth; put it in boiling water enough to cover it. The water should be salted in the proportion of two teaspoonsful of salt to a quart of water. Let it boil from two to three hours according to its size. Serve it with drawn butter or rich parsley sauce, whichever may be preferred, and vegetables of any kind which may be in season.

LEAF IMPRESSIONS.—To take perfect impressions of the leaves of plants, the following process should be adopted: Hold oiled paper in the smoke of a lamp, or of pitch, until it becomes coated with the smoke: to this paper apply the leaf of which you wish the impression taken, having previously warmed it between your hands, to render it pliable. Place the lower surface of the leaf upon the blackened surface of the oiled paper, in order that the numer-

ous veins which are so prominent on this side may receive from the paper a portion of the smoke. Lay a paper over the leaf, and then press it gently upon the smoked paper, either with the fingers or, better still, with a small roller, covered with woollen cloth, or some soft material, so that every part of the leaf may come in contact with the soap on the oiled paper: a coating of smoke will thus adhere to the leaf. Then remove the leaf carefully, and place the blackened surface on a sheet of clean white paper, covering the leaf with a clean slip of paper, and pressing upon it with the fingers on the roller as before. Thus may be obtained the impression of a leaf, showing its perfect outlines and veins, more accurately than in the most careful drawing:



CUTLETS OF COLD ROAST LAMB OR MUTTON.

128. Slice the cold meat of an underdone joint of lamb or mutton; dip them into egg and well-seasoned bread crumbs, and broil or fry them over a quick fire, that they may be browned and heated through, without being overdone.

A GENTLEMAN, at an eating-house asked the person next to him if he would please to pass the mustard? "Sir," said the man, "do you mistake me for a waiter?" "Oh, no," was the reply, "I *mistook* you for a gentleman."

COLD MUTTON MINCED.

129. Mince some cold mutton very finely, season it with pepper and salt, and put it in a pan with a little of the gravy, or with a small piece of butter. Heat it up, and serve it with fried tomatoes, or with poached eggs.

FORMERLY, women were prohibited from marrying till they had spun a regular set of bed furniture, and, till their marriages, were consequently called *spinsters*, which term continues to this day in all legal proceedings.

LAMB STEWED WITH ONIONS.

130. This is a French dish. Peel some onions, cut them in slices, and put them in your stew-pan; cut off the ends of the chops, pound them, and lay them in with the onions and some pepper and salt. Put in as much water as will cook them; let them stew slowly till they are tender, then add a piece of butter rolled in flour to thicken the gravy.

A TECHNICAL DISTINCTION.—When the Earl of B—— was brought before Lord Loughborough, to be examined upon application for a statute of lunacy against him, the Chancellor asked him, “How many legs has a sheep?” “Does your Lordship mean,” answered B——, “a live sheep or a dead one?” “Is it not the same thing?” said the Chancellor. “No, my lord,” said Lord B——, “there is much difference; a live sheep has four, a dead one but two: there are but two legs of mutton—the others are shoulders.”

A NICE RAGOUT FROM COLD LAMB.

131. Separate the lamb from the bones, and cut into convenient pieces; lard with bacon fried of a light brown, and stew very lightly in mutton gravy, sufficient to cover it; season with sweet herbs, pepper, salt, and spice. Strain off the gravy; keeping the meat hot, and add to it some oysters; half a glass of port wine; a few mushrooms, and a bit of butter rolled in flour; the juice of half a lemon; boil together for a few minutes in the gravy, and pour the sauce over the lamb. Mutton may be served in the same way.

WHY is a cricket on the hearth like a soldier in the Crimea? Because he always advances *under a brisk fire*.

BREAST OF VEAL STEWED WHITE.

132. Cut a piece off each end; make a forcemeat as follows: Boil the sweetbread, cut it very small, some grated bread, a little beef suet, two eggs, a little milk, some nutmeg, salt, and pepper. Mix it well together, and stuff the thin part of the breast with some of it—the rest make up into little balls and fry. Skewer the skin close down, flour, and boil it in a cloth in milk and water. Make some gravy of the ends that were cut off, with half a pint of oysters, the juice of a lemon, and a piece of butter rolled in flour. When the veal is done, put it in the dish, garnish it with the balls, and pour the sauce over it.

THY father hath watched for thy welfare, he hath toiled for thy ease. Do honor, therefore, to his age, and let not his gray hairs be treated with irreverence.

A BREAST OF VEAL IN HODGE-PODGE.

133. Cut the brisket of a breast of veal into little pieces, and every bone asunder; then flour it, and put half a pound of butter into a stew-pan. When it is hot throw it into the veal, fry it all over a light brown, and then have ready a tea-kettle of boiling water; pour it into the stew-pan, fill it up, and stir it round. Throw in a pint of green peas, a whole lettuce washed clean, two or three blades of mace, a little whole pepper tied in a muslin rag, a little bundle of sweet herbs, a small onion stuck with a few cloves, and a little salt. Cover it close and let it stew an hour, or till it be boiled to your palate, if you would have soup made of it; but if you would have only sauce to eat with the veal, you must stew it till there is just as much as you would have for sauce, and season it with salt to your palate. Take out the onion, sweet herbs and spice, and

pour it altogether into your dish. If you have no peas, pare three or four cucumbers, scoop out the pulp, and cut thin pieces; then take four or five heads of celery washed clean, and cut the white part small. When you have no lettuces, take the little hearts of savoys, or the little young sprouts. If you would make a very fine dish of it, fill the inside of your lettuce with forcemeat, and tie the top close with a thread, and stew it till there be just enough for the sauce. Set the lettuce in the middle and the veal round. Pour the sauce all over it. Garnish your dish with rasped bread made into figures with your fingers.



ROAST VEAL.

34. Season a breast of veal with pepper and salt; skewer the sweetbread firmly in its place, flour the meat, and roast it slowly before a moderate fire for

about four hours. It should be of a fine brown, but not dry. Baste it with butter. When done, put the gravy in a stew-pan, add a piece of butter rolled in browned flour, and if there should not be quite enough gravy add a little more water, with pepper and salt to the taste. The gravy should be brown.

SINCE the days that are past are gone forever, and those that are to come may not come to thee, it behoveth thee, O man, to employ the present time, without regretting the loss of that which is past, or too much depending on that which is to come.

BAKED FILLET OF VEAL.

135. Make incisions all around the bone, as closely as possible so as not to touch each other. Make a dressing of bread crumbs, an onion finely chopped, a little sweet marjoram, pepper and salt to the taste, with enough butter to cause the bread crumbs to adhere together. Fill these incisions with the dressing, season the

meat with pepper and salt, and skewer the strip of fat around it. Pour in enough water to cover the bottom of the pan, put in the rack, and place the meat on it. As the gravy stews away add a little more water. Put it in a cool oven and let it cook three or four hours. When done, make the gravy with some flour rolled in butter, and add pepper and salt to the taste.

HE that watches for an opportunity of revenge, lieth in wait against himself, and draweth down mischief on his own head.



FRIED VEAL WITH TOMATOES.

136. Cut some veal in thin slices, season it, and fry it of a nice brown. Have ready some tomatoes which have been stewed very dry, pass them through a sieve to take out the seeds, then put them into the pan in which the meat has been fried, and add butter enough to make a rich gravy. Pour them hot over the veal and

serve it. Beef is excellent, cooked in the same way.

To be satisfied with a little is the greatest wisdom, and he that increaseth his riches increaseth his cares; but a contented mind is a hidden treasure, and trouble findeth it not.



FILLET OF VEAL A-LA-MODE.

137. Cut deep incisions in the meat about an inch apart, and season it with pepper and salt. Make your dressing with a four-cent baker's loaf, two small onions finely chopped, and an ounce of butter, with pepper and salt to the taste. Fill the incisions with this dressing, put the veal in a pot with three gills of water, and cover it tightly. Let it cook slowly two hours at least. Some prefer a little sweet marjoram or thyme, finely powdered, added to the dressing. Take out the veal when it is done, and thicken the gravy with a little flour.

SPICED VEAL.

138. Cut some of the thick part of a cold loin of veal into pieces about an inch square. Pour over it as much spiced vinegar as will cover it. It may be eaten hot or cold. To spice the vinegar: To two gills of vinegar, half a teaspoonful of Cayenne pepper, a little salt, a teaspoonful of ground allspice, two cloves, and a sprig of mace. Boil the spices in the vinegar and pour over the veal boiling hot. Cold beef will answer instead of veal.

A TRAITOR'S REWARD.—Graveston, who betrayed the Spaniards at Bergen-op-Zoom to Queen Elizabeth, afterwards came to England to give her majesty an account of his success and to claim his reward. The queen gave him a thousand crowns, but said at the same time, "Get you home, that I may know where to send when I want a thorough paced villian."

VEAL POT PIE.

139. Cut up some veal, the best part of the neck is preferable to any other, wash

and season it with pepper and salt ; line the sides of your pot with paste, put in the veal with some pieces of paste rolled out and cut in squares, cut up some pieces of butter rolled in flour and add to it, pour in as much water as will cover it, and lay a sheet of paste on the top, leaving an opening in the centre ; put the lid on the pot and put it over a moderate fire, let it cook slowly till the meat is done ; place the soft crust on a dish, then put the meat over it, and on the top lay the hard crust, with the brown side up. Serve the gravy in a boat. To have the crust of a pot pie brown, set the pot on a few coals before the fire, and turn it frequently.

THE WISE MAN cultivates his mind with knowledge, the improvement of arts is his delight, and their utility to the public crowneth him with honor.

SCOTCH KIDNEY-COLLOPS.

140. Let the kidney be very fresh ; cut it in pieces the size of very small steaks ;

soak the slices in warm water, and dry them well. Dust them with flour, and brown them in a stew-pan with fresh butter. When browned, pour a little hot water into the pan, four young onions minced, with salt, pepper, Cayenne, shred parsley, and a little vinegar, or onion-pickle vinegar. Cover the stew-pan close, and let the collops simmer slowly for two hours or more.

ROSSINI had accepted an invitation to dine with a certain lady whose dinners were known to be arranged on a severely economical scale. The dinner offered to the *maestro* formed no exception to the general rule, and he left the table rather hungry. "I hope you will soon do me the honor to dine with me again," said the lady. "Oh, yes, *immediately*, if you like," was the reply.



MINCED VEAL.

141. This is one of the most agreeable, simple, inexpensive and wholesome of made dishes. The meat from any joint of veal is available, and every part may be used, some

people not even objecting to a little fat. It must all be cut away from the bones and nicely minced. The brown outside, the gristles, and the bones (broken up), must be boiled into a gravy, with a little salt, pepper, and a blade of mace; then strained off, and with the minced meat put into a stewpan with a teaspoonful of grated lemon-peel, the same quantity of lemon-juice, a tablespoonful of cream, and a piece of butter blended with flour. As soon as perfectly hot through, the mince should be poured out upon the dish, lined with toast.



FRENCH STEW OF VEAL.

142. Boil a knuckle of veal in just enough water to cover it, with a little salt. When the veal is tender, pour off the water it was boiled in and save it. Cut the veal in small pieces, and put it in a pan with the water it was boiled in. Add to this two

hard-boiled eggs chopped very fine, a table-spoonful of allspice in grains (which should be crushed, but not broken fine), a quarter of a pound of butter, a little mace, and pepper and salt to the taste. Stir two table-spoonsful of flour smoothly in a little water, and pour into it. Set it over the fire, let it boil for two or three minutes, pour in two glasses of wine, and serve it hot.

IN all thy desires let reason go along with thee, and fix not thy hopes beyond the bounds of probability; so shall success attend thy undertakings—thy heart shall not be vexed with disappointments.



CALF'S HEAD STEWED, WITH OYSTER SAUCE.

143. Soak half of a small calf's head (without the skin) for one hour in cold water, with a teacupful of vinegar in it. Well wash it in two or three waters; put it into a stew-pan, with two onions, a bay leaf, a laurel leaf, a sprig of thyme, a sprig of

marjoram, two sage leaves, four sprigs of parsley, two cloves, four allspice, six black peppercorns, half of a carrot, and a pint and a half of cold water. Boil up quickly; skim; then simmer gently for an hour and a half, skimming it constantly. Take out the head; strain the liquor; add to it three tablespoonsful of baked flour and the strained liquor of three dozen oysters; boil up; put the head in again, and continue longer; add three dozen oysters, and then simmer for three-quarters of an hour and seven minutes, and then serve.

INTERVALS BETWEEN MEALS.—As a general rule, an interval of five or six hours should elapse between each meal, but this of course varies according to circumstances. Persons engaged in business frequently do themselves much mischief by disregarding these monitions amidst the bustle and excitement of business. It is no unusual thing for a merchant to breakfast at eight o'clock in the morning, ride several miles, and return to dine at six or seven o'clock in the evening, without having eaten any thing all day. This is very injurious, and although it may not be immediately felt, it lays the train for subsequent dyspepsia and all its attendant horrors.

MOCK TURTLE, OF CALF'S HEAD.

144. Take a fine large calf's head, split it open, and lay it for two or three hours in cold water; then put it on to boil in as much water as will cover it. When it is done enough to take the meat off the bones, cut the meat into square pieces, and put them into a stewpan with some mace, cloves, nutmeg, red pepper, some sweet herbs, and a large onion; salt it to your liking, put it in as much of the liquor as will cover it, and let it stew gently one hour. Then take one quarter of a pound of butter rolled in flour, and some browned butter, mix it with the stew, and let it boil half an hour; when done, add a glass of wine. Fry the liver and lay it round the dish with some nice forcemeat balls.

LOW MANTEL-PIECES. — Low mantel-pieces are much less wholesome than high ones, because the *under line* of the worst air in the room is on a level with the fire-place; the lower, therefore, this top is placed in a room, the deeper the upper portion of the body is immersed in the inferior air. In rooms not well ventilated, the heads of the occupiers are

in the worst and the warmest air, their feet are placed in the best and coldest. A thermometer placed at different elevations in a warm room will confirm these truths.

SWEET-BREAD FRIED.

145. Cut sweet-breads into long slices, beat up the yolk of an egg, and rub it over them with a feather. Make a seasoning of pepper, salt, and grated bread; strew this over, and fry them in butter. Garnish with crisped parsley, and small thin slices of toasted bacon.

A BROW-BEATING counsel asked a witness, during a trial for assault, the distance he was from the parties when the assault happened. He answered, "Just four feet five inches and a half." "How come you to be so exact, fellow?" said the counsel. "Because I thought some fool or other would ask me, so I measured it."

FRIED SWEET-BREADS.

146. Parboil them in salt and water; when done, take them up and dry them in

a cloth. With a sharp knife, cut them in half, season them with pepper and salt, flour them, and fry them in hot lard, of a light brown. Or they may be fried as oysters, with egg and bread crumbs, or grated crackers.

EAT not to dulness ; drink not to elevation.



BOILED SWEET-BREADS.

147. First parboil them, then throw them into cold water to whiten and harden them. Wipe them dry and season them with pepper and salt, and broil them. They should be basted while broiling by putting them on a plate with a little melted butter in it.

A CALF when fed for market is said to have consumed as much milk as would make one hundred pounds of cheese.

TO FRICASSEE SWEET-BREADS.

148. Parboil the sweet-breads in salt and water, and when cool skim them, but be careful not to break them. Season with salt and pepper, dust some flour over them, and fry them a fine brown. Put them on a dish; make a gravy by adding some water to the fat they were fried in, and a little brown flour. As soon as the gravy is thickened, pour in some Lisbon or Maderia wine, take it off the fire, pour it over the sweet-breads and serve hot.

THE gifts of the understanding are the treasures of God; and he appointeth to every one his portion in what measure seemeth good unto himself.

ROASTED SWEET-BREADS.

149. Sweet-breads should be parboiled, and then thrown into cold water, to make them white and firm. This is called *blanching*, and should precede all the other modes

of cooking them. Have ready some cracker crumbs well seasoned with pepper and salt, season your sweet-breads, dip each one into some beaten egg, then into the bread crumbs. Put them in a pan and bake or roast them.

It is better to be laughed at than ruined ; better to have a wife who cheapens every thing and buys nothing, than to be impoverished by one whose vanity would purchase every thing, but whose pride will cheapen nothing.



SWEETBREAD PIE.

150. Season the sweetbreads with pepper and salt, dust some flour over them, and add enough water to stew them with a nice gravy. When done, butter a pie dish, line it with paste, put in the sweetbreads and some of the gravy, cover the pie with a lid of paste, leaving an opening in the centre. Bake it in a tolerably hot oven. When the crust is brown, serve the pie

with the remainder of the gravy in a sauce tureen.

LORD BYRON knew a dull man who lived on a *bon mot* of Moore's for a week; and his lordship once offered a wager of a considerable sum that the reciter was *guiltless* of understanding its point, but he could get no one to accept the bet.



STEWED SWEETBREADS.

151. Parboil three or four sweetbreads in salt and water. When cool, skin them and cut them in half. Season them with pepper and salt, flour them, and fry them a light brown; then stew them in a portion of the liquor in which they were boiled. Brown a piece of butter with flour; add it, with a little pepper, salt, and a glass of white wine.

A FORMAL, fashionable visitor thus addressed a little girl:—"How are you, my dear?" "Very well, I thank you," she replied. The visitor then added: "Now, my dear, you should ask me how I am." The child simply and honestly replied, "I don't want to know!"

SWEETBREAD CUTLETS.

152. Boil the sweetbreads for half an hour in water with a little salt, and when they are perfectly cold, cut them into slices of equal thickness, brush them with yolk of egg, and dip them into very fine bread crumbs seasoned with salt, Cayenne, and grated lemon-rind. Fry them of a fine light brown. Arrange them in a dish, placing them high in the centre, and pour under them a gravy made in the pan, thickened with a little flour, to which a glass of sherry or Madeira may be added just before it is taken off the fire. When it can be done conveniently, take as many slices of a cold boiled tongue as there are sweetbread cutlets, pare the skin from them, trim them into good shape, and dress them with the sweetbreads after they have been egged and seasoned in the same way, and place each cutlet upon a slice of tongue when they are dished. For variety, substitute fried bread cut the size of the cutlet.

The crumb of a stale loaf very evenly sliced is best for the purpose.

A GOOD wife will always receive her husband with smiles, leave nothing undone to render home agreeable, and gratefully reciprocate kindness and attention.

CALVES' BRAINS FRIED.

153. Wash the brains clean, parboil them, remove all the skin, and season with pepper and salt; dust flour over them, or bread crumbs, and fry them a delicate brown.

As the late Professor ——— was one day walking near Aberdeen, he met a well-known individual of weak intellect. "Pray," said the Professor, "how long can a person live without brains?" "I dinna ken," replied Jemmy, scratching his head, "*how auld are ye yourself?*"

CALF'S LIVER BROILED.

154. Slice the liver, lay it in salt and water for an hour or two to draw out the

blood, wash it clean, and parboil it; then season it with pepper and salt. Grease the bars of the gridiron, put the liver over a clear fire, and broil it till the slices are brown on both sides.

A GENTLEMAN was one day disputing with Mirza Mohammed Ibrahim about the excellence of his cook, of whose fame he was very jealous, and wound up with—"He ought to know something of cookery, for he has been forty years before the fire." "Well," said the Mirza, "he may have been forty years before the fire, but he is *raw yet!*"

PIE OF COLD ROAST VEAL.

155. Cut the veal in small pieces, and season them with pepper and salt. Make a nice paste, line a deep pie dish, fill it half full of the meat, and on the top lay some oysters, with some lumps of butter. Cover the pie with the paste and bake it.

LORD BRACO, an ancestor of the Earl of Fife, was remarkable for practicing that miserable rule, "Get all you can, and keep all you get." One day, walking down the avenue from his house, he saw a farthing lying at his feet, which he took up and carefully

cleaned. A beggar passing at the same time, entreated his lordship would give him the farthing, saying "it was not worth a nobleman's attention." "Fin' a farthing yoursel', puir body," replied his lordship, and carefully put the coin into his breeches pocket.

PIE OF COLD VEAL AND HAM.

156. Cut the meat from the bones. It should be in pieces about half an inch square. Season it with pepper and salt. Take the bones and pieces of fat, put them in a saucepan with enough water to cover them. Let them stew till the water is reduced to one half. Then remove the bones, thicken the gravy with some butter rolled in flour, and season it with pepper and salt to the taste. Line the bottom and sides of a pie dish with paste, put in a layer of veal, then a layer of cold ham sliced very thin—and so on, a layer of ham and veal alternately, till the dish is full. On the top of each layer, strew some yolks of eggs chopped fine. A few oysters or button-

mushrooms improve this pie. Cover the top with paste, leaving an opening in the centre. Pour in a little of the gravy, and bake the pie in a rather slow oven. Serve it in the dish it was baked in, with the remainder of the gravy in a sauce tureen.

SOME men devote themselves so exclusively to their business as almost entirely to neglect their domestic and social relations. A gentleman of this class having failed, was asked what he intended to do. "I am going home *to get acquainted with my wife and children!*" said he.

TO COOK COLD SLICES OF VEAL.

157. Take a piece of veal that has been roasted (but not over done), cut it into thin slices; take from it the skin and gristles; put some butter over the fire with some chopped onions; fry them a little, then shake some flour over them; shake the pan round, and put in some veal stock gravy, a bunch of sweet herbs, and some spice; put them in the veal with the yolk of two eggs;

beat up with milk, a grated nutmeg, some parsley shred small, some lemon-peel grated, and a little juice ; stir it one way till it is thick and smooth, and put it in the dish.

IN a country news room, the following notice is written over the chimney : " Gentlemen learning to spell are requested to use yesterday's paper.

POTATO SAUSAGE.

158. Of cold veal, finely chopped, add the same quantity of cold mashed potatoes, and season with pepper and salt to the taste. Make it out in small cakes, flour them, and fry them a light brown. They may be fried in sausage gravy if you have any left. Cold potatoes left from dinner will answer for this dish

" I AM sorry, Mr. Wilson, to see this field of potatoes so diseased," said a sympathizing inspector. " Ah ! weel, it's a great pity," replied the farmer, " but there's one comfort—*Jack Tamson's is not a bit better !*"

VEAL SAUSAGE.

159. To cold veal, finely chopped, add the same quantity of cold mashed potatoes ; season with pepper and salt to the taste ; make it out in small cakes ; flour them, and fry them a light brown on both sides. If there is any sausage gravy left, it is very good to fry them in. Cold potatoes left from dinner may be used for this dish. Cold beef may be used instead of veal.

A NICE RAGOUT OF COLD VEAL.

160. Cut the cold meat into small, round cutlets, trimming off the rough parts, bones, etc. With the bones, trimmings, and an onion, make a little good gravy ; melt some butter in a frying pan, and flour and brown the slices of *veal* of a light brown ; take them up, strain the gravy into the pan, and thicken the same to a proper consis-

tence with butter rolled in flour. When smooth and well mixed, put in the cutlets, and let them simmer very slowly; season to liking with pepper; mace, and catsup; skim the sauce, and pour hot over the cutlets.

SAID TOM, "Since I have been abroad, I have eaten so much veal that I am ashamed to look a calf in the face!" "I s'pose, sir, then," said a wag, "you continue to *shave without a glass!*"



PIE OF COLD VEAL.

161. Cut the veal in small pieces; season with pepper and salt; make a paste of two pounds of flour and one of butter; line the bottom and sides of a deep pie-dish; put in the veal with some of the cold gravy which has been left; cover the top with the paste, leaving an opening in the centre, which may be ornamented by leaves of paste; set it in a quick oven, and as soon as the crust is brown, serve the pie.

BROILED CHICKENS.

162. Split them down the back, wash them nicely and wipe them dry. Heat your gridiron, grease the bars, and put your chickens over clear coals. Broil them nicely; be careful not to burn the legs and wings. When done, season them with pepper, salt, and a large piece of butter. Send them to the table hot. Partridges, pheasants and pigeons are broiled in the same way.

THERE is no error more fatal than imagining that pinching a youth in his pocket money will teach him frugality. On the contrary, it will occasion his running into extravagances with so much more eagerness when he comes to have money in his own hands; as pinching him in his diet will make his appetite only the more rapacious. If you put into the hands of your child more money than is suitable to his age and discretion, you must expect to find that he has thrown it away upon what is not only idle, but hurtful. A certain, small, regular income any child above six years of age ought to have. When he comes to be capable of keeping an account, he ought to be obliged to do it; he will thereby acquire a habit of frugality, attention, and prudence, that will be of service to him through his whole life. On the contrary, to give a young person money to spend at will, without requiring any account of it, is leading, or rather forcing him, into extravagance and folly.

FRIED CHICKENS.

163. Wash your chickens, cut them in pieces, season them with pepper and salt. Have in a pan some hot butter and lard mixed; dust some flour over each piece, and fry them slowly till of a bright brown on both sides; take them up, put a little water in the pan, add some butter rolled in flour to thicken the gravy, and more pepper and salt if required. Young spring chickens are only suitable for frying.

A COUNTRYMAN was once sowing his grass ground, when two smart fellows, riding that way, called to him with an insolent air, "Well, honest fellow," said one of them. "'Tis your business to sow, but we reap the fruit of your labor." To which the countryman replied: "Tis very likely you may, truly, for I am sowing hemp."

CHICKEN POT PIE.

164. Cut the chicken in pieces, wash them and dry them in a clean napkin; sea-

son with salt and pepper. Line the sides of the pot with paste, put in the pieces of chicken, and between every layer of chicken put in a piece of butter rolled in flour, with squares of the paste if you choose; pour in enough cold water to cover it, and put on a lid of the paste, leave an opening in the centre of the top crust, cover the pot, place it in front of the fire with a few coals under it. Turn the pot frequently that the crust may be evenly browned all around. When it is done, if the gravy should not be thick enough, add a little more flour mixed with butter. Dish it by putting the top crust on the sides of the dish, lay the chicken in the centre, and place the brown crust on the top. Serve the gravy in a sauce boat.

BACON says justly, the best part of beauty is that which a picture cannot express.

COLD ROAST FOWLS FRIED.

165. Beat the yolk of two eggs. Cut the fowls into pieces and dip them first in the egg, then in the crumbs. Fry the cut pieces in butter or nice lard. Grated cheese may be used to give a piquant flavor. The dish may be garnished with slices of fried potatoes.

EDDIE, (a very smart boy): "Pa, how many chickens are there on this dish?" PARENT: "two my son." EDDIE: "No, there are three. This is one, and this is two and one and two make three." PARENT: "Well, then, your mother may have one; I'll take the other, and *you shall have the third for your dinner.*"

A DELICATE DISH FROM COLD FOWL OR VEAL.

166. Stew a few small mushrooms in a bit of butter, a quarter of an hour; mince them very small, and add them, with the gravy, to minced veal or parts of fowl, with a little pepper and salt, some cream, and a bit of butter rubbed in a little flour. Sim-

mer three or four minutes, and serve on toasted bread.

THE best description of *weakness* we have ever heard is contained in the wag's prayer to his wife, when she gave him some thin chicken broth, that she would try to *coax that chicken just to wade through that soup once more!*



PATTIES FROM COLD TURKEY OR CHICKENS.

167. Mince the white part of the flesh, and mix it with a little grated ham. Stew this in a little good gravy, or melted butter. Put a spoonful of cream to the mince, and season with pepper, salt and mace. Patties may be made of cold lamb, veal, turkey, chickens, etc., and of lobster, oysters, etc. Patties may be either baked in their paste, without the intervention of a pan, having a piece of paper under each; or they may be baked in tin or earthenware pans of various forms. Those baked in pans will generally be most approved because the paste will be more delicate; or the paste will be baked

separately, and the meat afterwards put upon it. Puff paste should be employed.

Good intentions are at least the seed of good actions ; and every man ought to sow them, and leave it to the soil and the seasons whether they come up or not, and whether he or any other gathers the fruit.

FRICASSEE FROM COLD BOILED CHICKEN.

168. Cut up the chicken and put it to simmer in a little gravy made of some of the water in which it was boiled, together with the neck, feet, liver, heart, and gizzard, stewed well together. Season well with pepper and salt. Then take out the chicken, and keep it hot. Strain the gravy, put it back in the saucepan, with a little more salt and pepper if necessary, a little grated nutmeg, and a bit of butter rolled in flour. Give it a boil, then add a little cream, and stir it over the fire, but do not let it boil again. Pour this gravy over the chicken, and serve hot. Some nicely fried

forcemeat balls are sometimes added. Garnish with thin slices of lemon.

“I REGARD the discovery of a new dish,” said a gourmand, “as a far more interesting event than the discovery of a new star—for we always have stars enough, but can never have too many cooks. I shall never consider the science sufficiently honored until we have a cook elected to Congress.”



BROILED COLD CHICKEN.

169. Split the chicken down the back, have an egg beaten, dip the chicken into it, and then into some nicely-seasoned bread crumbs. Broil over a clear gentle fire. The neck, feet, and gizzard, may be boiled down to make a gravy; and the liver, after having simmered five or ten minutes, may be taken out, mashed, and used to thicken the gravy. Serve hot.

VERY NICE SCALLOPS FROM COLD CHICKEN.

170. Bone the meat, and mince it small ; set it over the fire in a little cream, and season with nutmeg, pepper, and salt ; then put it into scallop shells, and fill with crumbs of bread, over which put some bits of butter, and brown them.

WHY is the first chicken of a brood like the foremast of a ship? Because it's a little for'ard of the *main hatch*!

AN EXCELLENT HASH FROM COLD POULTRY.

171. Cut the meat in pieces, put the trimmings and bones in a saucepan with some pepper, salt, a slice of lean ham, and a little onion. Simmer this for half an hour, thicken it with a bit of butter rolled in flour, then put in the meat. Before serving, squeeze in a little lemon juice.

SCORN to depress thy competitor by any dishonest or unworthy methods ; strive to raise thyself above

him only by excelling him; so shall thy contest for superiority be crowned with honor, if not with success.

**ENTREE OF COLD CHICKEN, TURKEY,
OR VEAL.**

172. Mince the meat, and add suitable proportions of suet, grated bread, ham, and a little parsley. Mix these with pepper, salt, pounded mace, egg yolk, and flour. Roll and fry.

A POOR emaciated Irishman, having called in a doctor as a forlorn hope, the latter spread a huge mustard plaster and clapped it on the poor fellow's breast. Pat, with a tearful eye looking downward upon it, said:—"Docthor, docthor! it strikes me that's a dale of mustard *for so little mate!*"

RAGOUT OF LIVERS OF POULTRY, GAME, Etc.

173. Soak the livers in water and clean them, put them into a saucepan with gravy, pickled mushrooms, or a little catsup, and a bit of butter rolled in flour. Season with

pepper and salt. Stew for ten or twelve minutes. The liver of a turkey may be broiled and set in the centre of the dish, with the other livers around.

SIDNEY SMITH was once dining with a French gentleman, who had been before dinner indulging in a variety of free-thinking speculations, and had ended by avowing himself a materialist. "Very good soup this," said Mr. Smith. "*Oui, Monsieur, c'est excellente,*" was the reply. "Pray, sir, *do you believe in a cook?*" inquired Mr. Smith.



TO ROAST A TURKEY WITH OYSTERS.

174. When it is trussed for roasting, cut the liver to pieces and set it over the fire in a stew-pan, with half a pint of oysters washed, and their liquor, which must be strained, some pepper and salt, two bay leaves, two blades of mace, a piece of butter rolled in flour. Let these stew very gently about ten minutes, and then take them off. Singe the turkey and stuff it with oysters, cover the paper over it, spit

it, and lay it down to a good fire, but at a distance. While it is roasting set on a stew-pan with half a pint of essence of ham; take a pint of oysters, throw them into boiling water; take off the beards, then put them into the essence of ham; add a little lemon juice, give them a boil. When the turkey is done and in the dish, pour the sauce over it.

To BE continually judging and censuring those that were never privately and personally reprov'd, lovingly and compassionately admonished, nor once earnestly and heartily prayed for by them—this censorious spirit is a Christless spirit.

TURKEY HASHED.

175. Mix some flour with a piece of butter, stir it into some cream and a little veal gravy till it boils up. Cut the turkey in pieces, not too small, put it into the sauce, with grated lemon peel, white pepper, and mace (pounded); a little mushroom powder or catsup. Simmer it up. Oysters may be added.

FOWLS seem exceedingly grateful for the gift of cold water. They never swallow a drop of it without turning up their eyes to heaven.

ROAST DUCK.

176. Clean and prepare them as other poultry. Crumb the inside of a small loaf of baker's bread, to which add three ounces of butter, one large onion chopped fine, with pepper and salt to taste. Mix all well together. Season the ducks both inside and out with pepper and salt. Then fill them with the dressing, and skewer tightly. Place them on the pan, back upward; dredge a little flour over, with water sufficient to make gravy. When a nice brown, turn them over. Baste frequently; and when done, send to the table hot, and eat with cranberry sauce.

DR. FRANKLIN was once endeavoring to kill a turkey by electricity, when he received the whole force of the battery himself. Recovering, he good-humoredly remarked, that instead of a turkey, he had nearly put an end to a *goose*.

ROAST GOOSE.

177. Clean your goose, wash it, and wipe it dry, then season it with pepper and salt, both inside and out. Make a dressing of bread crumbs, pepper, salt, butter, a little sweet marjoram and some onions finely minced. Fill the goose with this dressing, truss it firmly, and put it on the spit. Whilst it is roasting, baste it with butter, and be careful not to let it burn. Clean the giblets, put them on in a stew-pan, with very little water, some salt and pepper, and boil them. Add the liquor they were boiled in to the gravy which dripped from the goose. Thicken it with some butter rolled in flour, let it boil a few minutes; add more pepper and salt, if necessary. Pour this gravy in the boat, and serve it with the goose. Some prefer a little sage added to the dressing in place of the sweet marjoram. A very good dressing for roast goose is to substitute potatoes boiled and finely mashed instead of the

bread crumbs, then add the pepper, salt, onions and sweet marjoram as before.

AN awkward man attempting to carve a goose, dropped it on the floor. "There now!" exclaimed the wife, "we've lost our dinner." "Oh no, my dear!" answered he, "it's safe. *I have got my foot on it!*"

COLD DUCKS STEWED WITH RED CABBAGE.

178. Cut cold ducks into convenient pieces, and warm them very gradually in some of their gravy. Shred some red cabbage very fine, wash it, and drain it on a sieve; put it to stew with some butter, and a little pepper and salt, in a stew-pan closely covered, shaking it frequently. If it should get too dry, add a spoonful or two of the gravy. When well done and tender, add a small glass of wine or vinegar; lay it on a dish; place the pieces of duck upon it, and serve.

A MAN whose *first* wife was remarkably neat married a slattern. On one occasion she mustered resolution to rub down the old mahogany table.

Her good man sat quietly regarding her until she had done, when he burst into tears. She desired to know what had affected him in so unusual a manner? "The sight of that table," said he; "for I now recognize it as an old acquaintance, and it awakens reminiscences of days that are gone, for it always looked thus when my first wife was living." It is unnecessary to say that the insulted lady bounced out of the room and declared as she slammed the door behind her, that she would *make herself a slave to no man.*

COLD DUCK STEWED WITH PEAS.

179. Put a pint of the cold duck gravy and a pint of green peas together in a stew-pan, and let them stew until the peas are soft; then add a glass of red wine, or this may be omitted. Add some onion chopped small, or garlic, if liked, and a little more gravy, to make up the loss by stewing. Season with lemon peel, Cayenne pepper and salt. Put in the duck, and warm gently, under a close cover. Add a little walnut catsup, and serve hot.

DR. MARSH says, the best cure for the hysterics is to *discharge the servant girl.* In his opinion

there is nothing like *work* to keep the nervous system from becoming unstrung. Some women think they want a *physician*, when they need a *scrubbing-brush*.

HASHED COLD DUCK.

180. Cut the duck in pieces, season with pepper and salt. Slice some cold ham very thin. Lay the duck and ham in a stew-pan, put some pieces of butter rolled in flour, with enough water to keep it from burning. As soon as it comes to the boil add a glass of Madeira wine, and serve it with green peas boiled and buttered. The hash should not boil after the wine is poured in, but be taken off the fire immediately.

GIBLET PIE.

181. Clean the giblets, cut the legs in two, the wings and neck into three, and the gizzard into four pieces, season them highly with pepper and salt, pour a little water on

them and stew them till tender. Then take out the giblets, and when they are cool put them in a deep dish with a little of the liquor they were stewed in, cover with paste, and bake in a moderate oven. In the mean time take the remainder of the liquor, skim it free from fat, put it over the fire in a clean stew-pan, with more seasoning, if necessary, and thicken it with a little flour and butter. Serve this gravy in a sauce tureen with the pie. If you have any cold game or poultry it might be cut in pieces and included in the pie; but the bones should be cracked and stewed with the giblets.

A TRAVELLER was lately boasting of the luxury of arriving at night after a hard day's journey, to partake of the enjoyment of a well-cut ham, and the *left* leg of a goose. "Pray, sir, what is the peculiar luxury of a *left* leg?" "Sir, to conceive its luxury, you must find that it is the only leg that is *left*!"

GIBLET PIE—ANOTHER WAY.

182. Take the tips of the wings, heart, liver, head, neck and gizzard of a goose, clean them well, boil them in enough salt and water to cover them. Take them out when tender, and to the water they were boiled in, add pepper and more salt if required, and a little flour, and as soon as it boils remove it from the fire. Make a good paste; cover the bottom and sides of a pie dish, put in the giblets, pour some of the gravy over them, cover the top with paste, leaving an opening in the centre to permit the escape of the steam, and bake it in a quick oven. Have the remainder of the gravy hot and serve in a tureen with the pie.

**ENGLISH GIBLET PIE.**

183. Wash and clean your giblets, put them in a stew-pan, season with pepper,

salt, and a little butter rolled in flour, cover them with water, stew them till they are very tender. Line the sides of your pie dish with paste, put in the giblets, and if the gravy is not quite thick enough, add a little more butter rolled in flour. Let it boil once, pour in the gravy, put on the top crust, leaving an opening in the centre of it in the form of a square; ornament this with leaves of the paste. Set the pie in the oven, and when the crust is done take it out.

A GREEN one, who had a great desire to possess a goose alive, set off to a neighboring town, resolved to buy one, and fatten it for himself. Having made a bargain, he was returning home when he was met by a waggish friend, to whom he showed his purchase. "Why," said his friend to him, on seeing the goose. "They've given you no *giblets* with him; you have been cheated." The smiling countenance of the Irishman was turned to dismay; he reflected for a moment, then turned back, and actually walked a distance of two miles, to ask the market woman for the *giblets of the live goose*.

BROILED PIGEONS.

184. Young pigeons or squabs are the nicest for broiling. Cut them down the back, clean them nicely, wash them and dry them on a clean napkin. Have ready a bed of clear coals, heat your gridiron, grease the bars to prevent the pigeons from sticking, and place them over the fire; turn them frequently, and be careful not to let the legs and wings burn. When they are done, put them on a dish, season them with pepper and salt, and baste them well with butter on both sides.

ONE AND TWO ARE THREE.—A young student came during the holidays from college to see his parents. Having one evening two pigeons for supper, he said to them, "I can prove by the rules of logic and arithmetic that those two pigeons are three." "Do so, my dear," said the father. Thereupon he began. "This is one, and that is two, and one and two make three." The father replied, "As you have done it so nicely, your mother shall have the first pigeon, I will keep the second, and you may take the third."

IMITATION BONED TURKEY.

185. Chop fine three and a half pounds of lean veal, and a quarter of a pound of pickled pork. Beat two eggs light, mince a bunch of parsley fine, roll six crackers, and add these ingredients to the chopped meat. Season the whole with half a teaspoonful of salt and one grated nutmeg. Mix all together thoroughly. Make the meat into two rolls, place them side by side in a pan, and sprinkle dry bread crumbs over them. Put a very little water in the pan, place it in a moderate oven and bake it at least two hours and a half. While cooking, baste with the gravy in the pan.

BETTER to go to bed supperless than to rise in debt.

CROQUETTES OF COLD CHICKEN.

186. Mince some cold chicken very fine with a little suet; season it with pepper,

salt, and some parsley chopped fine; add a little grated nutmeg; put part of the mixture into a marble mortar; pound it to a paste, and add occasionally a tablespoonful of well-beaten egg; then pound more of the chicken in the same manner till all is done. Flour your hands, make the meat into rolls of an oblong shape, dip them into beaten egg, and then into bread crumbs, and fry them a fine brown.

ONE would never guess the device adopted by one of the London dandies of ripe age to delude his acquaintances into the supposition that his luxuriant wig is the natural product of his own head. The secret has been betrayed by a treacherous barber. The gentleman, it seems, caused to be manufactured as many wigs as there are days in the month, each wig being provided with a box and a number. Every morning he puts on a peruke slightly differing from the others. Thus, the hair of number four is a trifle longer than that of number three, and so on to numbers thirty and thirty-one, which look as though they needed cutting. Upon reaching the last day of the month, our ingenious beau visits his club, runs his fingers through his wig, and says in a careless tone, "My hair is growing much too long; I must have it cut!" And the next morning he dons number one again.

CROQUETTES OF FOWLS.

187. Rub two ounces of fresh butter into six ounces of dried flour; beat the yolks of two fresh eggs with four tablespoonfuls of cold water, and stir into the flour till in a stiff paste; knead till quite smooth; roll it out twice; then let it stand in a cool place for five or six hours; cut up about half a pound of cold fowl (roast or boiled) free from skin; put the bones and trimmings into the sauce-pan, with a piece of garlic the size of a pea and half a pint of water, and stew for gravy; pound the fowl to paste; add two ounces of either ham, hung beef, or tongue, pounded; season with the sixth part of a nutmeg, grated, half a saltspoonful of white pepper, the grated rind of the quarter of a lemon, half a saltspoonful of flour of mustard, and a quarter of a saltspoonful of salt; add sufficient gravy to moisten. Continue to pound till all the ingredients are well mixed; roll out the paste the eighth

of an inch thick ; divide it into eight equal sized pieces, about three inches square ; brush over the surface with cold water ; put an eighth part of the pounded meat into each piece, in the form of a sausage ; fold the paste over ; press the edges to make them adhere ; then fry in plenty of boiling lard or clarified dripping (one pound) till of a yellow-brown color (about ten minutes) ; drain on a sieve before the fire, and serve on a neatly folded napkin, with or without fried parsley in the centre.

LET thine own business engage thy attention ; leave the care of the State to the governors thereof.



PARTRIDGES—STEWED, BROILED, OR ROASTED.

188. When partridges are too old to roast, they may be stewed in the following manner. Cut them in quarters, season with pepper and salt, and put them in a stew-pan with nearly water enough to cover

them. When tender, add some butter, mixed with flour, to thicken the gravy.

Partridges are usually split down the back, washed, wiped dry, and seasoned with salt, and broiled. When done, dust pepper over them, and baste well with butter. They may also be roasted like chickens.

A GENTLEMAN complimented a lady on her improved appearance. "You are guilty of flattery!" said she. "Not so," replied the gentleman, "for I vow you are as *plump as a partridge*." "At first," said the lady, "I thought you guilty of flattery only; but now I find you are actually making *game* of me!"

ROASTED REED BIRDS.

189. Pick your birds, and with a pair of scissors cut and draw them as chickens. Wash them clean, and wipe them dry. Make a dressing of bread crumbs, pepper, salt; butter enough to make the crumbs adhere together; chopped onion may be

added, with a small quantity of any kind of sweet herb finely powdered. Fill the birds with this dressing, sew them up, put them on a spit, and baste them with butter whilst they are roasting.

A CERTAIN barrister, who was remarkable for coming into court with dirty hands, observed that he "had been turning over *Coke*." "I should have thought it had been *coal*!" was the reply of a neighboring counsel.

RABBIT A-LA-FRANCAISE.

190. Cut the rabbit in pieces, and season it highly with salt and pepper, and a very little mace. Just cover it with water. When the meat is quite tender, mix some flour with a large piece of butter; when the gravy is quite thick, add half a pint of port wine. Send it to the table very hot.

AN Irish pedlar asked an itinerant poulterer the price of a pair of fowls. "Six shillings, sir." "In my country, my darling, you might buy them for

sixpence *a-pace*." "Why don't you remain in your own dear country, then?" "'Case we have no *six-pences*, my jewel," said Pat.

FRICASSEED RABBIT.

191. Take a stew-pan with a tightly-fitting cover, cut up a couple of rabbits, season them well with Cayenne pepper, salt, and a sprig of mace. Add a large tea-cup of hot water, and stew them till they begin to be tender; then add two ounces of butter, rolled in a little flour, to thicken the gravy. Just before taking it from the fire, pour in a glass of Madeira. Serve immediately. Cream may be added instead of the wine.

A GAME-KEEPER, writing a letter to a friend, determined to send him some rabbits. "Tell me," said he to a companion, "how many b's there are in rabbits?" "That depends upon circumstances," replied the rustic oracle; "how many rabbits are you sending?" "Four." "Then eight b's of course, two for each rabbit." The keeper therefore wrote—"I have the pleasure of sending you some rabbbbbbbbits!"

WHITE FRICASSEE OF RABBIT.

192. Cut the rabbit into joints, and soak it in cold water for two hours. Put into a stew-pan three or four slices of fat bacon, half a carrot, a large onion, half a clove of garlic, half a head of celery, a bunch of parsley, a bay leaf, a laurel leaf, and two sprigs of thyme, all cut up. Lay in the rabbit, and on that put three or four slices of bacon. Stand the stew-pan by the side of the fire for an hour. The rabbit should be firm and perfectly white. Make a sauce as follows: Half a pint of stock (No. 2), a saltspoonful of loaf sugar, a saltspoonful of salt, the tenth part of a nutmeg grated, and a dessertspoonful of baked flour. Boil up. Put in the rabbit, and simmer for twenty minutes. Beat the yolks of two fresh eggs with a gill of good cream; lay the rabbit neatly on a hot dish; pour the juice of a lemon over it; stir the cream and eggs into the sauce for two minutes; pour it over the rabbit, and

serve. The bacon may be rolled, browned before the fire, and used to garnish the dish.

WE firmly believe that many a case of chronic ugliness might be cured through the means of healthy exercise. Get up, then, and shake off your sloth; send that dead black blood through the channels of your body; let it come up to your sallow cheeks in red waves. Come to the resolution that you give your blood quicker circulation. Your hearts will be the sooner purified, and made meet for the joys, and strong for the trials of life.



RABBIT POT PIE.

193. Cut the rabbit in small pieces, season it highly with salt and pepper. Make a paste, line the sides of a pot with the crust, then put in the rabbit, with three ounces of butter cut up and rolled in flour. Roll out some of the dough, cut it in pieces about three inches square, and lay it in with the pieces of rabbit; pour in as much water as will cover it, roll out a sheet of paste and place on the top, leaving an opening in the centre. Cover the pot with the lid, and let

it cook slowly till the rabbit is done. If when your pie is nearly done, the gravy should not be thick enough, add a few more pieces of butter rolled in flour. When the pie is done put the top or soft crust at the bottom of the dish, lay the rabbit on it, then place the brown crust on the top with the brown side up. Serve the gravy in a gravy boat.

A YOUNG woman meeting her former fellow-servant, was asked how she liked her place. "Very well." "Then you have nothing to complain of?" "Nothing; only master and missis talk such very bad grammar."

SMOTHERED RABBIT.

194. Clean the rabbit, wash it thoroughly, season it well with salt and pepper, lay it flat on the gridiron, broil it slowly. It should be a fine brown when done. Have ready eight or ten large onions, boiled and mashed with a piece of butter, some pepper and salt. Baste the rabbit with butter, and

pour the mashed onions over it, so as to cover it entirely. Serve it immediately.

A MISER caught a fly, put it into the sugar basin, and set a plate over it. "What is that for?" said a bystander. "Hush!" whispered the miser, "if the fly escapes, I shall know that *some one has been at my sugar!*"



BEST WAY OF COOKING VENISON.

195. Cut your venison in rather thin slices, pound them, lay them on a dish, and send them to the table. Have a chafing-dish on the table, lay some of the slices of venison in the pan of the chafing-dish, throw on a little salt, but not so much as for other meat, a lump of butter, and some currant jelly, put the cover on the dish, let it remain a minute or two, take off the cover, turn the slices of meat, place it on again, and in two or three minutes more the venison will be sufficiently cooked. Each person at the

table adds pepper to suit the taste. Some prefer venison cooked without currant jelly.

RESOLVE to perform what you ought: perform without fail what you resolve.

VENISON STEAKS.

196. Cut your venison in slices, pound it, and having heated your gridiron, grease the bars and place the meat on it. Broil the venison very quickly over clear coals, and as soon as it is done put it on a dish, season with pepper and salt and plenty of butter. Send it to the table immediately. Serve it with currant jelly. The plates should be warm.

THERE is no objection to *broils* in a house, so they be confined to the *kitchen*.

HASH OF COLD VENISON.

197. Cut the meat from the bones; crack the bones and put them into a sauce-

pan with the trimmings, with barely enough water to cover them; stew till the water is reduced one half; strain the liquid, and add some pieces of butter rolled in flour, and some currant jelly. As soon as it boils add the venison, which should be cut in small pieces. In five minutes it will be ready to serve.

EVEN a pig upon a spit has one consolation; things are *sure to take a turn*.

WHEN Dr. Johnson was asked why he was not invited out to dine as Garrick was, he answered, as if it was a triumph to him, "Because great lords and ladies don't like to have their mouths stopped!"



A HASH OF COLD VENISON.

198. Cut the cold venison into thin slices. Then make a gravy by stewing the bones and trimmings, which should be seasoned with some whole grains of pepper and salt; thicken it with a piece of butter rolled in flour. When hot add a glass of port wine

and a small glass of currant jelly; then put in the slices of venison and simmer them slowly for a few minutes. Serve with toasted bread around the dish.

At a venison feast Sir Joshua Reynolds addressed his conversation to one of the company who sat near him, but to his great surprise, could not get a single word in answer; until, at length, his silent neighbor turned to him and said, "Sir Joshua, whenever you are at a venison feast, I advise you not to speak during dinner-time. Through that last question of yours, I have unfortunately *swallowed a piece of fine fat, without tasting the flavor!*"



A NICE PIE FROM COLD VENISON.

199. Cut the venison into small squares and season it with grated numeg, pepper, and salt; line the sides and edges of a dish with puff paste, lay in the meat, and add half a pint of rich gravy, made with the trimmings of the venison; add a glass of port wine, and the juice of half a lemon; cover the dish with the paste and bake. Pour a little more gravy into the pie when

it comes from the oven. Good either hot or cold.

AN old gentleman being asked what he liked for dinner replied: "A keen *appetite*, good *company*, *something* to eat, and a clean *napkin*."



A NICE STEW FROM COLD VENISON.

200. Make a gravy from the fragments and bones, and add, if convenient, a little mutton gravy. Let this simmer; then skim and add browned butter thickened with flour, some catchup, a little claret, if approved, and a spoonful of currant jelly. Squeeze in a little lemon; give a boil, and then while simmering add the pieces of venison thinly sliced. Garnish with cut pickles; or with slices of lemon, and fried bread.

OLD Mrs. Darnley is a pattern of household economy. She says she has made a pair of socks last fifteen years, by merely knitting new *feet* to them *every winter*, and new *legs every other winter*.

ROAST PIG.

201. Prepare the pig by cutting off the feet, scraping and cleansing the head and ears, cutting out the tongue and eyes, and cleaning the throat. Wash it perfectly clean, and wipe it dry. Make a dressing of bread crumbs, some onions finely chopped, with salt, pepper, and sweet marjoram, to the taste; also butter enough to make the crumbs adhere together. Any spice may be added, and the grating of a lemon, but many prefer the dressing without spice. Rub the pig thoroughly inside with salt, Cayenne pepper, and powdered sage; then fill it with the dressing and sew it up. Rub the outside with salt, Cayenne pepper, and sage, put it on the spit, and place it before a clear but not too hot a fire. Have a piece of clean sponge tied on a stick, dip it in melted butter, and as the skin dries moisten it. A common-sized pig takes from three to four hours to roast. An excellent filling may be made of potatoes boiled and mashed,

instead of the bread. If potatoes are used, the dressing will require more butter.

It is said by those who know, that *Lamb on Roast Pig* is relished by every one.

ROAST PORK.

202. Take a nice middle piece of young pork, separate the joints, and crack the bones across the middle, but do not break the skin; score it parallel with the ribs, wash it, put it on the spit, with a little water in the bottom of the roaster; and to five pounds of pork rub in well two teaspoonfuls and a half of salt, two teaspoonfuls of sugar, and one of Cayenne pepper. Put no flour on it, or baste it while cooking, as it softens the skin and makes it tough. Pour the gravy into a pan, skim off a part of the fat, stir in a little flour mixed with cold water, add some water, and let it boil once—then serve it in a gravy tureen. If

it should not be sufficiently seasoned, add a little more pepper or salt as it may require. Apple sauce is always served with roast pork.

“WHAT IS ETERNITY?”—The following beautiful answer, by a pupil of the deaf-and-dumb school at Paris, contains a sublimity of conception scarcely to be equalled: “The lifetime of the Almighty.”

PORK STEAKS.

203. Cut the pork into slices, season with Cayenne pepper, salt, and pulverized sage. Fry them a fine brown on both sides. Place a form of cranberry sauce in the centre of the dish, and lay the slices of pork around it. Apple sauce may be preferred to the cranberry—in which case it must be piled up in the centre of the dish.

SCRAPPLE, No. 1.

204. This is generally made of the head, feet, and any pieces which may be left after having made sausage meat. Scrape and wash well all the pieces designed for the scrapple, and put them in a pot with just as much water as will cover them. Add a little salt, and let them boil slowly till the flesh is perfectly soft and the bones loose. Take all the meat out of the pot, pick out the bones, cut it up fine, and return it to the liquor in the pot. Season it with pepper, salt, and rubbed sage, to the taste. Set the pot over the fire, and just before it begins to boil, stir in gradually as much Indian meal as will make it as thick as thick mush. Let it boil a few minutes, take it off, and pour it in pans. When cold, cut it in slices, flour it, and fry it in hot lard or sausage fat. Some prefer buckwheat meal—this is added in the same manner as the Indian. Indian meal is preferable, as it is not so solid as buck-

wheat. Sweet marjoram may be added with the sage if preferred.

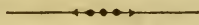
By the use of eye-glasses, you may see as much as is to be seen ; but by the use of another kind of glass you may see twice as much.

SCRAPPLE, No. 2.

205. Take the head, feet, and ears of a pig, and after thoroughly cleansing them, put them into salt and water, and boil them several hours, until the bones leave the flesh ; strain off the liquor they were boiled in, pick out all the bones very carefully, and with a large wooden spoon mash up the meat. Then pour the liquor over the meat, set it over the fire, and as soon as it begins to boil add as much Indian meal or buckwheat flour as will make it very thick. Stir it continually while it is boiling, which will require ten or fifteen minutes. In the mean time season it highly with Cayenne pepper, salt, and pulverized sage. Turn it

out in pans to cool. When cold, cut it in slices, and fry them a nice brown on both sides. Buckwheat meal and Indian meal may be mixed in equal proportions if preferred.

A NOBLE Lord asked a Clergyman once, at the bottom of his table, why the goose was always placed near to the parson? "Really, my lord," said the clergyman, "I can give no reason for it; but your question is so odd, that I shall never see a goose in future without thinking of your *lordship*!"



MINCED PORK CUTLETS.

206. Mince three quarters of a pound of lean roast pork and two shalots. Season with a saltspoonful of salt, half a saltspoonful of pepper, a mustardspoonful of fresh-made mustard, half a grain of Cayenne, a quarter of a saltspoonful of sage in fine powder, and a teaspoonful of baked flour; add a tablespoonful of pork gravy, and one well-beaten egg. Make up the meat into the form of small cutlets (five or six) of

equal size, dredge them with baked flour, and fry (in plenty of boiling fat) till of a pale brown color (about eight minutes). Serve with apple sauce, made as follows: Peel and cut up four large apples; put them into a saucepan with two tablespoonfuls of moist sugar, and two tablepoonfuls of brandy; simmer for three quarters of an hour; beat with a wooden spoon till quite smooth. Place the cutlets round the dish, and the sauce in the centre.

If it be difficult to rule thine anger, it is wise to prevent it. Avoid, therefore, all occasions of falling into wrath, or guard thyself against them whenever they occur.



SAUSAGE MEAT.

207. Twenty-five pounds of pork, half a pint of salt, one gill of rubbed sage, half a gill of black pepper, one tablespoonful of Cayenne pepper.

It is considered very creditable to men to have hearts of oak, but not half so creditable to have wooden heads.

PIGS' FEET.

208. Pigs' feet should be scraped and thoroughly cleaned, and boiled in water with a proper quantity of salt. When thoroughly tender, cut them in half, put them in a pan with some lard, and fry them a nice brown. If approved, some vinegar may be added to the gravy. They may be eaten hot or cold.

SOUSED FEET.

209. Take four or eight pigs' feet, and after thoroughly scraping and cleaning them, put them on to boil in some salt and water. They should cook very slowly until the meat is perfectly tender. Take out the large bones, cut each foot in four pieces,

season with Cayenne pepper and salt. When cold, pour cold vinegar over them. If preferred, some grains of allspice and a sprig or two of mace may be added.

HOG'S-HEAD CHEESE.

210. Clean a pig's head nicely, wash it well, and boil it in very little water, with some salt. Let it boil until the bones fall from the flesh. Then take it up, take out all the bones and with a wooden spoon mash it up well, and return it to the water it was boiled in. Add red and black pepper, rubbed sage and sweet marjoram to the taste. Boil the whole down till it is quite thick and nearly dry; then pour it in pans or forms, smooth it over the top with the back of the spoon, and stand it away to get cold. Cut it in slices and send it to the table. Some prefer spice in hog's-head cheese; in that case, add a small quantity of ground cloves and mace.

DR. FRANKLIN, when in England, used pleasantly to repeat an observation of his negro servant, when the Doctor was making the tour of Derbyshire, Lancashire, etc. "Every ting, Massa, work in dis country; water work, wind work, fire work, sinoke work, dog work, man work, bullock work, horse work, ass work, every ting work here but de *hog*; he eat, he drink, he sleep, he do noting all day, he walk about like *gentleman*!"

HOW TO COOK A HAM.

211. Never put a ham in cold water, and be equally careful never to place one in boiling water. First, let the water become lukewarm, and then put the ham in. Let it simmer or boil lightly for four or five hours—five is better than four—then take it out and shave the rind off. Rub granulated sage into the whole surface of the ham so long as it can be made to receive it. Place the ham in a baking dish, with a bottle of champagne or prime cider. Baste occasionally with juice, and let it baste an hour in a gentle heat.

You that are rich have of all people the least cause to be idle; God gives you more than others; and is there any reason then that you should do less for God than others, and make your whole lives a long vacation?"



BOILED HAM.

212. Wash and scrape your ham; if it is not very salt it need not be soaked; if old and dry, let it soak twelve hours in lukewarm water, which should be changed several times. Put it in a large vessel filled with cold water. Let it simmer; but be careful not to let it boil, as it hardens and toughens the meat. Allow twenty minutes to cook each pound of meat. When it is done, take it out of the water, strip off the skin, and serve it. Twist scalloped letter paper round the shank, or ornament it with sprigs of green parsley neatly twisted round it. If it is not to be eaten whilst hot, as soon as it is taken from the pot, set it away to get cold, then skin it, by which means you pre-

serve all the juice of the meat. It may be garnished as above, or, if you choose, you may glaze it.

GLAZED HAM.

213. Beat the yolks of two eggs very light, cover your ham all over with the beaten egg, then sift over some grated cracker, and then set the ham in the oven to brown the glazing.

As lately a sage on a fine ham was repasting
(Though for breakfast too savory I opine),
He exclaimed to a friend, who sat silent and fasting,
“What a breakfast of learning is mine!”
“A breakfast of learning!” with wonder he cried,
And laugh’d, for he thought him mistaken;
“Why, what is it else?” the sage quickly replied,
“When I’m making large *extracts from Bacon!*”

MODE OF RE-DRESSING COLD ROAST FIG.

214. When the shoulders are left entire, remove from them the skin, turn them, dip them into the best salad oil, then

in bread crumbs highly seasoned with Cayenne and salt. Broil them over a clear fire, and send them to table while hot. Serve with tomato sauce.

"No man," says Mrs. Partington, "was better calculated to judge of pork than my poor husband; he knew what good hogs were, for *he had been brought up with 'em from childhood!*"

A SERVANT girl received the following written character from a person who meant to recommend her: "This is to certify that Isabel Wier served with us During the last half-year, and we found her in every respect Creditable, *and free from nothing that was in any way wrong!*"

A VERY NICE ENTREE FROM COLD ROAST FIG.

215. Remove the flesh from the bones, and also the skin, and cut into convenient pieces. Melt a bit of butter, the size of an egg, and throw in six or eight button mushrooms cleaned and sliced. Shake them over the fire for three or four minutes, then stir to them a dessertspoonful of flour,

and continue to shake or toss them gently, but do not allow them to burn. Add a small bunch of parsley, a middling-sized blade of mace, some salt, a small quantity of Cayenne pepper, and half a pint of water. Let these boil gently until reduced nearly one third; take out the parsley and mace, lay in the meat, and add two or three glasses of wine, and bring it slowly to the point of simmering. Stir to it the beaten yolks of three fresh eggs, and the strained juice of half a lemon. Serve hot.

WHENEVER our neighbor's house is on fire, it cannot be amiss for the engines to play a little on our own. Better to be despised for too anxious apprehension, than ruined by too confident security.



BREAKFAST DISH FROM COLD BACON.

216. Cut the bacon into slices about a quarter of an inch thick, grate over them some crust of bread, and powder them well with it on both sides. Lay the rashers on

a cheese-toaster, and brown them on both sides.

Excellent to accompany poached or fried eggs, and for a garnish around veal cutlets, or sweetbreads, or hashed calf's head, or dishes of green peas or beans.

A FASTIDIOUS boarder, at a cheap establishment in New York, lately appeared at the table, when a rather unsavory ham presented itself for discussion. It looked very well, but the boarder said to his host, "How horrible it smells!" "Well," replied the other, "what o' that? Take hold, man—you come to the table *to eat your victuals, not to smell 'em!*"

STEAKS FROM COLD ROAST PORK.

217. Cut some slices from the leg, and season them with Cayenne pepper, salt, and pulverized sage. Broil them, and when thoroughly hot, baste them with butter. They should be served with apple or cranberry sauce.

CUTLETS FROM COLD ROAST PORK.

218. Cut the lean part of the cold pork in slices, season them with Cayenne pepper, a little salt, and some finely-powdered sage. Broil them over a clear fire, and take care that they do not become scorched. Serve with tomato sauce.

A BREAKFAST DISH FROM COLD ROAST PORK.

219. Cut the pork in slices, season them highly with Cayenne pepper, salt, and pulverized sage. Fry them slowly, and when of a fine brown take them out of the pan. Make a gravy by adding a little flour and some water. Let it boil, and pour it over the steaks.

A PIE OF COLD ROAST MEAT AND APPLES.

(AN ENGLISH DISH.)

220. Cut some apples into quarters, and take out the core (preserving the pips and sticking them into the pulp); cut thick slices of cold fat bacon, and any sort of cold roasted meat; season with pounded ginger, pepper, and salt. Put into the dish a layer of each, and pour over the top a large cupful of ale. Cover the dish with a paste, and bake until nicely browned.

THE three sweet fireside sounds—The song of the tea-kettle; the chirping of the cricket; and the purring of the cat.

POTATO KALE.

221. Six potatoes, half head of cabbage, two ounces of butter, one gill of cream. Put your cabbage on to boil, with a little salt in the water; when it is nearly done, pare your potatoes and put them in with the cabbage. When the potatoes are soft take

them out—drain the cabbage—wipe a saucepan, or the pot they were boiled in, put the potatoes and cabbage into it, mash both very fine, add the butter and cream with salt and pepper to the taste. Set the pot over the fire and stir it till the potatoes are hot. Serve it immediately. This is very good with cold meat.

A NOVEL WAY TO CLEAN A WATCH.—“I cannot conceive, my dear, what’s the matter with my watch: I think it must want cleaning,” exclaimed an indulgent husband to his better half, the other day. “No, pa,” said his petted daughter, “I know it don’t want cleaning, because baby and I washed it in the basin ever so long this morning.”



POTATO LOAVES.

222. Potato loaves are very nice when eaten with roast beef or mutton, and are made of any portion of the mashed roots, prepared without milk, by mixing with them a good quantity of very finely minced raw shallot, powdered with pepper

and salt; then beating up the whole with a lump of butter to bind it, and dividing it into small loaves of a conical form, and placing them under the meat to brown, that is, when it is so nearly done as to impart some of the gravy along with the fat.

OF much speaking cometh repentance, but in silence is safety.

BOILED POTATOES.

223. Prepare your potatoes, and let them stand in cold water, in an earthen pot, for three hours. Have ready a pot full of boiling water, with some salt in it, and drop in the potatoes half an hour before dinner is served. Have ready a colander, well warmed, throw the potatoes in it, shake them well, and put them in a vegetable dish, well warmed.

SIR THOMAS OVERBURY says that the man who has not any thing to boast of but his illustrious ancestors, is like a potato—the only good belonging to him is under ground.

FRIED POTATOES.

224. Pare the potatoes and cut them into four quarters, and divide each quarter into two; let them stand in cold water ten minutes; drain, and wipe them quite dry; throw them into a stew-pan half filled with boiling fat, and fry to a pale brown color. Take them out with a slice, and place them on a sheet of white blotting paper on a sieve, so as to absorb the fat before serving.

A FIELD-PREACHER, who had been a printer, observed "that a youth might be compared to a *comma*, manhood to a *semicolon*, old age to a *colon*, to which death puts a *period*."

POTATO SALAD.

(A GERMAN DISH.)

225. Six potatoes, six onions, two ounces of butter, pepper, salt and vinegar to the taste. Boil the potatoes and the onions till they are soft; the onions require

about as long again as the potatoes. Wipe out the pot in which the potatoes were boiled, mash the onions in it, slice the potatoes, but do not mash them, and add to the onions, put in the butter, pepper, salt and vinegar; set it over the fire and stir it till it is hot, when it will be ready for the table. Some persons prefer it without the vinegar.

"SIRE, one word," said a soldier one day to Frederick the Great, when presenting to him a request for the brevet of lieutenant. "If you say two," answered the king, "I will have you hanged." "Sign," replied the soldier. The king stared, whistled, and signed.

POTATOES A—LA-MAITRE D'HOTEL.

226. Boil and peel the potatoes; let them grow nearly cold; then cut them into slices tolerably thick, and warm them up in white sauce or melted butter, with parsley chopped; put into it a little white pepper and salt, and the juice of half a lemon. Or boil the potatoes, and let them become cold,

then cut them into rather thick slices. Put a lump of fresh butter into a stew-pan, add a little flour, about a teaspoonful for a moderate dish; when the flour has boiled a short time in the butter, add a cupful of water and a little cream; beat all together, then put in the potatoes covered with chopped parsley, pepper, and salt; stew them for a few minutes, and then take them from the fire; add a little lemon-juice, and send to table.

ONE tear of a woman is oftentimes more formidable than the "three tiers" of a ship of the line.



COLD POTATOES WITH SPINACH OR CABBAGE.

227. Mash cold potatoes, and moisten them with a little white sauce; take cold cabbage or spinach, and chop very finely; moisten them with brown gravy. Fill a tin mould with layers of potatoes and cabbage, cover the top, and put it into a

stew-pan of boiling water. Let it remain long enough to make the vegetables hot; then turn them out and serve. This forms a very pretty dish for an entree. Cold carrots and turnips may be added to soups; or may be warmed up separately, and put into moulds and layers, and served the same as the potatoes and cabbage described above.

"I LOVE you like any thing," said a young gardener to his sweetheart. "Ditto," said she. The ardent lover was sorely puzzled to understand the meaning of ditto. The next day, being at work with his father, he said, "Daddy, what is the meaning of ditto?" "Why," said the old man, "this here is one cabbage head, ain't it?" "Yes, daddy." "Well, that ere's ditto." "Drat it!" ejaculated the indignant son, "*she called me a cabbage head!*"



TO IMPROVE POTATOES OF BAD QUALITY.

228. Potatoes are sometimes of very inferior quality, being deficient in starch. The method to improve them by cooking

is, to peel them, and boil them gently, until *nearly* done. Then drain the water from them, and put them again upon the fire to make them hot without burning them; then mash them with a *fork*. The fork breaks them into pieces and allows the water to escape, thus very much improving the potatoes.



OLD POTATOES TO LOOK LIKE YOUNG ONES.

229. Wash some large potatoes, and with a small scoop made for the purpose, form as many diminutive ones as will fill a dish; boil them in two or three waters about three minutes each time, the water being put to them cold; then let them steam till tender; pour a white sauce over them, and serve with the second course. Old potatoes prepared thus have been mistaken for young ones at the best tables.

Hood states that the phrase "republic of letters" was hit upon to insinuate that, taking the whole lot of authors together, they had not a sovereign amongst them.

SPINACH, No. 1.

230. Wash it well through several waters, as it is apt to be gritty. Put it into a vegetable dish, and strew over the top, eggs which have been boiled hard and finely chopped, or poached eggs.

SPINACH, No. 2.

231. Pick off the stem of each leaf, and avoid using any that are old or discolored; wash the spinach in several waters, and put it into a quart of boiling water with a deserts spoonful of salt; press it down, and let it boil rapidly (uncovered) for ten or twelve minutes; drain it through a sieve, and press

out all the water; mince quite fine, and put it into a stew-pan with two ounces of butter, a saltspoonful of salt, half the quantity of white pepper, and a teaspoonful of sifted sugar. Stir for six or eight minutes. Place the spinach on a vegetable dish, smooth it over with a knife, and cut it into triangles. Garnish with fried sippets. Cut a slice of bread into small three-cornered pieces, and fry to a pale brown color in plenty of butter or oil.

THE leading duties of life are—1. To worship God. 2. To acquire wisdom. 3. To maintain health. 4. To cherish love. 5. To gain wealth. 6. To do good.



BAKED TOMATOES.

232. Put some tomatoes into a pan, with a small lump of butter on each. Put them in the oven, and bake them till the skin shrivels. Serve them hot. Each person at the table dresses them on his own plate.

TOMATO FRICANDEAU.

233. Get some slices of veal cutlets, pound and wash them, season them with pepper and salt, and fry them slowly till they are done. They should be of a light brown on both sides. Stew some tomatoes very dry, strain them through a sieve to get out all the seeds, pour the pulp into the gravy after the meat has been taken out, and thicken it with a piece of butter rolled in flour. Pour this over the meat and serve it hot.

“THE Pythagoreans had a wise saying, ‘That a special care is to be had of two portions of our time—of the morning, to consider, and to resolve to do what ought to be done; and of the evening, to examine whether we have done what we ought.’”

TOMATO MUSTARD.

234. Cut a peck of tomatoes in small pieces, and boil them till tender. Rub them through a sieve to extract the pulp,

which put on and boil until nearly dry. Then add one tablespoonful of Cayenne pepper, one tablespoonful of black pepper, one teaspoonful of cloves, two tablespoonfuls of mustard seed, and two tablespoonfuls of salt. Boil the whole a few moments, and when cold bottle it and cork it tightly. If this should not be quite salt enough, a little more may be added before it is boiled the last time. Put a tablespoonful of sweet oil on the top of each bottle before it is corked to exclude the air.

M. DeBALZAC was lying awake in bed, when he saw a man enter his room cautiously, and attempt to pick the lock of his writing desk. The rogue was not a little disconcerted at hearing a loud laugh from the occupant of the apartment, whom he supposed asleep. "Why do you laugh?" asked the thief. "I am laughing, my good fellow," said M. DeBalzac, "to think what pains you are taking, and what risk you run, in hope of finding money by night in a desk where the lawful owner can never find any by day!" The thief "evacuated Flanders" at once.

STEWED TOMATOES.

235. If they are not very ripe, pour boiling water over them, and let them stand a few minutes, when the skin will peel off very easily. Then cut them up, put them in a stew-pan without any water, and cook them till they are soft. If they prove too juicy, dip some of the water out, and mash them fine. Season with butter, Cayenne pepper, and salt. They may be thickened with bread crumbs or grated cracker if preferred.

HUMANE DRIVER REWARDED.—A poor Macedonian soldier was one day leading before Alexander a mule laden with gold for the king's use. The beast being so tired that he was not able either to go or to sustain the load, the driver took it up and carried it, though with great difficulty. Alexander seeing him just sinking under the burden and going to throw it on the ground, cried out, "Friend, do not be weary yet—try to carry it right through to your tent, for it is all your own."

BAKED TOMATOES.

236. Wash them, and cut them in two parts, round the tomato—that is, so as the cells can be divested of the pulp and seeds which they contain. To six tomatoes, take half a pint of bread crumbs, one large onion finely chopped, one ounce of butter, pepper and salt to the taste. Fill the cells of each piece with the dressing, put two halves together, and tie them with a piece of thread. Put them in a pan with an ounce of butter and a gill of water, set them in a moderate oven, and cook them till they are soft.

TOMATOES WITH CREAM GRAVY.

237. Cut the tomatoes in half, and season them with pepper and salt; then fry them in fresh lard. When they are brown on both sides, add some butter and cream; thicken the gravy with butter and flour mixed as for drawn butter. Tomatoes pre-

pared in this way make a very palatable breakfast and tea relish.

A GENTLEMAN met a half-witted lad in the road, and placing in his hands a sixpence and a penny, asked him which of the two he would choose. The lad replied that "he wouldn't be greedy, he'd keep the *littlest*!"

CELERY SAUCE.

238. Wash two heads of fine white celery, and cut it into small pieces; put it into a pint and a quarter of new milk, and simmer till quite tender (about an hour), then rub it through a fine sieve. Beat the yolks of four fresh eggs with a gill of thick cream, mix all together, and stir over a gentle fire for five or six minutes, till the sauce thickens, and serve as directed.

WHEN in company at college, a general question arose among the young men, "What were their fathers?" When it was Horne Tooke's turn to answer, he said his was "a Turkey merchant." He was a poulterer in Clare-Market.

CELERY DRESSED AS SLAW.

239. Cut the celery in pieces ²about a quarter of an inch long. Make a dressing of the yolks of three eggs boiled hard, half a gill of vinegar, half a gill of sweet oil, one teaspoonful of French mustard, or half a teaspoonful of common mustard, with salt and Cayenne pepper to the taste. Pour this mixture over the celery, stir it well, and send it to the table. It should be kept in cold water, to make it crisp, until about fifteen minutes before it is sent to the table, then drain it and pour the dressing over.

CONSPICUOUS BY ABSENCE.—“Did you observe any thing particular about the prisoner?” Witness—“Yes, his whiskers.” Counsel—“What did you observe with reference to his whiskers?” Witness—“That he had none!”

CELERY STEWED WITH LAMB.

(FRENCH FASHION.)

240. Take six neck chops, crack the bone of each across the middle, and put

them into a stew-pan. Cut up and wash two large heads of celery and mix with the meat; pepper and salt to the taste. Roll two ounces of butter in a little flour and add to it, with half a gill of water. Cover it closely, and let it simmer slowly till the celery is soft. If the gravy stews away too much, add a little water; and if it should not be quite thick enough, stir in a little flour mixed with cold water.



BOILED DRIED BEANS.

241. Put a piece of pickled pork in a pot with two quarts of water. In another pot put one quart of dried beans, which must have been carefully picked and washed. As soon as the beans begin to boil take them out, put them in a colander to drain, then put them in with the meat, and just cover the whole with water. Boil them till they are quite soft, and send them to the table.

"JEM," said a little boy who was boasting of his father's new house, "we have got such a fine portico, and mahogany doors, and plate-glass windows! and on the top is a cupola—and it's going to have something else." "What is it?" asked his interested companion. "Why, I heard father tell mother this morning that we are going to have a *mortgage* upon it!"



GREEN PEAS.

242. These should be boiled in very little water, with a teaspoonful of salt to a pint of water; and if the peas are not very sweet add a little sugar. When they are young, fifteen minutes is sufficient to boil them. Drain them, and add butter, pepper, and salt, to the taste.

Two gardeners, who were neighbors, had their crops of early peas killed by the frost. One of them came to condole with the other. "Ah!" cried he, "how unfortunate! Do you know, neighbor, I've done nothing but fret ever since. But, bless me! you seem to have a fine crop coming up; what sort are they?" "Why, those are what I sowed immediately after my loss." "What! coming up already?" "Yes," replied the other, "*while you were fretting, I was working!*"

CARROTS A-LA-FRANCAISE.

243. Scrape the carrots, cut the small ends into two, and the large ends into eight pieces. Boil in water, with a dessertspoonful of salt and two tablespoonfuls of sugar, for one hour ; drain on a cloth ; place them in a stew-pan with two ounces of butter, and shake them till the butter is nearly absorbed by the carrots ; pour in half a pint of new milk, and simmer gently for an hour. Beat the yolks of two eggs, place the carrots on a vegetable dish, stir the eggs into the milk, and simmer two minutes. Pour the sauce over the carrots and serve.

PETER THE GREAT.—When the Ambassador of Peter the Great was arrested for debt in London, in Queen Anne's reign, the Czar expressed his astonishment and indignation that the persons who had thus violated the respect due to the representative of a crowned head, were not immediately put to death. His astonishment was considerably increased, when he was told that the sovereign of the country had no power to dispense with the laws, to which he was himself subject.

CARROTS WITH FLAVOR, AND CARROTS WITHOUT.

244. When you are about to boil carrots *do not scrape them*, but first brush and then wash them. When cooked, rub off the skin with the back of the knife. The improvement in the flavor is very great, because the juice has been kept in. The carrot is more affected by the ordinary system of peeling or scraping than the potato, because the former contains a large proportion of sugar in a soluble form. Those who try this, will learn to estimate the difference of carrots with flavor and carrots without.

A TRAVELLER once related, with all seriousness, to a company of persons, that he had passed through the five divisions of the earth; and that, among other curiosities, he had met with one of which no writer had made mention. This, according to his account, was a huge cabbage, which had grown so broad and high, that fifty armed riders might have stationed themselves under a single leaf and performed their manœuvres. Some one who heard him, deeming this exaggeration not worth serious refutation, said, with assumed seriousness, that he too had been abroad as far as

Japan, where, to his astonishment, he saw more than three hundred coppersmiths at work making a single kettle; and within the same, were five hundred women polishing it. "Nonsense!" exclaimed the traveller, "what possible use could they have for so large a kettle?" "Use! why, to boil the *cabbage* which you saw!"



EGG-PLANT.

(FRENCH MODE.)

245. Cut an egg-plant in half, but do not cut off the rind; then with a sharp knife score it very deeply, both lengthwise and crosswise, but be careful not to break the skin in so doing. Place each half in a pan with the scored side up, season it with pepper and salt, and over this pour some sweet oil, or melted butter if preferred. Set it in an oven and cook it slowly till the plant is perfectly soft. The top should be brown.

BROWNED EGG-PLANT.

246. Boil an egg-plant in water which has been salted until it is perfectly soft. When done, take it out of the water, cut it in half, and scoop out all the inside; mash it very fine, and to every teacupful of mashed egg-plant add one tablespoonful of grated cracker, and a dessertspoonful of butter, with salt and pepper to the taste. Put it in the dish it is to be served in, beat an egg light, spread a portion of it over the egg-plant, then strew on some grated cracker—and lastly, spread over the remainder of the egg. Set it in the oven and brown it. Serve it hot.

A BACHELOR friend of ours, who went for a week to a watering-place, left a boarding-house, in which there was a number of old maids, on account of “the miserable *fair*” set before him at the table!

**MOCK OYSTERS.**

247. Take six ears of new corn and grate and scrape them well. Beat one egg

very light, and add to it, beating all well together, one tablespoonful of flour, one tablespoonful of cream, and a little pepper and salt. Then mix all together and fry them in lard or butter.

MOCK OYSTER FRITTERS.

248. Wash some roots of salsify, grate them, and season with pepper and salt. Beat the yolks of two eggs very light, stir them into a pint of milk and enough flour to make a batter. Whisk the whites dry, and add them gradually with the salsify to the batter. Dip out a spoonful at a time, and fry them like other fritters.

CORN OYSTERS.

249. One pint of grated green corn, two eggs, and as much wheat flour as will make it adhere together. Beat the eggs,

mix them with the grated corn, and add enough flour to form the whole into a paste. Fry them of a light brown, in hot lard.

ASPARAGUS.

250. Scrape your asparagus, tie them up in small bunches, and boil them in a pot of water with some salt in it. Before you dish them up, toast some nice slices of bread, lay the asparagus on the toast, and pour rich melted butter over them.

SUCCOTASH.

251. One quart of green corn cut off the cob, one quart of lima beans, and two pounds of pickled pork. If the pork should be very salt, soak it an hour before it is put on to boil. Put the pork on to boil, and let it be about half cooked before the vegetables

are put it. Then put in the corn (which must be cut off the cob) and the beans. Let them boil till they are tender. Take all up, put the meat on a dish, and the vegetables in a tureen. It should be a very thick soup when done.

P. M. AND A. M.—“I say, Jim,” inquired a young urchin of his companion, but a few years older than himself, “what does P. M. mean after them figures on that ere Railway bill?” Jim responds, conscious of his own wisdom, “Penny-a-mile, to be sure!” “Well, and A. M.?” “Oh, that means—that means,” said Jim, hesitating, “that means an apen’y a mile!”

COLD SLAW.

252. Cut a cabbage in half, and with a sharp knife shave it down very finely. Make a dressing of one egg well beaten, half a gill of vinegar, salt to taste, and a teaspoonful of butter. Beat the egg light, and add to it the vinegar, salt, and butter. As soon as the egg is thick, take it off the fire, set it away to cool—then pour it over

the cabbage, and mix it well together. Some prefer a little sugar in the egg and vinegar.

HOT SLAW.

253. Cut the cabbage in half, and shave it very finely. Put it into a stew-pan, with a piece of butter, and salt to the taste. Pour in just enough water to prevent it from sticking to the pan. Cover it closely, and let it stew. Stir it frequently, and when it is quite tender, add a little vinegar, and serve it hot.

AN Irish lawyer of the Temple, having occasion to go to dinner, left these directions written, and put them in the key-hole of his chamber door: "I have gone to the Elephant and Castle, where you shall find me. If you can't read this note, carry it down to the stationer's and he will read it for you."

THE RHUBARB LEAF AS A GREEN VEGETABLE.

254. Take the leaf (the youngest is the best) and divest it of the five stems that

run to the right and left hands, and up the centre in connection with the fruit (those stems containing nearly all the fruit qualities of the rhubarb itself). The leaves should then be placed in boiling water, and kept boiling fast for twenty minutes; after which well press them to exclude all liquor; and with the necessary condiments of the table it will be found a welcome substitute for ordinary vegetable, while its medicinal properties, as a mild aperient, are upon a par with the rhubarb. To please the palates of the most fastidious, and lovers of spinach, it may be dished up as that article in the following way: After boiling and pressing, place it in a saucepan without water, let it simmer for ten minutes with a small quantity of butter, pepper, and salt—and when done it will puzzle some of the finest connoisseurs to detect the difference.

QUIN had a gardener who was very slow. "Thomas," said he, "did you ever see a snail?" "Certainly." "Then," rejoined the wit, "you must have *met* him, for you could never *overtake* him!"

**ENDIVE MAY BE COOKED AS A DINNER
VEGETABLE.**

255. Endive forms an excellent vegetable when cooked for the dinner-table in the following manner. Take two good endives, not blanched, separate the leaves, and boil them in two waters to extract the bitter. If still bitter, use a third water. Ten minutes before they are ready, throw in a handful of sorrel leaves. When soft, take them out and strain them; then put them back in the saucepan with a piece of butter the size of a walnut; season with pepper and salt, and add a little of any rich gravy. Shake them well over the fire, and serve as hot as possible. Or, boil the endive, then put it into cold water; drain the water off, and press it well out; take a good tablespoonful of flour, and a piece of butter about the size of a walnut; mix them well near the fire; put this mixture with the vegetable, and about a teacupful of gravy or water; add a little salt and

pepper, and stew till quite hot, taking care to avoid burning.

THERE are some happy moments in this lone
And desolate world of ours that well repay
The toil of struggling through it, and atone
For many a long sad night, and weary day.
They come upon the mind like some wild air
Of distant music, when we know not where,
Or whence, the sounds are brought from, and
their power,
Though brief, is boundless.

PEA TOPS USED AS AN ORDINARY VEGETABLE.

256. A delicious vegetable for the table may be obtained by sowing peas in shallow boxes, at intervals during the winter months. They will come up slowly, but strongly. When about five inches high, cut them for use, and boil them in the same way that cabbage is done. Dish up plainly, to be eaten as an ordinary green vegetable.

THE clothes do much upon the wit, as weather
Does upon the brain ; and then, sir, comes your
proverb,
The tailor makes the man.

A VERY NICE AND NOVEL DISH WHERE
WATER-CRESSES ARE PLENTIFUL.

257. Collect a tolerably large quantity of water-cresses. This may be done by children on a holiday, affording them healthful recreation. Lay the cress in strong salt and water, to free it from insects. Pick, and wash nicely, and stew in water for about ten minutes. Drain and chop. Season with pepper and salt, add a little butter, and return it to the stewpan until well heated. Before serving, add a little vinegar, and put around the dish pieces of toast, or fried bread. The above, made thin, is a good *substitute for parsley* and butter, as a sauce for boiled fowl.

AN old physician was declaiming upon the propensity which a majority of people display for eating unripe fruit and vegetables. Said he, "There is not a vegetable growing in our garden that is not best when arrived at maturity, and most of them are positively injurious unless fully ripe." "I know one thing that ain't so good when it's ripe as 'tis green," interrupted a little boy, in a very confident but modest manner. "What's that?" sharply said the physician, vexed at having

his principle disputed by a mere boy. "A *cucumber!*" responded the lad. The doctor winked his eyes, but said nothing.



PIES PUDDINGS, DESSERT.

PUFF-PASTE.

258. One pound of butter, one pound of flour. Wash your butter in cold water to extract the salt; work it well with a broad wooden spoon in order to get out all the water. Lay it between clean napkins, put it in a tin pan or plate, set it on the ice to get hard, but do not let it freeze. Sift your flour in a pan, cut the butter in four equal parts, cut one fourth in very small pieces in the flour, but do not touch it, as the warmth of your hands will make the paste heavy. Add to the flour as much *cold* water as will make it a stiff dough. Turn it out on your pie-board, roll it gently into sheets, cut one third of the remainder

of the butter into small pieces and lay over it, sprinkle on a *very* little flour, fold it over, roll it out again, cut one half of the butter which is left in small pieces and lay on, put on a little flour, and fold it as before, roll it out again, and put on the remainder of the butter. It should now be set on the ice, but should not come in contact with it. When it is perfectly cold, roll it out into a sheet thinner in the centre than at the edges of your pie. Cut it with a *very sharp* knife the size you wish it. Fill with whatever you choose, and bake in a tolerably quick oven.



PASTRY.

259. The flour for pastry should be of the whitest and finest quality. It should be mixed with a broad knife, as the moisture and warmth of the hand makes it heavy. The butter should be of the

best quality, as if it is a little rancid it will taste. To make puff-paste, it should have all the salt washed out of it. Iron, or block-tin plates are the best for baking pastry. Always use cold water (in summer iced water) to mix pastry, and if it cannot be baked immediately set it away in a cool place.

RHUBARB PIE, OR TART.

260. Take the stalks from the leaves, and peel off the thin skin; cut them into pieces about an inch long, and as you do so sprinkle a little fine sugar into the basin. For a quart basin heaped, take one pound of common lump sugar; put the rhubarb into it, with a tablespoonful of water, and as it simmers shake the pan often over the fire. It will turn yellow at first, but keep it very gently doing until it greens, and then take it off. When cold, lay it in the tart dish, with only as much syrup as will

make it very moist. Put a light crust over it, and when that is baked the tart will be done enough. Quarter the crust, and fill the dish with custard or cream. Many persons think the flavor of the rhubarb injured by taking off the peel.

THE fashion of shaving the beard was introduced into Greece about the time of Alexander the Great. Its absence was at first, however, regarded as a mark of effeminacy, and was adopted only by low persons and fops. Diogenes, one day meeting a man with a smoothly-shaven chin, inquired of him whether he shaved as a reproach to nature for having made him a man and not a woman.

TO PREPARE APPLES FOR PIES.

261. Pare and core your apples, cut them in slices, and throw them into cold water. Then take them out of the water and put them into a stewpan. If the apples are tender, the water which adheres to them will be sufficient to cook them; if not, a little more may be added. Cover the stewpan, and place them near the fire. Let

them stew till they are soft, and burst; then mash them, and add half an ounce of butter to each pint of the stewed apples. When they get nearly cold, add sugar, rose water, and nutmeg to the taste.

AN arch boy being at a table where there was a piping hot apple pie, putting a bit into his mouth, burnt it so that the tears ran down his cheeks. A gentleman that sat by asked him why he wept. "Only," said he, "because it has just come to my remembrance that my poor grandmother died this day twelvemonth." "Phoo," said the other, "is that all?" So, whipping a large piece into his mouth, he quickly sympathized with the boy, who, seeing his eyes brim full, asked him, with a malicious sneer, why he wept? "Plague on you," said he, "because you were not hanged, you young dog, the same day your grandmother died!"

APPLE TART WITH QUINCE.

262. Prepare the apples as for apple pie, and lay them in a dish. Then stew two quinces, with a little water, sugar, and butter, and pour them on the apples. Then add a layer of pounded sugar, and the rind of a lemon grated. Cover with puff-paste, and bake to a light brown.

APPLE POT PIE.

263. Pare and slice some apples, line a pot with paste, put in a layer of apples and some sugar—then another layer of apples and sugar—until the pot is full. Pour in a little water, cover the top with paste, leaving an opening in the centre to allow the escape of the steam. Hang the pot over a slow fire, or set it in an oven, and when the crust is brown and the apples soft, dish it with the side crust at the bottom of the dish, the apples over it, and the upper crust on the top. To be eaten with cream, while hot.



**A NICE WAY TO SERVE THE REMAINS
OF AN APPLE PIE.**

264. Cut the crust into triangular pieces, and arrange them around the sides of a China bowl. Place the fruit next to the pieces of crust, and pour a nice custard

into the centre. Should the fruit be deficient, roast or bake a few apples and place in the centre.

A GENTLEMAN calling one morning on a female friend, was answered by the servant that she was not at home. "Thank you, give her this," said he, handing a card, and giving the boy a sixpence. "Yes," said the lad, thrown off his guard by the unexpected gift, "I will give it to her *while you wait!*"

PEACH POT PIE.

265. Line the sides of a deep pot with a paste made in the proportion of half a pound of butter to one pound of flour. Then pare and slice some peaches, sugar them to your taste, and fill up the pot and cover the top with the paste, leaving an opening in the middle of the crust to permit the steam to escape while the pie is baking. Bake it in a moderately hot oven, and when cold serve it with cream.

If you have a strip of land, do not throw away soap-suds. Both ashes and soap-suds are good manure for bushes and young plants.

**PASTE FOR DUMPLINGS WITHOUT
"SHORTENING."**

266. Put into a pan as much flour as will make dough enough for the number of dumplings required. Add a little salt, and pour over it as much boiling water as will make a soft dough. Stir it well with a knife, and cut it into pieces large enough to make one dumpling.

THE following notice appeared on the wall of a meeting-house: "Anybody sticking bills against this church, will be prosecuted according to law or any other nuisance."

CHEAP CRUST FOR DUMPLINGS.

267. Boil about six good-sized potatoes, mash them with a teacupful of milk and a very small piece of butter, and salt to taste. Beat the potatoes and milk together till they are very smooth; add to this flour enough to make dough; lay a large cloth on your pie-board, flour it, roll your dough out, put the apples in it, roll the crust up

to form one large dumpling, tie the cloth, and put it in boiling water. Boil it about an hour and a half.

“BRIDGET,” said a mistress to her Irish servant, “where’s the cullender?” “An’ sure, ma’am, I’s jist after giving it to my sister’s own cousin, Bridget O’Flaherty—the thing’s so full of holes it’s no good at all!”

DUMPLINGS MADE WITH APPLES.

268. Make a good puff-paste crust, and roll it out a little thicker than a silver dollar. Pare some large apples, and core them with an apple scoop; fill the opening with ground cinnamon, fine sugar, and finely-shred lemon peel. Then roll each apple in a portion of the puff-paste; tie them close in separate cloths, and boil them about one hour. Cut a small piece off the top of each dumpling, and pour in some melted butter; then lay the piece of crust on again; place the dumplings in a dish, and sift fine sugar over them.

QUERY. — Two boys amusing themselves at "snatch-apple," in a room thirteen feet high, find that by standing twelve feet from each other, the apple, which is suspended from the ceiling by a string, and in a right line between them, when put in motion, just touches each of their watery mouths. Required, the area of the section described by the string and apple, the perpendicular height of each boy's mouth from the ground being five feet?

APPLE DUMPLINGS, No. 1.

269. Make a paste of six ounces of butter to a pound of flour. Pare your apples, take out the cores, and cover them with the paste. Tie them in cloths, and boil them till the apples are tender. Serve with sugar and cream, or molasses and butter.

DON'T JUDGE BY APPEARANCES.—Coleridge, being seated at dinner opposite to a silent gentleman with a high forehead, theorized himself into an exalted opinion of that person's intellectual powers. He was impatient to hear the stranger speak, feeling almost certain that, when he did, he would utter something profound and original. His wish was presently fulfilled. A dish of apple dumplings having been placed before them, the rigid features of the intellectual gentleman gradually relaxed from a smile to a grin—and rubbing his hand, he exclaimed, "Them's the jockeys for me!"

APPLE DUMPLINGS, No. 2.

270. Scoop out the cores of the apples, and fill up the centre with a mixture of butter and sugar. Make a nice paste, take a lump of the proper size, enclose the apple in it, and boil the dumplings in nets in place of cloths.

DUMPLINGS WITHOUT PASTE.

271. Pare and core your apples or quinces; clean some rice, by rubbing it in a clean dry cloth, but do not wet it. Dip each apple or quince in water, then roll it in the rice. Tie each dumpling in a cloth, and boil them until the rice is soft.

MISS SPECKLES says, "The best vegetable pill is an *apple dumpling*; for curing a gnawing at the stomach it may be relied upon."

RICH PLUM PUDDING.

272. Stone carefully one pound of best raisins, wash and pick one pound of currants,

chop very small one pound of fresh beef suet, blanch and chop small, or pound, two ounces of sweet almonds and one ounce of bitter ones; mix the whole well together, with one pound of sifted flour, and the same weight of crumb of bread soaked in milk, then squeeze dry and stir with a spoon until reduced to a mash, before it is mixed with the flour. Cut in small pieces, two ounces each of preserved citron, orange and lemon peel, and add quarter of an ounce of mixed spice; quarter of a pound of moist sugar should be put into a basin, with eight eggs, and well beaten together with a three-pronged fork; stir this with the pudding, and make it of a proper consistence with milk. Remember that it must not be made too thin, or the fruit will sink to the bottom, but be made to the consistence of good thick batter. Two wineglassfuls of brandy should be poured over the fruit and spice, mixed together in a basin, and allowed to stand three or four hours before the pudding is

made, stirring them occasionally. It must be tied in a cloth, and will take five hours of constant boiling. When done, turn it out on a dish, sift loaf sugar over the top, and serve it with wine sauce in a boat, and some poured round the pudding. The pudding will be of considerable size, but half the quantity of materials, used in the same proportion, will be equally good. In addition to the wine-sauce, have a metal sauce-boat filled with brandy; set it alight on the table, and pour a portion of it in a flame upon each slice of pudding. It will be found a great improvement.

WHEN the late Lord Paget was ambassador at Constantinople, he, with the rest of the gentlemen who were in a public capacity at the same court, determined on one gala day to have each of them a dish dressed after the manner of their respective countries, and Lord Paget, for the honor of England, ordered a piece of roast beef, and a plum pudding. The beef was easily cooked, but the court cooks not knowing how to make a plum pudding, he gave them a receipt. "So many eggs, so much milk, so much flour and a given quantity of raisins; to be beaten up together, and boiled for three hours." When dinner was served up, first came the French ambassador's dish—then that of the Spanish am-

bassador—and next, two fellows bearing a tremendous pan, and bawling, “Room for the English ambassador’s dish.” “By Jove,” cried his lordship. “I forgot the bag, and these stupid scoundrels have boiled it without one—and in five gallons of water, too.” It was a noble mess of plum broth.

A DELICIOUS PLUM PUDDING WITHOUT EGGS.

273. Take a coffee cup full of mashed potatoes, and one of carrots, which must be boiled and mashed apart; add to these half a pound of flour, half a pound of suet, half a pound of raisins, half a pound of currants, half a pound of sugar, two ounces of candied lemon peel, two ounces of citron, the grated peel of a lemon, ten bitter almonds, and mixed spice to your taste. Mix all well together, and add a glass of rum or brandy, and a little milk if too stiff. Boil for five hours. These quantities make a very large pudding.

THE head of man is like a pudding, and whence have all rhymes, poems, plots, and inventions sprung—but from that same pudding? What is poetry but a pudding of words.

AN EXCELLENT SUBSTITUTE FOR PLUM PUDDING AT SMALL EXPENSE.

274. Take four ounces of each of the following ingredients; sugar, suet, flour, currants, raisins, and bread-crumbs; and half a pint of milk; mix them well together, and boil in a mould for three hours. Serve with wine or brandy sauce.

A GENTLEMAN dining at a hotel where servants were few and far between; despatched a lad among them for a plate of pudding. After a long time the lad returned, and placing it before the hungry gentleman, was asked: "Are you the lad who took my plate for this pudding?" "Yes sir." "Bless me," resumed the hungry wit, "*how you have grown*."

A NICE WAY OF WARMING AND SERVING COLD PLUM PUDDING.

275. Cut the pudding into thin slices, and fry them in butter. Fry, also, some

fritters, and pile them in the centre of the dish, placing the slices of pudding around on the outside. Powder all with sugar, and serve with pudding sauce in a tureen.

AN old gentleman who had never before seen finger glasses, and who felt called upon to take every thing set before him, drank off the contents of his vessel, when the butler put down another; but the laird turned to him saying, "Na, na, John, *I'm for na mair cauld water !*"



TO SERVE COLD RICE PUDDING.

276. Remove the baked coating of the pudding, and spread the remainder nicely upon a dish. Over the pudding pour a custard, and add a few lumps of jelly or preserved fruit.

DR. Aldrich, the musical composer, gave the following rhymed reasons for sitting after dinner :

Good wine ; a friend ; or being dry,
Or lest we should be, by and by ;
Or, *any other reason why.*

AN EXCELLENT PUDDING OF PIECES OF
STALE BREAD, Etc.

277. Soak two pounds of pieces of dry stale bread, or pieces of stale toast, all night, in plenty of water, with a plate laid on the top of them, just to keep the bread under the water; next morning pour off and squeeze out all the superfluous water; then well mash the pieces of bread, and mix with it half a pound of flour, a quarter of a pound of currants which have been cleaned, four ounces of suet chopped fine, half of a pound of sugar, and two teaspoonfuls of fresh ground cinnamon; then grease the inside of a baking dish with a bit of suet, put the pudding into it, and bake it for two hours. Or it may be tied in a clean floured cloth, set in boiling water, with a plate at the bottom, and boiled for the same time.

“JOHNNY,” said a doting mother to her son, who was evidently eating immoderately, “can you eat that large piece of pudding with impunity?” “I don’t know, ’ma,” quoth young hopeful, “but *I know I can with a spoon!*”

FRENCH BREAD PUDDING.

278. One half of a four cent baker's loaf, one quart of milk, three eggs, one gill of dried currants. Sugar to the taste. Boil the milk, slice the bread, and pour the boiling milk over it. Stand it away to cool. Beat the eggs, and add them and the sugar when the milk is cool. Wash, pick and flour the currants, and stir them into the mixture. Put it in a pudding dish, and bake it half an hour in a moderate oven. Serve it with or without sweet sauce.

A WOMAN must have either a very good or a very bad conscience, to find happiness in a complete alienation from society.

BREAD PUDDING.

279. Take a pint of bread crumbs and cover them with milk; add some cinnamon, lemon peel, and grated nutmeg; put them on a gentle fire until the crumbs are well

soaked. Take out the cinnamon and lemon-peel, beat the crumbs and milk well together, add four eggs well beaten, one ounce of butter, two ounces of sugar, half a pound of currants, and boil it an hour.

A LITTLE boy, nine or ten years of age, was called as a witness at a late trial at Cambridge. After the oath was administered, the chief justice, with a view of ascertaining whether the boy was sensible of the nature and importance of an oath, addressed him : " Little boy, do you know what you have been doing?" " Yes," the boy replied, " I have been *keeping pigs for Mr. Banvard.*"

A VERY NICE PUDDING, MADE FROM STALE MUFFINS.

280. Having some stale muffins, make pudding of them in the following manner. Put them into a pot of boiling water, and let them boil five minutes; not more, or they will be quite soddened; then take them up, and pull them in halves. They must not be cut, or they will become close and heavy. Pour over the halves of the

muffins some sweet sauce previously prepared, some jam, or any other kind of preserve. With a knife put the muffins together again, and spread some of the same kind of preserve on the top of each; over that, pour some more sweet sauce, and serve.

A cook, famed for her frequent failures, in attempting hard words, being about to purchase a saucepan, asked for one lined with *emanuel*, as she preferred it for cooking.



A PUDDING FROM FRAGMENTS OF BREAD.

281. Put some pieces of stale bread into a pan, pour over them some boiling milk. When soft, mash the bread, and to each pint of the bread, stir in gradually three eggs well beaten and enough milk to make a batter. Pour the mixture into a pudding dish, sweeten it to the taste and grate into it some nutmeg. Bake the pudding in a quick oven. Serve it with

wine sauce, or if in season, with strawberries or peaches well sugared.



TO SEND BOILED RICE TO THE TABLE IN THE FINEST CONDITION.

282. Soak it for seven hours in cold water, to which a little salt has been added. Have a stew-pan ready, containing boiling water, into which put the soaked rice, and boil it briskly for ten minutes. Then pour it into a colander, set it by the fire to drain, and serve it up. The grains will be separate and very large. Rice should be prepared for puddings in this way.

BE attentive to your neighbor at the dinner-table; pass him what he requires; and if he should unwittingly make an ill-natured remark, *pass that also.*



GLAZED RICE.

283. Boil some rice in a bag till quite soft, then mash it fine and add a little but-

ter and sugar to the taste, with enough rich milk or cream to make it as thick as common batter. Turn it out in a deep baking dish, and after smoothing it over on the top, spread over it the yolk of an egg which has first been beaten light, set it in the oven, and as soon as it is brown, serve it with any kind of sweet sauce, or with sugar and cream.

WHEN a newly-married woman was brought to the house of her husband, she was compelled by the Athenian law to carry with her a *frying-pan*, in token of good housewifery.



RICE BALLS.

284. Boil some milk and thicken it with some rice flour, mixed with cold water. When the milk begins to boil, stir in as much of the rice flour mixed as above, as will make the whole about as thick as a custard. When sufficiently boiled, add a small piece of butter and a little salt. Wet

your custard cups, fill them with the mixture, and when cold turn them out on a large dish, and serve with sugar and cream, or any sweet sauce.

A GENTLEMAN meeting his coal merchant, the other day, inquired whether it was proper to lay in his winter fuel. "Coal is coal now, sir," said the merchant. To which his customer replied, "I'm very glad to hear it, for the last you sent me was all slate."

GROUND RICE PUDDINGS.

285. Moisten two ounces of ground rice with half a gill of new milk, and add a gill of boiling milk; stir over the fire for ten minutes, then let it get cold. Beat two ounces of fresh butter to cream; beat three fresh eggs; mix these well into the rice; add the grated rind of half a lemon and three ounces of sifted loaf sugar. Beat the mixture for twenty minutes; butter six small moulds; put an equal quantity into each, and bake in a quick oven about

eighteen minutes. Serve immediately, with loaf sugar sifted over.

“MASTER at home?” “No, sir, he’s out.” “Mistress at home?” “No sir, she’s out.” “Then as I’m dripping wet, I’ll step in and sit by the fire.” “*That’s out too, sir!*”

A VERY NICE AND CHEAP DISH.

286. Boil one pound of good rice (after being well washed) in plenty of water; when soft, add one ounce of butter, and stir it in; then add one tablespoonful of sugar. The rice should not be boiled in more water than it will absorb. Peel and slice six apples, take out the core and pips; put them in a stew-pan with a little water; stew until tender, and mash them; add a quarter of a pound of butter, and sugar to the taste. When done, place the rice on a dish; form a hole in the midst of it, in which place the mashed apple; have ready for sauce a little

cream, nutmeg and sugar; pour it over the rice, and serve.

WHY does the cook make more noise than the bell? Because one makes a *din*, but the other a *dinner*!

PORTUGUESE SWEET RICE.

287. Wash three ounces of rice, and boil it in a pint and a quarter of new milk, and a quarter of a pound of loaf sugar and a laurel leaf, till quite soft (an hour and a half). Take out the leaf, and let the rice stand off the fire for five minutes; then stir in, by degrees, four fresh eggs, well beaten, and half a gill of thick cream. Stir over the fire till at boiling heat; then let it stand, and stir it occasionally till nearly cold. Put it into a glass dish (or a pie dish), and stand it in a cold place for two hours. Just before serving, sift over the surface a tea-spoonful of powdered cinnamon or burnt almond dust.

FORGET not thy helpless infancy nor the forwardness of thy youth; indulge the infirmities of thy aged parents, and assist and support them in the decline of life.

BOILED RICE PUDDING.

288. Take a pint of whole rice, steep it in a pint of boiled milk over night; in the morning, take half a pound of beef suet, shred fine, and mix with the rice and milk, some grated nutmeg, and a little salt, with the yolks and whites of three eggs, a quarter of a pound of currants, a quarter of a pound of raisins, and as much sugar as will sweeten it; stir well together, tie it very close, and boil two hours. To be served with any kind of sweet sauce.

FUN is the most conservative element of society, and ought to be cherished and encouraged by all lawful means. People never plot mischief when they are merry. Laughter is an enemy to malice, a fool to scandal, and a friend to every virtue. It promotes good temper, enlivens the heart and brightens the intellect. Let us laugh when we can

RICE PUDDING WITH FRUIT.

289. Put your rice in a stew-pan, with very little milk ; that is, to one cup of rice one gill of milk. Stand it where it will be hot, but not boil ; when the rice has absorbed all the milk, add to it a quarter of a pound of dried currants, and one egg, well beaten. Boil it in a bag till the rice is tender, and serve it with sugar and cream. More fruit may be added to the rice if it should be preferred.

LESLIE dined one day with Lamb at a friend's house. Returning to town in the stage coach, which was filled with the returning guests, they stopped for a minute or two at Kentish Town. A woman stepped toward the door and said. "Are you full inside?" Upon which Lamb put his head through the window and said, "I am quite full inside ; *that last piece of pudding of Mr. Gillan's did the business for me !*"

RICE FRITTERS.

290. Wash, drain, and dry three ounces of the best rice ; put it into a sauce-pan with

three ounces of sugar, the thin rind of half a lemon, an inch of cinnamon, and nearly a pint of milk ; boil (stirring frequently) for three quarters of an hour ; then rub through a fine wire sieve. Beat three fresh eggs, yolks and whites separately ; add the yolks ; beat for ten minutes ; then add the whites ; beat five minutes more ; then fry in butter (in a small omelet pan) till of a golden color on both sides. Drain before the fire ; sift fine loaf sugar over, and serve on a neatly folded napkin.

NOTE.—The quantity given will make five fritters ; three quarters of an ounce of butter will be required for each.

WRONG none by doing injuries, or omitting the benefits that are our duty.



RICE FRITTERS.

291. Boil a quarter of a pound of rice in a quart of rice milk. When the rice is perfectly soft, remove it from the fire.

When cold, add six eggs well beaten, and as much flour as will make a batter. Have ready a pan of hot lard, drop into it a large spoonful of the batter to form each fritter. Serve with wine sauce, or sugar and cream.

IDLENESS is the parent of want and of pain: but the labor of virtue bringeth forth pleasure.



PARADISE PUDDING.

292. Six moderately-sized apples, and a quarter of a pound of beef suet finely chopped, a quarter of a pound of fine crumbs of bread, eight ounces of moist sugar, the grated rind and strained juice of a Seville orange, the eighth part of a nutmeg grated, four fresh eggs, and a table-spoonful of rum. Mix these ingredients, and beat with a wooden spoon for ten minutes. Butter a basin, put in the mixture, tie a cloth over, put it into fast-boiling water, and boil rapidly for three

hours—or bake in a moderate oven for an hour and a half. Serve with cream.

A COOL RETORT.—Henderson, the actor, was seldom known to be in a passion. When at Oxford, he was one day debating with a furious fellow-student, who threw a glass of wine in his face. Mr. Henderson coolly took out his handkerchief, wiped his face, and said, "That, sir, was a digression, now for the argument."

APPLE PUDDING.

293. Half a pound of mashed apple, half a pound of butter, half a pound of sugar, five eggs, half a nutmeg, two table-spoonfuls of brandy, or rosewater if preferred. Peel the apples and core them; cut them in small pieces, and stew them in very little water till they are soft. Pass them through a sieve to free them from lumps. Beat the butter and sugar smooth; whisk the eggs, and add to it; then stir in the apples (which should be half a pound when mashed), brandy or rosewater, and nutmeg. Cover your pie plates with a rich

crust, and bake in a moderate oven. These are very rich.

Avoid extremes; forbear resenting injuries so much as you think they deserve.



SWISS APPLE PUDDING.

294. Line a deep dish with a rich paste, put in a layer of sliced apples, over which sprinkle some sugar, then add another layer of apples and sugar until the dish is full. Cover the top with crust, leaving a large opening in the centre. Pour in a spoonful or two of water, and bake in a moderate oven. Peaches are very good prepared in the same manner.

CAPTAIN MARRYAT expressed the opinion, in his book of American Travels, that a British army of thirty thousand men could walk from one end of the Union to the other. We guess they would frequently "break," like some trotting horses, into a *run*.

GUERNSEY PUDDING.

295. Peel, core, and quarter six moderate-sized apples. Put them into a saucepan with half a pound of loaf sugar, the thin rind of a lemon, two cloves, an inch of cinnamon, the sixth part of a nutmeg grated, and a wineglassful of white wine. Boil fast, and stir till they become a rich marmalade; then take out the spice and peel, and put the apples in a basin to cool. Wash three ounces of the best rice, and boil twenty-five minutes in a pint of new milk; drain; sweeten the rice with two ounces of sifted sugar. Cut into shreds six ounces of mixed candied peel; beat five fresh eggs, whites and yolks separately. Mix all the ingredients together, adding the whites (well frothed) last. Beat ten minutes. Make a puff paste, line a plain mould, put in the mixture, and bake in a moderate oven an hour and a quarter. Turn out carefully, and serve.

BREAD AND APPLES—RUSSIAN FASHION.

296. Make a syrup of one pound and a half of sugar and one pint of water. Put into the syrup twenty-four good apples, peeled and sliced, and keep it stirred until it becomes a thick marmalade. Put it into a mould until quite cold, then turn it out upon a dish; have a few spoonfuls of currant jelly melted over the fire; add a glass of rum, and when partly cold pour over, and serve with whipped cream in the centre, flavored with orange.

FURNISH thyself with the proper accommodations belonging to thy condition; yet spend not to the utmost of what thou canst afford, that the providence of thy youth may be a comfort to thy old age.

**FRENCH COMPOTE OF APPLES.**

297. Boil one pound of rice (well washed) in plenty of water. When well boiled, add one ounce of butter, and stir it round; then add one tablespoonful of sugar.

The rice should not be boiled in more water than it will consume. Peel and slice six apples, take out the core and pips, put them in a stew-pan, with six slices of beet-root and a pint of water. Stew until all is tender. Mash them up together with a little butter and sugar. The beet-root ought to have given a nice pink color to the apples, and improved the flavor. When done, place the rice which is ready on a dish; form a well or hole in the midst of the rice, in which place the apple. Have ready a small quantity of sauce, made with a little cream, butter and sugar, which pour over the rice, and serve.

THE greatest truths are the simplest; the greatest men and women are sometimes so too.

APPLE MIROTON.

298. Peel, core, and slice twenty fine apples; melt a quarter of a pound of fresh butter, and stir in it half a pound of sugar,

the peel of one lemon grated, and the juice of two. Fry the apples in this mixture, and serve them in a dish.

DEFINITION OF STEAM.—“Pray, sir,” said an old lady to a very pompous-looking old gentleman who was talking loudly about steam power, “Pray, sir, what is steam?” “Steam, ma’am, is, ah!—steam is—eh? ah!—steam is—steam!” “I knew that chap couldn’t tell ye,” said a rough-looking fellow standing by, “but steam is a bucket of water in a tremendous perspiration!”

APPLES BUTTERED.

299. Peel and core apples of the choicest kind, stew in their syrup as many as will fill the dish, and make a marmalade of the rest. Cover the dish with a thin layer of marmalade; place the apples on this, with a bit of butter in the heart of each; lay the rest of the marmalade into the vacancies. Bake in the oven to a pale brown color, and powder with sugar.

QUARRELS.—Two things, well considered, would prevent many quarrels. First, to have it well

ascertained whether we are not disputing about terms, rather than things; and secondly, to examine whether that on which we differ is worth contending about.



APPLES WITH CUSTARD.

300. Pare and core some apples, and bake or stew them with as little water as possible, and enough sugar to sweeten them. When the apples are soft, put them into a pie dish, and let them stand till cold; then pour over them an unboiled custard, and set the dish into an oven or before the fire until the custard is thick. This may be eaten either hot or cold.

HE that likes a *hot* dinner, a *warm* welcome, *new* ideas, and *old* wine, will not often dine with the great.



APPLE CHARLOTTE.

301. Peel, core, and slice one dozen large-sized apples, and stew them with half a pound of sugar, one ounce of butter, the

peel of one lemon, half a stick of cinnamon, and half a pint of water. Continue boiling them until the mixture becomes a thick paste. Line the bottom and side of a mould with thin pieces of bread dipped in clarified butter. Fill the space with the apple marmalade, and cover the whole with a piece of bread dipped in clarified butter. Bake it in a hot oven till it is of a pale brown color, and when done, turn out, and serve in a dish.

SOMETIMES a name will excite a remark. All the papers copied the marriage of Mr. Apple and Sarah Apple; but we could see no impropriety in making the *two apples* into *one pair*!



BAKEWELL PUDDING.

302. Cover a deep dish with a rich paste, over which spread raspberry or any kind of jam. Let the jam be spread an inch thick. Beat together half a pound of sugar and half a pound of butter. Whisk

three eggs very light, and add them to the butter and sugar. Pour the mixture over the jam in the dish, place it in the oven and bake it.

POTATO PUDDING.

303. Stir together three quarters of a pound of butter, and the same quantity of sugar; when they are beaten to a cream, add a pound of potatoes mashed very fine, seven eggs beaten very light, one gill of brandy and one of cream. Make a light paste cover, take four pie plates, cut the edges nicely, and fill them with the above mixture. When baked and cool, slip them on plates for the table.

ARROW-ROOT PUDDING.

304. Mix four tablespoonfuls of arrow-root in some cold milk. Boil in half a pint

of milk a few bitter almonds or lemon peel, take them out and pour the hot milk over the dissolved arrow-root, stir it and set it away to get cold. Beat five eggs and stir them into the cold arrow-root with as much sugar as will make it quite sweet. Butter a deep dish, pour in the mixture and bake it. When served, ornament the top with jelly or fresh fruit, whole or sliced.

ARROW-ROOT PUDDING.

305. Dissolve three tablespoonfuls of arrow-root in cold milk, beat three eggs very light and add to the milk. Then pour the mixture into a pint of boiling milk and bake it. To be eaten with sugar, butter and wine, beaten together. This pudding is to be made as dinner is put upon the table.

BUTTERMILK PUDDING.

306. Mix a pint of new milk with half a pint of buttermilk. Turn it to a curd with some rennet, drain off the whey, and mix with the curd some bread crumbs, a little grated lemon peel, two ounces of butter, and three eggs well beaten. Add sugar enough to make it quite sweet. Line your pie plates with rich paste, pour in the above mixture, and bake in a rather quick oven.

THE ROYAL DARDANELLES.—A young man who had travelled much, thought he could give as truth every thing that passed through his head. Once, as he boasted having seen all the crowned heads of Europe, somebody asked him: "Have you seen the Dardanelles too?" The boaster, thinking that they were some princes that bore that name, replied, "Of course I have seen them, since I dined several times with them."

**SCOTCH PUDDING.**

307. Mix together one pint of milk, a little salt, four eggs, and enough flour to make a thin batter. Bake the pudding

about an hour. Some sugar, and butter, stirred together are suitable for sauce.

CHESHIRE PUDDING.

308. Make a good paste of flour and butter. Roll it thin, and cut it into strips about six or eight inches wide. Spread, on these strips of paste, some fruit jam or marmalade. Roll the strips; wrap the roll in a well floured pudding cloth and boil it for two or three hours according to the size of the pudding. Wine sauce or cream sauce may be served with it.

COCOANUT PUDDING.

309. Beat together three quarters of a pound of sugar and three quarters of a pound of butter; stir into this one pound of grated nut, and lastly the whites of nine

eggs beaten to a froth, a wineglass of brandy and two tablespoonfuls of rose-water.


A SCOTCH family removed to London, wished to have a sheep's head, prepared as they were accustomed to at home, and sent a servant to the butcher's to procure one. "My gude man," said she to the butcher, "I want a sheep's head." "There's plenty of them," replied he; "choose which you will." "Na," said she, "that winna do; I want a sheep's head that will *sing* (sing)." "Go, you idiot," said he; "who ever heard of a sheep's head that could sing." "Why," replied she in wrath, "it's ye that are the idiot; for *sheep's head in Scotland can sing*; but I discover yer English sheep are *just as grit fules as their owners*, and they can do naething as they ocht."

BAKED COCOANUT PUDDING.

310. Two-thirds of a cocoa-nut, grated, a quarter of a pound of loaf sugar, three ounces of beef-marrow, chopped, three ounces of dried crumbs of bread, six ounces of any dried fruit, a quarter of a pint of new milk, two fresh eggs, the milk of the cocoa-nut, and the juice of a lemon; heat these ingredients well together; butter a pie-dish

or a mould ; put in the pudding, and bake in a moderate oven about an hour and a quarter. Turn out carefully, and serve. This pudding may also be boiled ; it requires three hours. Serve with thick cream, and sugar sifted over.

A BARRISTER once tormented a witness with questions, until he declared himself to be so exhausted that he could not proceed without a drink of water. Upon this the judge remarked, "I think, sir, you must have done with the witness now for you have pumped him dry."



COCOANUT PUDDING.

311. A quarter of a pound of sugar, a quarter of a pound of cocoanut, three ounces of butter, the whites of six eggs, half a glass of wine and brandy mixed, one tablespoonful of rose-water. Beat the butter and sugar smooth, whisk the eggs and add to it, then stir in the grated nut and liquor. Cover your pie plates with rich crust, fill them with the mixture, and bake in a moderate oven.

COCOANUT BALLS.

312. Pare a cocoanut, grate it, and add to it its weight of sifted sugar. Whisk the white of one egg very dry; stir the whole together; butter some white paper; drop the mixture on in small balls, and bake them in a moderate oven.

IF thou believest a thing impossible, thy despondency shall make it so; but he that persevereth shall overcome all difficulty.

CORN PUDDING, No. 1.

313. Grate one dozen ears of corn. Add to this, three eggs well beaten, a little salt, an ounce of butter, and flour enough to make a *very thin* batter. Bake the whole in a pudding dish.

CORN PUDDING, No. 2.

314. Score and cut off the grains from one dozen ears of corn; add to the corn one

quart of milk, a small quantity of salt, a piece of butter the size of an ordinary walnut, the yolks of three eggs, and enough flour to make a thin batter. Bake the whole in a pudding dish for half an hour.

INDIAN PUDDING

315. Take one quart of sweet milk, half pint Indian meal, two or three eggs, half teaspoonful salt, and four tablespoonfuls sugar. Boil one pint of the milk, stir in the meal while boiling, cook five minutes, and add the remainder of the milk. Beat the sugar and eggs together, and when cold stir the whole thoroughly, and bake one hour in a deep dish. To be eaten either hot or cold.

"Is there much water in the cistern, Biddy?" inquired a gentleman of an Irish servant, as she came from the kitchen. "It's full *on the bottom*, sir, but *there's none at all on the top!*"

INDIAN PUDDING.

316. Boil a quart of milk, and stir into it while boiling as much Indian meal as will make it into a mush. Boil it ten minutes, add some salt, and two ounces of butter. When it is cool, stir in four eggs, which should be first beaten very light; add as much sugar as required; grate some nutmeg into it, and stir in three or four tablespoonfuls of brandy. Line your pudding dishes with paste, pour in the above mixture, and bake them.

SUPERFICIAL KNOWLEDGE.—The profoundly wise do not declaim against superficial knowledge in others, so much as the profoundly ignorant. On the contrary, they would rather assist it with their advice, than overwhelm it with their contempt; for they know that there was a period when even a Bacon or a Newton were superficial—and that he who has a little knowledge, is far *more* likely to get more than he that has none.

PUMPKIN PUDDING.

317. A quarter of a pound of butter, sugar to the taste, eight eggs, two table-

spoonfuls of brandy, one teaspoonful of cinnamon, one teaspoonful of grated nutmeg, one pint of mashed pumpkin. Stew the pumpkin in very little water, mash it fine, and add the butter to it whilst it is hot. Whisk the eggs, and stir into the pumpkin when it is cool enough, and add the other ingredients. Bake in a light paste.

A GENTLEMAN walking out in some meadows, one evening, observed a great number of rats in the act of going from one place to another, which they are in the habit of doing. He stood perfectly still, and the whole troop passed close to him. His astonishment, however, was great, when he saw an old blind rat, which held a piece of stick at one end of his mouth, while another rat had hold of the other end of it. In this way he was leading his blind companion.



FRUIT PUDDING.

318. One quart of flour, two spoonfuls of good baking powder, and a little salt. Mix to the consistency of drop biscuit with cold milk or water; add two tablespoonfuls of melted butter. Butter a mould or small

tin pail and lay in it a layer of the batter, then a layer of any kind of fresh small fruit, alternating them until the vessel is filled. Cover tight, and steam an hour and a half. Eat with liquid sauce. This is excellent without either milk or eggs.



PEACH CHARLOTTE.

319. Line the bottom and sides of a dish with slices of fresh sponge cake. Pare some ripe peaches, cut them in halves, sprinkle sugar over them, and fill up the dish. Then whisk a pint of sweetened cream; as the froth rises, take it off till all is done. Pile the cream on the top of the peaches and send it to the table.

A BRIGHT IDEA.—When the British entered Lucknow, the Highlanders' piper, who had lost his way, suddenly found one of the enemy's cavalry, sabre in hand, about to cut him down. His rifle had been fired off, and he had no time to raise his bayonet. "A bright idea," said he afterward, when relating the story, "struck me; all at once I seized my bag-pipes and gave forth a shrill tone, which so

startled the fellow that he bolted like a shot, evidently imagining it was some infernal machine. My pipes saved my life."

LEMON PUDDING.

320. Half a pound of sugar, a quarter of a pound of butter, five eggs, the grated yellow rind and juice of one lemon. Beat the butter and sugar to a cream. Whisk the eggs and add to it, then stir in the lemon juice and grated rind. Make a paste, cover your pie plate, pour in the mixture, and bake in a moderate oven. Two tablespoonfuls of brandy may be added, if preferred, to flavor it.

"If I am not at home to-night at ten o'clock," said a husband to his better half, "don't wait for me." "I won't, my dear," replied the lady, significantly. And what do you think she did? At ten o'clock, precisely, she slipped on her bonnet and went for him, and gave him a bit of her mind before a large company.

GERMAN PUDDING.

321. Quarter of a pound of suet chopped fine, quarter of a pound of bread crumbs, quarter of a pound of sugar, three good-sized apples cut up small. Butter a pan and put in a layer of the bread crumbs, then one of suet, then one of apples and sugar mixed, seasoned with lemon peel and cloves. Continue the layers alternately until the pan is full, always putting the sugar and apples together. Bake twenty minutes.

HOW AN OLD LADY SECURED GOOD PUDDINGS.—An old gentlewoman, who lived almost entirely on puddings, told us it was a long time before she could get them made uniformly good, till she made the following rule: If the pudding was good, she let the cook have the remainder of it; if it was not, she gave it to her lap-dog. But as soon as this resolution was known, poor little Bow-wow seldom got the sweet treat after.

JAM ROLLED PUDDING.

322. Make a paste with six ounces of finely-chopped suet and three quarters of

a pound of flour; roll it out a quarter of an inch thick. Spread it over with half a pound of any kind of jam. Wet the edge of the paste all round; roll it up into the form of a bolster; press the edge to make it adhere; tie it in a cloth; put it into a pan of boiling water, without bending it, and boil quickly for an hour and three quarters. Turn out carefully, cut the pudding into six pieces, and serve the cut side uppermost. Marmalade, chopped apples, lemon juice, and currants, may be used instead of jam for a change.

GOOD JAM.—Crowd ten fashionably-dressed ladies into one stage coach.



BOILED BATTER PUDDING.

323. Three eggs, one ounce of butter, one pint of milk, three tablespoonfuls of flour, a little salt. Put the flour into a basin, and add sufficient milk to moisten it; carefully rub down all the lumps with a

spoon, then pour in the remainder of the milk, and stir in the butter, which should be previously melted; keep beating the mixture, add the eggs and a pinch of salt, and when the batter is quite smooth, put into a well-buttered basin, tie it down very tightly, and put it into boiling water. Move the basin about for a few minutes after it is put into the water, to prevent the flour settling in any part, and boil for one hour and a quarter. This pudding may also be boiled in a floured cloth that has been wetted in hot water—it will then take a few minutes less than when boiled in a basin. Send these puddings very quickly to table, and serve with sweet sauce, wine sauce, stewed fruit, or jam of any kind. When the latter is used, a little of it may be placed round the dish in small quantities as a garnish.

QUIN was at a small dinner party. There was a delicious pudding, of which the master of the house begged him to partake. A gentleman had just

before helped himself to an immense piece of it. "Pray," said Quin, looking first at the gentleman's plate and then at the dish, "which is the pudding?"



BLACK-CAP PUDDING.

324. Make a thin light batter, and just before it is poured into the cloth, stir to it half a pound of currants, well cleaned and dried. These will sink to the lower part of the pudding and blacken the surface. Boil it the usual time, and dish it with the dark side uppermost. Send it to table with a sweet sauce.

It is said that a Chinaman, no matter where he finds himself, is never perplexed. He always has his *cue*.



A PUDDING FOR A PRINCE.

325. Blanch six bitter, and two ounces of sweet almonds, boil them twenty minutes in the third of a pint of new milk, then

pound them to a paste. When the milk is nearly cold, add four well-beaten fresh eggs, half a gill of thick cream, and two table-spoonfuls of brandy; rub six ounces of stale sponge-cake to crumbs. Mix these ingredients well, and beat for ten minutes; stir in two ounces of sifted loaf sugar. Butter a mould, stick it round in vandykes with dried cherries, pour in the mixture, tie it over with writing paper spread with butter, and steam over fast-boiling water for an hour and three quarters. Serve with sauce.

A LADY made a complaint to Frederick the Great, king of Prussia. "Your majesty," said she, "my husband treats me badly." "That is none of my business," replied the king. "But he speaks ill of *you*," said the lady. "That," he replied, "is none of *your* business!"



COLLEGE PUDDING.

326. Four eggs, one pint of milk, a little salt, flour to make a rather thin batter, one dessertspoonful of dissolved

carbonate of ammonia. Beat the yolks of the eggs very light, add the salt, milk, and flour. The batter must not be thick. Beat the whole very hard for ten or fifteen minutes, then stir in gently the whites of the egg, which should have been whisked very dry. Do not beat the batter after the whites are in, only stir it sufficiently to incorporate them with it. Lastly, add the ammonia. Butter well a cake mould or iron pan, pour in the mixture, and bake it in an oven about as hot as for bread. This pudding is very nice with wine or lemon sauce. Cream sauce may be served with it if preferred.

RAILWAY PUDDING.

327. Flour, suet, sugar, currants, and raisins, of each ten ounces ; grated potatoes and carrots, together ten ounces ; one nutmeg and two ounces of candied orange peel,

well mixed together, and boiled for several hours. To be served with brandy sauce.

THERE exists in human nature a disposition to murmur at the disappointments and calamities incident to it, rather than to acknowledge with gratitude the blessings by which they are more than counterbalanced.



ENGLISH MOLASSES PUDDING.

328. A quarter pound of raw potatoes, scraped, a quarter pound of raw carrots, scraped, a quarter pound of currants, and the same quantity, each, of suet chopped fine, and flour; a little salt and allspice. Mix all these well together, and make it the consistence of a pudding for boiling by stirring in molasses. About two tablespoonfuls will be enough, or it may require rather more. This should be put into a greased pudding mould and boiled two hours. It may be served up either with or without sweet sauce.

FOR a man to make mere recreations his main actions and grand employments, is full as foolish and unreasonable as if he should make all his diet of physic and sauces, and his whole garment of nothing but fringes.

VICTORIA'S PUDDING.

329. Three ounces of stale French roll in fine crumbs, two ounces of sweet almonds, blanched and pounded, half an ounce of ratafias, three ounces of loaf sugar, two ounces of beef marrow, chopped, one ounce of baked flour, half a pint of milk, and three fresh eggs ; mix these ingredients, and beat them briskly for ten minutes, then let it stand in a cool place for an hour ; beat again for ten minutes, put it into a mould rubbed well with butter, and tastefully stuck with dried cherries or raisins (stoned) ; tie a cloth over, put it into plenty of boiling water, and boil fast for two hours and a half.

AN EXCELLENT FAMILY PUDDING OF COLD POTATOES, WITH EGGS, ETC.

330. Take some cold potatoes, bruise them through a colander with a wooden spoon; then beat up eggs with a pint of good milk, and stir in the potatoes—the proportion of eggs to potatoes should be four eggs to six large or twelve middle-sized potatoes; sugar and season to taste; bake half an hour. A little peach marmalade, or any kind of jam or preserves may be eaten with it.

THE proof of a pudding is in the eating; the proof of a woman is in making the pudding; and the proof of a man is in being able to *appreciate both*.

A SAVORY OR SWEET DRIPPING PUDDING.

331. Six ounces of dripping to twelve ounces of flour, half of the dripping to be well rubbed into the flour, with a little salt; then, with water, work into a stiff paste; roll it out thin, and add the remainder of

the dripping by spreading it thinly over the paste, then fold it over, and roll it out again; repeat the process, and then work into a round pudding; put it into a basin; set it in boiling water, and continue to boil for two hours. This may be eaten as a sweet pudding, with jam, molasses, or sugar.

WHEN, in a case of doubtful morality, you feel disposed to ask, "Is there any harm in doing this?" pray answer it by asking yourself another, "Is there any harm in *letting it alone*?"



PUDDING OF CALF'S FEET.

332. Pick the meat from three well-boiled and cleaned calf's feet; chop it fine with half a pound of fresh beef suet; grate the crumb of about half a pound of bread; shred some orange-peel, and some citron to taste; beat six eggs into a froth; mix these ingredients thoroughly together, and add a wineglassful of brandy, and half a nutmeg

grated; boil in a cloth for three hours; serve with sweet sauce.

ALL the influence which women enjoy in society, the wholesome restraint which they possess over the passions of mankind, their power of cheering us when old, depends so entirely upon their personal purity, that to insinuate a doubt of its real value is wilfully to remove the broadest cornerstone on which civil society rests, with all its benefits and all its comforts.

TAPIOCA PUDDING.

333. Soak in a quart of water eight tablespoonfuls of tapioca, until it is quite soft; then add five eggs well beaten, nutmeg and wine or rose water, to your taste. It needs no sauce, and may be made as sweet as custard. The tapioca needs washing first in cold water. Bake it in a buttered dish, and have it out of the oven long enough to be only warm when eaten.

BISHOP CUMBERLAND, being told by some of his friends that he would wear himself out by intense application, replied in the words of Bacon, "It is better to *wear* out than *rust* out."

SODA PUDDING.

334. Mix together four eggs, four tea-cupfuls of flour, one of brown sugar, the same quantity of butter, and a teaspoonful of soda. Bake the pudding in a mould, and serve it with wine sauce, which may be made with milk, instead of water.

IF thou bearest slight provocations with patience, it shall be imputed unto thee for wisdom; and if thou wipest them from thy remembrance, thy heart shall not reproach thee.

**AMSTERDAM PUDDING.**

335. Half a pound of sweet, and six bitter almonds, blanched and pounded to a paste, half a pound of fresh butter, beaten to cream, half a pound of loaf sugar, clarified by boiling in the juice of two oranges, a quarter of a pound of raisins, stoned and chopped, a quarter of a pound of mixed candied peel, chopped, half a pound of sweet

apples, chopped, a quarter of a pound of currants, washed and rubbed dry, half a pound of orange marmalade, half a pint of thick cream, a wineglassful of Schiedam, and six fresh eggs well beaten. Mix the almonds, butter, half of the sugar, the cream and eggs, and beat till in a smooth, soft paste. Mix all the fruit together; add the remainder of the sugar and the spirit. Butter a tin cake mould, and lay in the almond mixture and fruit in alternate layers till all is used up; bake in a moderate oven about two hours. Turn out carefully and serve, hot or cold.

THE arts of life, in a great measure, consist of the saving and judicious use of waste matter. Paper is merely the refuse linen, cotton, and tow of the rags of society, the left-off clothes of the rich and the poor. These rags are carefully collected and after having served the inferior purpose of clothing the body, they are made instrumental in adorning the mind. They are translated from the temporal to the spiritual sphere; they are invested with holy orders, and made to administer consolation to the afflicted, and courage to the fearful.

DIPLOMATIC PUDDING.

336. Put half a pint of cream, four ounces of loaf sugar, and the grated rind of a lemon into an enamelled saucepan, and place it over a gentle fire ; when nearly boiling, stir in six ounces of crumbs of bread, one ounce of flour, three ounces of beef-suet, and one ounce of beef-marrow, chopped ; stir over the fire for ten minutes ; then turn it into a basin to get cold. Stone and mince two ounces of Muscadel raisins, chop two ounces of candied orange-peel, wash and rub dry two ounces of currants and one ounce of sultana raisins, beat four fresh eggs ; mix these ingredients together ; add the sixth part of a nutmeg, grated, a wine-glassful of rum, and a wineglassful of orange water ; beat the mixture for a quarter of an hour, or longer. Butter a mould, stick it fanoifully with Muscadel raisins, put in the pudding, tie it closely over, and boil rapidly for two hours. Serve with the following sauce in the dish : Dissolve three ounces of

loaf sugar in the strained juice of two sweet oranges; boil till it becomes a thick syrup; then add three tablespoonfuls of rum.

THINK.—Thought engenders thought. Place one idea upon paper—another will follow it, and still another, until you have written a page. You cannot fathom your mind. There is a well of thought there which has no bottom. The more you draw from it the more clear and fruitful it will be. If you neglect to think yourself, and use other people's thoughts—giving them utterance only, you will never know what you are capable of. At first your ideas may come out in lumps—homely and shapeless; but no matter, time and perseverance will arrange and refine them. Learn to think and you will learn to write—the more you think the better you express your ideas.

VERY GOOD OLD-FASHIONED BOILED CUSTARD.

337. Throw into a pint and a half of new milk the very thin rind of a fresh lemon, and let it infuse for half an hour, then simmer them together for a few minutes, and add four ounces and a half of white sugar. Beat thoroughly eight fresh eggs, mix with them another half pint of

new milk ; stir the boiling milk quickly to them, take out the lemon peel, and turn the custard into a deep jug ; set this over the fire in a pan of boiling water, and keep the custard stirred gently, but without ceasing, until it begins to thicken, then move the spoon rather more quickly, making it always touch the bottom of the jug, until the mixture is brought to the point of boiling, when it must be instantly taken from the fire, or it will curdle in a moment. Pour it into a bowl, and keep it stirred until nearly cold, then add to it, by degrees, a wineglassful of good brandy, and two ounces of blanched almonds, cut into spikes ; or omit these at pleasure. A few bitter ones bruised can be boiled in the milk, instead of lemon peel, when their flavor is preferred.

THE ART OF SHOPPING.—“What’s the price of this article?” inquired a deaf old lady. “Seven shillings,” said the draper. “Seventeen shillings !” she exclaimed ; “I’ll give you thirteen.” “Seven shillings,” replied the honest tradesman, “is the price of the article.” “Oh ! seven shillings,” the lady retorted ; “I’ll give you *five*.”

CUSTARD WITH RICE.

338. Boil some rice in milk, till quite tender, with cinnamon and a very few bitter almonds; when cold, sweeten with powdered sugar; form a species of wall round a glass dish, and pour a boiled custard in the centre.

GOLD is the only idol that is worshipped in all lands without a temple, and by all sects without hypocrisy.



TO ORNAMENT CUSTARDS.

339. Whisk, for an hour, the whites of two eggs, together with two tablespoonfuls of raspberry or red currant jelly; lay it in any form upon a custard, to imitate rock, etc., and serve in a dish with cream round it.

WHAT fashionable game are the frogs fond of? Croquet (*croaky*).

BURNT CREAM.

340. Boil a pint of cream with some lemon peel; sweeten it with white sugar to the taste; beat the yolks of six eggs and the whites of four, mix a tablespoonful of flour with some cold cream, to a very smooth paste, then stir it into the boiling cream. Take care to add the eggs when the cream is nearly cold. Put it over the fire, stirring it all the time till a custard is formed; then turn it out into a dish and strew sifted sugar over it and brown it with a salamander. To be eaten cold.

MEN are born with *two* eyes and with but *one* tongue, in order that they should see twice as much as they say.

**CUP CUSTARDS.**

341. Boil some pieces of lemon peel, in a pint of milk. Strain it, and when cold, add four eggs well beaten, and sugar to the

taste. A little nutmeg and two or three spoonfuls of wine may be added if approved. Mix well, pour in cups, and be careful to take them out of the oven as soon as they are thick, as, if overdone, they will contain whey.

SNOW BALLS.

342. Beat the whites of ten eggs till very dry, then add *very gradually* one pound of pulverized sugar, when the sugar is thoroughly incorporated, add two or three drops of essence of lemon. Have ready some white paper, and with a spoon drop the mixture in balls. Set them in a very moderate oven, and as soon as they are tinged with brown take them out.

APPLE CREAM.

343. Stew half a dozen tender apples, mash them to a pulp; whisk the whites of

six eggs till they are very light, and as soon as the apples are cold, add them to the eggs with five ounces of pulverized loaf sugar. Whisk the whole till it will stand up when placed on a dish. Serve it with sweetened cream flavored with lemon, vanilla, or wine.

FREDERICK THE GREAT, in surveying one evening some of the advanced posts of his camp, discovered a soldier endeavoring to pass the sentinel. His majesty stopped him, and insisted on knowing where he was going. "To tell you the truth," answered the soldier; "your majesty has been so worsted in all your attempts, that I was going to desert." "Were you?" answered the monarch; "remain here but one week longer, and if fortune does not mend in that time, I'll desert with you, too."

ORANGE CREAM.

344. Take the juice of four Seville oranges, paring the rind of one of them exceedingly fine. Put them into a pan with one pint of water and eight ounces of sugar; beat the whites of five eggs, set it over the

fire, and stir it one way till it grows thick and white; strain it through a gauze sieve, stir it till it is cold; then beat the yolks of five eggs, exceedingly well, put it in your pan with the cream, stir it over a slow fire till it is ready to boil; put it in a dish to cool, and stir it till it is quite cold; then empty it into jelly glasses.



FROTHED ORANGE CREAM.

345. Make a pint of cream very sweet; place it on the fire and let it boil. Put the juice of a large orange into a small deep glass, having previously steeped a bit of orange peel in it for a short time. When the cream is almost cold, pour it out of a teapot on the orange juice, holding the teapot as high up as possible.

ORANGE CREAM FOR PUDDING.

346. Boil two ounces of loaf sugar and two inches of the peel of a Seville orange in half a gill of water, for ten minutes; add the strained juice of a sweet orange, and a tablespoonful of rum. Boil fast for three minutes, then beat it into a gill of thick cream. It must be very smooth, and beaten till nearly cold.

BOAST not of thyself, for it shall bring contempt upon thee. Neither deride another, for it is dangerous.

LEMON CREAM.

347. To one pint of water, add the juice of two lemons, or three if small; the peel of only two. Sweeten to taste. Add to this, when over the fire, the whites of six eggs well beaten, and when this thickens a little, pour in the yolks, also well beaten, and keep stirring the cream until sufficiently thickened to prevent curdling. It is best to

use an earthen pan. Fill your glasses with this cream, and your dessert will be delicious as well as plentiful.

THE times, at present, are very hard—but the country is generally healthy. The only complaint extensively prevalent, is a *stricture of the chest*.



CHOCOLATE CREAM.

348. Scrape fine a quarter of a pound of the best chocolate, put to it as much water as will dissolve it, put it in a marble mortar, and beat it half an hour. Put in as much fine sugar as will sweeten it, and a pint and a half of cream; mill it, and as the froth rises lay it on a sieve. Put the remainder of your cream in glasses, and lay the frothed cream upon them.

THE name, *Chocolate*, is an Indian name, and is compounded from *atte*, or *alle*, which in the Mexican language signifies water—and from the sound which the water wherein the chocolate is put makes, as *choco*, *choco*, *choco*, when it is stirred in a cup by an instrument called a *molinet*.

MOCK CREAM.

349. Pour half a pint of boiling milk on a teaspoonful of arrowroot well mixed with a small quantity of the milk. Stir the mixture well; have the white of an egg well beaten, and when about half cold add it, and place the whole over a slow fire until it nearly boils—then strain for use.

ANOTHER WAY TO MAKE MOCK CREAM.

350. Whisk the whites of three eggs with the yolk of one; stir them in a pint of milk; set it on the fire, and stir it until it begins to boil. Take it off, and stir it till it is only milk warm; strain it, and stand in a cold place.

ECONOMY is the art of drawing in as much as one can; but it was never intended that young ladies should “draw in,” under the pretence of avoiding a *waist*!

WHIPPED CREAM.

351. Sweeten with powdered sugar a quart of cream, and add to it a lump of sugar which has been rubbed upon the peels of two lemons—or, flavor it with orange-flower water, or any other agreeable essence. Whisk the cream thoroughly in a large pan, and as the froth rises take it off, lay it upon a sieve placed over another pan, and return the cream which drains from the froth, till all is whisked—then heap it upon a dish, or put it into glasses. Garnish with thinly-pared citron, cut into any fanciful shape, and serve.

WE follow the world in approving others; but go before it in approving ourselves.

**MILANESE CREAM.**

352. A pint of new milk and five ounces of loaf sugar, boiled; three quarters of an ounce of isinglass, dissolved in a gill

of water; the yolks of eight fresh eggs, well beaten. Add the milk to the eggs while hot, but not boiling. Stir over a gentle fire till at boiling heat; strain into a basin; stir in the isinglass and a gill of thick cream. Flavor with twenty-five drops of any kind of essence, or with three table-spoonfuls of Maraschino, Curacao, or rum. Pour the mixture into a mould slightly rubbed with the oil of sweet almonds, and let it stand in a cool place till firmly set.

THE pride of emptiness is an abomination; and to talk such, is the foolishness of folly. Nevertheless, it is the part of wisdom to bear with patience their impertinence, and to pity their absurdity.



FLOATING ISLAND.

353. One quart of milk, and the whites of three eggs. Sweeten the milk to your taste, and to it add wine if you prefer it. Then whisk the whites of the eggs to a dry froth, and to every egg

add one teaspoonful of currant, quince, or any kind of jelly you choose ; add also one teaspoonful of white sugar to each white. Pile the froth upon the milk, and serve it soon, as the whites will fall.

WHEN a malignant man strikes at the great benefactors of his race, he deserves, like the Indian who madly fired his arrow at the sun, to be smitten with the curse of blindness.



CREAM TRIFLE.

354. Put into a shallow dish half a pint of white wine, the peel of a lemon rubbed in sugar and scraped, a pint and a half of cream, and a quarter of a pound of powdered loaf sugar. Whisk the whole together in a dish, and take off the froth as it rises. Have ready a glass dish, in which are six sponge biscuits, twelve ratafias, and six macaroons steeped in wine. Pour a boiled custard over the biscuits, then cover the whole with the whisked cream.

Not many years ago, the commander of a Russian exploring expedition in the Arctic seas, coming on the coast of a remote and solitary island, was proceeding, as a matter of course, to take possession in the name of the Czar. When, lo! a sharp-built little sloop, of some sixty tons, made her appearance round a point of the island, and hailed him, asking if he wanted a *pilot*!

BLANC MANGE, A-LA-FRANCAISE.

355. Blanch one pound of sweet and twenty bitter almonds, drain them on a sieve, and afterward dry them by rubbing them in a napkin. Pound them in a mortar, moistening them from time to time with half a teaspoonful of water, to prevent their oiling. When they are pounded as fine as possible, take them out of the mortar and put them into a pan; then with a silver spoon beat up the almonds gradually with half a pint of filtered water. After this, spread a napkin over an oval dish, and put the almonds upon it; then gather up the corners of the napkin, and wring it very

tight, to press out all the milk from the almonds. Put into this milk twelve ounces of crystallized sugar, broken into small pieces. When the sugar is dissolved, pass the whole through a napkin, and add to it one ounce of clarified isinglass, made rather warm. When the whole is well incorporated, pour into the mould, which should be previously iced. The blanc mange will be ready to serve in two hours.

CATO informs us that he never repented but of two things; and the one was, that he went a journey by sea, when he might have gone by land.

BLANC MANGE.

356. Have ready the following ingredients, and proceed as directed: One ounce of the best isinglass, five ounces of loaf sugar, two inches of stick vanilla, two inches of cinnamon, a pint of new milk, a gill of rich cream, ten bitter and two ounces

of sweet almonds. Blanch the almonds and pound them to a paste. Add by degrees, while pounding, the third of a pint of cold water. Let it stand for two hours, then strain off the liquid. Put the milk, sugar, cinnamon, and vanilla, into an enamelled saucepan, and boil slowly till the sugar is dissolved—then stir in the isinglass. When that is dissolved, strain into a basin, and stir in the milk of almonds and the cream. When cool, pour the mixture into a mould, and let it remain in a cold place till firmly set, or put it on ice for an hour.

BLANC MANGE, DUTCH.

357. Put an ounce of isinglass into half a pint of boiling water, and boil it till dissolved, with the peel of a small lemon. Beat up the yolks of three eggs in half a pint of sherry, and when thoroughly mixed, put it to the isinglass, with three ounces of

sugar. Mix the whole well together, and boil it for a few minutes—then strain it through a hair sieve. Stir till nearly cold, and turn it into shapes.

How many lavish out their time and discourse in meddling with other men's matters that nothing concern them! How many grossly abuse their time in speaking too freely of persons, when they should only speak of things!

LEMON SPONGE.

358. Boil half an ounce of isinglass in a pint of cold water until it is perfectly dissolved; then add the juice of a lemon, and sugar. When cold, and before it jellies, add the whites of two eggs, and beat the mixture until it is well frothed. When it begins to harden, put it into a mould.

WHEN we hear men boast of their own talents, we incline to think that their talents should be reckoned as the East Indians reckon rupees—by the *lack*!

CAKES, BREAKFAST ROLLS, AND TEA CAKES.

JERSEY WAFFLES.

359. Two pounds of flour, one quart of milk, four eggs well beaten, and two ounces of melted butter. Beat the eggs, stir in the milk and butter, then add the flour. Beat the batter till quite smooth, then add yeast sufficient to make it rise.

RICE WAFFLES.

360. Boil two gills of rice till soft, mix with it three gills of flour, a little salt, two ounces of melted butter, two eggs well beaten, and as much milk as will make a thick batter. Beat it till light, and bake in waffle irons.

A SLIGHT MISTAKE.—Many years ago a Hamburg merchant wrote to his correspondent at Lisbon and requested him, among other commissions, to

send one or two monkeys. The letter was written in the Italian, in which language *o* signifies *or*. The *o* coming between the numerals 1 and 2, his friend read 102. He therefore sent by the first vessel 84 monkeys, and excused himself in his letter by saying that he could find no more; but that he would not fail to let him have the others at the first opportunity.

WAFFLES.

361. To a pound and a half of flour, add a quarter of a pound of melted butter, two or three teaspoonfuls of good yeast, three eggs well beaten, and, if the yeast is not salt enough, add a little salt. Let it rise, and bake in waffle irons. Be careful to grease the irons thoroughly, and bake the cakes a rich brown. Some prefer to raise the batter by adding soda and sour milk, in that case there is no need of yeast.

THERE are three things which a good wife should resemble, and yet those three things she should not resemble. She should be like a town clock—keep time and regularity. She should not be like a town clock—speak so loud that all the town may hear her. She should be like a snail—prudent, and

keep within her own house. She should not be like a snail—carry all she has upon her back. She should be like an echo—speak when spoken to. She should not be like an echo—determined always to have the last word.

QUICK WAFFLES.

362. Make a batter of the yellow of three eggs, half a cup of melted butter, one quart of milk, and as much flour as will thicken it, then add half a pint of sour milk, in which is dissolved one teaspoonful of soda and two of cream of tartar. Put in the whites of the egg well beaten, and bake immediately.

SYDNEY SMITH was once looking through the hot-house of a lady who was proud of her flowers, and used, not very accurately, a profusion of botanical names. "Madam," said he, "have you the *Septennis psoriasis*?" "No," said she; "I had it last year, and I gave it to the Archbishop of Canterbury; it came out beautifully in the spring." *Septennis psoriasis* is the medical name for the seven years' itch.

WAFFLES WITHOUT YEAST.

363. Three eggs, one pint of milk, one teaspoonful of butter, and as much flour as will make a batter. Beat the yolks and whites separately. Melt the butter, and while lukewarm, stir it into the milk. Whisk the yolks very light, add to the milk and flour alternately, beat it well, lastly stir in the whites, which must be whisked very dry. The batter should not be beaten after the whites are in. Grease your waffle irons after having heated them, fill them nearly full of the batter, close them and place them over the fire—turn the irons so as to bake the waffles on both sides—when done take it out and butter it. These must be baked the moment they are mixed.

LIBERALITY and generosity of feeling are the surest test of a gentleman.

WAFERS.

364. A quarter of a pound of butter, one pound of flour, four eggs, a pinch of salt, one teaspoonful of cinnamon. Make these ingredients into a batter with milk. Heat your wafer irons, grease them well with butter, and as soon as the wafers are baked they should be rolled. Sift sugar over them.

MUFFINS, No. 1.

365. One quart of milk, four eggs, a little salt, and a tablespoonful of melted butter. Beat the yolks of the eggs, add the milk, salt, and butter, and as much flour as will make a batter, then add yeast enough to make it rise. Beat the whites to a froth, and stir them in at the last. As soon as the batter is light, grease your muffin rings, fill them a little more than half full, and bake rather slowly.

MUFFINS, No. 2.

366. One quart of milk, five eggs, one tablespoonful of good yeast; if home made, three or four tablespoonfuls. A lump of butter, the size of a walnut, and enough flour to form a stiff batter. Set them to rise, and when light, bake them in rings.

**TOTTENHAM MUFFINS.**

367. One quart of flour, three eggs, one gill of yeast, a tablespoonful of butter, salt to taste, and milk sufficient to form a batter. Place the butter near the fire, where it may dissolve, but not get hot. Beat the eggs till they are thick, add them to the flour, with as much milk as will make a thick batter; stir in the melted butter and salt. Lastly a gill of yeast. Bake in muffin rings.

A LADY, who was in the habit of spending a large portion of her time in the society of her neighbors, happened one day to be taken ill, and sent her hus-

band in great haste for a physician. The husband ran a few yards, but suddenly turned back, exclaiming: "My dear, *where shall I find you when I come back?*"

WATER MUFFINS.

368. One quart of wheat flour made into a stiff batter with water, a little salt, and a teaspoonful of soda dissolved. Beat the batter until it will not adhere to the spoon or ladle. Bake in muffin rings.

ON the arrival of an emigrant ship, an Irishman hearing the gun fired from a battery at sunset, inquired of one of the sailors what that was. "What's that? Why that's sunset!" was the contemptuous reply. "Sunset," exclaimed Paddy, with distended eyes. "Sunset! oh, and does the sun go down in this country with such a clap as that?"

SALLY LUNN, WITH SUGAR.

369. One quart of flour, two ounces of butter, two ounces of brown sugar, two eggs, two tablespoonfuls of yeast, a small quantity

caraway seed and cinnamon, and about half a pint of milk. Warm the milk, the butter, and sugar; mix as for bread, but much softer. Butter a pan, and let the dough rise in it, without working over it. Allow it three hours to rise. Bake it forty minutes. To be served hot, and buttered when eaten.

SALLY LUNN, No. 1.

370. A quarter of a pound of butter, a pound of flour, two eggs, salt to taste, half a gill of yeast, with milk enough to make a soft dough. Cut up the butter and warm it in a little milk; when the milk is lukewarm, stir it into the flour, with eggs beaten light, and the yeast. Butter your cake mould, and set it near the fire to rise. When perfectly light, bake it in a moderate oven. It is always eaten hot.

SALLY LUNN, No. 2.

371. Sift into a pan, one and a half pounds of flour; make a hole in the middle of it, and pour in two ounces of butter, warmed in a pint of sweet milk, a saltspoonful of salt, two eggs, well beaten, and two tablespoonfuls of the best brewer's yeast. Mix the flour well with the other ingredients, and bake it in a turban form, or bread pan well greased. It requires to be put to rise at three o'clock, in order to bake it at seven o'clock.

SALLY LUNN, No. 3.

372. A quarter of a pound of butter, a pound of flour, two eggs, salt to taste, half a gill of yeast, and milk to make a soft dough. Cut up the butter and warm it in a little milk; when the milk is lukewarm, stir it into the flour, with the eggs beaten light, and the yeast. Butter your cake mould, and set it near the fire to rise. When per-

fectly light bake it in a moderate oven. It is always eaten hot.

FAULTS.—As there are some faults that have been termed faults on the right side, so there are some errors that might be denominated errors on the *safe* side. Thus, we seldom regret having been too mild, too cautious, or too humble; but we often repent having been too violent, too precipitate, or too proud

RICE BATTER CAKES.

373. Take a pint of boiled rice, mash it well, add three well beaten eggs, a quart of milk, a little salt, and enough flour to form a batter. Add a teacupful of home made yeast. When light, bake on a griddle.

CRUMPETS, OR FLANNEL CAKES.

374. One pint of milk, one egg, a teaspoonful of butter, salt to taste, half a gill of yeast, as much wheat flour as will form a batter. Warm the milk and butter to-

gether, it should be lukewarm but not hot, beat up the egg and add to it with the salt, then flour enough to form a batter; lastly the yeast. Set it to rise, and when light, grease your bake-iron and bake them like buckwheat cakes.

GRAY HAIR.—The sedentary, the studious, the debilitated, and the sickly, are, with very few exceptions, those who are earliest visited with gray hair. The agricultural laborer, the seaman, and all whose employment consists of or involves exercise in the open air, are those whose hair latest affords signs that the last process has commenced, that the fluids have begun to be absorbed, and the textures dried up and withered. All whose employment renders much sitting necessary, and little or no exercise possible; all who, from whatever cause, have least determination; particularly if toward the head, are the persons most liable to carry gray hairs. It is well known that mental emotions and violent passions have, in a night, made the hair gray. These instances are in the same way to be understood and explained. They are owing to the increased determination of the blood stimulating the absorbents into preternatural activity, and causing them to take up the coloring matter of the hair.

GRIDDLE CAKES.

375. Mix a quart of flour, some good buttermilk or sour milk, a teaspoonful of soda dissolved, two eggs well beaten into a batter. Bake immediately and serve.

FLANNEL CAKES.

376. One quart of milk, three eggs, the yolks and whites beaten separately, a little salt, a small piece of butter melted, and as much flour as will make a batter. Stir the whites into the batter just before baking. If sour milk, with soda, is used, no butter is needed.

WHARTON FLANNEL CAKES.

377. One quart of milk, four eggs well beaten, a little salt, a teaspoonful of soda

dissolved. Stir in enough flour to form a thin batter. Bake on a griddle.

MAN in his civilized state is supposed to eat more than a thousand times in every year of his life.

BUCKWHEAT CAKES WITHOUT YEAST.

378. To one quart of lukewarm water add as much buckwheat meal as will make a batter of the proper thickness. Add to this a little salt, a teaspoonful of soda dissolved, and a teaspoonful of tartaric acid dissolved in a half a cup of water. When the latter is ready, put in the acid and beat the batter well, then stir in the soda, and bake immediately.

THE poorer a man is the more he pays for what he uses—as Franklin very justly observed, necessity never made a good bargain. The smaller the quantity we purchase, the larger the profit charged for it.

BREAD CAKES.

379. One pint of bread crumbs, four eggs, half a teaspoonful of soda, one teaspoonful cream of tartar, one quart of boiling milk. Pour the milk over the bread crumbs, and when soft, add the soda, cream of tartar, and yolks of the eggs, well beaten; let it stand until you are ready to bake, and then add the whites of the eggs, beaten. Corn cake may be made as above, using meal instead of bread crumbs.

BREAD is the staff of life, they say,
And be it also spoken,
Bread won't support a man a day,
Unless it first be broken.

FIVE MINUTE BUCKWHEAT CAKES.

380. Three pints of buckwheat, one teaspoonful of soda, dissolved in water enough to make a batter. When mixed, add one teaspoonful of tartaric acid dissolved in a little warm water. Bake immediately.

Good nature must be a qualification peculiar to those nations who speak the English language, as it is remarkable that there is no term for it in any other language.

RYE BATTER CAKES.

381. Beat the yolks of two eggs very light; stir them into a quart of milk; add a little salt, and enough rye flour to form a batter. Beat the whole very hard a quarter of an hour. Beat the whites of the eggs to a dry froth; stir them gently into the batter, and bake immediately on a griddle.

RYE CAKES.

382. One cup of rye flour, one of Indian meal, and one of wheat. Mix all to a batter with cold water or milk, add a little salt, a tablespoonful of molasses. Stir in enough

good yeast to make it rise. Just before baking add an egg, well beaten. Grease your cake pans, drop in the batter, and bake a nice brown. Serve them hot.

MASTER.—Thomas, can you tell me the meaning of the word “deride?”

THOMAS.—Yes sir; it means to ride down hill.

BREAKFAST CAKES.

383. Take three pounds of flour, mix with it as much warm water as will form a very thick batter, and yeast enough to make it rise. This should be done over night. In the morning, stir into the batter an ounce of melted butter, and add a little flour so as to form a very soft dough, make it out into small rolls, taking care to handle it as little as possible. Let it stand till light, and bake in a rather quick oven.

BREAKFAST ROLLS.

384. Mix or rub well into three pints of flour, a piece of butter the size of an egg, with two full teaspoonfuls of cream of tartar, one small teaspoonful of bicarbonate of soda dissolved in a little milk, some salt, add enough milk to make it a very thick batter. Grease your tins and bake them in a quick oven, a rich brown color.

OLD CHARLES MATTHEWS, in his entertainment entitled "At Home," used to tell a story of pulling up at a roadside inn, and interrogating the waiter as to what he could have for dinner. "Any hot joint?" inquired the traveller. "No, sir, no hot joint, sir." "Any cold one?" "Cold one, sir? No, sir, no cold one, sir." "Can you broil me a fowl?" "Fowl, sir? No, sir, no fowl, sir." "No fowl, and in a country inn!" exclaimed Matthews. "Let me have some eggs and bacon." "Eggs and bacon, sir?" said the waiter; "no eggs and bacon, sir." "Confound it!" at length said the hungry traveller, "what have you got in the house?" "An *execution*, sir," was the prompt response of the doleful waiter.

ENGLISH BREAKFAST ROLLS.

85. Make a soft dough of flour, rich buttermilk, a little soda dissolved in cold milk, a couple of eggs beaten light. Roll out the dough and bake in cake pans, in a tolerably hot oven.

A MELANCHOLY TRUISM.—In these days half our diseases come from the neglect of our body in the overwork of the brain. In this railway age the wear and tear of labor and intellect go on without pause or self-pity. We live longer than our forefathers, but we suffer more than a thousand artificial anxieties and cares. They fatigued only the muscles, we exhaust the finer strength of the nerves; and, when we send impatiently to the doctor, it is ten to one but what he finds the acute complaint, which is all that we perceive, connected with some chronic mental irritation, or some unwholesome inveteracy of habit.—*Sir Bulwer Lytton.*

NEW YORK BREAKFAST ROLLS.

386. Incorporate well two teaspoonfuls of cream of tartar, and one tablespoonful of lard, with one quart of flour, dissolve a small teaspoonful of bicarbonate of soda, and mix

the whole together with cold sweet milk. Bake immediately.

A YOUNG Irish servant, travelling on board a steamer, had the ill luck to lose the "recommendation" which had been given her on leaving her last place. She brought, however, the accompanying ticket, some one had written for her, and which she presented when applying for a situation; "this is to certify that Kathleen O'Brian had a good character when she left Albany, but *she lost it soon afterwards!*"

POTATO ROLLS.

387. Two pounds of flour, a quarter of a pound of butter or good lard, four potatoes, one egg, and a teacupful of yeast. Rub the butter and flour together, add the potatoes, which must be boiled and finely mashed, the eggs well beaten, and a little salt. Mix the whole with milk and a teacupful of good yeast. When light, roll it out as lightly as possible, cut it into cakes about half an inch thick, and bake them in a moderately hot oven.

THE FOLLOWING instructions are said to have been given by Lord Palmerston to a Foreign Office Clerk, for answering a letter: "Tell him—1st, we'll see; 2d, to use blacker ink; 3d, to round his letters; and 4th, that there is no *h* in exorbitant."

BREAD NUTS, OR PULLED BREAD.

388. Take the crust off a new loaf while warm, and pull the crumb into rough pieces, measuring about two inches each way; lay them on a sheet of paper, and bake in a slow oven till crisp through, and of a golden brown color.

MURMUR not therefore at the dispensation of God, but correct thine own heart; neither say within thyself, if I had wealth, or power, or leisure, I should be happy; for know, they all of them bring their several possessors their peculiar inconveniences.

BUTTERMILK SHORT CAKES.

389. One pound of flour, into which rub a quarter of a pound of butter. Dissolve a teaspoonful of soda into a pint of butter-

milk or thick milk. Stir into this one egg well beaten, and then pour it on the flour and butter. If this should not be sufficient to form a moderately stiff dough, add more buttermilk. Roll out into cakes and bake them a nice brown.

THE following is Aunt Deborah's description of her milkman. He is the meanest fellow in the world. He skims his milk on the top, and then turns it over and skims it at the bottom.



MARYLAND BISCUITS.

390. One pound of flour, one ounce of butter, as much luke-warm milk as will wet the flour. Salt just to taste. Rub the butter and flour together thoroughly, add the salt, and lastly just enough milk to form a *very stiff* dough; knead the dough, then pound it with a rolling-pin. Break the dough in pieces, pound and knead it again, and so on for two or three hours. It will be very smooth and light when kneaded suffi-

ciently. Make it out in small biscuits and bake in a moderate oven.

THE wise man feeleth his imperfections, and is humbled ; he laboreth in vain for his own approbation ; but the fool peepeth in the shallow stream of his own mind, and is pleased with the pebbles which he seeth at the bottom ; he bringeth them up, and showeth them as pearls ; and with the applause of his brethren delighteth he himself.

MILK BISCUITS.

391. A quarter of a pound of butter, one quart of milk, one gill of yeast, as much flour as will form the dough, a little salt. Stir flour into the milk so as to form a very thick batter, and add the yeast, this is called a sponge. This should be done in the evening ; in the morning cut up the butter, and set it near the fire where it will dissolve, but not get hot ; pour the melted butter into the sponge, then stir in enough flour to form a dough, knead it well and stand it away to rise. As soon as it is perfectly light, butter your tins, make out the dough in small

cakes, and let them rise. When they are light, bake them in a *very* quick oven, take them out, wash the tops over with water, and send them to the table hot.

“SALLY, what time do you folks dine?” “*As soon as you goes away, sir,*” them’s misuses’ orders.”

CRACKNELS.

392. To a pint of rich milk, put about two ounces of butter and a good spoonful of yeast. Make it just warm, and mix into it as much fine flour as will make it a light dough ; roll it out very thin, and cut it into long pieces two inches broad. Prick them well, and bake them in a slow oven upon tin plates.

REFUSE the favors of a mercenary man, they will be a snare unto thee ; thou shalt never be quit of the obligation.

ENGLISH BUTTERMILK CAKES.

393. To a quart of flour, add a pint of buttermilk and a teaspoonful of salt, dissolve a dessertspoonful of soda in a little warm water, and stir it into the milk, which pour upon the flour while foaming. Beat all well together, adding flour enough to make a smooth dough. Roll it out, divide it into cake with a paste cutter, and bake it in a quick oven for fifteen or twenty minutes.

A PRAGMATICAL young fellow, sitting at the table over against the learned John Scott, afterward Lord Eldon, asked him, what difference there was between Scott and Sot? "Just the breadth of the table," answered the other.

CREAM CRACKERS.

394. One pint of cream and six eggs, with flour sufficient to form a stiff dough. Beat the eggs very light, mix all the ingredients together, and pound the dough for at least half an hour. If the cream is sour,

add a little soda dissolved in some of the cream.



TEA BISCUITS.

395. Into three pounds of flour, rub a quarter of a pound of butter, one teaspoonful of cream of tartar, and a little salt, dissolve one spoonful of bicarbonate of soda in a little milk. Stir this into the flour and butter, add the soda, then a little milk so as to form a rather soft dough. Roll it out in sheets about half an inch thick, cut into cakes and bake in a quick oven.

AT Leyburn there was painted over a shop door,
“*Bride cakes, and Funeral biscuits.*”



PONE, No. 1.

396. Pour as much boiling water on a pint of Indian meal as will thoroughly wet it. While hot, put in two ounces of butter

and a little salt, mix all well together. Beat three eggs very light, and add them to the Indian meal when it is cool. Then stir in enough milk to make a rather thick batter. Beat it well, grease your pans, and bake immediately.

PONE, No. 2.

397. Pour boiling water on one quart of Indian meal, add to this two ounces of butter. Make it into a stiff batter. Put in a teacupful of good homemade yeast. Beat it well. Set it to rise, and when light, grease your pans, pour in the batter, and bake in a moderate oven.

INDIAN PONE, No. 1.

398. Scald one quart of Indian meal, with one quart of boiling milk, in which two ounces of butter have been melted.

When lukewarm, add two eggs well beaten, and a little salt. Grease your pans well, make a thin cake, let it stand two hours to rise ; after it is light, bake in a slow oven.

INDIAN PONE, No. 2.

399. One quart of Indian meal, one pint of wheat flour, two teaspoonfuls of cream of tartar, one teaspoonful of bicarbonate of soda dissolved. Beat three eggs, add to them two tablespoonfuls of sugar, mix all the ingredients together with one quart of milk. Bake in shallow pans, in a moderate oven. They should be brown when done.

INDIAN PONE, No. 3.

400. One quart of Indian meal, one pint of wheat flour, two teaspoonfuls of cream of tartar, one teaspoonful of bicarbonate of soda, dissolved. Beat three eggs, add

to them two tablespoonfuls of sugar. Mix all the ingredients together, with one quart of milk. Bake in shallow pans, in a moderate oven.

“MAN that begins the world late can hardly grow a very rich man; as bees that swarm late get no great store of honey.”

CORN GRIDDLE CAKES.

401. Almost every one is interested now in knowing how to make corn cakes most palatable, since much of it will be used in these straitened times. The following is said to be an excellent receipt. Scald at night half the quantity of meal you are going to use; mix the other with cold water, having it the consistency of thick batter. Add a little salt, and set it to rise. It will need no yeast. In the morning, the cakes will be light and crisp. Skimmings, where meat has been boiled, is best for frying them with. Fry slowly.

WHEN the fatherless call upon thee, when the widow's heart is sunk, and she imploresth thy assistance with tears of sorrow, O pity her affliction, and extend thy hand to those who have none to help them.

INDIAN-AND-WHEAT BATTER CAKES.

402. Use rather less Indian than wheat flour, two eggs, well beaten, some thick or sour milk, with a teaspoonful of soda dissolved in it. Add a little salt. The batter should be thin enough to spread of itself on the griddle. Bake the cakes as soon as the batter is mixed.

A LAZY, over-fed lad, returning from dinner to his work, was asked by his master "if he had no other motion than that." "Yes," replied the youth, "*but it's slower!*"

INDIAN SLAPPERS.

403. One pint of Indian meal, one gill of boiling milk, one teaspoonful of butter, salt just to taste, one gill of wheat

flour, two eggs, one gill of yeast, and milk sufficient to make a batter. Cut up the butter in the Indian meal, and add the salt, then stir into it the gill of boiling milk. Beat the eggs, and when the meal is cool, add them and the wheat flour to it, with as much milk as will form a batter. Then add the yeast. When the batter is light, grease your griddle, and bake them as buckwheat cakes.

SOME persons can be everywhere at home—others can sit musingly at home and be everywhere.

INDIAN MEAL BREAKFAST CAKES.

404. One quart of Indian meal, two eggs, a teaspoonful of *dissolved* salæratuſ, half an ounce of butter, salt to taste, milk sufficient to make a thick batter. Beat the eggs very thick and light. Cut up the butter in the meal, then pour over it enough boiling water to wet it. When it

is cool, add the eggs and salt, pour the dissolved salæratuſ into the milk, and add as much milk as will make it into a thick batter. Butter ſquare tin pans, fill them but about two thirds, and bake in a quick oven. When done, cut them into ſquares and ſerve hot.

AN English Judge, being asked what contributed moſt to ſucceſs at the bar, replied, "Some ſucceed by great talent, ſome by a miracle, but the majority by commencing without a ſhilling."



CORN CAKES.

405. Take one pint of corn meal, one quart of ſour milk, four eggs, well beaten, two tableſpoonfuls of ſugar, and ſoda enough to ſweeten the milk. Mix all well together, and bake in pans. To have any corn cake, with eggs, light, the eggs muſt be well beaten. When ſalæratuſ is uſed, it is always deſirable to diſſolve it thoroughly before adding it to any preparation of corn meal.

"WHY is love like a 'tatoe?" said Jane
To the gardener, Pat, who was working hard by;
"Faith, Miss," replied Paddy, "the reason is plain,
They're *indigenous plants*, and both *shoot from
the eye!*"

CORN BREAD, No. 1.

406. One pint of milk, one pint of corn meal, two eggs, two tablespoonfuls of melted butter, a little salt, and one teaspoonful of soda, dissolved in a little milk. Mix together, and bake in pans for about half an hour.

"WHAT is the chief use of bread?" asked an examiner at a school examination. "The chief use of bread," answered a contemplative urchin, apparently aroused by the simplicity of the inquiry, "*is to spread butter and molasses upon!*"

CORN BREAD, No. 2.

407. Dissolve one tablespoonful of butter in three pints of boiling milk. Into this stir one quart of Indian meal. When cool, add half a pint of wheat flour, a little

sugar, some salt, and two eggs, well beaten. Mix well together, and bake on well buttered tins.

"WHY don't you wheel that barrow of coal, Ned? it's not a very hard job, for there's an inclined plane to relieve you?" "Ah," replied Ned, "the plane may be inclined, but hang me if I am!"

WHEAT-AND-INDIAN BREAD.

408. Scald two quarts of Indian meal with boiling water. When sufficiently cooled, add a teaspoonful of salt, half a pint of good yeast, and half a teacupful of molasses. Knead into it sufficient wheat flour to form a dough. Set it to rise. Make it into loaves. Let it rise the second time, and bake in a moderate oven.

INDIAN BREAD.

409. To one quart of buttermilk, slightly warmed, put a teaspoonful of soda,

dissolved, two eggs, well beaten, a little salt, and a tablespoonful of melted butter. Stir into this as much Indian meal as will make a thick batter, beat it for a few minutes, grease your pans, and bake quickly.

SPEAK not but what may benefit others or yourself. Avoid trifling conversation.



HOE CAKE.

410. Pour boiling water on a quart of Indian meal, stir in a spoonful of butter or lard, and a little salt. Let the dough be stiff. Knead or work it for ten minutes. Bake it on a board before the fire, slowly. When nicely brown on one side, turn it by running a thread between the cake and the board, return it to the fire, and bake the other side.

JOHNNY CAKE.

411. Three cups of Indian meal, one cup of flour, one third of a cup of molasses, and a little salt. Mix the whole with buttermilk, or sour milk, with a teaspoonful of soda dissolved in it. The batter should be rather stiff. Bake in a quick oven.

INDIAN MUFFINS.

412. One pint and a half of Indian meal, a handful of wheat flour, four ounces of melted butter, a little salt, four eggs, well beaten, one quart of milk. Mix all together, and beat very hard for ten or fifteen minutes. Bake in rings.

SMALL POUND CAKES.

413. One pound of butter, one pound of sugar, one pound of flour, ten eggs, a

gill of brandy. Beat the butter and sugar very light; whisk the egg yolks and whites together till they are thick, and add them to the butter and sugar. Stir in the flour gradually. Add the brandy, and beat the whole several minutes. Butter small round pans, fill them only about half full, to allow for swelling, and bake in a moderate oven. A few dried currants, washed and floured, may be stirred into the batter.

MOLASSES POUND CAKE.

414. The ingredients are—one pound and a half of butter, four eggs, one pint of molasses, half a pound of sugar, one pint of milk, one tablespoonful of pearlash—cinnamon, cloves, nutmeg, to your liking—and one gill of brandy. To be mixed the same thickness as pound cake batter.

“It is profitable,” says Seneca, “to set some keeper over one’s self—to have somebody in our

eye whom we may suppose to be present and privy to our very thoughts; to do every thing we do as if somebody looked on, and were an eye-witness and spectator of all we did."

SODA BISCUITS.

415. To two quarts of flour take four teaspoonfuls of cream of tartar, two teaspoonfuls of soda, one pint of sweet milk, and half a teacupful of lard or butter.

OUR time is short, and very uncertain; let our improvement therefore be as speedy and great as may be.

INDIAN POUND CAKE.

416. Three quarters of a pound of sugar, nine ounces of Indian meal, a quarter of a pound of wheat flour, half a pound of butter, one nutmeg, grated, one teaspoonful of ground cinnamon, eight eggs, four tablespoonfuls of brandy. Mix the

wheat and Indian meal together. Stir the butter and sugar to a cream; beat the eggs light and add to it, then the flour; add the spices and liquor, and beat it well. Line your pan with paper well buttered, and pour in the mixture, or bake it in an earthen mould in a moderate oven. Rose-water may be substituted for the brandy.

LADY CAKE.

417. Three quarters of a pound of butter, three quarters of a pound of sugar, one pound of flour, the whites of sixteen eggs, half an ounce of bitter almonds, two tablespoonfuls of rose water. Beat the butter and sugar to a cream. Pour boiling water over the almonds, let them stand a little time, blanch them, pound them in a mortar, adding but a few at a time, with a little rose water to prevent them from getting oily; add to them the remainder of

the rose water; then stir the almonds into the butter and sugar. Whisk the whites very dry, and stir them gradually into the butter and sugar with the flour. Butter your pans, and bake them in a moderate oven. It may be baked in one large cake.

COMPARATIVE NUTRITIVE PROPERTIES OF FOOD.—Every hundred weight of bread contains eighty pounds of nutritious matter; butcher's meat, averaging the various sorts, thirty-five; French beans (in the grain), ninety-two; broad beans, eighty-nine; peas, ninety-three; greens, eight; turnips, eight; carrots, fourteen; and potatoes, twenty-five. One pound of good bread is equal to nearly three pounds of potatoes; and seventy-five pounds of bread and thirty pounds of meat, are equal to three hundred pounds of potatoes. Or, to go more into detail, three quarters of a pound of bread, and five ounces of meat, are equal to three pounds of potatoes; one pound of potatoes is equal to four pounds of cabbage and three of turnips; but one pound of rice, broad beans, or French beans, is equal to three pounds of potatoes.

COMPOSITION CAKE.

418. One pound of flour, half a pound of butter, half a pound of sugar, seven eggs, two tablespoonfuls of rosewater, half

a pound of dried currants, half a pound of raisins, quarter of a pound of citron. Beat the butter and sugar together, beat the eggs well, and stir them into the butter and sugar; then add the flour and other ingredients. The currants must be washed, picked, dried, and then slightly floured; the raisins must be picked and seeded, and slightly floured; and the citron should be shaved in very thin bits. This cake should be baked in a slow oven, or the fruit will scorch.

It is told of the celebrated John Wilkes, that at some public meeting he sat next to a person, who, being displeased with the course matters were taking, kept exclaiming, "I cannot allow this to go on! I must take the sense of the meeting on this point!" Whereupon Wilkes whispered to him, "Do so, if you will; I'll take the nonsense of the meeting against you, and can beat you!"

SPONGE CAKE.

419. Four eggs, one tumbler half full of water mixed with a cup of powdered

sugar. Sift two teaspoonfuls of cream of tartar into a cup of flour. When mixed, if the batter is not thick enough, add a little flour. Just before baking, add one teaspoonful of soda dissolved in water. Flavor with either lemon or vanilla.

USE no hurtful deceit; think innocently and justly; and if you speak, speak accordingly.

CHEAP SPONGE CAKE.

420. Beat up four eggs, yolks and whites separate; add to the yolks a teacupful and a half of sugar; beat them together, and add to them four tablespoonfuls of cold water, and one teacupful of flour. Stir the flour into the yolks and sugar, then add the whites of the eggs, after they have been beaten to a froth. Lastly, add a teaspoonful of soda, dissolved in water. Flavor with a few drops of essence of vanilla or of lemon. Bake about an hour.

A CLERGYMAN who bought his sermons ready-written, instead of composing them himself, yet fondly believed his manuscripts peculiar to himself, was invited to preach in a church at some distance. Imagining that his sermon had created a sensation, he asked the sexton, after service, how it was liked. "Oh, very much indeed, sir," said the sexton, "we always did like *that* sermon!"

WASHINGTON CAKE.

421. One pound and a half of flour, one pound of sugar, one pound of butter, four eggs, half pint of milk, a teaspoonful of soda, dissolved, a teaspoonful of cinnamon, half a teaspoonful of nutmeg. Beat the butter and sugar to a cream, add the eggs, well beaten, then the milk, flour, and spice. Butter your pans, and bake in a moderate oven.

It is said to have been satisfactorily demonstrated, that every time a wife scolds her husband, she *adds a wrinkle to her face*. It is thought the announcement of this fact will have a most satisfactory effect, especially as it is understood that every time a wife smiles on her husband, it will *remove one of the old wrinkles!*

EMPEROR'S CAKE.

422. Beat four eggs with half a pound of sifted sugar till quite smooth. Cut a half pound of shelled almonds in pieces, but do not pound them ; mix them with the eggs and sugar, and as much flour as will form a dough. Roll out the dough about the eighth of an inch thick, cut it in cakes, and bake on tins in a moderate oven.

THE first step toward wisdom, is to know that thou art ignorant ; and if thou wouldst not be esteemed foolish in the judgment of others, cast off the folly of being wise in thine own conceit.

**CREAM CAKE.**

423. Rub down five ounces of fresh butter into a pound of fine flour ; then mix thoroughly with them half a pound of sifted sugar and a few grains of salt ; add half a pint of thick and rather sour cream, mixed with two eggs well whisked, to which add the grated peel of an orange. Beat

thoroughly with it half a teaspoonful of carbonate of soda which has been dissolved in water. Butter the inside of the moulds thoroughly, and fill them only two thirds full. Bake them for three quarters of an hour in a moderate oven. Turn them from the mould, and lay them on its side upon a sieve reversed, to cool.

HE that is out of clothes is out of fashion;
And out of fashion is out of countenance;
And out of countenance is out of wit.

OSWEGO CAKES.

424. Six ounces of Oswego flour or corn starch, seven ounces of sifted loaf sugar, five ounces of fresh butter, beaten to cream, three fresh eggs, beaten, and a tablespoonful of new milk. Mix these ingredients together, and beat for ten minutes. Butter some small tin moulds, half fill them with the mixture, and bake in a quick oven for eight or ten minutes. Currants, chop-

ped, candied peel, or caraway seeds, may be added.

SOME years ago a London chemist conceived the idea of collecting all the soapsuds of the metropolis, and recovering the soap that had been used in washing; and could he only have organized a plan of collecting the suds, he would have succeeded. An idea similar to this, has within the last few years been realized at Manchester, with the refuse of the factories. The invention has been patented, and an immense amount of waste tallow is thus recovered, which used to be washed into the Irish Channel, instead of returning to the purlieus of civilization, the wash-houses and bed-chambers, to wash the skins and the garments of the million. The Thames carries down many thousand tons of good soap and candles, which would be much more useful to society, and more grateful to the senses, in that domestic form and character, than in those they now sustain in their voyage to the ocean. Some years ago a patent was taken out for a mode of recovering a large portion of this tallow; but it has not yet been carried into practical operation.

TEMPERANCE CAKE.

425. Two pounds of flour, three-quarters of a pound of butter, one pound of pulverised sugar, one grated nutmeg, and six eggs well beaten. After the flour and

butter have been thoroughly rubbed together, lay the sugar in, and pour upon it a small teaspoonful of soda, dissolved, then add the eggs. Mix all well together with a spoon, till it can be moulded with the hands. Roll it thin, cut into cakes, and bake in a quick oven.

FEDERAL CAKE.

426. Half a pound of sugar, and half a pound of butter beaten to a cream. Beat two eggs to a froth, and add them to the butter and sugar, then stir in one pound of flour, a wineglass of brandy, the same of rosewater, and bake in a moderate oven.

ALBANY CAKE.

427. Beat together half a pound of butter, and one pound of sugar. Then whisk three eggs to a froth, and stir them into the

butter and sugar. Add, lastly, one pound and a half of flour, a teaspoonful of grated nutmeg, and two tablespoonfuls of brandy. Put a teaspoonful of carbonate of soda into a half a teacup of milk. When it is entirely dissolved, add it, and as much more milk as will form a dough. Roll it out in cakes, cut them with a cutter or with the edge of a small sized tumbler, and bake them on tins, a light brown.

FRENCH CAKE.

428. Five cups of flour, three of sugar, half a cup of butter, one cup of milk or cream, three eggs, and a teaspoonful of soda, dissolved. Beat the butter and sugar, whisk the eggs, and add to it; then add the flour, soda and milk. Beat the whole very hard ten minutes. Grease your pans, and bake in a moderate oven.

IN the examination of an Irish case for assault and battery, counsel, on cross-examining the witness, asked him, what they had at the first place they stopped. He answered, "Four glasses of ale." "What next?" "Two glasses of wine." "What next?" "One glass of brandy." "What next?" "A fight, of course."

GERMAN CAKE.

429. Three-quarters of a pound of butter, one pound and a half of sugar, four eggs, two pounds of flour, one teaspoonful of nutmeg, half a wineglass of rose-water, one pound of dried currants. Beat the butter and sugar together. Whisk the eggs, and add with the other ingredients. Roll out the dough in sheets, cut them in cakes with a tin cutter, or the top of a tumbler. Bake in a moderate oven.

A CUTTING REBUKE.—A clergyman had two daughters who were much too fond of dress, which was a great grief to him. He had often reproved them in vain; and preaching one Sunday on the sin of pride, he took occasion to notice, among other things, pride in dress. After speaking some considerable time on this subject, he suddenly stopped

short and said, with much feeling and expression, "But you will say, look at home. My good friends I do look at home till my heart aches."

SCOTCH CAKE.

430. Take a pound and a half of dried and sifted flour, the same quantity of fresh butter washed in rose water; the same quantity of loaf sugar finely powdered; six ounces of blanched sweet almonds, three-quarters of a pound of candied orange peel; half a pound of citron, all cut into narrow strips; a nutmeg grated, a teaspoonful of pounded caraway seeds, fifteen eggs, the yolks and whites separately beaten; then with the hand beat the butter to a cream, add the sugar, and then the eggs gradually; mix in the flour, a little at a time, and then the sweetmeats, almonds, and spice; lastly, stir in a glass of brandy, butter the hoop or tin pan, and pour in the cake so as nearly to fill it, smooth it on the top, and

strew over it caraway comfits. Bake it in a moderate oven; it must not be moved till nearly done, as shaking it will cause the sweetmeats to sink to the bottom.

Flour, one and a half pounds; butter, one and a half pounds; sugar, one and a half pounds; almonds, six ounces; candied orange peel, three-quarters of a pound; citron, one half pound; nutmeg, one; caraway seeds, one teaspoonful; eggs, fifteen; brandy, one wineglassful.



PARRISH CAKE.

431. Three cups of flour, two cups of sugar, one cup of butter; one cup of milk, two eggs, and one small teaspoonful of soda, dissolved. Beat all well together, and add a little lemon juice at the last.

AN auctioneer exclaimed—"Why, really, ladies and gentlemen, I am giving these things away!" "Are you?" said an old lady; "well, *I will thank you for the silver milk jug you have in your hand!*"

BUZBY CAKE.

432. Two cups of flour, one cup and a half of sugar, half a cup of butter, half a cup of milk, one egg, half a teaspoonful of soda, dissolved in a little milk, beat the butter and sugar together, whisk the egg till light, and add it, stir in the flour and milk with the soda, half of each at a time. Butter a pan or mould, and bake in a moderate oven.

A UNITED STATES' Consul was very rarely to be found in his office, although upon his sign were the words "In from ten to one." An indignant Captain, after trying to find the Consul several days without success, took a paint brush and altered the official's sign, so that it read, "*Ten to one* he is not in."

COCOANUT CAKE.

433. Beat together—as for a pound cake—one pound of sugar, half a pound of butter, and six eggs. Have ready two cocoanuts, grated, and stir them into the

batter after it is thoroughly mixed ; then roll it out, cut it into cakes, and bake them in a moderate oven.

SILVER CAKE.

434. One cup of sugar, half cup of butter, one and a half cups of flour, half cup of milk, half teaspoon of soda, one teaspoon of cream of tartar, the whites of four eggs. Beat the butter and sugar to a cream, then add the milk and flour with the soda and cream of tartar, whisk the whites of the eggs to a froth, and stir them in gently at the last. A few drops of oil of almonds will give a fine flavor.

GOLD CAKE.

435. The same recipe as the above, except the yolks of the four eggs, should be used, instead of the whites.

FAMILY CAKE.

436. Six cupfuls of flour, four of molasses, one and a half cupfuls of butter, two and one-third cupfuls of milk, two cupfuls of currants, four eggs, two nutmegs, one large spoonful salærated, and a little cinnamon.

CUP CAKE.

437. Three cups of flour, two of sugar, one of butter, one-third of a cup of cream, five eggs well beaten, two teaspoonfuls of cream of tartar and one of soda, dissolved separately. Mix all well together, and bake in a moderate oven.

CUP CAKE ANOTHER WAY.

438. Three cups of flour, two of sugar, one of butter, three eggs, one teaspoonful

of soda, dissolved. Beat the butter and sugar very light, whisk the eggs to a froth, stir them into the butter and sugar, add the flour and other ingredients. Bake immediately.

WE may arise in the morning with our hearts light and our spirits free, and before evening comes—nay, in one short hour, circumstances may occur which shall call for the exercise of no ordinary share of grace; and unless we are on our guard, plunge us into guilt, and shame, and distress. In many a dismal story of private life we find that the sin which threw its chill withering shade, over all succeeding years—from which there was no refuge but through the darkness of the grave—was committed *without premeditation*, without design, simply by being “off one’s guard.” It is possible one hour to shudder at the thought of sin, and before that hour has passed away, to be the thing you shudder at.



MACAROONS.

439. One pound of sweet almonds and four pounds of bitter almonds, the whites of six eggs, and one pound and a half of powdered sugar. Blanch the almonds by pouring hot water over them, and let them

stand a few minutes; then pound them in a mortar to a paste. Whisk the eggs till they are to a dry froth, then add the sugar very gradually, only a small spoonful at a time, then stir in the almonds. Roll the paste into small balls, and place them on sheets of paper some distance apart. Place the sheets of paper on cake-tins, and put them in a cool oven.

VERY FINE COCOANUT MACAROONS.

440. Rasp a fresh cocoanut, spread it on a dish, and let it dry gradually for a couple of days. Add to it double its weight of fine sifted sugar, and the whites of eight eggs, beaten to a solid froth. Roll the mixture into small balls, place them on a buttered tin, and bake them in a very gentle oven, about twenty minutes. Move them from the tin while they are warm, and store them in a very dry canister as soon as they are cold.

THE hand of diligence defeateth want; prosperity and success are the industrious man's attendants.

COMMON GINGERBREAD.

441. Half a pound of butter, half a teacupful of ginger, one pint of molasses, two pounds of flour, one tablespoonful of salærated. Rub the flour and butter together, and add the other ingredients. Knead the dough well, roll it out, cut it in cakes, wash them over with molasses and water, and bake them in a moderate oven.

THE Duke of Orleans, on being appointed Regent of France, insisted on having the power of pardoning. "I have no objection," said he, "to have my hands tied to prevent their doing harm, but I will have them free to do good."

SOFT GINGER CAKE.

442. One pint of molasses, three eggs, four cupfuls of flour, one cupful of sour

cream, one cupful of butter and lard, mixed, one teaspoonful of salæratuſ, diſſolved in the cream, ſpices according to the taſte.

A LADY, after performing, with the moſt brilliant execution, a ſonata on the pianoforte, in the preſence of Dr. Johnson, turning to the philoſopher, took the liberty of aſking him if he was fond of muſic. “No, madam,” replied the doctor; “but of all *noiſes*, I think muſic is the leaſt diſagreeable.”



SUGAR CAKE.

443. Half a pound of butter, half a pound of ſugar, one pound of flour, three eggs, milk enough to form a dough. Beat the butter and ſugar together, whisk the eggs light, and add them—then ſtir in the milk and flour alternately, ſo as to form a dough. Roll it out, cut it in cakes, and bake in a moderate oven.

IF a man ſhould write down his thoughts, but of one day, and read them at night, he would reckon himſelf half diſtracted, and be greatly amazed at himſelf.

SUGAR CAKES.

444. Take half a pound of flour, the same quantity of fresh butter, and a quarter of a pound of sifted sugar; then mix together the flour and sugar, rub in the butter, and add the yolk of an egg beaten with a tablespoonful of cream, and two tablespoonfuls of rosewater. Make it into a paste, roll and cut it into small round cakes, which bake upon a floured tin.

HOPE is the prophet of youth—young eyes will always look forward.

NAPLES BISCUITS.

445. Eleven ounces of flour, eleven eggs beaten light, and three quarters of a pound of sugar. Mix all well together, and bake in small tins.

GRACIOUS hearts reflect most upon themselves; they do not seek so much what to reprove in others, as what to amend in themselves; they love to look inward—and being sensible of their own failings, are tender in reflecting on the weaknesses of others.

Whereas, those who are most prying into the lives of others, are most careless in reforming their own.

TRAVELLER'S BISCUIT.

446. Two pounds flour, three quarters of a pound of sugar, a quarter of a pound of butter, one teaspoonful of dissolved salæ-ratus, milk sufficient to form a dough. Cut up the butter in the flour and the sugar, and put in the salæ-ratus and milk together, so as to form a dough. Knead it till it becomes perfectly smooth and light. Roll it in sheets about the eighth of an inch thick, cut the cakes with a cutter, or the top of a tumbler. Bake in a moderate oven.

DEAN SWIFT'S RECEIPT FOR COURTSHIP.

Two or three dears and two or three sweets,
Two or three balls or two or three treats,
Two or three serenades given as a lure,
Two or three oaths how much they endure,
Two or three messages sent in one day,
Two or three times led out from the play,
Two or three tickets for two or three times,
Two or three love-letters writ all in rhymes;
Two or three months, keeping strict to these rules,
Can never fail making a couple of fools.

WINE BISCUITS.

447. Mix together one pound of flour, a quarter of a pound of butter, a quarter of a pound of sugar, one egg, beaten light, and a quarter of a pound of dried currants; then add half a pint of milk, in which has been dissolved a quarter of a teaspoonful of soda. Roll out the dough quite thin, cut it into small cakes, and bake them on tins in a tolerably cool oven.

**CINNAMON BISCUITS.**

448. Half a pound of dry flour, one pound of loaf sugar, finely sifted, one pound of butter, and an ounce of cinnamon, powdered. Mix the whole with a wineglassful of brandy or rum, roll out to a thin paste, and bake in a quick oven.

LUNCH BISCUITS.

449. One pound and a half of flour, half a pound of butter, three quarters of a pound of sugar, a teaspoonful of soda, dissolved. Beat the butter and sugar together till thoroughly mixed, then add the flour, and as much milk as will form a dough. Roll into sheets, cut them in cakes, and bake quickly.

DOUGHNUTS.

450. Boil one quart of new milk, and melt in it half a pound of butter. Beat three eggs with two pounds of sugar and two grated nutmegs. Stir very gradually the boiling milk on the eggs and sugar, beating it all the time. The stream of boiling milk should not be thicker at first than a coarse knitting-needle. When lukewarm, stir in a teacupful of yeast, a little salt, and flour enough to form a very thick

batter or a very soft dough. When quite light, add a little more flour. Let it rise the second time, and then boil the dough-nuts in lard.

CHRISTMAS JUMBLES.

451. One pound of flour, three quarters of a pound of sugar, half pound of butter, one egg, one nutmeg, one glass of wine, one of rosewater.

HENCEFORTH let us have a care of our words, let us give our voice to wisdom, ever speak to some useful purpose, and on all just and fit occasions open our mouths with boldness in the cause of God and goodness.

DUTCH LOAF.

452. Two pounds of flour, one pound of sugar, half pound of butter, two eggs, one pound of raisins, and half a pound of dried currants; a teaspoonful of soda, dis-

solved in enough buttermilk to mix the batter to a proper consistency. Beat the batter and sugar together, whisk the eggs, and add them, then stir in the flour and buttermilk. Add the fruit last. Bake slowly, as the fruit will not admit of a hot oven.

A GENTLEMAN having occasion to call upon an author, found him at home in his study. He remarked the great heat of the apartment, and said, "It is as hot as an oven." "So it ought to be," replied the writer, "for here it is I *make my bread!*"

STOLLEN. A FAMOUS GERMAN CAKE.

453. Ingredients, four pounds of flour, one and three quarter pounds of butter, one pound and a half of sifted loaf sugar, half pound of sweet and quarter of a pound of bitter almonds, six ounces of citron, four eggs, well beaten, one pound of raisins, one pound of currants, one quart of milk, warmed, rosewater and spices to your liking. To be set to rise with good yeast. The butter,

and other ingredients, to be worked in afterward.

It is not what we earn, but what we *save*, that makes us rich. It is not what we eat, but what we *digest*, that makes us strong. It is not what we read, but what we *remember*, that makes us learned. All this is very simple, but it is worth recollecting.

LUNCHEON CAKE.

454. Make a sponge of a pint of lukewarm water, into which stir as much flour as will make a thick batter. Add a little salt, and a cupful of home-made yeast. Have a pound of dried currants nicely washed, and a quarter of a pound of raisins stoned. Flour the fruit, and add it to the sponge when light. Stir together half a pound of sugar with three ounces of butter; add this, with one pound of flour, to the other ingredients, and as much milk as will make a soft dough. Knead it well, put it in a pan, let it rise again, and bake it in a moderate oven.

AFTER telling several amusing anecdotes, Mrs. Piozzi mentioned one of Sir Richard Jebb. One day somebody had given him a bottle of castor oil, very pure. It had but lately been brought into use. Before he left his home he gave it in charge to his man, telling him to be careful of it. After a lapse of a considerable time, Sir Richard asked his servant for the oil. "Oh, it is all used," replied he. "Used!" said Sir Richard, "how, and when, sir?" "I put it in the castor, when wanted, and gave it to the company!"

SPANISH BUNS.

455. One pound of flour, three-quarters of a pound of sugar, half a pound of butter, two tablespoonfuls of rose-water, four eggs, one gill of yeast, one teaspoonful of cinnamon, half a teaspoonful of nutmeg, half a pint of milk. Cut up the butter and rub it well with the flour, add the sugar, beat the eggs very light, and stir in lastly the spices and rose water, with milk enough to form a very thick batter, then add the yeast. The next morning stir it again, and let it rise the second time. Butter your pans, and fill

them three parts full. When they are done and cold, sift sugar over, and with a sharp knife cut them in squares.

"AH, Mr. Simpkins, we have not chairs enough for our company," said an extravagant wife to a frugal husband. "Plenty of chairs, ducky, but a *little too much company*," replied Mr. Simpkins, with a knowing wink.

SCOTCH SPICED BUN.

456. Mix well together the following ingredients: One pound of raisins, stoned and chopped, one pound of currants, well washed and dried, six ounces of mixed candied peel, chopped, three ounces of sweet almonds, blanched and chopped, six ounces of moist sugar, a saltspoonful of powdered ginger, the same of powdered cinnamon, half a saltspoonful of powdered cloves, a saltspoonful of caraway seeds, a grain of Cayenne, and a saltspoonful of white pepper; add two fresh eggs beaten with a tablespoonful of brandy. Make a dough as follows: Rub

six ounces of lard into one pound of flour, add a saltspoonful of salt; moisten with the third of a pint of tepid water, with a small teaspoonful of carbonate of soda dissolved in it; knead to a dough; roll out the third of an inch thick, and line a long plain cake tin; press the corners, that the crust may be of equal thickness all over; put in the fruit, press it down closely; cover over with dough; notch the edge round with a knife, and bake in a slow oven for nearly three hours. When cold, turn it out of the tin.

JAMES I. of England and VI. of Scotland was a waverer. He was aware of this defect, and heard of a preacher singularly happy in his choice of texts. James appointed him to preach before him, that he might put his abilities to the test. The preacher, with the utmost gravity, gave out the text in the following words: *James the first and sixth*, in the latter part of the verse: "He that wavereth is like a wave of the sea, driven by winds, and tossed." "He is at me already," said the King.



POOR MAN'S POUND CAKE.

457. Rub into a pint of flour, one teacupful of butter, and one teacupful and a

half of sugar, and mix with a cup of sour milk, in which a teaspoonful of soda has been dissolved. To this add one egg well beaten. Bake in a mould or dish. It may be eaten hot, as a pudding, with sauce, or when cold, as cake. In the latter case use two eggs instead of one.

A TEST OF COURAGE.—Henry IV. of France, reading an ostentatious inscription on the monument of a Spanish officer, "Here lies the body of Don, etc., etc., who never knew what fear was." "Then," said the king, "he never snuffed a candle with his fingers."

RAILROAD CAKE.

458. One cup of sugar, one cup of flour, three eggs, one teaspoonful of soda, and two of cream of tartar. Beat the sugar and yolks together. Whisk the whites to a froth, and add them with the flour. Mix the cream of tartar dry with the flour, and dissolve the soda in water or milk.

THE son of a small shopkeeper having put some candles in a cellar one day, his father told him he

thought it was too damp a place for them, and that they would be likely to mould, "Likely to mould!" replied the lad; "if that is the case, we had better put all our dips there, and perhaps they will turn to mould candles."

CRULLERS.

459. Four eggs, half a pound of sugar, three ounces of butter, one gill of thick cream, one teaspoonful of cinnamon, and flour enough to form a dough. Roll it out, cut the dough into strips, twist them and drop them in boiling lard.

WONDERS.

460. Three pounds of flour, one pound of sugar, a quarter of a pound of butter, nine eggs well beaten, a small teacupful of home-made yeast, and a tablespoonful of rose-water. Mix all together, set it to rise; when light, roll out gently with as little

flour as possible, cut the dough in strips, twist them, and boil them in lard.

A RETIRED cheesemonger, who hated any allusion to the business that had enriched him, said to Charles Lamb, in the course of a discussion on the Poor Laws—"You must bear in mind, sir, that I have got rid of that sort of stuff which you poets call "*milk of human kindness!*" Lamb looked at him steadily, and gave acquiescence in these pithy words, "Yes, I am aware of that—you turned it all into cheese several years ago!"

JENNY LIND CAKES.

461. One spoonful of butter, one egg, one cup of sugar, three spoonfuls of sour milk, a little soda dissolved, and enough flour to make a stiff batter.

COMMON PLUM CAKE.

462. One pound and a half of flour, three ounces of butter, three ounces of sugar, three ounces of currants, and milk enough to form a dough. Add half a tea-

cupful of home-made yeast with the milk ; set it to rise, and, when light, bake it in a moderate oven.

A WIDOW, who had just lost her husband, was weeping bitterly for the dear departed. A friend tried to console her, "No, no," said the fair mourner, "let me have my cry out ; after that I shan't think any thing about it."



LOAF CAKE.

463. One pound of flour ; half pound of butter, three eggs, half pound of sugar, one large teaspoonful of cream of tartar, and half a teaspoonful of soda, dissolved separately. Beat the butter and sugar together, whisk the eggs very light and add them ; then stir in the cream of tartar, and flour with milk enough to make a very stiff batter ; add the soda, grease your pan, and bake in a moderate oven.

PRESERVES, JELLIES, ETC.

CURRENT JELLY, No. 1.

464. Squeeze the juice out of the currants, which must have been picked on a dry day. Measure the juice, and to every pint weigh out a pound of sugar. Boil the juice twenty minutes, and skim it; then add the sugar, and fill your glasses. When cold, it will prove a fine jelly.

THE best cure for low spirits is business. One half of the melancholy that you run against is caused by indolence. The best fun in the world is activity.



CURRENT JELLY, No. 2.

465. Mash your fruit with a wooden spoon, and squeeze the juice through your jelly bag. To every pint of juice allow a pound of white sugar. When the sugar is dissolved, add a piece of isinglass, dissolved

in warm water, to clarify the jelly. A quarter of an ounce of isinglass to five pints of juice, will be sufficient. Boil and skim it till a jelly is formed; then take it off the fire, and put it in glasses while warm. The next day put brandy paper over them, and paste them. Black currant jelly is made in the same way, only it requires but three quarters of a pound of sugar to a pint of juice.

ORANGE JELLY.

466. Squeeze the juice from the oranges, and to every pint of the juice add a pound of sugar and a quarter of an ounce of dissolved isinglass. The Russian isinglass is the kind to use for this purpose. Boil and skim it till a jelly is formed, which you may tell by letting a drop fall in a glass of cold water—and if it falls to the bottom in a mass, the jelly is done. Or,

take a little out in a spoon, and expose it to the cool air for a few minutes.

SEE'ST thou not that the angry man loseth his understanding? Whilst thou art yet in thy senses, let the wrath of another be a lesson to thyself.



GRAPES PRESERVED IN VINEGAR.

467. Grapes are preserved in vinegar by the Persians after the following fashion. The grapes are gathered when half ripe, and put into bottles half filled with vinegar, which so macerates them, that they lose their hardness; and yet do not become too soft. The grapes have a sweet acid taste, which is not unpalatable, and especially refreshing during the great heats.



CALVES' FEET FOR JELLIES.

468. Always select those feet which have been dressed with the skins on—they

will make a larger quantity of jelly, and better in quality, than those which have been skinned. Before cooking, the feet should be thoroughly scraped, washed, and soaked for an hour or two.

A LADY thought it would look interesting to faint away at a party the other evening. One of the company began bathing her temples and head with rum, when the lady exclaimed, "For goodness' sake put nothing on that will *change the color of my hair!*"



ARROWROOT JELLY.

469. Mix two tablespoonfuls of arrowroot with half a pint of water. Have ready half a pint of boiling water in which some lemon peel has been boiled. Take out the lemon, pour the dissolved arrowroot into the boiling water, add sufficient sugar to sweeten it, and nutmeg to the taste. Boil the whole about five minutes, and pour it in a mould or dish to get cold. It may be flavored with wine instead of the lemon.

PRESERVED PEARS.

470. Peel the pears, and if they are large, cut each one in four pieces, and take out the core. To a pound of fruit, weigh a pound of sugar; dissolve the sugar with just enough water to wet it; add a quarter of an ounce of isinglass, dissolved in warm water, to five pounds of sugar. When the sugar is dissolved, make the syrup, and cook the fruit until it is clear.

PRESERVED GREEN GAGES.

471. Prepare the fruit by pricking each one with a needle, to prevent them from bursting. Leave a portion of the stem on each, as it gives small fruits a handsome appearance on the table. Make a syrup of a pound of sugar to each pound of fruit, and a gill of water to a pound of sugar. Add a quarter of an ounce of isinglass, dissolved in warm water, to every six

pounds of sugar. When the sugar is dissolved, put it with the dissolved isinglass over the fire, boil, and skim it—then pour it out of the kettle. Wash the kettle, put the syrup back again, put in the fruit, and boil it till, by holding one toward the light, it looks clear. Take the gages out one at a time, strain the syrup, put the fruit in jars, and pour the syrup over warm. Paste them up the next day.

PEACH MARMALADE.

472. Pare and cut up the peaches in small pieces, and to a pound of fruit add a pound of sugar. When the sugar is dissolved, set it over the fire, and let it boil till it is smooth paste. Stir it all the time it is boiling. Put it in the jars while warm, and paste them over the next day.

RASPBERRY JAM.

473. Take equal weights of fruit and moist sugar, and put on the fire together. Keep stirring and breaking the fruit till the sugar melts, then boil till it will jelly on a plate. Though simple, this will be found a very good receipt. Or, take equal weight of fruit and roughly-pounded loaf sugar; bruise the fruit with the back of a spoon, and boil them together for half an hour. If a little more juice is wanted, add the juice of currants, drawn as for jelly.

CONSUMPTION OF AGRICULTURAL PRODUCE.—A human being (English) is supposed to consume annually the produce of rather more than three and one eighth acres of land—half an acre of bread; one eighth for beer, cider, etc.; one fiftieth for vegetables; two and a half for animal food.

PINE-APPLE MARMALADE.

474. Pare the rind, and cut into small pieces; the same weight of sugar as fruit; put one third of the sugar to the fruit. Let

it stand all night, so as to extract the juice. Boil it on the following day for a short time; let it stand for two or three days; then repeat the boiling, with another third of the sugar. Let it stand again another day or two, then boil it clear with the remainder of the sugar. The juice of a lemon, if added, gives to the marmalade an agreeable acid.

BRANDY PEACHES.

475. Select the white cling-stones, known by the name of the "Heath peach." Make a hot ley of ashes and water, put in a few peaches at a time, and let them remain about a minute and a half, or until the skin will rub off with your finger. Take them out, and throw them in a vessel of cold water. When all are done in this manner, rub off the skins with a cloth, and throw them into another vessel of cold water. Make a syrup of half a pound of sugar to a pound of

fruit—prepare it in the same manner as for preserves. Put in your peaches, and let them boil until they are sufficiently tender to be easily pierced with a straw. Take them out, and add to each pint of syrup a quart of the very best white brandy. When the fruit is cool, put it into your jars, and leave plenty of room to fill them with the syrup—as, if packed too closely, they lose their shape.

APRICOTS IN BRANDY.

476. Put apricots, whole, into a jar that has a close cover; add to them one fourth their weight of sugar, and brandy sufficient to cover them. Lay a piece of thick paper over the fruit in the jar; set the jar in a saucepan of cold water; put it over the fire, and when the brandy becomes hot, remove the jar. As soon as it is quite cool, cork, and seal securely. Do not let the brandy remain on the fire after it is hot.

PRESERVED PEACHES.

477. Choose the white cling-stones, known by the name of the "Heath peach." Insert the knife at the stem and cut them longitudinally through to the stone. Wring out the stones, by placing one hand on each half of the peach, and suddenly giving each a turn in opposite directions; the fruit will break in half, leaving the stone attached to one side. With a pointed knife it may easily be extracted. After the peaches have all been prepared in this manner, pare and weigh them. Then weigh a pound of sugar for each pound of fruit. Put the sugar into a preserving kettle, and allow a gill of water to each pound of sugar. Let the sugar stand until it is perfectly dissolved before it is put on the fire; to ten pounds of sugar add the half of the white of an egg, well beaten, or a piece of Russian isinglass, about an inch square, dissolved in two tablespoonfuls of water. Set the kettle over the fire,

and as soon as the syrup begins to boil, skim it. When the scum has ceased to rise, take the syrup off the fire, pour it into a pan, and wash the kettle, in order to prevent the scum, which adheres to the sides, from boiling into the fruit. Now pour the syrup back into the kettle, add the fruit to it, and place it over a brisk fire, let the fruit boil fast for about an hour and a quarter, or until it appears translucent when held on a fork toward the light. Then take your peaches out very carefully, a piece at a time, and place them on dishes. Put the syrup in pans until it is lukewarm. Then put the fruit in jars, and pour the syrup over it.

STRAWBERRY JELLY.

478. Stem the strawberries, put them in a pan, and with a wooden spoon or potato masher, rub them fine. Put a sieve over a pan, and inside of the sieve,

spread a piece of thin muslin; strain the juice through this, and to a pint add one pound of sugar, with a quarter of an ounce of isinglass dissolved, in water to every five pounds of sugar. When the sugar is dissolved, set the kettle over the fire and boil it till it is to a jelly. Pour it into glasses while it is warm, and paste them when cold.

A GENTLEMAN having in his garden a superabundance of peaches that were over ripe, gave a quantity of them to some Irish laborers. On asking one of the men how he liked the fruit, he said they were very good, but *the seeds scratched his throat.*

RASPBERRY JELLY.

479. Dissolve one ounce of gelatine in half a pint of water, add three quarters of a pint of raspberry syrup (with a spoonful of lemon juice, or fifteen grains of tartaric acid), boil and skim, and pour it into the mould.

PUNCH JELLY.

480. Take a pound of loaf sugar, one ounce and a half of isinglass, the juice of four Seville oranges four lemons, a wineglassful of brandy, and one of rum. Melt the isinglass in a pint or more of boiling water, then strain it quite hot through a fine sieve upon the punch. Stir it, and put it in a mould.

Good temper is like a sunny day, it sheds a brightness over every thing ; it is the sweetener of toil, and the soother of disquietude.

CALF'S FEET JELLY.

481. Put a set of calf's feet, well cleaned, into a pan with five quarts of water, and let them boil gently till reduced to two quarts. Then take out the feet, let the jelly become quite cold, skim the fat off clean, and clear the jelly from the sediment. Beat the whites of eight eggs to a froth, then add one

bottle of raisin wine or sherry, squeeze in the juice of from eight to twelve lemons, and the peel of five or six. Sweeten it to the taste (about two pounds and a quarter of loaf sugar). When the stock is boiling, take three spoonfuls of it, and keep stirring it with the wine and eggs, to prevent it from curdling; then add a little more stock and still keep stirring, and then put it into the pan; let it boil twenty minutes, and about the middle of the time pour in half a teacup of cold water; pour it into a flannel bag, and let it run into a basin. Keep pouring it back into the bag gently till it runs clear. Let it settle a little, after boiling, before pouring it into the bag, and be nearly cold before going into the mould. The eggs and wine must be carefully mixed, or it will curdle. If loosening the edges and shaking the jellies or blancmange is not sufficient, try dipping the mould for *one instant* into *very* hot water, or lay under it a cloth that has been dipped in hot water.

JELLY WITH GELATINE.

482. Take two ounces and three quarters of gelatine, dissolved in about a quart of water, four lemons, one pound of loaf sugar, nearly half a bottle of raisin wine, or a little brandy and less of the wine, as little white of egg is necessary to clear it, as the egg takes from the stiffness of the jelly. Boil altogether, strain through a jelly bag, and put into a mould.

APPLE JELLY.

483. Quarter a peck of codlings, put them into a preserving-pan with the peel of a lemon, a small piece of cinnamon, and six cloves; add as much spring water as will just cover them. Boil the whole to a pulp, then run them through a jelly-bag, and to every pint of juice, put three-quarters of a pound of good loaf-sugar; boil it fast

until it jellies; then pour it into pots or moulds. August is the best time to make this jelly, when the codlings are full grown, but not ripe. Crabs greatly improve this jelly, and when they are not to be had, a little lemon juice.

Jelly may be made of any kind of fruit by putting the fruit into a preserving-pan with its own weight of sugar, boiling and skimming it until it will jelly; then pour the whole through a jelly-bag, but do not press it; take what remains in the bag, and boil it a quarter of an hour for jam, and put the juice into another stew-pan, and boil the same time. This method saves the trouble of pressing, and prevents waste.

MARMALADE JELLY.

484. To every pound of Seville oranges, put three pints of water, cut the oranges into quarters, keeping out all the seeds;

separate the rind first, and steep it in water twenty-four hours, or even longer, to take off the bitter; then boil the peel slowly with the oranges, till it is tender; run all through a jelly-bag, and to every pint add one pound of loaf sugar, then boil it at least half an hour. A lemon or two, cut up with the oranges, is an improvement. The peel requires to be boiled some hours.

“MAMMA,” said a little fellow, whose mother had forbade him to draw horses and ships on the mahogany sideboard with a sharp nail, “mamma, this ain’t a nice house. At Sam Rackett’s we can cut the sofa, and pull out the hair, and ride the shovel and tongs over the carpet; but here we can’t have any fun at all!”

TO PRESERVE WHOLE OR HALF QUINCES.

485. Into two quarts of boiling water, put a quantity of the fairest golden pippins, in slices not very thin, and not pared, but wiped clean. Boil them very quickly, close covered, till the water becomes a thick

jelly; then scald the quinces. To every pint of pippin jelly, put one pound of the finest sugar; boil it, and skim it clear. Put those quinces that are to be done, whole into the syrup at once, and let it boil very fast; and those that are to be in halves by themselves; skim it, and when the fruit is clear, put some of the syrup into a glass to try whether it jellies, before taking it off the fire. The quantity of quinces is to be one pound, to one pound of sugar, and one pound of jelly, already boiled with the sugar.

TO KEEP ORANGES OR LEMONS FOR PASTRY.

486. When you have squeezed the juice, throw the peels into salt and water; let them remain a fortnight; clean out the pulp; boil them till tender, strain them, and when they are tolerably dry, boil a small quantity of syrup of common loaf sugar and

water, and put over them; in a week boil them gently in it, till they look clear.

A cow consumes on an average one hundred pounds of green food in twenty-four hours. This, for one hundred and eighty-five days of summer, is eighteen thousand five hundred pounds. In winter, forty-five pounds of roots a day; or for one hundred and eighty days, eighty-one hundred pounds. One-third of this may be potatoes; the rest, other roots. But she gives, if well fed, two thousand quarts of milk a year.

TO PRESERVE PEARS.

487. Pare them very thin, and simmer in a thin syrup; let them lie a day or two. Make the syrup richer, and simmer again, and repeat this till they are clear; then drain and dry them in the sun or a cool oven, a very little time. They may be kept in syrup, and dried as wanted, which makes them more moist and rich. Jargonelles are the best for this purpose.

A YOUNG lady, after dancing all night, and several hours longer, will generally find, on consulting the looking-glass, that the *evening's amusement will not bear the morning's reflection.*

TO PRESERVE A MELON.

488. Scrape off the thin outside skin, make a hole in the top, take out the seeds; then throw the melon into water, and after it has remained twelve hours, take it out and put it into a preserving-pan, with a large piece of loaf-sugar, and as much water as will cover it; then cover the pan closely, and let it remain for an hour, on a very slow fire. Repeat this process three times, on three successive days, taking care not to allow it to boil; make a thin syrup, drain the melon carefully out of the liquor, and put it into the syrup, set it over a slow fire, closely covered, for half an hour every day for three ensuing days, on the last day boiling the syrup until it is very rich, with the rind of one, and the juice of two lemons. To improve the flavor of a melon, take it when nearly ripe, cut out so much of the large end, as to permit the scooping out of the seeds; then fill up the hollow with water and sugar, or white wine; close the

top, put the melon in a net exposed to the sun, for as many days as it remains good. A *water* melon will thus acquire a fine flavor; but a *musk* melon requires no improvement.

SINK not beneath reverses. Play the game of life boldly. Here, at least, you may sometimes copy the gambler, who doubles his stakes as fast as he loses.

TO PRESERVE NECTARINES.

489. Split the fruit, take out the stones, and put the nectarines into clarified sugar till they take it well. Skim the liquor, cover the nectarines with paper, and set them by until the next day. Add sugar to the syrup, boiling it until it will flow; put in the nectarines, give them a good boil, skim, cover them, and lay them on a stove. The next day take them out of the sugar, drain them, place them separately, dusting sugar over them; the next day put them on the stove, or into a cool oven to dry.

PICKLES, SAUCES, ETC.

PICCALILLI, OR INDIAN PICKLE.

490. Take white cabbage quartered, cauliflowers, cucumbers, melons, apples, French beans, plums ; all, or any of these ; lay them on a hair sieve, strew over a large handful of salt ; set them in the sun for three or four days, or till very dry ; put them into a stone jar with the following pickle : Put a pound of ginger into salt and water, the next day scrape and slice it, salt it and dry it in the sun, put into a gallon of vinegar, with two ounces of pepper, half an ounce of turmeric, a quarter of a pound of mustard seed, bruised ; stop the pickle close, then prepare the cabbage, etc. If the fruit is put in, it must be green. The jar need never be emptied, but put in the things as they come into season, adding fresh vinegar.

THOSE people who turn up their noses at the world, might do well to reflect that it is as good a world as they were ever in, and a much better one than they are likely ever to get into again.

PICKLED ONIONS.

491. Choose small white onions, peel them, and throw a few at a time in a pan of boiling salt and water; as soon as they look clear, take them out carefully, and place them on a sieve to dry, then put in more, and so on till all are cooked; when they are cold, put them in jars, and pour spiced vinegar over them. To each quart of the vinegar, put one tablespoonful of whole allspice, half a tablespoonful of pepper grains, three or four small pieces of mace, half a dozen cloves, and a tablespoonful of mustard seed; boil all these spices in the vinegar, and pour it, boiling hot, over the pickles.

ORIENTAL JUSTICE.—A person having a bag of coin stolen from his house, complained to the Cadi, who ordered all the people of the house before him. Giving each a piece of stick, all of equal lengths, he said, "whoever is the thief, his stick will be a finger's breadth longer than the rest." The thief, alarmed, cut a finger's breadth off his stick; and next day, when they were summoned by the Cadi to produce their sticks, he was thus detected.

PICKLED RED CABBAGE.

492. Choose two middling-sized, well colored, and firm cabbages, shred them very finely, first pulling off the outside leaves; mix with them half a pound of salt, tie them up in a thin cloth, and let them hang for twelve hours, then boil a quart of vinegar, with an ounce of ginger, half an ounce of black pepper, and a quarter of an ounce of cloves. Put the cabbage into jars, and pour the vinegar over it when cold.

THE bright fire is *the eye of the home* ; it bespeaks cheerfulness, peace, cleanliness, comfort, about it the sweet courtesies of life,—in which there is no parade nor affectation, which manifest themselves in kind words and affectionate looks—cluster naturally and gracefully.

CHOW CHOW.

493. Three cabbages, twenty-five peppers, half a pint of mustard seed, three sticks of horseradish, chipped. Cut the cabbages as for slaw; chop the peppers very

fine. Put in a jar, a layer of cabbage, a very little salt, then a layer of peppers, sprinkle over this some horseradish and mustard seed, and so on, till all is in, then fill up the jars with cold vinegar, in every quart of which dissolve two ounces of sugar. This is very good, with hot or cold meat.

GEORGE I., on a journey to Hanover, stopped at a village in Holland, and while the horses were getting ready, he asked for two or three eggs, which were brought him, and charged two hundred florins. "How is this?" said his majesty, "eggs must be very scarce in the place." "Pardon me," said the host, "eggs are plenty enough, but kings are scarce." The king smiled and ordered the money to be paid.



PICKLED TOMATOES.

494. Take one peck of ripe tomatoes, prick them with a large needle, and lay them in strong salt and water eight days. Then take them out of the brine, and lay them in vinegar and water, for twenty-four hours. Scald a dozen small onions in vinegar, and stand the whole away to get cold.

Drain the tomatoes, and add them to the cold onions and vinegar, with two wine-glasses of mustard seed, and an ounce of cloves.

FORCE OF HABIT.—Sir Walter Scott says: “There was a boy in my class at school, who stood always at the top; nor could I with all my efforts supplant him. Day passed after day, and still he kept his place, do what I would. At length I observed that when a question was asked him, he always fumbled with his fingers at a particular button in the lower part of his waistcoat. To remove that button, therefore, became expedient in my eye; and in an evil moment, it was cut off. Great was my anxiety to know the success of my measure; and it succeeded only too well. When the boy was again questioned, his fingers sought again for the button, but it was not to be found. In his distress he looked down for it; it was to be seen no more than to be felt. He stood confounded, and I “took him down.”

TOMATO CATSUP, No. 1.

495. Cut the fruit in half, and boil it half an hour; squeeze out the juice and strain it through a hair sieve or coarse cloth, and add the spices in the proportion given below. Let the whole boil three hours,

over a slow fire. Pour it out, and let it stand till the next day, when you must add half a pint of vinegar for each peck of tomatoes.

For each peck of tomatoes, one eighth of an ounce of red pepper, one quarter ounce of black, half ounce of mace, half ounce allspice, half ounce cloves, two ounces mustard, all finely powdered. Salt to suit the taste.

“WHY is it, dear, that whenever we send for a pound of tea or coffee, the grocer always sends it an ounce short?” “Oh, my dear, it’s only a *peculiar weigh* he has!”

TOMATO CATSUP, No. 2.

496. Slice the tomatoes, put a layer in a deep vessel, and sprinkle over some salt; then another layer of tomatoes, and salt till all are in. Stand them in the sun for two or three days, when they are soft, pass them through a sieve, and put the pulp, thus drained out, over the fire to boil. Add Cayenne pepper, whole black pepper, mace,

cloves, allspice, and a little race ginger, if you like; let it boil till it is thick, add a clove of garlic; by tasting it, you can judge if it is seasoned to your taste. When cold, bottle it off; put a tablespoonful of sweet oil on the top of each bottle, and seal the corks.

A MATTER OF TASTE.—There is a charming tit-bit in the quaint history of “Hop o’ my Thumb,” which is not to be matched in literature of higher pretensions. During the parley with the Ogre’s wife, the hero says, as spokesman for his brother, “If you do not give us a night’s lodging, it is quite certain that the wolves in the forest will devour us, and sooner than that, *we would prefer to be eaten by the gentleman of the house.*”



PEPPER SAUCE.

497. Cut some green peppers very fine with double the quantity of cabbage, to a quart of the cut cabbage, and peppers, add a stick of horseradish grated, a tablespoonful of mustard seed, a tablespoonful of whole allspice, a dozen cloves, a couple of sprigs of mace, a tablespoonful of salt, and two of

sugar. Boil the spices and sugar, in three pints of good vinegar, and while hot, pour it over the peppers and cabbage. When cold, cover the jars, and keep in a cool, dry place.

HORSERADISH SAUCE, No. 1.

498. Grate a stick of horseradish. To one gill of vinegar, add a small tablespoonful of mustard, and the same of sugar, with a little salt. Mix them well together, and stir into the horseradish.

HORSERADISH SAUCE, No. 2.

499. Grate a stick of horseradish, add to it as much vinegar as will cover it, a little salt, and a teaspoonful of sugar.

VEGETABLE SAUCE, No. 1.

500. Slice half a dozen large tomatoes, put them into a stew-pan, with about a pint of button mushrooms, and an onion minced fine. Season with Cayenne pepper and salt. Thicken with a piece of butter, rolled in flour. Stew very slowly. When the vegetables are tender serve it. This sauce is good with cold meat.

VEGETABLE SAUCE, No. 2.

501. Peel a quart of mushrooms, put them into a stew-pan with the water which adheres to them. Season with salt and pepper, stew them slowly, and when nearly done, add a piece of butter rolled in flour.

POTATO SAUCE.

502. Boil some potatoes till tender. Boil equal quantities of onions in another

pot, when the latter are soft, drain them through a colander, mash them fine, season highly with pepper and salt. Add also a piece of butter. Then cut the potatoes in pieces about an inch square, add them to the onions, mix them well together; put them over the fire again a few minutes, to get hot, and pour in enough vinegar to flavor. Dish it up immediately, and serve hot. This sauce is an accompaniment to any kind of cold roast meat or poultry.

TOMATO SAUCE.

503. Peel some tomatoes and cut them in slices. Make a dressing of a tablespoonful of sweet oil, the same of vinegar, half a teaspoonful of mixed mustard, cayenne pepper, and salt to the taste. Mix this dressing with the tomatoes and serve them. This is a good sauce for cold roast beef.

ONION SAUCE.

504. Peel some white onions, and boil them in milk and water, without salt. When soft, mash them, season them with pepper and salt, and add a piece of butter.

MINT SAUCE.

505. Pick and wash some spear mint, chop it fine, and pour on enough vinegar to wet it. To each gill of vinegar, add a quarter of a pound of sugar. Mix it well.

CRANBERRY SAUCE.

506. Pick and wash the cranberries, and allow three quarters of a pound of sugar to each pound of fruit. Put them in a preserving kettle with *very little* water. Stew them till they are soft, and pour them into

moulds. Rinse the moulds in cold water to prevent them from sticking.

THE good are better made by ill,
As odors crushed are sweeter still.



APPLE SAUCE.


507. Pare and slice some apples, put them in a stewpan with very little water, cover them to keep in the steam. When soft, mash them, and add sugar to the taste. Ripe quinces make a good sauce prepared in the same way as directed for apples. Or, apples and quinces may be mixed in equal proportions.



DRIED APPLE SAUCE.


508. Wash some dried apples, and pour over them enough hot water to cover them. Let them stand all night. In the morning

put the apples and the water they were soaked in, into a kettle, and if there is not enough water to cook them, add some more. When quite soft, mash them. They are greatly improved by stewing some slices of lemon peel with them. They may be seasoned with cinnamon or nutmeg. Sweeten to the taste.



DRIED PEACH SAUCE.

509. They are prepared in the same manner as dried apples.



WINE SAUCE.

510. Mix together two ounces of butter and a tablespoonful of flour; stir this into a half pint of boiling water, to which add enough sugar to make it quite sweet. Let it boil a few minutes, then add gradually the white of one egg beaten to a froth, and

a gill of Madeira wine. Grate nutmeg over it, and serve it while hot.

WHITE SAUCE FOR FISH.

511. Boil a gill of new milk, beat the yolk of a fresh egg with half a gill of thick fresh cream. Add the milk slowly; mix in by degrees the strained juice of a lemon. Stir over a slow fire till the sauce thickens; then serve it at once.

Good beef is easily distinguished by a practiced eye. It is of fine, smooth, open grain; the color of the fat should be white, and the lean a bright red. If the color be dark and of a brick dust hue, and the fat hard and skinny, it will certainly be tough, and unwholesome, and dear at any price.

LIVER SAUCE.

512. Boil the livers of fowls a few minutes in water; rub them fine with part of the water in which they have been boiled;

season with pepper, salt, and some butter rolled in flour. As soon as the sauce comes to the boil, remove it from the fire. This sauce is good with cold roasted fowl or turkey. Serve it in a sauce tureen while hot.

A PARTY, taking supper at a country tavern, found the poultry rather tough. One of the guests, after exercising his ingenuity to no effect in trying to dissect an old fowl, turned to the waiter and asked, "Have you such a thing as a powder flask?" "No, sir, we have not, do you want one?" "Why, yes, I think the shortest way would be to *blow this fellow up!*"



PICKLED CHERRIES.

513. Pick over your cherries, remove all the specked ones. Put them into a jar, and pour over them as much hot vinegar and sugar as will cover them; to each gallon of vinegar allow four pounds of sugar. Boil and skim it, and pour it hot over the fruit. Let it stand a week, then pour off the vinegar and boil it as before, pour it hot over

the cherries the second time. As soon as they are cold tie them closely.



MANGOES.

514. Although any melon may be used before it is quite ripe, yet there is a particular sort for this purpose, which the gardeners know, and should be mangoed soon after they are gathered. Cut a small piece out of one end, through that take out the seeds, and mix with them mustard-seed and shred garlic; stuff the melon as full as the space will allow, and replace the cut piece. Bind it up with pack-thread. To allow for wasting, boil a good quantity of vinegar, with pepper, salt, ginger, and any of the sweet spices; then pour it boiling hot over the mangoes for four successive days; and on the last, put flour of mustard and scraped horseradish into the vinegar, just as it boils up. Stop close. Observe that there be plenty of vinegar, as pickles are spoiled if

not well covered. Large cucumbers, called "green turley," prepared in the same way, are excellent, and are sooner fit to be eaten.

TO PICKLE CAULIFLOWERS.

515. Cut them before they are too much blown, and upon a dry day; strip off the leaves, and quarter the stalk; scald them in salt and water, but do not allow them to boil; then lay them to cool, covering them that they may not lose their color; sprinkle them with salt and water; put them on a colander for twenty-four hours to drain. When dry, cut out the thick stalk, or, if it be large, divide it, give it a boil, and split the flower into eight or ten pieces; then put them carefully into jars, and cover them with cold vinegar, which has been previously boiled with spices; or the cauliflowers may have one boil in salt and vinegar, and be taken out immediately, and put into cold vinegar previously boiled with

spices—two ounces each of coriander-seed and turmeric, one ounce each of mustard-seed and ginger, with half ounce each of mace and nutmeg, or cinnamon, to every three quarts of vinegar; the spices may, however, be varied.

Brocoli and the tops of asparagus may be pickled in the same manner.

A GENTLEMAN, on being asked what he had for dinner, replied, "A lean wife roasted, and the ruin of man for sauce." What did his dinner consist of? Of course you give it up, and here's the answer—a spare *rib* and *apple-sauce*.

TO PICKLE TOMATOES.

516. For this purpose the small round ones are the best, and each should be pricked with a fork, to allow some of the juice to exude, but keep it for the pickle. Put them into a deep earthen vessel, sprinkle salt between every layer, and leave them there for three days covered; then wash off the salt, and cover them with a pickle of cold vinegar, to which add the

juice, mixed with a large handful of mustard-seed and one ounce each of cloves and white pepper, as being generally sufficient for one peck of fruit. It makes an excellent sauce for roast meat, and will be ready in about a fortnight.

PICKLED BEETS.

517. Boil your beets till tender, but not quite soft. To four large beets, boil three eggs hard, remove the shells; when the beets are done, take off the skin by laying them for a few minutes in cold water and then stripping it off; slice them a quarter of an inch thick, put the eggs at the bottom, and then put in the beets with a little salt. Pour on cold vinegar enough to cover them. The eggs imbibe the color of the beets, and look beautiful on the table.

THERE is a mistake, tho' the saying is old,
To hear a man tell you he has a *bad* cold;
We must drop the saying, though long it has stood,
For I never heard of a cold that was *good*.

TO PICKLE LEMONS.

518. Take the finest with the thickest rind you can get, cut them deeply from end to end in more than one place, but not quite through, and fill the incisions with salt; put each on end, and lay them in a dish near the fire, or in the sun if the weather be hot, to dissolve the salt, and repeat this during three weeks; then put them into a jar, with a handful of white mustard-seed if it be large, one-quarter to one-half pound of bruised ginger, half that quantity of cloves and allspice, a few chilis, and a very little turmeric; boil in vinegar, and pour it upon the lemons when cold. It was originally prepared by the cook of the first Earl of Orford.

Some people, however, add to it either shalot or garlic. It can hardly be ready in less than six months, but will keep for many years.

For *limes*, or very small lemons, the same

method must be pursued, only they will not require above half the time.

CUCUMBERS.

519. *If full-grown*, the small long sort are the best for pickling. Let them be fresh gathered; pull off the blossoms, but do not rub them; pour over them a strong brine of salt and water boiling hot, cover them close, and let them stand all night. The next day stir them gently to take off the sand, drain them on a sieve, and dry them on a cloth; make a pickle with the best white wine vinegar, ginger, pepper (long and round), and a little garlic. When the pickle boils, throw in the cucumbers, cover them, and make them boil as quickly as possible for three or four minutes; put them into a jar with the vinegar, and cover them closely; when cold, put in a sprig of dill, the seed down-

ward. They will be exceedingly crisp and green, done in this manner ; but if they do not appear to be of a fine color, boil up the pickle the next day, and pour it boiling on the cucumbers.

TO PICKLE GHERKINS.

520. Choose nice young ones, spread them on dishes, salt them, and let them lie a week, with a small bit of alum ; then drain them, and putting them in a jar, pour boiling vinegar over them. Set them near the fire, covered with plenty of vine leaves ; if they do not become a tolerably good green, pour the vinegar into another jar, set it over the hot hearth, and when it becomes too hot to bear your hand, but still not to boil, pour it over them again, covering with fresh leaves ; and thus do till they are of as good a color as you wish. As an additional reason for preparing them at

home, it is indeed well known that the very fine green pickles are made so by the dealers using brass or bell-metal vessels, which, when vinegar is put into them, become highly poisonous.

If spices be not mixed among the pickle, put into the kettle, in a thin muslin bag, allspice, mace, and mustard-seed, to every quart of vinegar in the proportion of rather less than half an ounce each of the former, to one ounce of the seed.

MISCELLANEOUS.

CRANBERRY WATER.

521. Pour boiling water upon bruised cranberries, let them stand for a few hours, strain off the liquor, and sweeten to the taste. This forms an agreeable and refreshing beverage for invalids.

TO MAKE GRUEL.

522. Ask those who are to eat it, if they like it thick or thin; if the latter, mix well together, by degrees, in a pint basin, one tablespoonful of oatmeal, with three of cold water—if the former, use two table-spoonfuls.

Have ready, in a stewpan, a pint of boiling water; pour this, by degrees, to the oatmeal you have mixed, return it into the stewpan, set it on the fire, and let it boil for five minutes, stirring it all the time to prevent the oatmeal from burning at the bottom of the stewpan, skim and strain it through a hair sieve. A little wine and nutmeg may be added.

BALM TEA.

523. Is made by simply pouring boiling water over some of the leaves in a teapot, and letting them infuse.

APPLE WATER.

524. Slice some apples, put them in a deep pan, and pour enough boiling water over them to cover them. Place the cover on the pan, and when cold, strain the liquid, sweeten it and flavor with a little lemon, if agreeable.

BARLEY WATER.

525. Wash two ounces of pearl barley thoroughly, and boil it for a few minutes in half a pint of water. Strain the water off and throw it away. Boil the barley in two quarts of fresh water until it is reduced to one quart; then strain it, and add sugar and lemon juice to the taste.

BEEF TEA

526. One pound of beef, one quart of cold water. Cut the beef in thin slices, and

pour on the water. Cover it and set it in a warm place for three-quarters of an hour; then put it over a slow fire where it will simmer for half an hour. Strain it, and serve it hot or cold as recommended by the physician. Salt it to the taste.

When was beef tea first introduced into England? When Henry VIII. *dissolved the papal bull.*

SLIPPERY-ELM TEA.

527. Strip your slippery-elm into small pieces; take two tablespoonfuls of these pieces, and pour over them two teacups of boiling water. Let it stand until it becomes mucilaginous, and then strain it.

VEAL TEA.

528. Cut one pound of a knuckle of veal in thin slices, pour over it a quart of cold water. Cover it, and let it simmer for

an hour and a half. When boiled to a jelly it will keep for three or four days, and may be used at any time by pouring over it a little boiling water and letting it stand near the fire. Add salt to the taste.

A SCOTCH minister was once ordered "beef tea" by his physician. The next day the patient complained that it had made him sick. "Why, minister," said the doctor, "I'll try the tea mysel'." So, putting some in a skillet, he warmed it, tasted it, and told the minister it was excellent. "Man," says the minister, "is that the way ye sup it?" "What ither way should it be suppit? It's excellent, I say, minister." "It may be gude that way, doctor, but try it wi' the cream and sugar, man! try it wi' that, and then see hoo ye like it."

IRISH MOSS OR CARRIGAN.

529. Soak half an ounce of the moss in cold water for a few minutes; then withdraw it, shaking the water from each sprig, and boil it in a quart of milk till it attains the consistence of jelly, and sweeten to the taste. A decoction of the same quantity

of moss in a quart of water is also used as a demulcent in coughs.

NEITHER let prosperity put out the eyes of circumspection, nor abundance cut off the hands of frugality; he that too much indulges in the superfluities of life, shall live to lament the want of its necessities.

ISINGLASS BLANCMANGE.

530. Boil one ounce of isinglass in one quart of water till it is reduced to a pint; then add the whites of four eggs, with two spoonfuls of water—to keep the eggs from poaching—and sugar enough to make it very sweet, and run the liquid through a jelly bag; then put to it two ounces of sweet, and half an ounce of bitter almonds; give them a scald in your jelly, and pass the whole mixture through a hair sieve, and empty it into a china bowl. The next day turn it out, and stick it all over with sweet almonds, blanched and cut lengthwise.

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BARLEY GRUEL.

531. Wash two ounces of pearl barley, and boil it in a quart of water till reduced to a pint; strain it, and add sugar and wine to the taste.

ACORN COFFEE.

532. Peel the husks from sound ripe acorns, divide the kernels, dry them gradually, and roast them in a close vessel; while roasting they should be stirred continually, and small pieces of butter added from time to time. Care must be taken not to burn, or roast them too much. When roasted, they may be ground and used as ordinary coffee.

ALE POSSET.

533. Boil a pint of new milk with a slice of toasted bread; pour a bottle of mild

ale into a punch bowl, sweeten and add spices, and then pour the boiling milk over it.

BREAD PUDDING FOR INFANTS.

534. Grate some stale bread into a tea-cup, pour boiling milk over it, and when cold, mix with the yolk of an egg. Boil it in a cup for a quarter of an hour.

CELERY DRESSED AS SLAW.

535. Cut the celery in pieces about a quarter of an inch long. Make a dressing of the yolks of three eggs boiled hard, half a gill of vinegar, half a gill of sweet oil, one teaspoonful of French mustard, or half a teaspoonful of common mustard, with salt and Cayenne pepper to the taste. Pour this mixture over the celery, stir it well and send it to the table. It should be

kept in cold water to make it crisp, until about fifteen minutes before it is sent to the table, then drain it and pour the dressing over.

“LET us endeavor that our life, though it be not of any great extent and length, yet may be of much weight and worth. Let us measure it by work, and not by time.”

ECONOMICAL USE OF NUTMEGS.

536. If a person begins to grate a nutmeg from the stalk end, it will prove hollow throughout; whereas the same nutmeg grated from the other end, would prove solid to the last. This is because the centre consists of a number of fibres issuing from the stalk, and extending throughout the centre of the fruit. When the stalk is grated away, those fibres, being attached to no other part, lose their hold, and drop out, and a hollow is formed through the whole nut.

BREAKFAST DISH OF COLD MEAT.

537. Cut the meat in pieces about an inch square, put them into a stewpan with some butter, or a little of the cold gravy. Season with pepper and salt. As soon as the meat is very hot, add a little flour to thicken the gravy, and serve.

A FASTIDIOUS taste is like a squeamish appetite ; the one has its origin in some diseases of the mind, as the other has in some ailment of the stomach.

**CHEESE SOUFFLE, OR FONDU.**

538. Grate six ounces of rich cheese (Parmesan is the best); put it into an enamelled saucepan, with a teaspoonful of flour of mustard, a saltspoonful of white pepper, a grain of Cayenne, the sixth part of a nutmeg, grated, two ounces of butter, two tablespoonfuls of baked flour, and a gill of new milk; stir it over a slow fire till it becomes like smooth thick cream (but

it must not boil); add the well-beaten yolk of six eggs; beat for ten minutes; then add the whites of the eggs beaten to a stiff froth; pour the mixture into a tin, or a card-board mould, and bake in a quick oven for twenty minutes. Serve immediately.

HUMAN PULSATION.—An ingenious author asserts that the length of a man's life may be estimated by the number of pulsations he has strength to perform. Thus, allowing seventy years for the common age of man, and sixty pulses in a minute for the usual measure of pulses in a temperate person, the number of pulsations in his whole life would amount to 2,207,520,000; but if, by intemperance or other causes, he forces his blood permanently into a more rapid movement, so as to give seventy-five pulses to the minute, the same number of pulses would be completed in fifty-six years; consequently shortening his life by fourteen years.

TO CLARIFY DRIPPING.

539. Set it on the fire in a clean pan, and when melted and just going to boil, take it off and pour it into another pan half

filled with boiling hot water ; stir the two well together with a broad, wooden spoon, and then remove the pan into a cool place till the next day, when the clarified dripping will be found floating on the surface of the water.

CHICKEN JELLY.

540. Take a large chicken, cut it up into very small pieces. Bruise the bones, and put the whole into a stone jar, with a cover that will make it water tight. Set the jar in a large kettle of boiling water, and keep it boiling for three hours. Then strain off the liquid, and season it slightly with salt, pepper, and mace ; or, with loaf sugar and lemon juice, according to the taste of the person for whom it is intended. Return the fragments of the chicken to the jar, and set it again in a kettle of boiling water. You will find that you can collect

nearly as much jelly by the second boiling. This jelly may be made of an old fowl.

DUKE DE ALBA once replied to the king, who asked him whether he had seen the eclipse of the sun, that he had so much business to do upon earth, that he had no time to look up to heaven.

GINGER BEER.

541. One ounce and a half of ginger well bruised, one ounce of cream of tartar, one pound of loaf sugar, and one lemon, to every gallon of water. Put these ingredients into an earthen pan, and pour upon them the water boiling. When cold, add a teaspoonful of yeast to each gallon. Let it stand twenty-four hours, then skim it. Bottle it, and keep it in a cool place before you drink it.

"Now, gentlemen," said a nobleman to his guests as the ladies left the room, "let us understand each other—are we to drink like men or like brutes?" The guests, somewhat indignant, exclaimed, "like men, of course." "Then," replied he, "we are going to get jolly drunk, for brutes never drink more than they want."

CHERRY ICE.

542. Stone two pounds of ripe cherries, bruise and set them on the fire, with a little water, and a half pound of sugar; when they have boiled, pass them through a hair sieve into an earthen pan; pound a handful of the kernels, put them in a basin with the juice of two lemons, add to the cherries a pound of sugar, and strain on them the lemon juice and kernels; mix the whole together and put it into a freezer with pounded ice; work the cherries up with it well until it has set, then place it in glasses.

WATER ICES GENERALLY.

543. If made from jams, you must rub them through a sieve, adding thick boiled syrup and lemon juice, and some jelly and coloring; if for pink, add the white of an egg whipt up, before you add it to the best half of a pint of spring water; if of jam,

you must have a good pint of mixture in all, to make a quart mould; if from fruits with syrup, you will not require water.

PORTABLE LEMONADE.

544. Take of tartaric acid, half an ounce; loaf sugar, three ounces; essence of lemon, half a drachm. Powder the tartaric acid and the sugar very fine in a marble or Wedgewood mortar (observe never to use a metal one), mix them together, and pour the essence of lemon upon them, by a few drops at a time, stirring the mixture after each addition, till the whole is added; then mix them thoroughly and divide it into twelve equal parts, wrapping each up separately in a piece of white paper. When wanted for use, it is only necessary to dissolve it in a tumbler of cold water, and fine lemonade will be obtained, containing the flavor of the juice and peel of the lemon, and ready sweetened.

BEER.

545. To four gallons of water, take two pounds of sugar, one quart of molasses, half a teacupful of ginger, one pint of sots, two spoonfuls of cream of tartar, one and a half spoonfuls of ground allspice, and three drops of oil of sassafras. Put the spices into bags; heat the water and pour it over the spices; mix the whole of the ingredients in an open vessel, let it stand over night, then skim off the top of the liquid, take out the bags of spices, and pour it carefully into jugs, bottles, or a keg; it will be fit for use in twenty-four hours.

BUTTERED EGGS.

546. Break four or five eggs carefully into separate cups; put two ounces of good butter into a bright tin dish, and put it into the oven. When the butter boils, lay in the eggs carefully, and over each sprinkle

white pepper and salt very lightly; put them in the oven for five or six minutes. Serve in the dish they are cooked in.

“WHAT is the reason your wife and you always disagree?” asked one Irishman of another. “Because we are both of one mind. She wants to be master, and so do I.”

MELTED BUTTER.

547. This simple luxury, owing to ignorance or carelessness in making, is often any thing but a luxury. First, be particular to have an exceedingly clean saucepan. Put into it in the proportions of a small teacupful of water, two ounces of butter and a large teaspoonful of flour. The flour should be mixed smoothly with the cold liquid before it is put near the fire, and if the mixture is allowed to stand an hour before melting so much the better; but it must not be put *near* the fire until it is ready to be melted. When once upon the fire, keep it stirred, or move it by occasion-

ally shaking the saucepan ; but use the utmost caution to stir or shake it so that the liquid should always go around in the saucepan in the same way ; if it sometimes moves to the right and then to the left, it will be oiled, and then the best thing to do is to throw it away. A little cream or good milk may be used instead of part water, and will be found an improvement.

A KING'S SPEECH.—Charles II., asked Bishop Stillingfleet, how it happened that he generally preached without a book, but always read the sermons which he delivered before the court. The bishop asked in turn why he read his speeches in parliament. "Why, Doctor," replied his merry majesty. "I'll tell you candidly ; I have asked them so often for money that I am ashamed to look them in the face."

TO FRESHEN SALT BUTTER.

548. Churn it afresh with new milk, in the proportion of a pound of butter to a quart of milk.

WHERE is the hoe, Sambo?" "Wid de rake, massa." "Well, where is the rake?" "Why, wid de hoe." "Well, well, where are they both?" "Why, bote togedder, massa ; you 'pears to be berry 'ticular dis mornin'."

FOOD FOR DELICATE INFANTS.

549. Take a piece of gelatin (or American isinglass) about one inch square, dissolve it in half a gill of water over the fire—then add a gill of milk. When it comes to a boil, stir in a good half teaspoonful of arrowroot. When taken off the fire, stir in two tablespoonfuls of cream. This food is suitable for a child four or five months old. As the child becomes older, increase the strength of the food.

VICE AND VIRTUE.—Those who have resources within themselves, who can dare to live alone, want friends the least, but, at the same time, best know how to prize them the most. But no company is far preferable to bad, because we are more apt to catch the vices of others than their virtues, as disease is far more contagious than health.

PRESERVING EGGS.

550. The following receipt has been tried for several years with unvarying success. To five quarts of cold water add

one pound of salt and one ounce of saltpetre; boil together for about twenty minutes, and when nearly cold, add four tablespoonfuls of pounded quick lime. Let it stand three days, stirring it twice a day. Place the eggs (which should be quite fresh) in a jar, with the small end downward, and pour the mixture upon them. Additional layers may be added, as convenient, and from thirty to fifty eggs may be done in one jar. They will keep for months, but must not be taken out of the lime till they are about to be used, when they will be found to be perfectly fresh. The lime should cover the eggs full two inches above them.

PLEASANT TRAVELLING.—In Edinburgh resides Mr. C——, who is as huge, though not as witty as Falstaff. It is his custom when he travels to book two places, and thus to secure half of the inside of the coach to himself. He sent his servant the other day to book him for Glasgow. The man returned with the following pleasing intelligence: "I've booked you, sir; but as there wern't two inside places left, I booked you *one in* and *one out*."

PLAIN OMELETTE.

551. Beat four eggs very light. Have ready a pan of hot butter, pour the beaten eggs into it, and fry it till it is of a fine brown on the under side, then lap one half over the other, and serve it hot. Just before you lap it, sprinkle a little salt and pepper over the top. Chopped parsley or onion may be mixed with the egg before it is fried.

A PERSON asking Diogenes what was the best dinner-hour, he answered. "Any hour." "Nay," said the man, "any hour will not suit rich and poor too." "But it will, though," retorted the philosopher; "a rich man can dine any hour, that *he likes*; but a poor man any hour that *he can*."

RASPBERRY VINEGAR.

552. Take ripe raspberries, put them in a pan, and mash them with a large wooden spoon or masher. Strain the juice through a jelly bag, and to each pint of juice, add one pound of loaf sugar, and one

quart of vinegar. When the sugar has dissolved, place the whole over the fire in a preserving kettle, and let it boil a minute or two, and skim it. When cold, bottle it, cork it well, and it will be fit for use.

A LAUNDRESS, who was employed in the family of a governor, said to him with a sigh. "Only think, your excellency, how small a sum of money would make me happy." "How little, madam?" said the governor. "Oh! dear sir, twenty pounds would make me perfectly happy." "Then I will send it to you to-morrow; upon the understanding that that amount will make your happiness perfect." "I thank you, and assure you that it will," she said, and took her departure. She was no sooner outside the door than she thought she might as well have asked and received forty; so she stepped back, saying, "*please make it forty.*" "Ah! I am released," said the governor, "you have proved that the twenty would not make you happy; nor would any other sum."

RESTORATIVE JELLY FOR INVALIDS.

553. Take two ounces of isinglass; one ounce of gum arabic; and one ounce of sugar candy. Put these into half a pint of spring water, and let them remain eight hours; then simmer over a slow fire, or in a

jar in the oven, until dissolved. Add half a pint of good sherry; and, when nearly cold, flavor with nutmeg or cloves. This is excellent.

TRUE wisdom is less presuming than folly; the wise man doubteth often, and changeth his mind; the fool is obstinate and doubteth not; he knoweth all things but his own ignorance.

TOASTED CHEESE.

554. This preparation is popularly known as *Welsh Rabbit* or *Rarebit*. Cut some cheese into thin shavings, and put it with a bit of butter into a pan. Place it over a gentle fire, and stir it till the cheese dissolves. Serve it with toasted bread, in the bottom of the dish.

“’Tis *being*, and *doing*, and *having*, that make
All the pleasures and pains, of which people partake,
To be what God pleases, to *do* a man’s best,
And to *have* a good heart, is the way to be blest.

QUEEN'S TOAST.

555. Fry some slices of stale bread a fine brown; then dip each slice quickly in some boiling water to remove the grease. Place them in layers on a dish. They may be put in the form of a pyramid. Serve with any kind of sweet sauce; or they may be eaten with butter and sugar.

A **TURKISH** proverb runs thus: The devil tempts all, except idle men, and they tempt the devil.

SANDWICHES.

556. Cut the bread moderately thin, butter it very slightly indeed; lay the meat cut thin, season with salt, pepper, and mustard, as may be required; cover with a second slice of bread, trim the edges, put them one on the other, and cover with a damp cloth until required. Where tongue is used, it should be boiled the day before, and when thoroughly done pressed in a mould. Chicken

boned and forced with a small quantity of forced veal and ham, and treated in the same way, will make excellent sandwiches. All kinds of meat used for sandwiches should be thoroughly done.

WHY should starvation be unknown in the desert? Because of the sand-which-is there. But how came the *sandwiches* there? Noah sent *Ham*, and his descendants *bred* and *mustered*.

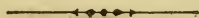
HAM SANDWICHES.

557. Slice some cold boiled ham very thin, and spread over them a little French mustard. Place a slice of the ham between two thin slices of bread and butter. Or the ham may be laid on a very thin slice of buttered bread; roll it up, taking care not to break the crust.

BLACKBERRY CORDIAL.

558. To one quart of blackberry juice, add one pound of white sugar, half an ounce

of grated nutmeg, and half an ounce of pulverized cinnamon. Tie the spice in a fine muslin bag, boil the whole and skim it. When no more scum rises, set it away to get cold, and add one pint of best brandy. Cloves and allspice may be added in the proportion of a quarter of an ounce of each,



COFFEE.

559. Beat an egg, and to one teacupful of ground coffee, add one-third of the beaten egg, and as much cold water as will just moisten the coffee ; do not put in much cold water, stir all well together, put the mixture in your coffee pot, and pour over it six teacupfuls of *boiling* water. Let it boil hard for ten or fifteen minutes. When it begins to boil, stir it frequently, and never leave it until the grounds sink, which they will do in a few minutes after it has been on the fire. Be careful and do not let your coffee

boil over, as by that means you lose a great deal of the grounds, and consequently the coffee will be weakened. Rinse your pot, if it be silver or Britannia metal, with *boiling water*, pour the coffee into it, and serve it hot. Coffee and tea lose much of their flavor if served cold.

My uncle P—— was an awful snorer. He could be heard as far as a blacksmith's forge; but my aunt became so accustomed to it, that it soothed her repose. They were a very domestic couple—never slept far apart for many years. At length my uncle was required to leave home for some days on business. The first night after his departure, my aunt never slept a wink; she missed the snoring. The second night was passed in the same restless manner. She was getting in a very bad way, and probably it would have been serious, had it not been for the ingenuity of a servant girl; she *took the coffee mill into my aunt's bed-room, and ground her to sleep at once!*

RAISIN WINE.

560. Boil the water, which is to be used for the wine, and let it cool. Then put into a cask, eight pounds of raisins, for each gallon of water. Put the fruit and

water into the cask alternately, until the cask is quite full. Lay the bung in lightly ; stir the wine every day or two. Keep the cask full by the addition of cold water which has been boiled. As soon as fermentation ceases, put the bung in tightly, and leave the wine untouched for a year. Then draw it off in a clean cask, and fine it with a piece of isinglass tied in a muslin bag, and suspended in the liquor. The refuse raisins make good vinegar, if fresh water be poured over them, and the cask set in the sun.

A WIT and a fool in company, are like a crab and an oyster ; the one watches till the other *opens his mouth*, and then makes small work of him.



GINGER WINE.

561. To four gallons of water, put eight pounds of white sugar, and half a pound of bruised ginger. Boil the whole together, and pour the liquor in a vessel to

cool. To each gallon, add the juice and rind of four lemons. Toast a piece of bread, cover it with fresh yeast, and put it in the liquor. As soon as it begins to ferment, put it into a cask. When the fermentation subsides, which will be in two or three weeks, add two pounds of raisins which have been stoned. In two months it may be bottled.

CHILDREN and fools, says an old adage, always tell the truth. "Mother sent me," said a little girl, "to come and ask you to take tea with her this evening." "Did she say at what time, my dear?" "No, ma'am, she only said she would ask you, and, then *it would be off her mind.*"

SAMP.

562. This dish is made of new Indian corn *crushed*, but not ground. It should be boiled very slowly until quite soft, and seasoned with a little salt. It may be eaten with sugar and good milk or cream, or with molasses. When cold it may be cut into

slices and fried a nice brown. This latter dish is very appropriate for breakfast.

MOCK OYSTERS.

563. Boil some salsify, in water, with a little salt. When soft, mash it, and season it with pepper, salt, and a lump of butter. Have ready some bread crumbs or grated cracker, and a couple of eggs, well beaten. With a spoon, take out some of the salsify, dip it in the egg, and then in the cracker, and fry a light brown on both sides.

A CLERK was assisting a clergyman, who had come to preach a charity sermon, to robe before the service commenced, when he said to him, "Please sir, I am deaf." "Indeed, my good man," said the clergyman, "then how do you manage to follow me through the service?" "Why, sir," said the clerk, "I looks up, and when you shuts your mouth I opens mine."

TO PRESERVE MILK.

564. Take any quantity of really fresh milk, put it into a bottle well corked, and

plunge into boiling water for a quarter of an hour.

OUR attention has lately been directed to an invention for obtaining milk in a solidified form, for sea-voyages. A funny friend of ours, says it must be a capital invention, for solidified milk must obviously be "*quite the cheese.*"



TEA.

565. Scald your teapot with boiling water, and allow a teaspoonful of tea for each person and one over. Pour enough boiling water on the tea leaves to rather more than wet them. Let it stand fifteen minutes; pour on as much boiling water as will serve one cup to each one of the company. As soon as the first cups are poured out, add half a teaspoonful for each person, and pour on some boiling water. The most convenient article for hot water is an urn with a spirit lamp under it, which keeps it boiling on the table. But the

water may be kept sufficiently hot in an ordinary teapot.

Some who are particular about their tea, stop the spout of the teapot with a cork while the tea is drawing, to retain the aroma.

TEA came into general use sooner in England than in Scotland. In 1685 the widow of the Duke of Monmouth sent a pound of it to one of her relations in Scotland. This Chinese production was then unknown. They examined it with great attention, and ordered the cook to come, who, after a long examination, decided that it was some dried herb. They abandoned to him this precious eatable to use as he thought proper. Consequently he had the leaves boiled, threw the water away, and served them up like spinach. The guests did not find the garden stuff to their taste, and its reputation in Scotland thus suffered for a long time.



THE BEST METHOD OF MAKING TEA.

566. When tea is made out of the room, its volatile and essential properties are frequently dissipated before it comes to the table. It is not the bitterness, but the fragrance of the tea that

is refreshing. The tea should be *wetted* or *steeped*, before the larger quantity of water is added. But if the tea and the pot are both warmed *dry*, before any portion of the water is added, a stronger infusion will be obtained. Put the tea, dry, into the empty pot; then place the pot before the fire, or on the hot plate of an oven till the tea is well heated, but not burned; then pour upon it the boiling water, and a fragrant infusion will be immediately produced. Whether tea should be boiled or not, depends in some measure upon the constitution and inclination of the consumer. If it is generally found to be too exciting, and if also a full and slightly bitter infusion is preferred, *the tea should be boiled a few minutes*, because boiling dissipates the volatile extract which disturbs the nervous system, and develops by solution the bitter principle.

“FATHER,” said a roguish boy, “I hope you won’t buy any more gunpowder tea for mother.”

“Why not?” “Because every time she sits down to the tea-table, she *blows us up!*” “Go to bed, sir, immediately.”

RHUBARB WINE.

567. Cut five pounds of rhubarb into small pieces; add a gallon of cold water, and put it into a tub for eight or nine days, stirring it well two or three times a day. Strain the liquor, and to every gallon add four pounds of sugar, the juice and half the rind of a lemon; put it in a cask, with half an ounce of isinglass dissolved in a little of the liquor. Add a gill of brandy. Bung the cask closely. Bottle it in ten or twelve months.

A CHEAP SUMMER DRINK.

568. Pour two bottles of porter into three quarts of water and one pint of the best molasses. Mix this well together, and in three or four days it will be fit for use.

TO CURE HAMS.

569. Mix together, eight pounds of salt, two ounces of saltpetre, two pounds of brown sugar, one ounce and a half of potash, and four gallons of water. This brine is sufficient for every one hundred pounds of meat. The brine should be poured over the pork after it has laid in the tub for about two days. Let the hams remain in the brine six weeks, then dry them several days before smoking. The meat may be rubbed with fine salt when it is packed down. The meat should be thoroughly cool before packing.

A PRUDENT man advised his drunken servant to put by his money for a rainy day. In a few weeks the master inquired how much of his wages he had saved. "Faith, none at all," said he, "it rained yesterday, and it all went."

ANOTHER MODE OF CURING HAMS.

570. To every hundred pounds of pork, take a bushel and half a peck of salt, three

pounds of saltpetre, three pounds of sugar, and two quarts of molasses. Mix these ingredients, and rub the meat with it well. At the end of nine days, take out the hams and put those which were at the top at the bottom. In three weeks, take out the meat. Remember to rub the hams often with the salt, etc., while it is in the tub, so that every part may be thoroughly impregnated.

“WHAT makes you get up so late, sir?” said a father to his son, who made his appearance at the breakfast table about ten o’ clock. “Late! why father I was up with the lark.” “Well, then, sir, for the future don’t remain so long up with the lark, but come down a little earlier to breakfast.”



COLD MEAT, GAME OR POULTRY, DRESSED AS FRITTERS.

571. Weigh the meat, and put an equal weight of bread crumbs to soak in cold water; let there be a little fat with the meat, and cut it into small dice. Squeeze the water from the bread; put in the pan

two ounces of butter or lard, and two table-spoonfuls of onion, chopped fine; fry two minutes, then add the bread, stir with a wooden spoon until rather dry; then add the meat; season with salt and pepper to taste, add a little nutmeg, if approved; stir till quite hot; then add gradually two eggs well beaten; mix quickly, and pour on a dish to cool. Roll into the shape of small eggs, egg and bread crumb them, and fry. Serve plain with any appropriate sauce.

WHAT wind does a hungry sailor like best? One that blows *foul*, afterward *chops*, and then comes with little *puffs*.

BOILED TRIPE.

572. Scrape and wash the tripe very clean, boil it in water with salt enough to season the tripe; when very tender, have ready some onions, boiled and washed, and well seasoned with pepper, salt, and a lump of butter; put the onions in a deep dish,

and lay the tripe on the top, or serve them in separate dishes.

Some persons like tripe boiled plainly in water, and served with onion sauce and mustard.

VIRTUE comes from industry quite as much as from morality. "An idle head is Satan's workshop;" and let a man do nothing for a fortnight, the old adversary will get possession of his pate, bring in a stock of evil thoughts, start the machinery of low passions, and commence his regular business of producing sin.



FRIED TRIPE.

573. Tripe may be fried in egg and bread crumbs like oysters, and is then a very nice dish; it should first be boiled till tender; it may be fried without the egg or crumbs, in gravy, thickened with a little flour, and flavored with catchup or vinegar.

WEAR your learning like your watch, in a private pocket, and don't pull it out to show that you have one; but if you are asked what o'clock it is, answer accordingly.

**AN EXCELLENT SUBSTITUTE FOR PASTRY
FOR THE DYSPEPTIC.**

574. Boil a teacupful of sago as thick as it can be made to boil, without burning ; put about five spoonfuls into a quart basin ; then a layer of baked fruit of any sort, sweetened, and fill the basin to the brim with alternate layers of fruit and sago. Set in a cool place for a little time, and it will become solid. It is best when made shortly after breakfast, and allowed to stand till wanted, to warm either in an oven, over boiling water, or before the fire, with a plate turned over it, for dinner. The sago boils best when soaked in cold water for a few hours before using. Rice may be used in the same way. Serve with any sweet sauce.

TO KEEP CHESTNUTS.

575. To preserve chestnuts, in order to have them good and fresh, to eat through

the winter, you must make them perfectly dry after they have come out of their green husks; then put them into a box or barrel, mixed with, and covered over by fine and dry sand, three gallons of sand, to one gallon of chestnuts. If there be maggots in any of the chestnuts, they will come out of the chestnuts, and work up through the sand to get to the air; and thus you have your chestnuts sweet, sound, and fresh.

HAVE you ever watched an icicle as it formed? You noticed how it froze one drop at a time. If the water was clean, the icicle remained clear, and sparkled in the sun; but if the water was slightly muddy, the icicle looked foul, and its beauty was spoiled. Just so our characters are forming. One little thought or feeling at a time, adds its influence. If every thought be pure, the soul will be lovely, and will sparkle with happiness; but if impure, there will always be wretchedness.



CELERY FOR FLAVORING.

76. Celery leaves, and ends, are used for flavoring soups, gravies, sauces, etc.

TO COLOR BUTTER.

577. For every four quarts of cream, grate one middling sized carrot, pour on it half a pint of boiling water, let it stand until cool, and strain the liquor into the cream. It does not hurt the flavor.

How few do eat and drink, not merely with an intention to preserve the body in health and strength, but with such prudence, care and caution, as not to over cherish and pamper, to embolden and enlarge their bodies.



ESSENCE OF CELERY.

578. Soak a tablespoonful of celery seeds, in a large teacupful of brandy. A few drops will suffice to flavor a quart of soup.

THE thieving propensities of "the cat" are well known. How does "the cat" contrive to open the side-board? How is it, that after drinking our gin, she never seems intoxicated? Whatever can the cat do with the tea? And how, *when she breaks a plate, does she manage to pick up the pieces!*

ELDERBERRY WINE.

579. To ten quarts of berries, put five quarts of water, and let it stand twenty-four hours. Then boil and skim it; strain it, and to every gallon of the liquor put three pounds of sugar, half an ounce of cloves, one ounce of cinnamon, and two ounces of ginger. Boil it again, and ferment it, by putting in it a slice of toast covered with fresh yeast. By leaving out the spices, this wine is said to resemble Port.

At a hotel at Hastings, Jerrold was dining with two friends, one of whom, after dinner, ordered, among other pleasant things, "a bottle of *old port*." "Waiter," said Douglas, with that twinkle of the eye, that was always a promise of wit, "Mind, now, a bottle of your *old port*, not your *elder port*."

PATTIES OF FRIED BREAD.

580. Cut the crumb of a loaf, into square or round pieces, nearly three inches high, and cut bits, the same width for tops;

mark them neatly with a knife; fry the bread of a light brown color, in fine lard. Scoop out the inside crumb, taking care not to go too near the bottom; fill the space with meat; put on the tops, and serve.

A SAILOR went to a conjuror's exhibition. There were to be fireworks at the conclusion; but they accidentally exploded and blew up the room. The sailor fell in a potato field, just outside, unhurt; he got up, and shook himself, and walked back toward the room, exclaiming, "Confound the fellow, *I wonder what he will do next!*"

MOLASSES CANDY.

581. One quart of West India molasses, half a pound of brown sugar, the juice of one lemon. Put the molasses in a kettle with the sugar, boil it over a slow, steady fire, till it is done, which you can easily tell by dropping a little in cold water; if done, it will be crisp, if not, it will be stringy. A good way to judge if it is boiled enough, is to let it boil, till it stops bubbling. Stir it

very frequently, and just before it is taken off the fire, add the lemon juice. Butter a shallow tin pan, and pour it in to get cold. Molasses candy may be flavored with any thing you choose. Some flavor with lemon, and add roasted ground-nuts, or almonds blanched.

'Tis good advice that St. Jerome gives; still be doing some warrantable work, that the devil may always find thee well employed.

CHEESE TOASTED.

582. This preparation is popularly known as *Welsh rabbit* or *rarebit*. Cut some cheese into thin shavings, and put it with a bit of butter, into a cheese toaster; place it before the fire, until the cheese dissolves, stirring it occasionally. Serve with a slice of toasted bread, the crust pared off.

Two city ladies meeting at a visit, one of them a grocer's wife, and the other a cheesemonger's (who perhaps stood more upon the punctilio of precedence, than some of their betters would have done

at the court end of the town), when they had risen up and took their leaves, the cheesemonger's wife was going out of the room first, upon which the grocer's lady, pulling her back by the tail of her gown, and stepping before her, "No, madam," said she, "nothing comes after cheese."

GOOSEBERRY CHAMPAGNE.

583. Select large full grown berries, before they begin to turn red. Allow a gallon of water to every three pounds of fruit. Put the berries in a clean tub, pour on a little water, pound and mash the fruit; then add the remainder of the water, and stir the whole well. Cover the tub with a clean cloth, and let it stand four days. Stir it frequently and thoroughly; then strain the liquid through a jelly bag, or coarse linen cloth, and to each gallon, add four pounds of white sugar, and to every five gallons, one quart of the best French brandy. Mix the whole, and put it into a clean cask that will just hold it, as the cask should be full.

Place the cask in a cool dry place, and lay the bung in loosely. Secure the cask firmly, so that it cannot be shaken or moved, as the least disturbance will injure the wine. Let it work for two weeks, or more, until the fermentation is subsided. Then bottle it, and be careful to drive the corks in tightly. Lay the bottles on their sides, and in six months, the wine will be fit for use.



TO MAKE COTTAGE BEER.

584. Take a quarter of a peck of good white bran, and put it into ten gallons of water, with three handfuls of hops, boil the whole together until the bran and the hops sink to the bottom. Then strain it through a hair sieve into a cooler, and when it is about lukewarm, add two quarts of molasses. As soon as the molasses is thoroughly incorporated, pour the whole into a nine gallon cask, with two tablespoonfuls of yeast.

When the fermentation has subsided, bung up the cask, and in four days it will be fit for use. Table beer, if drawn off into *stone jars*, with a lump of white sugar in each, and securely corked, will keep good for several months.

“THIS is capital ale—see how long it keeps its head!” “Aye, but consider how soon it *takes away yours*.”



TO MAKE PERRY.

585. Let the pears be sweet and perfectly ripe, but take care that the cores have not become rotten; take them to the press or mill, and squeeze out the juice, from whence the liquor is removed to casks, which must stand in the open air, in a very cool place, with the bung-holes open. The fermentation is accomplished by mixing a pint of new yeast with a little honey and flour warmed, and the whites of four eggs. Put this in a bag of thin muslin, drop it in

the cask, and suspend it from the bung-hole by a string, taking care that it does not touch the bottom of the vessel. If it works well, the liquor will have cleared itself in five or six days, and may be drawn off from the lees into smaller casks, or bottled. In winter, Perry requires to be kept warm, and free from frosts or draughts of air. In summer, the vessels or bottles containing it must be moved to a cool place, otherwise they will burst.

A MAN praising Perry, said it was so excellent a beverage, that in great quantities it always made him fat. "I have seen the time," said another, "when it made you lean." "When?" asked the eulogist. "Last night—*against a wall.*"

SPRUCE BEER.

586. Pour eight gallons of cold water into a barrel; to this add eight gallons of boiling water; then put in six tablespoonfuls of essence of spruce, and sixteen pounds of molasses. When sufficiently cold, add half

a pint of yeast, and roll the cask about, or shake it well. Keep it in a warm place for two days, with the bung open ; by this time the fermentation will have subsided sufficiently for bottling. Bottle it, or put it in stone jars well corked, and it will be fit for use in a week.

A GENTLEMAN who had put aside two bottles of choice ale, discovered, just before dinner, that his servant had emptied them both. "Scoundrel !" exclaimed the master, "what do you mean by this?" "Why, sir, I saw plainly enough by the clouds that it was going to thunder, so I drank it, to prevent its *turning sour*—there's nothing I abominate, like waste !"



THE BEST GINGER BEER,

587. White sugar, twenty pounds ; lemon or lime juice, eighteen ounces ; honey, one pound ; white ginger, bruised, twenty-two ounces ; water, eighteen gallons. Boil the bruised ginger in three gallons of water for half an hour ; then add the sugar, the juice, and the honey with the remainder

of the water. Boil and strain. When cold, add the white of an egg, and half an ounce of essence of lemon. Allow it to ferment in the usual way. Then in about four days bottle it, and it will keep for months. Smaller quantities may be made by reducing the ingredients in equal proportions.

A TOPER, being on a visit to a neighboring squire, when a very small glass was set before him after dinner, pulled the servant by the tail of his coat, and expostulated with him. "What is this glass for? Does your master intend to *keep me here all night!*"



CHERRY BOUNCE.

588. To fifteen pounds of morella cherries, add one gallon of the best French brandy or good Monongahela whisky. Let them stand for three or four months, then pour off the liquor, and add to the cherries two quarts of water, which should remain on them three weeks; pour off the water

and add it to the liquor; to all of which add four pounds of sugar made into a syrup.

BEWARE of such food as persuades a man, though he be not hungry, to eat; and those liquors that prevail with a man to drink them when he is not thirsty.



SAVORY MACARONI.

(NAPLES RECEIPT.)

589. Blanch six ounces of Naples macaroni in two quarts of boiling water, with a tablespoonful of salt in it; let it remain till cold, then drain on a sieve. Put it into an enamelled saucepan with two ounces of butter, and stir over the fire till the butter is absorbed; then add a quart of new milk and simmer very gently till quite tender (about an hour and a half); add a teaspoonful of flour of mustard, a salt-spoonful of white pepper, the sixth part of a nutmeg, grated, a grain of Cayenne, three ounces of grated Parmesan cheese, and two fresh eggs, beaten with a gill of thick cream;

place it on a dish and sift grated Parmesan cheese thickly over (three ounces) ; on that lay an ounce of butter, in small pieces ; bake in a quick oven, or before the fire, till of a pale brown color, from twelve to fifteen minutes. Serve very hot.

At Gibraltar there was a great scarcity of water, and a general complaint of the want of it. An Irish officer said, "He was very easy about the matter, for he had nothing to do with water ; if he only got his tea in the morning, and punch at night, it was all that he wanted."



DRESSING FOR COLD SLAU.

590. Beat up two eggs ; add to it one gill of vinegar and water, mixed ; place it on the range ; when it begins to thicken, stir in a piece of butter the size of a small walnut, a little salt, and a teaspoonful of sugar. When cold, pour it over the cabbage ; stir it together, and before sending to table sprinkle with a little black pepper.

ONE of the very best of all earthly possessions is self-possession.

CHEESE SANDWICHES.

591. Take two parts of grated Parmesan cheese, one of butter, and a small proportion of made mustard; pound them in a mortar; cover slices of bread with a little of this, and lay over it slices of ham or any cured meat; cover with another slice of bread, press them together and cut into mouthfuls, that they may be lifted with a fork.

WHY can't the captain of a vessel keep a memorandum of the weight of his anchor, instead of weighing it every time he leaves port.

LEMON SHERBERT.

592. Squeeze the juice out of six lemons, and take out all the pulp; then pour two quarts of boiling milk and ten heaping tablespoonfuls of sifted sugar over the skins, and cover the whole very tightly. When cold, strain out the peel, pour the

milk into the freezer, and when half frozen, add the lemon juice ; stir it well, and let it freeze.

ICE IN INDIA.—The method adopted by the Indians to obtain ice, is very ingenious. They dig pits in the ground about two feet deep, which they line with dried sugar canes or Indian corn. On this they place very shallow dishes, made of unglazed and porous earthenware, and filled with soft water that has been boiled. Thus they are deposited in the evening, and in consequence of the evaporation from the outside of the dishes, a considerable portion of the water is found frozen next morning. The ice is collected before sunrise, and rammed into a cellar under ground, and lined with straw, where, owing to the accumulated cold, the ice freezes into a solid mass.

PUNCH.

593. Four pounds of sugar, one pint of lemon juice, one pint of Jamaica spirits, half a pint of peach brandy, half a pint of French brandy, five quarts of water. The quantity of liquor may be regulated according to the taste.

A TOPER was asked what he thought of the effects of strong drink upon the system. "Hot

drinks," he replied, "are bad, decidedly bad. Tea and coffee, for instance, undoubtedly hurtful; and even *hot punch*, when very hot, and taken in too large quantities, if that be possible, might ultimately do harm!"

SNOW PANCAKES AND PUDDINGS.—THE COST OF EGGS SAVED IN THE DEAREST SEASON.

594. It is not generally known that snow is a good substitute for egg, in both puddings and pancakes. Two tablespoonfuls may be taken as the equivalent of an egg. Take it from a clean spot, and the sooner it is used after it is taken in-doors the better. It is to be beaten in, just as eggs are, and should be handled as little as possible. *As eggs are dear in the season of snow, it is a help to economy to know the above.* It is equivalent to a supply of fresh eggs. Powdered ice will answer as well as snow, when the latter cannot be obtained.

"You can do any thing if you will only have patience," said an old uncle who had made a fortune, to a nephew who had nearly spent one. "Water

may be carried in a sieve, if you can only wait." "How long?" asked the petulant spendthrift, who was impatient for the old man's obituary. His uncle coolly replied, "*Till it freezes!*"

USE OF BONES IN COOKING.

595. Crack the bones very small, and boil them in plenty of water for two or three hours, according to the quantity of bones. When the water is half boiled away, a very nutritious jelly will be obtained. Iron or porcelain lined vessels are the only proper kinds for this purpose. This jelly may be added to soup or gravy.

EYES dry for their sins, are vainly wet for their sufferings; a drought in the spring is not to be repaired by a deluge in the autumn.

HOME-MADE CAYENNE PEPPER.

596. Remove the stalks of Chili peppers, and put the pods into a colander; set it before the fire for about twelve hours, by

which time they will be dry. Then pour them into a mortar, with one fourth their weight in salt, and pound and rub them till they are as fine as possible, sift through a little muslin, and then pound the residue, and sift again.

A FARMER's wife lately entered a druggist's shop, and handed him two prescriptions to be prepared, one for her husband and the other for her cow. Finding, however, that she had not sufficient cash to pay for both, she took away that for the cow, saying, "*To-morrow will do for my husband.*"

MAYONNAISE.

597. Put into a large basin the yolks of two new laid eggs, with a little salt and Cayenne; stir these well together, then add a teaspoonful of good salad oil, and work the mixture round until it appears like cream. Pour in, by slow degrees, nearly half pint of oil, continuing at each interval to work the sauce as at first, until it resumes the smoothness of cream, and not a

particle of the oil remains visible ; then add two tablespoonfuls of tarragon vinegar, and one tablespoonful of cold water to whiten the sauce.

PADDY, one day, being sent to count some pigs (the number being twenty), was asked by his master whether they were all right. He said, "Faith, and I counted nineteen, but one little beggar ran about so fast, I could not count him at all."



A CHEAP METHOD OF OBTAINING A CONSTANT SUPPLY OF PURE VINEGAR.

598. Take one gallon of water, half a pound of sugar, half a pound of molasses, and boil them together for twenty minutes ; when cool, add a teacupful of yeast ; put the whole into a jar, and lay a vinegar plant on the surface of the liquor. Cover the jar with paper, keeping it in a warm place, and it will produce very good and wholesome vinegar in about six weeks.

The vinegar plant is a minute fungus,

forming what is commonly called "the mother of vinegar." A bit of this thrown into the above liquid rapidly increases, and changes the sugar and water into vinegar. The plant will form of itself in the first instance, but this will require a longer time. Afterward it may be divided and transferred to other quantities of the mixture, to accelerate the process of vinegar making.

THERE is a story extant of a young wag who was invited to dine with a gentleman of rather sudden temper. The dining-room was on the second floor, and the principal dish was a fine roast fowl. When the old gentleman undertook to carve it, he found the knife rather dull, and, in a sudden passion, flung it down stairs after the servant. Whereupon the young man seized the fowl, and with admirable dexterity, hurried it after the knife. "What on earth do you mean?" exclaimed the old gentleman. "I beg your pardon!" was the cool reply, "*I thought you were going to dine down stairs.*"

TO OBTAIN MINT SAUCE AT ANY SEASON OF THE YEAR.

599. When mint is green and plentiful. cut it up fine, and put it into bottles. Fill the

bottles with vinegar, and cork closely. The sugar can be added when required for use. No one can tell the difference of mint so prepared from that newly gathered from the bed.

For those who like mint sauce, the above may be eaten with lamb or mutton chops.

IN attempting to carve a fowl, one day, a Western settler found considerable difficulty in separating its joints, and exclaimed against the man who had sold him an old hen for a chicken. "My dear," said the enraged man's wife, "don't talk so much against the aged and respectable Mr. B.; he sowed the first patch of corn that was planted in our settlement." "I know that," was the reply, "and *I believe this old hen scratched it up!*"

MILK PORRIDGE.

600. Boil some grits very thoroughly. When cold, pour over rich milk; or, the grits may be warmed up in milk and served hot. This makes a very wholesome dish for children.

TO PRESERVE EGGS.

601. Eggs should not be more than twenty-four hours old when they are stored. They may be kept several weeks by putting them in a jar of salt or lime water with the small end downwards. They may be kept for a long time by greasing them well with melted mutton suet, and placing them in a bin of bran, with their small end downwards. Another way of keeping them fresh is to pour a gallon of boiling water on two quarts of quick lime, and a half pound of salt; when cold, mix with an ounce of cream of tartar. Stir all well together, put the eggs in, and see that there is enough liquor to cover them.

Customer.—"I wish to purchase some eggs to make a sponge cake; they must be very fresh."

Shopkeeper.—"Ah, yes! I have some that can't be beaten."

Customer.—"Can't be beaten!"

Shopkeeper.—"No, ma'am, I defy any one to beat them."

Customer.—"Then they won't do for me; how can eggs be made into a sponge cake, *unless they can be beaten?*"

RICE FLUMMERY.

602. Mix two tablespoonfuls of rice flour with a little cold milk, and add to it a pint of boiled milk, sweetened and flavored with cinnamon and lemon peel. Boil this, stirring it constantly, and when sufficiently thick, pour it into a mould. When cold, turn it out and serve it with thick cream, or thin custard around it.

A PERSON complaining of the smallness of some chops brought to table, an incorrigible wag observed that "Probably the sheep was fed upon *short commons!*"



POTATO YEAST.

603. Boil a quarter of a peck of potatoes; mash them fine, and thin them a little with the water in which they have been boiled. Add some salt, and a tablespoonful of brown sugar. When lukewarm, stir in about half a pint or more of old

yeast. Let it rise, then cover it closely and put it in a cool place.



YEAST.

604. Tie a large handful of hops in a thin bag, and boil them in three quarts of water. Moisten with cold water a sufficient quantity of flour, and stir in the hop-water while boiling hot. Add a handful of salt. Let it stand until it is about lukewarm, and then add about a pint of old yeast. When it is light, cover it, and stand it in a cool place.



ANOTHER WAY TO MAKE YEAST.

605. Tie a pint of hops in a thin bag, and boil them in three quarts of water. Add three tablespoonfuls of salt and two of molasses. Make a thin paste of flour and

cold water. Take out the hops and pour gradually the thin paste into the hop-water; then place it over the fire and let it boil a few minutes. Let it stand until it becomes lukewarm, add some old yeast, and as soon as it is light stand it away in a cool place.

WE ask advice, but we mean approbation.



YEAST POWDERS.

606. Dissolve separately one drachm and a half of tartaric acid, and the same quantity of bi-carbonate of soda. First put the soda into your batter, or whatever you wish to make light, and lastly stir in the tartaric acid.



HAM OMELETTE.

607. Beat four eggs very light, and add to them as much grated ham as will flavor

it, with salt and pepper to the taste. Fry it in hot butter till it is brown on the lower side. Serve it immediately.

A WORTHY old farmer, residing in the vicinity of Mahopeck, was worried to death by unruly boarders. They found fault with his table, and said he had nothing fit to eat. "Hang it," said old Isaac, "what a fuss you're making, I can eat any thing." "Can you eat a crow, now?" said one of the boarders. "Yes, I ken eat a crow." "Bet you a hat," said the guest. The bet was made, the crow shot, and roasted; but, before serving it up they mischievously contrived to sprinkle it well with *Scotch snuff*. Isaac sat down to the crow. He took a good bite and began to chew away, but he made an awful face; however, he persevered, and succeeded, and when he had finished, he said, with singular grimace. "You see I ken eat a crow, but I confess *I shouldn't be inclined to hanker arter it!*"

CHEAP OMELETTE.

608. If there are no social objections to your eating onions, try the following: Beat up the yolks of three eggs, add half of a good-sized onion, chopped very fine, and a tablespoonful of chopped parsley. The shredding of the onion to a sufficient degree

of fineness is very important, as the short time required to fry the omelette would be sufficient to cook the onion. Have ready some butter or nice dripping, which should be boiling hot when the beaten egg is stirred in. It should be of a light brown on the under side. It may be browned on the top by holding the pan of the hot shovel over it.

It was remarked by an eminent barrister, that learning in ladies should be as onions properly are in cookery—you should *perceive the flavor*, but not the thing itself.

GREEN CORN OMELETTE.

609. Take from four to six ears of green corn; grate it off the cob; add to this three eggs beaten light, salt and pepper to the taste.

A SERVANT being sent to match a china plate, returned with one of a very different pattern. After scolding for some time, the mistress said, "Stupid, do you not see that *the two* are entirely different?" "No mum," was the reply; "only *one of 'em* is different."

BAKED EGG OMELETTE.

610. Two tablespoonfuls of flour, one pint of milk, and three eggs. Moisten the flour gradually with the milk, beat it very smooth, beat the eggs very light, and add them to the flour and milk; season with salt; butter a pan, pour in the mixture; bake in a quick oven about three quarters of an hour.

BOSOM FRIEND.—“ Well, dear, now that you are a widow, tell me, are you any the happier for it ?”

INTERESTING WIDOW.—“ Oh, no ! But I have my freedom, and that’s a great comfort. Do you know, my dear, I had an onion yesterday, for the first time these fourteen years ?”

MINCED MEAT.

611. Five pounds of beef or tongue, two pounds of suet, seven pounds of sugar, seven pounds of apples, three pounds of raisins, three pounds of currants, three nutmegs, two ounces of cinnamon, a dessert spoonful of ground allspice, one small tea-

spoonful of ground mace, the juice of two lemons, and the grated rind of one. Moisten it with equal portions of wine, and cider. Brandy to the taste. Boil the meat in water, which has been salted in the proportion of one teaspoonful of salt, to every quart of water. When it is tender, stand it away, to get perfectly cold, before it is chopped. Wash, pick, and dry your currants, prepare the spices, and seed the raisins. Pare and core the apples, chop them fine, chop the meat very fine, add the fruit, sugar, and spice, lemon juice, and grated lemon rind, (also the brandy and wine.) Mix the whole thoroughly; it will be fit for use on the following day. If you wish to keep your minced meat for several weeks, chop the meat, and add the currants, raisins, sugar, and spice, but leave out the apples, lemon, wine, and cider; mix the other ingredients, and merely moisten it with brandy; pack the mixture tightly in a stone jar, and cover it close. When you

wish to make it into pies, take out some of the meat, chop your apples, and mix with it in the proportion given above. Moisten with cider, and add wine and brandy to your taste.

THINGS TO BE REMEMBERED IN DECEMBER.—Be charitable to the poor, and be just to your connections. Examine the state of your affairs, and prepare to improve your position by fresh energies. Take care of your health, not by reading the puffs of “quackery,” and swallowing quack nostrums, but by exercising in fine weather, and by warmth at home in foggy and damp days and nights.

A NICE LUNCHEON OR SUPPER CAKE FROM COLD VEAL.

612. Take as much cold roasted lean veal as will fill a small cake mould, and mince it fine, together with a slice of ham, a piece of the crumb of bread soaked in cold milk, two eggs well beaten, a small bit of butter, the same of onion; season with pepper and salt, and mix all well together; butter the mould; fill it, and bake in an

oven for about an hour; turn it out when cold, and cut into slices. Garnish with pickled eggs and parsley.

BE not affronted at a jest; if one throw salt at thee, thou wilt take no harm, *unless thou hast sore places.*

BREAD JELLY.

613. Cut the crumb of a roll into thin slices, and toast them equally of a pale brown; boil them gently in water enough to rather more than cover them, till a jelly is produced, which may be known by putting a little in a spoon to cool; strain it upon a piece of lemon peel, and sweeten to taste; a little wine may be added. This is a light and pleasant repast for invalids.

BEVERAGE FROM CHERRIES.

614. To one pint of cherry juice, put one pound of sugar. Boil it ten minutes,

and skim it. When cool, bottle it, and cork it tight.

A TOURIST stopping at a hotel saw on the bill of fare, "Fried Water Chicken." Desiring to know what this meant, he ordered a dish, and finding it excellent, recommended it to the rest of his party, ladies and all. They liked the dish wonderfully, and became *frog-eaters* without knowing it.

A NICE PIE OF COLD VEAL, OR CHICKEN,
AND HAM.

615. Lay the crust into a shallow pie-dish, and fill it with the meat, prepared as follows: Shred cold veal or fowl, and half the quantity of ham, mostly lean; put to it a little cream; season with pepper, a little nutmeg, and a bit of garlic; cover with crust, and turn it out of the dish when baked.

WE are but farmers of ourselves; yet may,
If we can stock ourselves and thrive, display
Much good treasure for the great rent day.

BOTTLING WINE.

616. The first thing to be attended to is the choice of good corks ; they should be perfectly new, well cut, and flexible ; any having black spots on them should be rejected. When the wine runs clear, place a shallow tub under the tap of the cask, and take care that there are two or three small holes near the bung or in it, to allow the air an ingress, to supply the place of the wine withdrawn. All being ready, hold the bottle under the tap in a leaning position. Fill the bottle to within two inches of the top of the neck, so that when the cork comes in, there may remain three-quarters of an inch of space between the wine and the lower end of the cork. The corks should be dipped, not soaked, in wine, and should enter with difficulty ; they are driven in with a wooden mallet. If the cork is to be waxed, it must be cut off to less than a quarter of an inch. Champagne bottles must have their corks driven about

half way, and fixed down by a wire, this makes them easy to draw. While a cask of wine is bottling off, it is impossible to exclude the admission of air to the surface of the liquor, except some particular method is employed, and if the operation lasts some time, the wine is almost certain to be injured; the best prevention of this, is a bottle of fine olive oil, which, being poured into the cask and floating on the surface of the wine, totally excludes the air, and prevents acidity or mouldiness for a whole year. When the crust, or precipitation of wine in bottles, is deposited in excess, and is about to be removed, the wine should be decanted into fresh bottles, or the deposit may mix with and injure the wine. Wine to be fit for bottling must not only be separated from the gross lees, and have attained perfect clearness by the fining, but it must also remain a certain time in the cask to ripen; for this no precise rule can be laid down. Generally speaking, how-

ever, wine should not be bottled until it has lost its sharpness, and is no longer liable to fermentation. When wine is bottled too soon, it often ferments and remains always sharp; the best time to perform this operation is in the month of March or October, especially if the weather be fine and clear.

"THAT was a severe coughing fit," said the sexton to the undertaker, while they were taking a glass together. "Oh, 'tis nothing but a little ale which went the wrong way." "Ah, ha! that's just like you," replied the sexton, "you always lay the *coffin on the bier!*"

CHICKEN CURRY.

617. Remove the skin from a chicken, cut it up, and roll each piece in curry powder and flour mixed together (a tablespoonful of flour to half an ounce of curry). Fry two or three sliced onions in butter, when of a light brown put in the chicken, and fry them together till the chicken becomes brown, then stew them together in

a little water for two or three hours. More water may be added if too thick.

Do nothing in a passion ; why wilt thou put to sea in the violence of a storm ?

EGG-NOG.

618. Six eggs, one pint of milk, half a pound of loaf sugar, half a pint of brandy. Beat the eggs very light and thick, add the milk, sugar and brandy.

PHILIP, king of Macedon, having drank too much wine, happened to determine a cause unjustly to the prejudice of a poor widow, who, when she heard his decree, boldly cried out, " I appeal to Philip sober." The king, struck with the peculiarity of the event, recovered his senses, heard the cause afresh, and, finding his mistake, ordered her to be paid out of his own purse, double the sum she was to have lost. This is an example worthy of imitation.

TO ROAST COFFEE.

619. Pick the black or imperfect grains from the coffee. Put it in a pan, and stir it all the time it is roasting ; when

done, it should be the color of the hull of a ripe chestnut. It should be brown all through, but not black. About ten minutes before it is done, add to two pounds of coffee, half an ounce of butter. Whilst hot, put it in a box, and cover it closely.

NOTICE of coffee, from Sir H. Blunt's travels in 1534. "They (the Turks) have another drink, called *cauphe*, made of a berry as big as a small bean, dried in a furnace and beat to a powder, of a sooty color, that they seethe and drink, in taste, a little bitterish, but as may be endured—it is thought to be the old *black broth*, used so much by the Lacedemonians; it drieth ill humors in the stomach, comforteth the brain, etc."

USES FOR STALE BREAD.

620. Stale bread may be cut into slices, and softened, by pouring a small quantity of boiling water over it. Cover the pan containing it, to prevent the escape of the steam. As soon as the bread is soft, season the slices with pepper and salt, have some hot lard, ham fat, or sausage dripping,

in a pan, dust a little flour, or Indian meal on each slice, and fry them a delicate brown. Boiling milk, if you have it, is better than water to soften the bread.

ANOTHER WAY TO USE STALE BREAD

621. Rub the bread crumbs fine, pour enough hot milk over them to moisten them. Let them stand until they are quite soft. Beat up one egg, very light, to every pint of crumbs. Add the egg to the bread, and beat the whole till very smooth; add a little salt, and enough yeast to raise the batter. When light, bake it on a griddle like buckwheat cakes.

ANOTHER USE FOR STALE BREAD.

622. Soak some bread in cold milk, drain the milk off, mash the bread very fine

and mix with it a quarter of a pound of boiled rice. Beat up two eggs light, add a little salt, mix all together thoroughly, and boil it in a bag for an hour. Serve it with any kind of sweet sauce.

“PAPA, I’ve been seeing cook make bread; and can you tell me why dough resembles the sun?”
“The sun, Freddy?” “Yes, Pa.” “No, I cannot.”
Freddy, with great glee, “Because, *when it rises it’s light.*”

PANCAKES WITHOUT EGGS.

623. Mix four tablespoonfuls of dried flour with a pint of mild ale; beat the batter for a quarter of an hour. Dissolve half an ounce of fresh dripping, or lard, in a small frying-pan, pour in a fourth part of the batter, and fry both sides a pale brown color. Place the pancakes one on the other with a dessertspoonful of moist sugar sprinkled between. Each pancake requires half

an ounce of dripping, and ten minutes to fry.

A SAD CASE.—We were visiting at the house of a friend, where there were a number of young children. One of them had the measles, one the whooping cough. They were all receiving the greatest sympathy and attention, while one little girl, about five years old, sat in the corner, crying bitterly. We asked her what was the matter? She replied, bursting out into a heart-breaking gush of tears. "Every one has got the measles and whooping cough, and I ain't got nothing, boo! hoo hoo!"

CARAMELS.

624. One cup of grated chocolate, one cup of milk, one cup of molasses, a piece of butter the size of an egg, one cup of sugar.

BEING AT HOME.—The highest style of being at home grows out of a special state of the affections rather than of the intellect. Who has not met with individuals whose faces would be a passport to any society, and whose manners, the unstudied and spontaneous expressions of their inner selves, make them visibly welcome wherever they go, and attract unbounded confidence toward them in whatever they undertake? They are frank, because they have nothing to conceal; affable, because their natures overflow with benevolence; unflurried, because they dread nothing; always at home, because they carry

within themselves that which can trust to itself anywhere and everywhere—purity of soul with fulness of health. Such are our best guarantees for feeling at home in all society to which duty takes us, and in every occupation upon which it obliges us to enter. They who live least for themselves are also the least embarrassed by uncertainties.

CAKES MADE OF COLD MEAT OR POULTRY.

625. Take any cold poultry, or meat, and mince it fine; season with pepper and salt, to the taste; mix thoroughly, and make into small cakes, with bread crumbs, and yolks of boiled eggs, or any of the forcemeats. Fry the cakes a light brown, and serve them hot.

“It seems,” said one dandy to another, at a party, “that they give no supper to night.” To which the other coolly replied, “Then I *stop my expenses*,” and coolly took off his new gloves!

NEW ENGLAND BROWN BREAD.

626. Take equal quantities of Indian meal and rye flour, scald the Indian meal,

and when lukewarm, add the rye flour. Stir in enough lukewarm water to form a dough a little softer than for wheat bread. Add half a pint of good yeast and half a teacup of molasses. When it has risen, bake it well in a moderate oven.

SODA BREAD.

627. Three pints of flour, two teaspoonfuls of cream of tartar, one teaspoonful of bicarbonate of soda, dissolved in half a teacup of warm water. Rub the cream of tartar in the flour, add a little salt, and stir in gradually some sweet milk and the soda, so as to form a dough. Mould it out into loaves, and bake in a moderate oven, so as to let it rise. It requires about three-quarters of an hour to bake, and should be a light brown.

MUSH BREAD.

628. Boil some Indian mush in the usual way, and when lukewarm add to it some salt, yeast and enough wheat flour to form a soft dough. Let it rise; when light, knead it with only enough flour to prevent it adhering to the board. Make it into loaves, put them in the pans, let them rise again, and bake them. This is a more economical bread than that made with wheat.

CORN BREAD.

629. To two quarts of meal add one pint of bread sponge; water sufficient to wet the whole; add half a pint of flour and a tablespoonful of salt; let it rise; then knead well for the second time, and place the dough in the oven, and allow it to bake an hour and a half.

AN industrious peasant in Picardy, being observed to purchase weekly five loaves, was asked what oc-

casion he could possibly have for so much bread. "One," replied the honest fellow, "is for myself; one I give away; one I return, and the other two I lend." "How do you make that out?" "Why," returned the peasant, "the one which I take myself is *for my own use*; the second, which I give away, is for my *mother in law*; the loaf I return, is for my *father*; and the other two, which I lend, are those with which I keep my two children, in hopes that they will one day *return them to me*."

MILK BREAD.

630. Procure good yeast, put it into your flour with sufficient salt. Warm the milk, add to it half a teaspoonful of bi-carbonate of soda, and knead the dough for three quarters of an hour. Let it rise very light, then knead it again fifteen or twenty minutes. Place it in your bread pans and bake it in a moderate oven without letting it rise the second time.

A SQUIRE had a friend to visit him on business, and was very much annoyed when his wife came to ask him what he wanted for dinner. "Go away! *let us alone*;" impatiently said the squire. Business detained his friend till dinner time, and the squire urged him to remain. To the surprise of both, they

saw nothing but a huge bowl of salad, which the good wife began quietly to serve up. "My dear," said the squire, "where are the meats?" "You didn't order any," coolly answered the housewife. "I asked what you would have, and you said, '*Lettuce alone!*' Here it is." The friend burst into a laugh, and the squire, after looking lurid for a moment, joined him. "Wife, I give it up. Here is the money you wanted for that carpet which I denied you. Now let's have peace, and some dinner." The good woman pocketed the money, rang the bell, and a sumptuous repast was brought in.

BREAD FRITTERS.

631. Strew half a pound of currants on a dish, and dredge them well with flour; grate some bread into a pan until a pint of crumbs is produced; pour over them a pint of boiling milk, in which two ounces of butter have been stirred; cover the pan and let it stand for an hour. Then beat the mixture thoroughly, and add half a nutmeg grated, a quarter of a pound of white powdered sugar, and a wineglassful of brandy. Beat six eggs till very light, and stir them by degrees into the mixture.

Lastly, add the currants, a few at a time, and mix the whole, thoroughly. It should be brought to the consistence of a thin batter, and if it turns out too thin, add a little flour. Have ready a heated frying-pan with boiling lard. Put in the batter in large spoonfuls, and fry the fritters to a light brown. Drain them on a perforated skimmer, or an inverted sieve placed in a deep pan, and send them to the table hot. Serve with wine and powdered sugar.

GERMAN PUFFS.

632. One pint of milk, three eggs, one pound of flour, one dessertspoonful of *dissolved* salærat, a teaspoonful of butter, a saltspoon of salt. Beat the whites of the eggs, separately. The yolks must be as thick as batter, and the whites perfectly dry. Add to the yolks half the milk and half the flour, stir it well until the batter is

smooth, then add the remainder of the flour and milk. Warm the butter, and stir in and beat the batter thus made, till it is light and full of bubbles. Stir in the salæ-ratus, and lastly, the whites—but do not beat it after the whites have been added, as that will make it tough. Butter teacups, or an earthen mould, pour in the batter, and bake it in a moderate oven. Serve with butter and sugar, or any kind of sauce which may be preferred. They require from half an hour to three quarters to bake.

A VAIN hope flattereth the heart of a fool; but he that is wise pursueth it not.

POTATO PUFFS.

633. Dissolve two ounces of loaf sugar in a wineglassful of new milk; rub three ounces of mealy potato (boiled) to fine powder; mix these together; add the grated rind of a small lemon and the yolks of three fresh eggs; beat for ten minutes; then add

the whites, beaten to a froth; butter five small tin moulds; put a fifth part of the mixture into each, and bake in a quick oven about eighteen minutes. Serve immediately, with sugar sifted over them.

THIS instant is thine, the next, is in the womb of futurity, and thou knowest not what it may bring forth.



A CHARTREUSE OF APPLE AND RICE.

634. Boil six ounces of rice, with a stick of cinnamon, in milk until it is thick, stirring in a spoonful of rose water or orange flower water. Pare ten or twelve apples—golden pippins are the best—scoop out the core, and fill up the orifice with raspberry jam. Border a deep dish with paste; put in the apples, leaving a space between, and fill it up with rice. Brush the whole over with the yolk of an egg, and sift sugar thickly over it; form a

pattern on top with sweatmeats, and bake it for one hour in a quick oven.

INFLUENCE OF LIGHT UPON THE HUMAN CONSTITUTION.—Dupuytren, the French physician, relates the case of a lady whose maladies had baffled the skill of several eminent practitioners. The lady resided in a dark room, into which the sun never shone, in one of the narrow streets of Paris. After a careful examination, Dupuytren was led to refer her complaints to the absence of light, and recommended her removal to a more cheerful situation. This change was followed by the most beneficial results, and all her complaints vanished. Sir James Wylie has given a remarkable instance of the influence of light. He states that the cases of disease on the dark side of a barrack at St. Petersburg have been uniformly, for many years, in the proportion of three to one to those on the side exposed to strong light. The experiments of Dr. Edwards are conclusive. He has shown that if tadpoles are nourished with proper food, and exposed to the constantly renewed contact of water (so that their beneficial respiration may be maintained), but are entirely deprived of light, their growth continues, but their metamorphosis into the condition of air-breathing animals is arrested, and they remain in the form of large tadpoles. Dr. Edwards also observes that persons who live in caves or cellars, or in very dark and narrow streets are apt to produce deformed children; and that men who work in mines are liable to disease, which can only be attributed to the withdrawal of the blessings of light.

HOUSEWIFERY.

WASHING.

635. All the water used for washing must be soft, otherwise the clothes cannot be made clean. Soap, instead of dissolving and forming suds, will always curdle and float on the surface of water that is either hard from being impregnated with lime or other mineral substances, or brackish from its vicinity to the sea. The best way of softening hard water is to mix with it a large quantity of strong lye, in the proportion of one gallon of lye to three or four of water. Soda is sometimes used, but it is objectionable as it injures the texture of the clothes.

Where all the water is hard it is usual to save rain water by catching it in cisterns, or casks placed under the water spouts. Rain water casks should always have covers to prevent impurities from getting into the water. They should stand on feet

and be furnished with a spigot for drawing the water when wanted. Without an abundance of water it is impossible to wash the clothes clean, or to make them a good color, and where a sufficiency can be obtained, no good washer will be sparing in the use of it. Washing in dirty suds is of very little avail.

In using soda in washing, the best method is to boil three quarters of a pound of soap and an ounce of soda in a gallon of water till they are completely dissolved, then pour the liquid out to be used at once.

The bleaching of linen or muslin is best effected by first washing the articles in cool soap suds, and laying them on the grass at night to receive the dew; repeat this process for a few days.



TO WASH A COUNTERPANE.

636. Rub it well with soap, and put it over night in a tub of lukewarm water. Next morning, wash it out of the water it

was soaked in, then wring it out and wash it in some clean soap suds; after which wash it through a second sud warmer than the first. Rinse it twice through *plenty* of cold water. The last rinse water should have a little blue in it. Wring the counterpane out, hang it in the sun to dry, wrong side outward. Take it in toward evening and the next day hang it with the right side out. It must on no account be put away with the slightest dampness about it. It may take three days to dry perfectly. In washing a quilt or counterpane never use soda.



TO WASH COLORED DRESSES.

637. Have ready plenty of clean, soft water. It spoils colored clothes to wash them in the dirty suds the white clothes have been washed in. The water should be warm, but by no means hot, as that

would injure the colors. Rub enough soap in the water to make a strong lather before the chintz is put into it. Wash it thoroughly; then wash it in a second clean warm suds, and rinse it well. Have ready a pan filled with weak starch, tinged with a little blue. Painted lawns or muslins will be much improved by mixing a little gum arabic water with the starch; for instance, a tablespoonful. Put the dress into it, and run it through the starch. Then squeeze it out, open it well, clap it, and hang it out immediately to dry in the shade; taking the sleeve by the cuffs and pinning them up to the skirt, so as to spread them wide, and causing them to dry the sooner. If colored clothes continue wet too long, no precaution can prevent the colors from running into streaks. This will certainly happen if they are allowed to lie in the water. They must always be done as fast as possible, till the whole process is completed. If the colors are once injured, nothing can restore

them ; but by good management they may always be preserved ; unless in coarse low priced calicoes, and many of *them* wash perfectly well. As soon as the dress is *quite dry*, take it in. It is always the best way to fold and iron it immediately. Another way of fixing the colors in a dress is to grate raw potato into the water in which the dress is washed. If dresses are to be put by for the winter season, they should always be washed and dried, but not starched nor ironed. They should be rolled up closely in a towel.



TO WASH A BOOK MUSLIN DRESS.

638. Make a strong suds with white soap and warm water. Put in the dress and wash it well ; squeezing and pressing rather than rubbing it ; as book muslin tears easily, and, without great care, will not last long. Wash it through a second suds,

and then pass it through two rinsing waters; adding *a very little* blue to the last. Then open out the dress; and while wet, run it through a thin starch, diluted with water either warm or cold. Stretch it, and hang it in the sun to dry. Afterward, sprinkle it and roll it up in a clean fine towel, letting it lie for half an hour or more. Then open it out, stretch it even, and clap it in your hands till clear all over. Have irons ready, and iron it before it is too dry on the wrong side, whenever practicable. Take care that the irons are not too hot, as it will scorch easily. When done, do not fold the dress, but hang it up in a press or wardrobe. In ironing, be very careful to get the hem even. Many persons, previous to having them washed, rip out the hems of their thin muslin dresses, afterward running them over again. This is a good plan, if you are willing to take the trouble.

TO MAKE WASHING FLUID.

639. Add one pound of unslaked lime, to three gallons of soft, boiling water. Let it settle and pour off. Then add three pounds of washing soda, and mix with the lime water. When dissolved, use a large wineglassful to each pailful of water. Add one gill of soft soap to a pailful of water.

TO PREPARE STARCH.

640. Put two or three tablespoonfuls of starch into a bowl, and mix it gradually, with just enough of clear cold water to convert it into a thin paste, pressing out all the lumps with the back of the spoon till it becomes perfectly smooth; then pour it into a clean pipkin or skillet. Have ready a kettle of boiling water, and by degrees add some of it to the starch, stirring it well. A pint or a quart of the hot water may be allowed, according as it is desired that

the starch should be thick, thin, or of a moderate consistence. Set it on hot coals and boil it thoroughly for half an hour. If not well boiled, it will fail to be glutinous. When it has boiled for about fifteen minutes, stir it a few times, for a moment each time, with the end of a spermaceti candle. This will prevent it becoming sticky. If a spermaceti candle is not at hand, sprinkle in a little salt, about a teaspoonful to a pint of starch or throw in a piece of loaf sugar. Finish by stirring it vigorously with a spoon. Strain the starch through a white cloth into a large pan, and squeeze into it a very little blue from the indigo bag; but it must be very little.

TO PREPARE COMMON STARCH.

641. Put a sufficient quantity of dry starch (for instance, from two to three table-spoonfuls) into a bowl, and mix it gradually

with just enough of clear cold water to make it a thin paste, pressing out all the lumps with the back of the spoon till you get it perfectly smooth. Then pour it into a clean pipkin or skillet. Have ready a kettle of boiling water, and by degrees add some of it to the starch, stirring it well. You may allow from a pint to a quart of the hot water, according as you wish to have the starch thick, thin, or moderate. Set it on the fire, and boil it well for half an hour. If not well boiled, it will not be glutinous. When it has boiled about fifteen minutes, stir it a few times (merely for a moment each time) with the end of a spermaceti candle. This will prevent its being sticky; but take care not to stir it too much. If you have no spermaceti, sprinkle in a little salt (about a teaspoonful to a pint of starch), which will answer a similar purpose, or throw in a lump of loaf sugar. Finish by stirring it hard with a spoon.

Strain the starch through a white cloth

into a large pan, and squeeze into it a little blue from the indigo bag.

For common colored dresses you may make the starch with fine flour mixed as above.

Gentlemen's collars should be quite dry before they are starched. Dip them into warm starch and let them dry again perfectly. They must then be dipped into cold water, spread out smoothly on a clean towel and rolled up tightly. If the starch is properly prepared and the above rules adhered to, the linen will have a fine gloss when ironed.

STIFFNESS TO COLLARS.

642. A little gum arabic and common soda, added to the starch, gives extreme stiffness and gloss to collars.

AN INQUIRY.—“Father,” said a little boy, the other day, “are not sailors very small men?” “No, my dear,” replied the father, “pray, what leads you

to suppose they are so small?" "Because," replied the child, "I read the other day of a sailor going to sleep in his watch."

RULES IN REGARD TO IRONING.

643. Be careful in ironing lace, ribbons, or any long, narrow strips, not to stretch them crooked, but iron them slowly, straight, and evenly; and with the point of the iron press out every scallop separately. Needlework should always be ironed on the wrong side. In ironing collars, care should be taken not to stretch one half the collar more than the other. They should be ironed first lengthways, then crossways. Sheets and table-cloths should be ironed with a large iron pressed on them heavily.

All colored clothes require a cooler iron than white clothes, as too great heat is liable to injure the colors. Chintz should be ironed on the wrong side, as the starch is apt to show on colored clothing when ironed on the right side.

When ironing a dress, if the table is not large enough, set a chair in a convenient place to receive the sleeves, or any part which may hang down, so as not to let them touch the floor. First iron the body, next the sleeves, and lastly the skirt. A skirt board should be made wide at the bottom gradually narrowing toward the top. Cover it first with a piece of blanket, and then with coarse muslin; both of which must be sewed over it tightly and smoothly. This board is to slip into the skirt of a dress, which may thus be ironed without a crease. Puffings or gatherings should be folded or creased in half along the middle, and ironed out like a flounce or ruffle.

In ironing a shirt, begin at the bosom, then iron the sleeves, and lastly the back. A small board, covered like that used for dresses, will be found very useful to slip under the bosoms of shirts when ironing them.

TO CLEAN GOLD ORNAMENTS.

644. Make a lather of soap and water, and wash the articles; then lay them in dry powdered magnesia. When dry, rub them with a piece of flannel; or, if embossed, use a brush. Or the articles may be washed in soapsuds, and while wet, put them in a bag with some clean fresh bran, or sawdust; shake them, and they will look almost like new.

THE following story is told of a Yankee captain and his mate:—Whenever there was a plum pudding made by the captain's orders, all the plums were put into one end of it, and that placed next the captain, who after helping himself, passed it to the mate, who never found any plums in any part of it. After this game had been played for some time, the mate prevailed on the steward to place the suet-end next to the captain, who no sooner perceived the alteration than picking up the dish, and turning it round, as if to examine the china, he said, "This cost me two shillings in Liverpool," and putting it down as if without design, with the plum-end next to himself. "Is it possible?" said the mate, taking up the dish. "I shouldn't suppose it was worth more than a shilling;" and, as if in perfect innocence, he put it down the contrary way. The captain looked at the mate; the mate looked at the captain, and both laughed. "I'll tell you what, young'n," said the captain, "you've found me out; so we'll just cut the pudding lengthwise this time, and have the plums fairly distributed hereafter."

PASTE FOR CLEANING PLATE.

645. Break up two cakes of whiting, into three pints of cold water, stir it well, so as to wash out all the grit, then let it stand till it settles to the bottom; pour off the water, and put the whiting into the oven to dry. Scrape off the sandy sediment. Dissolve three quarters of a pound of soft soap; mix half of the whiting into it; add three quarters of a gill of spirits of wine; stir till in a soft paste, then put it into covered pots; the rest of the whiting to be kept in a lump for polishing.

YET be not puffed up in thine own conceit, neither boast of superior understanding; the dearest of human knowledge is but blindness and folly.

**TO TAKE STAINS OUT OF SILVER.**

646. Steep the silver in soap ley for the space of four hours; then cover it over with whiting, wet with vinegar, so that it may lie thick upon it, and dry it by a fire;

after which rub off the whiting, and pass it over with dry bran, and the spots will not only disappear, but the silver will look exceedingly bright.

TO REMOVE INK STAINS FROM SILVER.

647. The tops and other portions of silver ink-stands frequently become deeply discolored with ink, which is difficult to remove by ordinary means. It may, however, be completely eradicated by making a little chloride of lime into a paste with water, and rubbing it upon the stains.

AN hour's industry will do more to beget cheerfulness, suppress evil humors, and retrieve your affairs, than a month's moaning.

TO CLEAN SILVER WARE.

648. The most common method of cleaning silver, is with pulverized whiting

and whisky, or with spirits of wine, which is better; the whiting must be made as fine as possible, for if there are any coarse or rough particles among it, they will scratch the silver; you may powder it very finely, either by pounding it in a mortar, or by tying it up in a clean rag, and beating it with a hammer, after which, spread it thinly over a large plate, and place it before the fire to dry, then sift it through a piece of coarse book-muslin or leno, mix the whiting into a paste or cream, with whisky or spirits of wine, dip a flannel or sponge into it, and coat the silver all over with the mixture, after which, lay all the articles in the sun to dry, or place them on an old waiter before the fire, but not very near it; the paste must become so dry on the articles that you may dust it off them like flour, with a soft cloth, afterwards, with the smallest brush, rub between the prongs of the forks, and go over all the minute or delicate parts of the silver; the plain or un-

ornamented parts are best rubbed with flannel, as they show the most trifling scratches; next polish with a buckskin or a chamois leather, and finish with a soft silk handkerchief; before you begin to clean your plate, wash it in boiling water, that no grease or syrup may remain on it.

NOTHING so much vexes a surgeon as to be sent for in great haste, and to find after his arrival that nothing, or next to nothing, is the matter with his patient. We read of an "urgent case" of this kind recorded of an eminent surgeon. He had been sent for by a gentleman who had just received a slight wound, and gave his servant orders to go home with all haste imaginable, and fetch a certain plaster. The patient, turning a little pale, said; "Heaven, sir, I hope there is no danger!" "Indeed there is," answered the surgeon; "for if the fellow doesn't run like a race-horse the wound will be healed before he can possibly get back!"



ANOTHER MODE OF CLEANING SILVER.

649. Silver door-plates are most expeditiously cleaned with a weak solution of ammonia and water, say, one teaspoonful of ammonia to one teacup of water, applied

with a wet rag; it is equally useful in cleaning other silver plate and gold jewelry.

MR. — lives in — street. His wife, who is an economical body, had sent a silk gown to a French dyer. The dyer called to ask for some further instructions than those he had received, when, as it happened, he met the husband of the lady at the door. "Is madam within?" asked the Frenchman, with an emphatic gesticulation. "And suppose she is, what do you want with her?" "Oh! *I am dying for her, sare!*" "What! you *dying for my wife!* get out of my house, you scoundrel!" He had just raised his foot to kick monsieur into the street, when the timely appearance of the lady led to the necessary explanation.

TO CLEAN BLOCK TIN DISH-COVERS, Etc.

650. Having washed the block tin articles quite clean in warm water, rub the inside with soft rags moistened with fine wet whiting. Then take a soft linen cloth, and go over the outside with a little sweet oil. Next rub it all over with fine whiting, powdered and sifted and put on dry. Afterward finish with a clean dry cloth.

Block tin dish covers cleaned in this way with oil and whiting will preserve their polish, and continue to look new, provided that they are always wiped dry as soon as they are brought from the table. Block tin pans and kettles may be cleaned with fine whiting and water, inside and outside.

WHY should not a child's fancy in the way of food—we refer to its intense dislike of certain things—be regarded, as well as the repugnance of an adult? We consider it a great piece of cruelty to force a child to eat things that are repulsive to it, because somebody once wrote a wise saw to the effect, "that children should eat whatever is set before them." We have often seen the poor little victims shudder and choke at the sight of a bit of fat meat, or a little scum of cream on boiled milk, toothsome enough to those who like them, but in their case a purgatorial infliction. Whenever there is this decided antipathy nature should be respected, even in the person of the smallest child; and he who would act otherwise is himself smaller than the child over whom he would so unjustifiably tyrannize.



TO CLEAN BRASS, No. 1.

651. Finely-powdered salammoniac; water to moisten. Rock alum, one part;

water, sixteen parts. Mix; warm the articles to be cleaned, then rub with either of the above mixtures, and finish with tripoli. This process will give them the brilliancy of gold.

TO CLEAN BRASS, No. 2.

652. Dissolve in a pint of soft water an ounce of oxalic acid, and keep it in a bottle labelled "Poison." Always shake it well before using it. Rub it on the brass with a flannel, and then take a dry flannel to polish it. Have ready some pulverized rotten-stone, sifted through a piece of muslin, and mixed with oil of turpentine, so as to be liquid. Rub this on with a cloth, let it rest ten minutes, and then wipe it off with a buckskin. Brass cleaned in this manner looks beautifully.

For cleaning brasses belonging to mahogany furniture, either powdered whiting

or scraped rotten-stone mixed with sweet oil, and rubbed on with a buckskin, is excellent. Let it rest a little while, and then wipe it well off, seeing that none of the mixture lodges in the hollows of the brass. In cleaning brass handles, hold the handle firmly with one hand, while you clean with the other, otherwise the handle will soon become loosened by the unsteadiness of the friction. Oxalic acid being poisonous, care must be taken that none of the liquid gets into your eyes, when used for rubbing. Should this by any accident happen, immediately get a bowlful, to the brim, of cold water, and hold the eyes open in it, till the pain abates; repeating it at intervals during the day.



TO CLEAN BRASS, No. 3.

653. Powder half a pound of rotten-stone very fine, and mix it with an ounce

of oxalic acid, dissolved in as much water as will make it a stiff paste when perfectly dry ; powder it very fine, and put it in a bottle for use, and label it "Poison." When you wish to use it, mix a little with as much sweet oil as will make it a stiff paste. Rub it well on the brass with the leather ; then take another clean leather and polish it.

A WITTY fellow slipped down on an icy pavement. While sitting, he muttered, "I have no desire to see the town burnt, but I sincerely wish the streets were laid in ashes."



TO CLEAN A BRASS OR COPPER KETTLE.

654. A brass, bell metal, or copper kettle should always be cleaned immediately after it is used. Even when not used it will require occasional cleaning, otherwise it will collect rust or verdigris, which is a strong poison. After washing the kettle with warm water, put into it a teacupful

of vinegar, and a tablespoonful of salt, place it over the fire; when hot, rub the kettle thoroughly with a cloth, taking care that the salt and vinegar shall touch every part then wash it with warm water; next take some wood ashes, or fine sand, and scour it well, afterward wash it with hot soap suds, and finish by rinsing it in cold water; and wiping it dry.

* WINK at small injuries rather than avenge them. If to destroy a single bee, you throw down the hive, instead of one enemy you make a thousand.



TO CLEAN BRITANNIA METAL.

655. Sift rotten-stone through a muslin or hair sieve; mix with it as much soft soap as will bring it to the stiffness of putty; to about half a pound of this add two ounces of oil of turpentine. It may be made up into balls, or put into gallipots; it will soon become hard, and will keep any length of time. When the metal is to be cleaned,

rub it first with a piece of flannel moistened with sweet oil; then apply a little of the paste with the finger, till the polish is produced; then wash the article with soap and hot water, and, when dry, rub with soft wash-leather, and a little fine whiting.

TO CLEAN CANDLESTICKS.

656. Whether the candlesticks be silver, plated, or japanned, the first care must be to remove the drops of grease by pouring boiling water upon them, and immediately wiping them with a soft cloth. Never place them before the fire to melt the grease, as there is danger of melting the solder or injuring the plating. Metal articles will afterward need polishing with plate-powder.

GREATNESS lies not in being strong, but in the right use of strength; and strength is not used rightly when it only serves to carry a man above his fellows for his own solitary glory. He is the greatest whose strength carries up the most hearts by the attraction of his own.

TO CLEAN MATTING.

657. Straw matting should be washed but seldom, as much dampness is injurious to it. When it is necessary to clean a floor mat, do it by washing with a large coarse cloth dipped in salt water; and, as you proceed, wiping it dry with another coarse cloth. The salt will prevent the matting from turning yellow. If, in putting down a floor mat, you have occasion to join it across, ravel about an inch at the end of each breadth, and tie or knot the lengthway threads two together. Then turning all these knotted threads underneath, lay one edge over the other of the pieces to be joined, and tack them down to the floor with a row of very small tacks; each tack having a little bit of buckskin on it, to prevent the head of the nail from injuring or wearing out the mat. This ravelling the ends of the breadths, and knotting and turning under their threads, obviates the inconvenience of a thick conspicuous ridge,

if the edge of the matting is folded under in its full substance. Worsted binding is generally used for matting; but as this is sometimes destroyed by moths, it is safer to secure the edge of the mat with the sufficiently durable binding of colored linen or thick cotton tape.

A MAN in Lowell has, for many weeks past, been sadly afflicted with drowsiness, and a desire to sleep, even before the day has fairly closed. For a long time he was unable to discover the cause, but at last did so. He has been in the habit of eating *eggs*, fried, boiled, and raw, with his breakfast, and he conceives that they have so entered into his system, that it becomes necessary for him to retire *when the hens go to roost*. If it also has the effect of arousing him in the morning, when the hens begin to stir, the result would probably be beneficial. But of this there is some doubt.



TO EXTRACT GREASE FROM PAPERED WALLS.

658. Dip a piece of flannel in spirits of wine, rub the greasy spots gently once or twice, and the grease will disappear.

A YOUNG lady should often maintain a prudent reserve and silence in the presence of her lover ; he will be certain to fancy her a great deal wiser than she can show herself by her talk.

TO CLEAN PAPER HANGINGS.

659. All the dust must first be brushed from the walls. Then divide a loaf of stale white bread ; take the crust into your hand, and beginning at the top of the paper, wipe it downwards in the lightest manner with the crumb. Do not cross or go upward. The dirt of the paper and the crumbs will fall together. Do not wipe above half a yard at a stroke, and after doing all the upper part, go round again, beginning a little above where you left off. If you do not do it extremely lightly, you will make the dirt adhere to the paper.

MASTER.—John, what is the meaning of “ friable ? ”

JOHN.—Something to be fried.

TO CLEAN GREASY CARPETS.

660. The carpets must be taken up, beaten and shaken; remove the grease spots, which must be effected by means of a paste made of boiling water poured on equal quantities of magnesia and fuller's earth; cover all the grease spots with this paste while it is hot, and let it remain till quite dry, then brush it off, and the grease will have disappeared. Carpets must be washed with boiling water in which common yellow soap and soda have been dissolved, in the proportion of an ounce of soap and a drachm of soda to each two gallons of water. The method of washing is to dip a clean flannel into the cleansing liquid and quickly wash over a certain portion of the carpet; then, before it can dry, dip another flannel into a pail of perfectly clean hot water, and wash the same part over again. Then proceed to wash another portion, first with the cleansing, and then with the pure water, and go on thus till the whole surface has been

cleansed and rinsed in the clean water: not more than a yard square should be washed at once. When perfectly dry it should be again rubbed over with a clean flannel, dipped in a strong solution of ox-gall and water. This process, though tedious, entirely renovates faded and soiled and greasy carpets.

A GENTLEMAN, at one time a strong advocate of teetotalism, now a bottle manufacturer, was recently asked by an acquaintance how he could reconcile his former professions with his present practice. "Oh," was the reply, "when I started bottle making, to be consistent I also began to drink beer."



TO CLEAN FLOOR-CLOTHS.

661. Sweep, then wipe them with a flannel; and when all dust and spots are removed, rub with a waxed flannel, and then with a clean one; use but little wax, and rub only enough to give a little smoothness. Washing now and then with milk after the above sweeping, and dry rubbing makes

them look fresh. An oilcloth should never be scrubbed with a brush; but, after being first swept, it should be cleaned by washing with a large soft cloth and lukewarm water. On no account use soap, or take water that is *hot*; as either of them will bring off the paint.

TO CLEAN ALABASTER.

662. Alabaster is a species of soft marble used for ornamental purposes, which derives its name from Alabastron, a town of Egypt, where a manufactory formerly existed of works of art in domestic vessels, executed from the stone found in the neighboring mountains. As this composition is of a delicate nature, easily scratched, and soon stained by the smoke or atmosphere, all objects should be preserved from these external influences by being kept under glass shades. Should they however become

stained, the following is the best method. Remove the stains by brushing with soap and water, then whitewash the stained part, and let it remain for some hours; after which remove the whitewash, rub the stained part with a soft cloth, and the stains will have disappeared. *Grease spots* may be removed by rubbing the blemishes with powdered French chalk, or a little oil of turpentine.

TO CLEAN IRON FROM RUST.

663. Pound some glass to fine powder; and, having nailed some linen or woollen cloth upon a board, lay upon it a strong coat of gum-water, and sift thereon some of your powdered glass, and let it dry. Repeat this operation three times, and when the last covering of powdered glass is dry, you may easily rub off the rust from iron utensils with the cloth thus prepared.

VIRTUE WITHOUT FEAR.—When, upon mature deliberation, you are persuaded a thing is fit to be done, do it boldly ; and do not affect privacy in it, or concern yourself at all, what impertinent censures or reflections the world will pass upon it. For if the thing be not just and innocent, it ought not to be attempted at all, though never so secretly. And if it be, you do very foolishly to stand in fear of those who will themselves do ill in censuring and condemning what you do well.—*Epictetus*.

TO CLEAN HAIR BRUSHES.

664. Put a few drops of hartshorn in a quart of water. Shake the brushes in it, rinse them in some clean water, and stand them on their ends to dry. A little borax in water will clean them very nicely.

“HAVE you dined ?” said a loungee to his friend. “I have, upon my honor,” replied he. “Then,” rejoined the first, “if you have *dined upon your honor*, you must have made but a scanty meal. .

TO CLEANSE MATTRESSES.

665. Hair mattresses that have become hard and dirty, can be made nearly

as good as new, by ripping them, washing the ticking, and picking the hair free from bunches, and keeping it in a dry, airy place, several days, dry the ticking well, fill it lightly with the hair and tack it together.

AN honest farmer was invited to attend a party at a village squire's one evening, where there was music, vocal and instrumental. On the following morning he met one of the guests, who said, "Well, farmer, how did you enjoy yourself last night? Were not the quartettes excellent?" "Why really, sir, I can't say," said he, "for *I didn't taste 'em*; but the pork chops were first-rate."



TO CLEANSE THE INSIDE OF JARS.

666. Fill them with hot water, and stir in a spoonful or more of pearlash. Empty them in an hour, and if not perfectly clean, fill again and let them stand a few hours. For large vessels ley may be used.

CLUTTERBUCK's story of the old lady (his aunt) is excellent. Being very nervous, she told Sir Walter Farquhar she thought Bath would do her good. "It's very odd," said Sir Walter, "but that's the very thing that I was going to recommend to you."

I will write the particulars of your case to a very clever man there, in whose hands you will be well taken care of." The lady, furnished with the letter, set off, and on arriving at Newberry, feeling as usual very nervous, she said to her confidant, "Long as Sir Walter has attended me, he has never explained to me what ails me. I have a great mind to open his letter, and see what he has stated of my case to the Bath physician." In vain her friend represented to her the breach of confidence this would be. She opened the letter, and read, "Dear Davis, keep the old lady three weeks, and then send her back again."



TO CLEAN LAMP SHADES.

667. Lamp shades of ground glass should be cleaned with soap or pearlash; these will not injure or discolor them.

THE reasoning power is the corner-stone of the intellectual building, giving grace and strength to the whole structure.



TO CLEAN MARBLE.

668. Marble is best cleaned with a little clean soap and water, to which some

ox-gall may be added. Acids should be avoided. Marble door steps should be cleaned with sand and clean water. No soap should be used.

TO WHITEN PIANO KEYS.

669. Rub them carefully with a piece of fine sandpaper.

"PRAY, sir, do you sell pies?" said a gentleman, as he strolled into a pastry cook's shop. "Oh yes, sir," replied the pastry cook, "pies of all sorts." "Why, then," said the gentleman, "let me have a *mag-pie*." "That is the only sort of pie in which I do not deal," replied the pastry cook; "but you will find plenty of them as you go along, for birds of a feather will flock together, they say."

TO CLEAN DECANTERS.

670. The greatest care is necessary in cleaning decanters. There are several materials used for the purpose; pounded egg-shells, wood ashes or sand, are all ob-

jectionable as being liable to scratch the glass; some lukewarm soap suds, in which a little pearlash has been dissolved, and some very small pieces of raw potato thrown into the water will generally, when well shaken about, remove all the crust left on the sides; a bottle brush, or a piece of sponge, tied to the end of a long piece of whalebone, may be used to finish the polish of the inside after it has been several times rinsed with cold water; then brush the outside in a bowl of soap suds with a glass brush, rinse with cold water, drain in a rack for ten minutes, then dry the inside with a soft rag, tied to the end of a stick or whalebone, and the outside with the glass cloth, and leave the stopper out till the inside of the decanter is perfectly dry, as spots of mildew will entirely spoil it; if decanters are put by empty, a piece of paper should be put around the stopper to keep it from sticking, and to prevent the dust from getting into the bottle; if

they are put by with wine in them, it is well to take out the stopper and replace it with a cork, which preserves the wine better; decanters and bottles are often cleaned with shot; when this is done, care should be taken that no grain be left in the bottle, as the lead and arsenic used in the manufacture of shot, when combined with the acid which exists in fermented liquors, form a dangerous poison.

THE more quietly and peaceably we get on, the better—the better for ourselves, the better for the neighbors. In nine cases out of ten, the wisest course is, if a man cheat you, to quit dealing with him; if he be abusive, quit his company; if he slanders you, take care to live so that nobody will believe him.

TO TAKE INK STAINS OUT OF MAHOGANY.

671. Dilute half a teaspoonful of the oil of vitriol with a large spoonful of water, and touch the stain with a camel's hair brush. Rub it off quickly, and repeat the process until the spot disappears.

To attract customers, Fume has put up an Electric Clock in his shop, and is terribly annoyed by boys running in to inquire the time of day. The other evening as we were buying a cigar, a little shaver came in with the usual "Please, sir, tell me what time it is." "Why, I told you the time not a minute ago," said the astonished tobacconist. "Yes, sir," replied the lad, "but this is for another woman."

TO REMOVE FRESH INK FROM A CARPET.

672. As soon as the ink has been spilled, take up as much as you can with a sponge, and then pour on cold water repeatedly, still taking up the liquid; next rub the place with a little wet oxalic acid or salt of sorrel, and wash it off immediately with cold water, then rub on some harts-horn.

A CLERGYMAN, happening to get wet, was standing before the session-room fire to dry his clothes, and when his colleague came in, he asked him to preach for him as he was very wet. "No, sir, I thank you," was the prompt reply; "preach yourself—you will be *dry* enough in the pulpit."

TO REMOVE INK-SPOTS FROM WHITE CLOTHES.

673. This must be done before the clothes are washed. Pick some tallow from the bottom of a clean mould candle, rub it hard on the ink-spots, and leave it sticking there in bits, till next day or longer. Then let the article be washed and boiled; and if it is merely common ink, the stain will entirely disappear. Of course, this remedy can only be used for white things, as colored clothes cannot be boiled without entirely fading them. We know it to be efficacious. The tallow must be rubbed on cold. A most effective preparation for removing ink-spots may be made by the following receipt. An ounce each of sal-ammonia and salt of tartar well mixed, must be put into a quart bottle, a pint of cold soft water added to them, and the whole well shaken for a quarter of an hour. The bottle may be then filled with water, shaken a little longer, and corked. Wet

the marked linen effectually with this mixture, and repeat the process till the stains disappear.

WE know that men naturally shrink from the attempt to obtain companions who are their superiors ; but they will find that really intelligent women, who possess the most desirable qualities, are uniformly modest, and hold their charms in humble estimation. Don't imagine that any disappointment in love which takes place before you are twenty-one years old will be of any material damage to you. The truth is, that before a man is twenty-five years old he does not himself know what he wants. The more of a man you become, and the more manliness you become capable of exhibiting in your association with women, the better wife you will be able to obtain ; and one year's possession of the heart and hand of a really noble woman is worth nine hundred and ninety-nine years' possession of a sweet creature with two ideas in her head and nothing new to say about either of them.



ANOTHER METHOD OF REMOVING INK-SPOTS.

674. Dissolve some oxalic acid in water, wet the spot with the liquid, and the stain will almost instantly disappear. Wash the linen immediately in clean water, or the acid will injure the fabric.

VARIOUS METHODS OF MENDING BROKEN ARTICLES.

675. There are a great many cements by which broken glass and china may be joined, and the selection of one of these from among a number must mainly depend upon the transparency or color of the article to be mended, the nature of the fracture, and other considerations.

It is an important rule in the use of all cements that only a small quantity should be employed; and that, generally speaking, thin cements, judiciously applied, will unite articles more strongly than thick ones.

TO JOIN GLASS THAT HAS BEEN BROKEN.

676. Dissolve half an ounce of isinglass in a little spirits of wine, add a tablespoonful of water; warm it slowly over the fire till it forms a transparent glue. Then spread it nicely on the edges of the broken

glass, unite them, and in a few minutes the joining will be firm and scarcely perceptible.

ANOTHER WAY TO JOIN BROKEN GLASS.

677. Broken glass may be mended as follows:—Get some cloves of garlic, tie them in a rag, and place them in a tin pan, pounding them with a hammer, to express the juice. Wet the broken edges of the glass with this juice, and stick them firmly together; stand the article upon a plate, or other level surface, and let it remain undisturbed for a fortnight.

Good and friendly conduct may meet with an unworthy, with an ungrateful return; but the absence of gratitude on the part of the receiver cannot destroy the self-approbation which recompenses the giver. And we may scatter the seeds of courtesy and kindness around us at so little expense. Some of them will inevitably fall on good ground, and grow up into benevolence in the mind of others, and all of them will bear fruit of happiness in the bosom whence they sprang. Once blest are all the virtues always; twice blest sometimes.

CEMENT FOR BROKEN GLASS OR CHINA.

678. China or glass may be mended as follows:—Slake some quicklime with boiled water, and collect some of the fine powder of the lime. Take the white of an egg and well beat it with an equal bulk of water, and add the slaked lime to it, so as to form a thin paste. It must be used speedily, and will be found to be very strong, and capable of resisting the action of boiling water.

ANOTHER WAY TO MEND CHINA.

679. Grind a piece of flint glass on a painter's stone to the very finest powder; rub it into a paste with the white of an egg, and it will form a cement that will unite china so completely that it cannot be separated by any means.

Cracked vessels of China earthenware, etc., such as chimney ornaments and vases,

may be repaired by putting on the inside strips of tape, rubbed over with white lead.



ANOTHER WAY TO MEND BROKEN CHINA.

680. Make a very thick solution of gum-arabic in water, and stir into it plaster of Paris until the mixture becomes a thick paste. Apply it with a brush to the fractured edges, and stick them together. The whiteness of the cement renders it doubly valuable.



GLUE FOR UNITING CARDBOARD, ETC.

681. For uniting cardboard, paper, and small articles of fancy-work, the best glue, dissolved with about one third its weight of coarse brown sugar in the smallest quantity of boiling water, is very good. When this is in a liquid state, it may be

dropped in a thin cake upon a plate, and allowed to dry. When required for use, one end of the cake may be moistened by the mouth, and rubbed on the substances to be joined.



FLOUR PASTE.

682. The uses of flour paste are very well known. But it will be found a great improvement to add a little alum to it before boiling; it will then work more freely, the particles of flour will not separate from the water, and it will unite surfaces much more firmly.

A paste to resist the attacks of insects may be made by omitting the alum, and putting to each half pint of paste, fifteen grains of corrosive sublimate in powder, and well mixing it. This paste is poisonous.

MEN are frequently like tea; the real strength and goodness are not properly drawn out of them till they have been a short time *in hot water*.

RICE GLUE.

683. Rice glue is a very delicate and suitable article for fancy work. Thoroughly mix rice flour with cold water, let it simmer gently over a slow fire. This is excellent for joining paper, etc., and if properly made and applied, the joining will be found very strong. When dry it is almost transparent.

CEMENT FOR MENDING STONE, ETC.

684. Mix in fine dry powder twenty parts of well washed and sifted sand, two of litharge, and one of freshly burned and slacked quicklime. This is suitable for filling up cracks etc. It sets in a few hours, and has the appearance of light stone.

MASTIC CEMENT.

685. Mastic cement, or mastic glue, suitable for china, glass, the finer stones,

marbles, or even for metals, is made as follows: To one ounce of mastic, add as much highly rectified spirits of wine as will dissolve it. Soak an ounce of isinglass in water till quite soft, then dissolve it in pure rum or brandy until it forms a strong glue, to which add about a quarter of an ounce of gum ammoniac, well rubbed, and mixed. Put the two mixtures together in an earthen vessel over a gentle heat, and when well united, put into a small bottle and keep it well stopped. When wanted for use, the bottle must be set in warm water, and the china or glass articles must be warmed before the cement is applied. The broken surfaces, when carefully fitted, should be kept in close contact for twelve hours at least, until the cement is fully set, after which the fracture will be as secure as any part of the vessel, and scarcely perceptible.

A GENTLEMAN whose house was under repair, went one day to see how the job was getting on, and observing a quantity of nails lying about, said

to a carpenter, "Why don't you take care of these nails, they'll certainly be lost?" "No," replied Master Chopstick, "*you'll find them all in the bill.*"

TO MEND ALABASTER ORNAMENTS.

686. As alabaster objects are composed of several parts, they are liable, from a variety of causes, to become disjoined, and when this occurs the parts may be rejoined by a cement made from the white of one egg mixed with a teaspoonful of quicklime. The cement should be used immediately that it is mixed, and the parts to be joined should be previously damped with lukewarm water.

CEMENT FOR LEATHER.

687. An adhesive material for joining leather, cloth, etc., is made as follows: Take one ounce of gutta percha, four ounces of India rubber, two ounces of pitch, one

ounce of shellac, and two ounces of oil. Melt these ingredients together and use the mixture while hot.

THERE is no policy like politeness; and a good manner is the best thing in the world, either to get a good name or to supply the want of it.



CEMENT FOR ALABASTER ORNAMENTS.

688. Mix the white of one egg with a teaspoonful of quick lime. The parts to be joined should be dampened with lukewarm water, and the cement should be put on the moment it is mixed.



CHEAP LOTION FOR CHAPPED HANDS.

689. Have a pot of strained honey on your wash-stand, and every time you wash your hands, dip your *wet* finger into the honey and rub it over your hands *while wet*. Wipe them very dry and the skin will be

soft even in the coldest weather. A few drops of glycerine rubbed on the hands daily will make them soft.

METHOD OF WASHING THE HANDS.

690. Take some dry Indian meal, wet your hands and rub them with it, then wash them with soap and tepid water. This is as good and much cheaper than sand soap.

WE never dreamed until lately that there was an aristocracy of appetites. We overheard in the market the following brief dialogue between an old lady and a little girl: "Mary," said the lady, "I should like to buy some of those cucumbers, if you will carry them home." "No, don't, granma!" "Why not?" "Because I should be ashamed to be seen carrying them home when everybody knows they're *only a penny apiece.*"

PASTE FOR CHAPPED HANDS.

691. Mix a quarter of a pound of unsalted hog's lard, which has been washed

in water and then in rose-water, with the yolks of two new-laid eggs, and a large spoonful of honey. Add as much fine oat-meal, or almond paste, as will work into a paste.

MAKE no expense but to do good to others or yourself, *i. e.*, waste nothing.

OINTMENT FOR CHAPPED HANDS.

692. Mix half an ounce of glycerine and two scruples of borax in half a pint of boiling water. Use morning and evening.

“To live much in a little time is, in a manner, as good as if the very time past were lived over again.”

RECEIPT FOR MAKING THE HANDS WHITE.

693. In order to preserve the hands soft and white, they should always be washed in warm water with fine soap, and carefully dried with a moderately coarse towel, being well rubbed every time to

insure a brisk circulation, than which nothing can be more effectual in promoting a transparent and soft appearance. Almond paste is of essential use in preserving the delicacy of the hands. It is made thus: Blanch and beat up four ounces of bitter almonds; add to them three ounces of lemon-juice, three ounces of almond oil, and a little weak spirits of wine. The following is a serviceable pomade for rubbing the hands on retiring to rest: Take two ounces of sweet almonds, beat with three drachms of white wax, and three drachms of spermaceti; put up carefully in rose-water.

WASH TO WHITEN THE NAILS.

694. Tincture of myrrh, one drachm; diluted sulphuric acid, two drachms; spring water, four ounces. Mix. First cleanse with white soap, then dip the finger into the wash.

THUNDER and lightning are believed not to occur in the Arctic or Antarctic regions, beyond the seventy-fifth degree of north latitude ; and even as low as the seventieth degree these phenomena are very rare.

CLEANSING THE HAIR.

695. Nothing but good can be derived from a due attention to cleansing the hair. Of course, an immoderate use of water is not beneficial. Once a week is perhaps desirable, but this will depend upon the individual ; persons with light, thin and dry hair will require it more seldom than those with thick, strong hair, or who perspire very freely. Nothing is better than soap and water. The soap should be mild, and well and plentifully rubbed in the hair.

BAD WRITING.—It is inexcusable in any one to write illegibly. When I was a schoolboy, I used to get hold of our writing-master's copies and trace them against the window ; hence the plain hand I now write. When the great Lord Clive was in India his sisters sent him some handsome presents from

England; and he informed them by letter that he had returned them an "*elephant*" (at least so they read the word). The announcement threw them into the utmost perplexity,—for what could they possibly do with the animal? The word meant was "equivalent."



TO CLEANSE AND PREVENT THE HAIR FROM FALLING OFF.

696. Take two large handfuls of rosemary leaves, a piece of common soda about the size of a hazel nut, and a drachm of camphor. Put it in a jug, pour on it a quart of boiling water, and cover it closely to keep the steam in. Let it stand for twelve hours, then strain it, and add a wine-glassful of rum. It is then ready for use. If the hair falls off much, the wash ought to be applied to the roots with a piece of sponge, every other day, taking care to wet the skin thoroughly. Then rub dry with a towel, brush well, and use only as much pomade as will keep down the short hairs, as the wash makes the hair soft and glossy.

This will keep good for several months in bottles well corked, and a piece of camphor in each.

My hair and I are quits, d'ye see?—
I cut my hair—it now cuts me.

A RECEIPT FOR POMADE.

697. Three ounces of olive oil, three quarters of a drachm of the oil of almonds, two drachms of palm oil, half an ounce of white wax, a quarter of a pound of lard, and three quarters of a drachm of the essence of bergamot.

A THIEF OUTWITTED.—A young Englishman, whilst at Naples, was introduced at an assembly of one of the first ladies by a Neapolitan gentleman. While he was there his snuff box was stolen from him. The next day, being at another house, he saw a person taking snuff. He ran to his friend—"There," said he, "that person in blue, with gold embroidery, is taking snuff out the box stolen from me yesterday. Do you know him? Is he not a sharper?" "Take care," said the other, "that is a gentleman of the first rank." "I don't care," said the Englishman, "I must have my snuff box again. I'll go and ask him for it." "Pray," said his friend,

"be quiet, and leave the matter to me." Upon this assurance, the Englishman went away after inviting his friend to dine with him next day. He accordingly came, and as he entered—"There," said he, "I have brought you your snuff box." "Well, how did you obtain it?" "Why," said the Neapolitan nobleman, "I did not wish to make any noise about it, so I picked his pocket."

CASTOR OIL CREAM FOR THE HAIR.

698. Put half a pound of fresh lard into a basin, and pour a quart of boiling water over it; stir it, that it may be well melted. When cold, take it off the water, squeeze it dry, and beat it with a wooden fork till in soft cream; then add, by degrees, an ounce and a half of fresh castor oil and twenty-five drops of essential oil of bergamot, or any other perfume preferred. Beat it till quite like a thick cream. Put it into covered toilet pots.

HARBOR not revenge in thy breast, it will torment thy heart, and discolor its best inclinations

POMATUM FOR CHILDREN'S HAIR.

699. Pick carefully and wash a quarter of a pound of beef-marrow; put it into an earthen jar, with a quarter of a pound of fresh lard; stand it in boiling water till melted and clear; then strain it into a basin, add a gill of rose water. Stir it well, and let it get cold. Break it up and squeeze it through the rose water till it begins to be soft; then press out the water, and beat it with a wooden fork; add one ounce of pure olive oil, and half an ounce of violet-scented oil. Beat till it is quite smooth, and put it into covered toilet pots. (The mixing of every kind of pomatum had better be done in a cool place; more particularly when castor oil is used.)

RED-TAPE ROUTINE.—By a singular regulation the government couriers in Austria are ordered, when charged with despatches, sealed with only one seal, to go at a walking pace; if with two seals, to trot; and if with three, to gallop. A courier, bearing a despatch with three seals, passing lately through a garrison town, was requested by the commandant to take a despatch to the next town.

To this he willingly agreed, but perceiving that it had only one seal, he refused to take charge of it, saying, that the regulations ordered him to walk his horse with such a despatch, and as he had another with which he was ordered to gallop, he could not possibly take both of them.

CHILDREN'S CURLS.

700. If the hair be soft and fine, try brushing it with a brush dipped slightly in spirits of hartshorn; or melt a bit of white wax the size of a nut-kernel, in an ounce of olive oil, and dress the hair in curls with it.

HATH any one wronged thee? be bravely revenged. Slight it, and the work has begun; forgive it, and it is finished.

CURLING FLUID, FOR THE HAIR.

701. Melt a piece of white beeswax about the size of a filbert in an ounce of olive oil, and add one or two drops of otto of roses.

BANDOLINE.

702. An ounce of the seed of quinces must be boiled in three pints of water till reduced half, then strain it, and add a few drops of essence to perfume it. Keep it in wide-mouthed, well-corked bottles.

ANOTHER KIND OF BANDOLINE.

703. Boil a quarter of an ounce of Irish moss in one quart of water. When sufficiently thick, bottle it, and put a teaspoonful of rectified spirits in each bottle to prevent mildew.

LIP SALVE.

704. Take two ounces of oil of sweet almonds, half an ounce of white wax, and half an ounce of rose-water; cut the wax into small pieces, put them in a mortar, and

set the mortar in a vessel of boiling water. When the wax has melted, take out the mortar, and add the oil by degrees, beating the pestle until it is cool; mix the rose-water with the mass. To color it, rub a little carmine with the oil before mixing it with the wax. A little beeswax melted in sweet oil, makes a cheap lip salve.

ENDEAVOR to be first in thy calling whatever it be, neither let any one go before thee in well-doing; nevertheless, do not envy the merits of another, but improve thine own talents.



ESSENCE OF JESSAMINE.

705. This is obtained in the following way: A layer of flowers is spread over the bottom of a hair sieve, and upon the flower is laid a layer of small and detached bits of the finest cotton wool, which have been dipped in oil of Ben—that oil being preferable to any other, as it does not become rancid. Over the cotton is laid another layer

of flowers, and so on alternately cotton and flowers, until the sieve is full. When these have lain twenty-four hours, the flowers are removed and fresh ones introduced, a process repeated until the cotton is quite impregnated with the odor. The oil is then pressed out of the cotton. Add to it some highly rectified spirits of wine, and keep it in closely stopped bottles. The jonquil rose, or heliotrope, may be served in the same way.



TO MAKE A SCENT JAR.

706. Gather rose leaves on a fine day, lay them in a broad mouthed jar, and sprinkle a little common salt over each layer of leaves. Lavender blossoms or any sweet-scented flowers may be added. Strew over the whole, a little bay salt, well pounded, some orris root, sliced, cloves, cinnamon, and angelica root, sliced. Mix the ingredients and cover the jar close.

No young man really believes he shall ever die. There is a feeling of eternity in youth which makes us amends for every thing. Death, old age, are words without a meaning—a dream, a fiction. To be young is to be as one of the immortals.

BOUQUET DE LA REINE.

707. A highly fragrant and much esteemed perfume for the handkerchief, etc., compounded as follows: Oils of bergamot and lavender, of each, thirty drops; neroli, fifteen drops; oils of verbena and cloves, of each, five drops; essence of musk, ambergris, and jasmine, of each, half a drachm; rectified spirit of wine, two ounces; mix.

IF you woo the company of angels in your waking hours, they will be sure to come to you in your sleep.

HONEY SOAP.

708. Cut into thin shavings, two pounds of common yellow or white soap;

set it over the fire with just enough water to keep it from burning; when quite melted, add a quarter of a pound of honey, and stir the mixture till it boils; then take it off and add a few drops of any agreeable perfume; pour it into a deep dish to cool.

TAKE care always to form your establishment so much within your income as to leave a sufficient fund for unexpected contingencies and a prudent liberality. There is hardly a day in any man's life in which a small sum of ready money may not be employed to great advantage.



VIOLET PERFUME.

709. Drop twelve drops of oil of rhodium on a piece of loaf sugar, grind this well in a glass mortar, and mix it thoroughly with three pounds of orris-root powder. This will resemble the perfume of violet. If more oil of rhodium be added, a rose perfume, instead of violet, will be produced.

TOLERATE no uncleanness in body, clothes or habitation.

WHITEWASH THAT WILL NOT RUB OFF.

710. Slake the lime in the usual way. Mix one gill of flour with a little cold water, taking care to beat out all the lumps; then pour on it boiling water enough to thicken it to the consistency of common starch when boiled for use. Pour it while hot into a bucket of the slaked lime, and add one pound of whiting. Stir all well together. A little "blue water," made by squeezing the indigo bag, or a little pulverized indigo mixed with water, improves it.

A FRENCHMAN being afflicted with the gout, was asked what difference there was between that and the rheumatism. "One very great deferance!" replied Monsieur. "Suppose you take one vice, you put your finger in, you turn de screw till you bear him no longer—*dat is the rheumatis*—den, spose you give him one turn more, *dat is de gout*."

**ENDS OF CANDLES CONVERTED INTO
NIGHT LIGHTS.**

711. Supposing a few night lights to be wanted in places where they cannot be pro-

cured, they may be made from the ends of candles in the following manner. Collect a few old pill-boxes; make as many fine cotton wicks as you have boxes, and wax the cotton with beeswax; cut them to the requisite length, and fix them in the centre of the boxes, through a pin-hole in the bottom. Melt the grease (if mixed with a little wax the better) and fill the boxes, keeping the cotton in a central position while the grease cools. When set to burn, place the box in a saucer, with sufficient water to surround the bottom, about the sixteenth of an inch in depth.

WE have heard of a would-be wit who kept a nutmeg-grater on his table, in order to say when a *great* man was mentioned, "There's a *greater*."

THE TURKISH BATH UPON A SMALL SCALE.

712. Place the patient upon a large cane-bottomed chair, and tie a large blan-

ket around his neck, so as to completely envelope the chair and his body; underneath the chair, place a saucer full of alcohol (spirits of wine) and set a light to it. The space within the blanket will soon be filled with hot air, and a profuse perspiration will be produced.

A SIMPLE METHOD OF CATCHING AND DESTROYING FLIES.

713. Take some jars, mugs, or tumblers, fill them half full with soapy water; cover them as jam-pots are covered, with a piece of paper, either tied down or tucked under the rim. Let this paper be rubbed inside with wet sugar, molasses, honey, or jam, or any thing sweet, cut a small hole in the centre, large enough for a fly to enter. The flies settle on the top, attracted by the smell of the bait; they then crawl through the hole, to feed upon the sweet beneath.

Meanwhile the warmth of the weather causes the soapy water to ferment, and produces a gas which overpowers the flies, and they drop down into the vessel. Thousands may be destroyed this way, and the traps last a long time.

TINCTURE OF NUTMEG.

714. A very useful tincture of nutmeg, ready for immediate use, may be made by adding three ounces of bruised or grated nutmeg to a quart of brandy. A smaller quantity may be made, by observing the same proportions. This will be a very grateful addition to all compounds in which nutmeg is used ; a few drops will suffice to impart a flavor.

"THE candles you sold me last were very bad," said Suett, to a tallow-chandler. "Indeed, sir, I am sorry for that." "Yes, sir, do you know that they burnt to the middle, and would then *burn no longer*." "You surprise me ; what, sir, did they go out?" "No, sir, no ; they *burnt shorter*."

TO PREVENT THE BREAKAGE OF LAMP CHIMNEYS.

715. Every housewife who uses kerosene oil, knows that it affords the best and cheapest light of all illuminating oils. But she also knows that the constant expense and annoyance from the breakage of lamp chimneys, almost if not quite counterbalances the advantages of its use. Put the glass chimney in lukewarm water, heat it to the boiling point, and boil it one hour; after which leave it in the water till it cools. The chimney will be less liable to crack by sudden changes of temperature.



TO PREPARE FEATHERS FOR BEDS.

716. Feathers should be put into bags of brown paper as soon as they are plucked; the goose feathers, which are the most valuable, should always be kept separate from those of the ducks or chickens; the

feathers must be picked carefully that no flesh or skin adhere to them, and the pinions and large feathers must be stripped from the quills, which must be kept from the feathers. The bags must be kept hung in a warm place. If the kitchen be lofty, and they can be suspended from the ceiling without inconvenience, they will soon become perfectly dry there. As soon as a sufficient quantity of feathers have been collected, it is the best plan to fill a pillow with them; the goose feathers can afterward be transferred to a bed-tick; the feathers of fowls being commonly used for pillows. Old feathers may be greatly improved by emptying the tick, (which should also be washed,) and washing them through several lathers of strong soapsuds, rinse them well in cold water, drain them on sieves, and spread them to dry on the floor of an empty garret; their drying may be accelerated by sewing them in a coarse sheet, and putting them into the oven on a baking day, after the

bread is drawn, and letting them remain there till next morning, this should be several times repeated, then put them into bags and beat them.

BRIDGET, just arrived from sweet Erin, and snugly ensconced ; with a genteel family as maid of all work, sat down to her first meal. Having diminished the substantials, she came to an apple-pie. It was something entirely new to her. She viewed it from all quarters, and examined it very minutely. She then removed the upper-crust and commenced eating the apple, carefully scraping it from the under-crust. Her mistress observed her, and said, "Bridget, why do you eat the pie in that manner?" A little startled, Bridget looked up, and exclaimed. "Does ye think I'd be *ateing the boxing*?"



BEDS FOR THE POOR.

717. Beech leaves are recommended for this purpose, as they are very elastic, and will not harbor vermin. They should be gathered on a dry day in the autumn, and be perfectly dried.

The chaff of newly-thrashed oats also forms wholesome and comfortable beds.

A YANKEE sitting on a very hard seat in a railway carriage, said, "Wal, they tell me these here cushions air stuffed with feathers. They may have put the feathers in 'em, but darn me if *I don't think they've left the fowls in too!*"

TO REMOVE THE TASTE OF NEW WOOD.

718. A new keg, churn, bucket, or other wooden vessel, will generally communicate a disagreeable taste to any thing that is put into it. To prevent this inconvenience, first scald the vessel well with boiling water, letting the water remain in it till cold. Then dissolve some pearlash, or soda, in luke-warm water, adding a little bit of lime to it, and wash the inside of the vessel well with this solution. Afterward, scald it well with plain hot water, and rinse it with cold before you use it.

A PARISH official, of sedate manners, fell on the pavement, during a frost, for the sufficient reason that he was intoxicated. Turning to the bystanders, he asked. "Are our by-laws to be enforced or not, I should like to know? *Why don't you spread ashes before your houses!*"

TO REMOVE GREASE SPOTS.

719. Magnesia will effectually remove grease spots from silk on rubbing it in well; and after standing awhile, apply a piece of soft brown paper to the wrong side, on which press a warm iron gently; and what grease is not absorbed by the paper, can be removed by washing the spot carefully with warm water.

CONSIDER how few things are worthy of anger, and thou wilt wonder that any fools should be wroth.



TO SCOUR BOARDS.

720. Mix lime, one part; sand, three parts; soft soap, two parts. Lay a little on the boards with a scrubbing brush, and rub thoroughly. Be careful to clean straight up and down—not crossing from board to board; then dry with clean cloths, rubbing hard up and down the same way. Floors should not often be wetted, but very

thoroughly when done; and once a week they may be dry-rubbed with hot sand and a heavy brush—the right way of the boards.

TO POLISH ALABASTER ORNAMENTS.

721. First carefully clean the article with a piece of pumice stone dipped in water; then apply a thick paste made of whiting, soap and milk; and when this is perfectly done, wash the article thoroughly, dry it with a soft cloth, and rub with a flannel until the polish is produced.

ZEAL without knowledge is fire without light.

TO IMITATE ALABASTER.

722. Alabaster ornaments may be imitated by brushing over plaster of Paris models with spermaceti, white wax, or a mixture of the two, or by steeping the

models in the warm mixture. Or instead of this process, they may be brushed over several times with white of egg, allowing each coating sufficient time to dry. Only models made of the finest plaster are suited for these processes.



USES OF COAL ASHES.

723. They are said to prevent the depredations of garden mice if spread over the surface of the mould. Coal ashes are said to accelerate the appearance of early sown peas. Strew the surface of the ground with coal ashes as soon as the peas are put in the ground, and they will appear three or four days earlier than when no ashes are spread.

THERE is nothing in the universe more desirable than a free mind. So long as a man has this, he has that which nothing can subdue, he has that which nothing can subvert, he has that which renders him a monarch, though he may lie down upon the bare cold bosom of his mother earth.

CHEAP SOAP.

724. Cut two pounds of common brown soap into thin slices, to which add one ounce of borax and ten quarts of water. Put the whole over the fire, and when the soap and borax are dissolved the soap is done. It requires but little time and trouble to make this soap, which is very valuable for washing dishes, cleaning paint, scrubbing floors, etc. It is, moreover, very healing to the hands. If less water is used, the soap will be harder.

Good temper is the philosophy of the heart—a gem of the treasury within, whose rays are reflected on all outward objects; a perpetual sunshine, imparting warmth, light, and life to all within the spheres of its influence.

TO PREVENT RUST.

725. Mix with fat oil varnish, four fifths of well rectified spirits of turpentine. The varnish is to be applied by means of a

sponge. Articles varnished in this manner will retain their metallic brilliancy and never contract any spots of rust. It may be applied to copper, and to the preservation of philosophical instruments, which, by being brought into contact with water, are liable to lose their splendor and become tarnished.

LIKE his counterpart Shakspeare, Sir Walter Scott was much given to punning. Among a thousand instances of this propensity in the latter, we record one. A friend borrowing a book one day, Sir Walter put it into his hands with these words: "Now, I consider it necessary to remind you, that this volume should be soon returned; for, trust me, I find that although many of my friends are bad arithmeticians, almost all of them are good *book-keepers*."



TO REMOVE SCORCH MARKS.

726. If linen has been scorched and the mark has not penetrated entirely through so as to damage the texture, it may be removed by the following process: peel and

slice two onions, and extract the juice by squeezing or pounding. Then cut up half an ounce of white soap, add two ounces of fuller's earth, and mix them with the onion juice and half a pint of vinegar. Boil this composition well; then spread it, when cool, over the scorched part of the linen, and let it dry on. Afterward, wash out the linen, and the mark will be found to have been removed.

THE reason why policemen are never run over is, they are never in the way.



SAVING OF FUEL.

727. The grate or cavity for the reception of coal, should never be filled more than three parts full at one time. The fuel ignites more thoroughly, and a greater amount of heat is thrown out by a given amount of coal.

"THE fire is going out, Miss Filkins." "I know it, Mr. Green; and if you would act wisely, you would follow its example." It is unnecessary to add, that Green never came to see that young lady again.

TO WASH BLOND LACE.

728. The French blond lace may be washed by sewing it round a bottle, as in the direction for thread lace on page 618. Then place the bottle upright in a strong lather of white soap and clear soft water. Set it in the sun, and rub the lace gently with your hands. Repeat the process every day for a week, keeping it in the sun, and rubbing the lace gently every time the lather is renewed. Then unfold the lace from the bottle, and pin it on a large pillow or cushion tightly, using a separate pin for every scallop, and placing it very straight and even. Let it dry perfectly on the pillow; then unpin and take it off; but do not starch, iron, or press it; fold it loosely and put it by.

How many a man by throwing himself to the ground in despair, destroys forever a thousand flowers of hope that were ready to spring up along his pathway.

TO TAKE OUT MILDEW FROM LINEN, No. 1.

729. Two tablespoonfuls of soft soap and the juice of a lemon. Lay it on the spots with a brush, on both sides of the linen. Let it lie a day or two till the stains disappear.

THE PRINCE OF GENTLEMEN.—“Here, you bog-trotter,” said a coxcomb, with a patronizing air, “come and tell me the greatest lie you can, and I’ll treat you to a jug of whisky punch.” “On my word,” answered Barney, “yer honor’s a gintleman!”

TO TAKE OUT MILDEW FROM LINEN, No. 2.

730. Take soap and rub it well; then scrape some fine chalk, and rub that also in the linen; lay it on the grass; as it dries, wet it a little, and it will come out at once.

MEN often talk of the humbleness of their origin when they are really ashamed of it, though vain of the talent that enabled them to emerge from it.



TO WASH THREAD LACE.

731. Having ripped the lace from the article to which it was attached, and carefully picked out the loose bits of thread, roll the lace very smoothly and securely round a clean black bottle, which has been covered with new white linen, sewed on tightly. Tack each end of the lace with a needle and thread, to keep it smooth; and in wrapping it round the bottle, take care not to crumple or fold in any of the scollops or pearlings. Pour into a saucer a very little of the best sweet oil, and, dipping in your finger, touch it lightly on the lace while proceeding to wind it on the bottle—too much oil will make it greasy. Have ready a wash kettle, a strong, cold lather made of very clear water, and white Castile soap. Having

filled the bottle with cold water to keep it from bursting, set it upright in the suds, and tie a string round the neck, securing it to the ears or handle of the kettle, to prevent its knocking about and breaking while over the fire. Let it boil in the suds for an hour or more, or till the lace is clean and white all through. Then take it out, drain off the suds, and set the bottle in the sun, for the lace to dry on it. When it is quite dry, remove the lace from the bottle, and roll it round a wide ribbon block, if you have one; otherwise, lay it in long folds, place it within a sheet of smooth white paper, and press it in a large book for a day or two. By this simple process, in which there is neither rinsing, starching, nor ironing, the lace will acquire the same consistence, transparency, and tint that it had when new, and the scollops at the edge will come out perfectly even. We can safely recommend this as the best possible method of doing up thread lace, and as the only one

which gives it a truly new appearance. It is well not to put the oil on the lace till you have the soapsuds ready in the kettle, so that the bottle may go in immediately; as if allowed to stand, much of the oil will run down and drip off.



TO CLEAN WHITE FEATHERS.

732. Draw the feathers gently through a warm soap lather several times, then pass them through tepid, and finally through cold water, to rinse them. Then hold them a short distance from the fire, and curl the separate parts of the feather as it dries by holding a steel knitting pin in the hand, and drawing each portion of the feather briskly between the pin and the thumb.

THE purest, coldest maxims are poured down on us from pulpits, and authors, like flakes of snow; but fast as they fall they do not prevent the volcano of our passions from burning.

TO TAKE OUT WAX.

733. Hold a very hot iron near, but not on, the spot, till the wax melts. Then scrape it off. Lay a clean blotting paper over the place, and press it with a cooler iron till the wax has disappeared.



TO SELECT FLOOR OIL CLOTHS.

734. The best floor cloths are those painted on fine cloth, which should be well covered with color. If the figures rise much above the ground, they soon wear off. The durability of the cloth will depend much on the time the paint has been allowed to dry, as well as on the quality of the colors used. If the paint has not become sufficiently hardened, a very little use will deface the cloth. Old carpets answer very well for common floor cloths, if they are painted well and seasoned some months before they are laid down.

TO CURL FEATHERS.

735. Heat them gently before the fire ; then with the back of a knife applied to the feather, they will curl well and quickly. White feathers may be perfectly cleaned by washing in soft water with white soap and a squeeze of blue ; beat them against clean white paper, shake gently for a few minutes before the fire, then dry them in the air, and afterward curl them. Or, hold the feathers before a bright fire, and draw the back of a knife along the back of the feathers and they will curl again.

CLEVER STUPIDITY.—“ James, my son, take this letter to the Post Office, and pay the postage.” The boy returned highly elated, and said : “ Father, I seed a lot of men putting letters in a little place, and when no one was looking, I slipped yours in for nothing.”

FOR TOOTHACHE.

736. Take of choloform, spirits of camphor, and laudanum, each one drachm. Apply on a little cotton wool.

TO OBLITERATE WRITING.

737. Recently written matter may be completely removed by oxymuriatic acid (concentrated and in solution). Wash the written paper repeatedly with acid, and afterward wash it with lime water, to neutralize any acid which may be left. The writing will be thus removed. If the writing is old, the preceding process will not be sufficiently efficacious, owing to the change which the ink has undergone. In such a case, the writing must be washed with sulphate of ammonia, before the oxymuriatic acid is applied. It may then be washed with a hair pencil.

A YOUNG divine, who was much given to enthusiastic cant, one day said to Dr. Laythorpe, "Do you suppose that you have any real religion?" "None to *speak* of" was the excellent reply.

TO KEEP SILK.

738. Silk articles should not be kept folded in white paper, as the chloride of lime

used in bleaching the paper will probably impair the color of the silk. Brown paper is better ; the yellowish smooth India paper is best of all.

TO RAISE THE CRUSH PILE OF VELVET.

739. Hold the wrong side of the velvet over boiling water, and the pile of velvet will be gradually raised.

CEMENT FOR BOTTLE CORKS.

740. Melt yellow wax with an equal quantity of resin, or of common turpentine resin, to which add, when thoroughly mixed, one part of Venetian red, well dried. While warm, dip the neck of the bottle in so as to cover the cork and edge of the bottle with the wax.

TO DRIVE AWAY MUSQUITOES.

741. A camphor bag hung up in an open casement will prove an effectual barrier to their entrance. Camphorated spirits applied as perfume to the face and hands will prove an effectual preventive; but when bitten by them, aromatic vinegar is the best antidote.

TO IMPROVE GILDING.

742. Mix a gill of water with two ounces of purified nitre, one ounce of alum, and one ounce of common salt. Lay this over gilt articles with a brush, and their color will be much improved.

CHEAP SIMPLE CERATE.

743. Four parts lard, two parts white wax, and two parts spermaceti.

TO KEEP BREAD.

744. When bread is perfectly cold it should be laid into a large covered earthen pan ; this should be kept free from crumbs, frequently scalded, and then wiped dry for use. Loaves which have been cut should have a small pan appropriated to them, and this also should have the loose crumbs wiped from it daily. The bread pans, instead of standing on the floor, should be placed upon a proper stand or frame made for the purpose, by means of two flat wedges of wood, so as to allow a current of air to pass under them.

As the whirlwind in its fury teareth up trees and deformeth the face of nature ; or as an earthquake in its convulsions overturneth whole cities, so the rage of an angry man throweth mischief around him ; danger and destruction wait on his hand.

USE OF SOOT.

745. Peas may be preserved from destruction by mice by sowing soot with

them; and when the peas come up, if soot be sprinkled over them while they are damp, birds will not touch them. Soot is also invaluable for carnations and tulips in any ground where wire-worms abound. It is not only a destroyer of insects, but a rich manure.

A CHIMNEY-SWEEPER'S boy went into a baker's shop for a two penny loaf, and conceiving it to be diminutive in size, remarked to the baker that he did not believe it was weight. "Never mind that," said the man of dough, "you will have the less to carry." "True," replied the lad, and throwing two cents on the counter, left the shop. The baker called after him, saying that he had not left money enough. "Never mind that," said young Sooty, "you will have the less to count."

TO OBTAIN HERBS OF THE FINEST FLAVOR.

746. When herbs are to be kept for flavoring dishes, it is obviously of the first importance that they should be gathered at the right time and dried in the best manner.

Herbs should be gathered just before

they begin to flower, on a dry day, before the sun has been long upon them. When intended for preservation they should be cleaned from dirt and dust, and dried gradually in a cool oven. The leaves should then be picked off, pounded in a mortar, passed through a hair sieve, and the powders be preserved separately in well-stopped bottles.

THE newspapers are full of advertisements of *plain cooks*. *Pretty cooks* have no occasion to advertise.



TO REMOVE GLASS STOPPERS.

747. When the stopper of a glass decanter is too tight, a cloth wet with hot water, and applied to the neck, will cause the glass to expand, and the stopper may be removed. In a phial the warmth of the finger may be sufficient.

Nothing can be more touching than to behold a soft and tender woman, who had been all weakness

and dependence while treading the prosperous paths of life, suddenly rising in mental force to be the comforter and supporter of her husband under misfortunes. As the vine which has long twined its graceful foliage about the oak, and been lifted by it into sunshine, will when the hardy tree is rifted by the thunder-bolts, cling round it with its caressing tendrils, and bind up its shattered boughs, so woman, who is the dependent and ornament of man in his happier hours, should be his stay and solace when smitten with sudden calamity.

TO RESTORE BLACK CRAPE.

748. Make scalding hot skim-milk and water, with a small piece of glue in it. Immerse faded and rusty black crape in this for a few minutes; then take it out. clasp it in the hands and pull it dry, and it will look equal to new.

RED, WHITE, OR BLACK VARNISH FOR BASKETS.

749. Pulverize either red, white, or black sealing wax, sift it, put it in a phial

with enough spirits of wine to just cover it. Stand it in a very warm place for a couple of days, when it will be ready for use.

“WHEN thou seest the naked wanderer of the street, shivering with cold, and destitute of habitation, let bounty open thine heart, let the wings of charity shelter him from death, and thine own soul may live.”

MEANS OF DOUBLING A CROP OF POTATOES WITHOUT INCREASED EXPENDITURE.

750. A double crop of potatoes may be obtained by pursuing the following course: when the potatoes have come to maturity, take off the loose earth carefully without disturbing the old stem; pick away the tubers that are fit for immediate use; be careful not to disturb the main stalk, then cover over the small ones that are left, and add a little more earth. In about two months after, the latter crop will be more productive than the first.

"PAPA, I planted some potatoes in our garden," said one of the smart lads of this generation, "and what do you think came up?" "Why, potatoes, of course." "No, indeed, there came up *a drove of hogs and eat them all!*"

THE ECONOMY OF DRIPPING—MEANS OF SAVING THE CONSUMPTION OF BUTTER.

751. Well clarified dripping, when fresh and sweet, will baste every thing as well as butter, and should supply the place of butter for common pies, etc., for which it is equal to lard, especially if the clarifying be repeated twice over. If kept in a cool place, it may be preserved a fortnight in summer, and longer in winter.

To clarify dripping, put it into a clean saucepan, over a stove or slow fire; as soon as a scum forms, skim it well, let it boil, let it stand till it is a little cooled, then pour it through a sieve into a pan.

After frying, let the spare dripping stand a few minutes to settle, and then pour it

through a sieve into a clean basin or stone pan, and it will do a second and a third time as well as it did the first; but the fat in which fish has been fried, must not be used for any other purpose than frying other fish.

WHY is hot bread like a caterpillar? Because it is the *grub* that makes the *butter fly*?



TO PREVENT MOTH.

752. The cuttings of Russia leather placed with furs, blankets, cloth, etc., will effectually prevent moth. Camphor is also a good thing. The article must be kept in a dry place, and free from dust.



TO KILL MOTHS IN CARPETS.

753. Wring a coarse cloth out of clean water, spread it smoothly on the part of the carpet where moths are suspected to be;

with a hot iron send the steam from the wet cloth into the carpet. This process will not injure the pile of the carpet, if the iron is not pressed on too heavily. It is necessary to destroy the moth as well as the eggs.

LIQUID GLUE.

754. Take a wide-mouthed bottle, and dissolve in it eight ounces of the best glue in half a pint of water, by setting it in a vessel of water, and heating until dissolved. Then add, slowly, two and a half ounces of strong aqua fortis (nitric acid), stirring all the while. Keep it well corked, and it will be ready for use at any moment. This preparation does not gelatinize, nor undergo putrefaction nor fermentation. It is applicable for many domestic uses, such as mending china, repairing cabinet work, etc.

RECENTLY, a clergyman, while announcing from his pulpit an appointment for the ladies of his con-

gregation to meet at the Orphan's Asylum, on a beneficiary visit to the institution, closed the announcement with the following words: "The ladies will take with them their own refreshments, so as not to eat up the orphans."

WATERPROOF LEATHER BOOTS THAT WILL RESIST THE SEVEREST WEATHER.

755. Take half a pint of linseed oil, and half a pint of neat's foot oil, and boil them together. Have the boots dry, and free from dirt, rub them well with this mixture before the fire, until completely saturated; set them by for two or three days after oiling the first time; and after using, wash them clean from dirt, and oil when dry; or upon the feet, before going out. The soles of dress boots may be made impervious to wet or snow, by the same mixture.

THE Rev. Dr. M—— was reputed for the suavity of his manners and his especial politeness toward the fair sex. Handing a dish of honey to a lady, at a party at his house, he said in his wonted manner, "Do take a little honey, Miss——; 'tis so sweet, so like yourself." A Mr. Muddle, handing

the butter dish to the host, exclaimed, "Do take a little butter, doctor ; 'tis so like yourself."

YEAST CAKES, OR PRESERVED YEAST.

756. Put a large handful of hops into two quarts of boiling water. Boil three large potatoes until they are tender. Mash them and add to them two pounds of flour. Pour the boiling hop water over the flour through a sieve or colander, and beat it until it is quite smooth. While it is warm, add two tablespoonfuls of salt, and half a teacupful of sugar. Before it is quite cold, stir in a pint or more of good yeast. After the yeast has become quite light, stir in as much Indian meal as it will take, roll it out in cakes, and place them on a cloth in a dry place, taking care to turn them every day. At the end of a week or ten days they may be put into a bag, and should be kept in a dry place. When used, take one of these cakes, soak it in some milk-warm

water, mash it up smooth, and use it as any other kind of yeast.

“WILLIAM,” said a teacher to one of his pupils, “can you tell me why the sun rises in the east?” “Don’t know, sir,” replied William, “’cept it be that east makes every thing rise.”

DEAFNESS IN OLD PERSONS.

757. This is usually accompanied with confused sounds, and noises of various kinds in the inside of the ear itself. In such cases, insert a piece of cotton wool, on which a very little oil of cloves or cinnamon has been dropped, or which has been dipped in equal parts of aromatic spirit of ammonia and tincture of lavender. The ear trumpet ought likewise to be occasionally used.

How lamentable that we should go through the world so misunderstanding one another; letting slip golden opportunities for glimpses into men’s better nature, which might have knit our hearts to theirs for ever in a brotherhood of love, and drawn the veil of charity over faults which, in our blindness, seemed to us without a virtue to balance them.

Angels turn sorrowing away from this sour blindness of ours, and fiends laugh over the final fall of despair which our helping hand might at such moments have averted. Well for us all; it is that he who is himself without sin, more merciful than man, sees gathering tears in eyes that we deem hard and dry.

ALUM CURD.

758. Put the white of an egg in a plate, and with a lump of alum rub the egg until a thick curd is formed; the curd is sometimes used as a poultice for an inflammation of the eyes.

AN old bachelor says that he is delighted at having been called "honey" by the girl he loves, because she saluted him at their last meeting as old "Bees-wax!"

THE POTATO REMEDY FOR RHEUMATISM.

759. It is asserted by some, that a raw potato, carried habitually in the pocket, is an effectual preventive of rheumatism.

TO AVOID CHILBLAINS.

760. Commence early, before frost sets in, to rub the feet and hands with opodeldoc (soap liniment); this should be done night and morning; keep the feet and hands particularly dry, using abundant friction after washing, and take plenty of exercise to promote circulation. It is the want of the latter, as much as any other cause, which induces chilblains. Never approach the fire immediately after coming in-doors from the frosty air. A skipping-rope affords admirable house exercise for children, and will effectually keep away chilblains, as well as many other complaints, if made timely use of.

MORE WAYS THAN ONE.—A naughty little boy, only six years of age, was in the habit of asking money from all the gentlemen who came to see his father. The latter, in indignation, made him promise, under pain of punishment, not to ask any more of any one. The next day came his father's partner; and the boy, in order not to break the promise, said to him, "Do you know any one who would lend me a half-penny without ever requiring it back again?"

TO DESTROY VERMIN.

761. Small vermin of all kinds may be killed and effectually cleared out of their favorite resorts by the free use of burning fluid. Caution, however, must be used in its application to woodwork, as it injures paint.

BEMUS asked Jemima, a few days since, if she had seen her vegetable friend? "My *vegetable* friend! who's that?" "Why, the young man I met with you yesterday! who has *carrotty* hair, *reddish* whiskers, a *turn-up* nose, and is full of *capers*."

RED WASH FOR BRICK PAVEMENT.

762. Dissolve an ounce of glue, and to this add half a pound of Venetian red, one pound of Spanish brown, and sufficient hot water to make a thin wash.

TO PREVENT LAMP SMOKE.

763. Lay the lamp-wicks in vinegar for an hour, dry them well before they are used.

A CUBAN physician having been robbed to a serious extent in his tobacco-works, discovered the thief by the following ingenious artifice. Having called his negro slaves together, he addressed them thus:—"My friends, the Great Spirit appeared to me during the night, and told me that the person who stole my money should, at this instant—*this very instant*—have a parrot's feather at the point of his nose." On this announcement, the thief, anxious to find out if his guilt had declared itself, put his finger to his nose. "Man," cried the master instantly, "'tis thou who hast robbed me. The Great Spirit has just told me so."

TO DESTROY RATS AND MICE.

764. Mix some ground plaster of Paris with brown sugar and Indian meal. Set it about on old plates, and leave beside each plate, a saucer or pan of water. When the rats have eaten the mixture they will drink the water and die. To attract them toward it, you may sprinkle on the edges of the plates a little of the oil of rhodium. Another method of *getting rid of rats* is, to strew pounded potash in their holes. The potash gets into their coats, and

irritates their skin, and the rats desert the place.

To prevent rats dying in their holes and becoming offensive, poison them by mixing half a pound of Carbonate of Barytes with a quarter of a pound of lard. It produces great thirst, the rats leave their holes to drink, and are unable to return.



TO EXTINGUISH FIRE IN A CHIMNEY.

765. Shut the doors and windows and throw some powdered brimstone on the fire, and stop up the front of the chimney to prevent the fumes from entering the room. The vapor of the brimstone ascending the chimney will effectually extinguish the flame. If brimstone is not at hand, throw some salt on the fire.



TO COOL A ROOM.

766. The simplest and cheapest way to cool a room is to wet a cloth of any size,

the larger the better, and suspend it in the place you want cooled. Let the room be well ventilated, and the temperature will sink from ten to twenty degrees in less than an hour. This is the plan adopted by many eastern nations.



TINCTURE FROM SCRAPS OF LEMON-PEEL.

767. Fill a wide-mouthed pint bottle half full of brandy, or proof spirits, and whenever you have bits of waste lemon rind, pare the yellow part very thin, and drop it into the brandy. This will strongly impregnate the spirit with essence of lemon, and form an excellent flavoring for tarts, custards, etc.

IN a party of ladies, on its being reported that a Captain Silk had arrived in town, they exclaimed, with one exception, "What a name for a soldier!" "The fittest name in the world for a Captain," rejoined the witty one; "for *silk* can never be *worsted*."

A NIGHT-CAP MADE IN A MOMENT.

768. Take your pocket-handkerchief, and laying it out the full square, double down one third over the other part. Then raise the whole, and turn it over, so that the third folded down shall lie underneath. Then take hold of one of the folded corners, and draw its point toward the centre; then do the same with the other, as in making a cocked hat, or a boat of paper. Then take hold of the two remaining corners, and twisting the hem of the handkerchief, continue to roll it until it meets the doubled corners brought to the centre and catches them up a little. Lift the whole and you will see the form of a cap, which, when applied to the head, will cover the head and ears, and being tied under the chin, will not come off. Very little practice will enable a person to regulate the size of the folds, so as to suit the head.

A VENERABLE lady of a celebrated physician, one day casting her eye out of the window, observed her husband in the funeral procession of one of his

patients, at which she exclaimed: "I do wish my husband would keep away from such processions; it appears too much like a tailor *carrying home his work*."

RED CEMENT.

769. The red cement used for uniting glass to metals, is made by melting five parts of black resin and one part of yellow wax; when entirely melted, stir in gradually, one part of red ochre, or Venetian red in fine powder, and previously well dried. This cement should be melted before it is used, and it adheres better if the objects to which it is applied are warmed.

HE that is angry without a cause,
Must get pleased without amends.

DR. JOHNSON'S RECEIPT FOR RHEUMATISM.

770. Take of flowers of sulphur, flour of mustard, each half an ounce; honey or

molasses, a sufficient quantity to form an electuary. The size of a nutmeg to be taken several times a day, drinking after it a quarter of a pint of the decoction of lovage root.

THE quantity of water consumed daily in London is equal to the contents of a lake fifty acres in extent, and of a mean depth of three feet. This quantity is by no means proportionate to the great and growing wants of the population. According to the last returns, there were seventy thousand houses without any supply whatever.



ACORN TREES.

771. Very pretty ornaments for the parlor may be produced by setting acorns to germinate in hyacinth glasses, and placing them over the mantel-piece. Half fill with rain water, a white glass, one of those usually employed for bulbous roots. Take a ripe acorn, which has been for a day or two steeped in rain water, or in damp moss or mould; with the aid of a piece of

cork or cardboard suspend the acorn about a quarter of an inch above the water. Let the cork or cardboard fit the mouth of the glass tightly, so as to exclude the air. In a few weeks the acorns will begin to grow, and the interesting process of the germination of one of our noblest trees may be watched from time to time. When the leaves reach the cork another arrangement must be adopted; the acorn must be raised, the leaves be pushed through the cork or cardboard, leaving the young plant suspended. Should the water become green or turbid, it must be changed; and if any fungi appear upon the acorn, they must be carefully brushed or wiped away. The oak plants thus produced will, with attention, flourish for two or three years—the most important points for their preservation being the changing of the water, and the cleansing of the roots when fungous plants appear. When the acorns are first put to grow, nothing must be done to them except re-

moving the cup ; the shell of the acorn must be uninjured.

SIR Thomas Overbury says that the man who has nothing to boast of but his illustrious ancestors, is like a *potato*—the only good thing belonging to him is *under ground*.



TO PREVENT INSECTS CLIMBING UP FRUIT TREES.

772. Let a piece of India rubber be burnt over a gallipot, into which it will gradually drop, in the condition of a thick viscid juice, which state it will retain for any length of time. Having melted the India rubber, let a piece of cord, or worsted be smeared with it, and then tied several times round the trunk of the tree. The melted substance is so very sticky, that the insects will be prevented, and generally captured in their attempts to pass over it.

A SCIENTIFIC youth has discovered the cause of the potato disease. He ascribes it to the *rot-tator-y* movement!

COAL ASHES USEFUL FOR MAKING GARDEN WALKS.

773. To three bushels of coal ashes, not sifted very fine, add one bushel of very fine gravel. Add water to these, and mix them until they become about as soft as mortar. Spread over the walks, the surface of which should previously be slightly broken and raked smooth. Make the mortar-like mixture smooth and even by spreading it with a piece of board. It will become hard in a few days.

THERE are a good many people in the world who spend half their time in thinking what they *would* do if they were rich, and the other half in conjecturing what they *shall* do as they are not.

PEA VINES A WINTER ORNAMENT.

774. Fill a wide-mouthed glass jar with water, and cover it over with a piece of "foundation," (the ladies will understand this,) cover that over with a layer of peas,

pressing it down so that the peas will lie in the water ; they will then swell and sprout, the roots growing down into the water, their fine fibres presenting a beautiful appearance ; set this in a window, and vines will grow up which can be conducted to any height.

HOW TO GROW LARGE POTATOES.

775. To improve the size of potatoes, whether planted with small or large, whole or even-cut tubers, when the plants are only a few inches high, let the shoots be reduced by pulling them up to one, two, or at most, three of the strongest. The tubers will consequently be fewer, and very much larger, also, in measure, nearly all fit for the table or the market. Growers may assure themselves of the efficacy of this method, by first experimenting upon a few rows.

THE following is a copy of an excuse recently

handed in to a schoolmaster for the non-attendance of one of his scholars: "Cepatomtogoataturing."—*Kept at home to go a-taturing!*

REMEDY FOR FROZEN POTATOES.

776. In the time of frosts, potatoes that have been affected thereby, should be laid in a perfectly dark place for some days after the thaw has commenced. If thawed in open day, they rot; but if in darkness, they do not rot; and they lose very little of their natural properties.

POTATOES SLIGHTLY DISEASED PRESERVED BY PEAT CHARCOAL.

777. When potatoes are slightly diseased, sprinkling peat charcoal among them, instantly stays the rot, takes away the bad smell, and renders them sweet and wholesome food. Potatoes may be kept in this way two years, and when planted the third, they will produce a good crop. The char-

coal will also prevent the sound potatoes from being infected by the diseased ones. The charcoal need not be lost; it may be mixed with other manures when the potatoes are removed.



TO DESTROY BUGS.

778. An effectual mode of destroying these offensive insects is to brush over the beds, walls, or floors infested with them, with oil of turpentine, which is equally destructive to the insect and to its eggs. One of the best remedies and preventives for bed-bugs is to procure from a druggist an ounce of quicksilver, and beat it in a mortar to a strong froth, with the whites of two eggs: or if you wish it very powerful, and thick like an ointment, use the white of one egg only. If liquid, spread it with the feather of a quill: or, what is still better, with a large old camel's hair brush, all over the cracks and pins of the bedstead, not

forgetting the under side of all the joints, and see that it penetrates thoroughly. If you have made an ointment of it, rub it off with your finger. This is considered a still better remedy than the common mercurial ointment, but cannot always be as promptly obtained.

In a new house, where the habits of the family are neat, and a general attention is paid to cleanliness throughout, there will be little danger of bed-bugs; but on removing to an old house which has had various occupants, these disgusting and intolerable insects frequently make their appearance with the commencement of the warm weather, and sometimes before, from having been unpardonably allowed to get possession even of the crevices of the wood-work on the walls; and if the chambers are papered, they often contrive to effect a lodgment between the edges of the paper and the plastering. If bugs are found in the crevices of an old house, their haunts should be

well washed with a strong decoction of tobacco, boiled in water, or with a decoction of red peppers. If these washes (which by frequent repetition generally succeed) should fail to destroy them, the crevices, as a last resource, should be rubbed with quicksilver beaten up with the white of an egg; and afterward filled up with putty or wadding, or with quick-lime mixed with water.

Another mode of destroying the vermin is, a saturated solution of alum applied hot, with a brush, to every joint and crevice that can possibly harbor them. Spirits of naphtha, also, applied in the same way, but cold, has been found effectual.

A most effectual remedy against bugs is to have all the bedsteads in the house taken down, and after washing the joints with cold water and brown soap, to have the whole bedstead completely varnished, even on the inside of the joint.

In very bad cases, where the whole room, walls, floors, and ceilings, are infested, the

only effectual remedy is fumigation. Remove every thing from the room that you are satisfied is perfectly free from the vermin, then close every opening, and even every chink and crevice in the room that might admit air; pasting paper over the joints of the doors, etc. Then cut up four ounces of brimstone into an iron pan, light some slips of linen dipped in brimstone, and place them in the pan, leaving the room without delay, closing the door and covering even the key-hole. In twenty-four hours no living creature will exist in the apartment.

RECEIPT FOR PRESERVING AND MAKING LEATHER WATERPROOF.

779. One part tallow, one part best sperm oil, one part tar, melt the whole and apply to the leather; while hot, make repeated applications until the leather is saturated. You can apply the above in its boiling state to leather without fear of injuring it.

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